

# Roberto Beghi

## List of Publications by Year in descending order

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Version: 2024-02-01

40  
papers

821  
citations

471061

17  
h-index

500791

28  
g-index

41  
all docs

41  
docs citations

41  
times ranked

927  
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of a Cost-Effective Visible/Near Infrared Optical Prototype for the Measurement of Qualitative Parameters of Chardonnay Grapes. Applied Sciences (Switzerland), 2022, 12, 4853.	1.3	5
2	Environmental Impact of Food Preparations Enriched with Phenolic Extracts from Olive Oil Mill Waste. Foods, 2021, 10, 980.	1.9	8
3	Design of cost-effective LED based prototypes for the evaluation of grape (Vitis vinifera L.) ripeness. Computers and Electronics in Agriculture, 2021, 189, 106381.	3.7	14
4	Evaluation of consumer domestic habits on the environmental impact of ready-to-eat and minimally processed fresh-cut lamb's lettuce. Sustainable Production and Consumption, 2021, 28, 925-935.	5.7	6
5	A reliable tool based on near-infrared spectroscopy for the monitoring of moisture content in roasted and ground coffee: A comparative study with thermogravimetric analysis. Food Control, 2021, 130, 108312.	2.8	19
6	Optical specifications for a proximal sensing approach to monitor the vine water status in a distributed and autonomous fashion. Biosystems Engineering, 2021, 212, 388-398.	1.9	6
7	Technological innovation in the winery addressing oenology 4.0: Testing of an automated system for the alcoholic fermentation management. Journal of Agricultural Engineering, 2021, 52, .	0.7	1
8	Environmental advantages of visible and near infrared spectroscopy for the prediction of intact olive ripeness. Biosystems Engineering, 2020, 189, 1-10.	1.9	22
9	Evaluation of energy requirements of an industrial scale plant for the cultivation of white button mushroom (<em>Agaricus bisporus</em>). Journal of Agricultural Engineering, 2020, 51, 57-63.	0.7	1
10	Characterization of green, roasted beans, and ground coffee using near infrared spectroscopy: A comparison of two devices. Journal of Near Infrared Spectroscopy, 2019, 27, 93-104.	0.8	15
11	Visible Near Infrared Spectroscopy as a Green Technology: An Environmental Impact Comparative Study on Olive Oil Analyses. Sustainability, 2019, 11, 2611.	1.6	10
12	Application of visible-near infrared spectroscopy to evaluate the quality of button mushrooms. Journal of Near Infrared Spectroscopy, 2019, 27, 38-45.	0.8	11
13	Comparison of two immersion probes coupled with visible/near infrared spectroscopy to assess the must infection at the grape receiving area. Computers and Electronics in Agriculture, 2018, 146, 86-92.	3.7	7
14	Potential effectiveness of visible and near infrared spectroscopy coupled with wavelength selection for real time grapevine leaf water status measurement. Journal of the Science of Food and Agriculture, 2018, 98, 1935-1943.	1.7	13
15	Application of visible/near infrared spectroscopy to quality control of fresh fruits and vegetables in large-scale mass distribution channels: a preliminary test on carrots and tomatoes. Journal of the Science of Food and Agriculture, 2018, 98, 2729-2734.	1.7	33
16	Use of visible and near infrared spectroscopy with a view to on-line evaluation of oil content during olive processing. Biosystems Engineering, 2018, 172, 102-109.	1.9	34
17	Rapid evaluation of grape phytosanitary status directly at the check point station entering the winery by using visible/near infrared spectroscopy. Journal of Food Engineering, 2017, 204, 46-54.	2.7	25
18	Nondestructive Apple Ripening Stage Determination Using the Delta Absorbance Meter at Harvest and after Storage. HortTechnology, 2017, 27, 54-64.	0.5	17

