

G EcheverrÃ-a

List of Publications by Year in descending order

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Version: 2024-02-01

80
papers

2,183
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186265

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#	ARTICLE	IF	CITATIONS
1	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
2	Overview of the peach industry in the European Union, with special reference to Spain. <i>Acta Horticulturae</i> , 2021, , 163-176.	0.2	9
3	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
4	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
5	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
6	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
7	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
8	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
9	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
10	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
11	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
12	Genetic analysis of the slow-melting flesh character in peach. <i>Tree Genetics and Genomes</i> , 2017, 13, 1.	1.6	31
13	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
14	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
15	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
16	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
17	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
18	The detection of fungal diseases in the "Golden Smoother" apple and "Blanquilla" pear based on the volatile profile. <i>Postharvest Biology and Technology</i> , 2015, 99, 120-130.	6.0	18

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19	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
20	Preference mapping of apple varieties in Europe. <i>Food Quality and Preference</i> , 2014, 32, 317-329.	4.6	64
21	DEFICIT IRRIGATION IN PEACH AND NECTARINE: SENSORY QUALITY AND CONSUMER ACCEPTANCE OF THE FRUIT. <i>Acta Horticulturae</i> , 2014, , 177-184.	0.2	0
22	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
23	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
24	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
25	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
26	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
27	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
28	THE PEACH BREEDING PROGRAMME IRTA-ASF: AIMING FOR HIGH FRUIT QUALITY. <i>Acta Horticulturae</i> , 2012, , 75-78.	0.2	9
29	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
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	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
32	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
33	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
34	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
35	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
36	CHANGES IN THE CHEMICAL COMPOSITION OF SEVERAL PEACH CULTIVARS (PRUNUS PERSICA L.) DURING COLD STORAGE. <i>Acta Horticulturae</i> , 2012, , 1061-1065.	0.2	0

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37	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
38	CELL WALL DISASSEMBLY DURING ON-TREE MATURATION, RIPENING AND SENESCENCE OF 'SNOW QUEEN' NECTARINES. <i>Acta Horticulturae</i> , 2012, , 523-529.	0.2	0
39	BIOSYNTHESIS OF VOLATILE COMPOUNDS DURING ON-TREE MATURATION OF 'RICH LADY' PEACHES. <i>Acta Horticulturae</i> , 2012, , 515-521.	0.2	1
40	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
41	Perceived quality in fresh peaches: an approach through structural equation modeling. <i>Ciencia E Investigacion Agraria</i> , 2011, 38, 179-190.	0.2	13
42	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
43	SENSORY EVALUATION OF CALCIUM-DIPPED 'FUJI KIKU-8' AND 'GOLDEN REINDERS' APPLES. <i>Acta Horticulturae</i> , 2010, , 799-805.	0.2	0
44	CELL WALL MODIFICATIONS DURING ON-TREE DEVELOPMENT AND MATURATION OF 'GOLDEN REINDERS' APPLES. <i>Acta Horticulturae</i> , 2010, , 1031-1036.	0.2	0
45	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
46	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
47	Apple and peach consumption habits across European countries. <i>Appetite</i> , 2010, 55, 478-483.	3.7	57
48	AROMA VOLATILE COMPOUNDS INFLUENCING SENSORY ACCEPTABILITY OF 'GOLDEN REINDERS' APPLES AFTER ULO STORAGE. <i>Acta Horticulturae</i> , 2010, , 225-228.	0.2	0
49	CELL WALL-MODIFYING ENZYME ACTIVITIES AFTER CONTROLLED ATMOSPHERE STORAGE OF CALCIUM-TREATED 'FUJI' APPLES. <i>Acta Horticulturae</i> , 2010, , 213-216.	0.2	0
50	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
51	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
52	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
53	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
54	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

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55	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
56	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
57	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
58	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
59	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
60	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
61	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
62	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
63	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
64	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
65	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
66	SENSORY ACCEPTANCE OF CA-STORED PEACH FRUIT. RELATIONSHIP TO INSTRUMENTAL QUALITY PARAMETERS. <i>Acta Horticulturae</i> , 2008, , 225-230.	0.2	8
67	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
68	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
69	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
70	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
71	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
72	RELATIONSHIPS BETWEEN SENSORY AND INSTRUMENTAL QUALITY CHARACTERISTICS OF 'FUJI' APPLES BY MULTIVARIATE ANALYSIS. <i>Acta Horticulturae</i> , 2005, , 1083-1088.	0.2	0

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73	Volatile production, quality and aroma-related enzyme activities during maturation of 'Fuji' apples. Postharvest Biology and Technology, 2004, 31, 217-227.	6.0	149
74	Aroma volatile compounds of 'Fuji' apples in relation to harvest date and cold storage technology. Postharvest Biology and Technology, 2004, 32, 29-44.	6.0	101
75	Relationships between volatile production, fruit quality and sensory evaluation of Fuji apples stored in different atmospheres by means of multivariate analysis. Journal of the Science of Food and Agriculture, 2004, 84, 5-20.	3.5	43
76	Characterization of Fuji Apples from Different Harvest Dates and Storage Conditions from Measurements of Volatiles by Gas Chromatography and Electronic Nose. Journal of Agricultural and Food Chemistry, 2004, 52, 3069-3076.	5.2	36
77	Assessment of Relationships between Sensory and Instrumental Quality of Controlled-atmosphere-stored 'Fuji' Apples by Multivariate Analysis. Journal of Food Science, 2004, 69, S368.	3.1	24
78	RELATIONSHIP BETWEEN VOLATILE PRODUCTION, FRUIT QUALITY AND SENSORY EVALUATION OF FUJI APPLES STORED IN DIFFERENT ATMOSPHERES BY MEANS OF MULTIVARIATE ANALYSIS. Acta Horticulturae, 2003, , 573-579.	0.2	1
79	Effect of Harvest Date and Storage Conditions on Quality and Aroma Production of 'Fuji' Apples. Food Science and Technology International, 2002, 8, 351-360.	2.2	24
80	Effect of Harvest Date and Storage Conditions on Quality and Aroma Production of 'Fuji' Apples. Food Science and Technology International, 2002, 8, 351-360.	2.2	15