Francisco Jos Heredia

List of Publications by Year in Descending Order

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	Revalorization of residues from the industrial exhaustion of grape by-products. *LWT - Food Science and Technology*, **2022**, 156, 113057	5.4	3
243	Optimisation of the methodology for obtaining enzymatic protein hydrolysates from an industrial grape seed meal residue. *Food Chemistry*, **2022**, 370, 131078	8.5	1
242	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	8.5	0
241	Assessment of Sensory and Texture Profiles of Grape Seeds at Real Maturity Stages Using Image Analysis. *Foods*, **2021**, 10,	4.9	4
240	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	8.5	2
239	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	8.5	9
238	CIELAB Spectral image MATCHING: An app for merging colorimetric and spectral images for grapes and derivatives. *Food Control*, **2021**, 125, 108038	6.2	2
237	Chemical characteristics and colorimetric properties of non-centrifugal cane sugar ("panela") obtained via different processing technologies. *Food Chemistry*, **2021**, 340, 128183	8.5	6
236	Impact of alternative protein fining agents on the phenolic composition and color of Syrah red wines from warm climate. *Food Chemistry*, **2021**, 342, 128297	8.5	4
235	Reduction of the Number of Samples for Cost-Effective Hyperspectral Grape Quality Predictive Models. *Foods*, **2021**, 10,	4.9	1
234	Optimization of Protein Extraction of Oenological Interest from Grape Seed Meal Using Design of Experiments and Response Surface Methodology. *Foods*, **2021**, 10,	4.9	6
233	Assessment of Total Fat and Fatty Acids in Walnuts Using Near-Infrared Hyperspectral Imaging. *Frontiers in Plant Science*, **2021**, 12, 729880	6.2	2
232	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	6.2	1
231	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
230	Carotenoid profile determination of bee pollen by advanced digital image analysis. *Computers and Electronics in Agriculture*, **2020**, 175, 105601	6.5	2
229	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,	4.8	2
228	Phenolic compounds extraction in enzymatic macerations of grape skins identified as low-level extractable total anthocyanin content. *Journal of Food Science*, **2020**, 85, 324-331	3.4	4

227	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	1.8	3
226	Applications of Visible Spectroscopy and Color Measurements in the Assessments of Carotenoid Levels in Foods. *Methods in Molecular Biology*, **2020**, 2083, 103-116	1.4	1
225	Control of the extractable content of bioactive compounds in coffee beans by near infrared hyperspectral imaging. *LWT - Food Science and Technology*, **2020**, 134, 110201	5.4	4
224	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	3.9	6
223	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
222	Copigmentation potential of overripe seeds from sun-dried white grapes on anthocyanins colour and stability by differential colorimetry. *International Journal of Food Science and Technology*, **2020**, 55, 389-396	3.8	2
221	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
220	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	7	9
219	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
218	Color evolution during a coating process of pharmaceutical tablet cores by random spraying. *Color Research and Application*, **2019**, 44, 160-167	1.3	5
217	Physicochemical properties, colour, chemical composition, and antioxidant activity of Spanish Quercus honeydew honeys. *European Food Research and Technology*, **2019**, 245, 2017-2026	3.4	8
216	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	3.8	1
215	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	5.7	6
214	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
213	Impact of a post-fermentative maceration with overripe seeds on the color stability of red wines. *Food Chemistry*, **2019**, 272, 329-336	8.5	7
212	Potential of Cooperage Byproducts Rich in Ellagitannins to Improve the Antioxidant Activity and Color Expression of Red Wine Anthocyanins. *Foods*, **2019**, 8,	4.9	5
211	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	7	9
210	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	3.4	1

