Francisco J RodrÃ-guez-Pulido

List of Publications by Year
in descending order

60 papers	1,643 citations	218381 26 h-index	315357 38 g-index
60 all docs	60 docs citations	60 times ranked	1898 citing authors

#	ARTICLE	IF	CITATIONS
1	Determination of technological maturity of grapes and total phenolic compounds of grape skins in red and white cultivars during ripening by near infrared hyperspectral image: A preliminary approach. Food Chemistry, 2014, 152, 586-591.	4.2	115
2	Bioactive metabolites involved in the antioxidant, anticancer and anticalpain activities of Ficus carica L., Ceratonia siliqua L. and Quercus ilex L. extracts. Industrial Crops and Products, 2017, 95, 6-17.	2.5	83
3	Physicochemical characterisation of gulupa (Passiflora edulis Sims. fo edulis) fruit from Colombia during the ripening. Food Research International, 2011, 44, 1912-1918.	2.9	77
4	Grape seed characterization by NIR hyperspectral imaging. Postharvest Biology and Technology, 2013, 76, 74-82.	2.9	77
5	Comprehensive Colorimetric Study of Anthocyanic Copigmentation in Model Solutions. Effects of pH and Molar Ratio. Journal of Agricultural and Food Chemistry, 2012, 60, 2896-2905.	2.4	61
6	Ripeness estimation of grape berries and seeds by image analysis. Computers and Electronics in Agriculture, 2012, 82, 128-133.	3.7	60
7	Feasibility Study on the Use of Near-Infrared Hyperspectral Imaging for the Screening of Anthocyanins in Intact Grapes during Ripening. Journal of Agricultural and Food Chemistry, 2013, 61, 9804-9809.	2.4	56
8	A novel method for evaluating flavanols in grape seeds by near infrared hyperspectral imaging. Talanta, 2014, 122, 145-150.	2.9	54
9	Application of Differential Colorimetry To Evaluate Anthocyaninâ€“Flavonolâ€“Flavanol Ternary Copigmentation Interactions in Model Solutions. Journal of Agricultural and Food Chemistry, 2015, 63, 7645-7653.	2.4	54
10	Impact of Adding White Pomace to Red Grapes on the Phenolic Composition and Color Stability of Syrah Wines from a Warm Climate. Journal of Agricultural and Food Chemistry, 2014, 62, 2663-2671.	2.4	52
11	Influence of Prefermentative Cold Maceration on the Color and Anthocyanic Copigmentation of Organic Tempranillo Wines Elaborated in a Warm Climate. Journal of Agricultural and Food Chemistry, 2010, 58, 6797-6803.	2.4	48
12	Use of near infrared hyperspectral tools for the screening of extractable polyphenols in red grape skins. Food Chemistry, 2015, 172, 559-564.	4.2	46
13	Lycopene isomers in fresh and processed tomato products: Correlations with instrumental color measurements by digital image analysis and spectroradiometry. Food Research International, 2013, 50, 111-120.	2.9	45
14	Comparative study of red berry pomaces (blueberry, red raspberry, red currant and blackberry) as source of antioxidants and pigments. European Food Research and Technology, 2019, 245, 1-9.	1.6	40
15	Application of the differential colorimetry and polyphenolic profile to the evaluation of the chromatic quality of Tempranillo red wines elaborated in warm climate. Influence of the presence of oak wood chips during fermentation. Food Chemistry, 2013, 141, 2184-2190.	4.2	38
16	Analysis of food appearance properties by computer vision applying ellipsoids to colour data. Computers and Electronics in Agriculture, 2013, 99, 108-115.	3.7	37
17	Chemical composition, antioxidant, antimicrobial and anti-inflammatory activity of Prunus spinosa L. fruit ethanol extract. Journal of Functional Foods, 2020, 67, 103885.	1.6	37
18	Assessment of the differences in the phenolic composition and color characteristics of new strawberry (Fragaria x ananassa Duch.) cultivars by HPLCâ€“MS and Imaging Tristimulus Colorimetry. Food Research International, 2015, 76, 645-653.	2.9	36

