

G EcheverrÃ-a

List of Publications by Year in descending order

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Version: 2024-02-01

80
papers

2,183
citations

186265

28
h-index

233421

45
g-index

82
all docs

82
docs citations

82
times ranked

1803
citing authors

#	ARTICLE	IF	CITATIONS
1	Volatile production, quality and aroma-related enzyme activities during maturation of 'Fuji'™ apples. <i>Postharvest Biology and Technology</i> , 2004, 31, 217-227.	6.0	149
2	Differential effect of cultivar and harvest date on nectarine colour, quality and consumer acceptance. <i>Scientia Horticulturae</i> , 2009, 120, 41-50.	3.6	131
3	Differences in fruit colour development, anthocyanin content, fruit quality and consumer acceptability of eight 'Gala'™ apple strains. <i>Scientia Horticulturae</i> , 2008, 119, 32-40.	3.6	103
4	Aroma volatile compounds of 'Fuji'™ apples in relation to harvest date and cold storage technology. <i>Postharvest Biology and Technology</i> , 2004, 32, 29-44.	6.0	101
5	Volatile compounds, quality parameters and consumer acceptance of 'Pink Lady'™ apples stored in different conditions. <i>Postharvest Biology and Technology</i> , 2007, 43, 55-66.	6.0	95
6	Consumer eating quality acceptance of new apple varieties in different European countries. <i>Food Quality and Preference</i> , 2013, 30, 250-259.	4.6	85
7	Segregation of peach and nectarine (<i>Prunus persica</i> (L.) Batsch) cultivars according to their organoleptic characteristics. <i>Postharvest Biology and Technology</i> , 2006, 39, 10-18.	6.0	82
8	Volatile ester-synthesising capacity in 'Tardibelle'™ peach fruit in response to controlled atmosphere and 1-MCP treatment. <i>Food Chemistry</i> , 2010, 123, 698-704.	8.2	79
9	Changes in biosynthesis of aroma volatile compounds during on-tree maturation of 'Pink Lady'™ apples. <i>Postharvest Biology and Technology</i> , 2008, 47, 286-295.	6.0	67
10	Multivariate analysis of modifications in biosynthesis of volatile compounds after CA storage of 'Fuji'™ apples. <i>Postharvest Biology and Technology</i> , 2006, 39, 19-28.	6.0	66
11	Preference mapping of apple varieties in Europe. <i>Food Quality and Preference</i> , 2014, 32, 317-329.	4.6	64
12	Biochemical and physiological changes during fruit development and ripening of two sweet cherry varieties with different levels of cracking tolerance. <i>Plant Physiology and Biochemistry</i> , 2017, 111, 216-225.	5.8	62
13	Apple and peach consumption habits across European countries. <i>Appetite</i> , 2010, 55, 478-483.	3.7	57
14	Fruit color development, anthocyanin content, standard quality, volatile compound emissions and consumer acceptability of several 'Fuji'™ apple strains. <i>Scientia Horticulturae</i> , 2012, 137, 138-147.	3.6	52
15	The effect of chilling injury-inducing storage conditions on quality and consumer acceptance of different <i>Prunus persica</i> cultivars. <i>Postharvest Biology and Technology</i> , 2016, 115, 38-47.	6.0	49
16	Relationships between volatile production, fruit quality and sensory evaluation of Fuji apples stored in different atmospheres by means of multivariate analysis. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 5-20.	3.5	43
17	Suitability of nectarine cultivars for minimal processing: The role of genotype, harvest season and maturity at harvest on quality and sensory attributes. <i>Postharvest Biology and Technology</i> , 2014, 93, 49-60.	6.0	42
18	Physicochemical measurements in 'Mondial Gala'™ apples stored at different atmospheres: Influence on consumer acceptability. <i>Postharvest Biology and Technology</i> , 2008, 50, 135-144.	6.0	41

