

# Pablo Melgarejo Moreno

## List of Publications by Year in descending order

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73  
papers

2,311  
citations

218677  
26  
h-index

223800  
46  
g-index

73  
all docs

73  
docs citations

73  
times ranked

1881  
citing authors

#	ARTICLE	IF	CITATIONS
1	Organic acids and sugars composition of harvested pomegranate fruits. European Food Research and Technology, 2000, 211, 185-190.	3.3	222
2	Seed characterisation of five new pomegranate ( <i>Punica granatum</i> L.) varieties. Scientia Horticulturae, 2006, 110, 241-246.	3.6	152
3	Evolution of juice anthocyanins during ripening of new selected pomegranate ( <i>Punica granatum</i> ) clones. European Food Research and Technology, 1999, 210, 39-42.	3.3	120
4	Volatile Composition of Pomegranates from 9 Spanish Cultivars Using Headspace Solid Phase Microextraction. Journal of Food Science, 2011, 76, S114-20.	3.1	99
5	Chemical Composition, Antioxidant Capacity, and Sensory Quality of Pomegranate ( <i>Punica granatum</i> L.) Arils and Rind as Affected by Drying Method. Food and Bioprocess Technology, 2013, 6, 1644-1654.	4.7	98
6	Volatile composition and sensory quality of Spanish pomegranates ( <i>Punica granatum</i> L.). Journal of the Science of Food and Agriculture, 2011, 91, 586-592.	3.5	92
7	Kaolin treatment to reduce pomegranate sunburn. Scientia Horticulturae, 2004, 100, 349-353.	3.6	83
8	Phenological stages of the guava tree ( <i>Psidium guajava</i> L.). Scientia Horticulturae, 2006, 108, 157-161.	3.6	73
9	Phenological stages of the pomegranate tree ( <i>Punica granatum</i> L.). Annals of Applied Biology, 1997, 130, 135-140.	2.5	71
10	Organic Acids, Sugars, and Anthocyanins Contents in Juices of Tunisian Pomegranate Fruits. International Journal of Food Properties, 2011, 14, 741-757.	3.0	67
11	Cultivar identification using 18S-28S rDNA intergenic spacer-RFLP in pomegranate ( <i>Punica granatum</i> ) Tj ETQq1 1.0.784314 rgBT /Qv	3.6	66
12	Total lipid content and fatty acid composition of oilseed from lesser known sweet pomegranate clones. Journal of the Science of Food and Agriculture, 2000, 80, 1452-1454.	3.5	65
13	Physico-chemical characterization of six pomegranate cultivars from Morocco: Processing and fresh market aptitudes. Scientia Horticulturae, 2012, 140, 100-106.	3.6	63
14	Total Phenols and Antioxidant Capacity in 10 Moroccan Pomegranate Varieties. Journal of Food Science, 2012, 77, C115-20.	3.1	62
15	Seed and juice characterization of pomegranate fruits grown in Tunisia: Comparison between sour and sweet cultivars revealed interesting properties for prospective industrial applications. Industrial Crops and Products, 2011, 33, 374-381.	5.2	59
16	Pomegranate variety and pomegranate plant part, relevance from bioactive point of view: a review. Bioresources and Bioprocessing, 2021, 8, .	4.2	55
17	Potential of Spanish sour-sweet pomegranates (cultivar C25) for the juice industry. Food Science and Technology International, 2012, 18, 129-138.	2.2	50
18	Antioxidant activity, volatile composition and sensory profile of four new very-early apricots ( <i>Prunus armeniaca</i> L.). Journal of the Science of Food and Agriculture, 2014, 94, 85-94.	3.5	50

