

Margarita Ruiz-altisent

List of Publications by Year in descending order

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Version: 2024-02-01

40
papers

1,788
citations

279487

23
h-index

315357

38
g-index

42
all docs

42
docs citations

42
times ranked

1428
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Nondestructive quantification of chemical and physical properties of fruits by time-resolved reflectance spectroscopy in the wavelength range 650–1000 nm. <i>Applied Optics</i> , 2001, 40, 538.	2.1	146
3	Non-destructive technologies for fruit and vegetable size determination – A review. <i>Journal of Food Engineering</i> , 2009, 92, 119-136.	2.7	132
4	Time-Resolved Reflectance Spectroscopy Applied to the Nondestructive Monitoring of the Internal Optical Properties in Apples. <i>Applied Spectroscopy</i> , 2001, 55, 1368-1374.	1.2	104
5	Olive classification according to external damage using image analysis. <i>Journal of Food Engineering</i> , 2008, 87, 371-379.	2.7	103
6	Multispectral images of peach related to firmness and maturity at harvest. <i>Journal of Food Engineering</i> , 2009, 93, 229-235.	2.7	82
7	COMPARISON BETWEEN SENSORY AND INSTRUMENTAL MEASUREMENTS FOR MEALINESS ASSESSMENT IN APPLES. A COLLABORATIVE TEST. <i>Journal of Texture Studies</i> , 1998, 29, 509-525.	1.1	80
8	Detection of Internal Quality in Seedless Watermelon by Acoustic Impulse Response. <i>Biosystems Engineering</i> , 2004, 88, 221-230.	1.9	77
9	Shape determination of horticultural produce using two-dimensional computer vision – A review. <i>Journal of Food Engineering</i> , 2012, 108, 245-261.	2.7	68
10	Mealiness assessment in apples and peaches using MRI techniques. <i>Magnetic Resonance Imaging</i> , 2000, 18, 1175-1181.	1.0	66
11	Monitoring of fresh-cut spinach leaves through a multispectral vision system. <i>Postharvest Biology and Technology</i> , 2012, 63, 74-84.	2.9	61
12	Instrumental quality assessment of peaches: Fusion of optical and mechanical parameters. <i>Journal of Food Engineering</i> , 2006, 74, 490-499.	2.7	53
13	Examination of the quality of spinach leaves using hyperspectral imaging. <i>Postharvest Biology and Technology</i> , 2013, 85, 8-17.	2.9	53
14	Development and implementation of an on-line impact sensor for firmness sensing of fruits. <i>Journal of Food Engineering</i> , 2003, 58, 53-57.	2.7	48
15	Mealiness assessment in apples using MRI techniques. <i>Magnetic Resonance Imaging</i> , 1999, 17, 275-281.	1.0	47
16	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
17	Selection Models for the Internal Quality of Fruit, based on Time Domain Laser Reflectance Spectroscopy. <i>Biosystems Engineering</i> , 2004, 88, 313-323.	1.9	39
18	Monitoring of firmness evolution of peaches during storage by combining acoustic and impact methods. <i>Journal of Food Engineering</i> , 2006, 77, 926-935.	2.7	38

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19	Monitoring spinach shelf-life with hyperspectral image through packaging films. Journal of Food Engineering, 2013, 119, 353-361.	2.7	37
20	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.	2.4	36
21	Detection of freeze injury in oranges by magnetic resonance imaging of moving samples. Applied Magnetic Resonance, 2004, 26, 431-445.	0.6	34
22	PHâ€”Postharvest technology. Biosystems Engineering, 2001, 78, 281-289.	0.4	28
23	MEALINESS DETECTION IN APPLES USING TIME RESOLVED REFLECTANCE SPECTROSCOPY. Journal of Texture Studies, 2005, 36, 439-458.	1.1	26
24	Addressing potential sources of variation in several non-destructive techniques for measuring firmness in apples. Biosystems Engineering, 2009, 104, 33-46.	1.9	24
25	Detection of seeds in citrus using MRI under motion conditions and improvement with motion correction. Concepts in Magnetic Resonance Part B, 2005, 26B, 81-92.	0.3	22
26	Neural bruise prediction models for fruit handling and machinery evaluation. Computers and Electronics in Agriculture, 1997, 18, 91-103.	3.7	18
27	Hyperspectral Imaging to Evaluate the Effect of Irrigation Water Salinity in Lettuce. Applied Sciences (Switzerland), 2016, 6, 412.	1.3	17
28	Multispectral Vision for Monitoring Peach Ripeness. Journal of Food Science, 2011, 76, E178-87.	1.5	15
29	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.	2.6	15
30	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.	2.6	14
31	Effect of orientation on the fruit on-line size determination performed by an optical ring sensor. Journal of Food Engineering, 2007, 81, 388-398.	2.7	12
32	Evaluation and correction of the mechanical aggressiveness of commercial sizers used in stone fruit packing lines. Journal of Food Engineering, 2004, 63, 171-176.	2.7	11
33	Evaluation of a Non-Destructive Impact Sensor to Determine On-Line Fruit Firmness. Chilean Journal of Agricultural Research, 2010, 70, .	0.4	11
34	Decelerator elements for ramp transfer points in fruit packing lines. Journal of Food Engineering, 2003, 59, 331-337.	2.7	9
35	Application of Microwave Return Loss for sensing Internal Quality of Peaches. Biosystems Engineering, 2007, 96, 525-539.	1.9	9
36	An Identification Procedure for Woolly Soft-flesh Peaches by Instrumental Assessment. Biosystems Engineering, 2000, 76, 355-362.	0.4	8

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37	Fruit Postharvest Technology: Instrumental Measurement of Ripeness and Quality. , 2004, , 321-340.		8
38	<title>Nondestructive measurements of the optical properties of fruits by means of time-resolved reflectance</title>. , 1999, 3597, 445.		3
39	Fruit and Vegetables Harvesting Systems. , 2004, , 261-285.		3
40	PHâ€”Postharvest Technology. Biosystems Engineering, 2001, 79, 205-211.	0.4	2