M Lourdes GonzÃ¡lez-Miret

List of Publications by Year
in descending order

83 papers	2,712 citations	172207 29 h-index	205818 48 g-index
83 all docs	83 docs citations	83 times ranked	3211 citing authors

#	Article	IF	Citations
1	Multivariate Correlation between Color and Mineral Composition of Honeys and by Their Botanical Origin. Journal of Agricultural and Food Chemistry, 2005, 53, 2574-2580.	2.4	203
2	Effects of Salinity Stress on Carotenoids, Anthocyanins, and Color of Diverse Tomato Genotypes. Journal of Agricultural and Food Chemistry, 2011, 59, 11676-11682.	2.4	145
3	The effect of time and storage conditions on the phenolic composition and colour of white wine. Food Research International, 2006, 39, 220-229.	2.9	125
4	Evolution of colour and anthocyanin composition of Syrah wines elaborated with pre-fermentative cold maceration. Journal of Food Engineering, 2007, 79, 271-278.	2.7	83
5	Colour, pH stability and antioxidant activity of anthocyanin rutinosides isolated from tamarillo fruit (Solanum betaceum Cav.). Food Chemistry, 2009, 117, 88-93.	4.2	83
6	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
7	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
8	Grape seed characterization by NIR hyperspectral imaging. Postharvest Biology and Technology, 2013, 76, 74-82.	2.9	77
9	Effect of storage on the phenolic content, volatile composition and colour of white wines from the varieties Zalema and Colombard. Food Chemistry, 2009, 113, 530-537.	4.2	72
10	Colour and flavour changes during osmotic dehydration of fruits. Innovative Food Science and Emerging Technologies, 2007, 8, 353-359.	2.7	61
11	Influence of the refrigeration technique on the colour and phenolic composition of syrah red wines obtained by pre-fermentative cold maceration. Food Chemistry, 2010, 118, 377-383.	4.2	61
12	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
13	Contribution to the study of avocado honeys by their mineral contents using inductively coupled plasma optical emission spectrometry. Food Chemistry, 2005, 92, 305-309.	4.2	60
14	Ripeness estimation of grape berries and seeds by image analysis. Computers and Electronics in Agriculture, 2012, 82, 128-133.	3.7	60
15	Effects of prefermentative skin contact conditions on colour and phenolic content of white wines. Journal of Food Engineering, 2007, 78, 238-245.	2.7	57
16	Enzymatic vegetable extract with bioâ€•active components: Influence of fertiliser on the colour and anthocyanins of red grapes. Journal of the Science of Food and Agriculture, 2007, 87, 2310-2318.	1.7	55
17	A novel method for evaluating flavanols in grape seeds by near infrared hyperspectral imaging. Talanta, 2014, 122, 145-150.	2.9	54
18	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

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19	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
20	Assessment of the Differences in the Phenolic Composition of Five Strawberry Cultivars (FragariaÃ—ananassaDuch.) Grown in Two Different Soilless Systems. Journal of Agricultural and Food Chemistry, 2007, 55, 1846-1852.	2.4	48
21	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
22	Measuring colour appearance of red wines. Food Quality and Preference, 2007, 18, 862-871.	2.3	47
23	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
24	Phenolic composition of white wines with a prefermentative maceration at experimental and industrial scale. Journal of Food Engineering, 2007, 80, 327-335.	2.7	43
25	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
26	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
27	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
28	Preliminary study to determine the phenolic maturity stage of grape seeds by computer vision. Analytica Chimica Acta, 2012, 732, 78-82.	2.6	34
29	Identifying the production region of single-malt Scotch whiskies using optical spectroscopy and pattern recognition techniques. Sensors and Actuators B: Chemical, 2012, 171-172, 458-462.	4.0	32
30	Feasibility Study on the Use of Visibleâ€“Near-Infrared Spectroscopy for the Screening of Individual and Total Glucosinolate Contents in Broccoli. Journal of Agricultural and Food Chemistry, 2012, 60, 7352-7358.	2.4	31
31	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
32	Comparative physiology during ripening in tomato rich-anthocyanins fruits. Plant Growth Regulation, 2016, 80, 207-214.	1.8	30
33	Colour characteristics of honeys as influenced by pollen grain content: a multivariate study. Journal of the Science of Food and Agriculture, 2004, 84, 380-386.	1.7	29
34	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
35	Preliminary study on the use of near infrared hyperspectral imaging for quantitation and localisation of total glucosinolates in freeze-dried broccoli. Journal of Food Engineering, 2014, 126, 107-112.	2.7	29
36	Colour characterisation of thyme and avocado honeys by diffuse reflectance spectrophotometry and spectroradiometry. European Food Research and Technology, 2004, 218, 488-492.	1.6	28

