

Francisca Hernndez

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

198 papers	3,553 citations	33 h-index	48 g-index
206 ext. papers	4,399 ext. citations	3.7 avg, IF	5.61 L-index

#	Paper	IF	Citations
198	Antioxidant activity and the physicochemical composition of young caper shoots (<i>Capparis spinosa</i> L.) of different Spanish cultivars. <i>Scientia Horticulturae</i> , 2022 , 293, 110646	4.1	1
197	Phenols, Volatile Compounds, Organic Acids and Antioxidant Activity of Strawberry Tree (<i>Arbutus Unedo</i> L.) Fruits Belonging to Five Genotypes Growing in Morocco. <i>International Journal of Fruit Science</i> , 2022 , 22, 414-437	1.2	
196	Evaluation of cinnammon (<i>Cinnamomum cassia</i> and <i>Cinnamomum verum</i>) enriched yoghurt during refrigerated storage. <i>LWT - Food Science and Technology</i> , 2022 , 159, 113240	5.4	0
195	Effect of Organic and Conventional Production on the Quality of Lemon 'Bino 49'. <i>Agronomy</i> , 2022 , 12, 980	3.6	0
194	Metabolomic Profile of Citrus limon Leaves ('Verna' Variety) by 1H-NMR and Multivariate Analysis Technique. <i>Agronomy</i> , 2022 , 12, 1060	3.6	1
193	Pomegranate morpho-chemodiversity: computational investigations based on and screening.. <i>Heliyon</i> , 2022 , 8, e09345	3.6	0
192	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 , 100112	1	0
191	Reproductive phenology of <i>Vaccinium floribundum</i> Kunth (Ericaceae) and codification according to the BBCH scale based on evidence from the volcano Chimborazo paramo (Ecuador). <i>Scientia Horticulturae</i> , 2022 , 303, 111207	4.1	1
190	Comparison of bioactive compounds and health promoting properties of fruits and leaves of apple, pear and quince. <i>Scientific Reports</i> , 2021 , 11, 20253	4.9	6
189	Physicochemical, Volatile, and Sensory Characterization of Promising Cherry Tomato (<i>Solanum lycopersicum</i> L.) Cultivars: Fresh Market Aptitudes of Pear and Round Fruits. <i>Agronomy</i> , 2021 , 11, 618	3.6	2
188	Response of Apricot Fruit Quality to Protective Netting. <i>Agriculture (Switzerland)</i> , 2021 , 11, 260	3	2
187	Survey of Phenolic Acids, Flavonoids and In Vitro Antioxidant Potency Between Fig Peels and Pulps: Chemical and Chemometric Approach. <i>Molecules</i> , 2021 , 26,	4.8	8
186	Can Sustained Deficit Irrigation Save Water and Meet the Quality Characteristics of Mango?. <i>Agriculture (Switzerland)</i> , 2021 , 11, 448	3	2
185	Strawberry Trees (<i>Arbutus unedo</i> L.) Naturally Grown in Morocco: A Combined Study Using Headspace Solid Phase Microextraction Coupled with GC-MS and Physico-Morphological Screening. <i>ACS Food Science & Technology</i> , 2021 , 1, 943-959		
184	Application of LCA Methodology to the Production of Strawberry on Substrates with Peat and Sediments from Ports. <i>Sustainability</i> , 2021 , 13, 6323	3.6	0
183	Inhibition of enzymes associated with metabolic and neurological disorder by dried pomegranate sheets as a function of pomegranate cultivar and fruit puree. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 2294-2303	4.3	1
182	Comparison on sensory profile, volatile composition and consumer's acceptance for PDO or non-PDO tigernut (<i>Cyperus esculentus</i> L.) milk. <i>LWT - Food Science and Technology</i> , 2021 , 140, 110606	5.4	1

181	A new combined sensory-instrumental tool for pomegranate seed hardness determination. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 1355-1363	4.3	0
180	Chemical and sensorial characterization of spray dried hydroSOSustainable almond milk. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 1372-1381	4.3	9
179	Physicochemical and Antioxidant Capacity of Jujube (Ziziphus jujuba Mill.) at Different Maturation Stages. <i>Agronomy</i> , 2021 , 11, 132	3.6	5
178	Pomegranate variety and pomegranate plant part, relevance from bioactive point of view: a review. <i>Bioresources and Bioprocessing</i> , 2021 , 8,	5.2	16
177	Functionnal and Technological Properties of Five Strawberry (Arbutus Unedo L.) Fruit as Bioactive Ingredients in Functional Foods. <i>International Journal of Food Properties</i> , 2021 , 24, 380-399	3	0
