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	Optimisation of the methodology for obtaining enzymatic protein hydrolysates from an industrial grape seed meal residue. Food Chemistry, 2022, 370, 131078.	8.2	6
2	Revalorization of residues from the industrial exhaustion of grape by-products. LWT - Food Science and Technology, 2022, 156, 113057.	5.2	15
3	Research Progress in Imaging Technology for Assessing Quality in Wine Grapes and Seeds. Foods, 2022, 11, 254.	4.3	8
4	Proteomic and computational characterisation of 11S globulins from grape seed flour by-product and its interaction with malvidin 3-glucoside by molecular docking. Food Chemistry, 2022, 386, 132842.	8.2	7
5	Influence of Wine pH and Ethanol Content on the Fining Efficacy of Proteins from Winemaking By-Products. Foods, 2022, 11, 1688.	4.3	1
6	Chemical characteristics and colorimetric properties of non-centrifugal cane sugar (â€œpanelaâ€) obtained via different processing technologies. Food Chemistry, 2021, 340, 128183.	8.2	17
7	Impact of alternative protein fining agents on the phenolic composition and color of Syrah red wines from warm climate. Food Chemistry, 2021, 342, 128297.	8.2	13
8	Reduction of the Number of Samples for Cost-Effective Hyperspectral Grape Quality Predictive Models. Foods, 2021, 10, 233.	4.3	2
9	Optimization of Protein Extraction of Oenological Interest from Grape Seed Meal Using Design of Experiments and Response Surface Methodology. Foods, 2021, 10, 79.	4.3	15
10	A Study of Overripe Seed Byproducts from Sun-Dried Grapes by Dispersive Raman Spectroscopy. Foods, 2021, 10, 483.	4.3	1
11	Assessment of Sensory and Texture Profiles of Grape Seeds at Real Maturity Stages Using Image Analysis. Foods, 2021, 10, 1098.	4.3	4
12	Impact of a double post-fermentative maceration with ripe and overripe seeds on the phenolic composition and color stability of Syrah red wines from warm climate. Food Chemistry, 2021, 346, 128919.	8.2	7
13	Elucidation of the 3D structure of grape seed 7S globulin and its interaction with malvidin 3-glucoside: A molecular modeling approach. Food Chemistry, 2021, 347, 129014.	8.2	19
14	CIELAB â€“ Spectral image MATCHING: An app for merging colorimetric and spectral images for grapes and derivatives. Food Control, 2021, 125, 108038.	5.5	10
15	Assessment of Total Fat and Fatty Acids in Walnuts Using Near-Infrared Hyperspectral Imaging. Frontiers in Plant Science, 2021, 12, 729880.	3.6	13
16	Effect of different closure types and storage temperatures on the color and sensory characteristics development of Argentinian Torrontes Riojano white wines aged in bottles. Food Control, 2021, 130, 108343.	5.5	11
17	Copigmentation potential of overripe seeds from sunâ€dried white grapes on anthocyanins colour and stability by differential colorimetry. International Journal of Food Science and Technology, 2020, 55, 389-396.	2.7	3
18	Comparative study on the use of three different near infrared spectroscopy recording methodologies for varietal discrimination of walnuts. Talanta, 2020, 206, 120189.	5.5	22

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19	Control of the extractable content of bioactive compounds in coffee beans by near infrared hyperspectral imaging. LWT - Food Science and Technology, 2020, 134, 110201.	5.2	6
20	Identification of New Betalains in Separated Betacyanin and Betaxanthin Fractions from Ulluco (Ullucus tuberosus Caldas) by HPLC-DAD-ESI-MS. Plant Foods for Human Nutrition, 2020, 75, 434-440.	3.2	8
21	Extraction of Antioxidants from Winemaking Byproducts: Effect of the Solvent on Phenolic Composition, Antioxidant and Anti-Cholinesterase Activities, and Electrochemical Behaviour. Antioxidants, 2020, 9, 675.	5.1	16
22	Optical, structural, mechanical and thermal characterization of antioxidant ethylene vinyl alcohol copolymer films containing betalain-rich beetroot. Food Packaging and Shelf Life, 2020, 24, 100502.	7.5	22
23	Carotenoid profile determination of bee pollen by advanced digital image analysis. Computers and Electronics in Agriculture, 2020, 175, 105601.	7.7	13
