AgustÃ- J Romero-Aroca

List of Publications by Year
in descending order

82 papers	1,322 citations	304743 22 h-index	414414 32 g-index
85 all docs	85 docs citations	85 times ranked	1355 citing authors

#	Article	IF	Citations
1	Influence of Drying Conditions on the Hazelnut Quality. III. Browning. Drying Technology, 1997, 15, 989-1002.	3.1	75
2	Influence of variety and geographical origin on the lipid fraction of hazelnuts (Corylus avellana L.) from Spain: (III) oil stability, tocopherol content and some mineral contents (Mn, Fe, Cu). Food Chemistry, 1995, 53, 71-74.	8.2	59
3	Determination of volatile phenols in virgin olive oils and their sensory significance. Journal of Chromatography A, 2008, 1211, 1-7.	3.7	55
4	The hygroscopic behaviour of the hazelnut. Journal of Food Engineering, 1995, 25, 197-208.	5.2	52
5	Influence of variety and geographical origin on the lipid fraction of hazelnuts (Corylus avellana L.) from Spain: I. Fatty acid composition. Food Chemistry, 1993, 48, 411-414.	8.2	51
6	Comparison of Fatty Acid and Triacylglycerol Compositions of Different Hazelnut Varieties (Corylus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	5.2	49
7	Influence of cold-storage conditions on the quality of unshelled walnuts. International Journal of Refrigeration, 1995, 18, 544-549.	3.4	44
8	Influence of variety and geographical origin on the lipid fraction of hazelnuts (Coryllus avellana L.) from Spain: (II). Triglyceride composition. Food Chemistry, 1994, 50, 245-249.	8.2	40
9	CaracterÃsticas quÃmico-sensoriales de los aceites de oliva Â«ArbequinaÂ» obtenidos en distintas zonas de EspaÃ±a. Grasas Y Aceites, 1997, 48, 415-424.	0.9	37
10	Survey of over 4, 500 monumental olive trees preserved on-farm in the northeast Iberian Peninsula, their genotyping and characterization. Scientia Horticulturae, 2018, 231, 253-264.	3.6	34
11	A four year study to determine the optimal harvesting period for Tunisian Chemlali olives. European Journal of Lipid Science and Technology, 2011, 113, 796-807.	1.5	33
12	Tunisian carob (Ceratonia siliqua L.) populations: Morphological variability of pods and kernel. Scientia Horticulturae, 2009, 121, 125-130.	3.6	32
13	OLIVE OIL CULTIVARS SUITABLE FOR VERY-HIGH DENSITY PLANTING CONDITIONS. Acta Horticulturae, 2008, , 403-408.	0.2	31
14	Volatile phenols in virgin olive oils: Influence of olive variety on their formation during fruits storage. Food Chemistry, 2009, 116, 651-656.	8.2	30
15	Influence of Drying Conditions on the Hazelnut Quality. II. Enzymatic Activity. Drying Technology, 1997, 15, 979-988.	3.1	29
16	The Activity of Healthy Olive Microbiota during Virgin Olive Oil Extraction Influences Oil Chemical Composition. Journal of Agricultural and Food Chemistry, 2011, 59, 4705-4714.	5.2	29
17	SIMULATION OF DEEP BED DRYING OF HAZELNUTS. Drying Technology, 1998, 16, 651-665.	3.1	28
18	DRYING CHARACTERISTICS OF THE HAZELNUT. Drying Technology, 1998, 16, 627-649.	3.1	28

