

# Tormod NÅs

## List of Publications by Year in descending order

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73  
papers

3,197  
citations

159585

30  
h-index

155660

55  
g-index

74  
all docs

74  
docs citations

74  
times ranked

3139  
citing authors

#	ARTICLE	IF	CITATIONS
1	Making sense of the "clean label" trends: A review of consumer food choice behavior and discussion of industry implications. <i>Food Research International</i> , 2017, 99, 58-71.	6.2	624
2	The Effect of Multiplicative Scatter Correction (MSC) and Linearity Improvement in NIR Spectroscopy. <i>Applied Spectroscopy</i> , 1988, 42, 1273-1284.	2.2	509
3	Related versions of the multiplicative scatter correction method for preprocessing spectroscopic data. <i>Chemometrics and Intelligent Laboratory Systems</i> , 1995, 29, 233-241.	3.5	200
4	Analysing sensory panel performance in a proficiency test using the PanelCheck software. <i>European Food Research and Technology</i> , 2010, 230, 497-511.	3.3	106
5	Reduced risk of pre-eclampsia with organic vegetable consumption: results from the prospective Norwegian Mother and Child Cohort Study. <i>BMJ Open</i> , 2014, 4, e006143-e006143.	1.9	90
6	Path modelling by sequential PLS regression. <i>Journal of Chemometrics</i> , 2011, 25, 28-40.	1.3	81
7	Understanding data fusion within the framework of coupled matrix and tensor factorizations. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2013, 129, 53-63.	3.5	80
8	Common and distinct components in data fusion. <i>Journal of Chemometrics</i> , 2017, 31, e2900.	1.3	71
9	Visualization of sensory profiling data for performance monitoring. <i>LWT - Food Science and Technology</i> , 2007, 40, 262-269.	5.2	70
10	Preference mapping by PO-PLS: Separating common and unique information in several data blocks. <i>Food Quality and Preference</i> , 2012, 24, 8-16.	4.6	62
11	Likelihood of buying healthy convenience food: An at-home testing procedure for ready-to-heat meals. <i>Food Quality and Preference</i> , 2012, 24, 171-178.	4.6	60
12	Multi-block regression based on combinations of orthogonalisation, PLS-regression and canonical correlation analysis. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2013, 124, 32-42.	3.5	59
13	When the choice of the temporal method does make a difference: TCATA, TDS and TDS by modality for characterizing semi-solid foods. <i>Food Quality and Preference</i> , 2018, 66, 95-106.	4.6	56
14	Identifying and interpreting market segments using conjoint analysis. <i>Food Quality and Preference</i> , 2001, 12, 133-143.	4.6	46
15	Interpreting sensory data by combining principal component analysis and analysis of variance. <i>Food Quality and Preference</i> , 2009, 20, 167-175.	4.6	45
16	The Sequential and Orthogonalized PLS Regression for Multiblock Regression. <i>Data Handling in Science and Technology</i> , 2019, , 157-177.	3.1	45
17	A comparison of methods for analysing regression models with both spectral and designed variables. <i>Journal of Chemometrics</i> , 2004, 18, 451-464.	1.3	44
18	A comparison of methods for testing differences in predictive ability. <i>Journal of Chemometrics</i> , 2005, 19, 500-509.	1.3	42

