

Francisco JosÃ© Heredia

List of Publications by Year in descending order

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250
papers

8,763
citations

36303

51
h-index

71685

76
g-index

255
all docs

255
docs citations

255
times ranked

8260
citing authors

#	ARTICLE	IF	CITATIONS
1	Volatile components of Zalema white wines. <i>Food Chemistry</i> , 2007, 100, 1464-1473.	8.2	255
2	Multivariate Correlation between Color and Mineral Composition of Honeys and by Their Botanical Origin. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2574-2580.	5.2	203
3	Chromatic characterization of anthocyanins from red grapes's I. pH effect. <i>Food Chemistry</i> , 1998, 63, 491-498.	8.2	199
4	Relationship between the colour and the chemical structure of carotenoid pigments. <i>Food Chemistry</i> , 2007, 101, 1145-1150.	8.2	198
5	Characterisation of Spanish thyme honeys by their physicochemical characteristics and mineral contents. <i>Food Chemistry</i> , 2004, 88, 537-542.	8.2	177
6	Color and Stability of Pigments Derived from the Acetaldehyde-Mediated Condensation between Malvidin 3-O-Glucoside and (+)-Catechin. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1213-1217.	5.2	162
7	Characterisation of Moroccan unifloral honeys by their physicochemical characteristics. <i>Food Chemistry</i> , 2002, 79, 373-379.	8.2	160
8	Effects of Salinity Stress on Carotenoids, Anthocyanins, and Color of Diverse Tomato Genotypes. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11676-11682.	5.2	145
9	Review: Analysis of carotenoids in orange juice. <i>Journal of Food Composition and Analysis</i> , 2007, 20, 638-649.	3.9	126
10	Influence of Different Phenolic Copigments on the Color of Malvidin 3-Glucoside. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 5422-5429.	5.2	122
11	Determination of technological maturity of grapes and total phenolic compounds of grape skins in red and white cultivars during ripening by near infrared hyperspectral image: A preliminary approach. <i>Food Chemistry</i> , 2014, 152, 586-591.	8.2	115
12	Effect of Orange Juice's Processing on the Color, Particle Size, and Bioaccessibility of Carotenoids. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1447-1455.	5.2	109
13	Application of Tristimulus Colorimetry To Estimate the Carotenoids Content in Ultrafrozen Orange Juices. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7266-7270.	5.2	108
14	Assessment of colour and aroma in white wines vinifications: Effects of grape maturity and soil type. <i>Journal of Food Engineering</i> , 2007, 79, 758-764.	5.2	102
15	Sherry wine vinegars: phenolic composition changes during aging. <i>Food Research International</i> , 1999, 32, 433-440.	6.2	87
16	Characterisation of Moroccan unifloral honeys using multivariate analysis. <i>European Food Research and Technology</i> , 2003, 218, 88-95.	3.3	86
17	Evolution of colour and anthocyanin composition of Syrah wines elaborated with pre-fermentative cold maceration. <i>Journal of Food Engineering</i> , 2007, 79, 271-278.	5.2	83
18	Colour, pH stability and antioxidant activity of anthocyanin rutinosides isolated from tamarillo fruit (<i>Solanum betaceum</i> Cav.). <i>Food Chemistry</i> , 2009, 117, 88-93.	8.2	83