176	Volatile Profile in Different Aerial Parts of Two Caper Cultivars (Capparis spinosa L.). <i>Journal of Food Quality</i> , 2021 , 2021, 1-9	2.7	0
175	Scheduling Regulated Deficit Irrigation with Leaf Water Potential of Cherry Tomato in Greenhouse and its Effect on Fruit Quality. <i>Agriculture (Switzerland)</i> , 2021 , 11, 669	3	2
174	Quality, Nutritional, Volatile and Sensory Profiles and Consumer Acceptance of Fondillā, a Sustainable European Protected Wine. <i>Agronomy</i> , 2021 , 11, 1701	3.6	1
173	Effect of Phytoremediated Port Sediment as an Agricultural Medium for Pomegranate Cultivation: Mobility of Contaminants in the Plant. <i>Sustainability</i> , 2021 , 13, 9661	3.6	3
172	Fruit tree leaves as valuable new source of tocopherol and tocotrienol compounds. <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3	1
171	Ficus carica Fruits, By-Products and Based Products as Potential Sources of Bioactive Compounds: A Review. <i>Agronomy</i> , 2021 , 11, 1834	3.6	7
170	How does water stress and roasting temperature affect the physicochemical parameters of almonds?. <i>LWT - Food Science and Technology</i> , 2021 , 150, 112073	5.4	3
169	Influence of Storage on Physiological Properties, Chemical Composition, and Bioactive Compounds on Cactus Pear Fruit (Opuntia ficus-indica (L.) Mill.). <i>Agriculture (Switzerland)</i> , 2021 , 11, 62	3	3
168	Exploring Antioxidant Activity, Organic Acid, and Phenolic Composition in Strawberry Tree Fruits (L.) Growing in Morocco. <i>Plants</i> , 2020 , 9,	4.5	7
167	Deficit Irrigation and Its Implications for HydroSOSustainable Almond Production. <i>Agronomy</i> , 2020 , 10, 1632	3.6	5
166	Coccidioides meningitis in non-AIDS patients. A case series at a Mexican neurological referral center. <i>Clinical Neurology and Neurosurgery</i> , 2020 , 196, 106011	2	2
165	First report on fatty acids composition, total phenolics and antioxidant activity in seeds oil of four fig cultivars (Ficus carica L.) grown in Morocco. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2020 , 27, 8	1.5	13
164	Growing Location Affects Physical Properties, Bioactive Compounds, and Antioxidant Activity of Pomegranate Fruit (Punica granatum L. var. Gabsi). <i>International Journal of Fruit Science</i> , 2020 , 20, 508-523	1.2	1

163	Arbequina Olive Oil Composition Is Affected by the Application of Regulated Deficit Irrigation during Pit Hardening Stage. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2020 , 97, 449-462	1.8	6
162	Criteria for HydroSOS Quality Index. Application to Extra Virgin Olive Oil and Processed Table Olives. <i>Water (Switzerland)</i> , 2020 , 12, 555	3	3
161	Multivariate Cherry Quality Assessment Using Morphological, Biochemical and Volatile Compound Traits. <i>International Journal of Fruit Science</i> , 2020 , 20, S1328-S1347	1.2	3
160	Determination of the Volatile Profile of Lemon Peel Oils as Affected by Rootstock. <i>Foods</i> , 2020 , 9,	4.9	13
159	Volatile composition of prickly pear fruit pulp from six Spanish cultivars. <i>Journal of Food Science</i> , 2020 , 85, 358-363	3.4	13
158	Enhancing Nut Quality Parameters and Sensory Profiles in Three Almond Cultivars by Different Irrigation Regimes. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 2316-2328	5.7	14
157	Spray drying and storage of probiotic-enriched almond milk: probiotic survival and physicochemical properties. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 3697-3708	4.3	27
156	Quality Parameters and Consumer Acceptance of Jelly Candies Based on Pomegranate Juice """. <i>Foods</i> , 2020 , 9,	4.9	13
155	Characterization and potential use of <i>Diplotaxis erucoides</i> as food ingredient for a sustainable modern cuisine and comparison with commercial mustards and wasabis. <i>European Food Research and Technology</i> , 2020 , 246, 1429-1438	3.4	4
154	Quinces 2020 , 631-643		2
