JosÃ© Miguel HernÃ¡ndez-Hierro

List of Publications by Year
in descending order

86	2,430	172457	223800
papers	citations	29 h-index	46 g-index

87	87	87	2710
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Editorial: Recent Advances of Near Infrared Applications in Fruits and Byproducts. Frontiers in Plant Science, 2022, 13, 858040.	3.6	2
2	Feasibility study on the use of ATR-FTIR spectroscopy as a tool for the estimation of wine polysaccharides. Carbohydrate Polymers, 2022, 287, 119365.	10.2	15
3	Influence of Wine pH and Ethanol Content on the Fining Efficacy of Proteins from Winemaking By-Products. Foods, 2022, 11, 1688.	4.3	1
4	Study of Polyunsaturated Fatty Acids in Cheeses Using Near-Infrared Spectroscopy: Influence of Milk from Different Ruminant Species. Food Analytical Methods, 2021, 14, 933-943.	2.6	0
5	Reduction of the Number of Samples for Cost-Effective Hyperspectral Grape Quality Predictive Models. Foods, 2021, 10, 233.	4.3	2
6	Optimization of Protein Extraction of Oenological Interest from Grape Seed Meal Using Design of Experiments and Response Surface Methodology. Foods, 2021, 10, 79.	4.3	15
7	INCORPORATION OF THE MINDFULNESS PRACTICE TO IMPROVE UNIVERSITY STUDENTSâ€™ ACADEMIC PERFORMANCE. , 2021, , .		0
8	Assessment of Total Fat and Fatty Acids in Walnuts Using Near-Infrared Hyperspectral Imaging. Frontiers in Plant Science, 2021, 12, 729880.	3.6	13
9	Comparative study on the use of three different near infrared spectroscopy recording methodologies for varietal discrimination of walnuts. Talanta, 2020, 206, 120189.	5.5	22
10	Control of the extractable content of bioactive compounds in coffee beans by near infrared hyperspectral imaging. LWT - Food Science and Technology, 2020, 134, 110201.	5.2	6
11	Valorization of American Barrel-Shoot Wastes: Effect of Post Fermentative Addition and Readdition on Phenolic Composition and Chromatic Quality of Syrah Red Wines. Molecules, 2020, 25, 774.	3.8	6
12	Phenolic compounds extraction in enzymatic macerations of grape skins identified as lowâ€level extractable total anthocyanin content. Journal of Food Science, 2020, 85, 324-331.	3.1	10
13	Uso del aula invertida adaptativa en la asignatura NutriciÃ³n y BromatologÃa. Jornadas De FormaciÃ“n E InnovaciÃ“n Docente Del Profesorado, 2020, , 2479-2497.	0.0	0
14	On the use of vibrational spectroscopy and scanning electron microscopy to study phenolic extractability of cooperage byproducts in wine. European Food Research and Technology, 2019, 245, 2209-2220.	3.3	3
15	Screening of Wine Extractable Total Phenolic and Ellagitannin Contents in Revalorized Cooperage By-products: Evaluation by Micro-NIRS Technology. Food and Bioprocess Technology, 2019, 12, 477-485.	4.7	11
16	Feasibility study on the use of a portable micro near infrared spectroscopy device for the â€œin vineyardâ€•screening of extractable polyphenols in red grape skins. Talanta, 2019, 192, 353-359.	5.5	31
17	Evaluation of extractable polyphenols released to wine from cooperage byproduct by near infrared hyperspectral imaging. Food Chemistry, 2018, 244, 206-212.	8.2	19
18	Influence of oak wood chipsâ€“grape mix maceration on the extraction of anthocyanins from low-extractable anthocyanin content red grapes. European Food Research and Technology, 2018, 244, 729-734.	3.3	4