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37	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
38	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
39	The establishment of critical control points at the washing and air chilling stages in poultry meat production using multivariate statistics. Food Control, 2006, 17, 935-941.	2.8	27
40	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
41	Multivariate Statistical Analysis of the Colorâ^'Anthocyanin Relationships in Different Soilless-Grown Strawberry Genotypes. Journal of Agricultural and Food Chemistry, 2008, 56, 2735-2741.	2.4	22
42	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
43	Implications of blending wines on the relationships between the colour and the anthocyanic composition. Food Research International, 2010, 43, 745-752.	2.9	21
44	EFFECT OF TIME AND STORAGE CONDITIONS ON MAJOR VOLATILE COMPOUNDS OF ZALEMA WHITE WINE. Journal of Food Quality, 2011, 34, 100-110.	1.4	20
45	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
46	Changes in antioxidant capacity and colour associated with the formation of Î²-carotene epoxides and oxidative cleavage derivatives. Food Chemistry, 2014, 147, 160-169.	4.2	19
47	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
48	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
49	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
50	Multivariate study of the decontamination process as function of time, pressure and quantity of water used in washing stage after evisceration in poultry meat production. Journal of Food Engineering, 2005, 69, 245-251.	2.7	16
51	Application of tristimulus colorimetry to evaluate colour changes during the ripening of Colombian guava (Psidium guajavaL.) varieties with different carotenoid pattern. International Journal of Food Science and Technology, 2011, 46, 840-848.	1.3	16
52	Validation of parameters in HACCP verification using univariate and multivariate statistics. Application to the final phases of poultry meat production. Food Control, 2001, 12, 261-268.	2.8	15
53	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
54	Quality, stability, carotenoids and chromatic parameters of commercial Sacha inchi oil originating from Peruvian cultivars. Journal of Food Science and Technology, 2019, 56, 4901-4910.	1.4	15

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55	A novel and enhanced approach for the assessment of the total carotenoid content of foods based on multipoint spectroscopic measurements. Food Chemistry, 2011, 126, 1862-1869.	4.2	13
56	Differences in Colour Gamut Obtained with Three Synthetic Red Food Colourants Compared with Three Natural Ones: pH and Heat Stability. International Journal of Food Properties, 2013, 16, 766-777.	1.3	13
57	Carotenoid profile determination of bee pollen by advanced digital image analysis. Computers and Electronics in Agriculture, 2020, 175, 105601.	3.7	13
58	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
59	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
60	Trying to set up the flavanolic phases during grape seed ripening: A spectral and chemical approach. Talanta, 2016, 160, 556-561.	2.9	11
61	Phenolic Composition, Quality and Authenticity of Grapes and Wines by Vibrational Spectroscopy. Food Reviews International, 2022, 38, 884-912.	4.3	11
62	Simplified method for calculating colour of honey by application of the characteristic vector method. Food Research International, 2007, 40, 1080-1086.	2.9	10
63	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
64	Application of a multivariate concentric method system for the location of Listeria monocytogenes in a poultry slaughterhouse. Food Control, 2007, 18, 69-75.	2.8	9
65	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
66	Color evolution during a coating process of pharmaceutical tablet cores by random spraying. Color Research and Application, 2019, 44, 160-167.	0.8	9
67	Colour of Amontillado wines aged in two oak barrel types. European Food Research and Technology, 2006, 224, 321-327.	1.6	8
68	Research Progress in Imaging Technology for Assessing Quality in Wine Grapes and Seeds. Foods, 2022, 11, 254.	1.9	8
69	APPLICATION OF MULTIVARIATE STATISTICAL ANALYSES TO THE STUDY OF FACTORS AFFECTING WHITE WINE VOLATILE COMPOSITION. Journal of Food Quality, 2011, 34, 40-50.	1.4	7
70	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
71	Proteomic and computational characterisation of 11S globulins from grape seed flour by-product and its interaction with malvidin 3-glucoside by molecular docking. Food Chemistry, 2022, 386, 132842.	4.2	7
72	Colorimetric characteristics of the phenolic fractions obtained from Tempranillo and Graciano wines through the use of different instrumental techniques. Analytica Chimica Acta, 2012, 732, 153-161.	2.6	6

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73	Colorimetric study of the interactions between different families of red wine pigments using transmittance and reflectance measurements. Food Research International, 2013, 50, 20-30.	2.9	6
74	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
75	Optimisation of the methodology for obtaining enzymatic protein hydrolysates from an industrial grape seed meal residue. Food Chemistry, 2022, 370, 131078.	4.2	6
76	Instrumental assessment of the sensory quality of juices. , 2013, , 565-610e.		5
77	Assessment of Sensory and Texture Profiles of Grape Seeds at Real Maturity Stages Using Image Analysis. Foods, 2021, 10, 1098.	1.9	4
78	Application of multivariate statistical analysis to quality control systems. Relevance of the stages in poultry meat production. Food Control, 2014, 40, 243-249.	2.8	3
79	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
80	Optical spectroscopy and pattern recogition techniques for discriminating and classifying Scotch whiskies. , 2011, , .		2
81	Near-infrared spectroscopy and pattern-recognition processing for classifying wines of two Italian provinces. , 2014, , .		1
82	A Study of Overripe Seed Byproducts from Sun-Dried Grapes by Dispersive Raman Spectroscopy. Foods, 2021, 10, 483.	1.9	1
83	Near Infrared Hyperspectral Imaging: Recent Applications in the Oenological and Viticultural Sectors. NIR News, 2016, 27, 14-18.	1.6	0