

Pablo Melgarejo Moreno

List of Publications by Year in descending order

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73
papers

2,311
citations

218592

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223716

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all docs

73
docs citations

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times ranked

1881
citing authors

#	ARTICLE	IF	CITATIONS
1	Qualitative and varietal characterization of pomegranate peel: High-value co-product or waste of production?. <i>Scientia Horticulturae</i> , 2022, 291, 110601.	1.7	11
2	Metabolomic Profile of Citrus limon Leaves (â€˜Vernaâ€™™ Variety) by 1H-NMR and Multivariate Analysis Technique. <i>Agronomy</i> , 2022, 12, 1060.	1.3	6
3	Influence of fruit bagging technique on the morphometric and biochemical characteristics of two pomegranate varieties (<i>Punica granatum</i> L.). <i>Food Chemistry Molecular Sciences</i> , 2022, 4, 100112.	0.9	2
4	Pomegranate variety and pomegranate plant part, relevance from bioactive point of view: a review. <i>Bioresources and Bioprocessing</i> , 2021, 8, .	2.0	55
5	Response of Apricot Fruit Quality to Protective Netting. <i>Agriculture (Switzerland)</i> , 2021, 11, 260.	1.4	4
6	Application of LCA Methodology to the Production of Strawberry on Substrates with Peat and Sediments from Ports. <i>Sustainability</i> , 2021, 13, 6323.	1.6	8
7	Effect of Phytoremediated Port Sediment as an Agricultural Medium for Pomegranate Cultivation: Mobility of Contaminants in the Plant. <i>Sustainability</i> , 2021, 13, 9661.	1.6	9
8	Fatty acids compositional variations between the edible and non-edible fruit part of seven pomegranate varieties. <i>Food Chemistry Molecular Sciences</i> , 2021, 3, 100046.	0.9	3
9	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. <i>Horticulturae</i> , 2021, 7, 481.	1.2	5
10	Breba Fruits Characterization from Four Varieties (<i>Ficus carica</i> L.) with Important Commercial Interest in Spain. <i>Foods</i> , 2021, 10, 3138.	1.9	5
11	Purple Queen® fruits of <i>Punica granatum</i> L.: Nutraceutical properties and unconventional growing substrates. <i>Journal of Berry Research</i> , 2020, 10, 637-650.	0.7	3
12	Molecular, Physico-Chemical, and Sensory Characterization of the Traditional Spanish Apple Variety â€œPero de CehegÃ±aâ€œ. <i>Agronomy</i> , 2020, 10, 1093.	1.3	1
13	Potential of dredged bioremediated marine sediment for strawberry cultivation. <i>Scientific Reports</i> , 2020, 10, 19878.	1.6	12
14	Morphological and nutraceutical characterization of six pomegranate cultivars of global commercial interest. <i>Scientia Horticulturae</i> , 2020, 272, 109557.	1.7	18
15	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.	1.2	11
16	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.	7.8	25
17	A new substrate for the cultivation of pomegranate. <i>Acta Horticulturae</i> , 2019, , 185-192.	0.1	0
18	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.	2.4	22