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19	Mediterranean clonal selections evaluated for modern hedgerow olive oil production in Spain. California Agriculture, 2011, 65, 34-40.	0.8	26
20	Influence of Olivesâ€™ Storage Conditions on the Formation of Volatile Phenols and Their Role in Off-Odor Formation in the Oil. Journal of Agricultural and Food Chemistry, 2009, 57, 1449-1455.	5.2	25
21	OLIVE ORCHARD DESIGN AND MECHANIZATION: PRESENT AND FUTURE. Acta Horticulturae, 2014, , 231-246.	0.2	25
22	Physico-chemical and sensory property changes in almonds of Desmayo Largueta variety during toasting / Cambios en las propiedades fÃsico-quÃmicas y sensoriales de almendras de la variedad Desmayo Largueta durante el tostado. Food Science and Technology International, 2000, 6, 1-7.	2.2	24
23	LAST RESULTS IN THE EVALUATION OF 'NEGRET' HAZELNUT CULTIVAR GRAFTED ON NON-SUCKERING ROOTSTOCKS IN SPAIN. Acta Horticulturae, 2014, , 145-150.	0.2	22
24	Epicuticular Wax in Developing Olives (Olea europaea) Is Highly Dependent upon Cultivar and Fruit Ripeness. Journal of Agricultural and Food Chemistry, 2016, 64, 5985-5994.	5.2	22
25	Influence of Drying Conditions on the Hazelnut Quality. I. Lipid Oxidation. Drying Technology, 1997, 15, 965-977.	3.1	21
26	Pedigree analysis of 220 almond genotypes reveals two world mainstream breeding lines based on only three different cultivars. Horticulture Research, 2021, 8, 11.	6.3	20
27	Insights Into Olive Fruit Surface Functions: A Comparison of Cuticular Composition, Water Permeability, and Surface Topography in Nine Cultivars During Maturation. Frontiers in Plant Science, 2019, 10, 1484.	3.6	19
28	Boron Does Not Increase Hazelnut Fruit Set and Production. Hortscience: A Publication of the American Society for Hortcultural Science, 1997, 32, 1053-1055.	1.0	19
29	Importance of Generalised Procrustes Analysis in sensory characterisation of virgin olive oil. Food Quality and Preference, 2001, 12, 515-520.	4.6	18
30	Influence of the Ripening Stage and Extraction Conditions on the Phenolic Fingerprint of â€˜Corbellaâ€™ Extra-Virgin Olive Oil. Antioxidants, 2021, 10, 877.	5.1	17
31	Cross-incompatibility in the cultivated almond (Prunus dulcis): Updating, revision and correction. Scientia Horticulturae, 2019, 245, 218-223.	3.6	16
32	Agronomic and Commercial Performance of Four Spanish Carob Cultivars. HortTechnology, 2009, 19, 465-470.	0.9	16
33	OPTIMAL HARVESTING PERIOD FOR "ARBEQUINA" OLIVE CULTIVAR IN CATALONIA (SPAIN). Acta Horticulturae, 2002, , 393-396.	0.2	14
34	Varietal authentication of virgin olive oil: Proving the efficiency of sesquiterpene fingerprinting for Mediterranean Arbequina oils. Food Control, 2021, 128, 108200.	5.5	14
35	Conservation of Native Wild Ivory-White Olives from the MEDES Islands Natural Reserve to Maintain Virgin Olive Oil Diversity. Antioxidants, 2020, 9, 1009.	5.1	12
36	Optimizing the Malaxation Conditions to Produce an Arbequina EVOO with High Content of Bioactive Compounds. Antioxidants, 2021, 10, 1819.	5.1	12