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19	Chemical, morphological and organoleptical characterisation of five Spanish quince tree clones ( <i>Cydonia oblonga</i> Miller). <i>Scientia Horticulturae</i> , 2009, 122, 491-496.	3.6	48
20	Quality parameters, biocompounds and antioxidant activity in fruits of nine quince ( <i>Cydonia oblonga</i> ) Tj ETQq0 0 0.rgBT /Overlock 10 Tf	3.6	42
21	Total lipids content and fatty acid composition of seed oils from six pomegranate cultivars. <i>Journal of the Science of Food and Agriculture</i> , 1995, 69, 253-256.	3.5	37
22	Phenological growth stages of jujube tree ( <i>Ziziphus jujube</i> ): codification and description according to the BBCH scale. <i>Annals of Applied Biology</i> , 2015, 166, 136-142.	2.5	35
23	Chemical, functional and quality properties of Japanese plum ( <i>Prunus salicina</i> Lindl.) as affected by mulching. <i>Scientia Horticulturae</i> , 2012, 134, 114-120.	3.6	34
24	Quality, antioxidant activity and total phenols of six Spanish pomegranates clones. <i>Scientia Horticulturae</i> , 2015, 182, 65-72.	3.6	32
25	Physicochemical characterisation of eight Spanish mulberry clones: processing and fresh market aptitudes. <i>International Journal of Food Science and Technology</i> , 2014, 49, 477-483.	2.7	30
26	Evaluation of Spanish Pomegranate Juices: Organic Acids, Sugars, and Anthocyanins. <i>International Journal of Food Properties</i> , 2012, 15, 481-494.	3.0	29
27	Pomegranate ( <i>Punica granatum</i> L.) a dry pericarp fruit with fleshy seeds. <i>Trends in Food Science and Technology</i> , 2020, 102, 232-236.	15.1	25
28	Remediated marine sediment as growing medium for lettuce production: assessment of agronomic performance and food safety in a pilot experiment. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5624-5630.	3.5	24
29	Phenological growth stages of nashi tree ( <i>Pyrus pyrifolia</i> ): codification and description according to the BBCH scale. <i>Annals of Applied Biology</i> , 2016, 168, 255-263.	2.5	23
30	Fruit quality characterization of seven pomegranate accessions ( <i>Punica granatum</i> L.) grown in Southeast of Spain. <i>Scientia Horticulturae</i> , 2014, 175, 174-180.	3.6	22
31	Irrigation water saving during pomegranate flowering and fruit set period do not affect Wonderful and Mollar de Elche cultivars yield and fruit composition. <i>Agricultural Water Management</i> , 2019, 226, 105781.	5.6	22
32	Genetic diversity of pomegranate germplasm collection from Spain determined by fruit, seed, leaf and flower characteristics. <i>PeerJ</i> , 2016, 4, e2214.	2.0	21
33	Preliminary results on fig soil-less culture. <i>Scientia Horticulturae</i> , 2007, 111, 255-259.	3.6	20
34	Determination of a colour index for fruit of pomegranate varietal group "Mollar de Elche". <i>Scientia Horticulturae</i> , 2013, 150, 360-364.	3.6	20
35	ORGANIC ACIDS AND SUGARS FROM FIRST AND SECOND CROP FIG JUICES. <i>Acta Horticulturae</i> , 2003, , 237-239.	0.2	19
36	Anthocyanin content and colour development of pomegranate jam. <i>Food and Bioproducts Processing</i> , 2011, 89, 477-481.	3.6	19

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37	Phenological growth stages of caper plant ( <i>Capparis spinosa</i> L.) according to the Biologische Bundesanstalt, Bundessortenamt and Chemical scale. <i>Annals of Applied Biology</i> , 2013, 163, 135-141.	2.5	18
38	Efficiency of Inter Simple Sequence Repeat (ISSR) markers for the assessment of genetic diversity of Moroccan pomegranate ( <i>Punica granatum</i> L.) cultivars. <i>Biochemical Systematics and Ecology</i> , 2014, 56, 24-31.	1.3	18
39	Morphological and nutraceutical characterization of six pomegranate cultivars of global commercial interest. <i>Scientia Horticulturae</i> , 2020, 272, 109557.	3.6	18
40	Combined effects of cropping system and harvest date determine quality and nutritional value of pomegranate fruits ( <i>Punica granatum</i> L. cv. Gabsi). <i>Scientia Horticulturae</i> , 2019, 249, 419-431.	3.6	17
41	Phenological growth stages of 'Pero de Ceheg�n' ( <i>Malus domestica</i> Borkh): Codification and description according to the BBCH scale. <i>Scientia Horticulturae</i> , 2019, 246, 826-834.	3.6	16
42	THE POMEGRANATE TREE IN THE WORLD: NEW CULTIVARS AND USES. <i>Acta Horticulturae</i> , 2015, , 327-332.	0.2	15
43	Quality Parameters, Volatile Composition, and Sensory Profiles of Highly Endangered Spanish Citrus Fruits. <i>Journal of Food Quality</i> , 2018, 2018, 1-13.	2.6	15
44	Potential of dredged bioremediated marine sediment for strawberry cultivation. <i>Scientific Reports</i> , 2020, 10, 19878.	3.3	12
45	Phenological stages of the quince tree ( <i>Cydonia oblonga</i> ). <i>Annals of Applied Biology</i> , 2001, 139, 189-192.	2.5	11
46	CHEMICAL AND MORPHOLOGICAL CHARACTERIZATION OF FOUR FIG TREE CULTIVARS ( <i>FICUS CARICA</i> L.) GROWN UNDER SIMILAR CULTURE CONDITIONS. <i>Acta Horticulturae</i> , 2003, , 33-36.	0.2	11
47	Growing Location Affects Physical Properties, Bioactive Compounds, and Antioxidant Activity of Pomegranate Fruit ( <i>Punica granatum</i> L. var. Gabsi). <i>International Journal of Fruit Science</i> , 2020, 20, 508-523.	2.4	11
48	Qualitative and varietal characterization of pomegranate peel: High-value co-product or waste of production?. <i>Scientia Horticulturae</i> , 2022, 291, 110601.	3.6	11
49	Effect of a new remediated substrate on bioactive compounds and antioxidant characteristics of pomegranate ( <i>Punica granatum</i> L.) cultivar 'Purple Queen' <sup>TM</sup> . <i>Archives of Agronomy and Soil Science</i> , 2019, 65, 1565-1574.	2.6	10
50	Effect of air temperature on rind colour development in pomegranates. <i>Scientia Horticulturae</i> , 2012, 134, 245-247.	3.6	9
51	Effect of Phytoremediated Port Sediment as an Agricultural Medium for Pomegranate Cultivation: Mobility of Contaminants in the Plant. <i>Sustainability</i> , 2021, 13, 9661.	3.2	9
52	Application of LCA Methodology to the Production of Strawberry on Substrates with Peat and Sediments from Ports. <i>Sustainability</i> , 2021, 13, 6323.	3.2	8
53	ANTIMICROBIAL ACTIVITY OF CRUDE EXTRACTS FROM POMEGRANATE ( <i>PUNICA GRANATUM</i> L.). <i>Acta Horticulturae</i> , 2009, , 257-264.	0.2	6
54	Cropping system contributes largely to fruit composition and sensory properties of pomegranate ( <i>Punica granatum</i> L. var. Gabsi). <i>South African Journal of Botany</i> , 2018, 115, 170-178.	2.5	6

