

Jose S Torrecilla

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

128
papers

3,624
citations

35
h-index

55
g-index

133
ext. papers

3,968
ext. citations

5.5
avg, IF

5.38
L-index

#	Paper	IF	Citations
128	Convolutional capture of the expansion of extra virgin olive oil droplets to quantify adulteration. <i>Food Chemistry</i> , 2022 , 368, 130765	8.5	2
127	Single-digit ppm quantification of melamine in powdered milk driven by computer vision. <i>Food Control</i> , 2022 , 131, 108424	6.2	1
126	Standard photographs convolutionally processed to indirectly detect gluten in chickpea flour. <i>Journal of Food Composition and Analysis</i> , 2022 , 104547	4.1	0
125	Is my food safe? - AI-based classification of lentil flour samples with trace levels of gluten or nuts.. <i>Food Chemistry</i> , 2022 , 386, 132832	8.5	2
124	Distinct thermal patterns to detect and quantify trace levels of wheat flour mixed into ground chickpeas.. <i>Food Chemistry</i> , 2022 , 384, 132468	8.5	0
123	Deep transfer learning to verify quality and safety of ground coffee. <i>Food Control</i> , 2021 , 122, 107801	6.2	15
122	Profiles of Volatile Biomarkers Detect Tuberculosis from Skin. <i>Advanced Science</i> , 2021 , 8, e2100235	13.6	7
121	Thermal imaging of rice grains and flours to design convolutional systems to ensure quality and safety. <i>Food Control</i> , 2021 , 121, 107572	6.2	11
120	Detection of adulterations of extra-virgin olive oil by means of infrared thermography 2021 , 79-84		1
119	Phenolic compounds in olive oil mill wastewater 2021 , 693-700		
118	Thinking-Based Learning at Higher Education Levels: Implementation and Outcomes within a Chemical Engineering Class. <i>Journal of Chemical Education</i> , 2021 , 98, 774-781	2.4	2
117	Influence of the distribution chain on the quality of extra virgin olive oils 2021 , 85-90		
116	Low requirement imaging enables sensitive and robust rice adulteration quantification via transfer learning. <i>Food Control</i> , 2021 , 127, 108122	6.2	4
115	Spectroscopy to evaluate the quality control of extra-virgin olive oils 2021 , 91-97		
114	Machine Learning and Feature Selection Applied to SEER Data to Reliably Assess Thyroid Cancer Prognosis. <i>Scientific Reports</i> , 2020 , 10, 5176	4.9	8
113	Deep thermal imaging to compute the adulteration state of extra virgin olive oil. <i>Computers and Electronics in Agriculture</i> , 2020 , 171, 105290	6.5	16
112	Honey exposed to laser-induced breakdown spectroscopy for chaos-based botanical classification and fraud assessment. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2020 , 199, 103939	3.8	10

