Francisco Jos Heredia

List of Publications by Citations

244 papers	6,860 citations	45 h-index	67 g-index
255 ext. papers	7,721 ext. citations	5.1 avg, IF	5.95 L-index

#	Paper	IF	Citations
244	Volatile components of Zalema white wines. *Food Chemistry*, **2007**, 100, 1464-1473	8.5	214
243	Multivariate correlation between color and mineral composition of honeys and by their botanical origin. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 2574-80	5.7	164
242	Chromatic characterization of anthocyanins from red grapes– pH effect. *Food Chemistry*, **1998**, 63, 491-498	8.5	163
241	Relationship between the colour and the chemical structure of carotenoid pigments. *Food Chemistry*, **2007**, 101, 1145-1150	8.5	156
240	Characterisation of Spanish thyme honeys by their physicochemical characteristics and mineral contents. *Food Chemistry*, **2004**, 88, 537-542	8.5	141
239	Color and stability of pigments derived from the acetaldehyde-mediated condensation between malvidin 3-O-glucoside and (+)-catechin. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 1213-7	5.7	139
238	Characterisation of Moroccan unifloral honeys by their physicochemical characteristics. *Food Chemistry*, **2002**, 79, 373-379	8.5	133
237	Review: Analysis of carotenoids in orange juice. *Journal of Food Composition and Analysis*, **2007**, 20, 638-649	4.1	114
236	Effects of salinity stress on carotenoids, anthocyanins, and color of diverse tomato genotypes. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 11676-82	5.7	108
235	Influence of different phenolic copigments on the color of malvidin 3-glucoside. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 5422-9	5.7	97
234	Effect of orange juice® processing on the color, particle size, and bioaccessibility of carotenoids. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 1447-55	5.7	94
233	Application of tristimulus colorimetry to estimate the carotenoids content in ultrafrozen orange juices. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 7266-70	5.7	91
232	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, 586-91	8.5	88
231	Sherry wine vinegars: phenolic composition changes during aging. *Food Research International*, **1999**, 32, 433-440	7	84
230	Assessment of colour and aroma in white wines vinifications: Effects of grape maturity and soil type. *Journal of Food Engineering*, **2007**, 79, 758-764	6	78
229	Mineral content and electrical conductivity of the honeys produced in Northwest Morocco and their contribution to the characterisation of unifloral honeys. *Journal of the Science of Food and Agriculture*, **2003**, 83, 637-643	4.3	69
228	Colour, pH stability and antioxidant activity of anthocyanin rutinosides isolated from tamarillo fruit (Solanum betaceum Cav.). *Food Chemistry*, **2009**, 117, 88-93	8.5	68

227	Inductively coupled plasma optical emission spectrometric determination of minerals in thyme honeys and their contribution to geographical discrimination. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 3441-5	5.7	68
226	Characterisation of Moroccan unifloral honeys using multivariate analysis. *European Food Research and Technology*, **2003**, 218, 88-95	3.4	67
225	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	5.9	66
224	Evolution of colour and anthocyanin composition of Syrah wines elaborated with pre-fermentative cold maceration. *Journal of Food Engineering*, **2007**, 79, 271-278	6	66
223	The complex carotenoid pattern of orange juices from concentrate. *Food Chemistry*, **2008**, 109, 546-553	8.5	66
222	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	16.4	65
221	Grape seed characterization by NIR hyperspectral imaging. *Postharvest Biology and Technology*, **2013**, 76, 74-82	6.2	62
220	Effect of storage on the phenolic content, volatile composition and colour of white wines from the varieties Zalema and Colombard. *Food Chemistry*, **2009**, 113, 530-537	8.5	62
219	Differentiation of Wine Vinegars Based on Phenolic Composition. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 3487-3492	5.7	62
218	Assessment of white grape pomace from winemaking as source of bioactive compounds, and its antiproliferative activity. *Food Chemistry*, **2015**, 183, 78-82	8.5	58
217	Carotenoids, color, and ascorbic acid content of a novel frozen-marketed orange juice. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 1347-55	5.7	58
216	Palynological, physico-chemical and colour characterization of Moroccan honeys: I. River red gum (Eucalyptus camaldulensis Dehnh) honey. *International Journal of Food Science and Technology*, **2003**, 38, 379-386	3.8	56
215	Optimization of an extraction method of aroma compounds in white wine using ultrasound. *Talanta* , **1999**, 50, 413-21	6.2	54
214	Colour and flavour changes during osmotic dehydration of fruits. *Innovative Food Science and Emerging Technologies*, **2007**, 8, 353-359	6.8	51
213	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	7	50
212	Comprehensive colorimetric study of anthocyanic copigmentation in model solutions. Effects of pH and molar ratio. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 2896-905	5.7	50
211	Contribution to the study of avocado honeys by their mineral contents using inductively coupled plasma optical emission spectrometry. *Food Chemistry*, **2005**, 92, 305-309	8.5	50
210	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, 9804-9	5.7	49