153	Effect of Different Levels of Energy Diet Restriction on Energy Balance, Leptin and CL Development, Vascularization, and Function in South American Camelids. <i>Frontiers in Veterinary Science</i> , 2020 , 7, 598147	3.1	
152	Quality Parameters of Spanish Lemons with Commercial Interest. <i>Foods</i> , 2020 , 10,	4.9	3
151	Assessment of Morphological Traits and Fruit Metabolites in Eleven Fig Varieties (<i>Ficus Carica</i> L.). <i>International Journal of Fruit Science</i> , 2020 , 20, 8-28	1.2	13
150	Influence of regulated deficit irrigation and rootstock on the functional, nutritional and sensory quality of pistachio nuts. <i>Scientia Horticulturae</i> , 2020 , 261, 108994	4.1	9
149	Long-Term Correlation between Water Deficit and Quality Markers in HydroSOSustainable Almonds. <i>Agronomy</i> , 2020 , 10, 1470	3.6	11
148	Valorization of Prickly Pear [<i>Opuntia ficus-indica</i> (L.) Mill]: Nutritional Composition, Functional Properties and Economic Aspects 2020 ,		4
147	Optimization of roasting conditions in hydroSOSustainable almonds using volatile and descriptive sensory profiles and consumer acceptance. <i>Journal of Food Science</i> , 2020 , 85, 3969-3980	3.4	4
146	Economic estimation of cactus pear production and its feasibility in Spain. <i>Trends in Food Science and Technology</i> , 2020 , 103, 379-385	15.3	8

145	Influence of New Citrus Rootstocks on Lemon Quality. <i>Agronomy</i> , 2020 , 10, 974	3.6	3
144	Properties of Potato Starch Roasted with Apple Distillery Wastewater. <i>Polymers</i> , 2020 , 12,	4.5	3
143	Phytochemical Components and Bioactivity Assessment among Twelve Strawberry (L.) Genotypes Growing in Morocco Using Chemometrics. <i>Foods</i> , 2020 , 9,	4.9	9
142	Molecular, Physico-Chemical, and Sensory Characterization of the Traditional Spanish Apple Variety 'Bero de Ceheg��'. <i>Agronomy</i> , 2020 , 10, 1093	3.6	1
141	Hydroxycinnamic Acids and Carotenoids of Dried Loquat Fruit cv. 'Algar' Affected by Freeze-, Convective-, Vacuum-Microwave- and Combined-Drying Methods. <i>Molecules</i> , 2020 , 25,	4.8	3
140	Potential of dredged bioremediated marine sediment for strawberry cultivation. <i>Scientific Reports</i> , 2020 , 10, 19878	4.9	5
139	Deficit Irrigation as a Suitable Strategy to Enhance the Nutritional Composition of HydroSOS Almonds. <i>Water (Switzerland)</i> , 2020 , 12, 3336	3	6
138	Characterization of Bioactive Compounds of (L.) Mill. Seeds from Spanish Cultivars. <i>Molecules</i> , 2020 , 25,	4.8	8
137	Use of a remediated dredged marine sediment as a substrate for food crop cultivation: Sediment characterization and assessment of fruit safety and quality using strawberry (<i>Fragaria x ananassa</i> Duch.) as model species of contamination transfer. <i>Chemosphere</i> , 2020 , 238, 124651	8.4	13
136	Impact of Gastrointestinal In Vitro Digestion and Deficit Irrigation on Antioxidant Activity and Phenolic Content Bioaccessibility of 'Manzanilla' Table Olives. <i>Journal of Food Quality</i> , 2020 , 2020, 1-6	2.7	1
135	Effect of modified atmosphere packaging on the physiological and functional characteristics of Spanish jujube (<i>Ziziphus jujuba</i> Mill.) cv 'Phoenix' during cold storage. <i>Scientia Horticulturae</i> , 2019 , 258, 108743	4.1	14
134	Fatty acid profile of peel and pulp of Spanish jujube (<i>Ziziphus jujuba</i> Mill.) fruit. <i>Food Chemistry</i> , 2019 , 295, 247-253	8.5	11
133	Maturity monitoring of intact fruit and arils of pomegranate cv. 'Mollar de Elche' using machine vision and chemometrics. <i>Postharvest Biology and Technology</i> , 2019 , 156, 110936	6.2	11
132	Effect of regulated deficit irrigation on the quality of raw and table olives. <i>Agricultural Water Management</i> , 2019 , 221, 415-421	5.9	12
131	Antioxidant Activity and Bioactive Compounds Contents in Different Stages of Flower Bud Development from Three Spanish Caper (<i>Capparis spinosa</i>) Cultivars. <i>Horticulture Journal</i> , 2019 , 88, 410-419	4.1	3
130	Quality Attributes and Fatty Acid, Volatile and Sensory Profiles of "Arbequina" Olive Oil. <i>Molecules</i> , 2019 , 24,	4.8	14
