Tiziana M Cattaneo

List of Publications by Year
in descending order

20	329	840776 11	839539 18
papers	citations	h-index	g-index

20	20	20	453
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	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
2	The application of solar drying process for the valorisation of papaya fruit. European Food Research and Technology, 2022, 248, 857.	3.3	3
3	Review: NIR Spectroscopy as a Suitable Tool for the Investigation of the Horticultural Field. Agronomy, 2019, 9, 503.	3.0	31
4	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
5	Near infrared spectroscopy in the supply chain monitoring of Annurca apple. Journal of Near Infrared Spectroscopy, 2019, 27, 86-92.	1.5	6
6	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
7	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
8	Capillary electrophoresis of sialylated oligosaccharides in milk from different species. Journal of Chromatography A, 2015, 1409, 288-291.	3.7	43
9	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
10	New Applications of near Infrared Spectroscopy on Dairy Products. Journal of Near Infrared Spectroscopy, 2013, 21, 307-310.	1.5	15
11	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
12	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
13	Near infrared (NIR) spectroscopy as a tool for monitoring blueberry osmoâ€“air dehydration process. Food Research International, 2011, 44, 1427-1433.	6.2	37
14	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
15	Contribution of Light Scattering to near Infrared Absorption in Milk. Journal of Near Infrared Spectroscopy, 2009, 17, 337-343.	1.5	31
16	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
17	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
18	Near Infrared Monitoring of Mineralisation of Liquid Dairy Manure in Agricultural Soils. Journal of Near Infrared Spectroscopy, 2008, 16, 59-69.	1.5	9

#	Article	IF	Citations
19	Characterization of ewe's milk by capillary zone electrophoresis. Journal of Chromatography A, 1996, 721, 345-349.	3.7	30
20	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