

AgustÃ- J Romero-Aroca

List of Publications by Year in descending order

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82
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1,322
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304743

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85
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85
docs citations

85
times ranked

1355
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | GC-MS/LC-MS and transcriptome analyses revealed the metabolisms of fatty acid and flavonoid in olive fruits (<i>Olea europaea</i> L.). <i>Scientia Horticulturae</i> , 2022, 299, 111017. | 3.6 | 8 |
| 2 | Geographical authentication of virgin olive oil by GC-MS sesquiterpene hydrocarbon fingerprint: Scaling down to the verification of PDO compliance. <i>Food Control</i> , 2022, 139, 109055. | 5.5 | 5 |
| 3 | Effect of freezing, fast-freezing by liquid nitrogen or refrigeration to preserve premium extra virgin olive oil during storage. <i>European Food Research and Technology</i> , 2022, 248, 2651-2663. | 3.3 | 5 |
| 4 | Ripening-related cell wall modifications in olive (<i>Olea europaea</i> L.) fruit: A survey of nine genotypes. <i>Food Chemistry</i> , 2021, 338, 127754. | 8.2 | 11 |
| 5 | Pedigree analysis of 220 almond genotypes reveals two world mainstream breeding lines based on only three different cultivars. <i>Horticulture Research</i> , 2021, 8, 11. | 6.3 | 20 |
| 6 | Chemical and Sensory Characterization of Nine Spanish Monovarietal Olive Oils: An Emphasis on Wax Esters. <i>Agriculture (Switzerland)</i> , 2021, 11, 170. | 3.1 | 1 |
| 7 | Influence of the Ripening Stage and Extraction Conditions on the Phenolic Fingerprint of "Corbella"™ Extra-Virgin Olive Oil. <i>Antioxidants</i> , 2021, 10, 877. | 5.1 | 17 |
| 8 | Processing factors that affect the balance of alcohols and alkyl esters during "Arbequina"™ olive oil production: Separation and clarification steps. <i>LWT - Food Science and Technology</i> , 2021, 149, 111842. | 5.2 | 2 |
| 9 | Varietal authentication of virgin olive oil: Proving the efficiency of sesquiterpene fingerprinting for Mediterranean Arbequina oils. <i>Food Control</i> , 2021, 128, 108200. | 5.5 | 14 |
| 10 | Optimizing the Malaxation Conditions to Produce an Arbequina EVOO with High Content of Bioactive Compounds. <i>Antioxidants</i> , 2021, 10, 1819. | 5.1 | 12 |
| 11 | Hazelnut Kernel Size and Industrial Aptitude. <i>Agriculture (Switzerland)</i> , 2021, 11, 1115. | 3.1 | 5 |
| 12 | Conservation of Native Wild Ivory-White Olives from the MEDES Islands Natural Reserve to Maintain Virgin Olive Oil Diversity. <i>Antioxidants</i> , 2020, 9, 1009. | 5.1 | 12 |
| 13 | Quantitation of endogenous amount of ethanol, methanol and acetaldehyde in ripe fruits of different Spanish olive varieties. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3173-3181. | 3.5 | 4 |
| 14 | Chemical Markers to Distinguish the Homo- and Heterozygous Bitter Genotype in Sweet Almond Kernels. <i>Foods</i> , 2020, 9, 747. | 4.3 | 7 |
| 15 | Catalan Virgin Olive Oil Protected Designations of Origin: Physicochemical and Major Sensory Attributes. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800130. | 1.5 | 8 |
| 16 | Insights Into Olive Fruit Surface Functions: A Comparison of Cuticular Composition, Water Permeability, and Surface Topography in Nine Cultivars During Maturation. <i>Frontiers in Plant Science</i> , 2019, 10, 1484. | 3.6 | 19 |
| 17 | Cross-incompatibility in the cultivated almond (<i>Prunus dulcis</i>): Updating, revision and correction. <i>Scientia Horticulturae</i> , 2019, 245, 218-223. | 3.6 | 16 |
| 18 | Survey of over 4, 500 monumental olive trees preserved on-farm in the northeast Iberian Peninsula, their genotyping and characterization. <i>Scientia Horticulturae</i> , 2018, 231, 253-264. | 3.6 | 34 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Mechanical Harvesting and Irrigation Strategy Responses on "Arbequina"™ Olive Oil Quality. HortTechnology, 2018, 28, 607-614. | 0.9 | 5 |
| 20 | BIOFOS: a micro-ring resonator-based biophotonic system for food analysis " application to olive oil contaminants. Acta Horticulturae, 2018, , 505-510. | 0.2 | 0 |
| 21 | Performance of Hazelnut Cultivars from Oregon, Italy, and Spain, in Northeastern Spain. HortTechnology, 2017, 27, 631-638. | 0.9 | 8 |
| 22 | Epicuticular Wax in Developing Olives (<i>Olea europaea</i>) Is Highly Dependent upon Cultivar and Fruit Ripeness. Journal of Agricultural and Food Chemistry, 2016, 64, 5985-5994. | 5.2 | 22 |
| 23 | Direct chemical profiling of olive (<i>Olea europaea</i>) fruit epicuticular waxes by direct electrospray-ultra-high resolution mass spectrometry. Journal of Mass Spectrometry, 2015, 50, 558-566. | 1.6 | 8 |
| 24 | 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 |
| 25 | Determination of volatile thiols in virgin olive oil by derivatisation and LC-HRMS, and relation with sensory attributes. Food Chemistry, 2014, 149, 313-318. | 8.2 | 7 |
| 26 | LAST RESULTS IN THE EVALUATION OF 'NEGRET' HAZELNUT CULTIVAR GRAFTED ON NON-SUCKERING ROOTSTOCKS IN SPAIN. Acta Horticulturae, 2014, , 145-150. | 0.2 | 22 |
| 27 | OLIVE ORCHARD DESIGN AND MECHANIZATION: PRESENT AND FUTURE. Acta Horticulturae, 2014, , 231-246. | 0.2 | 25 |
| 28 | COMPARATIVE TEST OF TWELVE OLIVE CULTIVARS IN THE REGION OF RIBERA D'EBRE (TARRAGONA, SPAIN). Acta Horticulturae, 2014, , 509-513. | 0.2 | 0 |
| 29 | 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 |
| 30 | PERFORMANCE OF ELEVEN HAZELNUT CULTIVARS FROM DIFFERENT COUNTRIES IN TARRAGONA (SPAIN). Acta Horticulturae, 2014, , 35-40. | 0.2 | 2 |
| 31 | Micropropagation of carob, <i>Ceratonia siliqua</i> L., by apex culture. Acta Botanica Gallica, 2012, 159, 357-361. | 0.9 | 4 |
| 32 | Effect of Loosening Agent Sprays on the Efficiency of the Mechanical Harvesting of "Arbequina"™ Olives. Hortscience: A Publication of the American Society for Horticultural Science, 2012, 47, 1419-1423. | 1.0 | 1 |
| 33 | 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 |
| 34 | INDUSTRIAL POTENTIAL OF NEW ALMOND VARIETIES FROM IRTA'S BREEDING PROGRAM. Acta Horticulturae, 2011, , 399-404. | 0.2 | 2 |
| 35 | NEW ALMOND VARIETIES FROM IRTA'S BREEDING PROGRAMME: (1) CHEMICAL COMPOSITION. Acta Horticulturae, 2011, , 477-484. | 0.2 | 4 |
| 36 | NEW ALMOND VARIETIES FROM IRTA'S BREEDING PROGRAMME. (2) PHYSICAL AND TEXTURAL PROPERTIES. Acta Horticulturae, 2011, , 485-492. | 0.2 | 2 |

