

Mohammed Kamruzzaman

List of Publications by Year in descending order

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Version: 2024-02-01

35
papers

2,738
citations

361413

20
h-index

454955

30
g-index

36
all docs

36
docs citations

36
times ranked

1731
citing authors

#	ARTICLE	IF	CITATIONS
1	Principles and Applications of Hyperspectral Imaging in Quality Evaluation of Agro-Food Products: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2012, 52, 999-1023.	10.3	346
2	Prediction of some quality attributes of lamb meat using near-infrared hyperspectral imaging and multivariate analysis. <i>Analytica Chimica Acta</i> , 2012, 714, 57-67.	5.4	254
3	Non-destructive prediction and visualization of chemical composition in lamb meat using NIR hyperspectral imaging and multivariate regression. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 218-226.	5.6	228
4	Application of NIR hyperspectral imaging for discrimination of lamb muscles. <i>Journal of Food Engineering</i> , 2011, 104, 332-340.	5.2	212
5	Fast detection and visualization of minced lamb meat adulteration using NIR hyperspectral imaging and multivariate image analysis. <i>Talanta</i> , 2013, 103, 130-136.	5.5	187
6	Non-destructive assessment of instrumental and sensory tenderness of lamb meat using NIR hyperspectral imaging. <i>Food Chemistry</i> , 2013, 141, 389-396.	8.2	177
7	Rapid and non-destructive detection of chicken adulteration in minced beef using visible near-infrared hyperspectral imaging and machine learning. <i>Journal of Food Engineering</i> , 2016, 170, 8-15.	5.2	165
8	Selection of feature wavelengths for developing multispectral imaging systems for quality, safety and authenticity of muscle foods-a review. <i>Trends in Food Science and Technology</i> , 2015, 45, 86-104.	15.1	131
9	Assessment of Visible Near-Infrared Hyperspectral Imaging as a Tool for Detection of Horsemeat Adulteration in Minced Beef. <i>Food and Bioprocess Technology</i> , 2015, 8, 1054-1062.	4.7	125
10	Non-invasive analytical technology for the detection of contamination, adulteration, and authenticity of meat, poultry, and fish: A review. <i>Analytica Chimica Acta</i> , 2015, 853, 19-29.	5.4	122
11	Potential of hyperspectral imaging and pattern recognition for categorization and authentication of red meat. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 316-325.	5.6	116
12	Parsimonious model development for real-time monitoring of moisture in red meat using hyperspectral imaging. <i>Food Chemistry</i> , 2016, 196, 1084-1091.	8.2	100
13	Application of Wavelet Analysis to Spectral Data for Categorization of Lamb Muscles. <i>Food and Bioprocess Technology</i> , 2015, 8, 1-16.	4.7	71
14	Online monitoring of red meat color using hyperspectral imaging. <i>Meat Science</i> , 2016, 116, 110-117.	5.5	69
15	Hyperspectral imaging for real-time monitoring of water holding capacity in red meat. <i>LWT - Food Science and Technology</i> , 2016, 66, 685-691.	5.2	64
16	Hierarchical variable selection for predicting chemical constituents in lamb meats using hyperspectral imaging. <i>Journal of Food Engineering</i> , 2014, 143, 44-52.	5.2	51
17	Hyperspectral imaging in tandem with multivariate analysis and image processing for non-invasive detection and visualization of pork adulteration in minced beef. <i>Analytical Methods</i> , 2015, 7, 7496-7502.	2.7	44
18	Application of NIR spectroscopy and multivariate analysis for Non-destructive evaluation of apple moisture content during ultrasonic drying. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 269, 120733.	3.9	41

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19	Effect of variable selection algorithms on model performance for predicting moisture content in biological materials using spectral data. <i>Analytica Chimica Acta</i> , 2022, 1202, 339390.	5.4	28
20	Portable NIR spectroscopy and PLS based variable selection for adulteration detection in quinoa flour. <i>Food Control</i> , 2022, 138, 108970.	5.5	27
21	Introduction to Hyperspectral Imaging Technology. , 2016, , 111-139.		26
22	Real-time moisture monitoring of edible coated apple chips during hot air drying using miniature NIR spectroscopy and chemometrics. <i>LWT - Food Science and Technology</i> , 2022, 154, 112602.	5.2	22
23	An overview of recent advances and applications of FT-IR spectroscopy for quality, authenticity, and adulteration detection in edible oils. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8009-8027.	10.3	20
24	Quantification of amine functional groups and their influence on OM/OC in the IMPROVE network. <i>Atmospheric Environment</i> , 2018, 172, 124-132.	4.1	19
25	Formation of a Hydrogen Radical in Hydrogen Nanobubble Water and Its Effect on Copper Toxicity in <i>Chlorella</i> . <i>ACS Sustainable Chemistry and Engineering</i> , 2021, 9, 11100-11109.	6.7	19
26	Hyperspectral Imaging – A New Era of Applications in Non-Destructive Sensing of Meat Quality. <i>NIR News</i> , 2012, 23, 9-14.	0.3	17
27	Non-destructive measurement and real-time monitoring of apple hardness during ultrasonic contact drying via portable NIR spectroscopy and machine learning. <i>Infrared Physics and Technology</i> , 2022, 122, 104077.	2.9	15
28	Identification of informative spectral ranges for predicting major chemical constituents in corn using NIR spectroscopy. <i>Food Chemistry</i> , 2022, 383, 132442.	8.2	14
29	Food Adulteration and Authenticity. , 2016, , 127-148.		9
30	Fraud detection in meat using hyperspectral imaging. <i>Meat and Muscle Biology</i> , 0, , .	1.9	7
31	Hyperspectral imaging technique for offal quantification in minced meat. <i>Journal of the Bangladesh Agricultural University</i> , 2015, 12, 189-194.	0.1	5
32	Characterizing the interactions between copper ions and dissolved organic matter using fluorescence excitation-emission matrices with two-dimensional Savitzky-Golay second-order differentiation. <i>Ecotoxicology and Environmental Safety</i> , 2020, 188, 109834.	6.0	4
33	Antioxidant assessment of agricultural produce using fluorescence techniques: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3704-3715.	10.3	3
34	Chemical imaging in food authentication. , 2021, , 131-161.		0
35	EFFECT OF DRYING CONDITION ON MILLING QUALITY AND GERMINATION OF BRR1 29. , 2007, , .		0