24	Valorization of American Barrel-Shoot Wastes: Effect of Post Fermentative Addition and Readdition on Phenolic Composition and Chromatic Quality of Syrah Red Wines. Molecules, 2020, 25, 774.	3.8	6
25	Phenolic compounds extraction in enzymatic macerations of grape skins identified as lowâ€level extractable total anthocyanin content. Journal of Food Science, 2020, 85, 324-331.	3.1	10
26	pH-indicating properties and storage stability of a smart edible film based on nopal-mucilage/gellan gum and red cabbage anthocyanins. Revista Mexicana De Ingeniera Quimica, 2020, 19, 363-374.	0.4	7
27	Applications of Visible Spectroscopy and Color Measurements in the Assessments of Carotenoid Levels in Foods. Methods in Molecular Biology, 2020, 2083, 103-116.	0.9	3
28	Foam Mat Drying of Tommy Atkins Mango: Effects of Air Temperature and Concentrations of Soy Lecithin and Carboxymethylcellulose on Carotenoid Compounds and Colorimetric Parameters. Journal of Food Chemistry and Nanotechnology, 2020, 06, .	0.3	1
29	Comparative study of red berry pomaces (blueberry, red raspberry, red currant and blackberry) as source of antioxidants and pigments. European Food Research and Technology, 2019, 245, 1-9.	3.3	40
30	Impact of a post-fermentative maceration with overripe seeds on the color stability of red wines. Food Chemistry, 2019, 272, 329-336.	8.2	12
31	Potential of Cooperage Byproducts Rich in Ellagitannins to Improve the Antioxidant Activity and Color Expression of Red Wine Anthocyanins. Foods, 2019, 8, 336.	4.3	8
32	Impact of closure type and storage temperature on chemical and sensory composition of Malbec wines (Mendoza, Argentina) during aging in bottle. Food Research International, 2019, 125, 108553.	6.2	21
33	On the use of vibrational spectroscopy and scanning electron microscopy to study phenolic extractability of cooperage byproducts in wine. European Food Research and Technology, 2019, 245, 2209-2220.	3.3	3
34	Monitoring the effects and side-effects on wine colour and flavonoid composition of the combined post-fermentative additions of seeds and mannoproteins. Food Research International, 2019, 126, 108650.	6.2	20
35	Removal of phenolic, turbidity and color in sugarcane juice by electrocoagulation as a sulfur-free process. Food Research International, 2019, 122, 643-652.	6.2	36
36	Color evolution during a coating process of pharmaceutical tablet cores by random spraying. Color Research and Application, 2019, 44, 160-167.	1.6	9

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37	Physicochemical properties, colour, chemical composition, and antioxidant activity of Spanish Quercus honeydew honeys. European Food Research and Technology, 2019, 245, 2017-2026.	3.3	12
38	Stenocereus griseus(Haw) pitaya as source of natural colourant: technological stability of colour and individual betalains. International Journal of Food Science and Technology, 2019, 54, 3024-3031.	2.7	5
39	Addition of Mannoproteins and/or Seeds during Winemaking and Their Effects on Pigment Composition and Color Stability. Journal of Agricultural and Food Chemistry, 2019, 67, 4031-4042.	5.2	16
40	Screening of Wine Extractable Total Phenolic and Ellagitannin Contents in Revalorized Cooperage By-products: Evaluation by Micro-NIRS Technology. Food and Bioprocess Technology, 2019, 12, 477-485.	4.7	11
41	Feasibility study on the use of a portable micro near infrared spectroscopy device for the â€œin vineyardâ€•screening of extractable polyphenols in red grape skins. Talanta, 2019, 192, 353-359.	5.5	31
42	Characterisation of Moroccan Spurge (Euphorbia) honeys by their physicochemical characteristics, mineral contents and colour. Arabian Journal of Chemistry, 2019, 12, 2052-2060.	4.9	31
43	Location effects on the polyphenolic and polysaccharidic profiles and colour of Carignan grape variety wines from the Chilean Maule region. Food Research International, 2018, 106, 729-735.	6.2	7
