BelÃ©n Diezma

List of Publications by Year
in descending order

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	Environmental LCA of Precision Agriculture for Stone Fruit Production. Agronomy, 2022, 12, 1545.	1.3	6
2	A Model Based on Clusters of Similar Color and NIR to Estimate Oil Content of Single Olives. Foods, 2021, 10, 609.	1.9	2
3	Application of Hyperspectral Imaging in the Assessment of Drought and Salt Stress in Magneto-Primed Triticale Seeds. Plants, 2021, 10, 835.	1.6	10
4	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
5	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
6	Influence of Feedstock and Final Pyrolysis Temperature on Breaking Strength and Dust Production of Wood-Derived Biochars. Sustainability, 2021, 13, 11871.	1.6	5
7	Continuous Monitoring of Pigs in Fattening Using a Multi-Sensor System: Behavior Patterns. Animals, 2020, 10, 52.	1.0	7
8	Instrumental Procedures for the Evaluation of Juiciness in Peach and Nectarine Cultivars for Fresh Consumption. Agronomy, 2020, 10, 152.	1.3	2
9	Development of Rapid Extra Virgin Olive Oil Quality Assessment Procedures Based on Spectroscopic Techniques. Agronomy, 2020, 10, 41.	1.3	16
10	Optimal management of oil content variability in olive mill batches by NIR spectroscopy. Scientific Reports, 2019, 9, 13974.	1.6	11
11	Phase Space Analysis of Pig Ear Skin Temperature during Air and Road Transport. Applied Sciences (Switzerland), 2019, 9, 5527.	1.3	4
12	Front-face and right-angle fluorescence spectroscopy for monitoring extra virgin olive oil spectrum evolution. Acta Horticulturae, 2018, , 497-504.	0.1	1
13	Pig ear skin temperature and feed efficiency: Using the phase space to estimate thermoregulatory effort. Biosystems Engineering, 2018, 174, 80-88.	1.9	10
14	Close range hyperspectral imaging of plants: A review. Biosystems Engineering, 2017, 164, 49-67.	1.9	197
15	Determination of diffusion and convective transfer coefficients in food drying revisited: A new methodological approach. Biosystems Engineering, 2017, 162, 30-39.	1.9	8
16	Hyperspectral Imaging to Evaluate the Effect of IrrigationWater Salinity in Lettuce. Applied Sciences (Switzerland), 2016, 6, 412.	1.3	17
17	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
18	Discrimination of peanuts from bulk cereals and nuts by near infrared reflectance spectroscopy. Biosystems Engineering, 2016, 151, 178-186.	1.9	19

#	Article	IF	Citations
19	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
20	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
21	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
22	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
23	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
24	Monitoring spinach shelf-life with hyperspectral image through packaging films. Journal of Food Engineering, 2013, 119, 353-361.	2.7	37
25	Examination of the quality of spinach leaves using hyperspectral imaging. Postharvest Biology and Technology, 2013, 85, 8-17.	2.9	53
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	Optical Properties of Foods. , 2012, , 104-133.		0
28	Monitoring of fresh-cut spinach leaves through a multispectral vision system. Postharvest Biology and Technology, 2012, 63, 74-84.	2.9	61
29	Multispectral Vision for Monitoring Peach Ripeness. Journal of Food Science, 2011, 76, E178-87.	1.5	15
30	A multispectral vision system to evaluate enzymatic browning in fresh-cut apple slices. Postharvest Biology and Technology, 2011, 60, 225-234.	2.9	58
31	Development of model based sensors for the supervision of a solar dryer. Computers and Electronics in Agriculture, 2011, 78, 167-175.	3.7	6
32	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
33	Sensors for product characterization and quality of specialty cropsâ€”A review. Computers and Electronics in Agriculture, 2010, 74, 176-194.	3.7	182
34	COMPARISON OF ROBUST MODELING TECHNIQUES ON NIR SPECTRA USED TO ESTIMATE GRAPE QUALITY. Acta Horticulturae, 2008, , 367-372.	0.1	8
35	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
36	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

#	Article	IF	Citations
37	Vibrational analysis of seedless watermelons: use in the detection of internal hollows. Spanish Journal of Agricultural Research, 2005, 3, 52.	0.3	13
38	Detection of Internal Quality in Seedless Watermelon by Acoustic Impulse Response. Biosystems Engineering, 2004, 88, 221-230.	1.9	77
39	Hyperspectral to multispectral imaging for detection of tree nuts and peanut traces in wheat flour. Journal of Spectral Imaging, 0, , .	0.0	1