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19	Handling of individual differences in rating-based conjoint analysis. <i>Food Quality and Preference</i> , 2011, 22, 241-254.	4.6	42
20	Consumer preferences for iced coffee determined by conjoint analysis: an exploratory study with Norwegian consumers. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1565-1571.	2.7	40
21	Correcting for different use of the scale and the need for further analysis of individual differences in sensory analysis. <i>Food Quality and Preference</i> , 2008, 19, 197-209.	4.6	39
22	Multi-way models for sensory profiling data. <i>Journal of Chemometrics</i> , 2008, 22, 36-45.	1.3	38
23	Performance indices in descriptive sensory analysis – A complimentary screening tool for assessor and panel performance. <i>Food Quality and Preference</i> , 2013, 28, 122-133.	4.6	38
24	Interpretation, validation and segmentation of preference mapping models. <i>Food Quality and Preference</i> , 2014, 32, 198-209.	4.6	37
25	Web of ecological interactions in an experimental gut microbiota. <i>Environmental Microbiology</i> , 2010, 12, 2677-2687.	3.8	36
26	Extension of SO-PLS to multi-way arrays: SO-N-PLS. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2017, 164, 113-126.	3.5	36
27	Regression models with process variables and parallel blocks of raw material measurements. <i>Journal of Chemometrics</i> , 2008, 22, 443-456.	1.3	35
28	A design and analysis strategy for situations with uncontrolled raw material variation. <i>Journal of Chemometrics</i> , 2004, 18, 45-52.	1.3	32
29	A similarity index for comparing coupled matrices. <i>Journal of Chemometrics</i> , 2018, 32, e3049.	1.3	31
30	A bridge between Tucker-1 and Carroll's generalized canonical analysis. <i>Computational Statistics and Data Analysis</i> , 2006, 50, 3086-3098.	1.2	30
31	A comparison of generalised procrustes analysis and multiple factor analysis for projective mapping data. <i>Food Quality and Preference</i> , 2015, 43, 34-46.	4.6	30
32	Application of sequential and orthogonalised-partial least squares (SO-PLS) regression to predict sensory properties of Cabernet Sauvignon wines from grape chemical composition. <i>Food Chemistry</i> , 2018, 256, 195-202.	8.2	24
33	Outlier and group detection in sensory panels using hierarchical cluster analysis with the Procrustes distance. <i>Food Quality and Preference</i> , 2004, 15, 195-208.	4.6	23
34	Selecting the number of factors in principal component analysis by permutation testing – Numerical and practical aspects. <i>Journal of Chemometrics</i> , 2017, 31, e2937.	1.3	22
35	Combining designed experiments with several blocks of spectroscopic data. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2007, 88, 154-166.	3.5	20
36	Confidence ellipsoids for ASCA models based on multivariate regression theory. <i>Journal of Chemometrics</i> , 2018, 32, e2990.	1.3	20

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37	Validation of projective mapping as potential sensory screening tool for application by the honeybush herbal tea industry. <i>Food Research International</i> , 2017, 99, 275-286.	6.2	20
38	The relationships between consumer liking, sensory and chemical attributes of <i>Vitis vinifera</i> L. cv. Pinotage wines elaborated with different <i>Oenococcus oeni</i> starter cultures. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2829-2840.	3.5	19
39	SO-PLS as an exploratory tool for path modelling. <i>Food Quality and Preference</i> , 2014, 36, 122-134.	4.6	19
40	How good are ideas identified by an automatic idea detection system?. <i>Creativity and Innovation Management</i> , 2018, 27, 23-31.	3.3	18
41	Optimal Sorting of Raw Materials, Based on the Predicted End-Product Quality. <i>Quality Engineering</i> , 2002, 14, 459-478.	1.1	17
42	Alternative methods for combining information about products, consumers and consumers' acceptance based on path modelling. <i>Food Quality and Preference</i> , 2014, 31, 142-155.	4.6	17
43	Estimating and interpreting more than two consensus components in projective mapping: INDSCAL vs. multiple factor analysis (MFA). <i>Food Quality and Preference</i> , 2017, 58, 45-60.	4.6	17
44	Cage of covariance in calibration modeling: Regressing multiple and strongly correlated response variables onto a low rank subspace of explanatory variables. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2021, 213, 104311.	3.5	17
45	Incorporating interactions in multi-block sequential and orthogonalised partial least squares regression. <i>Journal of Chemometrics</i> , 2011, 25, 601-609.	1.3	15
46	Optimised score plot by principal components of predictions. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2003, 68, 61-74.	3.5	14
47	Identifying outlying assessors in sensory profiling using fuzzy clustering and multi-block methodology. <i>Food Quality and Preference</i> , 2009, 20, 287-294.	4.6	14
48	The use of quantile regression in consumer studies. <i>Food Quality and Preference</i> , 2015, 40, 230-239.	4.6	12
49	Characterization of Commercial Rye Bread Based on Sensory Properties, Fluidity Index and Chemical Acidity. <i>Journal of Sensory Studies</i> , 2016, 31, 283-295.	1.6	12
50	A strategy for finding relevant clusters; with an application to microarray data. <i>Journal of Chemometrics</i> , 2005, 19, 482-491.	1.3	11
51	A comparison of two PLS-based approaches to structural equation modeling. <i>Journal of Chemometrics</i> , 2019, 33, e3105.	1.3	11
52	Portion size selection as related to product and consumer characteristics studied by PLS path modelling. <i>Food Quality and Preference</i> , 2020, 79, 103613.	4.6	10
53	The use of LS-PLS for improved understanding, monitoring and prediction of cheese processing. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2008, 93, 11-19.	3.5	9
54	The relation of psychological distress to salivary and serum cortisol levels in pregnant women shortly after the diagnosis of a structural fetal anomaly. <i>Acta Obstetrica Et Gynecologica Scandinavica</i> , 2012, 91, 68-78.	2.8	9