#	ARTICLE	IF	CITATIONS
19	Feasibility of filter-based NIR spectroscopy for the routine measurement of olive oil fruit ripening indices. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600239.	1.0	12
20	Electronic nose and visible-near infrared spectroscopy in fruit and vegetable monitoring. <i>Reviews in Analytical Chemistry</i> , 2017, 36, .	1.5	33
21	A Light Emitting Diode Based Simplified System for Rapid Grape Ripeness Monitoring. <i>NIR News</i> , 2016, 27, 8-11.	1.6	0
22	Testing and design of a passive container for the optimisation of highbush blueberries ( <i>Vaccinium</i> ) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	0.7	1
23	Evaluation of Energy Saving Using a New Yeast Combined with Temperature Management in Sparkling Base Wine Fermentation. <i>American Journal of Enology and Viticulture</i> , 2016, 67, 308-314.	0.9	10
24	Application of near Infrared Spectroscopy and Development of Simplified Optical Devices for the Fresh-Cut Fruit and Vegetable Sector. <i>NIR News</i> , 2016, 27, 4-6.	1.6	9
25	Influence of packaging in the analysis of fresh-cut <i>Valerianella locusta</i> L. and Golden Delicious apple slices by visible-near infrared and near infrared spectroscopy. <i>Journal of Food Engineering</i> , 2016, 171, 145-152.	2.7	10
26	Rapid monitoring of grape withering using visible near-infrared spectroscopy. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 3144-3149.	1.7	26
27	A Simplified, Light Emitting Diode (LED) Based, Modular System to be Used for the Rapid Evaluation of Fruit and Vegetable Quality: Development and Validation on Dye Solutions. <i>Sensors</i> , 2015, 15, 22705-22723.	2.1	26
28	Optical techniques for rapid quality monitoring along minimally processed fruit and vegetable chain. <i>Trends in Food Science and Technology</i> , 2015, 46, 331-338.	7.8	37
29	Testing of a simplified LED based vis/NIR system for rapid ripeness evaluation of white grape ( <i>Vitis</i> ) Tj ETQq1 1 0.784314 rgBT/Overlock 2.9 48	2.9	48
30	Wavelength Selection with a View to a Simplified Handheld Optical System to Estimate Grape Ripeness. <i>American Journal of Enology and Viticulture</i> , 2014, 65, 117-123.	0.9	41
31	Monitoring of fresh-cut <i>Valerianella locusta</i> Laterr. shelf life by electronic nose and VIS-NIR spectroscopy. <i>Talanta</i> , 2014, 120, 368-375.	2.9	32
32	Setting-up of a simplified handheld optical device for decay detection in fresh-cut <i>Valerianella locusta</i> L.. <i>Journal of Food Engineering</i> , 2014, 127, 10-15.	2.7	22
33	NIR spectroscopy for the optimization of postharvest apple management. <i>Postharvest Biology and Technology</i> , 2014, 87, 13-20.	2.9	103
34	Rapid evaluation of craft beer quality during fermentation process by vis/NIR spectroscopy. <i>Journal of Food Engineering</i> , 2014, 142, 80-86.	2.7	45
35	Testing of a VIS-NIR System for the Monitoring of Long-Term Apple Storage. <i>Food and Bioprocess Technology</i> , 2014, 7, 2134-2143.	2.6	31
36	Apples Nutraceutical Properties Evaluation Through a Visible and Near-Infrared Portable System. <i>Food and Bioprocess Technology</i> , 2013, 6, 2547-2554.	2.6	67

#	ARTICLE	IF	CITATIONS
37	Derivation of a Blueberry Ripeness Index with a View to a Low-Cost, Handheld Optical Sensing Device for Supporting Harvest Decisions. Transactions of the ASABE, 2013, , 1551-1559.	1.1	4
38	Industrial Heat Pump Dryer For Chestnuts (Castanea Sativa Mill.): Performance Evaluation. Applied Engineering in Agriculture, 2013, , 705-715.	0.3	1
39	Chemometrics in Food Technology. , 2012, , .		14
40	Optimization of the Olive Production Chain through Optical Techniques and Development of New Cost-Effective Optical Systems Inspired by Agriculture 4.0. , 0, , .		0