111	Visible imaging to convolutionally discern and authenticate varieties of rice and their derived flours. <i>Food Control</i> , 2020 , 110, 106971	6.2	22
110	Exposing adulteration of Muscatel wines and assessing its distribution chain with fluorescence via intelligent and chaotic networks. <i>Food Control</i> , 2020 , 118, 107428	6.2	2
109	Cognitive chaos on spectrofluorometric data to quantitatively unmask adulterations of a PDO vinegar. <i>Food Control</i> , 2020 , 108, 106860	6.2	6
108	Convolutional decoding of thermographic images to locate and quantify honey adulterations. <i>Talanta</i> , 2020 , 209, 120500	6.2	13
107	Combination of LEDs and cognitive modeling to quantify sheep cheese whey in watercourses. <i>Talanta</i> , 2019 , 203, 290-296	6.2	3
106	Cognitive fluorescence sensing to monitor the storage conditions and locate adulterations of extra virgin olive oil. <i>Food Control</i> , 2019 , 103, 48-58	6.2	7
105	Intelligent real-time quantification of cheese whey in rivers and reservoirs in Madrid (Spain). <i>Sensors and Actuators B: Chemical</i> , 2019 , 298, 126895	8.5	
104	Linear and non-linear quantification of extra virgin olive oil, soybean oil, and sweet almond oil in blends to assess their commercial labels. <i>Journal of Food Composition and Analysis</i> , 2019 , 75, 70-74	4.1	6
103	Chaotic parameters from fluorescence spectra to resolve fraudulent mixtures of fresh and expired protected designation of origin extra virgin olive oils. <i>Talanta</i> , 2019 , 195, 1-7	6.2	10
102	Laser diode induced excitation of PDO extra virgin olive oils for cognitive authentication and fraud detection. <i>Sensors and Actuators B: Chemical</i> , 2019 , 280, 1-9	8.5	14
101	On-site images taken and processed to classify olives according to quality The foundation of a high-grade olive oil. <i>Postharvest Biology and Technology</i> , 2018 , 140, 60-66	6.2	3
100	Characterization of an array of honeys of different types and botanical origins through fluorescence emission based on LEDs. <i>Talanta</i> , 2018 , 185, 196-202	6.2	13
99	Chaotic parameters extracted from fluorescence spectra to quantify sheep cheese whey in natural bodies of water. <i>Talanta</i> , 2018 , 190, 269-277	6.2	2
98	Intelligent modelling to monitor the evolution of quality of extra virgin olive oil in simulated distribution conditions. <i>Biosystems Engineering</i> , 2018 , 172, 49-56	4.8	8
97	Cancer metabolism: the volatile signature of glycolysis-in vitro model in lung cancer cells. <i>Journal of Breath Research</i> , 2017 , 11, 016008	3.1	20
96	Exhaled Breath Markers for Nonimaging and Noninvasive Measures for Detection of Multiple Sclerosis. <i>ACS Chemical Neuroscience</i> , 2017 , 8, 2402-2413	5.7	24
95	Linear and non-linear modeling to identify vinegars in blends through spectroscopic data. <i>LWT - Food Science and Technology</i> , 2016 , 65, 565-571	5.4	18
94	Neural networks applied to characterize blends containing refined and extra virgin olive oils. <i>Talanta</i> , 2016 , 161, 304-308	6.2	14

93	Programmed Nanoparticles for Tailoring the Detection of Inflammatory Bowel Diseases and Irritable Bowel Syndrome Disease via Breathprint. <i>Advanced Healthcare Materials</i> , 2016 , 5, 2339-44	10.1	19
92	A Highly Sensitive Diketopyrrolopyrrole-Based Ambipolar Transistor for Selective Detection and Discrimination of Xylene Isomers. <i>Advanced Materials</i> , 2016 , 28, 4012-8	24	112
91	Hazardous aromatic VOC quantification through spectroscopic analysis and intelligent modeling to assess drinking water quality. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2016 , 156, 102-107	3.8	7
90	Cancerous glucose metabolism in lung cancer-evidence from exhaled breath analysis. <i>Journal of Breath Research</i> , 2016 , 10, 026012	3.1	22
89	Algorithmic modeling of spectroscopic data to quantify binary mixtures of vinegars of different botanical origins. <i>Analytical Methods</i> , 2016 , 8, 2786-2793	3.2	3
88	Neural networks applied to determine the thermophysical properties of amino acid based ionic liquids. <i>Physical Chemistry Chemical Physics</i> , 2016 , 18, 7435-41	3.6	12
87	Neural networks to Estimate Physicochemical Properties of Choline Carboxylate Ionic Liquids. <i>ACS Sustainable Chemistry and Engineering</i> , 2016 , 4, 536-540	8.3	5
86	Sensors: A Highly Sensitive Diketopyrrolopyrrole-Based Ambipolar Transistor for Selective Detection and Discrimination of Xylene Isomers (Adv. Mater. 21/2016). <i>Advanced Materials</i> , 2016 , 28, 4163	24	
85	Silicon Nanowire Sensors Enable Diagnosis of Patients via Exhaled Breath. <i>ACS Nano</i> , 2016 , 10, 7047-57	16.7	142
84	Quantifying binary and ternary mixtures of monovarietal extra virgin olive oils with UV-Vis absorption and chemometrics. <i>Sensors and Actuators B: Chemical</i> , 2016 , 234, 115-121	8.5	9
83	Spectroscopic determination of the photodegradation of monovarietal extra virgin olive oils and their binary mixtures through intelligent systems. <i>Talanta</i> , 2015 , 144, 363-8	6.2	13
82	Inputting molecular weights into a multilayer perceptron to estimate refractive indices of dialkylimidazolium-based ionic liquids: A purity evaluation. <i>Applied Soft Computing Journal</i> , 2015 , 28, 394-399	7.5	6
81	Conductivity of Ionic Liquids: A Neural Network Approach. <i>Industrial & Engineering Chemistry Research</i> , 2015 , 54, 55-58	3.9	3
80	Viscosity estimation of binary mixtures of ionic liquids through a multi-layer perceptron model. <i>Journal of Industrial and Engineering Chemistry</i> , 2015 , 21, 1350-1353	6.3	19
79	Non-linear models applied to experimental spectroscopical quantitative analysis of aqueous ternary mixtures of imidazolium and pyridinium-based ionic liquids. <i>Sensors and Actuators B: Chemical</i> , 2015 , 206, 139-145	8.5	13
78	Application of artificial neural networks as a tool for moisture prediction in microbially colonized halite in the Atacama Desert. <i>Journal of Geophysical Research G: Biogeosciences</i> , 2015 , 120, 1018-1026	3.7	1
77	Identifying and Quantifying Adulterants in Extra Virgin Olive Oil of the Picual Varietal by Absorption Spectroscopy and Nonlinear Modeling. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 5646-52	5.7	19
76	The accurate estimation of physicochemical properties of ternary mixtures containing ionic liquids via artificial neural networks. <i>Physical Chemistry Chemical Physics</i> , 2015 , 17, 4533-7	3.6	11

