Margarita Ruiz-altisent

List of Publications by Year
in descending order

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	Hyperspectral Imaging to Evaluate the Effect of IrrigationWater Salinity in Lettuce. Applied Sciences (Switzerland), 2016, 6, 412.	1.3	17
2	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
3	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
4	Monitoring spinach shelf-life with hyperspectral image through packaging films. Journal of Food Engineering, 2013, 119, 353-361.	2.7	37
5	Examination of the quality of spinach leaves using hyperspectral imaging. Postharvest Biology and Technology, 2013, 85, 8-17.	2.9	53
6	Monitoring of fresh-cut spinach leaves through a multispectral vision system. Postharvest Biology and Technology, 2012, 63, 74-84.	2.9	61
7	Shape determination of horticultural produce using two-dimensional computer vision â€" A review. Journal of Food Engineering, 2012, 108, 245-261.	2.7	68
8	Multispectral Vision for Monitoring Peach Ripeness. Journal of Food Science, 2011, 76, E178-87.	1.5	15
9	Sensors for product characterization and quality of specialty cropsâ€"A review. Computers and Electronics in Agriculture, 2010, 74, 176-194.	3.7	182
10	Evaluation of a Non-Destructive Impact Sensor to Determine On-Line Fruit Firmness. Chilean Journal of Agricultural Research, 2010, 70, .	0.4	11
11	Multispectral images of peach related to firmness and maturity at harvest. Journal of Food Engineering, 2009, 93, 229-235.	2.7	82
12	Non-destructive technologies for fruit and vegetable size determination â€" A review. Journal of Food Engineering, 2009, 92, 119-136.	2.7	132
13	Addressing potential sources of variation in several non-destructive techniques for measuring firmness in apples. Biosystems Engineering, 2009, 104, 33-46.	1.9	24
14	Olive classification according to external damage using image analysis. Journal of Food Engineering, 2008, 87, 371-379.	2.7	103
15	Application of Microwave Return Loss for sensing Internal Quality of Peaches. Biosystems Engineering, 2007, 96, 525-539.	1.9	9
16	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
17	Instrumental quality assessment of peaches: Fusion of optical and mechanical parameters. Journal of Food Engineering, 2006, 74, 490-499.	2.7	53
18	Monitoring of firmness evolution of peaches during storage by combining acoustic and impact methods. Journal of Food Engineering, 2006, 77, 926-935.	2.7	38

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19	MEALINESS DETECTION IN APPLES USING TIME RESOLVED REFLECTANCE SPECTROSCOPY. Journal of Texture Studies, 2005, 36, 439-458.	1.1	26
20	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
21	Fruit and Vegetables Harvesting Systems. , 2004, , 261-285.		3
22	Detection of freeze injury in oranges by magnetic resonance imaging of moving samples. Applied Magnetic Resonance, 2004, 26, 431-445.	0.6	34
23	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
24	Detection of Internal Quality in Seedless Watermelon by Acoustic Impulse Response. Biosystems Engineering, 2004, 88, 221-230.	1.9	77
25	Selection Models for the Internal Quality of Fruit, based on Time Domain Laser Reflectance Spectroscopy. Biosystems Engineering, 2004, 88, 313-323.	1.9	39
26	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
27	Fruit Postharvest Technology: Instrumental Measurement of Ripeness and Quality. , 2004, , 321-340.		8
28	Development and implementation of an on-line impact sensor for firmness sensing of fruits. Journal of Food Engineering, 2003, 58, 53-57.	2.7	48
29	Decelerator elements for ramp transfer points in fruit packing lines. Journal of Food Engineering, 2003, 59, 331-337.	2.7	9
30	Prospects for the rapid detection of mealiness in apples by nondestructive NMR relaxometry. Applied Magnetic Resonance, 2002, 22, 387-400.	0.6	41
31	Nondestructive quantification of chemical and physical properties of fruits by time-resolved reflectance spectroscopy in the wavelength range 650â€"1000 nm. Applied Optics, 2001, 40, 538.	2.1	146
32	Time-Resolved Reflectance Spectroscopy Applied to the Nondestructive Monitoring of the Internal Optical Properties in Apples. Applied Spectroscopy, 2001, 55, 1368-1374.	1.2	104
33	PHâ€"Postharvest technology. Biosystems Engineering, 2001, 78, 281-289.	0.4	28
34	PHâ€"Postharvest Technology. Biosystems Engineering, 2001, 79, 205-211.	0.4	2
35	An Identification Procedure for Woolly Soft-flesh Peaches by Instrumental Assessment. Biosystems Engineering, 2000, 76, 355-362.	0.4	8
36	Mealiness assessment in apples and peaches using MRI techniques. Magnetic Resonance Imaging, 2000, 18, 1175-1181.	1.0	66

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37	Mealiness assessment in apples using MRI techniques. Magnetic Resonance Imaging, 1999, 17, 275-281.	1.0	47
38	<title>Nondestructive measurements of the optical properties of fruits by means of time-resolved reflectance</title>. , 1999, 3597, 445.		3
39	COMPARISON BETWEEN SENSORY AND INSTRUMENTAL MEASUREMENTS FOR MEALINESS ASSESSMENT IN APPLES. A COLLABORATIVE TEST. Journal of Texture Studies, 1998, 29, 509-525.	1.1	80
40	Neural bruise prediction models for fruit handling and machinery evaluation. Computers and Electronics in Agriculture, 1997, 18, 91-103.	3.7	18