

# Mohammed Kamruzzaman

## List of Publications by Year in descending order

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Version: 2024-02-01

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	Antioxidant assessment of agricultural produce using fluorescence techniques: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3704-3715.	5.4	3
2	An overview of recent advances and applications of FT-IR spectroscopy for quality, authenticity, and adulteration detection in edible oils. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8009-8027.	5.4	20
3	Real-time moisture monitoring of edible coated apple chips during hot air drying using miniature NIR spectroscopy and chemometrics. <i>LWT - Food Science and Technology</i> , 2022, 154, 112602.	2.5	22
4	Application of NIR spectroscopy and multivariate analysis for Non-destructive evaluation of apple moisture content during ultrasonic drying. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 269, 120733.	2.0	41
5	Identification of informative spectral ranges for predicting major chemical constituents in corn using NIR spectroscopy. <i>Food Chemistry</i> , 2022, 383, 132442.	4.2	14
6	Non-destructive measurement and real-time monitoring of apple hardness during ultrasonic contact drying via portable NIR spectroscopy and machine learning. <i>Infrared Physics and Technology</i> , 2022, 122, 104077.	1.3	15
7	Effect of variable selection algorithms on model performance for predicting moisture content in biological materials using spectral data. <i>Analytica Chimica Acta</i> , 2022, 1202, 339390.	2.6	28
8	Portable NIR spectroscopy and PLS based variable selection for adulteration detection in quinoa flour. <i>Food Control</i> , 2022, 138, 108970.	2.8	27
9	Chemical imaging in food authentication. , 2021, , 131-161.		0
10	Formation of a Hydrogen Radical in Hydrogen Nanobubble Water and Its Effect on Copper Toxicity in <i>Chlorella</i> . <i>ACS Sustainable Chemistry and Engineering</i> , 2021, 9, 11100-11109.	3.2	19
11	Characterizing the interactions between copper ions and dissolved organic matter using fluorescence excitation-emission matrices with two-dimensional Savitzky-Golay second-order differentiation. <i>Ecotoxicology and Environmental Safety</i> , 2020, 188, 109834.	2.9	4
12	Quantification of amine functional groups and their influence on OM/OC in the IMPROVE network. <i>Atmospheric Environment</i> , 2018, 172, 124-132.	1.9	19
13	Introduction to Hyperspectral Imaging Technology. , 2016, , 111-139.		26
14	Food Adulteration and Authenticity. , 2016, , 127-148.		9
15	Rapid and non-destructive detection of chicken adulteration in minced beef using visible near-infrared hyperspectral imaging and machine learning. <i>Journal of Food Engineering</i> , 2016, 170, 8-15.	2.7	165
16	Online monitoring of red meat color using hyperspectral imaging. <i>Meat Science</i> , 2016, 116, 110-117.	2.7	69
17	Hyperspectral imaging for real-time monitoring of water holding capacity in red meat. <i>LWT - Food Science and Technology</i> , 2016, 66, 685-691.	2.5	64
18	Parsimonious model development for real-time monitoring of moisture in red meat using hyperspectral imaging. <i>Food Chemistry</i> , 2016, 196, 1084-1091.	4.2	100

#	ARTICLE	IF	CITATIONS
19	Hyperspectral imaging technique for offal quantification in minced meat. Journal of the Bangladesh Agricultural University, 2015, 12, 189-194.	0.1	5
20	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
21	Application of Wavelet Analysis to Spectral Data for Categorization of Lamb Muscles. Food and Bioprocess Technology, 2015, 8, 1-16.	2.6	71
22	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
23	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
24	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
25	Hierarchical variable selection for predicting chemical constituents in lamb meats using hyperspectral imaging. Journal of Food Engineering, 2014, 143, 44-52.	2.7	51
26	Non-destructive assessment of instrumental and sensory tenderness of lamb meat using NIR hyperspectral imaging. Food Chemistry, 2013, 141, 389-396.	4.2	177
27	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
28	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
29	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
30	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
31	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
32	Hyperspectral Imagingâ€”A New Era of Applications in Non-Destructive Sensing of Meat Quality. NIR News, 2012, 23, 9-14.	1.6	17
33	Application of NIR hyperspectral imaging for discrimination of lamb muscles. Journal of Food Engineering, 2011, 104, 332-340.	2.7	212
34	EFFECT OF DRYING CONDITION ON MILLING QUALITY AND GERMINATION OF BRRI 29., 2007, , .		0
35	Fraud detection in meat using hyperspectral imaging. Meat and Muscle Biology, 0, , .	0.7	7