44	Assessment of the color modulation and stability of naturally copigmented anthocyanin-grape colorants with different levels of purification. Food Research International, 2018, 106, 791-799.	6.2	31
45	Effects of in vitro gastrointestinal digestion on phenolic compounds and antioxidant activity of different white winemaking byproducts extracts. Food Research International, 2018, 109, 433-439.	6.2	77
46	Isoprenoids composition and colour to differentiate virgin olive oils from a specific mill. LWT - Food Science and Technology, 2018, 89, 18-23.	5.2	7
47	Evaluation of extractable polyphenols released to wine from cooperage byproduct by near infrared hyperspectral imaging. Food Chemistry, 2018, 244, 206-212.	8.2	19
48	Influence of oak wood chipsâ€“grape mix maceration on the extraction of anthocyanins from low-extractable anthocyanin content red grapes. European Food Research and Technology, 2018, 244, 729-734.	3.3	4
49	Internal preference mapping of milkâ€“fruit beverages: Influence of color and appearance on its acceptability. Food Science and Nutrition, 2018, 6, 27-35.	3.4	11
50	Physicochemical characterization of unique unifloral honey: Euphorbia resinifera. CYTA - Journal of Food, 2018, 16, 27-35.	1.9	12
51	Analysis of Multifloral Bee Pollen Pellets by Advanced Digital Imaging Applied to Functional Food Ingredients. Plant Foods for Human Nutrition, 2018, 73, 328-335.	3.2	15
52	Colorimetric Analysis of Hibiscus Beverages and their Potential Antioxidant Properties. Plant Foods for Human Nutrition, 2018, 73, 247-252.	3.2	7
53	Implications of the Red Beet Ripening on the Colour and Betalain Composition Relationships. Plant Foods for Human Nutrition, 2018, 73, 216-221.	3.2	16
54	Estimation of Total Phenols, Flavanols and Extractability of Phenolic Compounds in Grape Seeds Using Vibrational Spectroscopy and Chemometric Tools. Sensors, 2018, 18, 2426.	3.8	7

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55	Phenolic compounds and antioxidant activity of twelve grape cultivars measured by chemical and electrochemical methods. European Food Research and Technology, 2018, 244, 1933-1943.	3.3	34
56	Cyclic voltammetry to evaluate the antioxidant potential in winemaking by-products. Talanta, 2017, 165, 211-215.	5.5	37
57	Physicochemical and sensory (aroma and colour) characterisation of a non-centrifugal cane sugar (â€œ) Tj ETQq1 1 0.784314 rgBT /Ov	8.2	29
58	Linking ATR-FTIR and Raman features to phenolic extractability and other attributes in grape skin. Talanta, 2017, 167, 44-50.	5.5	46
59	Interaction between Wine Phenolic Acids and Salivary Proteins by Saturation-Transfer Difference Nuclear Magnetic Resonance Spectroscopy (STD-NMR) and Molecular Dynamics Simulations. Journal of Agricultural and Food Chemistry, 2017, 65, 6434-6441.	5.2	23
60	Study of phenolic extractability in grape seeds by means of ATR-FTIR and Raman spectroscopy. Food Chemistry, 2017, 232, 602-609.	8.2	63
61	Effect of addition of overripe seeds from white grape by-products during red wine fermentation on wine colour and phenolic composition. LWT - Food Science and Technology, 2017, 84, 544-550.	5.2	17
62	Measurement of ripening of raspberries (Rubus idaeus L) by near infrared and colorimetric imaging techniques. Journal of Food Science and Technology, 2017, 54, 2797-2803.	2.8	17
63	Valorization of the whole grains of Triticum aestivum L. and Triticum vulgare L. through the investigation of their biochemical composition and inÂvitro antioxidant, anti-inflammatory, anticancer and anticalpain activities. Journal of Cereal Science, 2017, 75, 278-285.	3.7	6
64	Role of epigenetic regulation on the induction of apoptosis in Jurkat leukemia cells by white grape pomace rich in phenolic compounds. Food and Function, 2017, 8, 4062-4069.	4.6	14
65	Pigment composition and antioxidant capacity of betacyanins and betaxanthins fractions of Opuntia dillenii (Ker Gawl) Haw cactus fruit. Food Research International, 2017, 101, 173-179.	6.2	35
66	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. Food Chemistry, 2017, 221, 258-266.	8.2	54
