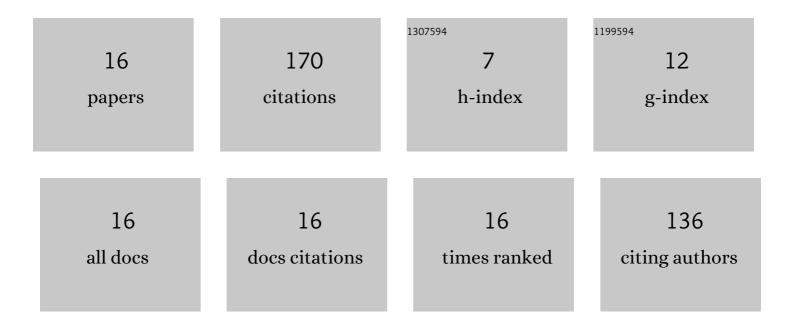
Irnawati

List of Publications by Year in descending order

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Ισνιανατι

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