129	Relationships between physico-chemical and functional parameters and genetic analysis with ISSR markers in Spanish jujubes (<i>Ziziphus jujuba</i> Mill.) cultivars. <i>Scientia Horticulturae</i> , 2019 , 253, 390-398	4.1	5
128	Leaf mechanisms involved in the response of <i>Cydonia oblonga</i> trees to water stress and recovery. <i>Agricultural Water Management</i> , 2019 , 221, 66-72	5.9	2

127	Almond fruit quality can be improved by means of deficit irrigation strategies. <i>Agricultural Water Management</i> , 2019 , 217, 236-242	5.9	31
126	Sensory Profile and Acceptability of HydroSOStainable Almonds. <i>Foods</i> , 2019 , 8,	4.9	17
125	Antidiabetic, Anticholinesterase and Antioxidant Activity vs. Terpenoids and Phenolic Compounds in Selected New Cultivars and Hybrids of Artichoke L. <i>Molecules</i> , 2019 , 24,	4.8	29
124	Effect of preharvest fruit bagging on fruit quality characteristics and incidence of fruit physiopathies in fully irrigated and water stressed pomegranate trees. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 1425-1433	4.3	9
123	Fatty acid profile of fruits (pulp and peel) and cladodes (young and old) of prickly pear [<i>Opuntia ficus-indica</i> (L.) Mill.] from six Spanish cultivars. <i>Journal of Food Composition and Analysis</i> , 2019 , 84, 103294	4.1	19
122	Influence of Different Drying Techniques on Phenolic Compounds, Antioxidant Capacity and Colour of Mill. Fruits. <i>Molecules</i> , 2019 , 24,	4.8	19
121	Evaluation of growers' efforts to improve the sustainability of olive orchards: Development of the hydroSOStainable index. <i>Scientia Horticulturae</i> , 2019 , 257, 108661	4.1	9
120	Nutrition Quality Parameters of Almonds as Affected by Deficit Irrigation Strategies. <i>Molecules</i> , 2019 , 24,	4.8	19
119	Volatile Composition, Sensory Profile and Consumer Acceptability of HydroSOStainable Table Olives. <i>Foods</i> , 2019 , 8,	4.9	9
118	Tumor genetic alterations and features of the immune microenvironment drive myelodysplastic syndrome escape and progression. <i>Cancer Immunology, Immunotherapy</i> , 2019 , 68, 2015-2027	7.4	17
117	Mineral composition and sensory characteristics of twenty pomegranate cultivars. <i>Acta Horticulturae</i> , 2019 , 83-90	0.3	
116	Evolution of fruit maturation of some pomegranate (<i>Punica granatum</i> L.) cultivars in two Mediterranean areas. <i>Acta Horticulturae</i> , 2019 , 97-102	0.3	
115	A new substrate for the cultivation of pomegranate. <i>Acta Horticulturae</i> , 2019 , 185-192	0.3	
114	Quality of new healthy smoothies based on pomegranate and minor Mediterranean fruits. <i>Acta Horticulturae</i> , 2019 , 283-288	0.3	1
113	Chemical properties of cladodes of two cultivars of prickly pear. <i>Acta Horticulturae</i> , 2019 , 317-322	0.3	1
112	Physico-chemical properties of 'Phoenix' jujube fruit (<i>Ziziphus jujuba</i> Mill.). <i>Acta Horticulturae</i> , 2019 , 275-280	0.3	
111	Physico-chemical properties of 'Hidro' jujube fruit. <i>Acta Horticulturae</i> , 2019 , 77-82	0.3	
110	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	4.1	9

109	Polyphenol Compounds and Biological Activity of Caper (L.) Flowers Buds. <i>Plants</i> , 2019 , 8,	4.5	21
108	Antioxidant activity and total phenols in capers (Capparis spinosa). <i>Acta Horticulturae</i> , 2019 , 311-316	0.3	1
107	Reducing incidence of peel physiopathies and increasing antioxidant activity in pomegranate fruit under different irrigation conditions by preharvest application of chitosan. <i>Scientia Horticulturae</i> , 2019 , 247, 247-253	4.1	2
106	Polyphenol Profile in Manzanilla Table Olives As Affected by Water Deficit during Specific Phenological Stages and Spanish-Style Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 661-670	5.7	9
105	Texture 2019 , 293-314		0
104	Effect of a new remediated substrate on bioactive compounds and antioxidant characteristics of pomegranate (Punica granatum L.) cultivar âPurple QueenâArchives of Agronomy and Soil Science, 2019 , 65, 1565-1574	2	5
