

Jesus Lozano Rogado

List of Publications by Year in descending order

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Version: 2024-02-01

78
papers

2,137
citations

172386

29
h-index

233338

45
g-index

80
all docs

80
docs citations

80
times ranked

2291
citing authors

#	ARTICLE	IF	CITATIONS
1	Electronic nose application for the discrimination of sterilization treatments applied to Californian black olive varieties. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 2232-2241.	1.7	16
2	A Novel Bike-Mounted Sensing Device with Cloud Connectivity for Dynamic Air-Quality Monitoring by Urban Cyclists. <i>Sensors</i> , 2022, 22, 1272.	2.1	10
3	Electrochemical gas sensing module combined with Unmanned Aerial Vehicles for air quality monitoring. <i>Sensors and Actuators B: Chemical</i> , 2022, 364, 131815.	4.0	9
4	Portable Electronic Nose Based on Digital and Analog Chemical Sensors for 2,4,6-Trichloroanisole Discrimination. <i>Sensors</i> , 2022, 22, 3453.	2.1	6
5	Application of Electronic Nose to Discriminate Species of Mold Strains in Synthetic Brines. <i>Frontiers in Microbiology</i> , 2022, 13, .	1.5	7
6	Evaluation of the olfactory pattern of black olives stuffed with flavored hydrocolloids. <i>LWT - Food Science and Technology</i> , 2022, 163, 113556.	2.5	10
7	Detection of TCA in cork stoppers using an electronic nose. , 2022, , .		0
8	Versatile electronic nose for the detection of chronic disease biomarkers through the breath. , 2022, , .		0
9	NanoElectroOptical Nose (NEONOSE) for the detection of Climate Change gases. , 2022, , .		1
10	Integrating LoRa-Based Communications into Unmanned Aerial Vehicles for Data Acquisition from Terrestrial Beacons. <i>Electronics (Switzerland)</i> , 2022, 11, 1865.	1.8	3
11	Determination of the Masking Effect of the Zapateria™ Defect in Flavoured Stuffed Olives Using E-Nose. <i>Molecules</i> , 2022, 27, 4300.	1.7	14
12	Different dry hopping and fermentation methods: influence on beer nutritional quality. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2828-2835.	1.7	4
13	Disease Biomarkers Detection in Breath with a Miniaturized Electronic Nose. <i>Lecture Notes in Electrical Engineering</i> , 2021, , 39-44.	0.3	1
14	Craft beer vs industrial beer: chemical and sensory differences. <i>British Food Journal</i> , 2021, ahead-of-print, .	1.6	7
15	E-Nose Discrimination of Abnormal Fermentations in Spanish-Style Green Olives. <i>Molecules</i> , 2021, 26, 5353.	1.7	27
16	Low-Cost Air Quality Measurement System Based on Electrochemical and PM Sensors with Cloud Connection. <i>Sensors</i> , 2021, 21, 6228.	2.1	29
17	Characterization of Polyphenol and Volatile Fractions of Californian-Style Black Olives and Innovative Application of E-nose for Acrylamide Determination. <i>Foods</i> , 2021, 10, 2973.	1.9	10
18	Electronic system for citizens' air quality mapping. , 2021, , .		2

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19	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
20	Fast Detection of TCA in Cork Stoppers by Means of Electronic Noses. , 2020, , .		3
21	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
22	Electronic Nose with Digital Gas Sensors Connected via Bluetooth to a Smartphone for Air Quality Measurements. Sensors, 2020, 20, 786.	2.1	60
23	Hand-Held Electronic Nose to Detect Biomarkers of Diseases Through Breath. Lecture Notes in Electrical Engineering, 2020, , 43-48.	0.3	1
24	Identification of Poisonous Mushrooms by Means of a Hand-Held Electronic Nose. Proceedings (mdpi), 2019, 14, 33.	0.2	7
25	Towards the Miniaturization of Electronic Nose as Personal Measurement Systems. Proceedings (mdpi), 2019, 14, .	0.2	4
26	Triangular Test of Amanita Mushrooms by Using Electronic Nose and Sensory Panel. Foods, 2019, 8, 414.	1.9	16
27	Use of Electronic Noses for Diagnosis of Digestive and Respiratory Diseases through the Breath. Biosensors, 2019, 9, 35.	2.3	62
28	Wireless Sensor Network Combined with Cloud Computing for Air Quality Monitoring. Sensors, 2019, 19, 691.	2.1	84
29	Personal electronic systems for citizen measurements of air quality. , 2019, , .		4
30	Bluetooth gas sensing module combined with smartphones for air quality monitoring. Chemosphere, 2018, 205, 618-626.	4.2	33
31	Discrimination of Aromas in Beer with Electronic Nose. , 2018, , .		2
32	Evolution of Wireless Sensor Network for Air Quality Measurements. Electronics (Switzerland), 2018, 7, 342.	1.8	28
33	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
34	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
35	Sensors and Systems for Environmental Monitoring and Control. Journal of Sensors, 2017, 2017, 1-2.	0.6	5
36	Electronic Noses Applications in Beer Technology. , 2017, , .		9