209	VISUAL AND INSTRUMENTAL EVALUATION OF ORANGE JUICE COLOR: A CONSUMERSQ PREFERENCE STUDY. *Journal of Sensory Studies*, **2011**, 26, 436-444	2.2	48
208	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	8.5	48
207	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	7	47
206	Ripeness estimation of grape berries and seeds by image analysis. *Computers and Electronics in Agriculture*, **2012**, 82, 128-133	6.5	47
205	Geometrical isomers of violaxanthin in orange juice. *Food Chemistry*, **2007**, 104, 169-175	8.5	47
204	Effects of prefermentative skin contact conditions on colour and phenolic content of white wines. *Journal of Food Engineering*, **2007**, 78, 238-245	6	47
203	HPLC analysis of geometrical isomers of lutein epoxide isolated from dandelion (Taraxacum officinale F. Weber ex Wiggers). *Phytochemistry*, **2006**, 67, 771-7	4	47
202	Tying platform drowning to perturbations of the global carbon cycle with a 13COrg-curve from the Valanginian of DSDP Site 416. *Terra Nova*, **2000**, 12, 289-294	3	47
201	Betalain profile, phenolic content, and color characterization of different parts and varieties of Opuntia ficus-indica. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 8491-9	5.7	46
200	Study of phenolic extractability in grape seeds by means of ATR-FTIR and Raman spectroscopy. *Food Chemistry*, **2017**, 232, 602-609	8.5	45
199	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, 2663-71	5.7	45
198	Chemical characterisation of anthocyanins in tamarillo (Solanum betaceum Cav.) and Andes berry (Rubus glaucus Benth.) fruits. *Food Chemistry*, **2012**, 132, 1915-1921	8.5	45
197	Provitamin A carotenoids and ascorbic acid contents of the different types of orange juices marketed in Spain. *Food Chemistry*, **2007**, 101, 177-184	8.5	45
196	Assessment of the differences in the phenolic composition of five strawberry cultivars (Fragaria x ananassa Duch.) grown in two different soilless systems. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 1846-52	5.7	45
195	Identification of isolutein (lutein epoxide) as cis-antheraxanthin in orange juice. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 9369-73	5.7	45
194	Instrumental measurement of orange juice colour: a review. *Journal of the Science of Food and Agriculture*, **2005**, 85, 894-901	4.3	45
193	Physicochemical characterisation of gulupa (Passiflora edulis Sims. fo edulis) fruit from Colombia during the ripening. *Food Research International*, **2011**, 44, 1912-1918	7	44
192	Enzymatic vegetable extract with bio- active components: Influence of fertiliser on the colour and anthocyanins of red grapes. *Journal of the Science of Food and Agriculture*, **2007**, 87, 2310-2318	4.3	44

