

Stephen R Delwiche

List of Publications by Year in descending order

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819
citing authors

#	ARTICLE	IF	CITATIONS
1	As the number falls, alternatives to the Hagbergâ€Perten falling number method: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 2105-2117.	11.7	6
2	Effect of curvature on hyperspectral reflectance images of cereal seed-sized objects. <i>Biosystems Engineering</i> , 2021, 202, 55-65.	4.3	11
3	Influences of hydrothermal and pressure treatments of wheat bran on the quality and sensory attributes of whole wheat Chinese steamed bread and pancakes. <i>Journal of Cereal Science</i> , 2021, 102, 103356.	3.7	7
4	Does spatial region of interest (ROI) matter in multispectral and hyperspectral imaging of segmented wheat kernels?. <i>Biosystems Engineering</i> , 2021, 212, 106-114.	4.3	11
5	Sensory and physicochemical properties of whole wheat salted noodles under different preparations of bran. <i>Journal of Cereal Science</i> , 2020, 96, 103112.	3.7	13
6	On the use of native corn starch as a standard reference material for falling number. <i>Cereal Chemistry</i> , 2020, 97, 1227-1235.	2.2	2
7	Is it necessary to manage falling number in the field?. , 2020, 3, e20014.		3
8	Evaluation of a standard reference material for falling number measurement. <i>Cereal Chemistry</i> , 2020, 97, 441-448.	2.2	4
9	Hyperspectral fluorescence imaging for shelf life evaluation of fresh-cut Bell and Jalapeno Pepper. <i>Scientia Horticulturae</i> , 2019, 246, 749-758.	3.6	13
10	Correction of wheat meal falling number to a common barometric pressure at simulated laboratory elevations of 0â€1,500Åm. <i>Cereal Chemistry</i> , 2018, 95, 428-435.	2.2	3
11	Falling number of soft white wheat by nearâ€infrared spectroscopy: A challenge revisited. <i>Cereal Chemistry</i> , 2018, 95, 469-477.	2.2	15
12	Spatial assessment of soluble solid contents on apple slices using hyperspectral imaging. <i>Biosystems Engineering</i> , 2017, 159, 10-21.	4.3	51
13	Falling Number Sampling Variation Within Trucks at First Point of Sale. <i>Cereal Chemistry</i> , 2017, 94, 480-484.	2.2	2
14	Line-Scan Hyperspectral Imaging Techniques for Food Safety and Quality Applications. <i>Applied Sciences (Switzerland)</i> , 2017, 7, 125.	2.5	63
15	Analysis of Grain Quality at Receival. , 2017, , 513-570.		7
16	Penetration Depth Measurement of Near-Infrared Hyperspectral Imaging Light for Milk Powder. <i>Sensors</i> , 2016, 16, 441.	3.8	25
17	Binary mixtures of waxy wheat and conventional wheat as measured by NIR reflectance. <i>Talanta</i> , 2016, 146, 496-506.	5.5	13
18	Repeatability Precision of the Falling Number Procedure Under Standard and Modified Methodologies. <i>Cereal Chemistry</i> , 2015, 92, 177-184.	2.2	16