67	Evaluation of the influence of white grape seed extracts as copigment sources on the anthocyanin extraction from grape skins previously classified by near infrared hyperspectral tools. Food Chemistry, 2017, 221, 1685-1690.	8.2	15
68	Bioactive metabolites involved in the antioxidant, anticancer and anticalpain activities of Ficus carica L., Ceratonia siliqua L. and Quercus ilex L. extracts. Industrial Crops and Products, 2017, 95, 6-17.	5.2	83
69	Improving the color and aging aptitude of Syrah wines in warm climate by woodâ€“grape mix maceration. European Food Research and Technology, 2017, 243, 575-582.	3.3	10
70	Application of imaging techniques for the evaluation of phenolic maturity of grape seeds. Optica Pura Y Aplicada, 2017, 50, 1-11.	0.1	6
71	The Use of Grape Seed Byproducts Rich in Flavonoids to Improve the Antioxidant Potential of Red Wines. Molecules, 2016, 21, 1526.	3.8	31
72	Effect of early leaf removal on Vitis Vinifera L. cv. Tempranillo seeds during ripening based on chemical and image analysis. Scientia Horticulturae, 2016, 209, 148-155.	3.6	9

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73	Near Infrared Hyperspectral Imaging: Recent Applications in the Oenological and Viticultural Sectors. NIR News, 2016, 27, 14-18.	0.3	0
74	Optimisation of an oak chips-grape mix maceration process. Influence of chip dose and maceration time. Food Chemistry, 2016, 206, 249-259.	8.2	19
75	Pre-fermentative addition of an enzymatic grape seed hydrolysate in warm climate winemaking. Effect on the differential colorimetry, copigmentation and polyphenolic profiles. Food Chemistry, 2016, 209, 348-357.	8.2	19
76	Trying to set up the flavanolic phases during grape seed ripening: A spectral and chemical approach. Talanta, 2016, 160, 556-561.	5.5	11
77	Determination of phenolic substances of seeds, skins and stems from white grape marc by near-infrared hyperspectral imaging. Australian Journal of Grape and Wine Research, 2016, 22, 11-15.	2.1	27
78	Impact of pH and temperature on the colour and betalain content of Colombian yellow pitaya peel (Selenicereus megalanthus). Journal of Food Science and Technology, 2016, 53, 2405-2413.	2.8	31
79	Multivariate analyses of a wide selection of orange varieties based on carotenoid contents, color and in vitro antioxidant capacity. Food Research International, 2016, 90, 194-204.	6.2	23
80	Effect of technological practices on individual betalains and antioxidant activity of Columbian betalainâ€rich raw materials. International Journal of Food Science and Technology, 2016, 51, 1041-1047.	2.7	15
81	Screening of anthocyanins in single red grapes using a nonâ€destructive method based on the near infrared hyperspectral technology and chemometrics. Journal of the Science of Food and Agriculture, 2016, 96, 1643-1647.	3.5	28
82	Comparative physiology during ripening in tomato rich-anthocyanins fruits. Plant Growth Regulation, 2016, 80, 207-214.	3.4	30
83	Comparative Study of Phenolic Profile, Antioxidant Capacity, and Color-composition Relation of Roselle Cultivars with Contrasting Pigmentation. Plant Foods for Human Nutrition, 2016, 71, 109-114.	3.2	10
84	InÂvitro antioxidant capacity of tomato products: Relationships with their lycopene, phytoene, phytofluene and alpha-tocopherol contents, evaluation of interactions and correlation with reflectance measurements. LWT - Food Science and Technology, 2016, 65, 718-724.	5.2	24
85	Raman spectroscopy for analyzing anthocyanins of lyophilized blueberries. , 2015, , .		4
86	Assessment of the differences in the phenolic composition and color characteristics of new strawberry (Fragaria x ananassa Duch.) cultivars by HPLCâ€“MS and Imaging Tristimulus Colorimetry. Food Research International, 2015, 76, 645-653.	6.2	36
87	Potential use of new Colombian sources of betalains. Colorimetric study of red prickly pear (Opuntia) Tj ETQq1 1 0.784314 rgBT /Ove 91-99.	6.2	19
