

# 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  | Fast online estimation of quail eggs freshness using portable NIR spectrometer and machine learning. <i>Food Control</i> , 2022, 131, 108418.  | 5.5  | 37        |
| 2  | 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        |
| 3  | 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        |
| 4  | Data reduction by randomization subsampling for the study of large hyperspectral datasets. <i>Analytica Chimica Acta</i> , 2022, 1209, 339793.   | 5.4  | 7         |
| 5  | 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         |
| 6  | 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        |
| 7  | 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         |
| 8  | 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         |
| 9  | 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        |
| 10 | 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        |
| 11 | 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        |
| 12 | 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        |
| 13 | Pineapple shell fiber as reinforcement in cassava starch foam trays. <i>Polymers and Polymer Composites</i> , 2019, 27, 496-506.   | 1.9  | 16        |
| 14 | Comparison of rapid techniques for classification of ground meat. <i>Biosystems Engineering</i> , 2019, 183, 151-159.  | 4.3  | 49        |
| 15 | 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        |
| 16 | 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        |
| 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 | 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        |

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 19 | Trends in application of NIR and hyperspectral imaging for food authentication. <i>Scientia Agropecuaria</i> , 2019, 10, 143-161.  | 1.0 | 44        |
| 20 | Determination of starch content in adulterated fresh cheese using hyperspectral imaging. <i>Food Bioscience</i> , 2018, 21, 14-19.   | 4.4 | 64        |
| 21 | 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         |
| 22 | 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        |
| 23 | 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        |
| 24 | 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         |
| 25 | 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        |
| 26 | 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         |