103	Effects of organic and conventional farming on the physicochemical and functional properties of jujube fruit. <i>LWT - Food Science and Technology</i> , 2019 , 99, 438-444	5.4	20
102	Volatile composition and sensory and quality attributes of quince (Cydonia oblonga Mill.) fruits as affected by water stress. <i>Scientia Horticulturae</i> , 2019 , 244, 68-74	4.1	10
101	Effect of Spanish-style processing on the quality attributes of HydroSOStainable green olives. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 1804-1811	4.3	13
100	Cropping system contributes largely to fruit composition and sensory properties of pomegranate (Punica granatum L. var. Gabisi). <i>South African Journal of Botany</i> , 2018 , 115, 170-178	2.9	4
99	Kinetics, biocompounds, antioxidant activity, and sensory attributes of quinces as affected by drying method. <i>Food Chemistry</i> , 2018 , 255, 157-164	8.5	31
98	Phytochemical characterization of different prickly pear (Opuntia ficus-indica (L.) Mill.) cultivars and botanical parts: UHPLC-ESI-MS metabolomics profiles and their chemometric analysis. <i>Food Research International</i> , 2018 , 108, 301-308	7	42
97	Antioxidant properties and chemical characterization of Spanish Opuntia ficus-indica Mill. cladodes and fruits. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1566-1573	4.3	48
96	Deficit irrigation and emerging fruit crops as a strategy to save water in Mediterranean semiarid agrosystems. <i>Agricultural Water Management</i> , 2018 , 202, 311-324	5.9	69
95	Physicochemical composition and antioxidant activity of three Spanish caper (Capparis spinosa L.) fruit cultivars in three stages of development. <i>Scientia Horticulturae</i> , 2018 , 240, 509-515	4.1	14
94	Phytochemical composition of smoothies combining pomegranate juice (Punica granatum L) and Mediterranean minor crop purês (Ficus carica, Cydonia oblonga, and Ziziphus jujube). <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 5731-5741	4.3	13
93	Physicochemical and nutritional composition, volatile profile and antioxidant activity differences in Spanish jujube fruits. <i>LWT - Food Science and Technology</i> , 2018 , 98, 1-8	5.4	21
92	Fruit Response to Water-Scarcity Scenarios. <i>Water Relations and Biochemical Changes</i> 2018 , 349-375		3

91	Influence of deficit irrigation and crop load on the yield and fruit quality in Wonderful and Mollar de Elche pomegranates. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 3098-3108	4.3	16
90	Sustainability of the Legal Endowments of Water in Almond Trees and a New Generation of High Quality Hydrosustainable Almonds. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2018 , 75, 97	0.8	8
89	Relationship between the nutritional state before the breeding period and the reproductive success in alpacas (Vicugna pacos) from the Chilean Puna. <i>Austral Journal of Veterinary Sciences</i> , 2018 , 50, 55-57	1	2
88	Formulation and storage effects on pomegranate smoothie phenolic composition, antioxidant capacity and color. <i>LWT - Food Science and Technology</i> , 2018 , 96, 322-328	5.4	9
87	Quality Parameters, Volatile Composition, and Sensory Profiles of Highly Endangered Spanish Citrus Fruits. <i>Journal of Food Quality</i> , 2018 , 2018, 1-13	2.7	11
86	Antimicrobial activity of pomegranate peel extracts as affected by cultivar. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 802-810	4.3	68
85	Antioxidant capacity, fatty acids profile, and descriptive sensory analysis of table olives as affected by deficit irrigation. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 444-451	4.3	36
84	Effects of leptin administration on development, vascularization and function of Corpus luteum in alpacas submitted to pre-ovulatory fasting. <i>Animal Reproduction Science</i> , 2017 , 182, 28-34	2.1	8
83	A Comparative Study Between Labeling and Reality: The Case of Phytochemical Composition of Commercial Pomegranate-Based Products. <i>Journal of Food Science</i> , 2017 , 82, 1820-1826	3.4	2
