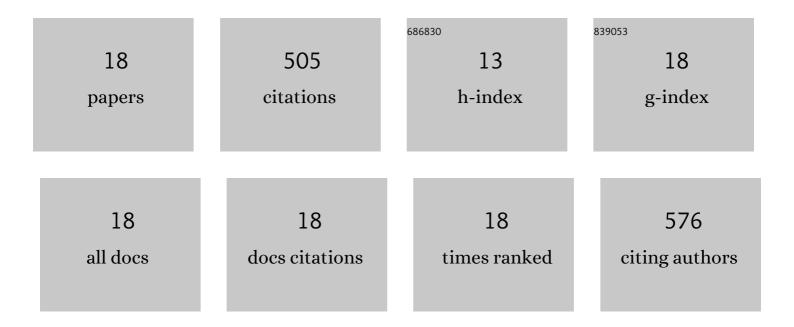
## José Federico Echavarri

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Relation between spoilage and microbiological quality in minimally processed artichoke packaged with different films. Food Microbiology, 2003, 20, 231-242.	2.1	75
2	Effect of plastic permeability and exposure to light during storage on the quality of minimally processed broccoli and cauliflower. LWT - Food Science and Technology, 2009, 42, 402-411.	2.5	62
3	Understanding quality judgements of red wines by experts: Effect of evaluation condition. Food Quality and Preference, 2016, 48, 216-227.	2.3	47
4	Evaluation of the impact of initial red wine composition on changes in color and anthocyanin content during bottle storage. Food Chemistry, 2016, 213, 123-134.	4.2	45
5	Use of three tristimulus values from surface reflectance spectra to calculate the principal components for reconstructing these spectra by using only three eigenvectors. Journal of the Optical Society of America A: Optics and Image Science, and Vision, 2006, 23, 2020.	0.8	44
6	Influence of Exposure to Light on the Sensorial Quality of Minimally Processed Cauliflower. Journal of Food Science, 2007, 72, S012-S018.	1.5	30
7	Evolution of Quality Characteristics of Minimally Processed Asparagus During Storage in Different Lighting Conditions. Journal of Food Science, 2009, 74, S296-302.	1.5	29
8	The magnitude of copigmentation in the colour of aged red wines made in the Canary Islands. European Food Research and Technology, 2007, 224, 643-648.	1.6	28
9	Pigment composition and color parameters of commercial Spanish red wine samples: linkage to quality perception. European Food Research and Technology, 2011, 232, 877-887.	1.6	25
10	Quality characteristics of minimally processed leek packaged using different films and stored in lighting conditions. International Journal of Food Science and Technology, 2009, 44, 1333-1343.	1.3	22
11	Effect of Cluster Thinning and Prohexadione Calcium Applications on Phenolic Composition and Sensory Properties of Red Wines. Journal of Agricultural and Food Chemistry, 2013, 61, 1124-1137.	2.4	20
12	The response to lighting of minimally processed chard: Influence on its shelf life. Journal of the Science of Food and Agriculture, 2008, 88, 1622-1631.	1.7	14
13	Evaluation of different varieties of cauliflower for minimal processing. Journal of the Science of Food and Agriculture, 2007, 87, 266-273.	1.7	13
14	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.	4.2	13
15	Simplified measurement of virgin olive oil color by application of the characteristic vector method. JAOCS, Journal of the American Oil Chemists' Society, 2001, 78, 1221-1226.	0.8	11
16	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.	2.4	11
17	Simplified method for calculating colour of honey by application of the characteristic vector method. Food Research International, 2007, 40, 1080-1086.	2.9	10
18	Measurement of Wine Vinegars' Color:Â Application of the Characteristic Vector Method. Journal of Agricultural and Food Chemistry, 1998, 46, 4238-4241.	2.4	6