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19	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.	1.7	24
20	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.	1.7	17
21	Effect of a new remediated substrate on bioactive compounds and antioxidant characteristics of pomegranate (<i>Punica granatum</i> L.) cultivar "Purple Queen"™. <i>Archives of Agronomy and Soil Science</i> , 2019, 65, 1565-1574.	1.3	10
22	Phenological growth stages of "Pero de CehegÃn" (<i>Malus domestica</i> Borkh): Codification and description according to the BBCH scale. <i>Scientia Horticulturae</i> , 2019, 246, 826-834.	1.7	16
23	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.	1.2	6
24	Quality Parameters, Volatile Composition, and Sensory Profiles of Highly Endangered Spanish Citrus Fruits. <i>Journal of Food Quality</i> , 2018, 2018, 1-13.	1.4	15
25	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.	1.3	23
26	Genetic diversity of pomegranate germplasm collection from Spain determined by fruit, seed, leaf and flower characteristics. <i>PeerJ</i> , 2016, 4, e2214.	0.9	21
27	PHYSICO-CHEMICAL CHARACTERISATION OF FOUR NEW SPANISH POMEGRANATE CLONES. <i>Acta Horticulturae</i> , 2015, , 319-325.	0.1	0
28	THE POMEGRANATE TREE IN THE WORLD: NEW CULTIVARS AND USES. <i>Acta Horticulturae</i> , 2015, , 327-332.	0.1	15
29	FRUIT COLOUR EVOLUTION OF THREE SPANISH POMEGRANATE CLONES. <i>Acta Horticulturae</i> , 2015, , 311-317.	0.1	0
30	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.	1.3	35
31	Quality, antioxidant activity and total phenols of six Spanish pomegranates clones. <i>Scientia Horticulturae</i> , 2015, 182, 65-72.	1.7	32
32	Antioxidant activity, volatile composition and sensory profile of four new very early apricots (<i>Prunus armeniaca</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 85-94.	1.7	50
33	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.	0.6	18
34	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.	1.7	22
35	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.	1.3	30
36	Atributos Físico-Químicos e Aceitabilidade dos Frutos de Figueiras Cultivadas na Espanha. <i>Nativa</i> , 2014, 2, 138-142.	0.2	4

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37	Chemical Composition, Antioxidant Capacity, and Sensory Quality of Pomegranate (<i>Punica granatum</i> L.) Arils and Rind as Affected by Drying Method. <i>Food and Bioprocess Technology</i> , 2013, 6, 1644-1654.	2.6	98
38	Determination of a colour index for fruit of pomegranate varietal group "Mollar de Elche". <i>Scientia Horticulturae</i> , 2013, 150, 360-364.	1.7	20
39	Quality parameters, biocompounds and antioxidant activity in fruits of nine quince (<i>Cydonia oblonga</i>) Tj ETQq1 1 0,784314 rgBT /Over	1.7	42
40	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.	1.3	18
41	Potential of Spanish sour "sweet pomegranates (cultivar C25) for the juice industry. <i>Food Science and Technology International</i> , 2012, 18, 129-138.	1.1	50
42	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.	1.7	34
43	Effect of air temperature on rind colour development in pomegranates. <i>Scientia Horticulturae</i> , 2012, 134, 245-247.	1.7	9
44	Physico-chemical characterization of six pomegranate cultivars from Morocco: Processing and fresh market aptitudes. <i>Scientia Horticulturae</i> , 2012, 140, 100-106.	1.7	63
45	Evaluation of Spanish Pomegranate Juices: Organic Acids, Sugars, and Anthocyanins. <i>International Journal of Food Properties</i> , 2012, 15, 481-494.	1.3	29
46	Potential correlation between growth habit and yield of Spanish pomegranate cultivars. <i>Scientia Horticulturae</i> , 2012, 144, 168-171.	1.7	2
47	Total Phenols and Antioxidant Capacity in 10 Moroccan Pomegranate Varieties. <i>Journal of Food Science</i> , 2012, 77, C115-20.	1.5	62
48	Organic Acids, Sugars, and Anthocyanins Contents in Juices of Tunisian Pomegranate Fruits. <i>International Journal of Food Properties</i> , 2011, 14, 741-757.	1.3	67
49	Volatile Composition of Pomegranates from 9 Spanish Cultivars Using Headspace Solid Phase Microextraction. <i>Journal of Food Science</i> , 2011, 76, S114-20.	1.5	99
50	Seed and juice characterization of pomegranate fruits grown in Tunisia: Comparison between sour and sweet cultivars revealed interesting properties for prospective industrial applications. <i>Industrial Crops and Products</i> , 2011, 33, 374-381.	2.5	59
51	Anthocyanin content and colour development of pomegranate jam. <i>Food and Bioprocess Technology</i> , 2011, 89, 477-481.	1.8	19
52	Volatile composition and sensory quality of Spanish pomegranates (<i>Punica granatum</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 586-592.	1.7	92
53	PRELIMINARY CHARACTERISATION OF FOUR CHINESE DATE CLONES (<i>ZIZIPHUS JUJUBA</i> MILLER). <i>Acta Horticulturae</i> , 2009, , 137-140.	0.1	0
54	CHARACTERISATION OF THREE QUINCE CLONES (<i>CYDONIA OBLONGA</i> MILL.) NATIVE TO SOUTHEASTERN SPAIN. <i>Acta Horticulturae</i> , 2009, , 141-148.	0.1	0

