

JosÃ© Miguel Carot Sierra

List of Publications by Year in descending order

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38
papers

1,026
citations

393982

19
h-index

433756

31
g-index

41
all docs

41
docs citations

41
times ranked

1494
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of substituting milk powder for whey powder on yoghurt quality. Trends in Food Science and Technology, 2002, 13, 334-340.	7.8	102
2	Third Mission Ranking for World Class Universities: Beyond Teaching and Research. Higher Education in Europe, 2008, 33, 259-271.	0.6	96
3	Mood changes after delivery: role of the serotonin transporter gene. British Journal of Psychiatry, 2008, 193, 383-388.	1.7	95
4	Rapid Determination of Crocetin Esters and Picrocrocine from Saffron Spice (Crocus sativus L.) Using UV-Visible Spectrophotometry for Quality Control. Journal of Agricultural and Food Chemistry, 2008, 56, 3167-3175.	2.4	69
5	Volatile profile of mango (Mangifera indica L.), as affected by osmotic dehydration. Food Chemistry, 2007, 101, 219-228.	4.2	53
6	Thyroid function 48h after delivery as a marker for subsequent postpartum depression. Psychoneuroendocrinology, 2010, 35, 738-742.	1.3	49
7	Effect of Honey Thermal Conditions on Hydroxymethylfurfural Content Prior to Pasteurization. Food Science and Technology International, 2008, 14, 29-35.	1.1	48
8	Reduced expression of NO-sensitive guanylyl cyclase in reactive astrocytes of Alzheimer disease, Creutzfeldt-Jakob disease, and multiple sclerosis brains. Neurobiology of Disease, 2004, 17, 462-472.	2.1	34
9	Ignition delay time correlations for a diesel fuel with application to engine combustion modelling. International Journal of Engine Research, 2010, 11, 199-206.	1.4	33
10	Effects of composition, storage time, geographic origin and oak type on the accumulation of some volatile oak compounds and ethylphenols in wines. Food Chemistry, 2010, 122, 1076-1082.	4.2	32
11	Statistical differentiation of wines of different geographic origin and aged in barrel according to some volatile components and ethylphenols. Food Chemistry, 2008, 111, 1025-1031.	4.2	28
12	Gene-Environment Interaction of Child Temperament. Journal of Developmental and Behavioral Pediatrics, 2010, 31, 545-554.	0.6	28
13	Influence of Different Factors on Firmness and Color Evolution During the Storage of Persimmon cv. 'Rojo Brillante'. Journal of Food Science, 2006, 71, S169.	1.5	27
14	Volatile fraction composition and physicochemical parameters as tools for the differentiation of lemon blossom honey and orange blossom honey. Journal of the Science of Food and Agriculture, 2011, 91, 2768-2776.	1.7	26
15	Competencies for knowledge management: development and validation of a scale. Journal of Knowledge Management, 2015, 19, 836-855.	3.2	24
16	Differentiation of barrel-aged wines according to their origin, variety, storage time and enological parameters using fermentation products. Food Control, 2009, 20, 269-276.	2.8	22
17	Chemometric approaches for the zoning of Pinot Noir wines from the Casablanca valley, Chile. Food Chemistry, 2011, 127, 1842-1847.	4.2	22
18	Relationship between sensory and physico-chemical quality parameters of cold-stored "Clemenules" mandarins coated with two commercial waxes. Spanish Journal of Agricultural Research, 2009, 7, 181.	0.3	21

#	ARTICLE	IF	CITATIONS
19	Seeking organisational excellence by using the information coming from the EFQM excellence model as starting point: application to a real case. <i>Total Quality Management and Business Excellence</i> , 2011, 22, 853-868.	2.4	20
20	Maternal Anxiety following Delivery, Early Infant Temperament and Mother's Confidence in Caregiving. <i>Spanish Journal of Psychology</i> , 2014, 17, E95.	1.1	19
21	Building internal business scenarios based on real data from a performance measurement system. <i>Technological Forecasting and Social Change</i> , 2010, 77, 50-62.	6.2	17
22	Glucosamine sulfate effect on the degenerated patellar cartilage: preliminary findings by pharmacokinetic magnetic resonance modeling. <i>European Radiology</i> , 2009, 19, 1512-1518.	2.3	16
23	Comparison of must and sucrose as osmotic solutions to obtain high quality minimally processed kiwi fruit (<i>Actinidia chinensis</i> P.) slices. <i>International Journal of Food Science and Technology</i> , 2002, 37, 87-95.	1.3	12
24	Haloanisole and halophenol contamination in Spanish aged red wines. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2009, 26, 32-38.	1.1	12
25	A multivariate method for analyzing and improving the use of student evaluation of teaching questionnaires: a case study. <i>Quality and Quantity</i> , 2011, 45, 1415-1427.	2.0	12
26	Improvement in the Microbiological Quality of Ready-To-Use Desalted Cod. <i>Journal of Food Science</i> , 2003, 68, 2553-2557.	1.5	11
27	Structural stability of white sauces prepared with different types of fats and thawed in a microwave oven. <i>Journal of Food Engineering</i> , 2011, 104, 557-564.	2.7	11
28	Sensitivity Analysis: A Necessary Ingredient for Measuring the Quality of a Teaching Activity Index. <i>Social Indicators Research</i> , 2017, 131, 931-946.	1.4	8
29	Are Water User Associations Prepared for a Second-Generation Modernization? The Case of the Valencian Community (Spain). <i>Water (Switzerland)</i> , 2020, 12, 2136.	1.2	7
30	Modelling of the auto-ignition angle in diesel HCCI engines through D-optimal design. <i>Fuel</i> , 2010, 89, 2561-2568.	3.4	6
31	A dynamic supply chain BSC-based methodology to improve operations efficiency. <i>Computers in Industry</i> , 2020, 122, 103294.	5.7	6
32	A Confidence Habitats Methodology in MR Quantitative Diffusion for the Classification of Neuroblastic Tumors. <i>Cancers</i> , 2020, 12, 3858.	1.7	6
33	Spatial determination of traffic CO emissions within street canyons using inverse modelling. <i>Atmospheric Pollution Research</i> , 2019, 10, 1140-1147.	1.8	5
34	A Model for Developing an Academic Activity Index for Higher Education Instructors Based on Composite Indicators. <i>Educational Policy</i> , 2022, 36, 1108-1134.	1.4	5
35	Magnetic resonance pharmacokinetic imaging clusterization of hepatocellular carcinomas as a means to grade tumor aggressiveness. <i>Expert Review of Gastroenterology and Hepatology</i> , 2012, 6, 711-716.	1.4	3
36	Competences of Flexible Professionals: Validation of an Invariant Instrument across Mexico, Chile, Uruguay, and Spain. <i>Sustainability</i> , 2020, 12, 5224.	1.6	1

#	ARTICLE	IF	CITATIONS
37	Detecting Measurement Biases: Sources of Uncertainty, Accuracy, and Precision of the Measurements. , 2017, , 101-113.		1
38	Proposal of a composite indicator for measuring social media presence in the wine market. , 0, , .		0