

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	A Model for Developing an Academic Activity Index for Higher Education Instructors Based on Composite Indicators. Educational Policy, 2022, 36, 1108-1134.	1.4	5
2	A dynamic supply chain BSC-based methodology to improve operations efficiency. Computers in Industry, 2020, 122, 103294.	5.7	6
3	Competences of Flexible Professionals: Validation of an Invariant Instrument across Mexico, Chile, Uruguay, and Spain. Sustainability, 2020, 12, 5224.	1.6	1
4	Are Water User Associations Prepared for a Second-Generation Modernization? The Case of the Valencian Community (Spain). Water (Switzerland), 2020, 12, 2136.	1.2	7
5	A Confidence Habitats Methodology in MR Quantitative Diffusion for the Classification of Neuroblastic Tumors. Cancers, 2020, 12, 3858.	1.7	6
6	Spatial determination of traffic CO emissions within street canyons using inverse modelling. Atmospheric Pollution Research, 2019, 10, 1140-1147.	1.8	5
7	Sensitivity Analysis: A Necessary Ingredient for Measuring the Quality of a Teaching Activity Index. Social Indicators Research, 2017, 131, 931-946.	1.4	8
8	Detecting Measurement Biases: Sources of Uncertainty, Accuracy, and Precision of the Measurements. , 2017, , 101-113.		1
9	Competencies for knowledge management: development and validation of a scale. Journal of Knowledge Management, 2015, 19, 836-855.	3.2	24
10	Maternal Anxiety following Delivery, Early Infant Temperament and Mother's Confidence in Caregiving. Spanish Journal of Psychology, 2014, 17, E95.	1.1	19
11	Magnetic resonance pharmacokinetic imaging clusterization of hepatocellular carcinomas as a means to grade tumor aggressiveness. Expert Review of Gastroenterology and Hepatology, 2012, 6, 711-716.	1.4	3
12	A multivariate method for analyzing and improving the use of student evaluation of teaching questionnaires: a case study. Quality and Quantity, 2011, 45, 1415-1427.	2.0	12
13	Structural stability of white sauces prepared with different types of fats and thawed in a microwave oven. Journal of Food Engineering, 2011, 104, 557-564.	2.7	11
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	Chemometric approaches for the zoning of Pinot Noir wines from the Casablanca valley, Chile. Food Chemistry, 2011, 127, 1842-1847.	4.2	22
16	Seeking organisational excellence by using the information coming from the EFQM excellence model as starting point: application to a real case. Total Quality Management and Business Excellence, 2011, 22, 853-868.	2.4	20
17	Gene-Environment Interaction of Child Temperament. Journal of Developmental and Behavioral Pediatrics, 2010, 31, 545-554.	0.6	28
18	Thyroid function 48h after delivery as a marker for subsequent postpartum depression. Psychoneuroendocrinology, 2010, 35, 738-742.	1.3	49

#	ARTICLE	IF	CITATIONS
19	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
20	Effects of composition, storage time, geographic origin and oak type on the accumulation of some volatile oak compounds and ethylphenols in wines. <i>Food Chemistry</i> , 2010, 122, 1076-1082.	4.2	32
21	Modelling of the auto-ignition angle in diesel HCCI engines through D-optimal design. <i>Fuel</i> , 2010, 89, 2561-2568.	3.4	6
22	Ignition delay time correlations for a diesel fuel with application to engine combustion modelling. <i>International Journal of Engine Research</i> , 2010, 11, 199-206.	1.4	33
23	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
24	Differentiation of barrel-aged wines according to their origin, variety, storage time and enological parameters using fermentation products. <i>Food Control</i> , 2009, 20, 269-276.	2.8	22
25	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
26	Relationship between sensory and physico-chemical quality parameters of cold-stored "Clemenules" mandarins coated with two commercial waxes. <i>Spanish Journal of Agricultural Research</i> , 2009, 7, 181.	0.3	21
27	Statistical differentiation of wines of different geographic origin and aged in barrel according to some volatile components and ethylphenols. <i>Food Chemistry</i> , 2008, 111, 1025-1031.	4.2	28
28	Rapid Determination of Crocetin Esters and Picrocrocine from Saffron Spice (<i>Crocus sativus</i> L.) Using UV-Visible Spectrophotometry for Quality Control. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3167-3175.	2.4	69
29	Third Mission Ranking for World Class Universities: Beyond Teaching and Research. <i>Higher Education in Europe</i> , 2008, 33, 259-271.	0.6	96
30	Effect of Honey Thermal Conditions on Hydroxymethylfurfural Content Prior to Pasteurization. <i>Food Science and Technology International</i> , 2008, 14, 29-35.	1.1	48
31	Mood changes after delivery: role of the serotonin transporter gene. <i>British Journal of Psychiatry</i> , 2008, 193, 383-388.	1.7	95
32	Volatile profile of mango (<i>Mangifera indica</i> L.), as affected by osmotic dehydration. <i>Food Chemistry</i> , 2007, 101, 219-228.	4.2	53
33	Influence of Different Factors on Firmness and Color Evolution During the Storage of Persimmon cv. "Rojo Brillante". <i>Journal of Food Science</i> , 2006, 71, S169.	1.5	27
34	Reduced expression of NO-sensitive guanylyl cyclase in reactive astrocytes of Alzheimer disease, Creutzfeldt-Jakob disease, and multiple sclerosis brains. <i>Neurobiology of Disease</i> , 2004, 17, 462-472.	2.1	34
35	Improvement in the Microbiological Quality of Ready-To-Use Desalted Cod. <i>Journal of Food Science</i> , 2003, 68, 2553-2557.	1.5	11
36	Influence of substituting milk powder for whey powder on yoghurt quality. <i>Trends in Food Science and Technology</i> , 2002, 13, 334-340.	7.8	102

#	ARTICLE	IF	CITATIONS
37	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
38	Proposal of a composite indicator for measuring social media presence in the wine market. , 0, , .		0