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19	The Color of Olive Oils: The Pigments and Their Likely Health Benefits and Visual and Instrumental Methods of Analysis. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010, 9, 278-291.	11.7	83
20	Bioactive metabolites involved in the antioxidant, anticancer and anticalpain activities of <i>Ficus carica</i> L., <i>Ceratonia siliqua</i> L. and <i>Quercus ilex</i> L. extracts. <i>Industrial Crops and Products</i> , 2017, 95, 6-17.	5.2	83
21	Mineral content and electrical conductivity of the honeys produced in Northwest Morocco and their contribution to the characterisation of unifloral honeys. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 637-643.	3.5	80
22	Inductively Coupled Plasma Optical Emission Spectrometric Determination of Minerals in Thyme Honeys and Their Contribution to Geographical Discrimination. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3441-3445.	5.2	77
23	Physicochemical characterisation of gulupa (<i>Passiflora edulis</i> Sims. fo <i>edulis</i>) fruit from Colombia during the ripening. <i>Food Research International</i> , 2011, 44, 1912-1918.	6.2	77
24	Grape seed characterization by NIR hyperspectral imaging. <i>Postharvest Biology and Technology</i> , 2013, 76, 74-82.	6.0	77
25	Effects of in vitro gastrointestinal digestion on phenolic compounds and antioxidant activity of different white winemaking byproducts extracts. <i>Food Research International</i> , 2018, 109, 433-439.	6.2	77
26	The complex carotenoid pattern of orange juices from concentrate. <i>Food Chemistry</i> , 2008, 109, 546-553.	8.2	76
27	Assessment of white grape pomace from winemaking as source of bioactive compounds, and its antiproliferative activity. <i>Food Chemistry</i> , 2015, 183, 78-82.	8.2	75
28	Palynological, physico-chemical and colour characterization of Moroccan honeys: I. River red gum (<i>Eucalyptus camaldulensis</i> Dehnh) honey. <i>International Journal of Food Science and Technology</i> , 2003, 38, 379-386.	2.7	72
29	Effect of storage on the phenolic content, volatile composition and colour of white wines from the varieties Zalema and Colombard. <i>Food Chemistry</i> , 2009, 113, 530-537.	8.2	72
30	Carotenoids, Color, and Ascorbic Acid Content of a Novel Frozen-Marketed Orange Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1347-1355.	5.2	71
31	Differentiation of Wine Vinegars Based on Phenolic Composition. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3487-3492.	5.2	69
32	Chemical characterisation of anthocyanins in tamarillo (<i>Solanum betaceum</i> Cav.) and Andes berry (<i>Rubus glaucus</i> Benth.) fruits. <i>Food Chemistry</i> , 2012, 132, 1915-1921.	8.2	66
33	Optimization of an extraction method of aroma compounds in white wine using ultrasound. <i>Talanta</i> , 1999, 50, 413-421.	5.5	64
34	Antioxidant potential of white grape pomaces: Phenolic composition and antioxidant capacity measured by spectrophotometric and cyclic voltammetry methods. <i>Food Research International</i> , 2014, 66, 150-157.	6.2	63
35	Study of phenolic extractability in grape seeds by means of ATR-FTIR and Raman spectroscopy. <i>Food Chemistry</i> , 2017, 232, 602-609.	8.2	63
36	Colour and flavour changes during osmotic dehydration of fruits. <i>Innovative Food Science and Emerging Technologies</i> , 2007, 8, 353-359.	5.6	61

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37	Influence of the refrigeration technique on the colour and phenolic composition of syrah red wines obtained by pre-fermentative cold maceration. <i>Food Chemistry</i> , 2010, 118, 377-383.	8.2	61
38	VISUAL AND INSTRUMENTAL EVALUATION OF ORANGE JUICE COLOR: A CONSUMERS' PREFERENCE STUDY. <i>Journal of Sensory Studies</i> , 2011, 26, 436-444.	1.6	61
39	Comprehensive Colorimetric Study of Anthocyanic Copigmentation in Model Solutions. Effects of pH and Molar Ratio. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2896-2905.	5.2	61
40	Contribution to the study of avocado honeys by their mineral contents using inductively coupled plasma optical emission spectrometry. <i>Food Chemistry</i> , 2005, 92, 305-309.	8.2	60
41	Ripeness estimation of grape berries and seeds by image analysis. <i>Computers and Electronics in Agriculture</i> , 2012, 82, 128-133.	7.7	60
42	Effects of prefermentative skin contact conditions on colour and phenolic content of white wines. <i>Journal of Food Engineering</i> , 2007, 78, 238-245.	5.2	57
43	HPLC analysis of geometrical isomers of lutein epoxide isolated from dandelion (<i>Taraxacum officinale</i>) Tj ETQq1 1 0.784314 rgBT /Overl 2.9 56	2.9	56
44	Feasibility Study on the Use of Near-Infrared Hyperspectral Imaging for the Screening of Anthocyanins in Intact Grapes during Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 9804-9809.	5.2	56
45	Color-copigmentation study by tristimulus colorimetry (CIELAB) in red wines obtained from Tempranillo and Graciano varieties. <i>Food Research International</i> , 2013, 51, 123-131.	6.2	56
46	Enzymatic vegetable extract with bioactive components: Influence of fertiliser on the colour and anthocyanins of red grapes. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 2310-2318.	3.5	55
47	A comprehensive study on the colour of virgin olive oils and its relationship with their chlorophylls and carotenoids indexes (I): CIEXYZ non-uniform colour space. <i>Food Research International</i> , 2008, 41, 505-512.	6.2	55
48	Tying platform drowning to perturbations of the global carbon cycle with a delta13Corg-curve from the Valanginian of DSDP Site 416. <i>Terra Nova</i> , 2000, 12, 289-294.	2.1	54
49	Palynological, physico-chemical and colour characterization of Moroccan honeys. II. Orange (<i>Citrus</i>) Tj ETQq1 1 0.784314 rgBT /Overl 2.7 54	2.7	54
50	Instrumental measurement of orange juice colour: a review. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 894-901.	3.5	54
51	A novel method for evaluating flavanols in grape seeds by near infrared hyperspectral imaging. <i>Talanta</i> , 2014, 122, 145-150.	5.5	54
52	Application of Differential Colorimetry To Evaluate Anthocyanin-Flavonol-Flavanol Ternary Copigmentation Interactions in Model Solutions. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 7645-7653.	5.2	54
53	Foam mat drying of Tommy Atkins mango: Effects of air temperature and concentrations of soy lecithin and carboxymethylcellulose on phenolic composition, mangiferin, and antioxidant capacity. <i>Food Chemistry</i> , 2017, 221, 258-266.	8.2	54
54	Provitamin A carotenoids and ascorbic acid contents of the different types of orange juices marketed in Spain. <i>Food Chemistry</i> , 2007, 101, 177-184.	8.2	53

