

# Natalia Hernandez Sanchez

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/339862/publications.pdf>

Version: 2024-02-01

21  
papers

610  
citations

840776

11  
h-index

794594

19  
g-index

24  
all docs

24  
docs citations

24  
times ranked

778  
citing authors

#	ARTICLE	IF	CITATIONS
1	Sensors for product characterization and quality of specialty crops—A review. <i>Computers and Electronics in Agriculture</i> , 2010, 74, 176-194.	7.7	182
2	An NMR study on internal browning in pears. <i>Postharvest Biology and Technology</i> , 2007, 44, 260-270.	6.0	75
3	Descriptive review of current NMR-based metabolomic data analysis packages. <i>Progress in Nuclear Magnetic Resonance Spectroscopy</i> , 2011, 59, 263-270.	7.5	51
4	Robustness of Models Based on NIR Spectra for Sugar Content Prediction in Apples. <i>Journal of Near Infrared Spectroscopy</i> , 2003, 11, 97-107.	1.5	46
5	Non-destructive seed detection in mandarins: Comparison of automatic threshold methods in FLASH and COMSPIRA MRIs. <i>Postharvest Biology and Technology</i> , 2008, 47, 189-198.	6.0	39
6	Detection of freeze injury in oranges by magnetic resonance imaging of moving samples. <i>Applied Magnetic Resonance</i> , 2004, 26, 431-445.	1.2	34
7	On-line Identification of Seeds in Mandarins with Magnetic Resonance Imaging. <i>Biosystems Engineering</i> , 2006, 95, 529-536.	4.3	31
8	Fast Fluorescence Spectroscopy Methodology to Monitor the Evolution of Extra Virgin Olive Oils Under Illumination. <i>Food and Bioprocess Technology</i> , 2017, 10, 949-961.	4.7	30
9	Monitoring oxidation changes in commercial extra virgin olive oils with fluorescence spectroscopy-based prototype. <i>European Food Research and Technology</i> , 2018, 244, 565-575.	3.3	26
10	Detection of seeds in citrus using MRI under motion conditions and improvement with motion correction. <i>Concepts in Magnetic Resonance Part B</i> , 2005, 26B, 81-92.	0.7	22
11	Development of Rapid Extra Virgin Olive Oil Quality Assessment Procedures Based on Spectroscopic Techniques. <i>Agronomy</i> , 2020, 10, 41.	3.0	16
12	Optimal management of oil content variability in olive mill batches by NIR spectroscopy. <i>Scientific Reports</i> , 2019, 9, 13974.	3.3	11
13	From NIR spectra to singular wavelengths for the estimation of the oil and water contents in olive fruits. <i>Grasas Y Aceites</i> , 2018, 69, 278.	0.9	11
14	CALIBRATION TRANSFER BETWEEN PORTABLE AND LABORATORY NIR SPECTROPHOTOMETERS. <i>Acta Horticulturae</i> , 2008, , 373-378.	0.2	10
15	Application of Microwave Return Loss for sensing Internal Quality of Peaches. <i>Biosystems Engineering</i> , 2007, 96, 525-539.	4.3	9
16	Student Reciprocal Peer Teaching as a Method for Active Learning: An Experience in an Electrotechnical Laboratory. <i>Journal of Science Education and Technology</i> , 2013, 22, 729-734.	3.9	8
17	Assessment of Internal and External Quality of Fruits and Vegetables. <i>Food Engineering Series</i> , 2016, , 269-309.	0.7	5
18	Multiblock Analysis Applied to Fluorescence and Absorbance Spectra to Estimate Total Polyphenol Content in Extra Virgin Olive Oil. <i>Foods</i> , 2021, 10, 2556.	4.3	3

#	ARTICLE	IF	CITATIONS
19	Front-face and right-angle fluorescence spectroscopy for monitoring extra virgin olive oil spectrum evolution. <i>Acta Horticulturae</i> , 2018, , 497-504.	0.2	1
20	MODELLING PHASE-SHIFT FOR MOTION CORRECTION IN MRI ON-LINE APPLICATIONS. <i>Acta Horticulturae</i> , 2005, , 173-179.	0.2	0
21	MODELING FOR METABONOMIC FINGERPRINT ASSIGNMENT IN OLIVE FRUITS. <i>Acta Horticulturae</i> , 2008, , 393-400.	0.2	0