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19	Detection of Cracks on Tomatoes Using a Hyperspectral Near-Infrared Reflectance Imaging System. Sensors, 2014, 14, 18837-18850.	3.8	29
20	Measurement of Blend Concentrations of Conventional and Waxy Hard Wheats Using NIR Spectroscopy. Cereal Chemistry, 2014, 91, 358-365.	2.2	5
21	Limitations of single kernel near-infrared hyperspectral imaging of soft wheat for milling quality. Biosystems Engineering, 2013, 115, 260-273.	4.3	22
22	Influence of Instrument Rigidity and Specimen Geometry on Calculations of Compressive Strength Properties of Wheat Endosperm. Cereal Chemistry, 2012, 89, 24-29.	2.2	7
23	Starch Waxiness in Hexaploid Wheat (<i>Triticum aestivum</i> L.) by NIR Reflectance Spectroscopy. Journal of Agricultural and Food Chemistry, 2011, 59, 4002-4008.	5.2	25
24	Hyperspectral near-infrared reflectance imaging for detection of defect tomatoes. Proceedings of SPIE, 2011, , .	0.8	3
25	Collaborative Analysis of Wheat Endosperm Compressive Material Properties. Cereal Chemistry, 2011, 88, 391-396.	2.2	6
26	Visible to SWIR hyperspectral imaging for produce safety and quality evaluation. Sensing and Instrumentation for Food Quality and Safety, 2011, 5, 155-164.	1.5	22
27	Fusarium damage assessment in wheat kernels by Vis/NIR hyperspectral imaging. Sensing and Instrumentation for Food Quality and Safety, 2011, 5, 63-71.	1.5	65
28	A Graphical Method to Evaluate Spectral Preprocessing in Multivariate Regression Calibrations: Example with Savitzky-Golay Filters and Partial Least Squares Regression. Applied Spectroscopy, 2010, 64, 73-82.	2.2	49
29	Enhancement of <i>Fusarium</i> head blight detection in free-falling wheat kernels using a bichromatic pulsed LED design. Optical Engineering, 2009, 48, 023602.	1.0	7
30	High-speed bichromatic inspection of wheat kernels for mold and color class using high-power pulsed LEDs. Sensing and Instrumentation for Food Quality and Safety, 2008, 2, 103-110.	1.5	16
31	Correlation analysis of hyperspectral imagery for multispectral wavelength selection for detection of defects on apples. Sensing and Instrumentation for Food Quality and Safety, 2008, 2, 90-96.	1.5	48
32	SAS® Partial Least Squares for Discriminant Analysis. Journal of Near Infrared Spectroscopy, 2008, 16, 31-38.	1.5	0
33	Assessing Glycinin (11S) and β -Conglycinin (7S) Fractions of Soybean Storage Protein by Near-Infrared Spectroscopy. JAOCS, Journal of the American Oil Chemists' Society, 2007, 84, 1107-1115.	1.9	20
34	Measurement of Inorganic Phosphorus in Soybeans with Near-Infrared Spectroscopy. Journal of Agricultural and Food Chemistry, 2006, 54, 6951-6956.	5.2	21
35	Single Kernel Near-Infrared Analysis of Tetraploid (Durum) Wheat for Classification of the Waxy Condition. Cereal Chemistry, 2006, 83, 287-292.	2.2	24
36	High-Speed Optical Sorting of Soft Wheat for Reduction of Deoxynivalenol. Plant Disease, 2005, 89, 1214-1219.	1.4	58

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37	Detection of Scab-Damaged Hard Red Spring Wheat Kernels by Near-Infrared Reflectance. Cereal Chemistry, 2004, 81, 643-649.	2.2	58
38	SAS® Partial Least Squares Regression for Analysis of Spectroscopic Data. Journal of Near Infrared Spectroscopy, 2003, 11, 415-431.	1.5	36
39	Hydrolysis of wheat starch and its effect on the Falling Number procedure:Mathematical model. Biotechnology and Bioengineering, 2002, 79, 768-775.	3.3	11
40	Hydrolysis of wheat starch and its effect on the Falling Number procedure: experimental observations. Journal of the Science of Food and Agriculture, 1999, 79, 19-24.	3.5	7
41	Identification of Wheat Lines Possessing the 1AL.1RS or 1BL.1RS Wheat-Rye Translocation by Near-Infrared Reflectance Spectroscopy. Cereal Chemistry, 1999, 76, 255-260.	2.2	14
42	Predicting Protein Composition, Biochemical Properties, and Dough-Handling Properties of Hard Red Winter Wheat Flour by Near-Infrared Reflectance. Cereal Chemistry, 1998, 75, 412-416.	2.2	70
43	Protein Content of Wheat by Near-Infrared Spectroscopy of Whole Grain: Collaborative Study. Journal of AOAC INTERNATIONAL, 1998, 81, 587-603.	1.5	14
44	Near infrared hyperspectral imaging of blends of conventional and waxy hard wheats. Journal of Spectral Imaging, 0, , .	0.0	1