

Luis Almela

List of Publications by Year in descending order

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25
papers

1,230
citations

430874

18
h-index

610901

24
g-index

25
all docs

25
docs citations

25
times ranked

1648
citing authors

#	ARTICLE	IF	CITATIONS
1	Applicability of the EN 1785 Method for Detection of Paprika Irradiated with E-beam. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 2000211.	1.5	0
2	Domestic wastewaters reuse reclaimed by an improved horizontal subsurface-flow constructed wetland: A case study in the southeast of Spain. <i>Bioresource Technology</i> , 2017, 233, 236-246.	9.6	47
3	Simultaneous Determination of Nine Sulphonamides by LC-MS for Routine Control of Raw Honey Samples. <i>Food Analytical Methods</i> , 2017, 10, 1430-1441.	2.6	14
4	Domestic Wastewater Depuration Using a Horizontal Subsurface Flow Constructed Wetland and Theoretical Surface Optimization: A Case Study under Dry Mediterranean Climate. <i>Water (Switzerland)</i> , 2016, 8, 434.	2.7	17
5	Assessment of antimicrobial activity of coffee brewed in three different ways from different origins. <i>European Food Research and Technology</i> , 2011, 233, 497-505.	3.3	23
6	Determination of Antioxidant Constituents in Cactus Pear Fruits. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 253-259.	3.2	168
7	Ultraviolet-C and Induced Stilbenes Control Ochratoxigenic <i>Aspergillus</i> in Grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9990-9996.	5.2	16
8	Monitoring by Liquid Chromatography Coupled to Mass Spectrometry the Impact of pH and Temperature on the Pigment Pattern of Cactus Pear Fruit Extracts. <i>Journal of Chromatographic Science</i> , 2007, 45, 120-125.	1.4	17
9	Ochratoxin A in red paprika: Relationship with the origin of the raw material. <i>Food Microbiology</i> , 2007, 24, 319-327.	4.2	55
10	Liquid chromatographic-mass spectrometric analysis of phenolics and free radical scavenging activity of rosemary extract from different raw material. <i>Journal of Chromatography A</i> , 2006, 1120, 221-229.	3.7	210
11	Microbial Inactivation of Paprika by a High-Temperature Short-Time Treatment. Influence on Color Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1435-1440.	5.2	48
12	Application of high-performance liquid chromatography to the characterization of the betalain pigments in prickly pear fruits. <i>Journal of Chromatography A</i> , 2001, 913, 415-420.	3.7	98
13	High-performance liquid chromatographic screening of chlorophyll derivatives produced during fruit storage. <i>Journal of Chromatography A</i> , 2000, 870, 483-489.	3.7	56
14	Effect of Electron Beam Irradiation on Color and Microbial Bioburden of Red Paprika. <i>Journal of Food Protection</i> , 2000, 63, 633-637.	1.7	45
15	Separation and identification of chlorophylls and carotenoids from <i>Caulerpa prolifera</i> , <i>Jania rubens</i> and <i>Padina pavonica</i> by reversed-phase high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1998, 829, 153-159.	3.7	56
16	Dependence between colour and individual anthocyanin content in ripening grapes. <i>Food Research International</i> , 1998, 31, 667-672.	6.2	70
17	Chemotaxonomical Classification of Red Table Grapes based on Anthocyanin Profile and External Colour. <i>LWT - Food Science and Technology</i> , 1997, 30, 259-265.	5.2	52
18	Changes in Pigments, Chlorophyllase Activity, and Chloroplast Ultrastructure in Ripening Pepper for Paprika. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 1704-1711.	5.2	13

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19	Measuring the color of table grapes. <i>Color Research and Application</i> , 1996, 21, 50-54.	1.6	29
20	Comparison between the tristimulus measurements Yxy and L*a*b* to evaluate the colour of young red wines. <i>Food Chemistry</i> , 1995, 53, 321-327.	8.2	38
21	High-performance liquid chromatography-diode-array detection of photosynthetic pigments. <i>Journal of Chromatography A</i> , 1992, 607, 215-219.	3.7	7
22	Partial purification and properties of chlorophyllase from chlorotic <i>Citrus limon</i> leaves. <i>Phytochemistry</i> , 1992, 31, 447-449.	2.9	23
23	Quantitative changes in anthocyanin pigments of <i>Vitis vinifera</i> cv monastrell during maturation. <i>Journal of the Science of Food and Agriculture</i> , 1992, 58, 153-155.	3.5	31
24	Carotenoid composition of new cultivars of red pepper for paprika. <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 1606-1609.	5.2	59
25	Separation and determination of individual carotenoids in a <i>Capsicum</i> cultivar by normal-phase high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1990, 502, 95-106.	3.7	38