88	Assessment of white grape pomace from winemaking as source of bioactive compounds, and its antiproliferative activity. Food Chemistry, 2015, 183, 78-82.	8.2	75
89	Simplified Method for the Screening of Technological Maturity of Red Grape and Total Phenolic Compounds of Red Grape Skin: Application of the Characteristic Vector Method to Near-Infrared Spectra. Journal of Agricultural and Food Chemistry, 2015, 63, 4284-4290.	5.2	11
90	Application of Differential Colorimetry To Evaluate Anthocyaninâ€“Flavonolâ€“Flavanol Ternary Copigmentation Interactions in Model Solutions. Journal of Agricultural and Food Chemistry, 2015, 63, 7645-7653.	5.2	54

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91	Hydrophilic antioxidant compounds in orange juice from different fruit cultivars: Composition and antioxidant activity evaluated by chemical and cellular based (Saccharomyces cerevisiae) assays. Journal of Food Composition and Analysis, 2015, 37, 1-10.	3.9	41
92	Use of near infrared hyperspectral tools for the screening of extractable polyphenols in red grape skins. Food Chemistry, 2015, 172, 559-564.	8.2	46
93	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). Talanta, 2015, 131, 412-416.	5.5	29
94	Near-infrared spectroscopy and pattern-recognition processing for classifying wines of two Italian provinces. , 2014, , .		1
95	Digital Image Analysis and Visual Evaluation of Orange Juice: Influence of Different Measurements' Conditions. Food Analytical Methods, 2014, 7, 157-164.	2.6	4
96	Application of multivariate statistical analysis to quality control systems. Relevance of the stages in poultry meat production. Food Control, 2014, 40, 243-249.	5.5	3
97	Detailed phenolic composition of white grape by-products by RRLC/MS and measurement of the antioxidant activity. Talanta, 2014, 125, 51-57.	5.5	43
98	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. Food Chemistry, 2014, 152, 586-591.	8.2	115
99	Preliminary study on the use of near infrared hyperspectral imaging for quantitation and localisation of total glucosinolates in freeze-dried broccoli. Journal of Food Engineering, 2014, 126, 107-112.	5.2	29
100	Betalain Profile, Phenolic Content, and Color Characterization of Different Parts and Varieties of Opuntia ficus-indica. Journal of Agricultural and Food Chemistry, 2014, 62, 8491-8499.	5.2	51
101	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. Journal of Agricultural and Food Chemistry, 2014, 62, 6975-6983.	5.2	28
102	Potential use of new Colombian sources of betalains. Color stability of ulluco (Ullucus tuberosus) extracts under different pH and thermal conditions. Food Research International, 2014, 64, 465-471.	6.2	38
103	Antioxidant potential of white grape pomaces: Phenolic composition and antioxidant capacity measured by spectrophotometric and cyclic voltammetry methods. Food Research International, 2014, 66, 150-157.	6.2	63
104	Effect of Salt Stress in the Regulation of Anthocyanins and Color of Hibiscus Flowers by Digital Image Analysis. Journal of Agricultural and Food Chemistry, 2014, 62, 6966-6974.	5.2	28
105	A novel method for evaluating flavanols in grape seeds by near infrared hyperspectral imaging. Talanta, 2014, 122, 145-150.	5.5	54
106	Impact of Adding White Pomace to Red Grapes on the Phenolic Composition and Color Stability of Syrah Wines from a Warm Climate. Journal of Agricultural and Food Chemistry, 2014, 62, 2663-2671.	5.2	52
107	Effect of the time of cold maceration on the evolution of phenolic compounds and colour of <scp>S</scp>yrah wines elaborated in warm climate. International Journal of Food Science and Technology, 2014, 49, 1886-1892.	2.7	20
108	Changes in antioxidant capacity and colour associated with the formation of Î²-carotene epoxides and oxidative cleavage derivatives. Food Chemistry, 2014, 147, 160-169.	8.2	19

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109	Callus culture development of two varieties of Tagetes erecta and carotenoid production. Electronic Journal of Biotechnology, 2014, 17, 107-113.	2.2	20
