## Tiziana M Cattaneo

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3872830/publications.pdf

Version: 2024-02-01

20 papers 329 citations

840776 11 h-index 18 g-index

20 all docs

20 docs citations

20 times ranked 453 citing authors

#	Article	IF	Citations
1	Capillary electrophoresis of sialylated oligosaccharides in milk from different species. Journal of Chromatography A, 2015, 1409, 288-291.	3.7	43
2	Near infrared (NIR) spectroscopy as a tool for monitoring blueberry osmo–air dehydration process. Food Research International, 2011, 44, 1427-1433.	6.2	37
3	The Use of near Infrared Spectroscopy for Determination of Adulteration and Contamination in Milk and Milk Powder: Updating Knowledge. Journal of Near Infrared Spectroscopy, 2013, 21, 341-349.	1.5	37
4	Contribution of Light Scattering to near Infrared Absorption in Milk. Journal of Near Infrared Spectroscopy, 2009, 17, 337-343.	1.5	31
5	Review: NIR Spectroscopy as a Suitable Tool for the Investigation of the Horticultural Field. Agronomy, 2019, 9, 503.	3.0	31
6	Characterization of ewe's milk by capillary zone electrophoresis. Journal of Chromatography A, 1996, 721, 345-349.	3.7	30
7	Estimation of Fat Globule Size Distribution in Milk Using an Inverse Light Scattering Model in the near Infrared Region. Journal of Near Infrared Spectroscopy, 2013, 21, 359-373.	1.5	20
8	Behavior of Aflatoxin M1 in dairy wastes subjected to different technological treatments: Ricotta cheese production, ultrafiltration and spray-drying. Food Control, 2013, 32, 77-82.	5.5	18
9	New Applications of near Infrared Spectroscopy on Dairy Products. Journal of Near Infrared Spectroscopy, 2013, 21, 307-310.	1.5	15
10	Relationship between Sensory Scores and near Infrared Absorptions in Characterising Bitto, an Italian Protected Denomination of Origin Cheese. Journal of Near Infrared Spectroscopy, 2008, 16, 173-178.	1.5	12
11	Vibrational spectroscopy and Aquaphotomics holistic approach to determine chemical compounds related to sustainability in soil profiles. Computers and Electronics in Agriculture, 2019, 159, 92-96.	7.7	12
12	Near Infrared Monitoring of Mineralisation of Liquid Dairy Manure in Agricultural Soils. Journal of Near Infrared Spectroscopy, 2008, 16, 59-69.	1.5	9
13	The Aquaphotomics Approach as a Tool for Studying the Influence of Food Coating Materials on Cheese and Winter Melon Samples. Journal of Near Infrared Spectroscopy, 2016, 24, 381-390.	1.5	8
14	Influence of the presence of bioactive compounds in smart-packaging materials on water absorption using NIR spectroscopy and aquaphotomics. NIR News, 2017, 28, 21-24.	0.3	6
15	Near infrared spectroscopy in the supply chain monitoring of Annurca apple. Journal of Near Infrared Spectroscopy, 2019, 27, 86-92.	1.5	6
16	Outer Product Analysis Applied to near Infrared and Mid Infrared Spectra to Study a Spanish Protected Denomination of Origin Cheese. Journal of Near Infrared Spectroscopy, 2009, 17, 135-140.	1.5	4
17	Near infrared spectroscopy and aquaphotomics evaluation of the efficiency of solar dehydration processes in pineapple slices. Journal of Near Infrared Spectroscopy, 0, , 096703352110543.	1.5	4
18	The application of solar drying process for the valorisation of papaya fruit. European Food Research and Technology, 2022, 248, 857.	3.3	3

#	Article	IF	CITATIONS
19	A mild and innovative solar drying process to provide high quality products. Journal of Food Measurement and Characterization, 2022, 16, 662-672.	3.2	2
20	Why Does near Infrared Transmittance Spectroscopy Discriminate Quark-Type Cheese Manufactured in the Presence or Absence of Aflatoxin M1 (AFM1)?. Journal of Near Infrared Spectroscopy, 2008, 16, 159-164.	1.5	1