191	Application of tristimulus colorimetry to optimize the extraction of anthocyanins from Jaboticaba (Myricia Jaboticaba Berg.). *Food Research International*, **2005**, 38, 983-988	7	44
190	Characterisation of northwest Moroccan honeys by gas chromatographic–mass spectrometric analysis of their sugar components. *Journal of the Science of Food and Agriculture*, **2002**, 82, 179-185	4.3	44
189	A novel method for evaluating flavanols in grape seeds by near infrared hyperspectral imaging. *Talanta*, **2014**, 122, 145-50	6.2	43
188	Effect of the maceration technique on the relationships between anthocyanin composition and objective color of Syrah wines. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 5117-23	5.7	43
187	Application of Differential Colorimetry To Evaluate Anthocyanin-Flavonol-Flavanol Ternary Copigmentation Interactions in Model Solutions. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 7645-53	5.7	42
186	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. *Food Research International*, **2008**, 41, 505-512	7	42
185	Measuring colour appearance of red wines. *Food Quality and Preference*, **2007**, 18, 862-871	5.8	42
184	. *Tellus, Series B: Chemical and Physical Meteorology*, **2002**, 54, 497-513	3.3	41
183	Palynological, physico-chemical and colour characterization of Moroccan honeys. II. Orange (Citrus sp.) honey. *International Journal of Food Science and Technology*, **2003**, 38, 387-394	3.8	41
182	A routine high-performance liquid chromatography method for carotenoid determination in ultrafrozen orange juices. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 4219-24	5.7	40
181	Use of near infrared hyperspectral tools for the screening of extractable polyphenols in red grape skins. *Food Chemistry*, **2015**, 172, 559-64	8.5	39
180	Study of zalema grape pomace: phenolic composition and biological effects in Caenorhabditis elegans. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 5114-21	5.7	38
179	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, 6797-803	5.7	37
178	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. *Food Research International*, **2008**, 41, 513-521	7	37
177	Phenolic composition of white wines with a prefermentative maceration at experimental and industrial scale. *Journal of Food Engineering*, **2007**, 80, 327-335	6	37
176	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	4.1	36
175	Correlation between visual and instrumental colour measurements of orange juice dilutions: effect of the background. *Food Quality and Preference*, **2005**, 16, 471-478	5.8	36
174	Color-copigmentation study by tristimulus colorimetry (CIELAB) in red wines obtained from Tempranillo and Graciano varieties. *Food Research International*, **2013**, 51, 123-131	7	35

173	Palynological, physico-chemical and colour characterization of Moroccan honeys: III. Other unifloral honey types. *International Journal of Food Science and Technology*, **2003**, 38, 395-402	3.8	35
172	Colour training and colour differences thresholds in orange juice. *Food Quality and Preference*, **2013**, 30, 320-327	5.8	34
171	Detailed phenolic composition of white grape by-products by RRLC/MS and measurement of the antioxidant activity. *Talanta*, **2014**, 125, 51-7	6.2	33
170	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	8.5	33
169	Color and carotenoid profile of Spanish Valencia late ultrafrozen orange juices. *Food Research International*, **2005**, 38, 931-936	7	33
168	Analysis of food appearance properties by computer vision applying ellipsoids to colour data. *Computers and Electronics in Agriculture*, **2013**, 99, 108-115	6.5	32
167	Identification of zeinoxanthin in orange juices. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 6362-7	5.7	32
166	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	7	31
165	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, 2100-10	5.7	31
164	Rapid assessment of vitamin A activity through objective color measurements for the quality control of orange juices with diverse carotenoid profiles. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 2808-15	5.7	31
163	Assessment of the differences in the phenolic composition and color characteristics of new strawberry (Fragaria x ananassa Duch.) cultivars by HPLC-MS and Imaging Tristimulus Colorimetry. *Food Research International*, **2015**, 76, 645-653	7	30
162	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, 2184-90	8.5	30
161	Feasibility study on the use of visible-near-infrared spectroscopy for the screening of individual and total glucosinolate contents in broccoli. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 7352-8	5.7	30
160	Cyclic voltammetry to evaluate the antioxidant potential in winemaking by-products. *Talanta*, **2017**, 165, 211-215	6.2	29
159	Linking ATR-FTIR and Raman features to phenolic extractability and other attributes in grape skin. *Talanta*, **2017**, 167, 44-50	6.2	29
158	Study of the influence of carotenoid structure and individual carotenoids in the qualitative and quantitative attributes of orange juice colour. *Food Research International*, **2010**, 43, 1289-1296	7	28
157	Comparison of the effectiveness of solid-phase and ultrasound-mediated liquid-liquid extractions to determine the volatile compounds of wine. *Talanta*, **2008**, 76, 929-35	6.2	28
156	Bioaccessibility, antioxidant activity and colour of carotenoids in ultrafrozen orange juices: Influence of thawing conditions. *LWT - Food Science and Technology*, **2013**, 53, 458-463	5.4	27