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19	Estimation of Total Phenols, Flavanols and Extractability of Phenolic Compounds in Grape Seeds Using Vibrational Spectroscopy and Chemometric Tools. Sensors, 2018, 18, 2426.	3.8	7
20	Phenolic compounds and antioxidant activity of twelve grape cultivars measured by chemical and electrochemical methods. European Food Research and Technology, 2018, 244, 1933-1943.	3.3	34
21	GamificaciÃ³n y otras estrategias docentes en seminarios y prÃ¡cticas de laboratorio de la asignatura nutriciÃ³n y bromatologÃa. Jornadas De FormaciÃ“n E InnovaciÃ“n Docente Del Profesorado, 2018, , 1100-1117.	0.0	0
22	Cyclic voltammetry to evaluate the antioxidant potential in winemaking by-products. Talanta, 2017, 165, 211-215.	5.5	37
23	Linking ATR-FTIR and Raman features to phenolic extractability and other attributes in grape skin. Talanta, 2017, 167, 44-50.	5.5	46
24	Interaction between Wine Phenolic Acids and Salivary Proteins by Saturation-Transfer Difference Nuclear Magnetic Resonance Spectroscopy (STD-NMR) and Molecular Dynamics Simulations. Journal of Agricultural and Food Chemistry, 2017, 65, 6434-6441.	5.2	23
25	Study of phenolic extractability in grape seeds by means of ATR-FTIR and Raman spectroscopy. Food Chemistry, 2017, 232, 602-609.	8.2	63
26	Discrimination between cheeses made from cowâ€™s, eweâ€™s and goatâ€™s milk from unsaturated fatty acids and use of the canonical biplot method. Journal of Food Composition and Analysis, 2017, 56, 34-40.	3.9	19
27	Evaluation of the influence of white grape seed extracts as copigment sources on the anthocyanin extraction from grape skins previously classified by near infrared hyperspectral tools. Food Chemistry, 2017, 221, 1685-1690.	8.2	15
28	Polyphenols and Food Quality. Journal of Food Quality, 2017, 2017, 1-2.	2.6	3
29	Near Infrared Hyperspectral Imaging: Recent Applications in the Oenological and Viticultural Sectors. NIR News, 2016, 27, 14-18.	0.3	0
30	Antioxidant capacity of different cheeses: Affecting factors and prediction by near infrared spectroscopy. Journal of Dairy Science, 2016, 99, 5074-5082.	3.4	36
31	Trying to set up the flavanolic phases during grape seed ripening: A spectral and chemical approach. Talanta, 2016, 160, 556-561.	5.5	11
32	Screening of anthocyanins in single red grapes using a nonâ€destructive method based on the near infrared hyperspectral technology and chemometrics. Journal of the Science of Food and Agriculture, 2016, 96, 1643-1647.	3.5	28
33	The role of the canonical biplot method in the study of volatile compounds in cheeses of variable composition. Grasas Y Aceites, 2016, 67, e112.	0.9	0
34	Extractability of Low Molecular Mass Flavanols and Flavonols from Red Grape Skins. Relationship to Cell Wall Composition at Different Ripeness Stages. Journal of Agricultural and Food Chemistry, 2015, 63, 7654-7662.	5.2	32
35	Simplified Method for the Screening of Technological Maturity of Red Grape and Total Phenolic Compounds of Red Grape Skin: Application of the Characteristic Vector Method to Near-Infrared Spectra. Journal of Agricultural and Food Chemistry, 2015, 63, 4284-4290.	5.2	11
36	Use of near infrared hyperspectral tools for the screening of extractable polyphenols in red grape skins. Food Chemistry, 2015, 172, 559-564.	8.2	46