209	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	5.1	9
208	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
207	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
206	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	7	5
205	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
204	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
203	Isoprenoids composition and colour to differentiate virgin olive oils from a specific mill. *LWT - Food Science and Technology*, **2018**, 89, 18-23	5.4	7
202	Evaluation of extractable polyphenols released to wine from cooperage byproduct by near infrared hyperspectral imaging. *Food Chemistry*, **2018**, 244, 206-212	8.5	16
201	Estimation of Total Phenols, Flavanols and Extractability of Phenolic Compounds in Grape Seeds Using Vibrational Spectroscopy and Chemometric Tools. *Sensors*, **2018**, 18,	3.8	6
200	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
199	Influence of oak wood chips□grape mix maceration on the extraction of anthocyanins from low-extractable anthocyanin content red grapes. *European Food Research and Technology*, **2018**, 244, 729-734	3.4	3
198	Internal preference mapping of milk-fruit beverages: Influence of color and appearance on its acceptability. *Food Science and Nutrition*, **2018**, 6, 27-35	3.2	7
197	Physicochemical characterization of unique unifloral honey: Euphorbia resinifera. *CYTA - Journal of Food*, **2018**, 16, 27-35	2.3	6
196	Analysis of Multifloral Bee Pollen Pellets by Advanced Digital Imaging Applied to Functional Food Ingredients. *Plant Foods for Human Nutrition*, **2018**, 73, 328-335	3.9	6
195	Colorimetric Analysis of Hibiscus Beverages and their Potential Antioxidant Properties. *Plant Foods for Human Nutrition*, **2018**, 73, 247-252	3.9	6
194	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
193	Cyclic voltammetry to evaluate the antioxidant potential in winemaking by-products. *Talanta*, **2017**, 165, 211-215	6.2	29
192	Physicochemical and sensory (aroma and colour) characterisation of a non-centrifugal cane sugar ("panela") beverage. *Food Chemistry*, **2017**, 228, 7-13	8.5	16

191	Linking ATR-FTIR and Raman features to phenolic extractability and other attributes in grape skin. *Talanta*, **2017**, 167, 44-50	6.2	29
190	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
189	Study of phenolic extractability in grape seeds by means of ATR-FTIR and Raman spectroscopy. *Food Chemistry*, **2017**, 232, 602-609	8.5	45
188	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
187	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
186	Valorization of the whole grains of Triticum aestivum L. and Triticum vulgare L. through the investigation of their biochemical composition and in ́vitro antioxidant, anti-inflammatory, anticancer and anticalpain activities. *Journal of Cereal Science*, **2017**, 75, 278-285	3.8	4
185	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	6.1	9
184	Applications of Voltammetric Analysis to Wine Products **2017**,		3
183	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
182	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
181	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
180	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
179	Improving the color and aging aptitude of Syrah wines in warm climate by wood grape mix maceration. *European Food Research and Technology*, **2017**, 243, 575-582	3.4	9
178	Application of imaging techniques for the evaluation of phenolic maturity of grape seeds. *Optica Pura Y Aplicada*, **2017**, 50, 1-11	1	5
177	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
176	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
175	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
174	Screening of anthocyanins in single red grapes using a non-destructive method based on the near infrared hyperspectral technology and chemometrics. *Journal of the Science of Food and Agriculture*, **2016**, 96, 1643-7	4.3	19

173	Comparative physiology during ripening in tomato rich-anthocyanins fruits. *Plant Growth Regulation*, **2016**, 80, 207-214	3.2	18
172	Comparative Study of Phenolic Profile, Antioxidant Capacity, and Color-composition Relation of Roselle Cultivars with Contrasting Pigmentation. *Plant Foods for Human Nutrition*, **2016**, 71, 109-14	3.9	9
171	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
170	The Use of Grape Seed Byproducts Rich in Flavonoids to Improve the Antioxidant Potential of Red Wines. *Molecules*, **2016**, 21,	4.8	26
169	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	4.1	6
168	Near Infrared Hyperspectral Imaging: Recent Applications in the Oenological and Viticultural Sectors. *NIR News*, **2016**, 27, 14-18	0.8	
167	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
166	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
165	Trying to set up the flavanolic phases during grape seed ripening: A spectral and chemical approach. *Talanta*, **2016**, 160, 556-561	6.2	7
164	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
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	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
161	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
160	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
159	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
158	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
157	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
156	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