75	Artificial neural networks applied to fluorescence studies for accurate determination of N-butylpyridinium chloride concentration in aqueous solution. <i>Sensors and Actuators B: Chemical</i> , 2014 , 198, 173-179	8.5	21
74	Artificial sensing intelligence with silicon nanowires for ultrasensitive detection in the gas phase. <i>Nano Letters</i> , 2014 , 14, 933-8	11.5	180
73	Estimation of the refractive indices of imidazolium-based ionic liquids using their polarisability values. <i>Physical Chemistry Chemical Physics</i> , 2014 , 16, 128-34	3.6	47
72	Linking chemical parameters to sensory panel results through neural networks to distinguish olive oil quality. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 10661-5	5.7	28
71	Determination of Physicochemical Properties of Pyridinium-Based Ionic Liquid Binary Mixtures with a Common Component through Neural Networks. <i>Industrial & Engineering Chemistry Research</i> , 2014 , 53, 1015-1019	3.9	7
70	Neural networks to estimate the water content of imidazolium-based ionic liquids using their refractive indices. <i>Talanta</i> , 2013 , 116, 122-6	6.2	22
69	Estimation with neural networks of the water content in imidazolium-based ionic liquids using their experimental density and viscosity values. <i>Talanta</i> , 2013 , 113, 93-8	6.2	43
68	Self-organizing maps based on chaotic parameters to detect adulterations of extra virgin olive oil with inferior edible oils. <i>Journal of Food Engineering</i> , 2013 , 118, 400-405	6	38
67	Neural network models to classify olive oils within the protected denomination of origin framework. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 2528-2534	3.8	20
66	Current Applications of Artificial Neural Networks in Biochemistry with Emphasis on Cancer Research. <i>Current Biochemical Engineering</i> , 2013 , 1, 25-34	2	11
65	Alkylsulfate-based ionic liquids in the liquid-liquid extraction of aromatic hydrocarbons. <i>Journal of Chemical Thermodynamics</i> , 2012 , 45, 68-74	2.9	30
64	Separation of toluene from n-heptane by liquid-liquid extraction using binary mixtures of [bpy][BF ₄] and [4bmpy][Tf ₂ N] ionic liquids as solvent. <i>Journal of Chemical Thermodynamics</i> , 2012 , 53, 119-124	2.9	31
63	Radial basis network analysis to estimate lycopene degradation kinetics in tomato-based products. <i>Food Research International</i> , 2012 , 49, 453-458	7	8
62	Modelling of Hydrocarbon Solubility in Isomeric Ionic Liquids Using Mathematical Regressions. <i>Separation Science and Technology</i> , 2012 , 47, 392-398	2.5	
61	Rebuttal to Comments on Boiling Points of Ternary Azeotropic Mixtures Modeled with the Use of the Universal Solvation Equation and Neural Networks. <i>Industrial & Engineering Chemistry Research</i> , 2012 , 51, 9123-9128	3.9	
60	Boiling Points of Ternary Azeotropic Mixtures Modeled with the Use of the Universal Solvation Equation and Neural Networks. <i>Industrial & Engineering Chemistry Research</i> , 2012 , 51, 9123-9128	3.9	8
59	Liquid-liquid extraction of toluene from n-heptane using binary mixtures of N-butylpyridinium tetrafluoroborate and N-butylpyridinium bis(trifluoromethylsulfonyl)imide ionic liquids. <i>Chemical Engineering Journal</i> , 2012 , 180, 210-215	14.7	53
58	Sulfonate-Based Ionic Liquids in the Liquid-Liquid Extraction of Aromatic Hydrocarbons. <i>Journal of Chemical & Engineering Data</i> , 2011 , 56, 3188-3193	2.8	28