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55	Characterisation of northwest Moroccan honeys by gas chromatographic-mass spectrometric analysis of their sugar components. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 179-185.	3.5	52
56	Effect of the Maceration Technique on the Relationships between Anthocyanin Composition and Objective Color of Syrah Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5117-5123.	5.2	52
57	Application of tristimulus colorimetry to optimize the extraction of anthocyanins from Jaboticaba (<i>Myrcia Jaboticaba</i> Berg.). <i>Food Research International</i> , 2005, 38, 983-988.	6.2	52
58	Impact of Adding White Pomace to Red Grapes on the Phenolic Composition and Color Stability of Syrah Wines from a Warm Climate. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2663-2671.	5.2	52
59	Geometrical isomers of violaxanthin in orange juice. <i>Food Chemistry</i> , 2007, 104, 169-175.	8.2	51
60	Betalain Profile, Phenolic Content, and Color Characterization of Different Parts and Varieties of <i>Opuntia ficus-indica</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 8491-8499.	5.2	51
61	Comparative ecosystem-atmosphere exchange of energy and mass in a European Russian and a central Siberian bog I. Interseasonal and interannual variability of energy and latent heat fluxes during the snowfree period. <i>Tellus, Series B: Chemical and Physical Meteorology</i> , 2002, 54, 497-513.	1.6	48
62	Identification of Isolutein (Lutein Epoxide) and Antheraxanthin in Orange Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9369-9373.	5.2	48
63	Assessment of the Differences in the Phenolic Composition of Five Strawberry Cultivars (<i>Fragaria ananassa</i> Duch.) Grown in Two Different Soilless Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1846-1852.	5.2	48
64	Influence of Prefermentative Cold Maceration on the Color and Anthocyanic Copigmentation of Organic Tempranillo Wines Elaborated in a Warm Climate. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6797-6803.	5.2	48
65	Measuring colour appearance of red wines. <i>Food Quality and Preference</i> , 2007, 18, 862-871.	4.6	47
66	Use of near infrared hyperspectral tools for the screening of extractable polyphenols in red grape skins. <i>Food Chemistry</i> , 2015, 172, 559-564.	8.2	46
67	Linking ATR-FTIR and Raman features to phenolic extractability and other attributes in grape skin. <i>Talanta</i> , 2017, 167, 44-50.	5.5	46
68	A Routine High-Performance Liquid Chromatography Method for Carotenoid Determination In Ultrafrozen Orange Juices. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4219-4224.	5.2	45
69	Colour training and colour differences thresholds in orange juice. <i>Food Quality and Preference</i> , 2013, 30, 320-327.	4.6	45
70	Study of Zalema Grape Pomace: Phenolic Composition and Biological Effects in <i>Caenorhabditis elegans</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5114-5121.	5.2	44
71	Phenolic composition of white wines with a prefermentative maceration at experimental and industrial scale. <i>Journal of Food Engineering</i> , 2007, 80, 327-335.	5.2	43
72	Detailed phenolic composition of white grape by-products by RRLC/MS and measurement of the antioxidant activity. <i>Talanta</i> , 2014, 125, 51-57.	5.5	43