155	Raman spectroscopy for analyzing anthocyanins of lyophilized blueberries **2015**,		2
154	Application of multivariate statistical analysis to quality control systems. Relevance of the stages in poultry meat production. *Food Control*, **2014**, 40, 243-249	6.2	1
153	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
152	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
151	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
150	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
149	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
148	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
147	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
146	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
145	A novel method for evaluating flavanols in grape seeds by near infrared hyperspectral imaging. *Talanta*, **2014**, 122, 145-50	6.2	43
144	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
143	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
142	Changes in antioxidant capacity and colour associated with the formation of β-carotene epoxides and oxidative cleavage derivatives. *Food Chemistry*, **2014**, 147, 160-9	8.5	16
141	Callus culture development of two varieties of Tagetes erecta and carotenoid production. *Electronic Journal of Biotechnology*, **2014**, 17, 107-113	3.1	12
140	Near-infrared spectroscopy and pattern-recognition processing for classifying wines of two Italian provinces **2014**,		1
139	Digital Image Analysis and Visual Evaluation of Orange Juice: Influence of Different MeasurementsQ Conditions. *Food Analytical Methods*, **2014**, 7, 157-164	3.4	2
138	Spectroradiometry vs. image analysis in colour measurement in juices from different orange and mandarin varieties. *Optica Pura Y Aplicada*, **2014**, 47, 139-144	1	4

137	Colorimetric study of the interactions between different families of red wine pigments using transmittance and reflectance measurements. *Food Research International*, **2013**, 50, 20-30	7	5
136	Colour training and colour differences thresholds in orange juice. *Food Quality and Preference*, **2013**, 30, 320-327	5.8	34
135	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
134	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
133	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
132	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
131	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	8
130	Instrumental assessment of the sensory quality of juices **2013**, 565-610e		4
129	Grape seed characterization by NIR hyperspectral imaging. *Postharvest Biology and Technology*, **2013**, 76, 74-82	6.2	62
128	Industrial orange juice debittering: Impact on bioactive compounds and nutritional value. *Journal of Food Engineering*, **2013**, 116, 155-161	6	19
127	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
126	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
125	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
124	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
123	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
122	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
121	Preliminary study to determine the phenolic maturity stage of grape seeds by computer vision. *Analytica Chimica Acta*, **2012**, 732, 78-82	6.6	26
120	Colorimetric characteristics of the phenolic fractions obtained from Tempranillo and Graciano wines through the use of different instrumental techniques. *Analytica Chimica Acta*, **2012**, 732, 153-61	6.6	4

119	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
118	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
117	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
116	Effect of orange juiceQ processing on the color, particle size, and bioaccessibility of carotenoids. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 1447-55	5.7	94
115	EFFECTS OF FARMING PRACTICES ON THE QUALITY OF ULTRA-FROZEN MANDARIN JUICE. *Journal of Food Process Engineering*, **2012**, 35, 940-949	2.4	3
114	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
113	Ripeness estimation of grape berries and seeds by image analysis. *Computers and Electronics in Agriculture*, **2012**, 82, 128-133	6.5	47
112	In%uence of Di?erent Backgrounds on the Instrumental Color Speci cation of Orange Juices **2012**, 168-179		1
111	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
110	Physicochemical characterisation of gulupa (Passiflora edulis Sims. fo edulis) fruit from Colombia during the ripening. *Food Research International*, **2011**, 44, 1912-1918	7	44
109	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
108	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	3.8	9
107	APPLICATION OF MULTIVARIATE STATISTICAL ANALYSES TO THE STUDY OF FACTORS AFFECTING WHITE WINE VOLATILE COMPOSITION. *Journal of Food Quality*, **2011**, 34, 40-50	2.7	5
106	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
105	VISUAL AND INSTRUMENTAL EVALUATION OF ORANGE JUICE COLOR: A CONSUMERSQ PREFERENCE STUDY. *Journal of Sensory Studies*, **2011**, 26, 436-444	2.2	48
104	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
103	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
102	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