57	The ability of spectrum autocorrelation models to predict the lycopene concentration in foods through visible spectroscopic data. <i>Talanta</i> , 2011 , 85, 2479-83	6.2	6
56	Application of lag-k autocorrelation coefficient and the TGA signals approach to detecting and quantifying adulterations of extra virgin olive oil with inferior edible oils. <i>Analytica Chimica Acta</i> , 2011 , 688, 140-5	6.6	7
55	Thermophysical Properties of 1-Ethyl-3-methylimidazolium 1,1,2,2-Tetrafluoroethanesulfonate and 1-Ethyl-3-methylimidazolium Ethylsulfate Ionic Liquids as a Function of Temperature. <i>Journal of Chemical & Engineering Data</i> , 2011 , 56, 3589-3597	2.8	41
54	Prediction of gas solubilities in ionic liquids. <i>Physical Chemistry Chemical Physics</i> , 2011 , 13, 17262-72	3.6	22
53	Liquid-Liquid Extraction of Toluene from Heptane Using 1-Alkyl-3-methylimidazolium Bis(trifluoromethylsulfonyl)imide Ionic Liquids. <i>Journal of Chemical & Engineering Data</i> , 2011 , 56, 113-118	2.8	69
52	1-Alkyl-2,3-dimethylimidazolium Bis(trifluoromethylsulfonyl)imide Ionic Liquids for the Liquid-Liquid Extraction of Toluene from Heptane. <i>Journal of Chemical & Engineering Data</i> , 2011 , 56, 3468-3474	2.8	28
51	N-butylpyridinium bis-(trifluoromethylsulfonyl)imide ionic liquids as solvents for the liquid-liquid extraction of aromatics from their mixtures with alkanes: Isomeric effect of the cation. <i>Fluid Phase Equilibria</i> , 2011 , 301, 62-66	2.5	49
50	Quantification of adulterant agents in extra virgin olive oil by models based on its thermophysical properties. <i>Journal of Food Engineering</i> , 2011 , 103, 211-218	6	21
49	(Liquid+liquid) equilibrium for the ternary systems {heptane+toluene+1-allyl-3-methylimidazolium bis(trifluoromethylsulfonyl)imide} and {heptane+toluene+1-methyl-3-propylimidazolium bis(trifluoromethylsulfonyl)imide} ionic liquids. <i>Journal of Chemical Thermodynamics</i> , 2011 , 43, 1641-1645	2.9	23
48	Phenolic Compounds in Olive Oil Mill Wastewater 2010 , 357-365		3
47	Self-organizing maps and learning vector quantization networks as tools to identify vegetable oils and detect adulterations of extra virgin olive oil. <i>Computer Aided Chemical Engineering</i> , 2010 , 28, 313-318	6.6	10
46	Solvent Extraction of Toluene from Heptane with the Ionic Liquids N-Ethylpyridinium Bis(trifluoromethylsulfonyl)imide and z-Methyl-N-ethylpyridinium Bis(trifluoromethylsulfonyl)imide (z = 2, 3, or 4) at T = 313.2 K. <i>Journal of Chemical & Engineering Data</i> , 2010 , 55, 1827-1836	2.8	28
45	Neural network analysis of spectroscopic data of lycopene and beta-carotene content in food samples compared to HPLC-UV-vis. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 72-5	5.7	20
44	Liquid-Liquid Equilibria for the Ternary Systems {Heptane + Toluene + N-Butylpyridinium Tetrafluoroborate or N-Hexylpyridinium Tetrafluoroborate} at T = 313.2 K. <i>Journal of Chemical & Engineering Data</i> , 2010 , 55, 2862-2865	2.8	47
43	Ternary Liquid-Liquid Equilibria Measurement for Hexane and Benzene with the Ionic Liquid 1-Butyl-3-methylimidazolium Methylsulfate at T = (298.2, 313.2, and 328.2) K. <i>Journal of Chemical & Engineering Data</i> , 2010 , 55, 258-261	2.8	61
42	Ionic liquids: determination of their aqueous content using differential scanning calorimeter equipment, chaotic parameters and a radial basis network model. <i>Talanta</i> , 2010 , 81, 1766-71	6.2	3
41	Radial basis network analysis of color parameters to estimate lycopene content on tomato fruits. <i>Talanta</i> , 2010 , 83, 9-13	6.2	10
40	Linear and non linear chemometric models to quantify the adulteration of extra virgin olive oil. <i>Talanta</i> , 2010 , 83, 404-9	6.2	17

