

# JosÃ© Federico Echavarri

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3916031/publications.pdf>

Version: 2024-02-01

18  
papers

505  
citations

686830

13  
h-index

839053

18  
g-index

18  
all docs

18  
docs citations

18  
times ranked

576  
citing authors

#	ARTICLE	IF	CITATIONS
1	Relation between spoilage and microbiological quality in minimally processed artichoke packaged with different films. <i>Food Microbiology</i> , 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. <i>LWT - Food Science and Technology</i> , 2009, 42, 402-411.	2.5	62
3	Understanding quality judgements of red wines by experts: Effect of evaluation condition. <i>Food Quality and Preference</i> , 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. <i>Food Chemistry</i> , 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. <i>Journal of the Optical Society of America A: Optics and Image Science, and Vision</i> , 2006, 23, 2020.	0.8	44
6	Influence of Exposure to Light on the Sensorial Quality of Minimally Processed Cauliflower. <i>Journal of Food Science</i> , 2007, 72, S012-S018.	1.5	30
7	Evolution of Quality Characteristics of Minimally Processed Asparagus During Storage in Different Lighting Conditions. <i>Journal of Food Science</i> , 2009, 74, S296-302.	1.5	29
8	The magnitude of copigmentation in the colour of aged red wines made in the Canary Islands. <i>European Food Research and Technology</i> , 2007, 224, 643-648.	1.6	28
9	Pigment composition and color parameters of commercial Spanish red wine samples: linkage to quality perception. <i>European Food Research and Technology</i> , 2011, 232, 877-887.	1.6	25
10	Quality characteristics of minimally processed leek packaged using different films and stored in lighting conditions. <i>International Journal of Food Science and Technology</i> , 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. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1124-1137.	2.4	20
12	The response to lighting of minimally processed chard: Influence on its shelf life. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1622-1631.	1.7	14
13	Evaluation of different varieties of cauliflower for minimal processing. <i>Journal of the Science of Food and Agriculture</i> , 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. <i>Food Chemistry</i> , 2011, 126, 1862-1869.	4.2	13
15	Simplified measurement of virgin olive oil color by application of the characteristic vector method. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 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. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4284-4290.	2.4	11
17	Simplified method for calculating colour of honey by application of the characteristic vector method. <i>Food Research International</i> , 2007, 40, 1080-1086.	2.9	10
18	Measurement of Wine Vinegars' Color: Application of the Characteristic Vector Method. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 4238-4241.	2.4	6