101	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
100	Optical spectroscopy and pattern recogition techniques for discriminating and classifying Scotch whiskies **2011**,		2
99	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
98	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
97	Implications of blending wines on the relationships between the colour and the anthocyanic composition. *Food Research International*, **2010**, 43, 745-752	7	18
96	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
95	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
94	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
93	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
92	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
91	Color Measurements in Blue-Tinted Cups for Virgin-Olive-Oil Tasting. *JAOCS, Journal of the American Oil Chemistsl Society*, **2009**, 86, 627-636	1.8	7
90	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
89	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
88	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
87	Optimization of olive-fruit paste production using a methodological proposal based on a sensory and objective color analysis. *Grasas Y Aceites*, **2009**, 60, 396-404	1.3	3
86	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
85	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
84	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

83	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
82	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
81	Does the carotenoid neoxanthin occur in orange juice?. *Food Chemistry*, **2008**, 107, 49-54	8.5	14
80	The complex carotenoid pattern of orange juices from concentrate. *Food Chemistry*, **2008**, 109, 546-553	8.5	66
79	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
78	Relationship between the colour and the chemical structure of carotenoid pigments. *Food Chemistry*, **2007**, 101, 1145-1150	8.5	156
77	Geometrical isomers of violaxanthin in orange juice. *Food Chemistry*, **2007**, 104, 169-175	8.5	47
76	Volatile components of Zalema white wines. *Food Chemistry*, **2007**, 100, 1464-1473	8.5	214
75	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
74	Review: Analysis of carotenoids in orange juice. *Journal of Food Composition and Analysis*, **2007**, 20, 638-649	4.1	114
73	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
72	Effects of prefermentative skin contact conditions on colour and phenolic content of white wines. *Journal of Food Engineering*, **2007**, 78, 238-245	6	47
71	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
70	Phenolic composition of white wines with a prefermentative maceration at experimental and industrial scale. *Journal of Food Engineering*, **2007**, 80, 327-335	6	37
69	Application of a multivariate concentric method system for the location of Listeria monocytogenes in a poultry slaughterhouse. *Food Control*, **2007**, 18, 69-75	6.2	8
68	Measuring colour appearance of red wines. *Food Quality and Preference*, **2007**, 18, 862-871	5.8	42
67	Simplified method for calculating colour of honey by application of the characteristic vector method. *Food Research International*, **2007**, 40, 1080-1086	7	8
66	Colour and flavour changes during osmotic dehydration of fruits. *Innovative Food Science and Emerging Technologies*, **2007**, 8, 353-359	6.8	51

65	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
64	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
63	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
62	Colour of Amontillado wines aged in two oak barrel types. *European Food Research and Technology*, **2006**, 224, 321-327	3.4	8
61	HPLC analysis of geometrical isomers of lutein epoxide isolated from dandelion (Taraxacum officinale F. Weber ex Wiggers). *Phytochemistry*, **2006**, 67, 771-7	4	47
60	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
59	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
58	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
57	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, 452-7	1.7	2
56	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
55	Identification of isolutein (lutein epoxide) as cis-antheraxanthin in orange juice. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 9369-73	5.7	45
54	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
53	Color and carotenoid profile of Spanish Valencia late ultrafrozen orange juices. *Food Research International*, **2005**, 38, 931-936	7	33
52	Application of tristimulus colorimetry to optimize the extraction of anthocyanins from Jaboticaba (Myricia Jaboticaba Berg.). *Food Research International*, **2005**, 38, 983-988	7	44
51	Identification of zeinoxanthin in orange juices. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 6362-7	5.7	32
50	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
49	Instrumental measurement of orange juice colour: a review. *Journal of the Science of Food and Agriculture*, **2005**, 85, 894-901	4.3	45
48	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

47	Performance of two color scales for virgin olive oils: Influence of ripeness, variety, and harvest season. *JAOCS, Journal of the American Oil Chemistsl Society*, **2005**, 82, 21-25	1.8	2
46	Instrumental Factors Influencing Absorption Measurements for Fluid Food Color Determination. *Journal of AOAC INTERNATIONAL*, **2004**, 87, 632-638	1.7	3
45	A preliminary palynological characterization of Spanish thyme honeys. *Botanical Journal of the Linnean Society*, **2004**, 146, 323-330	2.2	8
44	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
43	Proposal of a uniform color scale for virgin olive oils. *JAOCS, Journal of the American Oil Chemistsl Society*, **2004**, 81, 323-330	1.8	4
42	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
41	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
40	Characterisation of Spanish thyme honeys by their physicochemical characteristics and mineral contents. *Food Chemistry*, **2004**, 88, 537-542	8.5	141
39	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
38	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
37	Palynological and geographical characterization of avocado honeys in Spain. *Grana*, **2004**, 43, 116-121	0.8	17
36	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
35	Characterisation of Moroccan unifloral honeys using multivariate analysis. *European Food Research and Technology*, **2003**, 218, 88-95	3.4	67
34	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
33	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
32	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
31	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
30	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

