

Alexandre Leca

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5662091/publications.pdf>

Version: 2024-02-01

10
papers

146
citations

1307594

7
h-index

1372567

10
g-index

10
all docs

10
docs citations

10
times ranked

138
citing authors

#	ARTICLE	IF	CITATIONS
1	A new application of NIR spectroscopy to describe and predict purees quality from the non-destructive apple measurements. <i>Food Chemistry</i> , 2020, 310, 125944.	8.2	42
2	A method using near infrared hyperspectral imaging to highlight the internal quality of apple fruit slices. <i>Postharvest Biology and Technology</i> , 2021, 175, 111497.	6.0	24
3	Visible, near- and mid-infrared spectroscopy coupled with an innovative chemometric strategy to control apple puree quality. <i>Food Control</i> , 2021, 120, 107546.	5.5	17
4	Pectin modifications in raw fruits alter texture of plant cell dispersions. <i>Food Hydrocolloids</i> , 2020, 107, 105962.	10.7	14
5	Fresh, freeze-dried or cell wall samples: Which is the most appropriate to determine chemical, structural and rheological variations during apple processing using ATR-FTIR spectroscopy?. <i>Food Chemistry</i> , 2020, 330, 127357.	8.2	14
6	Comparison of Penman-Monteith and non-linear energy balance approaches for estimating leaf wetness duration and apple scab infection. <i>Agricultural and Forest Meteorology</i> , 2011, 151, 1158-1162.	4.8	13
7	Comparison of near-infrared, mid-infrared, Raman spectroscopy and near-infrared hyperspectral imaging to determine chemical, structural and rheological properties of apple purees. <i>Journal of Food Engineering</i> , 2022, 323, 111002.	5.2	9
8	Fruit variability impacts puree quality: Assessment on individually processed apples using the visible and near infrared spectroscopy. <i>Food Chemistry</i> , 2022, 390, 133088.	8.2	7
9	Mid-infrared technique to forecast cooked puree properties from raw apples: A potential strategy towards sustainability and precision processing. <i>Food Chemistry</i> , 2021, 355, 129636.	8.2	4
10	Apple leaf wettability variability as a function of genotype and apple scab susceptibility. <i>Scientia Horticulturae</i> , 2020, 260, 108890.	3.6	2