

Douglas Neil Rutledge

List of Publications by Year in descending order

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186
papers

5,615
citations

94381

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110317

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193
docs citations

193
times ranked

6559
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | PLS/OPLS models in metabolomics: the impact of permutation of dataset rows on the K-fold cross-validation quality parameters. <i>Molecular BioSystems</i> , 2015, 11, 13-19. | 2.9 | 458 |
| 2 | A consensus orthogonal partial least squares discriminant analysis (OPLS-DA) strategy for multiblock Omics data fusion. <i>Analytica Chimica Acta</i> , 2013, 769, 30-39. | 2.6 | 246 |
| 3 | Multivariate analysis of uronic acid and neutral sugars in whole pectic samples by FT-IR spectroscopy. <i>Carbohydrate Polymers</i> , 1998, 37, 241-248. | 5.1 | 179 |
| 4 | New data preprocessing trends based on ensemble of multiple preprocessing techniques. <i>TrAC - Trends in Analytical Chemistry</i> , 2020, 132, 116045. | 5.8 | 173 |
| 5 | Independent Components Analysis with the JADE algorithm. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 50, 22-32. | 5.8 | 165 |
| 6 | FTIR spectroscopy as a tool for the analysis of olive pulp cell-wall polysaccharide extracts. <i>Carbohydrate Research</i> , 1999, 317, 145-154. | 1.1 | 141 |
| 7 | Assessment of protein glycation markers in infant formulas. <i>Food Chemistry</i> , 2004, 87, 253-259. | 4.2 | 122 |
| 8 | Fast and global authenticity screening of honey using ¹ H-NMR profiling. <i>Food Chemistry</i> , 2015, 189, 60-66. | 4.2 | 113 |
| 9 | Can we trust untargeted metabolomics? Results of the metabo-ring initiative, a large-scale, multi-instrument inter-laboratory study. <i>Metabolomics</i> , 2015, 11, 807-821. | 1.4 | 112 |
| 10 | Fruit juice authentication by ¹ H NMR spectroscopy in combination with different chemometrics tools. <i>Analytical and Bioanalytical Chemistry</i> , 2008, 390, 419-427. | 1.9 | 92 |
| 11 | Robustness of models developed by multivariate calibration. Part I. <i>TrAC - Trends in Analytical Chemistry</i> , 2004, 23, 157-170. | 5.8 | 91 |
| 12 | Fluorescence spectroscopy for monitoring deterioration of extra virgin olive oil during heating. <i>Analytical and Bioanalytical Chemistry</i> , 2005, 382, 1438-1443. | 1.9 | 90 |
| 13 | Recent trends in multi-block data analysis in chemometrics for multi-source data integration. <i>TrAC - Trends in Analytical Chemistry</i> , 2021, 137, 116206. | 5.8 | 86 |
| 14 | Synergistic effect of the simultaneous chemometric analysis of ¹ H NMR spectroscopic and stable isotope (SNIF-NMR, ¹⁸ O, ¹³ C) data: Application to wine analysis. <i>Analytica Chimica Acta</i> , 2014, 833, 29-39. | 2.6 | 81 |
| 15 | Determination of the degree of methylesterification of pectic polysaccharides by FT-IR using an outer product PLS1 regression. <i>Carbohydrate Polymers</i> , 2002, 50, 85-94. | 5.1 | 79 |
| 16 | Applications and challenges of multi-way calibration in electrochemical analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2017, 87, 32-48. | 5.8 | 69 |
| 17 | Durbin's "Watson" statistic as a morphological estimator of information content. <i>Analytica Chimica Acta</i> , 2002, 454, 277-295. | 2.6 | 65 |
| 18 | Rapid discrimination of plastic packaging materials using MIR spectroscopy coupled with independent components analysis (ICA). <i>Waste Management</i> , 2014, 34, 2131-2138. | 3.7 | 65 |

