

# Giorgia Foca

## List of Publications by Year in descending order

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Version: 2024-02-01

53  
papers

1,527  
citations

236925

25  
h-index

315739

38  
g-index

54  
all docs

54  
docs citations

54  
times ranked

1653  
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of the effect of factors related to preparation and composition of grated Parmigiano Reggiano cheese using NIR hyperspectral imaging. <i>Food Control</i> , 2022, 131, 108412.	5.5	3
2	Sensory evaluation and mixture design assessment of coffee-flavored liquor obtained from spent coffee grounds. <i>Food Quality and Preference</i> , 2022, 96, 104427.	4.6	8
3	Chemometrics, imaging and spectroscopy laboratory “ Department of Life Sciences, University of Modena and Reggio Emilia. <i>NIR News</i> , 2021, 32, 27-30.	0.3	1
4	Simultaneous Detection of Glucose and Fructose in Synthetic Musts by Multivariate Analysis of Silica-Based Amperometric Sensor Signals. <i>Sensors</i> , 2021, 21, 4190.	3.8	4
5	Colourgrams GUI: A graphical user-friendly interface for the analysis of large datasets of RGB images. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2020, 196, 103915.	3.5	15
6	Red Horse-Chestnut Seeds of <i>Aesculus</i> “ Carnea. , 2020, , 27-43.		1
7	Exploring the potential of NIR hyperspectral imaging for automated quantification of rind amount in grated Parmigiano Reggiano cheese. <i>Food Control</i> , 2020, 112, 107111.	5.5	21
8	<i>Hermetia illucens</i> (L.) larvae as chicken manure management tool for circular economy. <i>Journal of Cleaner Production</i> , 2020, 262, 121289.	9.3	71
9	Data fusion of electronic eye and electronic tongue signals to monitor grape ripening. <i>Talanta</i> , 2019, 195, 181-189.	5.5	37
10	Microbiota of sliced cooked ham packaged in modified atmosphere throughout the shelf life. <i>International Journal of Food Microbiology</i> , 2019, 289, 200-208.	4.7	35
11	Electronic eye for the prediction of parameters related to grape ripening. <i>Talanta</i> , 2018, 186, 381-388.	5.5	20
12	Automated quantification of defective maize kernels by means of Multivariate Image Analysis. <i>Food Control</i> , 2018, 85, 259-268.	5.5	30
13	Prediction of parameters related to grape ripening by multivariate calibration of voltammetric signals acquired by an electronic tongue. <i>Talanta</i> , 2018, 178, 178-187.	5.5	19
14	Data dimensionality reduction and data fusion for fast characterization of green coffee samples using hyperspectral sensors. <i>Analytical and Bioanalytical Chemistry</i> , 2016, 408, 7351-7366.	3.7	39
15	The potential of spectral and hyperspectral-imaging techniques for bacterial detection in food: A case study on lactic acid bacteria. <i>Talanta</i> , 2016, 153, 111-119.	5.5	37
16	Iodine Value and Fatty Acids Determination on Pig Fat Samples by FT-NIR Spectroscopy: Benefits of Variable Selection in the Perspective of Industrial Applications. <i>Food Analytical Methods</i> , 2016, 9, 2791-2806.	2.6	15
17	Determination of polyphenol content and colour index in wines through PEDOT-modified electrodes. <i>Analytical and Bioanalytical Chemistry</i> , 2016, 408, 7329-7338.	3.7	11
18	Characterization of common wheat flours ( <i>Triticum aestivum</i> L.) through multivariate analysis of conventional rheological parameters and gluten peak test indices. <i>LWT - Food Science and Technology</i> , 2015, 64, 95-103.	5.2	49