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19	Preliminary study to determine the phenolic maturity stage of grape seeds by computer vision. Analytica Chimica Acta, 2012, 732, 78-82.	2.6	34
20	Assessment of the color modulation and stability of naturally copigmented anthocyanin-grape colorants with different levels of purification. Food Research International, 2018, 106, 791-799.	2.9	31
21	Comparative physiology during ripening in tomato rich-anthocyanins fruits. Plant Growth Regulation, 2016, 80, 207-214.	1.8	30
22	Influence of Turbidity Grade on Color and Appearance of Virgin Olive Oil. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1317-1327.	0.8	29
23	Comparative study on the use of anthocyanin profile, color image analysis and near-infrared hyperspectral imaging as tools to discriminate between four autochthonous red grape cultivars from La Rioja (Spain). Talanta, 2015, 131, 412-416.	2.9	29
24	Comparative Study of the Enological Potential of Different Winemaking Byproducts: Implications in the Antioxidant Activity and Color Expression of Red Wine Anthocyanins in a Model Solution. Journal of Agricultural and Food Chemistry, 2014, 62, 6975-6983.	2.4	28
25	Effect of Salt Stress in the Regulation of Anthocyanins and Color of Hibiscus Flowers by Digital Image Analysis. Journal of Agricultural and Food Chemistry, 2014, 62, 6966-6974.	2.4	28
26	Screening of anthocyanins in single red grapes using a nonâ€destructive method based on the near infrared hyperspectral technology and chemometrics. Journal of the Science of Food and Agriculture, 2016, 96, 1643-1647.	1.7	28
27	Determination of phenolic substances of seeds, skins and stems from white grape marc by near-infrared hyperspectral imaging. Australian Journal of Grape and Wine Research, 2016, 22, 11-15.	1.0	27
28	Estimation of adenosine triphosphate content in ready-to-eat sausages with different storage days, using hyperspectral imaging coupled with R statistics. Food Chemistry, 2018, 264, 419-426.	4.2	25
29	Realâ€time prediction of preâ€cooked Japanese sausage color with different storage days using hyperspectral imaging. Journal of the Science of Food and Agriculture, 2018, 98, 2564-2572.	1.7	24
30	Application of LCâ€“MS and tristimulus colorimetry to assess the ageing aptitude of Syrah wine in the Condado de Huelva D.O. (Spain), a typical warm climate region. Analytica Chimica Acta, 2012, 732, 162-171.	2.6	22
31	Measuring the colour of virgin olive oils in a new colour scale using a low-cost portable electronic device. Journal of Food Engineering, 2012, 111, 247-254.	2.7	20
32	Effect of the time of cold maceration on the evolution of phenolic compounds and colour of <scp>S</scp>yrah wines elaborated in warm climate. International Journal of Food Science and Technology, 2014, 49, 1886-1892.	1.3	20
33	Optimisation of an oak chips-grape mix maceration process. Influence of chip dose and maceration time. Food Chemistry, 2016, 206, 249-259.	4.2	19
34	Effect of addition of overripe seeds from white grape by-products during red wine fermentation on wine colour and phenolic composition. LWT - Food Science and Technology, 2017, 84, 544-550.	2.5	17
35	Measurement of ripening of raspberries (Rubus idaeus L) by near infrared and colorimetric imaging techniques. Journal of Food Science and Technology, 2017, 54, 2797-2803.	1.4	17
36	Implications of the Red Beet Ripening on the Colour and Betalain Composition Relationships. Plant Foods for Human Nutrition, 2018, 73, 216-221.	1.4	16

