Belén Diezma

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/900700/publications.pdf

Version: 2024-02-01

39 papers 1,092 citations

623188 14 h-index 395343 33 g-index

44 all docs

44 docs citations

44 times ranked 1278 citing authors

#	Article	IF	CITATIONS
1	Close range hyperspectral imaging of plants: A review. Biosystems Engineering, 2017, 164, 49-67.	1.9	197
2	Sensors for product characterization and quality of specialty crops—A review. Computers and Electronics in Agriculture, 2010, 74, 176-194.	3.7	182
3	Detection of Internal Quality in Seedless Watermelon by Acoustic Impulse Response. Biosystems Engineering, 2004, 88, 221-230.	1.9	77
4	Monitoring of fresh-cut spinach leaves through a multispectral vision system. Postharvest Biology and Technology, 2012, 63, 74-84.	2.9	61
5	Application of independent components analysis with the JADE algorithm and NIR hyperspectral imaging for revealing food adulteration. Journal of Food Engineering, 2016, 168, 7-15.	2.7	61
6	A multispectral vision system to evaluate enzymatic browning in fresh-cut apple slices. Postharvest Biology and Technology, 2011, 60, 225-234.	2.9	58
7	Comparison of multispectral indexes extracted from hyperspectral images for the assessment of fruit ripening. Journal of Food Engineering, 2011, 104, 612-620.	2.7	57
8	Examination of the quality of spinach leaves using hyperspectral imaging. Postharvest Biology and Technology, 2013, 85, 8-17.	2.9	53
9	Detection and Quantification of Peanut Traces in Wheat Flour by near Infrared Hyperspectral Imaging Spectroscopy Using Principal-Component Analysis. Journal of Near Infrared Spectroscopy, 2015, 23, 15-22.	0.8	52
10	Monitoring of firmness evolution of peaches during storage by combining acoustic and impact methods. Journal of Food Engineering, 2006, 77, 926-935.	2.7	38
11	Monitoring spinach shelf-life with hyperspectral image through packaging films. Journal of Food Engineering, 2013, 119, 353-361.	2.7	37
12	Discrimination of peanuts from bulk cereals and nuts by near infrared reflectance spectroscopy. Biosystems Engineering, 2016, 151, 178-186.	1.9	19
13	Hyperspectral Imaging to Evaluate the Effect of IrrigationWater Salinity in Lettuce. Applied Sciences (Switzerland), 2016, 6, 412.	1.3	17
14	Development of Rapid Extra Virgin Olive Oil Quality Assessment Procedures Based on Spectroscopic Techniques. Agronomy, 2020, 10, 41.	1.3	16
15	Multispectral Vision for Monitoring Peach Ripeness. Journal of Food Science, 2011, 76, E178-87.	1.5	15
16	Advanced Characterisation of a Coffee Fermenting Tank by Multi-distributed Wireless Sensors: Spatial Interpolation and Phase Space Graphs. Food and Bioprocess Technology, 2014, 7, 3166-3174.	2.6	15
17	The Phase Space as a New Representation of the Dynamical Behaviour of Temperature and Enthalpy in a Reefer monitored with a Multidistributed Sensors Network. Food and Bioprocess Technology, 2014, 7, 1793-1806.	2.6	14
18	Vibrational analysis of seedless watermelons: use in the detection of internal hollows. Spanish Journal of Agricultural Research, 2005, 3, 52.	0.3	13

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19	Optimal management of oil content variability in olive mill batches by NIR spectroscopy. Scientific Reports, 2019, 9, 13974.	1.6	11
20	Quantitative analysis of morphological changes in yeast colonies growing on solid medium: the eccentricity and Fourier indices. Yeast, 2014, 31, 431-440.	0.8	10
21	Pig ear skin temperature and feed efficiency: Using the phase space to estimate thermoregulatory effort. Biosystems Engineering, 2018, 174, 80-88.	1.9	10
22	Application of Hyperspectral Imaging in the Assessment of Drought and Salt Stress in Magneto-Primed Triticale Seeds. Plants, 2021, 10, 835.	1.6	10
23	COMPARISON OF ROBUST MODELING TECHNIQUES ON NIR SPECTRA USED TO ESTIMATE GRAPE QUALITY. Acta Horticulturae, 2008, , 367-372.	0.1	8
24	Determination of diffusion and convective transfer coefficients in food drying revisited: A new methodological approach. Biosystems Engineering, 2017, 162, 30-39.	1.9	8
25	Continuous Monitoring of Pigs in Fattening Using a Multi-Sensor System: Behavior Patterns. Animals, 2020, 10, 52.	1.0	7
26	A hybrid genetic algorithm for route optimization in the bale collecting problem. Spanish Journal of Agricultural Research, $2013, 11, 603$.	0.3	7
27	Development of model based sensors for the supervision of a solar dryer. Computers and Electronics in Agriculture, 2011, 78, 167-175.	3.7	6
28	Environmental LCA of Precision Agriculture for Stone Fruit Production. Agronomy, 2022, 12, 1545.	1.3	6
29	Influence of Feedstock and Final Pyrolysis Temperature on Breaking Strength and Dust Production of Wood-Derived Biochars. Sustainability, 2021, 13, 11871.	1.6	5
30	Phase Space Analysis of Pig Ear Skin Temperature during Air and Road Transport. Applied Sciences (Switzerland), 2019, 9, 5527.	1.3	4
31	Multiblock Analysis Applied to Fluorescence and Absorbance Spectra to Estimate Total Polyphenol Content in Extra Virgin Olive Oil. Foods, 2021, 10, 2556.	1.9	3
32	Instrumental Procedures for the Evaluation of Juiciness in Peach and Nectarine Cultivars for Fresh Consumption. Agronomy, 2020, 10, 152.	1.3	2
33	A Model Based on Clusters of Similar Color and NIR to Estimate Oil Content of Single Olives. Foods, 2021, 10, 609.	1.9	2
34	Instrumental measurement of the texture of hard-boiled egg yolks enriched with different levels of conjugated linoleic acid. Spanish Journal of Agricultural Research, 2007, 5, 293.	0.3	2
35	Detection of Biological CO2 and 1,3-Pentadiene Using Non-refrigerated Low-Cost MWIR Detectors. Food Analytical Methods, 2016, 9, 1451-1460.	1.3	1
36	Front-face and right-angle fluorescence spectroscopy for monitoring extra virgin olive oil spectrum evolution. Acta Horticulturae, 2018, , 497-504.	0.1	1

#	Article	IF	CITATIONS
37	Hyperspectral to multispectral imaging for detection of tree nuts and peanut traces in wheat flour. Journal of Spectral Imaging, 0, , .	0.0	1
38	Artificial Neural Networks and Gompertz Functions for Modelling and Prediction of Solvents Produced by the S. cerevisiae Safale S04 Yeast. Fermentation, 2021, 7, 217.	1.4	1
39	Optical Properties of Foods. , 2012, , 104-133.		O