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|----|--|-----|-----------|
| 19 | Combination of dynamic time warping and multivariate analysis for the comparison of comprehensive two-dimensional gas chromatograms. <i>Journal of Chromatography A</i> , 2009, 1216, 2866-2872. | 1.8 | 64 |
| 20 | Application of independent components analysis with the JADE algorithm and NIR hyperspectral imaging for revealing food adulteration. <i>Journal of Food Engineering</i> , 2016, 168, 7-15. | 2.7 | 61 |
| 21 | Application of independent component analysis on Raman images of a pharmaceutical drug product: Pure spectra determination and spatial distribution of constituents. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2014, 90, 78-84. | 1.4 | 53 |
| 22 | Chemometric pre-processing can negatively affect the performance of near-infrared spectroscopy models for fruit quality prediction. <i>Talanta</i> , 2021, 229, 122303. | 2.9 | 53 |
| 23 | Application of support vector machines to ¹ H NMR data of fish oils: methodology for the confirmation of wild and farmed salmon and their origins. <i>Analytical and Bioanalytical Chemistry</i> , 2007, 387, 1499-1510. | 1.9 | 52 |
| 24 | Human urinary biomarkers of dioxin exposure: Analysis by metabolomics and biologically driven data dimensionality reduction. <i>Toxicology Letters</i> , 2014, 230, 234-243. | 0.4 | 51 |
| 25 | Detection of orange juice frauds using front-face fluorescence spectroscopy and Independent Components Analysis. <i>Food Chemistry</i> , 2015, 168, 211-217. | 4.2 | 51 |
| 26 | Selecting the optimum number of partial least squares components for the calibration of attenuated total reflectance-mid-infrared spectra of undesigned kerosene samples. <i>Analytica Chimica Acta</i> , 2007, 585, 253-265. | 2.6 | 50 |
| 27 | MATLAB in electrochemistry: A review. <i>Talanta</i> , 2019, 194, 205-225. | 2.9 | 50 |
| 28 | SPORT pre-processing can improve near-infrared quality prediction models for fresh fruits and agro-materials. <i>Postharvest Biology and Technology</i> , 2020, 168, 111271. | 2.9 | 48 |
| 29 | Headspace solid-phase microextraction for wine volatile analysis. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2009-2020. | 5.4 | 47 |
| 30 | An NMR Relaxation Study of the State of Water in Gelatin Gels. <i>Journal of Magnetic Resonance</i> , 1999, 138, 36-42. | 1.2 | 46 |
| 31 | Determination of rice type by ¹ H NMR spectroscopy in combination with different chemometric tools. <i>Journal of Chemometrics</i> , 2014, 28, 83-92. | 0.7 | 46 |
| 32 | Non-invasive spectrophotometric sensing of carrot quality from harvest to consumption. <i>Postharvest Biology and Technology</i> , 2007, 45, 30-37. | 2.9 | 45 |
| 33 | Multivariate statistical analysis of two-dimensional NMR data to differentiate grapevine cultivars and clones. <i>Food Chemistry</i> , 1996, 57, 441-450. | 4.2 | 44 |
| 34 | Independent component analysis as a pretreatment method for parallel factor analysis to eliminate artefacts from multiway data. <i>Analytica Chimica Acta</i> , 2007, 589, 216-224. | 2.6 | 44 |
| 35 | Combination of ¹ H NMR and chemometrics to discriminate manuka honey from other floral honey types from Oceania. <i>Food Chemistry</i> , 2017, 217, 766-772. | 4.2 | 41 |
| 36 | Relations between Mid-Infrared and Near-Infrared Spectra Detected by Analysis of Variance of an Interveriable Data Matrix. <i>Applied Spectroscopy</i> , 1997, 51, 1384-1393. | 1.2 | 39 |