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73	Correlation between visual and instrumental colour measurements of orange juice dilutions: effect of the background. <i>Food Quality and Preference</i> , 2005, 16, 471-478.	4.6	42
74	A comprehensive study on the colour of virgin olive oils and its relationship with their chlorophylls and carotenoids indexes (II): CIELUV and CIELAB uniform colour spaces. <i>Food Research International</i> , 2008, 41, 513-521.	6.2	42
75	Study of the influence of carotenoid structure and individual carotenoids in the qualitative and quantitative attributes of orange juice colour. <i>Food Research International</i> , 2010, 43, 1289-1296.	6.2	42
76	Hydrophilic antioxidant compounds in orange juice from different fruit cultivars: Composition and antioxidant activity evaluated by chemical and cellular based (<i>Saccharomyces cerevisiae</i>) assays. <i>Journal of Food Composition and Analysis</i> , 2015, 37, 1-10.	3.9	41
77	Palynological, physico-chemical and colour characterization of Moroccan honeys: III. Other unifloral honey types. <i>International Journal of Food Science and Technology</i> , 2003, 38, 395-402.	2.7	40
78	Comparative study of red berry pomaces (blueberry, red raspberry, red currant and blackberry) as source of antioxidants and pigments. <i>European Food Research and Technology</i> , 2019, 245, 1-9.	3.3	40
79	Chemical Analysis and Screening as Anticancer Agent of Anthocyanin-Rich Extract from Uva Caimarona (<i>Pourouma cecropiifolia</i> Mart.) Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2100-2110.	5.2	39
80	Color and carotenoid profile of Spanish Valencia late ultrafrozen orange juices. <i>Food Research International</i> , 2005, 38, 931-936.	6.2	38
81	Application of the differential colorimetry and polyphenolic profile to the evaluation of the chromatic quality of Tempranillo red wines elaborated in warm climate. Influence of the presence of oak wood chips during fermentation. <i>Food Chemistry</i> , 2013, 141, 2184-2190.	8.2	38
82	Potential use of new Colombian sources of betalains. Color stability of ulluco (<i>Ullucus tuberosus</i>) extracts under different pH and thermal conditions. <i>Food Research International</i> , 2014, 64, 465-471.	6.2	38
83	Rapid Assessment of Vitamin A Activity through Objective Color Measurements for the Quality Control of Orange Juices with Diverse Carotenoid Profiles. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2808-2815.	5.2	37
84	Analysis of food appearance properties by computer vision applying ellipsoids to colour data. <i>Computers and Electronics in Agriculture</i> , 2013, 99, 108-115.	7.7	37
85	Cyclic voltammetry to evaluate the antioxidant potential in winemaking by-products. <i>Talanta</i> , 2017, 165, 211-215.	5.5	37
86	Identification of Zeinoxanthin in Orange Juices. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6362-6367.	5.2	36
87	Comparison of the effectiveness of solid-phase and ultrasound-mediated liquid-liquid extractions to determine the volatile compounds of wine. <i>Talanta</i> , 2008, 76, 929-935.	5.5	36
88	Bioaccessibility, antioxidant activity and colour of carotenoids in ultrafrozen orange juices: Influence of thawing conditions. <i>LWT - Food Science and Technology</i> , 2013, 53, 458-463.	5.2	36
89	Assessment of the differences in the phenolic composition and color characteristics of new strawberry (<i>Fragaria x ananassa</i> Duch.) cultivars by HPLC-MS and Imaging Tristimulus Colorimetry. <i>Food Research International</i> , 2015, 76, 645-653.	6.2	36
90	Removal of phenolic, turbidity and color in sugarcane juice by electrocoagulation as a sulfur-free process. <i>Food Research International</i> , 2019, 122, 643-652.	6.2	36

