MarÃ-a-JosÃ© De la Haba De la Cerda

List of Publications by Year
in descending order

24 papers	549 citations	623734 14 h-index	642732 23 g-index
24 all docs	24 docs citations	24 times ranked	622 citing authors

#	Article	IF	Citations
1	Non-destructive characterization and quality control of intact strawberries based on NIR spectral data. Journal of Food Engineering, 2012, 110, 102-108.	5.2	93
2	Testing of a local approach for the prediction of quality parameters in intact nectarines using a portable NIRS instrument. Postharvest Biology and Technology, 2011, 60, 130-135.	6.0	51
3	Discrimination of Fish Bones from other Animal Bones in the Sedimented Fraction of Compound Feeds by near Infrared Microscopy. Journal of Near Infrared Spectroscopy, 2007, 15, 81-88.	1.5	43
4	Internal and external quality assessment of mandarins on-tree and at harvest using a portable NIR spectrophotometer. Computers and Electronics in Agriculture, 2013, 92, 66-74.	7.7	42
5	Application of near-infrared microscopy (NIRM) for the detection of meat and bone meals in animal feeds: A tool for food and feed safety. Food Chemistry, 2007, 105, 1164-1170.	8.2	38
6	Developing universal models for the prediction of physical quality in citrus fruits analysed on-tree using portable NIRS sensors. Biosystems Engineering, 2017, 153, 140-148.	4.3	35
7	Application of NIRS for Nondestructive Measurement of Quality Parameters in Intact Oranges During On-Tree Ripening and at Harvest. Food Analytical Methods, 2013, 6, 826-837.	2.6	34
8	Fast and accurate quality assessment of Raf tomatoes using NIRS technology. Postharvest Biology and Technology, 2015, 107, 9-15.	6.0	28
9	Fast, Low-Cost and Non-Destructive Physico-Chemical Analysis of Virgin Olive Oils Using Near-Infrared Reflectance Spectroscopy. Sensors, 2017, 17, 2642.	3.8	26
10	Characterizing and Authenticating Montilla-Moriles PDO Vinegars Using Near Infrared Reflectance Spectroscopy (NIRS) Technology. Sensors, 2014, 14, 3528-3542.	3.8	22
11	Near-Infrared Reflectance Spectroscopy for Predicting Amino Acids Content in Intact Processed Animal Proteins. Journal of Agricultural and Food Chemistry, 2006, 54, 7703-7709.	5.2	20
12	Near Infrared Analysis as a First-Line Screening Technique for Identifying Animal Species in Rendered Animal by-Product Meals. Journal of Near Infrared Spectroscopy, 2007, 15, 237-245.	1.5	19
13	LOCAL regression applied to a citrus multispecies library to assess chemical quality parameters using near infrared spectroscopy. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2019, 217, 206-214.	3.9	17
14	Rapid, simultaneous, and in situ authentication and quality assessment of intact bell peppers using nearâ€infrared spectroscopy technology. Journal of the Science of Food and Agriculture, 2019, 99, 1613-1622.	3.5	15
15	First steps to predicting pulp colour in whole melons using near-infrared reflectance spectroscopy. Biosystems Engineering, 2014, 123, 12-18.	4.3	14
16	Use of NIRS technology for on-vine measurement of nitrate content and other internal quality parameters in intact summer squash for baby food production. Postharvest Biology and Technology, 2017, 125, 122-128.	6.0	12
17	Near Infrared Spectroscopy Calibrations for Quantifying the Animal Species in Processed Animal Proteins. Journal of Near Infrared Spectroscopy, 2009, 17, 109-118.	1.5	10
18	On-Site Quality Control of Processed Land Animal Proteins Using a Portable Micro-Electro-Mechanical-Systems near Infrared Spectrometer. Journal of Near Infrared Spectroscopy, 2016, 24, 47-58.	1.5	10

#	Article	IF	Citations
19	Texture Prediction in Intact Green Asparagus by Near Infrared (NIR) Spectroscopy, Assaying Linear and Non-linear Regression Strategies. Food Analytical Methods, 2014, 7, 606-615.	2.6	6
20	Using Calibrations Developed for Fine Milled Meat and Bone Meal on Spectra Measured on Non-Milled Samples. Journal of Near Infrared Spectroscopy, 2008, 16, 275-279.	1.5	5
21	Effect of Different Prepackaging Treatments on the Physical/Chemical Quality of MargariteÃ±o Tomatoes During Postharvest Storage at Room Temperature. Journal of Food Quality, 2013, 36, 113-120.	2.6	3
22	In-situ determination of external quality parameters in intact summer squash using near-infrared reflectance spectroscopy. Acta Horticulturae, 2018, , 1259-1264.	0.2	2
23	In situ ripening stages monitoring of Lamuyo pepper using a newâ€generation nearâ€infrared spectroscopy sensor. Journal of the Science of Food and Agriculture, 2020, 100, 1931-1939.	3.5	2
24	Chemical Characterization of Wine Vinegars Belonging to the Vinagre de Montilla-Moriles Protected Designation of Origin, Using Near-Infrared Spectroscopy. Food Analytical Methods, 2020, 13, 802-810.	2.6	2