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|----|--|-----|-----------|
| 37 | Are standard sample measurements still needed to transfer multivariate calibration models between near-infrared spectrometers? The answer is not always. <i>TrAC - Trends in Analytical Chemistry</i> , 2021, 143, 116331. | 5.8 | 39 |
| 38 | Multivariate statistical analysis of gas chromatograms to differentiate cocoa masses by geographical origin and roasting conditions. <i>Analyst, The</i> , 1994, 119, 1171-1176. | 1.7 | 38 |
| 39 | Analysis of multiblock datasets using ComDim: Overview and extension to the analysis of ($K + 1$) datasets. <i>Journal of Chemometrics</i> , 2016, 30, 420-429. | 0.7 | 38 |
| 40 | Outer-product analysis (OPA) using PCA to study the influence of temperature on NIR spectra of water. <i>Vibrational Spectroscopy</i> , 2005, 39, 50-58. | 1.2 | 37 |
| 41 | Preliminary studies on the mid-infrared analysis of edible oils by direct heating on an ATR diamond crystal. <i>Food Chemistry</i> , 2010, 120, 1170-1177. | 4.2 | 36 |
| 42 | Data fusion between high resolution $^1\text{H-NMR}$ and mass spectrometry: a synergetic approach to honey botanical origin characterization. <i>Analytical and Bioanalytical Chemistry</i> , 2016, 408, 4389-4401. | 1.9 | 36 |
| 43 | MBA-GUI: A chemometric graphical user interface for multi-block data visualisation, regression, classification, variable selection and automated pre-processing. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2020, 205, 104139. | 1.8 | 36 |
| 44 | Two standard-free approaches to correct for external influences on near-infrared spectra to make models widely applicable. <i>Postharvest Biology and Technology</i> , 2020, 170, 111326. | 2.9 | 36 |
| 45 | Discrimination of wines based on 2D NMR spectra using learning vector quantization neural networks and partial least squares discriminant analysis. <i>Analytica Chimica Acta</i> , 2006, 558, 144-149. | 2.6 | 35 |
| 46 | Comparison of common components analysis with principal components analysis and independent components analysis: Application to SPME-GC-MS volatolomic signatures. <i>Talanta</i> , 2018, 178, 854-863. | 2.9 | 35 |
| 47 | Use of response surface methodology to optimize the simultaneous separation of eight polycyclic aromatic hydrocarbons by capillary zone electrophoresis with laser-induced fluorescence detection. <i>Journal of Chromatography A</i> , 2013, 1302, 181-190. | 1.8 | 34 |
| 48 | Ascorbic acid and white wine production: a review of beneficial versus detrimental impacts. <i>Australian Journal of Grape and Wine Research</i> , 2016, 22, 169-181. | 1.0 | 34 |
| 49 | Using pH variations to improve the discrimination of wines by 3D front face fluorescence spectroscopy associated to Independent Components Analysis. <i>Talanta</i> , 2016, 153, 278-284. | 2.9 | 34 |
| 50 | Independent components analysis to increase efficiency of discriminant analysis methods (FDA and) $T_j ETQq0 0 0 rgBT /Overlock 10 Tf 5$ | 2.9 | 33 |
| 51 | An overview of recent developments in volatile compounds analysis from edible oils: Technique-oriented perspectives. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1853-1879. | 1.0 | 31 |
| 52 | Monitoring Freeze-Drying by Low Resolution Pulse NMR: Determination of Sublimation Endpoint. <i>Journal of Food Science</i> , 1991, 56, 1707-1710. | 1.5 | 30 |
| 53 | Independent components analysis applied to 3D-front-face fluorescence spectra of edible oils to study the antioxidant effect of <i>Nigella sativa</i> L. extract on the thermal stability of heated oils. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2012, 113, 32-42. | 1.8 | 30 |
| 54 | A multiway chemometric and kinetic study for evaluating the thermal stability of edible oils by $^1\text{H NMR}$ analysis: Comparison of methods. <i>Talanta</i> , 2012, 88, 358-368. | 2.9 | 29 |

