

Ernest Teye

List of Publications by Citations

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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.

35
papers

598
citations

15
h-index

24
g-index

36
ext. papers

740
ext. citations

3.1
avg. IF

4.27
L-index

#	Paper	IF	Citations
35	Rapid differentiation of Ghana cocoa beans by FT-NIR spectroscopy coupled with multivariate classification. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2013 , 114, 183-9	4.4	88
34	Innovative and rapid analysis for rice authenticity using hand-held NIR spectrometry and chemometrics. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019 , 217, 147-154	4.4	63
33	Nondestructive detection of fish freshness during its preservation by combining electronic nose and electronic tongue techniques in conjunction with chemometric analysis. <i>Analytical Methods</i> , 2014 , 6, 529-536	3.2	54
32	Estimating cocoa bean parameters by FT-NIRS and chemometrics analysis. <i>Food Chemistry</i> , 2015 , 176, 403-10	8.5	47
31	Feasibility study on the use of Fourier transform near-infrared spectroscopy together with chemometrics to discriminate and quantify adulteration in cocoa beans. <i>Food Research International</i> , 2014 , 55, 288-293	7	40
30	Novel Prediction of Total Fat Content in Cocoa Beans by FT-NIR Spectroscopy Based on Effective Spectral Selection Multivariate Regression. <i>Food Analytical Methods</i> , 2015 , 8, 945-953	3.4	31
29	Discrimination of Cocoa Beans According to Geographical Origin by Electronic Tongue and Multivariate Algorithms. <i>Food Analytical Methods</i> , 2014 , 7, 360-365	3.4	29
28	Non-destructive evaluation of total volatile basic nitrogen (TVB-N) and K-values in fish using colorimetric sensor array. <i>Analytical Methods</i> , 2015 , 7, 1615-1621	3.2	23
27	Rapid and nondestructive evaluation of fish freshness by near infrared reflectance spectroscopy combined with chemometrics analysis. <i>Analytical Methods</i> , 2014 , 6, 9675-9683	3.2	21
26	Cocoa bean and cocoa bean products quality evaluation by NIR spectroscopy and chemometrics: A review. <i>Infrared Physics and Technology</i> , 2020 , 104, 103127	2.7	20
25	Rapid measurement of total polyphenols content in cocoa beans by data fusion of NIR spectroscopy and electronic tongue. <i>Analytical Methods</i> , 2014 , 6, 5008-5015	3.2	19
24	Quantitative Analysis of Fish Microbiological Quality Using Electronic Tongue Coupled with Nonlinear Pattern Recognition Algorithms. <i>Journal of Food Safety</i> , 2015 , 35, 336-344	2	19
23	Study on the binding ability of cobalt-porphyrin with small volatile organic compounds based on density functional theory. <i>Analytical Methods</i> , 2014 , 6, 3360	3.2	16
22	Novel prediction of heavy metal residues in fish using a low-cost optical electronic tongue system based on colorimetric sensors array. <i>Journal of Food Process Engineering</i> , 2019 , 42, e12983	2.4	16
21	Feasibility Study of the Use of Handheld NIR Spectrometer for Simultaneous Authentication and Quantification of Quality Parameters in Intact Pineapple Fruits. <i>Journal of Spectroscopy</i> , 2019 , 2019, 1-9	1.5	15
20	Integrating NIR Spectroscopy and Electronic Tongue Together with Chemometric Analysis for Accurate Classification of Cocoa Bean Varieties. <i>Journal of Food Process Engineering</i> , 2014 , 37, 560-566	2.4	15
19	Rapid and nondestructive fraud detection of palm oil adulteration with Sudan dyes using portable NIR spectroscopic techniques. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019 , 36, 1589-1596	3.2	11

18	Nondestructive determination of bamboo shoots lignification using FT-NIR with efficient variables selection algorithms. <i>Analytical Methods</i> , 2014 , 6, 1090	3.2	10
17	Predicting adulteration of Palm oil with Sudan IV dye using shortwave handheld spectroscopy and comparative analysis of models. <i>Vibrational Spectroscopy</i> , 2020 , 110, 103129	2.1	9
16	Food Fingerprinting: Using a Two-Tiered approach to Monitor and Mitigate Food Fraud in Rice. <i>Journal of AOAC INTERNATIONAL</i> , 2021 , 104, 16-28	1.7	8
15	Simultaneous Measurement of Titratable Acidity and Fermentation Index in Cocoa Beans by Electronic Tongue Together with Linear and Non-linear Multivariate Technique. <i>Food Analytical Methods</i> , 2014 , 7, 2137-2144	3.4	7
14	Nondestructive Authentication of Cocoa Bean Cultivars by FT-NIR Spectroscopy and Multivariate Techniques. <i>Focus on Sciences</i> , 2016 , 2, 1-10		7
13	Probing the Reactions of Colorimetric Sensor Array and Volatile Organic Compounds Using Time-Dependent Density-Functional Theory. <i>Journal of Computational and Theoretical Nanoscience</i> , 2014 , 11, 2194-2198	0.3	6
12	The Interaction Study of Colorimetric Sensor Array and Volatile Organic Compounds Using Density Functional Theory. <i>IEEE Sensors Journal</i> , 2014 , 14, 2620-2625	4	5
11	Delivering the Nutritional Needs by Food to Food Fortification of Staples Using Underutilized Plant Species in Africa. <i>International Journal of Food Science</i> , 2020 , 2020, 8826693	3.4	5
10	Nondestructive authentication of the regional and geographical origin of cocoa beans by using a handheld NIR spectrometer and multivariate algorithm. <i>Analytical Methods</i> , 2020 , 12, 4150-4158	3.2	5
9	Development and Examination of Sweet Potato Flour Fortified with Indigenous Underutilized Seasonal Vegetables. <i>Beverages</i> , 2018 , 4, 5	3.4	3
8	A Study of the Interactions Between Colorimetric Sensor Array and Volatile Organic Compounds. <i>Journal of Computational and Theoretical Nanoscience</i> , 2014 , 11, 2304-2309	0.3	2
7	Application of portable near infrared spectroscopy for classifying and quantifying cocoa bean quality parameters. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15445	2.1	2
6	Rapid and Nondestructive Determination of Egg Freshness Category and Marked Date of Lay using Spectral Fingerprint. <i>Journal of Spectroscopy</i> , 2020 , 2020, 1-11	1.5	1
5	Consumers' Knowledge of Food Adulteration and Commonly Used Methods of Detection. <i>Journal of Food Quality</i> , 2022 , 2022, 1-10	2.7	1
4	Differentiation of Organic Cocoa Beans and Conventional Ones by Using Handheld NIR Spectroscopy and Multivariate Classification Techniques. <i>International Journal of Food Science</i> , 2021 , 2021, 1844675	3.4	0
3	Microbial contamination in palm oil selected from markets in major cities of Ghana. <i>Heliyon</i> , 2021 , 7, e07681	3.81	0
2	Mini shortwave spectroscopic techniques and multivariate statistical analysis as a tool for testing intact cocoa beans at farmgate for quality control in Ghana. <i>Infrared Physics and Technology</i> , 2022 , 122, 104092	2.7	0
1	Corrections to The Interaction Study of Colorimetric Sensor Array and Volatile Organic Compounds Using Density Functional Theory [Aug 14 2620-2625]. <i>IEEE Sensors Journal</i> , 2016 , 16, 4657-4657	4	0