155	Effect of ascorbic acid on deterioration of carotenoids and colour in ultrafrozen orange juice. *Journal of Food Composition and Analysis*, **2009**, 22, 295-302	4.1	27
154	Separation and identification of phenolic acids in wine vinegars by HPLC. *Food Chemistry*, **1994**, 50, 313-315	3.5	27
153	Preliminary study to determine the phenolic maturity stage of grape seeds by computer vision. *Analytica Chimica Acta*, **2012**, 732, 78-82	6.6	26
152	The Use of Grape Seed Byproducts Rich in Flavonoids to Improve the Antioxidant Potential of Red Wines. *Molecules*, **2016**, 21,	4.8	26
151	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	8.5	25
150	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, 6975-83	5.7	24
149	Multivariate characterization of aging status in red wines based on chromatic parameters. *Food Chemistry*, **1997**, 60, 103-108	8.5	24
148	Colour characteristics of honeys as influenced by pollen grain content: a multivariate study. *Journal of the Science of Food and Agriculture*, **2004**, 84, 380-386	4.3	24
147	Chromatic evolution of virgin olive oils submitted to an accelerated oxidation test. *JAOCS, Journal of the American Oil Chemistsl Society*, **2003**, 80, 257-262	1.8	24
146	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, 412-6	6.2	23
145	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	6	23
144	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, 2405-13	3.3	22
143	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	3.4	22
142	The establishment of critical control points at the washing and air chilling stages in poultry meat production using multivariate statistics. *Food Control*, **2006**, 17, 935-941	6.2	22
141	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	2.4	22
140	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, 6966-74	5.7	21
139	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	7	21
138	Application of LC-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, 162-71	6.6	21

137	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	4.1	21
136	Characterisation of avocado (Persea americana Mill) honeys by their physicochemical characteristics. *Journal of the Science of Food and Agriculture*, **2004**, 84, 1801-1805	4.3	21
135	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	7	20
134	In´vitro 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	5.4	20
133	Influence of Turbidity Grade on Color and Appearance of Virgin Olive Oil. *JAOCS, Journal of the American Oil Chemistsl Society*, **2011**, 88, 1317-1327	1.8	20
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131	Industrial orange juice debittering: Impact on bioactive compounds and nutritional value. *Journal of Food Engineering*, **2013**, 116, 155-161	6	19
130	Multivariate statistical analysis of the color-anthocyanin relationships in different soilless-grown strawberry genotypes. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 2735-41	5.7	19
129	Colour characterisation of thyme and avocado honeys by diffuse reflectance spectrophotometry and spectroradiometry. *European Food Research and Technology*, **2004**, 218, 488-492	3.4	19
128	Phenols HPLC Analysis by Direct Injection of Sherry Wine Vinegar. *Journal of Liquid Chromatography and Related Technologies*, **1996**, 19, 247-258	1.3	19
127	Characterisation and differentiation of wine vinegars by multivariate analysis. *Journal of the Science of Food and Agriculture*, **1994**, 66, 209-212	4.3	19
126	Comparative physiology during ripening in tomato rich-anthocyanins fruits. *Plant Growth Regulation*, **2016**, 80, 207-214	3.2	18
125	Implications of blending wines on the relationships between the colour and the anthocyanic composition. *Food Research International*, **2010**, 43, 745-752	7	18
124	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. *Talanta*, **2019**, 192, 353-359	6.2	18
123	Removal of phenolic, turbidity and color in sugarcane juice by electrocoagulation as a sulfur-free process. *Food Research International*, **2019**, 122, 643-652	7	17
122	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	7	17
121	Phenolic compounds and antioxidant activity of twelve grape cultivars measured by chemical and electrochemical methods. *European Food Research and Technology*, **2018**, 244, 1933-1943	3.4	17
120	Palynological and geographical characterization of avocado honeys in Spain. *Grana*, **2004**, 43, 116-121	0.8	17