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|----|---|-----|-----------|
| 55 | Evolving Window Zone Selection method followed by Independent Component Analysis as useful chemometric tools to discriminate between grapefruit juice, orange juice and blends. <i>Analytica Chimica Acta</i> , 2007, 597, 203-213. | 2.6 | 28 |
| 56 | Study of the heat stability of sunflower oil enriched in natural antioxidants by different analytical techniques and front-face fluorescence spectroscopy combined with Independent Components Analysis. <i>Talanta</i> , 2012, 99, 323-329. | 2.9 | 28 |
| 57 | Chemometric tools to highlight non-intentionally added substances (NIAS) in polyethylene terephthalate (PET). <i>Talanta</i> , 2013, 115, 928-937. | 2.9 | 28 |
| 58 | Independent components analysis coupled with 3D-front-face fluorescence spectroscopy to study the interaction between plastic food packaging and olive oil. <i>Analytica Chimica Acta</i> , 2014, 839, 14-25. | 2.6 | 28 |
| 59 | Optimizing separation conditions of 19 polycyclic aromatic hydrocarbons by cyclodextrin-modified capillary electrophoresis and applications to edible oils. <i>Talanta</i> , 2014, 119, 572-581. | 2.9 | 27 |
| 60 | Chemical Composition and Antimicrobial Activity of <i>Origanum libanoticum</i> , <i>Origanum ehrenbergii</i> , and <i>Origanum syriacum</i> Growing Wild in Lebanon. <i>Chemistry and Biodiversity</i> , 2016, 13, 555-560. | 1.0 | 27 |
| 61 | Improved classification of fused data: Synergetic effect of partial least squares discriminant analysis (PLS-DA) and common components and specific weights analysis (CCSWA) combination as applied to tomato profiles (NMR, IR and IRMS). <i>Chemometrics and Intelligent Laboratory Systems</i> , 2016, 156, 1-6. | 1.8 | 27 |
| 62 | How to really perform high throughput metabolomic analyses efficiently?. <i>TrAC - Trends in Analytical Chemistry</i> , 2016, 85, 128-139. | 5.8 | 27 |
| 63 | ComDim: From multiblock data analysis to path modeling. <i>Food Quality and Preference</i> , 2018, 67, 27-34. | 2.3 | 27 |
| 64 | Comparison of Principal Components Analysis, Independent Components Analysis and Common Components Analysis. <i>Journal of Analysis and Testing</i> , 2018, 2, 235-248. | 2.5 | 27 |
| 65 | Automatic de-noising of close-range hyperspectral images with a wavelength-specific shearlet-based image noise reduction method. <i>Sensors and Actuators B: Chemical</i> , 2019, 281, 1034-1044. | 4.0 | 27 |
| 66 | Improving the detection of significant factors using ANOVA-PCA by selective reduction of residual variability. <i>Analytica Chimica Acta</i> , 2009, 653, 131-142. | 2.6 | 26 |
| 67 | Sensory, Chemical, and Electronic Tongue Assessment of Micro-oxygenated Wines and Oak Chip Maceration: Assessing the Commonality of Analytical Techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5026-5033. | 2.4 | 26 |
| 68 | MAGNETIC RESONANCE IMAGING STUDIES of the FREEZE-DRYING KINETICS of POTATO. <i>Journal of Food Process Engineering</i> , 1994, 17, 325-352. | 1.5 | 25 |
| 69 | Optimization of a liquid chromatography ion mobility-mass spectrometry method for untargeted metabolomics using experimental design and multivariate data analysis. <i>Analytica Chimica Acta</i> , 2016, 913, 55-62. | 2.6 | 25 |
| 70 | Determination of the optimal number of components in independent components analysis. <i>Talanta</i> , 2018, 179, 538-545. | 2.9 | 25 |
| 71 | Independent components analysis (ICA) at the "cocktail-party" in analytical chemistry. <i>Talanta</i> , 2020, 208, 120451. | 2.9 | 25 |
| 72 | Hydration Properties and the Role of Water in Taste Modalities of Sucrose, Caffeine, and Sucrose-Caffeine Mixtures. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 4039-4045. | 2.4 | 24 |