82	Characterization of twenty pomegranate (Punica granatum L.) cultivars grown in Spain: Aptitudes for fresh consumption and processing. <i>Scientia Horticulturae</i> , 2017 , 219, 152-160	4.1	31
81	Water stress at the end of the pomegranate fruit ripening stage produces earlier harvest and improves fruit quality. <i>Scientia Horticulturae</i> , 2017 , 226, 68-74	4.1	22
80	Phenological growth stages of mulberry tree (Morus sp.) codification and description according to the BBCH scale. <i>Annals of Applied Biology</i> , 2017 , 171, 441-450	2.6	6
79	Biological activities and secondary compound composition from Crithmum maritimum aerial parts. <i>International Journal of Food Properties</i> , 2017 , 20, 1843-1855	3	23
78	Biological Activity of Conventional and Organic Pomegranate Juices: Antioxidant and Antimutagenic Potential. <i>Plant Foods for Human Nutrition</i> , 2016 , 71, 375-380	3.9	15
77	Phytochemical evaluation of eight white (Morus alba L.) and black (Morus nigra L.) mulberry clones grown in Spain based on UHPLC-ESI-MSn metabolomic profiles. <i>Food Research International</i> , 2016 , 89, 1116-1122	7	27
76	Phenological growth stages of nashi tree (Pyrus pyrifolia): codification and description according to the BBCH scale. <i>Annals of Applied Biology</i> , 2016 , 168, 255-263	2.6	15
75	Fatty acids composition of Spanish black (Morus nigra L.) and white (Morus alba L.) mulberries. <i>Food Chemistry</i> , 2016 , 190, 566-571	8.5	40
74	Phenolic composition, ascorbic acid content, and antioxidant capacity of Spanish jujube (Ziziphus jujube Mill.) fruits. <i>Food Chemistry</i> , 2016 , 201, 307-14	8.5	77

73	Genetic diversity of pomegranate germplasm collection from Spain determined by fruit, seed, leaf and flower characteristics. <i>PeerJ</i> , 2016 , 4, e2214	3.1	15
72	Physico-chemical and physiological changes during fruit development and on-tree ripening of two Spanish jujube cultivars (<i>Ziziphus jujuba</i> Mill.). <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 4098-105	4.3	27
71	Phenolic compounds, antioxidant and antidiabetic activity of different cultivars of <i>Ficus carica</i> L. fruits. <i>Journal of Functional Foods</i> , 2016 , 25, 421-432	5.1	74
70	Physico-chemical, nutritional, and volatile composition and sensory profile of Spanish jujube (<i>Ziziphus jujuba</i> Mill.) fruits. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 2682-91	4.3	62
69	Chemical composition, antioxidant capacity, and sensory quality of dried jujube fruits as affected by cultivar and drying method. <i>Food Chemistry</i> , 2016 , 207, 170-9	8.5	81
68	(Poly)phenolic fingerprint and chemometric analysis of white (<i>Morus alba</i> L.) and black (<i>Morus nigra</i> L.) mulberry leaves by using a non-targeted UHPLC-MS approach. <i>Food Chemistry</i> , 2016 , 212, 250-5	8.5	55
67	Polyphenolic compounds, anthocyanins and antioxidant activity of nineteen pomegranate fruits: A rich source of bioactive compounds. <i>Journal of Functional Foods</i> , 2016 , 23, 628-636	5.1	46
66	Technological aspects as the main impact on quality of quince liquors. <i>Food Chemistry</i> , 2015 , 167, 387-958.5		13
65	(Poly)phenolic compounds and antioxidant activity of white (<i>Morus alba</i>) and black (<i>Morus nigra</i>) mulberry leaves: Their potential for new products rich in phytochemicals. <i>Journal of Functional Foods</i> , 2015 , 18, 1039-1046	5.1	69
64	Phenological growth stages of jujube tree (<i>Ziziphus jujuba</i>): codification and description according to the BBCH scale. <i>Annals of Applied Biology</i> , 2015 , 166, 136-142	2.6	25
63	Identification and quantification of major derivatives of ellagic acid and antioxidant properties of thinning and ripe Spanish pomegranates. <i>Journal of Functional Foods</i> , 2015 , 12, 354-364	5.1	40
62	Quality, antioxidant activity and total phenols of six Spanish pomegranates clones. <i>Scientia Horticulturae</i> , 2015 , 182, 65-72	4.1	24
61	Bioactive compound composition of pomegranate fruits removed during thinning. <i>Journal of Food Composition and Analysis</i> , 2015 , 37, 11-19	4.1	31