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37	THE INFLUENCE OF DIFFERENT IRRIGATION STRATEGIES AND THE PERCENTAGE OF WET SOIL VOLUME ON THE PRODUCTIVE AND VEGETATIVE BEHAVIOUR OF THE HAZELNUT TREE (CORYLUS AVELLANA L.). Acta Horticulturae, 2005, , 333-342.	0.2	11
38	Ripening-related cell wall modifications in olive (Olea europaea L.) fruit: A survey of nine genotypes. Food Chemistry, 2021, 338, 127754.	8.2	11
39	PERFORMANCE OF 'NEGRET' HAZELNUT CULTIVAR ON SEVERAL ROOTSTOCKS. Acta Horticulturae, 1997, , 433-440.	0.2	11
40	The effect of panel selection and training on external preference mapping using a low number of samples / Efecto de la selecciÃ³n y entrenamiento de los catadores sobre la cartografÃa externa de preferencias, utilizando un nÃºmero reducido de muestras. Food Science and Technology International, 1998, 4, 85-90.	2.2	10
41	EFFECT OF NITROGEN, BORON AND IRON FERTILIZATION ON YIELD AND NUT QUALITY OF Â´NEGRETÂ´ HAZELNUT TREES. Acta Horticulturae, 2005, , 277-280.	0.2	9
42	Quality losses in virgin olive oil due to washing and short-term storage before olive milling. European Journal of Lipid Science and Technology, 2015, 117, 2015-2022.	1.5	9
43	COMMERCIAL QUALITY CHARACTERIZATION OF SPANISH 'NEGRET' CULTIVAR. Acta Horticulturae, 1997, , 157-166.	0.2	9
44	PERFORMANCE OF 'NEGRET' HAZELNUT CULTIVAR GRAFTED ON 4 ROOTSTOCKS IN CATALONIA (SPAIN). Acta Horticulturae, 2009, , 89-94.	0.2	9
45	Direct chemical profiling of olive (Olea europaea) fruit epicuticular waxes by direct electrospray-ultrahigh resolution mass spectrometry. Journal of Mass Spectrometry, 2015, 50, 558-566.	1.6	8
46	Performance of Hazelnut Cultivars from Oregon, Italy, and Spain, in Northeastern Spain. HortTechnology, 2017, 27, 631-638.	0.9	8
47	Catalan Virgin Olive Oil Protected Designations of Origin: Physicochemical and Major Sensory Attributes. European Journal of Lipid Science and Technology, 2019, 121, 1800130.	1.5	8
48	CaracterizaciÃ³n del color de los aceites de oliva vÃrgenes de cultivares catalanes. Grasas Y Aceites, 1992, 43, 347-351.	0.9	8
49	GC-MS/LC-MS and transcriptome analyses revealed the metabolisms of fatty acid and flavonoid in olive fruits (Olea europaea L.). Scientia Horticulturae, 2022, 299, 111017.	3.6	8
50	BEHAVIOUR OF TEN MEDITERRANEAN OLIVE CUTLIVARS IN THE NORTHEAST OF SPAIN. Acta Horticulturae, 2002, , 113-116.	0.2	7
51	WHITE SPOTS IN HAZELNUT KERNEL: SYMPTOMS, CAUSES AND QUALITY LOSS. Acta Horticulturae, 2009, , 607-612.	0.2	7
52	Determination of volatile thiols in virgin olive oil by derivatisation and LCâ€“HRMS, and relation with sensory attributes. Food Chemistry, 2014, 149, 313-318.	8.2	7
53	Chemical Markers to Distinguish the Homo- and Heterozygous Bitter Genotype in Sweet Almond Kernels. Foods, 2020, 9, 747.	4.3	7
54	Perfil sensorial de diferentes muestras de nuez (Juglans regia L.)/Sensory profiles of different walnuts (Juglans regia L.). Food Science and Technology International, 2000, 6, 207-216.	2.2	6