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|----|---|-----|-----------|
| 73 | Attenuated total reflectance-mid infrared spectroscopy (ATR-MIR) coupled with independent components analysis (ICA): A fast method to determine plasticizers in polylactide (PLA). <i>Talanta</i> , 2016, 147, 569-580. | 2.9 | 24 |
| 74 | Examination of the potential for using chemical analysis as a surrogate for sensory analysis. <i>Analytica Chimica Acta</i> , 2010, 660, 2-7. | 2.6 | 23 |
| 75 | Multi-block data analysis using ComDim for the evaluation of complex samples: Characterization of edible oils. <i>Analytica Chimica Acta</i> , 2017, 961, 42-48. | 2.6 | 23 |
| 76 | Rare and Low Frequency Variant Stratification in the UK Population: Description and Impact on Association Tests. <i>PLoS ONE</i> , 2012, 7, e46519. | 1.1 | 23 |
| 77 | PoLiSh " smoothed partial least-squares regression. <i>Analytica Chimica Acta</i> , 2001, 446, 279-294. | 2.6 | 22 |
| 78 | Principal components transform-partial least squares: a novel method to accelerate cross-validation in PLS regression. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2004, 73, 245-255. | 1.8 | 22 |
| 79 | 3D front face solid-phase fluorescence spectroscopy combined with Independent Components Analysis to characterize organic matter in model soils. <i>Talanta</i> , 2014, 125, 146-152. | 2.9 | 22 |
| 80 | Comparison of different chemometric methods to extract chemical and physical information from Raman images of homogeneous and heterogeneous semi-solid pharmaceutical formulations. <i>International Journal of Pharmaceutics</i> , 2018, 552, 119-129. | 2.6 | 22 |
| 81 | Urinary Metabolomics Profiles Associated to Bovine Meat Ingestion in Humans. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1700834. | 1.5 | 22 |
| 82 | Application of the ANOVA-PCA method to stability studies of reference materials. <i>Analytica Chimica Acta</i> , 2007, 603, 147-154. | 2.6 | 21 |
| 83 | Chemometric Tools to Highlight the Variability of the Chemical Composition and Yield of Lebanese <i>Origanum syriacum</i> L. Essential Oil. <i>Chemistry and Biodiversity</i> , 2016, 13, 1326-1347. | 1.0 | 21 |
| 84 | Common components and specific weights analysis: A tool for metabolomic data pre-processing. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2016, 150, 41-50. | 1.8 | 21 |
| 85 | Parallel pre-processing through orthogonalization (PORTO) and its application to near-infrared spectroscopy. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2021, 212, 104190. | 1.8 | 21 |
| 86 | Multi-way analysis of outer product arrays using PARAFAC. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2007, 85, 170-178. | 1.8 | 20 |
| 87 | Using ANOVA-PCA for discriminant analysis: Application to the study of mid-infrared spectra of carraghenan gels as a function of concentration and temperature. <i>Analytica Chimica Acta</i> , 2008, 629, 47-55. | 2.6 | 20 |
| 88 | Independent components analysis as a means to have initial estimates for multivariate curve resolution-alternating least squares. <i>Journal of Advanced Research</i> , 2016, 7, 795-802. | 4.4 | 20 |
| 89 | 3D-front-face fluorescence spectroscopy and independent components analysis: A new way to monitor bread dough development. <i>Talanta</i> , 2016, 147, 307-314. | 2.9 | 20 |
| 90 | Chemical Composition and Antimicrobial Activity of <i>Satureja</i> , <i>Thymus</i> , and <i>Thymbra</i> Species Grown in Lebanon. <i>Chemistry and Biodiversity</i> , 2017, 14, e1600236. | 1.0 | 20 |

