

# MarÃ-a-JosÃ© De la Haba De la Cerda

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8879031/publications.pdf>

Version: 2024-02-01

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	In situ ripening stages monitoring of Lamuyo pepper using a new generation near-infrared spectroscopy sensor. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1931-1939.	3.5	2
2	Chemical Characterization of Wine Vinegars Belonging to the Vinagre de Montilla-Moriles Protected Designation of Origin, Using Near-Infrared Spectroscopy. <i>Food Analytical Methods</i> , 2020, 13, 802-810.	2.6	2
3	LOCAL regression applied to a citrus multispecies library to assess chemical quality parameters using near infrared spectroscopy. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019, 217, 206-214.	3.9	17
4	Rapid, simultaneous, and <i>in situ</i> authentication and quality assessment of intact bell peppers using near-infrared spectroscopy technology. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1613-1622.	3.5	15
5	In-situ determination of external quality parameters in intact summer squash using near-infrared reflectance spectroscopy. <i>Acta Horticulturae</i> , 2018, , 1259-1264.	0.2	2
6	Developing universal models for the prediction of physical quality in citrus fruits analysed on-tree using portable NIRS sensors. <i>Biosystems Engineering</i> , 2017, 153, 140-148.	4.3	35
7	Use of NIRS technology for on-vine measurement of nitrate content and other internal quality parameters in intact summer squash for baby food production. <i>Postharvest Biology and Technology</i> , 2017, 125, 122-128.	6.0	12
8	Fast, Low-Cost and Non-Destructive Physico-Chemical Analysis of Virgin Olive Oils Using Near-Infrared Reflectance Spectroscopy. <i>Sensors</i> , 2017, 17, 2642.	3.8	26
9	On-Site Quality Control of Processed Land Animal Proteins Using a Portable Micro-Electro-Mechanical-Systems near Infrared Spectrometer. <i>Journal of Near Infrared Spectroscopy</i> , 2016, 24, 47-58.	1.5	10
10	Fast and accurate quality assessment of Raf tomatoes using NIRS technology. <i>Postharvest Biology and Technology</i> , 2015, 107, 9-15.	6.0	28
11	Characterizing and Authenticating Montilla-Moriles PDO Vinegars Using Near Infrared Reflectance Spectroscopy (NIRS) Technology. <i>Sensors</i> , 2014, 14, 3528-3542.	3.8	22
12	Texture Prediction in Intact Green Asparagus by Near Infrared (NIR) Spectroscopy, Assaying Linear and Non-linear Regression Strategies. <i>Food Analytical Methods</i> , 2014, 7, 606-615.	2.6	6
13	First steps to predicting pulp colour in whole melons using near-infrared reflectance spectroscopy. <i>Biosystems Engineering</i> , 2014, 123, 12-18.	4.3	14
14	Internal and external quality assessment of mandarins on-tree and at harvest using a portable NIR spectrophotometer. <i>Computers and Electronics in Agriculture</i> , 2013, 92, 66-74.	7.7	42
15	Application of NIRS for Nondestructive Measurement of Quality Parameters in Intact Oranges During On-Tree Ripening and at Harvest. <i>Food Analytical Methods</i> , 2013, 6, 826-837.	2.6	34
16	Effect of Different Prepackaging Treatments on the Physical/Chemical Quality of Margariteño Tomatoes During Postharvest Storage at Room Temperature. <i>Journal of Food Quality</i> , 2013, 36, 113-120.	2.6	3
17	Non-destructive characterization and quality control of intact strawberries based on NIR spectral data. <i>Journal of Food Engineering</i> , 2012, 110, 102-108.	5.2	93
18	Testing of a local approach for the prediction of quality parameters in intact nectarines using a portable NIRS instrument. <i>Postharvest Biology and Technology</i> , 2011, 60, 130-135.	6.0	51

#	ARTICLE	IF	CITATIONS
19	Near Infrared Spectroscopy Calibrations for Quantifying the Animal Species in Processed Animal Proteins. <i>Journal of Near Infrared Spectroscopy</i> , 2009, 17, 109-118.	1.5	10
20	Using Calibrations Developed for Fine Milled Meat and Bone Meal on Spectra Measured on Non-Milled Samples. <i>Journal of Near Infrared Spectroscopy</i> , 2008, 16, 275-279.	1.5	5
21	Near Infrared Analysis as a First-Line Screening Technique for Identifying Animal Species in Rendered Animal by-Product Meals. <i>Journal of Near Infrared Spectroscopy</i> , 2007, 15, 237-245.	1.5	19
22	Discrimination of Fish Bones from other Animal Bones in the Sedimented Fraction of Compound Feeds by near Infrared Microscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2007, 15, 81-88.	1.5	43
23	Application of near-infrared microscopy (NIRM) for the detection of meat and bone meals in animal feeds: A tool for food and feed safety. <i>Food Chemistry</i> , 2007, 105, 1164-1170.	8.2	38
24	Near-Infrared Reflectance Spectroscopy for Predicting Amino Acids Content in Intact Processed Animal Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7703-7709.	5.2	20