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55	Classification trees in consumer studies for combining both product attributes and consumer preferences with additional consumer characteristics. <i>Food Quality and Preference</i> , 2014, 33, 27-36.	4.6	9
56	Sequential and orthogonalized PLS (SO-PLS) regression for path analysis: Order of blocks and relations between effects. <i>Journal of Chemometrics</i> , 2021, 35, e3243.	1.3	9
57	Segmentation in projective mapping. <i>Food Quality and Preference</i> , 2019, 71, 8-20.	4.6	8
58	Sample-Specific Prediction Error Measures in Spectroscopy. <i>Applied Spectroscopy</i> , 2020, 74, 791-798.	2.2	6
59	Using unclassified observations for improving classifiers. <i>Journal of Chemometrics</i> , 2004, 18, 103-111.	1.3	5
60	Split-plot regression models with both design and spectroscopic variables. <i>Journal of Chemometrics</i> , 2005, 19, 521-531.	1.3	5
61	Sound quality perception of loudspeakers evaluated by different sensory descriptive methods and preference mapping. <i>Journal of Sensory Studies</i> , 2021, 36, .	1.6	5
62	Principal components analysis of descriptive sensory data: Reflections, challenges, and suggestions. <i>Journal of Sensory Studies</i> , 2021, 36, e12692.	1.6	5
63	SO-PLS as an alternative approach for handling multi-dimensionality in modelling different aspects of consumer expectations. <i>Food Research International</i> , 2020, 133, 109189.	6.2	5
64	The importance of functional marginality in model building – A case study. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2007, 87, 72-80.	3.5	4
65	Combining analysis of variance and three-way factor analysis methods for studying additive and multiplicative effects in sensory panel data. <i>Journal of Chemometrics</i> , 2015, 29, 29-37.	1.3	4
66	Diagnosing indirect relationships in multivariate calibration models. <i>Journal of Chemometrics</i> , 2021, 35, e3366.	1.3	3
67	Which factors influence the number of gemeprost pessaries used in inducing second-trimester abortions?. <i>Acta Obstetrica Et Gynecologica Scandinavica</i> , 2005, 84, 371-375.	2.8	2
68	Properties of prediction sorting. <i>Journal of Chemometrics</i> , 2004, 18, 92-102.	1.3	1
69	Which factors influence the number of gemeprost pessaries used in inducing second-trimester abortions?. <i>Acta Obstetrica Et Gynecologica Scandinavica</i> , 2005, 84, 371-375.	2.8	1
70	Individual Differences in Consumer Liking Data (Rating Based). , 2018, , 109-169.		1
71	Individual Differences in Projective Mapping and Sorting Data. , 2018, , 57-73.		0
72	Making sense of multiple distance matrices through common and distinct components. <i>Journal of Chemometrics</i> , 2021, 35, e3372.	1.3	0

#	ARTICLE	IF	CITATIONS
73	A quantile regression perspective on external preference mapping. AStA Advances in Statistical Analysis, 0, , 1.	0.9	0