

# Eva Correa

## List of Publications by Year in descending order

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Version: 2024-02-01

31  
papers

443  
citations

932766

10  
h-index

713013

21  
g-index

33  
all docs

33  
docs citations

33  
times ranked

617  
citing authors

#	ARTICLE	IF	CITATIONS
1	Environmental LCA of Precision Agriculture for Stone Fruit Production. <i>Agronomy</i> , 2022, 12, 1545.	1.3	6
2	97. Teaching precision farming and entrepreneurship for European students: Sparkle online course. , 2021, , .		1
3	A general procedure for predicting the remaining shelf life of nectarines and peaches for virtualization of the value chain. <i>Postharvest Biology and Technology</i> , 2021, 181, 111677.	2.9	3
4	Artificial Neural Networks and Gompertz Functions for Modelling and Prediction of Solvents Produced by the <i>S. cerevisiae</i> Safale S04 Yeast. <i>Fermentation</i> , 2021, 7, 217.	1.4	1
5	Multiblock Analysis Applied to Fluorescence and Absorbance Spectra to Estimate Total Polyphenol Content in Extra Virgin Olive Oil. <i>Foods</i> , 2021, 10, 2556.	1.9	3
6	Influence of Feedstock and Final Pyrolysis Temperature on Breaking Strength and Dust Production of Wood-Derived Biochars. <i>Sustainability</i> , 2021, 13, 11871.	1.6	5
7	Continuous Monitoring of Pigs in Fattening Using a Multi-Sensor System: Behavior Patterns. <i>Animals</i> , 2020, 10, 52.	1.0	7
8	Instrumental Procedures for the Evaluation of Juiciness in Peach and Nectarine Cultivars for Fresh Consumption. <i>Agronomy</i> , 2020, 10, 152.	1.3	2
9	Optimal management of oil content variability in olive mill batches by NIR spectroscopy. <i>Scientific Reports</i> , 2019, 9, 13974.	1.6	11
10	Phase Space Analysis of Pig Ear Skin Temperature during Air and Road Transport. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 5527.	1.3	4
11	Supervisi3n en continuo de porcino en cebo mediante sistema multi-sensor: patrones de comportamiento. , 2019, , .		0
12	Air temperature, relative humidity, and enthalpy phase space analysis: an innovative proposal for failures diagnosis in a cold chain. <i>Acta Horticulturae</i> , 2018, , 1057-1064.	0.1	1
13	Pig ear skin temperature and feed efficiency: Using the phase space to estimate thermoregulatory effort. <i>Biosystems Engineering</i> , 2018, 174, 80-88.	1.9	10
14	Determination of diffusion and convective transfer coefficients in food drying revisited: A new methodological approach. <i>Biosystems Engineering</i> , 2017, 162, 30-39.	1.9	8
15	Variability of physical dormancy in relation to seed mechanical properties of three legume species. <i>Seed Science and Technology</i> , 2017, , .	0.6	5
16	Dormancy imposed by a tough seed coat in <i>Malvella sherardiana</i> (Malvaceae), a highly threatened species of Spain. <i>Botany Letters</i> , 2016, 163, 321-327.	0.7	4
17	Multi-distributed wireless sensors for monitoring a long distance transport in a reefer container. <i>International Journal of Postharvest Technology and Innovation</i> , 2015, 5, 149.	0.1	4
18	Biosensors and Advanced Optical and Vision Systems to Quality Evaluation of Ready-to-eat Products. <i>Agrociencia</i> , 2015, 22, .	0.1	0

#	ARTICLE	IF	CITATIONS
19	A simple mathematical model that describes the growth of the area and the number of total and viable cells in yeast colonies. <i>Letters in Applied Microbiology</i> , 2014, 59, 594-603.	1.0	14
20	The Phase Space as a New Representation of the Dynamical Behaviour of Temperature and Enthalpy in a Reefer monitored with a Multidistributed Sensors Network. <i>Food and Bioprocess Technology</i> , 2014, 7, 1793-1806.	2.6	14
21	Advanced Characterisation of a Coffee Fermenting Tank by Multi-distributed Wireless Sensors: Spatial Interpolation and Phase Space Graphs. <i>Food and Bioprocess Technology</i> , 2014, 7, 3166-3174.	2.6	15
22	MRI and Bidimensional Relaxometry Sequences for Macro and Microstructure Assessment in Food Models. <i>Special Publication - Royal Society of Chemistry</i> , 2013, , 130-137.	0.0	1
23	Effect of fibers and whole grain content on quality attributes of extruded cereals. <i>Procedia Food Science</i> , 2011, 1, 17-23.	0.6	28
24	Development of model based sensors for the supervision of a solar dryer. <i>Computers and Electronics in Agriculture</i> , 2011, 78, 167-175.	3.7	6
25	Sensors for product characterization and quality of specialty crops – A review. <i>Computers and Electronics in Agriculture</i> , 2010, 74, 176-194.	3.7	182
26	MODELING OVOPRODUCT SPOILAGE WITH RED LED LIGHT. <i>Acta Horticulturae</i> , 2008, , 265-272.	0.1	2
27	Characterization of Fuji Apples from Different Harvest Dates and Storage Conditions from Measurements of Volatiles by Gas Chromatography and Electronic Nose. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3069-3076.	2.4	36
28	SIMULATION OF GASES IN FRUIT STORAGE CHAMBERS WITH LATTICE BOLTZMAN. <i>Acta Horticulturae</i> , 2003, , 413-419.	0.1	0
29	Prospects for the rapid detection of mealiness in apples by nondestructive NMR relaxometry. <i>Applied Magnetic Resonance</i> , 2002, 22, 387-400.	0.6	41
30	Postharvest technology. <i>Biosystems Engineering</i> , 2001, 78, 281-289.	0.4	28
31	Suitability of contact temperature sensors for kinetic temperature reference measurements in thermography. , 0, , .		0