

JosÃ© Federico Echavarri

List of Publications by Year in descending order

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18
papers

505
citations

686830

13
h-index

839053

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18
all docs

18
docs citations

18
times ranked

576
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	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
6	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
7	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
8	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
9	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
10	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
11	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
12	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
13	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
14	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
15	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
16	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
17	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
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