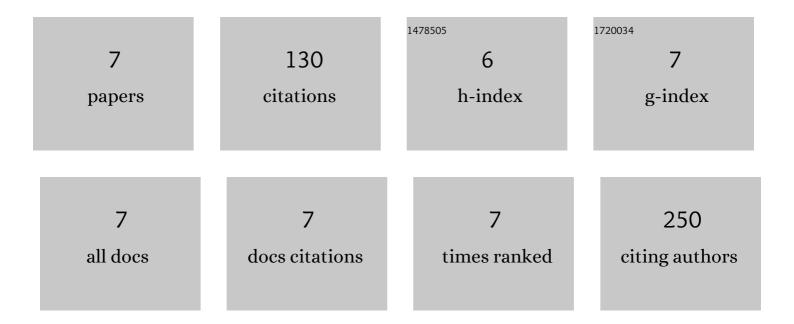
MÂ^a Luisa Lorenzo Tovar

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9578054/publications.pdf

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#	Article	IF	CITATIONS
1	Chemosensory characterization of virgin olive oils obtained from organic and conventional practices during fruit ripening. Flavour and Fragrance Journal, 2017, 32, 294-304.	2.6	8
2	Phenolic Compounds in Extra Virgin Olive Oil Stimulate Human Osteoblastic Cell Proliferation. PLoS ONE, 2016, 11, e0150045.	2.5	57
3	Effect of Agronomical Practices on the Nutritional Quality of Virgin Olive Oil at Different Ripening Stages. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1491-1501.	1.9	8
4	Mineral Element Contents in Commercially Valuable Fish Species in Spain. Scientific World Journal, The, 2014, 2014, 1-7.	2.1	12
5	Agronomic parameters, quality indices, and sensory attributes of virgin olive oils from Hojiblanca and Picudo varieties from three successive crop years. European Journal of Lipid Science and Technology, 2014, 116, 1647-1653.	1.5	4
6	Effect of organic cultivation of Picual and Hojiblanca olive varieties on the quality of virgin olive oil at four ripening stages. European Journal of Lipid Science and Technology, 2014, 116, 1634-1646.	1.5	11
7	Phenolic acid content and sensory properties of two Spanish monovarietal virgin olive oils. European Journal of Lipid Science and Technology, 2013, 115, 621-630.	1.5	30