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19	Fast exploration and classification of large hyperspectral image datasets for early bruise detection on apples. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2015, 146, 108-119.	3.5	56
20	Classification of pig fat samples from different subcutaneous layers by means of fast and non-destructive analytical techniques. <i>Food Research International</i> , 2013, 52, 185-197.	6.2	26
21	Handling large datasets of hyperspectral images: Reducing data size without loss of useful information. <i>Analytica Chimica Acta</i> , 2013, 802, 29-39.	5.4	34
22	Efficient chemometric strategies for PETâ€“PLA discrimination in recycling plants using hyperspectral imaging. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2013, 122, 31-39.	3.5	84
23	Soil sampling planning in traceability studies by means of Experimental Design approaches. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2013, 124, 14-20.	3.5	13
24	A feature selection strategy for the analysis of spectra from a photoacoustic sensing system. , 2012, , .		2
25	Automated identification and visualization of food defects using RGB imaging: Application to the detection of red skin defect of raw hams. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 417-426.	5.6	28
26	Monitoring Flour Performance in Bread Making. , 2011, , 15-25.		1
27	Prediction of compositional and sensory characteristics using RGB digital images and multivariate calibration techniques. <i>Analytica Chimica Acta</i> , 2011, 706, 238-245.	5.4	35
28	Minimisation of instrumental noise in the acquisition of FT-NIR spectra of bread wheat using experimental design and signal processing techniques. <i>Analytical and Bioanalytical Chemistry</i> , 2011, 399, 1965-1973.	3.7	15
29	Pedot modified electrodes in amperometric sensing for analysis of red wine samples. <i>Food Chemistry</i> , 2011, 129, 226-233.	8.2	32
30	Adulteration of the anthocyanin content of red wines: Perspectives for authentication by Fourier Transform-Near InfraRed and 1H NMR spectroscopies. <i>Analytica Chimica Acta</i> , 2011, 701, 139-151.	5.4	74
31	Seeds of Horse Chestnut ( <i>Aesculus hippocastanum</i> L.) and Their Possible Utilization for Human Consumption. , 2011, , 653-661.		4
32	Wheat flour formulation by mixture design and multivariate study of its technological properties. <i>Journal of Chemometrics</i> , 2010, 24, 523-533.	1.3	4
33	Near Infrared Spectroscopy and multivariate analysis methods for monitoring flour performance in an industrial bread-making process. <i>Analytica Chimica Acta</i> , 2009, 642, 69-76.	5.4	33
34	Different feature selection strategies in the wavelet domain applied to NIR-based quality classification models of bread wheat flours. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2009, 99, 91-100.	3.5	42
35	Classification of red wines by chemometric analysis of voltammetric signals from PEDOT-modified electrodes. <i>Analytica Chimica Acta</i> , 2009, 643, 67-73.	5.4	50
36	Amperometric sensors based on poly(3,4-ethylenedioxythiophene)-modified electrodes: Discrimination of white wines. <i>Analytica Chimica Acta</i> , 2008, 614, 213-222.	5.4	61

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37	A chemometric study of pesto sauce appearance and of its relation to pigment concentration. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1335-1343.	3.5	13
38	At-Line Monitoring of the Leavening Process in Industrial Bread Making by near Infrared Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2008, 16, 223-231.	1.5	7
39	Reproducibility of the Italian ISQ method for quality classification of bread wheats: An evaluation by expert assessors. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 839-846.	3.5	37
40	Chemical composition and characterisation of seeds from two varieties (pure and hybrid) of <i>Aesculus hippocastanum</i> . <i>Food Chemistry</i> , 2007, 104, 229-236.	8.2	14
41	Durum wheat adulteration detection by NIR spectroscopy multivariate calibration. <i>Talanta</i> , 2006, 68, 1505-1511.	5.5	75
42	Study of the Dependence on Temperature and Composition of the Volumic Properties of Ethane-1,2-diol + 2-Methoxyethanol + 1,2-Dimethoxyethane + Water Solvent System and Graphical Representation in the Quaternary Domain. <i>Journal of Solution Chemistry</i> , 2006, 35, 139-159.	1.2	6
43	Investigation on a Roman Copper Alloy Artefact from Pompeii (Italy). <i>Annali Di Chimica</i> , 2006, 96, 215-228.	0.6	2
44	Classification of bread wheat flours in different quality categories by a wavelet-based feature selection/classification algorithm on NIR spectra. <i>Analytica Chimica Acta</i> , 2005, 544, 100-107.	5.4	90
45	Use of Multivariate Analysis of MIR Spectra to Study Bread Staling. <i>Annali Di Chimica</i> , 2005, 95, 657-666.	0.6	9
46	Classification of Cereal Flours by Chemometric Analysis of MIR Spectra. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1062-1067.	5.2	45
47	Dielectric Properties in Ternary Mixtures of Ethane-1,2-diol + 1,2-Dimethoxyethane + Water. <i>International Journal of Thermophysics</i> , 2004, 25, 839-855.	2.1	9
48	Analysis of the Temperature and Composition Dependence of Viscosimetric Properties of 2-Butanone + 2-Butanol Solvent Mixtures. <i>Journal of Solution Chemistry</i> , 2004, 33, 1181-1197.	1.2	5
49	Density measurements of the binary mixtures of 2-butanone and 2-butanol at temperatures from $\hat{\wedge}^{\wedge}10$ to 80 $\hat{\wedge}^{\wedge}C$ . <i>Journal of Molecular Liquids</i> , 2004, 111, 117-123.	4.9	19
50	Application of a wavelet-based algorithm on HS-SPME/GC signals for the classification of balsamic vinegars. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2004, 71, 129-140.	3.5	57
51	Automated evaluation of food colour by means of multivariate image analysis coupled to a wavelet-based classification algorithm. <i>Analytica Chimica Acta</i> , 2004, 515, 3-13.	5.4	95
52	Title is missing!. <i>Journal of Solution Chemistry</i> , 2003, 32, 93-116.	1.2	18
53	Development of a classification algorithm for efficient handling of multiple classes in sorting systems based on hyperspectral imaging. <i>Journal of Spectral Imaging</i> , 0, , .	0.0	16