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19	Relationships between the instrumental and sensory characteristics of four peach and nectarine cultivars stored under air and CA atmospheres. <i>Postharvest Biology and Technology</i> , 2013, 75, 58-67.	6.0	41
20	Overall quality of 'Rich Lady'™ peach fruit after air- or CA storage. The importance of volatile emission. <i>LWT - Food Science and Technology</i> , 2009, 42, 1520-1529.	5.2	38
21	Volatile compound emissions and sensory attributes of 'Big Top'™ nectarine and 'Early Rich'™ peach fruit in response to a pre-storage treatment before cold storage and subsequent shelf-life. <i>Postharvest Biology and Technology</i> , 2013, 76, 152-162.	6.0	37
22	Characterization of Fuji Apples from Different Harvest Dates and Storage Conditions from Measurements of Volatiles by Gas Chromatography and Electronic Nose. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3069-3076.	5.2	36
23	Volatile Emission after Controlled Atmosphere Storage of Mondial Gala Apples (<i>Malus domestica</i>): Relationship to Some Involved Enzyme Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6087-6095.	5.2	36
24	The impact of maturity, storage temperature and storage duration on sensory quality and consumer satisfaction of 'Big Top'™ nectarines. <i>Scientia Horticulturae</i> , 2015, 190, 179-186.	3.6	34
25	Biopreservation of fresh-cut pear using <i>Lactobacillus rhamnosus</i> GG and effect on quality and volatile compounds. <i>LWT - Food Science and Technology</i> , 2018, 87, 581-588.	5.2	32
26	Genetic analysis of the slow-melting flesh character in peach. <i>Tree Genetics and Genomes</i> , 2017, 13, 1.	1.6	31
27	The emission of flavour-contributing volatile esters by 'Golden Reinders'™ apples is improved after mid-term storage by postharvest calcium treatment. <i>Postharvest Biology and Technology</i> , 2010, 57, 114-123.	6.0	30
28	New insights on the ripening pattern of 'Blanquilla'™ pears: A comparison between on- and off-tree ripened fruit. <i>Postharvest Biology and Technology</i> , 2019, 150, 112-121.	6.0	29
29	Lipoxygenase Activity Is Involved in the Regeneration of Volatile Ester-Synthesizing Capacity after Ultra-Low Oxygen Storage of 'Fuji'™ Apple. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4305-4312.	5.2	27
30	Cold-Storage Potential of Four Yellow-Fleshed Peach Cultivars Defined by Their Volatile Compounds Emissions, Standard Quality Parameters, and Consumer Acceptance. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1266-1282.	5.2	26
31	Water stress for a short period before harvest in nectarine: Yield, fruit composition, sensory quality, and consumer acceptance of fruit. <i>Scientia Horticulturae</i> , 2016, 211, 1-7.	3.6	26
32	Effect of Harvest Date and Storage Conditions on Quality and Aroma Production of 'Fuji' Apples. <i>Food Science and Technology International</i> , 2002, 8, 351-360.	2.2	24
33	Assessment of Relationships between Sensory and Instrumental Quality of Controlled-atmosphere-stored 'Fuji'™ Apples by Multivariate Analysis. <i>Journal of Food Science</i> , 2004, 69, S368.	3.1	24
34	Long-Term Storage of Pink Lady Apples Modifies Volatile-Involved Enzyme Activities: Consequences on Production of Volatile Esters. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9166-9174.	5.2	22
35	Quality and bioaccessibility of total phenols and antioxidant activity of calçots (<i>Allium cepa</i> L.) stored under controlled atmosphere conditions. <i>Postharvest Biology and Technology</i> , 2017, 129, 118-128.	6.0	22
36	Ripening behaviour and consumer acceptance of 'Conference'™ pears during shelf life after long term DCA-storage. <i>Postharvest Biology and Technology</i> , 2019, 155, 94-101.	6.0	21