29	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
28	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
27	. *Tellus, Series B: Chemical and Physical Meteorology*, **2002**, 54, 497-513	3.3	41
26	Characterisation of Moroccan unifloral honeys by their physicochemical characteristics. *Food Chemistry*, **2002**, 79, 373-379	8.5	133
25	Chromatic Characterisation of Moroccan Honeys by Diffuse Reflectance and Tristimulus Colorimetry -- Non-uniform and Uniform Colour Spaces. *Food Science and Technology International*, **2002**, 8, 189-195	2.6	5
24	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
23	Reproducibility of the bromthymol blue standards used for color specification of virgin olive oil. *JAOCS, Journal of the American Oil Chemistsl Society*, **2001**, 78, 265-270	1.8	7
22	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
21	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
20	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
19	Precision and accuracy in the color specification of virgin olive oils from the bromthymol blue method. *JAOCS, Journal of the American Oil Chemistsl Society*, **2000**, 77, 1093-1100	1.8	7
18	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
17	Assessing acceptability of eel (Anguilla anguilla) fed three different diets. *Journal of the Science of Food and Agriculture*, **1999**, 79, 2087-2093	4.3	7
16	Sherry wine vinegars: phenolic composition changes during aging. *Food Research International*, **1999**, 32, 433-440	7	84
15	Optimization of an extraction method of aroma compounds in white wine using ultrasound. *Talanta* , **1999**, 50, 413-21	6.2	54
14	Mtodo rpido de obtencin de aceite de oliva virgen para determinacin de acidez. *Grasas Y Aceites*, **1999**, 50, 122-126	1.3	4
13	Chromatic characterization of anthocyanins from red grapes pH effect. *Food Chemistry*, **1998**, 63, 491-498	8.5	163
12	Measurement of Wine VinegarsQColor: Application of the Characteristic Vector Method. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 4238-4241	5.7	6

11	Differentiation of Wine Vinegars Based on Phenolic Composition. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 3487-3492	5.7	62
10	Spectrophotometric determination of total procyanidins in wine vinegars. *Talanta*, **1997**, 44, 119-23	6.2	15
9	Multivariate characterization of aging status in red wines based on chromatic parameters. *Food Chemistry*, **1997**, 60, 103-108	8.5	24
8	Phenolic composition of wine vinegars produced by traditional static methods. *Molecular Nutrition and Food Research*, **1997**, 41, 232-235		3
7	Phenols HPLC Analysis by Direct Injection of Sherry Wine Vinegar. *Journal of Liquid Chromatography and Related Technologies*, **1996**, 19, 247-258	1.3	19
6	Characterisation and differentiation of wine vinegars by multivariate analysis. *Journal of the Science of Food and Agriculture*, **1994**, 66, 209-212	4.3	19
5	Separation and identification of phenolic acids in wine vinegars by HPLC. *Food Chemistry*, **1994**, 50, 313-315	8.5	27
4	The COLOR OF WINE: A HISTORICAL PERSPECTIVE. I. SPECTRAL EVALUATIONS.. *Journal of Food Quality*, **1993**, 16, 429-437	2.7	4
3	The COLOR OF WINE: A HISTORICAL PERSPECTIVE. II. TRICHROMATIC METHODS. *Journal of Food Quality*, **1993**, 16, 439-449	2.7	3
2	Proposal of a novel formula to calculate dominant wavelength for colour of red wines. *Food Chemistry*, **1992**, 43, 125-128	8.5	12
1	Reliability of the Spanish official method for colour of red wines in comparison with the CIE 1931-(x, y) method. *Food Chemistry*, **1991**, 39, 167-174	8.5	4