Ernest Teye

List of Publications by Year in Descending Order

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	Mini shortwave spectroscopic techniques and multivariate statistical analysis as a tool for testing intact cocoa beans at farmgate for quality control in Ghana. *Infrared Physics and Technology*, **2022**, 122, 104092	2.7	0
34	Consumers Knowledge of Food Adulteration and Commonly Used Methods of Detection. *Journal of Food Quality*, **2022**, 2022, 1-10	2.7	1
33	Differentiation of Organic Cocoa Beans and Conventional Ones by Using Handheld NIR Spectroscopy and Multivariate Classification Techniques. *International Journal of Food Science*, **2021**, 2021, 1844675	3.4	0
32	Application of portable near infrared spectroscopy for classifying and quantifying cocoa bean quality parameters. *Journal of Food Processing and Preservation*, **2021**, 45, e15445	2.1	2
31	Microbial contamination in palm oil selected from markets in major cities of Ghana. *Heliyon*, **2021**, 7, e07681	3.8	0
30	Food Fingerprinting: Using a Two-Tiered approach to Monitor and Mitigate Food Fraud in Rice. *Journal of AOAC INTERNATIONAL*, **2021**, 104, 16-28	1.7	8
29	Rapid and Nondestructive Determination of Egg Freshness Category and Marked Date of Lay using Spectral Fingerprint. *Journal of Spectroscopy*, **2020**, 2020, 1-11	1.5	1
28	Delivering the Nutritional Needs by Food to Food Fortification of Staples Using Underutilized Plant Species in Africa. *International Journal of Food Science*, **2020**, 2020, 8826693	3.4	5
27	Cocoa bean and cocoa bean products quality evaluation by NIR spectroscopy and chemometrics: A review. *Infrared Physics and Technology*, **2020**, 104, 103127	2.7	20
26	Predicting adulteration of Palm oil with Sudan IV dye using shortwave handheld spectroscopy and comparative analysis of models. *Vibrational Spectroscopy*, **2020**, 110, 103129	2.1	9
25	Nondestructive authentication of the regional and geographical origin of cocoa beans by using a handheld NIR spectrometer and multivariate algorithm. *Analytical Methods*, **2020**, 12, 4150-4158	3.2	5
24	Rapid and nondestructive fraud detection of palm oil adulteration with Sudan dyes using portable NIR spectroscopic techniques. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2019**, 36, 1589-1596	3.2	11
23	Innovative and rapid analysis for rice authenticity using hand-held NIR spectrometry and chemometrics. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2019**, 217, 147-154	4.4	63
22	Feasibility Study of the Use of Handheld NIR Spectrometer for Simultaneous Authentication and Quantification of Quality Parameters in Intact Pineapple Fruits. *Journal of Spectroscopy*, **2019**, 2019, 1-9	1.5	15
21	Novel prediction of heavy metal residues in fish using a low-cost optical electronic tongue system based on colorimetric sensors array. *Journal of Food Process Engineering*, **2019**, 42, e12983	2.4	16
20	Development and Examination of Sweet Potato Flour Fortified with Indigenous Underutilized Seasonal Vegetables. *Beverages*, **2018**, 4, 5	3.4	3
19	Nondestructive Authentication of Cocoa Bean Cultivars by FT-NIR Spectroscopy and Multivariate Techniques. *Focus on Sciences*, **2016**, 2, 1-10		7

18	Corrections to "The Interaction Study of Colorimetric Sensor Array and Volatile Organic Compounds Using Density Functional Theory" [Aug 14 2620-2625]. *IEEE Sensors Journal*, **2016**, 16, 4657-4657	4	
17	Non-destructive evaluation of total volatile basic nitrogen (TVB-N) and K-values in fish using colorimetric sensor array. *Analytical Methods*, **2015**, 7, 1615-1621	3.2	23
16	Novel Prediction of Total Fat Content in Cocoa Beans by FT-NIR Spectroscopy Based on Effective Spectral Selection Multivariate Regression. *Food Analytical Methods*, **2015**, 8, 945-953	3.4	31
15	Quantitative Analysis of Fish Microbiological Quality Using Electronic Tongue Coupled with Nonlinear Pattern Recognition Algorithms. *Journal of Food Safety*, **2015**, 35, 336-344	2	19
14	Estimating cocoa bean parameters by FT-NIRS and chemometrics analysis. *Food Chemistry*, **2015**, 176, 403-10	8.5	47
13	Rapid measurement of total polyphenols content in cocoa beans by data fusion of NIR spectroscopy and electronic tongue. *Analytical Methods*, **2014**, 6, 5008-5015	3.2	19
12	Simultaneous Measurement of Titratable Acidity and Fermentation Index in Cocoa Beans by Electronic Tongue Together with Linear and Non-linear Multivariate Technique. *Food Analytical Methods*, **2014**, 7, 2137-2144	3.4	7
11	Study on the binding ability of cobalt-porphyrin with small volatile organic compounds based on density functional theory. *Analytical Methods*, **2014**, 6, 3360	3.2	16
10	Nondestructive determination of bamboo shoots lignification using FT-NIR with efficient variables selection algorithms. *Analytical Methods*, **2014**, 6, 1090	3.2	10
9	The Interaction Study of Colorimetric Sensor Array and Volatile Organic Compounds Using Density Functional Theory. *IEEE Sensors Journal*, **2014**, 14, 2620-2625	4	5
8	Feasibility study on the use of Fourier transform near-infrared spectroscopy together with chemometrics to discriminate and quantify adulteration in cocoa beans. *Food Research International*, **2014**, 55, 288-293	7	40
7	Rapid and nondestructive evaluation of fish freshness by near infrared reflectance spectroscopy combined with chemometrics analysis. *Analytical Methods*, **2014**, 6, 9675-9683	3.2	21
6	A Study of the Interactions Between Colorimetric Sensor Array and Volatile Organic Compounds. *Journal of Computational and Theoretical Nanoscience*, **2014**, 11, 2304-2309	0.3	2
5	Integrating NIR Spectroscopy and Electronic Tongue Together with Chemometric Analysis for Accurate Classification of Cocoa Bean Varieties. *Journal of Food Process Engineering*, **2014**, 37, 560-566	2.4	15
4	Probing the Reactions of Colorimetric Sensor Array and Volatile Organic Compounds Using Time-Dependent Density-Functional Theory. *Journal of Computational and Theoretical Nanoscience*, **2014**, 11, 2194-2198	0.3	6
3	Nondestructive detection of fish freshness during its preservation by combining electronic nose and electronic tongue techniques in conjunction with chemometric analysis. *Analytical Methods*, **2014**, 6, 529-536	3.2	54
2	Discrimination of Cocoa Beans According to Geographical Origin by Electronic Tongue and Multivariate Algorithms. *Food Analytical Methods*, **2014**, 7, 360-365	3.4	29
1	Rapid differentiation of Ghana cocoa beans by FT-NIR spectroscopy coupled with multivariate classification. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2013**, 114, 183-9	4.4	88