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37	Chemical composition and â€œ in vitro â€•anti-inflammatory activity of Vitis vinifera L. (var. Sangiovese) tendrils extract. Journal of Functional Foods, 2016, 20, 291-302.	1.6	15
38	Analysis of Multifloral Bee Pollen Pellets by Advanced Digital Imaging Applied to Functional Food Ingredients. Plant Foods for Human Nutrition, 2018, 73, 328-335.	1.4	15
39	Carotenoid profile determination of bee pollen by advanced digital image analysis. Computers and Electronics in Agriculture, 2020, 175, 105601.	3.7	13
40	Impact of alternative protein fining agents on the phenolic composition and color of Syrah red wines from warm climate. Food Chemistry, 2021, 342, 128297.	4.2	13
41	Impact of a post-fermentative maceration with overripe seeds on the color stability of red wines. Food Chemistry, 2019, 272, 329-336.	4.2	12
42	Simplified Method for the Screening of Technological Maturity of Red Grape and Total Phenolic Compounds of Red Grape Skin: Application of the Characteristic Vector Method to Near-Infrared Spectra. Journal of Agricultural and Food Chemistry, 2015, 63, 4284-4290.	2.4	11
43	Trying to set up the flavanolic phases during grape seed ripening: A spectral and chemical approach. Talanta, 2016, 160, 556-561.	2.9	11
44	Phenolic Composition, Quality and Authenticity of Grapes and Wines by Vibrational Spectroscopy. Food Reviews International, 2022, 38, 884-912.	4.3	11
45	Comparative Study of Phenolic Profile, Antioxidant Capacity, and Color-composition Relation of Roselle Cultivars with Contrasting Pigmentation. Plant Foods for Human Nutrition, 2016, 71, 109-114.	1.4	10
46	CIELAB â€“ Spectral image MATCHING: An app for merging colorimetric and spectral images for grapes and derivatives. Food Control, 2021, 125, 108038.	2.8	10
47	Effect of early leaf removal on Vitis Vinifera L. cv. Tempranillo seeds during ripening based on chemical and image analysis. Scientia Horticulturae, 2016, 209, 148-155.	1.7	9
48	Color evolution during a coating process of pharmaceutical tablet cores by random spraying. Color Research and Application, 2019, 44, 160-167.	0.8	9
49	Research Progress in Imaging Technology for Assessing Quality in Wine Grapes and Seeds. Foods, 2022, 11, 254.	1.9	8
50	Impact of a double post-fermentative maceration with ripe and overripe seeds on the phenolic composition and color stability of Syrah red wines from warm climate. Food Chemistry, 2021, 346, 128919.	4.2	7
51	Valorization of the whole grains of Triticum aestivum L. and Triticum vulgare L. through the investigation of their biochemical composition and inÂvitro antioxidant, anti-inflammatory, anticancer and anticalpain activities. Journal of Cereal Science, 2017, 75, 278-285.	1.8	6
52	Application of imaging techniques for the evaluation of phenolic maturity of grape seeds. Optica Pura Y Aplicada, 2017, 50, 1-11.	0.0	6
53	Raman spectroscopy for analyzing anthocyanins of lyophilized blueberries. , 2015, , .		4
54	Assessment of Sensory and Texture Profiles of Grape Seeds at Real Maturity Stages Using Image Analysis. Foods, 2021, 10, 1098.	1.9	4

#	Article	IF	Citations
55	Copigmentation potential of overripe seeds from sunâ€dried white grapes on anthocyanins colour and stability by differential colorimetry. International Journal of Food Science and Technology, 2020, 55, 389-396.	1.3	3
56	Applications of Visible Spectroscopy and Color Measurements in the Assessments of Carotenoid Levels in Foods. Methods in Molecular Biology, 2020, 2083, 103-116.	0.4	3
57	Reduction of the Number of Samples for Cost-Effective Hyperspectral Grape Quality Predictive Models. Foods, 2021, 10, 233.	1.9	2
58	A Study of Overripe Seed Byproducts from Sun-Dried Grapes by Dispersive Raman Spectroscopy. Foods, 2021, 10, 483.	1.9	1
59	Near Infrared Hyperspectral Imaging: Recent Applications in the Oenological and Viticultural Sectors. NIR News, 2016, 27, 14-18.	1.6	0
60	Mejora en el aprendizaje en Seminarios de NutriciÃ³n a travÃ©s de ejercicios de autoevaluaciÃ³n. , 0, , 1487-1504.		0