119	Characterisation of Moroccan Spurge (Euphorbia) honeys by their physicochemical characteristics, mineral contents and colour. *Arabian Journal of Chemistry*, **2019**, 12, 2052-2060	5.9	17
118	Comparative study on the use of three different near infrared spectroscopy recording methodologies for varietal discrimination of walnuts. *Talanta*, **2020**, 206, 120189	6.2	17
117	Physicochemical and sensory (aroma and colour) characterisation of a non-centrifugal cane sugar ("panela") beverage. *Food Chemistry*, **2017**, 228, 7-13	8.5	16
116	Evaluation of extractable polyphenols released to wine from cooperage byproduct by near infrared hyperspectral imaging. *Food Chemistry*, **2018**, 244, 206-212	8.5	16
115	Changes in antioxidant capacity and colour associated with the formation of Ecarotene epoxides and oxidative cleavage derivatives. *Food Chemistry*, **2014**, 147, 160-9	8.5	16
114	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	6	16
113	Separation of structural, geometrical and optical isomers of epoxycarotenoids using triacontyl-bonded stationary phases. *Journal of Separation Science*, **2009**, 32, 1838-48	3.4	16
112	Optimisation of an oak chips-grape mix maceration process. Influence of chip dose and maceration time. *Food Chemistry*, **2016**, 206, 249-59	8.5	16
111	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	5.7	15
110	Potential use of new Colombian sources of betalains. Colorimetric study of red prickly pear (Opuntia dillenii) extracts under different technological conditions. *Food Research International*, **2015**, 71, 91-99	7	15
109	Spectrophotometric determination of total procyanidins in wine vinegars. *Talanta*, **1997**, 44, 119-23	6.2	15
108	Reliability of the bromthymol blue method for color in virgin olive oils. *JAOCS, Journal of the American Oil Chemistsl Society*, **1999**, 76, 687-692	1.8	15
107	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, 348-57	8.5	15
106	Does the carotenoid neoxanthin occur in orange juice?. *Food Chemistry*, **2008**, 107, 49-54	8.5	14
105	Validation of parameters in HACCP verification using univariate and multivariate statistics. Application to the final phases of poultry meat production. *Food Control*, **2001**, 12, 261-268	6.2	14
104	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	5.4	13
103	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	8.5	13
102	EFFECT OF TIME AND STORAGE CONDITIONS ON MAJOR VOLATILE COMPOUNDS OF ZALEMA WHITE WINE. *Journal of Food Quality*, **2011**, 34, 100-110	2.7	13

101	Multivariate study of the decontamination process as function of time, pressure and quantity of water used in washing stage after evisceration in poultry meat production. *Journal of Food Engineering*, **2005**, 69, 245-251	6	13
100	Measurement of ripening of raspberries (L) by near infrared and colorimetric imaging techniques. *Journal of Food Science and Technology*, **2017**, 54, 2797-2803	3.3	12
99	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	8.2	12
98	Callus culture development of two varieties of Tagetes erecta and carotenoid production. *Electronic Journal of Biotechnology*, **2014**, 17, 107-113	3.1	12
97	Proposal of a novel formula to calculate dominant wavelength for colour of red wines. *Food Chemistry*, **1992**, 43, 125-128	8.5	12
96	Effect of technological practices on individual betalains and antioxidant activity of Columbian betalain-rich raw materials. *International Journal of Food Science and Technology*, **2016**, 51, 1041-1047	3.8	11
95	Effect of the time of cold maceration on the evolution of phenolic compounds and colour of Syrah wines elaborated in warm climate. *International Journal of Food Science and Technology*, **2014**, 49, 1886-1892	3.8	11
94	Industrial orange juice debittering: effect on volatile compounds and overall quality attributes. *International Journal of Food Science and Technology*, **2013**, 48, 1861-1867	3.8	11
93	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	2.3	11
92	A novel and enhanced approach for the assessment of the total carotenoid content of foods based on multipoint spectroscopic measurements. *Food Chemistry*, **2011**, 126, 1862-9	8.5	11
91	Virgin-Olive-Oil Color in Relation to Sample Thickness and the Measurement Method. *JAOCS, Journal of the American Oil Chemistsl Society*, **2008**, 85, 1063-1071	1.8	11
90	Extraction of Antioxidants from Winemaking Byproducts: Effect of the Solvent on Phenolic Composition, Antioxidant and Anti-Cholinesterase Activities, and Electrochemical Behaviour. *Antioxidants*, **2020**, 9,	7.1	11
89	Implications of the Red Beet Ripening on the Colour and Betalain Composition Relationships. *Plant Foods for Human Nutrition*, **2018**, 73, 216-221	3.9	11
88	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, 4284-90	5.7	10
87	Headspace delivery of limonene from the serum and non-serum fractions of´orange juice in-vitro and in-vivo. *LWT - Food Science and Technology*, **2013**, 51, 65-72	5.4	10
86	Effects of Ecyclodextrin 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	3.8	10
85	Effect of increased acidity on the carotenoid pattern and colour of orange juice. *European Food Research and Technology*, **2010**, 230, 527-532	3.4	10
84	Influence of White Reference Measurement and Background on the Color Specification of Orange Juices by Means of Diffuse Reflectance Spectrophotometry. *Journal of AOAC INTERNATIONAL*, **2006**, 89, 452-457	1.7	10

83	Simplified measurement of virgin olive oil color by application of the characteristic vector method. *JAOCS, Journal of the American Oil Chemistsl Society*, **2001**, 78, 1221-1226	1.8	10
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