55	Metabolomic Profile of Citrus limon Leaves (â€˜Vernaâ€™™ Variety) by 1H-NMR and Multivariate Analysis Technique. Agronomy, 2022, 12, 1060.	3.0	6
56	Estimation of Diagnosis and Recommendation Integrated System (DRIS), Compositional Nutrient Diagnosis (CND) and Range of Normality (RN) Norms for Mineral Diagnosis of Almonds Trees in Spain. Horticulturae, 2021, 7, 481.	2.8	5
57	Breba Fruits Characterization from Four Varieties (Ficus carica L.) with Important Commercial Interest in Spain. Foods, 2021, 10, 3138.	4.3	5
58	Bone changes after maxillary sinus surgery: an experimental scanning electron microscopy study. Journal of Laryngology and Otology, 2008, 122, 470-475.	0.8	4
59	Response of Apricot Fruit Quality to Protective Netting. Agriculture (Switzerland), 2021, 11, 260.	3.1	4
60	Atributos FÃsico-QuÃmicos e Aceitabilidade dos Frutos de Figueiras Cultivadas na Espanha. Nativa, 2014, 2, 138-142.	0.4	4
61	Purple Queen® fruits of Punica granatum L.: Nutraceutical properties and unconventional growing substrates. Journal of Berry Research, 2020, 10, 637-650.	1.4	3
62	Fatty acids compositional variations between the edible and non-edible fruit part of seven pomegranate varieties. Food Chemistry Molecular Sciences, 2021, 3, 100046.	2.1	3
63	PRELIMINARY CHARACTERIZATION OF SIXTY ONE CAPER CLONES (CAPPARIS SPINOSA L.). Acta Horticulturae, 2009, , 155-160.	0.2	2
64	Potential correlation between growth habit and yield of Spanish pomegranate cultivars. Scientia Horticulturae, 2012, 144, 168-171.	3.6	2
65	Influence of fruit bagging technique on the morphometric and biochemical characteristics of two pomegranate varieties (Punica granatum L.). Food Chemistry Molecular Sciences, 2022, 4, 100112.	2.1	2
66	Molecular, Physico-Chemical, and Sensory Characterization of the Traditional Spanish Apple Variety â€œPero de CehegÃnâ€• Agronomy, 2020, 10, 1093.	3.0	1
67	PRELIMINARY CHARACTERISATION OF FOUR CHINESE DATE CLONES (ZIZIPHUS JUJUBA MILLER). Acta Horticulturae, 2009, , 137-140.	0.2	0
68	CHARACTERISATION OF THREE QUINCE CLONES (CYDONIA OBLONGA MILL.) NATIVE TO SOUTHEASTERN SPAIN. Acta Horticulturae, 2009, , 141-148.	0.2	0
69	POMEGRANATE JAM PRESERVATION. Acta Horticulturae, 2009, , 382-388.	0.2	0
70	PHYSICO-CHEMICAL CHARACTERISATION OF FOUR NEW SPANISH POMEGRANATE CLONES. Acta Horticulturae, 2015, , 319-325.	0.2	0
71	FRUIT COLOUR EVOLUTION OF THREE SPANISH POMEGRANATE CLONES. Acta Horticulturae, 2015, , 311-317.	0.2	0

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73	CORRELATION BETWEEN NUTRIENTS IN LEAF AND CROP IN CITRICS. Acta Horticulturae, 1997, , 515-515.	0.2	0