110	Spectroradiometry vs. image analysis in colour measurement in juices from different orange and mandarin varieties. Optica Pura Y Aplicada, 2014, 47, 139-144.	0.1	6
111	Colorimetric study of the interactions between different families of red wine pigments using transmittance and reflectance measurements. Food Research International, 2013, 50, 20-30.	6.2	6
112	Colour training and colour differences thresholds in orange juice. Food Quality and Preference, 2013, 30, 320-327.	4.6	45
113	Analysis of food appearance properties by computer vision applying ellipsoids to colour data. Computers and Electronics in Agriculture, 2013, 99, 108-115.	7.7	37
114	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. Food Chemistry, 2013, 141, 2184-2190.	8.2	38
115	Bioaccessibility, antioxidant activity and colour of carotenoids in ultrafrozen orange juices: Influence of thawing conditions. LWT - Food Science and Technology, 2013, 53, 458-463.	5.2	36
116	Feasibility Study on the Use of Near-Infrared Hyperspectral Imaging for the Screening of Anthocyanins in Intact Grapes during Ripening. Journal of Agricultural and Food Chemistry, 2013, 61, 9804-9809.	5.2	56
117	Differences in Colour Gamut Obtained with Three Synthetic Red Food Colourants Compared with Three Natural Ones: pH and Heat Stability. International Journal of Food Properties, 2013, 16, 766-777.	3.0	13
118	Instrumental assessment of the sensory quality of juices. , 2013, , 565-610e.		5
119	Grape seed characterization by NIR hyperspectral imaging. Postharvest Biology and Technology, 2013, 76, 74-82.	6.0	77
120	Industrial orange juice debittering: Impact on bioactive compounds and nutritional value. Journal of Food Engineering, 2013, 116, 155-161.	5.2	26
121	Color-copigmentation study by tristimulus colorimetry (CIELAB) in red wines obtained from Tempranillo and Graciano varieties. Food Research International, 2013, 51, 123-131.	6.2	56
122	Study of Zalema Grape Pomace: Phenolic Composition and Biological Effects in Caenorhabditis elegans. Journal of Agricultural and Food Chemistry, 2013, 61, 5114-5121.	5.2	44
123	Industrial orange juice debittering: effect on volatile compounds and overall quality attributes. International Journal of Food Science and Technology, 2013, 48, 1861-1867.	2.7	15
124	Headspace delivery of limonene from the serum and non-serum fractions ofÂorange juice in-vitro and in-vivo. LWT - Food Science and Technology, 2013, 51, 65-72.	5.2	11
125	Feasibility Study on the Use of Visibleâ€“Near-Infrared Spectroscopy for the Screening of Individual and Total Glucosinolate Contents in Broccoli. Journal of Agricultural and Food Chemistry, 2012, 60, 7352-7358.	5.2	31
126	Preliminary study to determine the phenolic maturity stage of grape seeds by computer vision. Analytica Chimica Acta, 2012, 732, 78-82.	5.4	34

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127	Colorimetric characteristics of the phenolic fractions obtained from Tempranillo and Graciano wines through the use of different instrumental techniques. Analytica Chimica Acta, 2012, 732, 153-161.	5.4	6
128	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. Analytica Chimica Acta, 2012, 732, 162-171.	5.4	22
129	Comprehensive Colorimetric Study of Anthocyanic Copigmentation in Model Solutions. Effects of pH and Molar Ratio. Journal of Agricultural and Food Chemistry, 2012, 60, 2896-2905.	5.2	61
130	Identifying the production region of single-malt Scotch whiskies using optical spectroscopy and pattern recognition techniques. Sensors and Actuators B: Chemical, 2012, 171-172, 458-462.	7.8	32
131	Effect of Orange Juiceâ€™s Processing on the Color, Particle Size, and Bioaccessibility of Carotenoids. Journal of Agricultural and Food Chemistry, 2012, 60, 1447-1455.	5.2	109
132	EFFECTS OF FARMING PRACTICES ON THE QUALITY OF ULTRAâ€FROZEN MANDARIN JUICE. Journal of Food Process Engineering, 2012, 35, 940-949.	2.9	5
133	Chemical characterisation of anthocyanins in tamarillo (Solanum betaceum Cav.) and Andes berry (Rubus glaucus Benth.) fruits. Food Chemistry, 2012, 132, 1915-1921.	8.2	66