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37	PANEL CONSONANCE IN THE SENSORY EVALUATION OF APPLE ATTRIBUTES: INFLUENCE OF MEALINESS ON SWEETNESS PERCEPTION. <i>Journal of Sensory Studies</i> , 2008, 23, 656-670.	1.6	20
38	Effect of controlled atmospheres and shelf life period on concentrations of volatile substances released by 'Pink Lady' apples and on consumer acceptance. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1023-1034.	3.5	19
39	Regeneration of Volatile Compounds in Fuji Apples Following Ultra Low Oxygen Atmosphere Storage and Its Effect on Sensory Acceptability. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8490-8497.	5.2	18
40	The detection of fungal diseases in the 'Golden Smoothie' apple and 'Blanquilla' pear based on the volatile profile. <i>Postharvest Biology and Technology</i> , 2015, 99, 120-130.	6.0	18
41	A comprehensive study on the main physiological and biochemical changes occurring during growth and on-tree ripening of two apple varieties with different postharvest behaviour. <i>Plant Physiology and Biochemistry</i> , 2019, 135, 601-610.	5.8	16
42	Effect of Harvest Date and Storage Conditions on Quality and Aroma Production of 'Fuji' Apples. <i>Food Science and Technology International</i> , 2002, 8, 351-360.	2.2	15
43	Evaluation of biocontrol capacity of <i>Pseudomonas graminis</i> CPA-7 against foodborne pathogens on fresh-cut pear and its effect on fruit volatile compounds. <i>Food Microbiology</i> , 2018, 76, 226-236.	4.2	14
44	Perceived quality in fresh peaches: an approach through structural equation modeling. <i>Ciencia E Investigacion Agraria</i> , 2011, 38, 179-190.	0.2	13
45	Comparison of the Volatile Profile and Sensory Analysis of 'Golden Reinders' Apples after the Application of a Cold Air Period after Ultralow Oxygen (ULO) Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6193-6201.	5.2	12
46	FRUIT QUALITY, COLOUR DEVELOPMENT AND INDEX OF ABSORBANCE DIFFERENCE (IAD) OF DIFFERENT NECTARINE CULTIVARS AT DIFFERENT HARVEST DATES. <i>Acta Horticulturae</i> , 2012, , 1117-1126.	0.2	11
47	Spatial distribution of flavor components and antioxidants in the flesh of 'Conference' pears and its relationship with postharvest pathogens susceptibility. <i>Postharvest Biology and Technology</i> , 2020, 159, 111004.	6.0	11
48	THE PEACH BREEDING PROGRAMME IRTA-ASF: AIMING FOR HIGH FRUIT QUALITY. <i>Acta Horticulturae</i> , 2012, , 75-78.	0.2	9
49	Cold storage of six nectarine cultivars: consequences for volatile compounds emissions, physicochemical parameters, and consumer acceptance. <i>European Food Research and Technology</i> , 2013, 237, 571-589.	3.3	9
50	Overview of the peach industry in the European Union, with special reference to Spain. <i>Acta Horticulturae</i> , 2021, , 163-176.	0.2	9
51	Development of aroma-synthesising capacity throughout fruit maturation of 'Mondial Gala' apples. <i>Journal of Horticultural Science and Biotechnology</i> , 2008, 83, 253-259.	1.9	8
52	SENSORY ACCEPTANCE OF CA-STORED PEACH FRUIT. RELATIONSHIP TO INSTRUMENTAL QUALITY PARAMETERS. <i>Acta Horticulturae</i> , 2008, , 225-230.	0.2	8
53	Shelf-life of 'Golden Reinders' Apples after Ultra Low Oxygen Storage: Effect on Aroma Volatile Compounds, Standard Quality Parameters, Sensory Attributes and Acceptability. <i>Food Science and Technology International</i> , 2009, 15, 481-493.	2.2	8
54	Calcium Dips Enhance Volatile Emission of Cold-Stored 'Fuji Kiku-8' Apples. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4931-4938.	5.2	8

