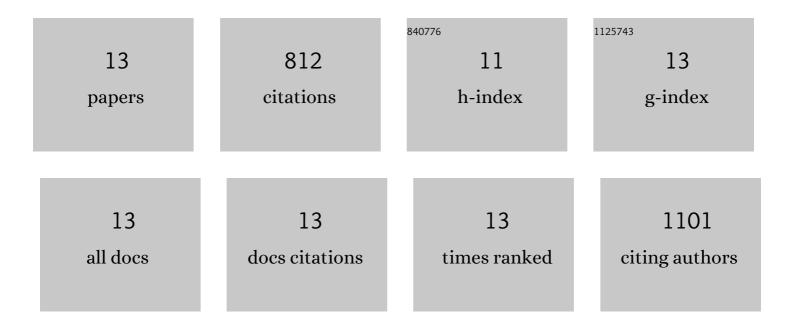
## Colm O'donnell

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/11854151/publications.pdf Version: 2024-02-01



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