

# Aimen El Orche

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/168426/publications.pdf>

Version: 2024-02-01

12  
papers

98  
citations

1478505

6  
h-index

1474206

9  
g-index

12  
all docs

12  
docs citations

12  
times ranked

38  
citing authors

#	ARTICLE	IF	CITATIONS
1	Rapid Analytical Method to Characterize the Freshness of Olive Oils Using Fluorescence Spectroscopy and Chemometric Algorithms. <i>Journal of Analytical Methods in Chemistry</i> , 2020, 2020, 1-9.	1.6	24
2	Development of Fast Analytical Method for the Detection and Quantification of Honey Adulteration Using Vibrational Spectroscopy and Chemometrics Tools. <i>Journal of Analytical Methods in Chemistry</i> , 2020, 2020, 1-9.	1.6	21
3	Prediction of anthocyanin content and variety in plum extracts using ATR-FTIR spectroscopy and chemometrics. <i>Vibrational Spectroscopy</i> , 2022, 121, 103406.	2.2	12
4	Comparative study of three fingerprint analytical approaches based on spectroscopic sensors and chemometrics for the detection and quantification of argan oil adulteration. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 95-104.	3.5	11
5	Comparison of Machine Learning Classification Methods for Determining the Geographical Origin of Raw Milk Using Vibrational Spectroscopy. <i>Journal of Spectroscopy</i> , 2021, 2021, 1-9.	1.3	10
6	Evaluation of the Capability of Horizontal ATR-FTMIR and UV-Visible Spectroscopy in the Discrimination of Virgin Olive Oils from the Moroccan Region of Beni Mellal-Khenifra. <i>Journal of Spectroscopy</i> , 2020, 2020, 1-9.	1.3	9
7	Chemometric Analysis of UV-Visible Spectral Fingerprints for the Discrimination and Quantification of Clinical Anthracycline Drug Preparation Used in Oncology. <i>BioMed Research International</i> , 2021, 2021, 1-8.	1.9	4
8	Coupling Mid Infrared Spectroscopy to mathematical and statistical tools for automatic classification, qualification and quantification of Argan oil adulteration. , 2020, , .		3
9	Tracing the Geographical Origin of Moroccan Saffron by Mid-Infrared Spectroscopy and Multivariate Analysis. <i>Brazilian Journal of Analytical Chemistry</i> , 2022, 9, .	0.5	2
10	Assessment of non-destructive spectroscopy and chemometrics tools for the development of green analytical methods to determine the shelf-life of olive oils. <i>E3S Web of Conferences</i> , 2020, 183, 04003.	0.5	1
11	The development of green analytical methods to monitor adulteration in honey by UV-visible spectroscopy and chemometrics models. <i>E3S Web of Conferences</i> , 2020, 211, 02011.	0.5	1
12	Assessment of a Nondestructive Method for Rapid Discrimination of Moroccan Date Palm Varieties via Mid-Infrared Spectroscopy Combined with Chemometric Models. <i>Journal of AOAC INTERNATIONAL</i> , 2021, 104, 1710-1718.	1.5	0