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55	POMEGRANATE JAM PRESERVATION. <i>Acta Horticulturae</i> , 2009, , 382-388.	0.1	0
56	PRELIMINARY CHARACTERIZATION OF SIXTY ONE CAPER CLONES (<i>CAPPARIS SPINOSA</i> L.). <i>Acta Horticulturae</i> , 2009, , 155-160.	0.1	2
57	Cultivar identification using 18S and 28S rDNA intergenic spacer-RFLP in pomegranate (<i>Punica granatum</i>) Tj ETQq1 1.0.784314.rgBT /C... 1.7	1.7	66
58	Chemical, morphological and organoleptical characterisation of five Spanish quince tree clones (<i>Cydonia oblonga</i> Miller). <i>Scientia Horticulturae</i> , 2009, 122, 491-496.	1.7	48
59	ANTIMICROBIAL ACTIVITY OF CRUDE EXTRACTS FROM POMEGRANATE (<i>PUNICA GRANATUM</i> L.). <i>Acta Horticulturae</i> , 2009, , 257-264.	0.1	6
60	Bone changes after maxillary sinus surgery: an experimental scanning electron microscopy study. <i>Journal of Laryngology and Otology</i> , 2008, 122, 470-475.	0.4	4
61	Preliminary results on fig soil-less culture. <i>Scientia Horticulturae</i> , 2007, 111, 255-259.	1.7	20
62	Phenological stages of the guava tree (<i>Psidium guajava</i> L.). <i>Scientia Horticulturae</i> , 2006, 108, 157-161.	1.7	73
63	Seed characterisation of five new pomegranate (<i>Punica granatum</i> L.) varieties. <i>Scientia Horticulturae</i> , 2006, 110, 241-246.	1.7	152
64	Kaolin treatment to reduce pomegranate sunburn. <i>Scientia Horticulturae</i> , 2004, 100, 349-353.	1.7	83
65	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.	0.1	11
66	ORGANIC ACIDS AND SUGARS FROM FIRST AND SECOND CROP FIG JUICES. <i>Acta Horticulturae</i> , 2003, , 237-239.	0.1	19
67	Phenological stages of the quince tree (<i>Cydonia oblonga</i>). <i>Annals of Applied Biology</i> , 2001, 139, 189-192.	1.3	11
68	Total lipid content and fatty acid composition of oilseed from lesser known sweet pomegranate clones. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 1452-1454.	1.7	65
69	Organic acids and sugars composition of harvested pomegranate fruits. <i>European Food Research and Technology</i> , 2000, 211, 185-190.	1.6	222
70	Evolution of juice anthocyanins during ripening of new selected pomegranate (<i>Punica granatum</i>) clones. <i>European Food Research and Technology</i> , 1999, 210, 39-42.	1.6	120
71	Phenological stages of the pomegranate tree (<i>Punka granatum</i> L.). <i>Annals of Applied Biology</i> , 1997, 130, 135-140.	1.3	71
72	CORRELATION BETWEEN NUTRIENTS IN LEAF AND CROP IN CITRICS. <i>Acta Horticulturae</i> , 1997, , 515-515.	0.1	0

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73	Total lipids content and fatty acid composition of seed oils from six pomegranate cultivars. Journal of the Science of Food and Agriculture, 1995, 69, 253-256.	1.7	37