39	A COSMO-RS based guide to analyze/quantify the polarity of ionic liquids and their mixtures with organic cosolvents. <i>Physical Chemistry Chemical Physics</i> , 2010 , 12, 1991-2000	3.6	57
38	A quantum-chemical-based guide to analyze/quantify the cytotoxicity of ionic liquids. <i>Green Chemistry</i> , 2010 , 12, 123-134	10	75
37	A novel method to quantify the adulteration of extra virgin olive oil with low-grade olive oils by UV-vis. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1679-84	5.7	51
36	(Liquid+liquid) equilibria in the binary systems (aliphatic, or aromatic hydrocarbons+1-ethyl-3-methylimidazolium ethylsulfate, or 1-butyl-3-methylimidazolium methylsulfate ionic liquids). <i>Journal of Chemical Thermodynamics</i> , 2010 , 42, 144-150	2.9	33
35	Separation of toluene and heptane by liquid-liquid extraction using z-methyl-N-butylpyridinium tetrafluoroborate isomers (z=2, 3, or 4) at T=313.2 K. <i>Journal of Chemical Thermodynamics</i> , 2010 , 42, 1004-1008	2.9	51
34	Liquid-liquid equilibria for {hexane + benzene + 1-ethyl-3-methylimidazolium ethylsulfate} at (298.2, 313.2 and 328.2) K. <i>Fluid Phase Equilibria</i> , 2009 , 282, 117-120	2.5	86
33	Estimation of toxicity of ionic liquids in Leukemia Rat Cell Line and Acetylcholinesterase enzyme by principal component analysis, neural networks and multiple lineal regressions. <i>Journal of Hazardous Materials</i> , 2009 , 164, 182-94	12.8	130
32	Self-organizing maps and learning vector quantization networks as tools to identify vegetable oils. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 2763-9	5.7	8
31	Development of an a Priori Ionic Liquid Design Tool. 2. Ionic Liquid Selection through the Prediction of COSMO-RS Molecular Descriptor by Inverse Neural Network. <i>Industrial & Engineering Chemistry Research</i> , 2009 , 48, 2257-2265	3.9	53
30	Chaotic parameters and their role in quantifying noise in the output signals from UV, TGA and DSC apparatus. <i>Talanta</i> , 2009 , 79, 665-8	6.2	9
29	Determination of Toluene, n-Heptane, [emim][EtSO ₄], and [bmim][MeSO ₄] Ionic Liquids Concentrations in Quaternary Mixtures by UV-vis Spectroscopy. <i>Industrial & Engineering Chemistry Research</i> , 2009 , 48, 4998-5003	3.9	7
28	Effect of Cationic and Anionic Chain Lengths on Volumetric, Transport, and Surface Properties of 1-Alkyl-3-methylimidazolium Alkylsulfate Ionic Liquids at (298.15 and 313.15) K. <i>Journal of Chemical & Engineering Data</i> , 2009 , 54, 1297-1301	2.8	64
27	Optimising an artificial neural network for predicting the melting point of ionic liquids. <i>Physical Chemistry Chemical Physics</i> , 2008 , 10, 5826-31	3.6	80
26	Development of an a Priori Ionic Liquid Design Tool. 1. Integration of a Novel COSMO-RS Molecular Descriptor on Neural Networks. <i>Industrial & Engineering Chemistry Research</i> , 2008 , 47, 4523-4532	3.9	68
25	Effect of Relative Humidity of Air on Density, Apparent Molar Volume, Viscosity, Surface Tension, and Water Content of 1-Ethyl-3-methylimidazolium Ethylsulfate Ionic Liquid. <i>Journal of Chemical & Engineering Data</i> , 2008 , 53, 923-928	2.8	73
24	Volumetric, Transport and Surface Properties of [bmim][MeSO ₄] and [emim][EtSO ₄] Ionic Liquids As a Function of Temperature. <i>Journal of Chemical & Engineering Data</i> , 2008 , 53, 1518-1522	2.8	100
23	Principal Component Analysis/UV Spectroscopy for the Determination of 1-Ethyl-3-methylimidazolium Ethylsulfate Ionic Liquid and Toluene Concentrations in Aqueous Solutions. <i>Industrial & Engineering Chemistry Research</i> , 2008 , 47, 4025-4028	3.9	10
22	Prediction of non-ideal behavior of polarity/polarizability scales of solvent mixtures by integration of a novel COSMO-RS molecular descriptor and neural networks. <i>Physical Chemistry Chemical Physics</i> , 2008 , 10, 5967-75	3.6	17