60	Instrumental and sensory texture attributes of pomegranate arils and seeds as affected by cultivar. <i>LWT - Food Science and Technology</i> , 2015 , 60, 656-663	5.4	26
59	PHYSICO-CHEMICAL CHARACTERISATION OF FOUR NEW SPANISH POMEGRANATE CLONES. <i>Acta Horticulturae</i> , 2015 , 319-325	0.3	
58	THE POMEGRANATE TREE IN THE WORLD: NEW CULTIVARS AND USES. <i>Acta Horticulturae</i> , 2015 , 327-332.3		12
57	FRUIT COLOUR EVOLUTION OF THREE SPANISH POMEGRANATE CLONES. <i>Acta Horticulturae</i> , 2015 , 311-317		
56	Classification of Pomegranate Cultivars According to Their Seed Hardness and Wood Perception. <i>Journal of Texture Studies</i> , 2015 , 46, 467-474	3.6	10

55	Comparison of Fresh and Commercial Pomegranate Juices from Mollar de Elche Cultivar Grown under Conventional or Organic Farming Practices. <i>Beverages</i> , 2015 , 1, 34-44	3.4	8
54	Sensory and physico-chemical quality attributes of jujube fruits as affected by crop load. <i>LWT - Food Science and Technology</i> , 2015 , 63, 899-905	5.4	36
53	Determination of fatty acid composition in arils of 20 pomegranates cultivars grown in Spain. <i>Scientia Horticulturae</i> , 2015 , 197, 712-718	4.1	9
52	Phytochemical evaluation of white (<i>Morus alba</i> L.) and black (<i>Morus nigra</i> L.) mulberry fruits, a starting point for the assessment of their beneficial properties. <i>Journal of Functional Foods</i> , 2015 , 12, 399-408	5.1	82
51	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	1.4	11
50	Quality parameters, bio-compounds, antioxidant activity and sensory attributes of Spanish quinces (<i>Cydonia oblonga</i> Miller). <i>Scientia Horticulturae</i> , 2014 , 165, 163-170	4.1	30
49	Changes in quality parameters, proline, antioxidant activity and color of pomegranate (<i>Punica granatum</i> L.) as affected by fruit position within tree, cultivar and ripening stage. <i>Scientia Horticulturae</i> , 2014 , 165, 181-189	4.1	34
48	Fruit quality characterization of eleven commercial mandarin cultivars in Spain. <i>Scientia Horticulturae</i> , 2014 , 165, 274-280	4.1	12
47	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	4.1	17
46	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	3.8	21
45	Phytochemical and quality attributes of pomegranate fruits for juice consumption as affected by ripening stage and deficit irrigation. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 2259-65	4.3	30
44	Total phenolics, organic acids, sugars and antioxidant activity of mandarin (<i>Citrus clementina</i> Hort. ex Tan.): Variation from rootstock. <i>Scientia Horticulturae</i> , 2014 , 174, 60-64	4.1	41
43	Physicochemical and descriptive sensory characterization of Spanish pomegranates: aptitudes for processing and fresh consumption. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1663-1672	3.8	32
42	Pomegranate juice adulteration by addition of grape or peach juices. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 646-55	4.3	27
41	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	4.3	38
40	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	5.1	81
39	Determination of a colour index for fruit of pomegranate varietal group "Mollar de Elche". <i>Scientia Horticulturae</i> , 2013 , 150, 360-364	4.1	14
38	Bioactive compounds and sensory quality of black and white mulberries grown in Spain. <i>Plant Foods for Human Nutrition</i> , 2013 , 68, 370-7	3.9	31

37	Effects of brassinosteroid analogues on total phenols, antioxidant activity, sugars, organic acids and yield of field grown endive (<i>Cichorium endivia</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 1765-71	4.3	21
36	Physicochemical properties of orange juice from ten rootstocks using multivariate analysis. <i>Scientia Horticulturae</i> , 2013 , 160, 268-273	4.1	14
35	Quality parameters, biocompounds and antioxidant activity in fruits of nine quince (<i>Cydonia oblonga</i> Miller) accessions. <i>Scientia Horticulturae</i> , 2013 , 154, 61-65	4.1	27
34	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	2.6	11