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|----|--|-----|-----------|
| 37 | FATTY ACIDS AND STEROL COMPOSITION OF 'EMPELTRE' VIRGIN OIL IN EBRO VALLEY AND BALEARIC ISLANDS. <i>Acta Horticulturae</i> , 2011, , 385-391. | 0.2 | 3 |
| 38 | A four year study to determine the optimal harvesting period for Tunisian Chemlali olives. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 796-807. | 1.5 | 33 |
| 39 | Mediterranean clonal selections evaluated for modern hedgerow olive oil production in Spain. <i>California Agriculture</i> , 2011, 65, 34-40. | 0.8 | 26 |
| 40 | Volatile phenols in virgin olive oils: Influence of olive variety on their formation during fruits storage. <i>Food Chemistry</i> , 2009, 116, 651-656. | 8.2 | 30 |
| 41 | Influence of Olivesâ€™ Storage Conditions on the Formation of Volatile Phenols and Their Role in Off-Odor Formation in the Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1449-1455. | 5.2 | 25 |
| 42 | Tunisian carob (<i>Ceratonia siliqua</i> L.) populations: Morphological variability of pods and kernel. <i>Scientia Horticulturae</i> , 2009, 121, 125-130. | 3.6 | 32 |
| 43 | WHITE SPOTS IN HAZELNUT KERNEL: SYMPTOMS, CAUSES AND QUALITY LOSS. <i>Acta Horticulturae</i> , 2009, , 607-612. | 0.2 | 7 |
| 44 | PERFORMANCE OF 'NEGRET' HAZELNUT CULTIVAR GRAFTED ON 4 ROOTSTOCKS IN CATALONIA (SPAIN). <i>Acta Horticulturae</i> , 2009, , 89-94. | 0.2 | 9 |
| 45 | Agronomic and Commercial Performance of Four Spanish Carob Cultivars. <i>HortTechnology</i> , 2009, 19, 465-470. | 0.9 | 16 |
| 46 | Determination of volatile phenols in virgin olive oils and their sensory significance. <i>Journal of Chromatography A</i> , 2008, 1211, 1-7. | 3.7 | 55 |
| 47 | OLIVE OIL CULTIVARS SUITABLE FOR VERY-HIGH DENSITY PLANTING CONDITIONS. <i>Acta Horticulturae</i> , 2008, , 403-408. | 0.2 | 31 |
| 48 | PERFORMANCE OF SIX OLIVE OIL CULTIVARS IN THE SOUTH OF CATALONIA (SPAIN). <i>Acta Horticulturae</i> , 2008, , 333-337. | 0.2 | 2 |
| 49 | VIRGIN OIL CHARACTERISTICS FOR SELECTED CLONES FROM 'ARBEQUINA' VARIETY. <i>Acta Horticulturae</i> , 2008, , 713-717. | 0.2 | 2 |
| 50 | HOW CULTIVAR CHOICE AFFECTS SPANISH CONSUMERS' ACCEPTANCE OF CHOCOLATES, BONBONS AND HARD TURRON MADE WITH HAZELNUTS. <i>Acta Horticulturae</i> , 2005, , 577-584. | 0.2 | 1 |
| 51 | EFFECT OF NITROGEN, BORON AND IRON FERTILIZATION ON YIELD AND NUT QUALITY OF 'NEGRET' HAZELNUT TREES. <i>Acta Horticulturae</i> , 2005, , 277-280. | 0.2 | 9 |
| 52 | CORRELATIONS BETWEEN LEAF MINERAL CONTENT AND PRODUCTION AND QUALITY PARAMETERS, IN AN EXPERIMENTAL ORCHARD OF 'NEGRET' HAZELNUT (<i>CORYLUS AVELLANA</i> L.). <i>Acta Horticulturae</i> , 2005, , 281-284. | 0.2 | 0 |
| 53 | THE INFLUENCE OF DIFFERENT IRRIGATION STRATEGIES AND THE PERCENTAGE OF WET SOIL VOLUME ON THE PRODUCTIVE AND VEGETATIVE BEHAVIOUR OF THE HAZELNUT TREE (<i>CORYLUS AVELLANA</i> L.). <i>Acta Horticulturae</i> , 2005, , 333-342. | 0.2 | 11 |
| 54 | COMPARISON OF TWO TRAINING PRUNINGS ON 'NEGRET' AND 'GIRONELLA' HAZELNUT CULTIVARS. <i>Acta Horticulturae</i> , 2005, , 243-246. | 0.2 | 0 |

