

# John-Lewis Zinia Zaukuu

## List of Publications by Year in descending order

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Version: 2024-02-01

33  
papers

398  
citations

687363

13  
h-index

794594

19  
g-index

33  
all docs

33  
docs citations

33  
times ranked

268  
citing authors

#	ARTICLE	IF	CITATIONS
1	NIRS and Aquaphotomics Trace Robusta-to-Arabica Ratio in Liquid Coffee Blends. <i>Molecules</i> , 2022, 27, 388.	3.8	3
2	Agricultural Potentials of Molecular Spectroscopy and Advances for Food Authentication: An Overview. <i>Processes</i> , 2022, 10, 214.	2.8	13
3	Vis-NIR Spectroscopy and Machine Learning Methods for the Discrimination of Transgenic Brassica napus L. and Their Hybrids with B. juncea. <i>Processes</i> , 2022, 10, 240.	2.8	10
4	Discrimination of Transgenic Canola (Brassica napus L.) and their Hybrids with B. rapa using Vis-NIR Spectroscopy and Machine Learning Methods. <i>International Journal of Molecular Sciences</i> , 2022, 23, 220.	4.1	11
5	Detecting the Bitterness of Milk-Protein-Derived Peptides Using an Electronic Tongue. <i>Chemosensors</i> , 2022, 10, 215.	3.6	7
6	Near-Infrared Spectroscopy and Aquaphotomics for Monitoring Mung Bean ( <i>Vigna radiata</i> ) Sprout Growth and Validation of Ascorbic Acid Content. <i>Sensors</i> , 2021, 21, 611.	3.8	17
7	Standardized Extraction Techniques for Meat Analysis with the Electronic Tongue: A Case Study of Poultry and Red Meat Adulteration. <i>Sensors</i> , 2021, 21, 481.	3.8	20
8	Electronic Tongue as a Correlative Technique for Modeling Cattle Meat Quality and Classification of Breeds. <i>Foods</i> , 2021, 10, 2283.	4.3	10
9	An Overview of Near Infrared Spectroscopy and Its Applications in the Detection of Genetically Modified Organisms. <i>International Journal of Molecular Sciences</i> , 2021, 22, 9940.	4.1	14
10	Identification of Amaranthus Species Using Visible-Near-Infrared (Vis-NIR) Spectroscopy and Machine Learning Methods. <i>Remote Sensing</i> , 2021, 13, 4149.	4.0	16
11	Detection of Monilia Contamination in Plum and Plum Juice with NIR Spectroscopy and Electronic Tongue. <i>Chemosensors</i> , 2021, 9, 355.	3.6	9
12	Emerging trends of advanced sensor based instruments for meat, poultry and fish quality—a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 3443-3460.	10.3	36
13	Historical Evolution and Food Control Achievements of Near Infrared Spectroscopy, Electronic Nose, and Electronic Tongue—Critical Overview. <i>Sensors</i> , 2020, 20, 5479.	3.8	47
14	Classification of Bee Pollen and Prediction of Sensory and Colorimetric Attributes—A Sensometric Fusion Approach by e-Nose, e-Tongue and NIR. <i>Sensors</i> , 2020, 20, 6768.	3.8	17
15	Factors Influencing the Long-Term Stability of Electronic Tongue and Application of Improved Drift Correction Methods. <i>Biosensors</i> , 2020, 10, 74.	4.7	26
16	Electronic Nose for Monitoring Odor Changes of Lactobacillus Species during Milk Fermentation and Rapid Selection of Probiotic Candidates. <i>Foods</i> , 2020, 9, 1539.	4.3	18
17	Detection and Quantification of Tomato Paste Adulteration Using Conventional and Rapid Analytical Methods. <i>Sensors</i> , 2020, 20, 6059.	3.8	14
18	Detecting Low Concentrations of Nitrogen-Based Adulterants in Whey Protein Powder Using Benchtop and Handheld NIR Spectrometers and the Feasibility of Scanning through Plastic Bag. <i>Molecules</i> , 2020, 25, 2522.	3.8	19

#	ARTICLE	IF	CITATIONS
19	The Second Aquaphotomics European Conference. NIR News, 2020, 31, 12-18.	0.3	0
20	Monitoring Lactobacillus Bulgaricus Growth in Yoghurt by Electrical Impedance. IFMBE Proceedings, 2020, , 158-165.	0.3	0
21	Honey-Based Polyphenols: Extraction, Quantification, Bioavailability, and Biological Activities. , 2020, , 35-63.		1
22	Identification of Botanical and Geographical Origins of Honey-Based on Polyphenols. , 2020, , 125-161.		0
23	Food quality attributes of melon (Cucumis melo L.) influenced by grafting. Progress in Agricultural Engineering Sciences, 2020, 16, 53-66.	0.3	2
24	Standard Analytical Methods, Sensory Evaluation, NIRS and Electronic Tongue for Sensing Taste Attributes of Different Melon Varieties. Sensors, 2019, 19, 5010.	3.8	20
25	Authentication of Tokaj Wine (Hungaricum) with the Electronic Tongue and Near Infrared Spectroscopy. Journal of Food Science, 2019, 84, 3437-3444.	3.1	32
26	Classical and correlative analytical methods for origin identification of Hungarian honeys. Acta Alimentaria, 2019, 48, 477-487.	0.7	2
27	Detection of heat treatment of honey with near infrared spectroscopy. Hungarian Agricultural Engineering, 2019, 36, 57-62.	0.3	4
28	Near infrared spectroscopy as a rapid method for detecting paprika powder adulteration with corn flour. Acta Periodica Technologica, 2019, , 346-352.	0.2	15
29	Spectroscopy as a rapid detecting paprika powder adulteration. Hungarian Agricultural Engineering, 2019, 36, 38-43.	0.3	2
30	Quantification of multiple adulterants in beef protein powder by FT-NIR. Hungarian Agricultural Engineering, 2019, 36, 44-50.	0.3	0
31	Prediction of main analytical and physical parameters of honey with electronic tongue. Hungarian Agricultural Engineering, 2017, , 38-43.	0.3	1
32	A Traditional Biscuit Fortified with Orange-Fleshed Sweet Potato Puree and Cowpea Flour. Food Science & Nutrition Technology, 2017, 2, .	0.0	0
33	Processing methods and microbial assessment of <i>pito</i> (an African indigenous beer), at selected production sites in Ghana. Journal of the Institute of Brewing, 2016, 122, 736-744.	2.3	12