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37	Comparative study on the use of anthocyanin profile, color image analysis and near-infrared hyperspectral imaging as tools to discriminate between four autochthonous red grape cultivars from La Rioja (Spain). Talanta, 2015, 131, 412-416.	5.5	29
38	Variations in the contents of vitamins A and E during the ripening of cheeses with different compositions. Czech Journal of Food Sciences, 2014, 32, 342-347.	1.2	15
39	Amino acid profile of the quinoa (Chenopodium quinoa Willd.) using near infrared spectroscopy and chemometric techniques. Journal of Cereal Science, 2014, 60, 67-74.	3.7	64
40	Chilean flour and wheat grain: Tracing their origin using near infrared spectroscopy and chemometrics. Food Chemistry, 2014, 145, 802-806.	8.2	38
41	Relationship between skin cell wall composition and anthocyanin extractability of Vitis vinifera L. cv. Tempranillo at different grape ripeness degree. Food Chemistry, 2014, 146, 41-47.	8.2	91
42	Determination of technological maturity of grapes and total phenolic compounds of grape skins in red and white cultivars during ripening by near infrared hyperspectral image: A preliminary approach. Food Chemistry, 2014, 152, 586-591.	8.2	115
43	Preliminary study on the use of near infrared hyperspectral imaging for quantitation and localisation of total glucosinolates in freeze-dried broccoli. Journal of Food Engineering, 2014, 126, 107-112.	5.2	29
44	Potential of near infrared spectroscopy for the analysis of volatile components in cheeses. LWT - Food Science and Technology, 2014, 55, 666-673.	5.2	19
45	A novel method for evaluating flavanols in grape seeds by near infrared hyperspectral imaging. Talanta, 2014, 122, 145-150.	5.5	54
46	Sensory evaluation of bitterness and astringency sub-qualities of wine phenolic compounds: synergistic effect and modulation by aromas. Food Research International, 2014, 62, 1100-1107.	6.2	132
47	Feasibility Study on the Use of Near-Infrared Hyperspectral Imaging for the Screening of Anthocyanins in Intact Grapes during Ripening. Journal of Agricultural and Food Chemistry, 2013, 61, 9804-9809.	5.2	56
48	Evaluation of sensory parameters of grapes using near infrared spectroscopy. Journal of Food Engineering, 2013, 118, 333-339.	5.2	88
49	Prediction of the type of milk and degree of ripening in cheeses by means of artificial neural networks with data concerning fatty acids and near infrared spectroscopy. Talanta, 2013, 116, 50-55.	5.5	26
50	Control of quality and silo storage of sunflower seeds using near infrared technology. Grasas Y Aceites, 2013, 64, 30-35.	0.9	5
51	A comparative study to distinguish the vineyard of origin by NIRS using entire grapes, skins and seeds. Journal of the Science of Food and Agriculture, 2013, 93, 967-972.	3.5	13
52	NIR spectroscopy to identify and quantify imazapyr in soil. Analytical Methods, 2012, 4, 2764.	2.7	3
53	NIR Spectroscopy: An Alternative for Soil Analysis. Communications in Soil Science and Plant Analysis, 2012, 43, 346-356.	1.4	21
54	Feasibility Study on the Use of Visibleâ€“Near-Infrared Spectroscopy for the Screening of Individual and Total Glucosinolate Contents in Broccoli. Journal of Agricultural and Food Chemistry, 2012, 60, 7352-7358.	5.2	31

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55	Influence of the physiological stage and the content of soluble solids on the anthocyanin extractability of Vitis vinifera L. cv. Tempranillo grapes. Analytica Chimica Acta, 2012, 732, 26-32.	5.4	28
56	Influence of climatic conditions on the phenolic composition of Vitis vinifera L. cv. Graciano. Analytica Chimica Acta, 2012, 732, 73-77.	5.4	45
57	Conjugated linoleic acid contents in cheeses of different compositions during six months of ripenin. Czech Journal of Food Sciences, 2012, 30, 220-226.	1.2	20
58	Trying to understand the grounds for the high trihalomethanes formation potential of four surface water bodies employed as source waters. European Journal of Water Quality, 2012, 43, 1-15.	0.1	1
59	Determination of phenolic compounds of grape skins during ripening by NIR spectroscopy. LWT - Food Science and Technology, 2011, 44, 847-853.	5.2	103
60	Differentiation of organic and non-organic ewe's cheeses using main mineral composition or near infrared spectroscopy coupled to chemometric tools: A comparative study. Talanta, 2011, 85, 1915-1919.	5.5	6
61	Multivariate analysis of the polyphenol composition of Tempranillo and Graciano red wines. Talanta, 2011, 85, 2060-2066.	5.5	18
62	Discrimination of seasonality in cheeses by near-infrared technology. Journal of the Science of Food and Agriculture, 2011, 91, 1064-1069.	3.5	15
63	Prediction of sensory attributes of cheese by near-infrared spectroscopy. Food Chemistry, 2011, 127, 256-263.	8.2	95
64	The mineral composition (Ca, P, Mg, K, Na) in cheeses (cowâ€™s, eweâ€™s and goatâ€™s) with different ripening times using near infrared spectroscopy with a fibre-optic probe. Food Chemistry, 2011, 127, 147-152.	8.2	31
65	Multivariate analysis of sensory data ofVitis viniferaL. cv. Graciano during ripening. Correlation with the phenolic composition of the grape skins AnÃ¡lisis multivariante de datos sensoriales deVitis viniferaL. cv. Graciano durante la maduraciÃ³n. CorrelaciÃ³n con la composiciÃ³n fenÃ³lica del hollejo. CYTA - Journal of Food, 2011, 9, 290-294.	1.9	12
66	Colour and pigment composition of red wines obtained from co-maceration of Tempranillo and Graciano varieties. Analytica Chimica Acta, 2010, 660, 134-142.	5.4	48
67	Occurrence of bromate, chlorite and chlorate in drinking waters disinfected with hypochlorite reagents. Tracing their origins. Science of the Total Environment, 2010, 408, 2616-2620.	8.0	77
68	Organic carbon and stable 13C isotope in conservation agriculture and conventional systems. Soil Biology and Biochemistry, 2010, 42, 551-557.	8.8	34
69	Statistical correlation between flavanolic composition, colour and sensorial parameters in grape seed during ripening. Analytica Chimica Acta, 2010, 660, 22-28.	5.4	70
70	Feasibility study on the use of near infrared spectroscopy to determine flavanols in grape seeds. Talanta, 2010, 82, 1778-1783.	5.5	32
71	A multi-year survey of organic disinfection by-products in drinking waters of Castilla y LeÃ³n, Spain. The need and difficulty to comply with the legal limit of 2009. Journal of Environmental Monitoring, 2010, 12, 200-207.	2.1	6
72	Changes in the Mineral Content in Cheeses of Different Compositions during 6 Months of Ripening. Czech Journal of Food Sciences, 2009, 27, S114-S118.	1.2	12

