Jesus Lozano Rogado

List of Publications by Year
in descending order

78	2,137	172386 29	233338 45
papers	citations	h-index	g-index

80	80	80	2291
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Potential use of electronic noses, electronic tongues and biosensors as multisensor systems for spoilage examination in foods. Trends in Food Science and Technology, 2018, 80, 71-92.	7.8	125
2	Novel selective sensors based on carbon nanotube films for hydrogen detection. Sensors and Actuators B: Chemical, 2007, 122, 75-80.	4.0	99
3	Portable e-nose to classify different kinds of wine. Sensors and Actuators B: Chemical, 2008, 131, 71-76.	4.0	99
4	A Web-Based Approach for Classifying Environmental Pollutants Using Portable E-nose Devices. IEEE Intelligent Systems, 2016, 31, 108-112.	4.0	92
5	Wireless Sensor Network Combined with Cloud Computing for Air Quality Monitoring. Sensors, 2019, 19, 691.	2.1	84
6	Monitoring the aging of beers using a bioelectronic tongue. Food Control, 2012, 25, 216-224.	2.8	83
7	Electronic nose for wine ageing detection. Sensors and Actuators B: Chemical, 2008, 133, 180-186.	4.0	81
8	Classification of white wine aromas with an electronic nose. Talanta, 2005, 67, 610-616.	2.9	77
9	Potential application of electronic nose technology in brewery. Trends in Food Science and Technology, 2011, 22, 165-174.	7.8	69
10	Identification of typical wine aromas by means of an electronic nose. IEEE Sensors Journal, 2006, 6, 173-178.	2.4	68
11	Aging fingerprint characterization of beer using electronic nose. Sensors and Actuators B: Chemical, 2011, 159, 51-59.	4.0	64
12	Use of Electronic Noses for Diagnosis of Digestive and Respiratory Diseases through the Breath. Biosensors, 2019, 9, 35.	2.3	62
13	Electronic Nose with Digital Gas Sensors Connected via Bluetooth to a Smartphone for Air Quality Measurements. Sensors, 2020, 20, 786.	2.1	60
14	Electronic Nose Based on Independent Component Analysis Combined with Partial Least Squares and Artificial Neural Networks for Wine Prediction. Sensors, 2012, 12, 8055-8072.	2.1	56
15	Correlating e-nose responses to wine sensorial descriptors and gas chromatographyâ€“mass spectrometry profiles using partial least squares regression analysis. Sensors and Actuators B: Chemical, 2007, 127, 267-276.	4.0	55
16	A comparative study of sensor array and GCâ€“MS: application to Madrid wines characterization. Sensors and Actuators B: Chemical, 2004, 102, 299-307.	4.0	54
17	Threshold detection of aromatic compounds in wine with an electronic nose and a human sensory panel. Talanta, 2010, 80, 1899-1906.	2.9	47
18	SAW sensor array for wine discrimination. Sensors and Actuators B: Chemical, 2005, 107, 291-295.	4.0	44