33	Potential of Spanish sour-sweet pomegranates (cultivar C25) for the juice industry. <i>Food Science and Technology International</i> , 2012 , 18, 129-38	2.6	42
32	Brassinosteroid analogues effects on the yield and quality parameters of greenhouse-grown pepper (<i>Capsicum annum</i> L.). <i>Plant Growth Regulation</i> , 2012 , 68, 333-342	3.2	19
31	Data Aggregation and Dissemination of Authority Records through Linked Open Data in a European Context. <i>Cataloging and Classification Quarterly</i> , 2012 , 50, 803-829	0.2	4
30	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	4.1	24
29	Effect of air temperature on rind colour development in pomegranates. <i>Scientia Horticulturae</i> , 2012 , 134, 245-247	4.1	7
28	Physico-chemical characterization of six pomegranate cultivars from Morocco: Processing and fresh market aptitudes. <i>Scientia Horticulturae</i> , 2012 , 140, 100-106	4.1	52
27	Brassinosteroid analogues effect on yield and quality parameters of field-grown lettuce (<i>Lactuca sativa</i> L.). <i>Scientia Horticulturae</i> , 2012 , 143, 29-37	4.1	23
26	Evaluation of Spanish Pomegranate Juices: Organic Acids, Sugars, and Anthocyanins. <i>International Journal of Food Properties</i> , 2012 , 15, 481-494	3	26
25	Potential correlation between growth habit and yield of Spanish pomegranate cultivars. <i>Scientia Horticulturae</i> , 2012 , 144, 168-171	4.1	2
24	<i>Prunus</i> hybrids rootstocks for flat peach. <i>Scientia Agricola</i> , 2012 , 69, 13-18	2.5	6
23	Total phenols and antioxidant capacity in 10 Moroccan pomegranate varieties. <i>Journal of Food Science</i> , 2012 , 77, C115-20	3.4	51
22	Volatile composition of pomegranates from 9 Spanish cultivars using headspace solid phase microextraction. <i>Journal of Food Science</i> , 2011 , 76, S114-20	3.4	78
21	Quality, bioactive compounds, and antioxidant activity of new flat-type peach and nectarine cultivars: a comparative study. <i>Journal of Food Science</i> , 2011 , 76, C729-35	3.4	34
20	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	5.9	49

19	Anthocyanin content and colour development of pomegranate jam. <i>Food and Bioproducts Processing</i> , 2011 , 89, 477-481	4.9	14
18	Organic Acids, Sugars, and Anthocyanins Contents in Juices of Tunisian Pomegranate Fruits. <i>International Journal of Food Properties</i> , 2011 , 14, 741-757	3	53
17	Performance of Prunus rootstocks for apricot in Mediterranean conditions. <i>Scientia Horticulturae</i> , 2010 , 124, 354-359	4.1	27
16	Cultivar identification using 18S-28S rDNA intergenic spacer-RFLP in pomegranate (<i>Punica granatum</i> L.). <i>Scientia Horticulturae</i> , 2009 , 120, 500-503	4.1	52
15	Chemical, morphological and organoleptical characterisation of five Spanish quince tree clones (<i>Cydonia oblonga</i> Miller). <i>Scientia Horticulturae</i> , 2009 , 122, 491-496	4.1	36
14	POLLEN-PISTIL AFFINITY OF EIGHT NEW POMEGRANATE CLONES (<i>PUNICA GRANATUM</i> L.). <i>Acta Horticulturae</i> , 2009 , 175-180	0.3	3
13	PRELIMINARY CHARACTERIZATION OF SIXTY ONE CAPER CLONES (<i>CAPPARIS SPINOSA</i> L.). <i>Acta Horticulturae</i> , 2009 , 155-160	0.3	2
12	Preliminary results on fig soil-less culture. <i>Scientia Horticulturae</i> , 2007 , 111, 255-259	4.1	12
11	Phenological stages of the guava tree (<i>Psidium guajava</i> L.). <i>Scientia Horticulturae</i> , 2006 , 108, 157-161	4.1	51
10	Seed characterisation of five new pomegranate (<i>Punica granatum</i> L.) varieties. <i>Scientia Horticulturae</i> , 2006 , 110, 241-246	4.1	127
9	Kaolin treatment to reduce pomegranate sunburn. <i>Scientia Horticulturae</i> , 2004 , 100, 349-353	4.1	61
8	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	0.3	7
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5	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	3.4	99
4	Forskolin and 3-isobutyl-1-methylxanthine increase basal and sodium nitroprusside-elevated cyclic GMP levels in adult guinea-pig cerebellar slices. <i>Journal of Neurochemistry</i> , 1994 , 62, 2212-8	6	12
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