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73	Seasonal Evolution of Hydrophilic and Hydrophobic Peptide Contents in Cheeses Made from Ewe's Goat's or Cow's Milk. Czech Journal of Food Sciences, 2009, 27, S106-S108.	1.2	7
74	The application of near infrared spectroscopy technology and a remote reflectance fibre-optic probe for the determination of peptides in cheeses (cowâ€™s, eweâ€™s and goatâ€™s) with different ripening times. Food Chemistry, 2009, 114, 1564-1569.	8.2	25
75	Texture evaluation in cheeses by NIRS technology employing a fibre-optic probe. Journal of Food Engineering, 2009, 92, 24-28.	5.2	22
76	Determination of hydroxyproline in cured pork sausages and dry cured beef products by NIRS technology employing a fibreâ€“optic probe. Food Control, 2009, 20, 752-755.	5.5	20
77	The natural abundance of 13C with different agricultural management by NIRS with fibre optic probe technology. Talanta, 2009, 79, 32-37.	5.5	5
78	Potential of near infrared spectroscopy for the analysis of mycotoxins applied to naturally contaminated red paprika found in the Spanish market. Analytica Chimica Acta, 2008, 622, 189-194.	5.4	53
79	Use of NIRS technology with a remote reflectance fibre-optic probe for predicting major components in cheese. Talanta, 2008, 75, 351-355.	5.5	21
80	Detection and quantification of additives (urea, biuret and poultry litter) in alfalfas by nir spectroscopy with fibre-optic probe. Talanta, 2008, 76, 1130-1135.	5.5	4
81	Aflatoxins and Ochratoxin A in Red Paprika for Retail Sale in Spain: Occurrence and Evaluation of a Simultaneous Analytical Method. Journal of Agricultural and Food Chemistry, 2008, 56, 751-756.	5.2	95
82	Use of NIRS technology with a remote reflectance fibre-optic probe for predicting major components in bee pollen. Talanta, 2007, 72, 998-1003.	5.5	14
83	Use of NIRS technology with a remote reflectance fibre-optic probe for predicting mineral composition (Ca, K, P, Fe, Mn, Na, Zn), protein and moisture in alfalfa. Analytical and Bioanalytical Chemistry, 2007, 387, 2199-2205.	3.7	65
84	Determination of the percentage of milk (cow's, ewe's and goat's) in cheeses with different ripening times using near infrared spectroscopy technology and a remote reflectance fibre-optic probe. Analytica Chimica Acta, 2007, 604, 191-196.	5.4	28
85	Near-infrared spectroscopy (NIRS) reflectance technology for the determination of tocopherols in alfalfa. Analytical and Bioanalytical Chemistry, 2006, 386, 1553-1558.	3.7	18
86	Uso del aula invertida adaptativa en la asignatura NutriciÃ³n y BromatologÃa. Segunda parte. , 0, , 1539-1559.		0