

Colm O'donnell

List of Publications by Year in descending order

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citing authors

#	ARTICLE	IF	CITATIONS
1	Laminarin from Irish Brown Seaweeds <i>Ascophyllum nodosum</i> and <i>Laminaria hyperborea</i> : Ultrasound Assisted Extraction, Characterization and Bioactivity. <i>Marine Drugs</i> , 2015, 13, 4270-4280.	4.6	217
2	Ultrasound technology for the extraction of biologically active molecules from plant, animal and marine sources. <i>TrAC - Trends in Analytical Chemistry</i> , 2020, 122, 115663.	11.4	100
3	Optimisation of Ultrasound Frequency, Extraction Time and Solvent for the Recovery of Polyphenols, Phlorotannins and Associated Antioxidant Activity from Brown Seaweeds. <i>Marine Drugs</i> , 2020, 18, 250.	4.6	90
4	Geographical Classification of Honey Samples by Near-Infrared Spectroscopy: A Feasibility Study. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 9128-9134.	5.2	85
5	Prediction of Moisture, Fat and Inorganic Salts in Processed Cheese by near Infrared Reflectance Spectroscopy and Multivariate Data Analysis. <i>Journal of Near Infrared Spectroscopy</i> , 2004, 12, 149-157.	1.5	55
6	Review of near-infrared spectroscopy as a process analytical technology for real-time product monitoring in dairy processing. <i>International Dairy Journal</i> , 2020, 103, 104623.	3.0	55
7	Applications of fluorescence spectroscopy in dairy processing: a review. <i>Current Opinion in Food Science</i> , 2017, 17, 16-24.	8.0	54
8	Advances in pre-treatment techniques and green extraction technologies for bioactives from seaweeds. <i>Trends in Food Science and Technology</i> , 2021, 110, 90-106.	15.1	53
9	Multivariate Analysis of Attenuated Total Reflectionâ€™ Fourier Transform Infrared Spectroscopic Data to Confirm the Origin of Honeys. <i>Applied Spectroscopy</i> , 2008, 62, 1115-1123.	2.2	32
10	Assessment of infant formula quality and composition using Vis-NIR, MIR and Raman process analytical technologies. <i>Talanta</i> , 2018, 183, 320-328.	5.5	31
11	Prediction of Inorganic Salt and Moisture Content of Process Cheese Using Dielectric Spectroscopy. <i>International Journal of Food Properties</i> , 2005, 8, 543-557.	3.0	17
12	Rapid analysis of magnesium in infant formula powder using laser-induced breakdown spectroscopy. <i>International Dairy Journal</i> , 2019, 97, 57-64.	3.0	13
13	Development of chemometric models using Vis-NIR and Raman spectral data fusion for assessment of infant formula storage temperature and time. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 67, 102551.	5.6	10