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|----|---|-----|-----------|
| 55 | HOW CULTIVAR CHOICE AFFECTS SPANISH CONSUMERS' ACCEPTANCE OF MARZIPAN AND CHOCOLATES MADE WITH ALMONDS. <i>Acta Horticulturae</i> , 2002, , 117-123. | 0.2 | 6 |
| 56 | BEHAVIOUR OF TEN MEDITERRANEAN OLIVE CUTLIVARS IN THE NORTHEAST OF SPAIN. <i>Acta Horticulturae</i> , 2002, , 113-116. | 0.2 | 7 |
| 57 | OPTIMAL HARVESTING PERIOD FOR "ARBEQUINA" OLIVE CULTIVAR IN CATALONIA (SPAIN). <i>Acta Horticulturae</i> , 2002, , 393-396. | 0.2 | 14 |
| 58 | Importance of Generalised Procrustes Analysis in sensory characterisation of virgin olive oil. <i>Food Quality and Preference</i> , 2001, 12, 515-520. | 4.6 | 18 |
| 59 | INFLUENCE OF HARVESTING PERIOD ON HAZELNUT QUALITY. <i>Acta Horticulturae</i> , 2001, , 567-574. | 0.2 | 4 |
| 60 | THE BROWN SPOTS IN KERNEL CAVITY DISORDER OF HAZELNUT. <i>Acta Horticulturae</i> , 2001, , 397-402. | 0.2 | 0 |
| 61 | Sensory Evaluation of Walnut: An Interlaboratory Study. <i>Food Science and Technology International</i> , 2001, 7, 37-47. | 2.2 | 4 |
| 62 | Physico-chemical and sensory property changes in almonds of Desmayo Largueta variety during toasting / Cambios en las propiedades f sico-qu micas y sensoriales de almendras de la variedad Desmayo Largueta durante el tostado. <i>Food Science and Technology International</i> , 2000, 6, 1-7. | 2.2 | 24 |
| 63 | Perfil sensorial de diferentes muestras de nuez (<i>Juglans regia</i> L.)/Sensory profiles of different walnuts (<i>Juglans regia</i> L.). <i>Food Science and Technology International</i> , 2000, 6, 207-216. | 2.2 | 6 |
| 64 | FRUIT AND OIL CHARACTERISTICS OF FIVE SPANISH OLIVE CULTIVARS. <i>Acta Horticulturae</i> , 1999, , 639-642. | 0.2 | 5 |
| 65 | The effect of panel selection and training on external preference mapping using a low number of samples / Efecto de la selecci3n y entrenamiento de los catadores sobre la cartograf a externa de preferencias, utilizando un n mero reducido de muestras. <i>Food Science and Technology International</i> , 1998, 4, 85-90. | 2.2 | 10 |
| 66 | SIMULATION OF DEEP BED DRYING OF HAZELNUTS. <i>Drying Technology</i> , 1998, 16, 651-665. | 3.1 | 28 |
| 67 | DRYING CHARACTERISTICS OF THE HAZELNUT. <i>Drying Technology</i> , 1998, 16, 627-649. | 3.1 | 28 |
| 68 | Influence of Drying Conditions on the Hazelnut Quality. III. Browning. <i>Drying Technology</i> , 1997, 15, 989-1002. | 3.1 | 75 |
| 69 | Influence of Drying Conditions on the Hazelnut Quality. II. Enzymatic Activity. <i>Drying Technology</i> , 1997, 15, 979-988. | 3.1 | 29 |
| 70 | Influence of Drying Conditions on the Hazelnut Quality. I. Lipid Oxidation. <i>Drying Technology</i> , 1997, 15, 965-977. | 3.1 | 21 |
| 71 | COMMERCIAL QUALITY CHARACTERIZATION OF SPANISH 'NEGRET' CULTIVAR. <i>Acta Horticulturae</i> , 1997, , 157-166. | 0.2 | 9 |
| 72 | PERFORMANCE OF 'NEGRET' HAZELNUT CULTIVAR ON SEVERAL ROOTSTOCKS. <i>Acta Horticulturae</i> , 1997, , 433-440. | 0.2 | 11 |

