

Aimen El Orche

List of Publications by Year in descending order

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