134	Ripeness estimation of grape berries and seeds by image analysis. Computers and Electronics in Agriculture, 2012, 82, 128-133.	7.7	60
135	Measuring the colour of virgin olive oils in a new colour scale using a low-cost portable electronic device. Journal of Food Engineering, 2012, 111, 247-254.	5.2	20
136	InÂ¨uence of DiÂ•erent Backgrounds on the Instrumental Color SpeciÂcation of Orange Juices. , 2012, , 168-179.		1
137	Color as an Indicator for the Maillard Reaction at Mild Temperatures: ÂŸe EÂ•ect of Reducing Sugars. , 2012, , 362-369.		1
138	Effects of Salinity Stress on Carotenoids, Anthocyanins, and Color of Diverse Tomato Genotypes. Journal of Agricultural and Food Chemistry, 2011, 59, 11676-11682.	5.2	145
139	Physicochemical characterisation of gulupa (Passiflora edulis Sims. fo edulis) fruit from Colombia during the ripening. Food Research International, 2011, 44, 1912-1918.	6.2	77
140	Effects of Î²â€cyclodextrin addition and farming type on vitamin C, antioxidant activity, carotenoids profile, and sensory analysis in pasteurised orange juices. International Journal of Food Science and Technology, 2011, 46, 2182-2190.	2.7	16
141	Application of tristimulus colorimetry to evaluate colour changes during the ripening of Colombian guava (Psidium guajava L.) varieties with different carotenoid pattern. International Journal of Food Science and Technology, 2011, 46, 840-848.	2.7	16
142	APPLICATION OF MULTIVARIATE STATISTICAL ANALYSES TO THE STUDY OF FACTORS AFFECTING WHITE WINE VOLATILE COMPOSITION. Journal of Food Quality, 2011, 34, 40-50.	2.6	7
143	EFFECT OF TIME AND STORAGE CONDITIONS ON MAJOR VOLATILE COMPOUNDS OF ZALEMA WHITE WINE. Journal of Food Quality, 2011, 34, 100-110.	2.6	20
144	VISUAL AND INSTRUMENTAL EVALUATION OF ORANGE JUICE COLOR: A CONSUMERS' PREFERENCE STUDY. Journal of Sensory Studies, 2011, 26, 436-444.	1.6	61

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145	Color of orange juices in relation to their carotenoid contents as assessed from different spectroscopic data. Journal of Food Composition and Analysis, 2011, 24, 837-844.	3.9	29
146	Plastid analysis of pigmented undifferentiated cells of marigold Tagetes erecta L. by transmission electron microscopy. In Vitro Cellular and Developmental Biology - Plant, 2011, 47, 596-603.	2.1	12
147	Influence of Turbidity Grade on Color and Appearance of Virgin Olive Oil. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1317-1327.	1.9	29
148	A novel and enhanced approach for the assessment of the total carotenoid content of foods based on multipoint spectroscopic measurements. Food Chemistry, 2011, 126, 1862-1869.	8.2	13
149	Optical spectroscopy and pattern recogition techniques for discriminating and classifying Scotch whiskies. , 2011, , .		2
150	Effect of increased acidity on the carotenoid pattern and colour of orange juice. European Food Research and Technology, 2010, 230, 527-532.	3.3	14
151	The Color of Olive Oils: The Pigments and Their Likely Health Benefits and Visual and Instrumental Methods of Analysis. Comprehensive Reviews in Food Science and Food Safety, 2010, 9, 278-291.	11.7	83
152	Influence of the refrigeration technique on the colour and phenolic composition of syrah red wines obtained by pre-fermentative cold maceration. Food Chemistry, 2010, 118, 377-383.	8.2	61
153	Influence of Prefermentative Cold Maceration on the Color and Anthocyanic Copigmentation of Organic Tempranillo Wines Elaborated in a Warm Climate. Journal of Agricultural and Food Chemistry, 2010, 58, 6797-6803.	5.2	48
154	Chemical Analysis and Screening as Anticancer Agent of Anthocyanin-Rich Extract from Uva Caimarona (Pourouma cecropiifolia Mart.) Fruit. Journal of Agricultural and Food Chemistry, 2010, 58, 2100-2110.	5.2	39
155	Implications of blending wines on the relationships between the colour and the anthocyanic composition. Food Research International, 2010, 43, 745-752.	6.2	21
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