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55	Dissecting the influence of the orchard location and the maturity at harvest on apple quality, physiology and susceptibility to major postharvest pathogens. <i>Scientia Horticulturae</i> , 2021, 285, 110159.	3.6	8
56	Increased straight-chain esters content after ultra low oxygen storage and its relation to the lipoxygenase system in 'Golden Reinders' apples. <i>European Food Research and Technology</i> , 2011, 232, 51-61.	3.3	7
57	AGRONOMICAL PERFORMANCE, FRUIT QUALITY AND SENSORY ATTRIBUTES OF SEVERAL FLAT PEACH AND FLAT NECTARINE CULTIVARS. <i>Acta Horticulturae</i> , 2012, , 563-569.	0.2	7
58	Elucidating the involvement of ethylene and oxidative stress during on- and off-tree ripening of two pear cultivars with different ripening patterns. <i>Plant Physiology and Biochemistry</i> , 2020, 155, 842-850.	5.8	7
59	Influence of the combination of different atmospheres on diphenylamine, folpet and imazalil content in cold-stored 'Pink Lady' apples. <i>Postharvest Biology and Technology</i> , 2009, 51, 104-109.	6.0	6
60	VOLATILE PRODUCTION IN 'FUJI' APPLES STORED UNDER DIFFERENT ATMOSPHERES MEASURED BY HEADSPACE/GAS CHROMATOGRAPHY AND ELECTRONIC NOSE. <i>Acta Horticulturae</i> , 2005, , 1465-1470.	0.2	4
61	Quality and Volatile Emission Changes of 'Mondial Gala' Apples during On-tree Maturation and Postharvest Storage in Air or Controlled Atmosphere. <i>Food Science and Technology International</i> , 2008, 14, 285-294.	2.2	3
62	Cold storage conditions affect the persistence of diphenylamine, folpet and imazalil residues in 'Pink Lady' apples. <i>LWT - Food Science and Technology</i> , 2009, 42, 557-562.	5.2	3
63	Emission of VOCs and quality evolution in response to repeated oxygen pull downs on 'Conference' pears during long-term cold storage. <i>Postharvest Biology and Technology</i> , 2020, 170, 111322.	6.0	2
64	THE INFLUENCE OF PEACH AND NECTARINE CULTIVAR ON FRUIT COLOUR, FRUIT QUALITY AND CONSUMER ACCEPTANCE. <i>Acta Horticulturae</i> , 2012, , 481-488.	0.2	2
65	RELATIONSHIP BETWEEN VOLATILE PRODUCTION, FRUIT QUALITY AND SENSORY EVALUATION OF FUJI APPLES STORED IN DIFFERENT ATMOSPHERES BY MEANS OF MULTIVARIATE ANALYSIS. <i>Acta Horticulturae</i> , 2003, , 573-579.	0.2	1
66	INFLUENCE OF VOLATILE COMPOUND EMISSIONS AND STANDARD QUALITY ON CONSUMER ACCEPTANCE OF PEACHES AND NECTARINES. <i>Acta Horticulturae</i> , 2012, , 1075-1081.	0.2	1
67	BIOSYNTHESIS OF VOLATILE COMPOUNDS DURING ON-TREE MATURATION OF 'RICH LADY' PEACHES. <i>Acta Horticulturae</i> , 2012, , 515-521.	0.2	1
68	SENSORY EVALUATION OF CALCIUM-DIPPED 'FUJI KIKU-8' AND 'GOLDEN REINDERS' APPLES. <i>Acta Horticulturae</i> , 2010, , 799-805.	0.2	0
69	CELL WALL MODIFICATIONS DURING ON-TREE DEVELOPMENT AND MATURATION OF 'GOLDEN REINDERS' APPLES. <i>Acta Horticulturae</i> , 2010, , 1031-1036.	0.2	0
70	AROMA VOLATILE COMPOUNDS OF 'BELLETARDIE' (TARDIBELLE) PEACH FRUIT IN RELATION TO HARVEST DATE AND COLD STORAGE TECHNOLOGY. <i>Acta Horticulturae</i> , 2012, , 509-513.	0.2	0
71	EFFECTS OF PRE-STORAGE AT 20°C ON THE STANDARD, SENSORY AND AROMA QUALITY OF 'BIG TOP' NECTARINES. <i>Acta Horticulturae</i> , 2012, , 1083-1090.	0.2	0
72	EATING QUALITY OF 'FUJI' APPLES AFFECTED BY A PERIOD OF COLD AIR AFTER ULO STORAGE. <i>Journal of Food Quality</i> , 2012, 35, 1-12.	2.6	0

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73	DEFICIT IRRIGATION IN PEACH AND NECTARINE: SENSORY QUALITY AND CONSUMER ACCEPTANCE OF THE FRUIT. <i>Acta Horticulturae</i> , 2014, , 177-184.	0.2	0
74	A comparative study between different sensors used to detect the lower oxygen level during dynamic controlled storage of "Conference"™ pears. <i>Acta Horticulturae</i> , 2021, , 537-544.	0.2	0
75	RELATIONSHIPS BETWEEN SENSORY AND INSTRUMENTAL QUALITY CHARACTERISTICS OF 'FUJI' APPLES BY MULTIVARIATE ANALYSIS. <i>Acta Horticulturae</i> , 2005, , 1083-1088.	0.2	0
76	AROMA VOLATILE COMPOUNDS INFLUENCING SENSORY ACCEPTABILITY OF 'GOLDEN REINDERS' APPLES AFTER ULO STORAGE. <i>Acta Horticulturae</i> , 2010, , 225-228.	0.2	0
77	CELL WALL-MODIFYING ENZYME ACTIVITIES AFTER CONTROLLED ATMOSPHERE STORAGE OF CALCIUM-TREATED 'FUJI' APPLES. <i>Acta Horticulturae</i> , 2010, , 213-216.	0.2	0
78	CHANGES IN THE CHEMICAL COMPOSITION OF SEVERAL PEACH CULTIVARS (<i>PRUNUS PERSICA</i> L.) DURING COLD STORAGE. <i>Acta Horticulturae</i> , 2012, , 1061-1065.	0.2	0
79	STORAGE TEMPERATURE DEPENDENCE OF BIOSYNTHESIS OF AROMA VOLATILE COMPOUNDS AND CONSUMER ACCEPTABILITY IN 'RICH LADY' PEACHES. <i>Acta Horticulturae</i> , 2012, , 531-537.	0.2	0
80	CELL WALL DISASSEMBLY DURING ON-TREE MATURATION, RIPENING AND SENESCENCE OF 'SNOW QUEEN' NECTARINES. <i>Acta Horticulturae</i> , 2012, , 523-529.	0.2	0