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55	HOW CULTIVAR CHOICE AFFECTS SPANISH CONSUMERS' ACCEPTANCE OF MARZIPAN AND CHOCOLATES MADE WITH ALMONDS. Acta Horticulturae, 2002, , 117-123.	0.2	6
56	FRUIT AND OIL CHARACTERISTICS OF FIVE SPANISH OLIVE CULTIVARS. Acta Horticulturae, 1999, , 639-642.	0.2	5
57	Mechanical Harvesting and Irrigation Strategy Responses on â€˜Arbequinaâ€™ Olive Oil Quality. HortTechnology, 2018, 28, 607-614.	0.9	5
58	Hazelnut Kernel Size and Industrial Aptitude. Agriculture (Switzerland), 2021, 11, 1115.	3.1	5
59	Geographical authentication of virgin olive oil by GC-MS sesquiterpene hydrocarbon fingerprint: Scaling down to the verification of PDO compliance. Food Control, 2022, 139, 109055.	5.5	5
60	Effect of freezing, fast-freezing by liquid nitrogen or refrigeration to preserve premium extra virgin olive oil during storage. European Food Research and Technology, 2022, 248, 2651-2663.	3.3	5
61	INFLUENCE OF HARVESTING PERIOD ON HAZELNUT QUALITY. Acta Horticulturae, 2001, , 567-574.	0.2	4
62	NEW ALMOND VARIETIES FROM IRTA'S BREEDING PROGRAMME: (1) CHEMICAL COMPOSITION. Acta Horticulturae, 2011, , 477-484.	0.2	4
63	Micropropagation of carob,Ceratonia siliquaL., by apex culture. Acta Botanica Gallica, 2012, 159, 357-361.	0.9	4
64	Quantitation of endogenous amount of ethanol, methanol and acetaldehyde in ripe fruits of different Spanish olive varieties. Journal of the Science of Food and Agriculture, 2020, 100, 3173-3181.	3.5	4
65	Sensory Evaluation of Walnut: An Interlaboratory Study. Food Science and Technology International, 2001, 7, 37-47.	2.2	4
66	FATTY ACIDS AND STEROL COMPOSITION OF 'EMPELTRE' VIRGIN OIL IN EBRO VALLEY AND BALEARIC ISLANDS. Acta Horticulturae, 2011, , 385-391.	0.2	3
67	ALMOND QUALITY REQUIREMENTS FOR INDUSTRIAL PURPOSES - ITS RELEVANCE FOR THE FUTURE ACCEPTANCE OF NEW CULTIVARS FROM BREEDING PROGRAMS. Acta Horticulturae, 2014, , 213-220.	0.2	3
68	PERFORMANCE OF SIX OLIVE OIL CULTIVARS IN THE SOUTH OF CATALONIA (SPAIN). Acta Horticulturae, 2008, , 333-337.	0.2	2
69	INDUSTRIAL POTENTIAL OF NEW ALMOND VARIETIES FROM IRTAÂ¿S BREEDING PROGRAM. Acta Horticulturae, 2011, , 399-404.	0.2	2
70	NEW ALMOND VARIETIES FROM IRTA'S BREEDING PROGRAMME. (2) PHYSICAL AND TEXTURAL PROPERTIES. Acta Horticulturae, 2011, , 485-492.	0.2	2
71	Processing factors that affect the balance of alcohols and alkyl esters during â€˜Arbequinaâ€™ olive oil production: Separation and clarification steps. LWT - Food Science and Technology, 2021, 149, 111842.	5.2	2
72	VIRGIN OIL CHARACTERISTICS FOR SELECTED CLONES FROM 'ARBEQUINA' VARIETY. Acta Horticulturae, 2008, , 713-717.	0.2	2

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73	PERFORMANCE OF ELEVEN HAZELNUT CULTIVARS FROM DIFFERENT COUNTRIES IN TARRAGONA (SPAIN). Acta Horticulturae, 2014, , 35-40.	0.2	2
74	HOW CULTIVAR CHOICE AFFECTS SPANISH CONSUMERSÂ´ ACCEPTANCE OF CHOCOLATES, BONBONS AND HARD TURRON MADE WITH HAZELNUTS. Acta Horticulturae, 2005, , 577-584.	0.2	1
75	Chemical and Sensory Characterization of Nine Spanish Monovarietal Olive Oils: An Emphasis on Wax Esters. Agriculture (Switzerland), 2021, 11, 170.	3.1	1
76	EFFECT OF BORON ON KERNEL AND LEAF MINERAL CONTENTS IN HAZELNUT TREES. Acta Horticulturae, 1997, , 421-426.	0.2	1
77	Effect of Loosening Agent Sprays on the Efficiency of the Mechanical Harvesting of â€˜Arbequinaâ€™ Olives. Hortscience: A Publication of the American Society for Hortcultural Science, 2012, 47, 1419-1423.	1.0	1
78	THE BROWN SPOTS IN KERNEL CAVITY DISORDER OF HAZELNUT. Acta Horticulturae, 2001, , 397-402.	0.2	0
79	CORRELATIONS BETWEEN LEAF MINERAL CONTENT AND PRODUCTION AND QUALITY PARAMETERS, IN AN EXPERIMENTAL ORCHARD OF Â´NEGRETÂ´ HAZELNUT (CORYLUS AVELLANA L.). Acta Horticulturae, 2005, , 281-284.	0.2	0
80	COMPARISON OF TWO TRAINING PRUNINGS ON Â´NEGRETÂ´ AND Â´GIRONELLÂ´ HAZELNUT CULTIVARS. Acta Horticulturae, 2005, , 243-246.	0.2	0
81	COMPARATIVE TEST OF TWELVE OLIVE CULTIVARS IN THE REGION OF RIBERA D'EBRE (TARRAGONA, SPAIN). Acta Horticulturae, 2014, , 509-513.	0.2	0
82	BIOFOS: a micro-ring resonator-based biophotonic system for food analysis â€“ application to olive oil contaminants. Acta Horticulturae, 2018, , 505-510.	0.2	0