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19	Wine classification with a zinc oxide SAW sensor array. Sensors and Actuators B: Chemical, 2006, 120, 166-171.	4.0	44
20	Discrimination of volatile compounds through an electronic nose based on ZnO SAW sensors. Sensors and Actuators B: Chemical, 2007, 127, 277-283.	4.0	43
21	Evaluation of Wine Aromatic Compounds by a Sensory Human Panel and an Electronic Nose. Journal of Agricultural and Food Chemistry, 2009, 57, 11543-11549.	2.4	42
22	Classification of non-alcoholic beer based on aftertaste sensory evaluation by chemometric tools. Expert Systems With Applications, 2012, 39, 4315-4327.	4.4	42
23	Differentiation of red wines using an electronic nose based on surface acoustic wave devices. Talanta, 2006, 68, 1162-1165.	2.9	39
24	Comparative study of sampling systems combined with gas sensors for wine discrimination. Sensors and Actuators B: Chemical, 2007, 126, 616-623.	4.0	39
25	Identification of Fresh-Chilled and Frozen-Thawed Chicken Meat and Estimation of their Shelf Life Using an E-Nose Machine Coupled Fuzzy KNN. Food Analytical Methods, 2020, 13, 678-689.	1.3	39
26	On-line classification of pollutants in water using wireless portable electronic noses. Chemosphere, 2016, 152, 107-116.	4.2	38
27	Enrichment sampling methods for wine discrimination with gas sensors. Journal of Food Composition and Analysis, 2008, 21, 716-723.	1.9	37
28	Bluetooth gas sensing module combined with smartphones for air quality monitoring. Chemosphere, 2018, 205, 618-626.	4.2	33
29	Determining quality of caviar from Caspian Sea based on Raman spectroscopy and using artificial neural networks. Talanta, 2013, 111, 98-104.	2.9	31
30	Low-Cost Air Quality Measurement System Based on Electrochemical and PM Sensors with Cloud Connection. Sensors, 2021, 21, 6228.	2.1	29
31	Evolution of Wireless Sensor Network for Air Quality Measurements. Electronics (Switzerland), 2018, 7, 342.	1.8	28
32	E-Nose Discrimination of Abnormal Fermentations in Spanish-Style Green Olives. Molecules, 2021, 26, 5353.	1.7	27
33	Analysis of Doppler Effect on the Pulse Compression of Different Codes Emitted by an Ultrasonic LPS. Sensors, 2011, 11, 10765-10784.	2.1	26
34	Discrimination of different aromatic compounds in water, ethanol and wine with a thin film sensor array. Sensors and Actuators B: Chemical, 2004, 103, 98-103.	4.0	25
35	Automatic Sensor System for the Continuous Analysis of the Evolution of Wine. American Journal of Enology and Viticulture, 2015, 66, 148-155.	0.9	18
36	Electronic nose as an innovative measurement system for the quality assurance and control of bakery products: A review. Engineering in Agriculture, Environment and Food, 2016, 9, 365-374.	0.2	18

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37	Triangular Test of Amanita Mushrooms by Using Electronic Nose and Sensory Panel. Foods, 2019, 8, 414.	1.9	16
38	<scp>Electronic</scp> nose application for the discrimination of sterilization treatments applied to <scp>Californian</scp>â€style black olive varieties. Journal of the Science of Food and Agriculture, 2022, 102, 2232-2241.	1.7	16
39	Determination of the Masking Effect of the â€˜Zapateriaâ€™ Defect in Flavoured Stuffed Olives Using E-Nose. Molecules, 2022, 27, 4300.	1.7	14
40	Graphene-Doped Tin Oxide Nanofibers and Nanoribbons as Gas Sensors to Detect Biomarkers of Different Diseases through the Breath. Sensors, 2020, 20, 7223.	2.1	13
41	Wine Applications With Electronic Noses. , 2016, , 137-148.		12
42	Characterization of Polyphenol and Volatile Fractions of Californian-Style Black Olives and Innovative Application of E-nose for Acrylamide Determination. Foods, 2021, 10, 2973.	1.9	10
43	A Novel Bike-Mounted Sensing Device with Cloud Connectivity for Dynamic Air-Quality Monitoring by Urban Cyclists. Sensors, 2022, 22, 1272.	2.1	10
44	Evaluation of the olfactory pattern of black olives stuffed with flavored hydrocolloids. LWT - Food Science and Technology, 2022, 163, 113556.	2.5	10
45	Real time detection of beer defects with a hand held electronic nose. , 2015, , .		9
46	Electronic Noses Applications in Beer Technology. , 2017, , .		9
47	Electrochemical gas sensing module combined with Unmanned Aerial Vehicles for air quality monitoring. Sensors and Actuators B: Chemical, 2022, 364, 131815.	4.0	9
48	Identification of Poisonous Mushrooms by Means of a Hand-Held Electronic Nose. Proceedings (mdpi), 2019, 14, 33.	0.2	7
49	Craft beer vs industrial beer: chemical and sensory differences. British Food Journal, 2021, ahead-of-print, .	1.6	7
50	Application of Electronic Nose to Discriminate Species of Mold Strains in Synthetic Brines. Frontiers in Microbiology, 2022, 13, .	1.5	7
51	Portable Electronic Nose Based on Digital and Analog Chemical Sensors for 2,4,6-Trichloroanisole Discrimination. Sensors, 2022, 22, 3453.	2.1	6
52	Detection of Acetic Acid in wine by means of an electronic nose. , 2011, , .		5
53	Sensors and Systems for Environmental Monitoring and Control. Journal of Sensors, 2017, 2017, 1-2.	0.6	5
54	Degradation of instrumentation amplifiers due to the nonionizing energy loss damage. IEEE Transactions on Nuclear Science, 2003, 50, 2433-2440.	1.2	4

