

Irnawati

List of Publications by Year in descending order

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16
papers

170
citations

1307594

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1199594

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docs citations

16
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136
citing authors

#	ARTICLE	IF	CITATIONS
1	Comprehensive Review on Application of FTIR Spectroscopy Coupled with Chemometrics for Authentication Analysis of Fats and Oils in the Food Products. <i>Molecules</i> , 2020, 25, 5485.	3.8	40
2	Virgin Coconut Oil: Extraction, Physicochemical Properties, Biological Activities and Its Authentication Analysis. <i>Food Reviews International</i> , 2021, 37, 46-66.	8.4	35
3	Application of FTIR-ATR spectroscopy and chemometrics for the detection and quantification of lard oil in bovine milk fat. <i>Food Research</i> , 2020, 4, 1732-1738.	0.8	16
4	Determination of sesame oil, rice bran oil and pumpkin seed oil in ternary mixtures using FTIR spectroscopy and multivariate calibrations. <i>Food Research</i> , 2019, 4, 135-142.	0.8	13
5	The Combination of Vibrational Spectroscopy and Chemometrics for Analysis of Milk Products Adulteration. <i>International Journal of Food Science</i> , 2021, 2021, 1-15.	2.0	12
6	Application of FTIR Spectroscopy and HPLC Combined with Multivariate Calibration for Analysis of Xanthones in Mangosteen Extracts. <i>Scientia Pharmaceutica</i> , 2020, 88, 35.	2.0	10
7	UPLC MS/MS Profile and Antioxidant Activities from Nonpolar Fraction of Patiwala (<i>Lantana camara</i>) Leaves Extract. <i>Separations</i> , 2022, 9, 75.	2.4	10
8	The Application of FTIR Spectroscopy and Chemometrics for the Authentication Analysis of Horse Milk. <i>International Journal of Food Science</i> , 2022, 2022, 1-9.	2.0	10
9	The employment of FTIR spectroscopy and chemometrics for authentication of pumpkin seed oil from sesame oil. <i>Food Research</i> , 2019, 4, 42-48.	0.8	6
10	Application of Raman Spectroscopy and Chemometrics for Quality Controls of Fats and Oils: A Review. <i>Food Reviews International</i> , 2023, 39, 3906-3925.	8.4	5
11	Pumpkin (<i>Cucurbita maxima</i>) seed oil: chemical composition, antioxidant activities and its authentication analysis. <i>Food Research</i> , 2019, 4, 578-584.	0.8	4
12	ANALYSIS OF PALM OIL AS OIL ADULTERANT IN OLIVE AND PUMPKIN SEED OILS IN TERNARY MIXTURE SYSTEMS USING FTIR SPECTROSCOPY AND CHEMOMETRICS. <i>International Journal of Applied Pharmaceutics</i> , 0, , 210-215.	0.3	3
13	Analysis of lard, chicken fat and beef fat in ternary mixture using FTIR spectroscopy and multivariate calibration for halal authentication. <i>Food Research</i> , 2022, 6, 113-119.	0.8	3
14	Authentication analysis of milkfish fish oil using the combination of FTIR spectroscopy and chemometrics. <i>Food Research</i> , 2021, 5, 272-278.	0.8	1
15	Physicochemical properties, fatty acid composition and FTIR Spectra of Gabus (<i>Channa striata</i>) fish oil. <i>Food Research</i> , 2022, 6, 219-224.	0.8	1
16	Physicochemical characterization and fatty acid profiles of fish oil from milkfish (<i>Chanos chanos</i> F.). <i>Food Research</i> , 2022, 6, 265-270.	0.8	1