Eva Correa

List of Publications by Year in descending order

31 papers	443 citations	933447 10 h-index	713466 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. Agronomy, 2022, 12, 1545.	3.0	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. Postharvest Biology and Technology, 2021, 181, 111677.	6.0	3
4	Artificial Neural Networks and Gompertz Functions for Modelling and Prediction of Solvents Produced by the S. cerevisiae Safale S04 Yeast. Fermentation, 2021, 7, 217.	3.0	1
5	Multiblock Analysis Applied to Fluorescence and Absorbance Spectra to Estimate Total Polyphenol Content in Extra Virgin Olive Oil. Foods, 2021, 10, 2556.	4.3	3
6	Influence of Feedstock and Final Pyrolysis Temperature on Breaking Strength and Dust Production of Wood-Derived Biochars. Sustainability, 2021, 13, 11871.	3.2	5
7	Continuous Monitoring of Pigs in Fattening Using a Multi-Sensor System: Behavior Patterns. Animals, 2020, 10, 52.	2.3	7
8	Instrumental Procedures for the Evaluation of Juiciness in Peach and Nectarine Cultivars for Fresh Consumption. Agronomy, 2020, 10, 152.	3.0	2
9	Optimal management of oil content variability in olive mill batches by NIR spectroscopy. Scientific Reports, 2019, 9, 13974.	3.3	11
10	Phase Space Analysis of Pig Ear Skin Temperature during Air and Road Transport. Applied Sciences (Switzerland), 2019, 9, 5527.	2.5	4
11	Supervisión 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. Acta Horticulturae, 2018, , 1057-1064.	0.2	1
13	Pig ear skin temperature and feed efficiency: Using the phase space to estimate thermoregulatory effort. Biosystems Engineering, 2018, 174, 80-88.	4.3	10
14	Determination of diffusion and convective transfer coefficients in food drying revisited: A new methodological approach. Biosystems Engineering, 2017, 162, 30-39.	4.3	8
15	Variability of physical dormancy in relation to seed mechanical properties of three legume species. Seed Science and Technology, 2017, , .	1.4	5
16	Dormancy imposed by a tough seed coat in <i>Malvella sherardiana</i> (Malvaceae), a highly threatened species of Spain. Botany Letters, 2016, 163, 321-327.	1.4	4
17	Multi-distributed wireless sensors for monitoring a long distance transport in a reefer container. International Journal of Postharvest Technology and Innovation, 2015, 5, 149.	0.1	4
18	Biosensors and Advanced Optical and Vision Systems to Quality Evaluation of Ready-to-eat Products. Agrociencia, 2015, 22, .	0.1	0

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19	A simple mathematical model that describes the growth of the area and the number of total and viable cells in yeast colonies. Letters in Applied Microbiology, 2014, 59, 594-603.	2.2	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. Food and Bioprocess Technology, 2014, 7, 1793-1806.	4.7	14
21	Advanced Characterisation of a Coffee Fermenting Tank by Multi-distributed Wireless Sensors: Spatial Interpolation and Phase Space Graphs. Food and Bioprocess Technology, 2014, 7, 3166-3174.	4.7	15
22	MRI and Bidimensional Relaxometry Sequences for Macro and Microstructure Assessment in Food Models. Special Publication - Royal Society of Chemistry, 2013, , 130-137.	0.0	1
23	Effect of fibers and whole grain content on quality attributes of extruded cereals. Procedia Food Science, 2011, 1, 17-23.	0.6	28
24	Development of model based sensors for the supervision of a solar dryer. Computers and Electronics in Agriculture, 2011, 78, 167-175.	7.7	6
25	Sensors for product characterization and quality of specialty crops—A review. Computers and Electronics in Agriculture, 2010, 74, 176-194.	7.7	182
26	MODELING OVOPRODUCT SPOILAGE WITH RED LED LIGHT. Acta Horticulturae, 2008, , 265-272.	0.2	2
27	Characterization of Fuji Apples from Different Harvest Dates and Storage Conditions from Measurements of Volatiles by Gas Chromatography and Electronic Nose. Journal of Agricultural and Food Chemistry, 2004, 52, 3069-3076.	5.2	36
28	SIMULATION OF GASES IN FRUIT STORAGE CHAMBERS WITH LATTICE BOLTZMAN. Acta Horticulturae, 2003, , 413-419.	0.2	0
29	Prospects for the rapid detection of mealiness in apples by nondestructive NMR relaxometry. Applied Magnetic Resonance, 2002, 22, 387-400.	1.2	41
30	PH—Postharvest technology. Biosystems Engineering, 2001, 78, 281-289.	0.4	28
31	Suitability of contact temperature sensors for kinetic temperature reference measurements in thermography. , 0, , .		0