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55	Detection of Pollutants in Water Samples with a Wireless Hand-held E-nose. Procedia Engineering, 2014, 87, 556-559.	1.2	4
56	Towards the Miniaturization of Electronic Nose as Personal Measurement Systems. Proceedings (mdpi), 2019, 14, .	0.2	4
57	Personal electronic systems for citizen measurements of air quality. , 2019, , .		4
58	Different dry hopping and fermentation methods: influence on beer nutritional quality. Journal of the Science of Food and Agriculture, 2021, 101, 2828-2835.	1.7	4
59	Fast Detection of TCA in Cork Stoppers by Means of Electronic Noses. , 2020, , .		3
60	Integrating LoRa-Based Communications into Unmanned Aerial Vehicles for Data Acquisition from Terrestrial Beacons. Electronics (Switzerland), 2022, 11, 1865.	1.8	3
61	Measurement of velocities in noisy environments with a microwave Doppler-effect radar. European Journal of Physics, 2001, 22, 249-255.	0.3	2
62	Comparison Among Several Fiber Coating for a Solid Phase Microextraction (SPME) Based Electronic Nose Applied to Wine Discrimination. , 0, , .		2
63	Discrimination of Aromas in Beer with Electronic Nose. , 2018, , .		2
64	Electronic system for citizensâ€™ air quality mapping. , 2021, , .		2
65	<title>Adsorption induced differential surface stress versus adsorption induced resonance frequency change: a comparison</title>. , 2005, , .		1
66	Identification of typical aromas of red wines with thin film sensors combined with pattern recognition techniques. , 0, , .		1
67	Disease Biomarkers Detection in Breath with a Miniaturized Electronic Nose. Lecture Notes in Electrical Engineering, 2021, , 39-44.	0.3	1
68	Wine Classification with Gas Sensors Combined with Independent Component Analysis and Neural Networks. Lecture Notes in Computer Science, 2009, , 1280-1287.	1.0	1
69	Hand-Held Electronic Nose to Detect Biomarkers of Diseases Through Breath. Lecture Notes in Electrical Engineering, 2020, , 43-48.	0.3	1
70	NanoElectroOptical Nose (NEONOSE) for the detection of Climate Change gases. , 2022, , .		1
71	Sprayed Carbon Nanotube Thin Films as Hydrogen Sensors. Materials Research Society Symposia Proceedings, 2005, 900, 1.	0.1	0
72	Threshold detection of aromatic compounds in wine with an electronic nose and a human sensory panel. , 2009, , .		0

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73	Electronic Nose For Measuring Wine Evolution In Wine Cellars. , 2009, , .		0
74	Detection of TATP precursors with MOX gas sensors combined with Solid Phase Micro Extraction. , 2013, , .		0
75	A REstfull Approach for Classifying Pollutants in Water Using Neural Networks. Advances in Intelligent Systems and Computing, 2015, , 371-380.	0.5	0
76	A PageRank-Based Method to Extract Fuzzy Expressions as Features in Supervised Classification Problems. Lecture Notes in Computer Science, 2018, , 154-163.	1.0	0
77	Detection of TCA in cork stoppers using an electronic nose. , 2022, , .		0
78	Versatile electronic nose for the detection of chronic disease biomarkers through the breath. , 2022, , .		0