

Hyperspectral imaging technique for evaluating food quality processes: A review of recent applications

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Predicting intramuscular fat content variations in boiled pork muscles by hyperspectral imaging using a novel spectral pre-processing technique. <i>LWT - Food Science and Technology</i> , 2018, 94, 119-128.	2.5	74
2	Hyperspectral Imaging Sensing of Changes in Moisture Content and Color of Beef During Microwave Heating Process. <i>Food Analytical Methods</i> , 2018, 11, 2472-2484.	1.3	89
3	Supervised vs Unsupervised Approaches for Real Time Hyperspectral Imaging Maritime Target Detection. , 2018, , .		0
4	Prediction of Douglas-Fir Lumber Properties: Comparison between a Benchtop Near-Infrared Spectrometer and Hyperspectral Imaging System. <i>Applied Sciences (Switzerland)</i> , 2018, 8, 2602.	1.3	8
5	BIO-IMAGING IN OUR KITCHENS: TO THE DISCOVERY OF PRODUCTS OF ANIMAL ORIGIN. <i>Istituto Lombardo - Accademia Di Scienze E Lettere - Incontri Di Studio</i> , 0, , .	0.0	0
6	Advanced glycation end-products (AGEs) in foods and their detecting techniques and methods: A review. <i>Trends in Food Science and Technology</i> , 2018, 82, 32-45.	7.8	90
7	Chemometrics and hyperspectral imaging applied to assessment of chemical, textural and structural characteristics of meat. <i>Meat Science</i> , 2018, 144, 100-109.	2.7	53
8	A Short Update on the Advantages, Applications and Limitations of Hyperspectral and Chemical Imaging in Food Authentication. <i>Applied Sciences (Switzerland)</i> , 2018, 8, 505.	1.3	28
9	Noninvasive techniques for detection of foreign bodies in food: A review. <i>Journal of Food Process Engineering</i> , 2018, 41, e12808.	1.5	33
10	Application of Deep Learning Architectures for Accurate and Rapid Detection of Internal Mechanical Damage of Blueberry Using Hyperspectral Transmittance Data. <i>Sensors</i> , 2018, 18, 1126.	2.1	100
11	Surface-enhanced Raman scattering of core-shell Au@Ag nanoparticles aggregates for rapid detection of difenoconazole in grapes. <i>Talanta</i> , 2019, 191, 449-456.	2.9	132
12	Rapid classification of commercial Cheddar cheeses from different brands using PLSDA, LDA and SPAâ€“LDA models built by hyperspectral data. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 3119-3129.	1.6	40
13	Application of Hyperspectral Imaging as a Nondestructive Technique for Foodborne Pathogen Detection and Characterization. <i>Foodborne Pathogens and Disease</i> , 2019, 16, 712-722.	0.8	15
14	Lipid oxidation degree of pork meat during frozen storage investigated by near-infrared hyperspectral imaging: Effect of ice crystal growth and distribution. <i>Journal of Food Engineering</i> , 2019, 263, 311-319.	2.7	50
15	Changes in activity, structure and morphology of horseradish peroxidase induced by cold plasma. <i>Food Chemistry</i> , 2019, 301, 125240.	4.2	48
16	Classical and emerging non-destructive technologies for safety and quality evaluation of cereals: A review of recent applications. <i>Trends in Food Science and Technology</i> , 2019, 91, 598-608.	7.8	47
17	Current intelligent segmentation and cooking technology in the central kitchen food processing. <i>Journal of Food Process Engineering</i> , 2019, 42, e13149.	1.5	8
18	Utilising near-infrared hyperspectral imaging to detect low-level peanut powder contamination of whole wheat flour. <i>Biosystems Engineering</i> , 2019, 184, 55-68.	1.9	21

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19	Cold Plasma-Mediated Treatments for Shelf Life Extension of Fresh Produce: A Review of Recent Research Developments. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1312-1326.	5.9	124
20	Class transitions as affected by food compositions and by conventional and novel freezing technologies: A review. <i>Trends in Food Science and Technology</i> , 2019, 94, 1-11.	7.8	76
21	Fusing spectral and textural information in near-infrared hyperspectral imaging to improve green tea classification modelling. <i>Journal of Food Engineering</i> , 2019, 249, 40-47.	2.7	43
22	Measuring and controlling ice crystallization in frozen foods: A review of recent developments. <i>Trends in Food Science and Technology</i> , 2019, 90, 13-25.	7.8	129
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28	Pathogenetic process monitoring and early detection of pear black spot disease caused by <i>Alternaria alternata</i> using hyperspectral imaging. <i>Postharvest Biology and Technology</i> , 2019, 154, 96-104.	2.9	53
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31	Mapping changes in sarcoplasmic and myofibrillar proteins in boiled pork using hyperspectral imaging with spectral processing methods. <i>LWT - Food Science and Technology</i> , 2019, 110, 338-345.	2.5	30
32	Developments of nondestructive techniques for evaluating quality attributes of cheeses: A review. <i>Trends in Food Science and Technology</i> , 2019, 88, 527-542.	7.8	53
33	Ripeness Classification of Bananito Fruit (<i>Musa acuminata</i> , AA): a Comparison Study of Visible Spectroscopy and Hyperspectral Imaging. <i>Food Analytical Methods</i> , 2019, 12, 1693-1704.	1.3	37
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38	Investigation of moisture content uniformity of microwave-vacuum dried mushroom (<i>Agaricus</i>) Tj ETQq1 1 0.784314rgBT /Oyerlock 10 2.5 40		
39	Rapid detection of multiple organophosphorus pesticides (triazophos and parathion-methyl) residues in peach by SERS based on core-shell bimetallic Au@Ag NPs. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019, 36, 762-778.	1.1	38
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48	Effects of operation processes and conditions on enhancing performances of vacuum cooling of foods: A review. <i>Trends in Food Science and Technology</i> , 2019, 85, 67-77.	7.8	63
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56	Novel techniques for evaluating freshness quality attributes of fish: A review of recent developments. <i>Trends in Food Science and Technology</i> , 2019, 83, 259-273.	7.8	146
57	Advances in Sheep and Goat Meat Products Research. <i>Advances in Food and Nutrition Research</i> , 2019, 87, 305-370.	1.5	25
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151	Application of High-Intensity Ultrasound to Improve Food Processing Efficiency: A Review. <i>Foods</i> , 2022, 11, 122.	1.9	59
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