

J P Cruz-Tirado

List of Publications by Year in descending order

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Version: 2024-02-01

26
papers

867
citations

471509

17
h-index

580821

25
g-index

26
all docs

26
docs citations

26
times ranked

782
citing authors

#	ARTICLE	IF	CITATIONS
1	Nontargeted Analytical Methods as a Powerful Tool for the Authentication of Spices and Herbs: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 670-689.	11.7	90
2	Hyperspectral imaging as a powerful tool for identification of papaya seeds in black pepper. <i>Food Control</i> , 2019, 101, 45-52.	5.5	75
3	Portable near-infrared spectroscopy for rapid authentication of adulterated paprika powder. <i>Journal of Food Composition and Analysis</i> , 2020, 87, 103403.	3.9	66
4	An application based on the decision tree to classify the marbling of beef by hyperspectral imaging. <i>Meat Science</i> , 2017, 133, 43-50.	5.5	65
5	Determination of starch content in adulterated fresh cheese using hyperspectral imaging. <i>Food Bioscience</i> , 2018, 21, 14-19.	4.4	64
6	On-line monitoring of egg freshness using a portable NIR spectrometer in tandem with machine learning. <i>Journal of Food Engineering</i> , 2021, 306, 110643.	5.2	54
7	Comparison of rapid techniques for classification of ground meat. <i>Biosystems Engineering</i> , 2019, 183, 151-159.	4.3	49
8	Trends in application of NIR and hyperspectral imaging for food authentication. <i>Scientia Agropecuaria</i> , 2019, 10, 143-161.	1.0	44
9	Authentication of cocoa (<i>Theobroma cacao</i>) bean hybrids by NIR-hyperspectral imaging and chemometrics. <i>Food Control</i> , 2020, 118, 107445.	5.5	43
10	Biodegradable foam tray based on starches isolated from different Peruvian species. <i>International Journal of Biological Macromolecules</i> , 2019, 125, 800-807.	7.5	37
11	Fast online estimation of quail eggs freshness using portable NIR spectrometer and machine learning. <i>Food Control</i> , 2022, 131, 108418.	5.5	37
12	Bioactive Andean sweet potato starch-based foam incorporated with oregano or thyme essential oil. <i>Food Packaging and Shelf Life</i> , 2020, 23, 100457.	7.5	36
13	Properties of baked foams from oca (<i>Oxalis tuberosa</i>) starch reinforced with sugarcane bagasse and asparagus peel fiber. <i>Procedia Engineering</i> , 2017, 200, 178-185.	1.2	34
14	Impact of pre-drying and frying time on physical properties and sensorial acceptability of fried potato chips. <i>Journal of Food Science and Technology</i> , 2018, 55, 138-144.	2.8	29
15	Assessment oil composition and species discrimination of Brassicas seeds based on hyperspectral imaging and portable near infrared (NIR) spectroscopy tools and chemometrics. <i>Journal of Food Composition and Analysis</i> , 2022, 107, 104403.	3.9	29
16	Shelf life estimation and kinetic degradation modeling of chia seeds (<i>Salvia hispanica</i>) using principal component analysis based on NIR-hyperspectral imaging. <i>Food Control</i> , 2021, 123, 107777.	5.5	23
17	The addition of sugarcane bagasse and asparagus peel enhances the properties of sweet potato starch foams. <i>Packaging Technology and Science</i> , 2019, 32, 227-237.	2.8	18
18	Detection of nutshells in cumin powder using NIR hyperspectral imaging and chemometrics tools. <i>Journal of Food Composition and Analysis</i> , 2022, 108, 104407.	3.9	18

#	ARTICLE	IF	CITATIONS
19	Pineapple shell fiber as reinforcement in cassava starch foam trays. <i>Polymers and Polymer Composites</i> , 2019, 27, 496-506.	1.9	16
20	Annealing process improves the physical, functional, thermal, and rheological properties of Andean oca (<i>Oxalis tuberosa</i>) starch. <i>Journal of Food Process Engineering</i> , 2021, 44, e13702.	2.9	9
21	Mechanical properties of trays based on starch of native plant species and fiber of agroindustrial wastes. <i>Scientia Agropecuaria</i> , 2016, 07, 133-143.	1.0	9
22	Data reduction by randomization subsampling for the study of large hyperspectral datasets. <i>Analytica Chimica Acta</i> , 2022, 1209, 339793.	5.4	7
23	Influence of Proportion and Size of Sugarcane Bagasse Fiber on the Properties of Sweet Potato Starch Foams. <i>IOP Conference Series: Materials Science and Engineering</i> , 2017, 225, 012180.	0.6	6
24	Impact of glass transition on chemical properties, caking and flowability of soymilk powder during storage. <i>Powder Technology</i> , 2021, 386, 20-29.	4.2	6
25	Chia (<i>Salvia hispanica</i>) seeds degradation studied by fuzzy-c mean (FCM) and hyperspectral imaging and chemometrics - fatty acids quantification. <i>Scientia Agropecuaria</i> , 2022, 13, 167-174.	1.0	3
26	Bleaching of sugar cane juice using a food-grade adsorber resin and explained by a kinetic model describing the variation in time of the content of adsorbate. <i>Food Science and Technology International</i> , 2018, 24, 264-274.	2.2	0