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91	Chromatic evolution of virgin olive oils submitted to an accelerated oxidation test. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2003, 80, 257-262.	1.9	35
92	Pigment composition and antioxidant capacity of betacyanins and betaxanthins fractions of <i>Opuntia dillenii</i> (Ker Gawl) Haw cactus fruit. <i>Food Research International</i> , 2017, 101, 173-179.	6.2	35
93	Preliminary study to determine the phenolic maturity stage of grape seeds by computer vision. <i>Analytica Chimica Acta</i> , 2012, 732, 78-82.	5.4	34
94	Phenolic compounds and antioxidant activity of twelve grape cultivars measured by chemical and electrochemical methods. <i>European Food Research and Technology</i> , 2018, 244, 1933-1943.	3.3	34
95	Identifying the production region of single-malt Scotch whiskies using optical spectroscopy and pattern recognition techniques. <i>Sensors and Actuators B: Chemical</i> , 2012, 171-172, 458-462.	7.8	32
96	Feasibility Study on the Use of Visible-Near-Infrared Spectroscopy for the Screening of Individual and Total Glucosinolate Contents in Broccoli. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7352-7358.	5.2	31
97	The Use of Grape Seed Byproducts Rich in Flavonoids to Improve the Antioxidant Potential of Red Wines. <i>Molecules</i> , 2016, 21, 1526.	3.8	31
98	Impact of pH and temperature on the colour and betalain content of Colombian yellow pitaya peel (<i>Selenicereus megalanthus</i>). <i>Journal of Food Science and Technology</i> , 2016, 53, 2405-2413.	2.8	31
99	Assessment of the color modulation and stability of naturally copigmented anthocyanin-grape colorants with different levels of purification. <i>Food Research International</i> , 2018, 106, 791-799.	6.2	31
100	Feasibility study on the use of a portable micro near infrared spectroscopy device for the in vineyard screening of extractable polyphenols in red grape skins. <i>Talanta</i> , 2019, 192, 353-359.	5.5	31
101	Characterisation of Moroccan Spurge (<i>Euphorbia</i>) honeys by their physicochemical characteristics, mineral contents and colour. <i>Arabian Journal of Chemistry</i> , 2019, 12, 2052-2060.	4.9	31
102	Effect of ascorbic acid on deterioration of carotenoids and colour in ultrafrozen orange juice. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 295-302.	3.9	30
103	Comparative physiology during ripening in tomato rich-anthocyanins fruits. <i>Plant Growth Regulation</i> , 2016, 80, 207-214.	3.4	30
104	Colour characteristics of honeys as influenced by pollen grain content: a multivariate study. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 380-386.	3.5	29
105	Color of orange juices in relation to their carotenoid contents as assessed from different spectroscopic data. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 837-844.	3.9	29
106	Influence of Turbidity Grade on Color and Appearance of Virgin Olive Oil. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 1317-1327.	1.9	29
107	Preliminary study on the use of near infrared hyperspectral imaging for quantitation and localisation of total glucosinolates in freeze-dried broccoli. <i>Journal of Food Engineering</i> , 2014, 126, 107-112.	5.2	29
108	Comparative study on the use of anthocyanin profile, color image analysis and near-infrared hyperspectral imaging as tools to discriminate between four autochthonous red grape cultivars from La Rioja (Spain). <i>Talanta</i> , 2015, 131, 412-416.	5.5	29

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109	Physicochemical and sensory (aroma and colour) characterisation of a non-centrifugal cane sugar (â€œ) Tj ETQq1 1,0,784314,9gBT /Ove	8.2	29
110	Colour characterisation of thyme and avocado honeys by diffuse reflectance spectrophotometry and spectroradiometry. <i>European Food Research and Technology</i> , 2004, 218, 488-492.	3.3	28
111	Comparative Study of the Enological Potential of Different Winemaking Byproducts: Implications in the Antioxidant Activity and Color Expression of Red Wine Anthocyanins in a Model Solution. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 6975-6983.	5.2	28
112	Effect of Salt Stress in the Regulation of Anthocyanins and Color of <i>Hibiscus</i> Flowers by Digital Image Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 6966-6974.	5.2	28
113	Screening of anthocyanins in single red grapes using a non-destructive method based on the near infrared hyperspectral technology and chemometrics. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1643-1647.	3.5	28
114	Separation and identification of phenolic acids in wine vinegars by HPLC. <i>Food Chemistry</i> , 1994, 50, 313-315.	8.2	27
115	The establishment of critical control points at the washing and air chilling stages in poultry meat production using multivariate statistics. <i>Food Control</i> , 2006, 17, 935-941.	5.5	27
116	Determination of phenolic substances of seeds, skins and stems from white grape marc by near-infrared hyperspectral imaging. <i>Australian Journal of Grape and Wine Research</i> , 2016, 22, 11-15.	2.1	27
117	Characterisation of avocado(<i>Persea americana</i> Mill) honeys by their physicochemical characteristics. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1801-1805.	3.5	26
118	Industrial orange juice debittering: Impact on bioactive compounds and nutritional value. <i>Journal of Food Engineering</i> , 2013, 116, 155-161.	5.2	26
119	Characterisation and differentiation of wine vinegars by multivariate analysis. <i>Journal of the Science of Food and Agriculture</i> , 1994, 66, 209-212.	3.5	25
120	Multivariate characterization of aging status in red wines based on chromatic parameters. <i>Food Chemistry</i> , 1997, 60, 103-108.	8.2	25
121	InÂvitro antioxidant capacity of tomato products: Relationships with their lycopene, phytoene, phytofluene and alpha-tocopherol contents, evaluation of interactions and correlation with reflectance measurements. <i>LWT - Food Science and Technology</i> , 2016, 65, 718-724.	5.2	24
122	Multivariate analyses of a wide selection of orange varieties based on carotenoid contents, color and in vitro antioxidant capacity. <i>Food Research International</i> , 2016, 90, 194-204.	6.2	23
123	Interaction between Wine Phenolic Acids and Salivary Proteins by Saturation-Transfer Difference Nuclear Magnetic Resonance Spectroscopy (STD-NMR) and Molecular Dynamics Simulations. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6434-6441.	5.2	23
124	Palynological and geographical characterization of avocado honeys in Spain. <i>Grana</i> , 2004, 43, 116-121.	0.8	22
125	Multivariate Statistical Analysis of the Colorâ€™ Anthocyanin Relationships in Different Soilless-Grown Strawberry Genotypes. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2735-2741.	5.2	22
126	Application of LCâ€™MS and tristimulus colorimetry to assess the ageing aptitude of Syrah wine in the Condado de Huelva D.O. (Spain), a typical warm climate region. <i>Analytica Chimica Acta</i> , 2012, 732, 162-171.	5.4	22