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37	A Web-Based Approach for Classifying Environmental Pollutants Using Portable E-nose Devices. IEEE Intelligent Systems, 2016, 31, 108-112.	4.0	92
38	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
39	Wine Applications With Electronic Noses. , 2016, , 137-148.		12
40	On-line classification of pollutants in water using wireless portable electronic noses. Chemosphere, 2016, 152, 107-116.	4.2	38
41	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
42	Real time detection of beer defects with a hand held electronic nose. , 2015, , .		9
43	A REStfull Approach for Classifying Pollutants in Water Using Neural Networks. Advances in Intelligent Systems and Computing, 2015, , 371-380.	0.5	0
44	Detection of Pollutants in Water Samples with a Wireless Hand-held E-nose. Procedia Engineering, 2014, 87, 556-559.	1.2	4
45	Detection of TATP precursors with MOX gas sensors combined with Solid Phase Micro Extraction. , 2013, , .		0
46	Determining quality of caviar from Caspian Sea based on Raman spectroscopy and using artificial neural networks. Talanta, 2013, 111, 98-104.	2.9	31
47	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
48	Monitoring the aging of beers using a bioelectronic tongue. Food Control, 2012, 25, 216-224.	2.8	83
49	Classification of non-alcoholic beer based on aftertaste sensory evaluation by chemometric tools. Expert Systems With Applications, 2012, 39, 4315-4327.	4.4	42
50	Potential application of electronic nose technology in brewery. Trends in Food Science and Technology, 2011, 22, 165-174.	7.8	69
51	Aging fingerprint characterization of beer using electronic nose. Sensors and Actuators B: Chemical, 2011, 159, 51-59.	4.0	64
52	Detection of Acetic Acid in wine by means of an electronic nose. , 2011, , .		5
53	Analysis of Doppler Effect on the Pulse Compression of Different Codes Emitted by an Ultrasonic LPS. Sensors, 2011, 11, 10765-10784.	2.1	26
54	Threshold detection of aromatic compounds in wine with an electronic nose and a human sensory panel. Talanta, 2010, 80, 1899-1906.	2.9	47

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55	Threshold detection of aromatic compounds in wine with an electronic nose and a human sensory panel. , 2009, , .		0
56	Electronic Nose For Measuring Wine Evolution In Wine Cellars. , 2009, , .		0
57	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
58	Wine Classification with Gas Sensors Combined with Independent Component Analysis and Neural Networks. Lecture Notes in Computer Science, 2009, , 1280-1287.	1.0	1
59	Portable e-nose to classify different kinds of wine. Sensors and Actuators B: Chemical, 2008, 131, 71-76.	4.0	99
60	Electronic nose for wine ageing detection. Sensors and Actuators B: Chemical, 2008, 133, 180-186.	4.0	81
61	Enrichment sampling methods for wine discrimination with gas sensors. Journal of Food Composition and Analysis, 2008, 21, 716-723.	1.9	37
62	Novel selective sensors based on carbon nanotube films for hydrogen detection. Sensors and Actuators B: Chemical, 2007, 122, 75-80.	4.0	99
63	Comparative study of sampling systems combined with gas sensors for wine discrimination. Sensors and Actuators B: Chemical, 2007, 126, 616-623.	4.0	39
64	Correlating e-nose responses to wine sensorial descriptors and gas chromatography-mass spectrometry profiles using partial least squares regression analysis. Sensors and Actuators B: Chemical, 2007, 127, 267-276.	4.0	55
65	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
66	Differentiation of red wines using an electronic nose based on surface acoustic wave devices. Talanta, 2006, 68, 1162-1165.	2.9	39
67	Wine classification with a zinc oxide SAW sensor array. Sensors and Actuators B: Chemical, 2006, 120, 166-171.	4.0	44
68	Identification of typical wine aromas by means of an electronic nose. IEEE Sensors Journal, 2006, 6, 173-178.	2.4	68
69	<title>Adsorption induced differential surface stress versus adsorption induced resonance frequency change: a comparison</title>. , 2005, , .		1
70	SAW sensor array for wine discrimination. Sensors and Actuators B: Chemical, 2005, 107, 291-295.	4.0	44
71	Sprayed Carbon Nanotube Thin Films as Hydrogen Sensors. Materials Research Society Symposia Proceedings, 2005, 900, 1.	0.1	0
72	Classification of white wine aromas with an electronic nose. Talanta, 2005, 67, 610-616.	2.9	77

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73	A comparative study of sensor array and GC-MS: application to Madrid wines characterization. Sensors and Actuators B: Chemical, 2004, 102, 299-307.	4.0	54
74	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
75	Degradation of instrumentation amplifiers due to the nonionizing energy loss damage. IEEE Transactions on Nuclear Science, 2003, 50, 2433-2440.	1.2	4
76	Measurement of velocities in noisy environments with a microwave Doppler-effect radar. European Journal of Physics, 2001, 22, 249-255.	0.3	2
77	Identification of typical aromas of red wines with thin film sensors combined with pattern recognition techniques. , 0, , .		1
78	Comparison Among Several Fiber Coating for a Solid Phase Microextraction (SPME) Based Electronic Nose Applied to Wine Discrimination. , 0, , .		2