21	Estimation of ternary liquid-liquid equilibria for arene/alkane/ionic liquid mixtures using neural networks. <i>Physical Chemistry Chemical Physics</i> , 2008 , 10, 5114-20	3.6	37
20	Optimization of an Artificial Neural Network by Selecting the Training Function. Application to Olive Oil Mills Waste. <i>Industrial & Engineering Chemistry Research</i> , 2008 , 47, 7072-7080	3.9	35
19	Solving the spectroscopy interference effects of beta-carotene and lycopene by neural networks. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 6261-6	5.7	17
18	The initial freezing temperature of foods at high pressure. <i>Critical Reviews in Food Science and Nutrition</i> , 2008 , 48, 328-40	11.5	16
17	Design and optimisation of a filter based on neural networks. Application to reduce noise in experimental measurement by TGA of thermal degradation of 1-ethyl-3-methylimidazolium ethylsulfate ionic liquid. <i>Sensors and Actuators B: Chemical</i> , 2008 , 133, 426-434	8.5	3
16	A neural network approach based on gold-nanoparticle enzyme biosensor. <i>Journal of Chemometrics</i> , 2008 , 22, 46-53	1.6	11
15	Field determination of phenolic compounds in olive oil mill wastewater by artificial neural network. <i>Biochemical Engineering Journal</i> , 2008 , 38, 171-179	4.2	24
14	Modelling of carbon dioxide solubility in ionic liquids at sub and supercritical conditions by neural networks and mathematical regressions. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2008 , 93, 149-159	3.8	37
13	Determination of 1-Ethyl-3-methylimidazolium Ethylsulfate Ionic Liquid and Toluene Concentration in Aqueous Solutions by Artificial Neural Network/UV Spectroscopy. <i>Industrial & Engineering Chemistry Research</i> , 2007 , 46, 3787-3793	3.9	23
12	Thermophysical Properties of 1-Ethyl-3-methylimidazolium Ethylsulfate and 1-Butyl-3-methylimidazolium Methylsulfate Ionic Liquids. <i>Journal of Chemical & Engineering Data</i> , 2007 , 52, 1979-1983	2.8	143
11	Density and Molar Volume Predictions Using COSMO-RS for Ionic Liquids. An Approach to Solvent Design. <i>Industrial & Engineering Chemistry Research</i> , 2007 , 46, 6041-6048	3.9	199
10	Application of artificial neural network to the determination of phenolic compounds in olive oil mill wastewater. <i>Journal of Food Engineering</i> , 2007 , 81, 544-552	6	40
9	Optimization of an artificial neural network for thermal/pressure food processing: Evaluation of training algorithms. <i>Computers and Electronics in Agriculture</i> , 2007 , 56, 101-110	6.5	30
8	Quantification of phenolic compounds in olive oil mill wastewater by artificial neural network/laccase biosensor. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7418-26	5.7	36
7	Improvement of fluidized-bed dryers for drying solid waste (olive pomace) in olive oil mills. <i>European Journal of Lipid Science and Technology</i> , 2006 , 108, 913-924	3	17
6	Modeling the Drying of a High-Moisture Solid with an Artificial Neural Network. <i>Industrial & Engineering Chemistry Research</i> , 2005 , 44, 8057-8066	3.9	35
5	Artificial neural networks: a promising tool to design and optimize high-pressure food processes. <i>Journal of Food Engineering</i> , 2005 , 69, 299-306	6	51
4	A neural network approach for thermal/pressure food processing. <i>Journal of Food Engineering</i> , 2004 , 62, 89-95	6	73

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| 3 | pH-Control System Based on Artificial Neural Networks. <i>Industrial & Engineering Chemistry Research</i> , 1998 , 37, 2729-2740 | 3.9 | 69 |
| 2 | Application of a Model Reference Adaptive Control System to pH Control. Effects of Lag and Delay Time. <i>Industrial & Engineering Chemistry Research</i> , 1996 , 35, 4100-4110 | 3.9 | 32 |
| 1 | Neural Networks: Their Role in High-Pressure Processing | 39-55 | |