Mohammed Kamruzzaman

List of Publications by Year
in descending order

35 papers	2,738 citations	361045 20 h-index	454577 30 g-index
36 all docs	36 docs citations	36 times ranked	1731 citing authors

#	Article	IF	Citations
1	Principles and Applications of Hyperspectral Imaging in Quality Evaluation of Agro-Food Products: A Review. Critical Reviews in Food Science and Nutrition, 2012, 52, 999-1023.	5.4	346
2	Prediction of some quality attributes of lamb meat using near-infrared hyperspectral imaging and multivariate analysis. Analytica Chimica Acta, 2012, 714, 57-67.	2.6	254
3	Non-destructive prediction and visualization of chemical composition in lamb meat using NIR hyperspectral imaging and multivariate regression. Innovative Food Science and Emerging Technologies, 2012, 16, 218-226.	2.7	228
4	Application of NIR hyperspectral imaging for discrimination of lamb muscles. Journal of Food Engineering, 2011, 104, 332-340.	2.7	212
5	Fast detection and visualization of minced lamb meat adulteration using NIR hyperspectral imaging and multivariate image analysis. Talanta, 2013, 103, 130-136.	2.9	187
6	Non-destructive assessment of instrumental and sensory tenderness of lamb meat using NIR hyperspectral imaging. Food Chemistry, 2013, 141, 389-396.	4.2	177
7	Rapid and non-destructive detection of chicken adulteration in minced beef using visible near-infrared hyperspectral imaging and machine learning. Journal of Food Engineering, 2016, 170, 8-15.	2.7	165
8	Selection of feature wavelengths for developing multispectral imaging systems for quality, safety and authenticity of muscle foods-a review. Trends in Food Science and Technology, 2015, 45, 86-104.	7.8	131
9	Assessment of Visible Near-Infrared Hyperspectral Imaging as a Tool for Detection of Horsemeat Adulteration in Minced Beef. Food and Bioprocess Technology, 2015, 8, 1054-1062.	2.6	125
10	Non-invasive analytical technology for the detection of contamination, adulteration, and authenticity of meat, poultry, and fish: A review. Analytica Chimica Acta, 2015, 853, 19-29.	2.6	122
11	Potential of hyperspectral imaging and pattern recognition for categorization and authentication of red meat. Innovative Food Science and Emerging Technologies, 2012, 16, 316-325.	2.7	116
12	Parsimonious model development for real-time monitoring of moisture in red meat using hyperspectral imaging. Food Chemistry, 2016, 196, 1084-1091.	4.2	100
13	Application of Wavelet Analysis to Spectral Data for Categorization of Lamb Muscles. Food and Bioprocess Technology, 2015, 8, 1-16.	2.6	71
14	Online monitoring of red meat color using hyperspectral imaging. Meat Science, 2016, 116, 110-117.	2.7	69
15	Hyperspectral imaging for real-time monitoring of water holding capacity in red meat. LWT - Food Science and Technology, 2016, 66, 685-691.	2.5	64
16	Hierarchical variable selection for predicting chemical constituents in lamb meats using hyperspectral imaging. Journal of Food Engineering, 2014, 143, 44-52.	2.7	51
17	Hyperspectral imaging in tandem with multivariate analysis and image processing for non-invasive detection and visualization of pork adulteration in minced beef. Analytical Methods, 2015, 7, 7496-7502.	1.3	44
18	Application of NIR spectroscopy and multivariate analysis for Non-destructive evaluation of apple moisture content during ultrasonic drying. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2022, 269, 120733.	2.0	41

#	Article	IF	Citations
19	Effect of variable selection algorithms on model performance for predicting moisture content in biological materials using spectral data. Analytica Chimica Acta, 2022, 1202, 339390.	2.6	28
20	Portable NIR spectroscopy and PLS based variable selection for adulteration detection in quinoa flour. Food Control, 2022, 138, 108970.	2.8	27
21	Introduction to Hyperspectral ImagingÂTechnology. , 2016, , 111-139.		26
22	Real-time moisture monitoring of edible coated apple chips during hot air drying using miniature NIR spectroscopy and chemometrics. LWT - Food Science and Technology, 2022, 154, 112602.	2.5	22
23	An overview of recent advances and applications of FT-IR spectroscopy for quality, authenticity, and adulteration detection in edible oils. Critical Reviews in Food Science and Nutrition, 2022, 62, 8009-8027.	5.4	20
24	Quantification of amine functional groups and their influence on OM/OC in the IMPROVE network. Atmospheric Environment, 2018, 172, 124-132.	1.9	19
25	Formation of a Hydrogen Radical in Hydrogen Nanobubble Water and Its Effect on Copper Toxicity in <i>Chlorella</i>. ACS Sustainable Chemistry and Engineering, 2021, 9, 11100-11109.	3.2	19
26	Hyperspectral Imagingâ€"A New Era of Applications in Non-Destructive Sensing of Meat Quality. NIR News, 2012, 23, 9-14.	1.6	17
27	Non-destructive measurement and real-time monitoring of apple hardness during ultrasonic contact drying via portable NIR spectroscopy and machine learning. Infrared Physics and Technology, 2022, 122, 104077.	1.3	15
28	Identification of informative spectral ranges for predicting major chemical constituents in corn using NIR spectroscopy. Food Chemistry, 2022, 383, 132442.	4.2	14
29	Food Adulteration and Authenticity. , 2016, , 127-148.		9
30	Fraud detection in meat using hyperspectral imaging. Meat and Muscle Biology, 0, , .	0.7	7
31	Hyperspectral imaging technique for offal quantification in minced meat. Journal of the Bangladesh Agricultural University, 2015, 12, 189-194.	0.1	5
32	Characterizing the interactions between copper ions and dissolved organic matter using fluorescence excitationâ€"emission matrices with two-dimensional Savitzkyâ€"Golay second-order differentiation. Ecotoxicology and Environmental Safety, 2020, 188, 109834.	2.9	4
33	Antioxidant assessment of agricultural produce using fluorescence techniques: a review. Critical Reviews in Food Science and Nutrition, 2023, 63, 3704-3715.	5.4	3
34	Chemical imaging in food authentication. , 2021, , 131-161.		0
35	EFFECT OF DRYING CONDITION ON MILLING QUALITY AND GERMINATION OF BRRI 29. , 2007, , .		0