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127	Comparative study on the use of three different near infrared spectroscopy recording methodologies for varietal discrimination of walnuts. <i>Talanta</i> , 2020, 206, 120189.	5.5	22
128	Optical, structural, mechanical and thermal characterization of antioxidant ethylene vinyl alcohol copolymer films containing betalain-rich beetroot. <i>Food Packaging and Shelf Life</i> , 2020, 24, 100502.	7.5	22
129	Implications of blending wines on the relationships between the colour and the anthocyanic composition. <i>Food Research International</i> , 2010, 43, 745-752.	6.2	21
130	Impact of closure type and storage temperature on chemical and sensory composition of Malbec wines (Mendoza, Argentina) during aging in bottle. <i>Food Research International</i> , 2019, 125, 108553.	6.2	21
131	Phenols HPLC Analysis by Direct Injection of Sherry Wine Vinegar. <i>Journal of Liquid Chromatography and Related Technologies</i> , 1996, 19, 247-258.	1.0	20
132	Spectrophotometric determination of total procyanidins in wine vinegars. <i>Talanta</i> , 1997, 44, 119-123.	5.5	20
133	EFFECT OF TIME AND STORAGE CONDITIONS ON MAJOR VOLATILE COMPOUNDS OF ZALEMA WHITE WINE. <i>Journal of Food Quality</i> , 2011, 34, 100-110.	2.6	20
134	Measuring the colour of virgin olive oils in a new colour scale using a low-cost portable electronic device. <i>Journal of Food Engineering</i> , 2012, 111, 247-254.	5.2	20
135	Effect of the time of cold maceration on the evolution of phenolic compounds and colour of <sc>S</sc>yras wines elaborated in warm climate. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1886-1892.	2.7	20
136	Callus culture development of two varieties of <i>Tagetes erecta</i> and carotenoid production. <i>Electronic Journal of Biotechnology</i> , 2014, 17, 107-113.	2.2	20
137	Monitoring the effects and side-effects on wine colour and flavonoid composition of the combined post-fermentative additions of seeds and mannoproteins. <i>Food Research International</i> , 2019, 126, 108650.	6.2	20
138	Changes in antioxidant capacity and colour associated with the formation of β -carotene epoxides and oxidative cleavage derivatives. <i>Food Chemistry</i> , 2014, 147, 160-169.	8.2	19
139	Potential use of new Colombian sources of betalains. Colorimetric study of red prickly pear (<i>Opuntia</i>) Tj ETQq1 1 0.784314 rgBT /Ove 91-99.	6.2	19
140	Optimisation of an oak chips-grape mix maceration process. Influence of chip dose and maceration time. <i>Food Chemistry</i> , 2016, 206, 249-259.	8.2	19
141	Pre-fermentative addition of an enzymatic grape seed hydrolysate in warm climate winemaking. Effect on the differential colorimetry, copigmentation and polyphenolic profiles. <i>Food Chemistry</i> , 2016, 209, 348-357.	8.2	19
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