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|----|--|-----|-----------|
| 73 | EFFECT OF BORON ON KERNEL AND LEAF MINERAL CONTENTS IN HAZELNUT TREES. Acta Horticulturae, 1997, , 421-426. | 0.2 | 1 |
| 74 | Boron Does Not Increase Hazelnut Fruit Set and Production. Hortscience: A Publication of the American Society for Horticultural Science, 1997, 32, 1053-1055. | 1.0 | 19 |
| 75 | Características químico-sensoriales de los aceites de oliva «Arbequina» obtenidos en distintas zonas de España. Grasas Y Aceites, 1997, 48, 415-424. | 0.9 | 37 |
| 76 | The hygroscopic behaviour of the hazelnut. Journal of Food Engineering, 1995, 25, 197-208. | 5.2 | 52 |
| 77 | 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 |
| 78 | Influence of cold-storage conditions on the quality of unshelled walnuts. International Journal of Refrigeration, 1995, 18, 544-549. | 3.4 | 44 |
| 79 | Comparison of Fatty Acid and Triacylglycerol Compositions of Different Hazelnut Varieties (Corylus) Tj ETQq1 1 0.784314 rgBT /Overloc | 5.2 | 49 |
| 80 | 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 |
| 81 | 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 |
| 82 | Caracterización del color de los aceites de oliva vírgenes de cultivares catalanes. Grasas Y Aceites, 1992, 43, 347-351. | 0.9 | 8 |