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|-----|--|-----|-----------|
| 91 | Comprehensive Two-dimensional Gas Chromatography for Analysis of the Volatile Compounds and Fishy Odor Off-flavors from Heated Rapeseed Oil. <i>Chromatographia</i> , 2015, 78, 805-817. | 0.7 | 19 |
| 92 | Characterisation of water in agro-food products by time domain-NMR. <i>Food Control</i> , 2001, 12, 437-445. | 2.8 | 18 |
| 93 | Detection of Heterogeneous Wheat Samples Using near Infrared Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2003, 11, 109-121. | 0.8 | 18 |
| 94 | A variable selection method for multiclass classification problems using two-class ROC analysis. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2018, 177, 35-46. | 1.8 | 18 |
| 95 | Assessment of the microbial interplay during anaerobic co-digestion of wastewater sludge using common components analysis. <i>PLoS ONE</i> , 2020, 15, e0232324. | 1.1 | 18 |
| 96 | Segmented principal component transformâ€“principal component analysis. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2005, 78, 125-137. | 1.8 | 17 |
| 97 | Outer-product analysis (OPA) using PLS regression to study the retrogradation of starch. <i>Vibrational Spectroscopy</i> , 2006, 40, 10-19. | 1.2 | 17 |
| 98 | Spectrophotometric analysis of polysaccharide/milk protein interactions with methylene blue using Independent Components Analysis. <i>Food Hydrocolloids</i> , 2015, 43, 769-776. | 5.6 | 17 |
| 99 | Contribution of fluorescence spectroscopy and independent components analysis to the evaluation of NaCl and KCl effects on molecular-structure and fat melting temperatures of Cantal-type cheese. <i>International Dairy Journal</i> , 2017, 73, 116-127. | 1.5 | 17 |
| 100 | ComDim Methods for the Analysis of Multiblock Data in a Data Fusion Perspective. <i>Data Handling in Science and Technology</i> , 2019, , 179-204. | 3.1 | 17 |
| 101 | Evaluation of an untargeted chemometric approach for the source inference of ignitable liquids in forensic science. <i>Forensic Science International</i> , 2019, 295, 8-18. | 1.3 | 17 |
| 102 | Utilising variable sorting for normalisation to correct illumination effects in close-range spectral images of potato plants. <i>Biosystems Engineering</i> , 2020, 197, 318-323. | 1.9 | 17 |
| 103 | Application of 2D correlation spectroscopy and outer product analysis to infrared spectra of sugar beets. <i>Vibrational Spectroscopy</i> , 2004, 36, 279-285. | 1.2 | 16 |
| 104 | Analysis of target volatile compounds related to fishy off-flavor in heated rapeseed oil: A comparative study of different headspace techniques. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 906-918. | 1.0 | 16 |
| 105 | An innovative chemometric method for processing direct introduction high resolution mass spectrometry metabolomic data: independent componentâ€“discriminant analysis (ICâ€“DA). <i>Metabolomics</i> , 2017, 13, 1. | 1.4 | 16 |
| 106 | Analysis of timeâ€“resolved laserâ€“induced breakdown spectra by mean fieldâ€“independent components analysis (<sc>MFICA</sc>) and multivariate curve resolutionâ€“alternating least squares (<sc>MCRâ€“ALS</sc>). <i>Journal of Chemometrics</i> , 2017, 31, e2869. | 0.7 | 15 |
| 107 | Complementary chemometrics and deep learning for semantic segmentation of tall and wide visible and near-infrared spectral images of plants. <i>Computers and Electronics in Agriculture</i> , 2021, 186, 106226. | 3.7 | 15 |
| 108 | Analytical methods for molecular gastronomy. <i>Analytical and Bioanalytical Chemistry</i> , 2009, 394, 659-661. | 1.9 | 14 |

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|-----|---|-----|-----------|
| 109 | An experimental design based strategy to optimize a capillary electrophoresis method for the separation of 19 polycyclic aromatic hydrocarbons. <i>Analytica Chimica Acta</i> , 2014, 820, 195-204. | 2.6 | 14 |
| 110 | Fluorescence spectroscopy coupled with independent components analysis to monitor molecular changes during heating and cooling of Cantal-type cheeses with different NaCl and KCl contents. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 963-975. | 1.7 | 14 |
| 111 | Application of 2D correlation spectroscopy on olive stones acid hydrolysates: Effect of overliming. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2012, 113, 58-67. | 1.8 | 13 |
| 112 | An untargeted evaluation of food contact materials by flow injection analysis-mass spectrometry (FIA-MS) combined with independent components analysis (ICA). <i>Analytica Chimica Acta</i> , 2018, 1022, 81-88. | 2.6 | 13 |
| 113 | Changes in Red Wine Composition during Bottle Aging: Impacts of Grape Variety, Vineyard Location, Maturity, and Oxygen Availability during Aging. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13331-13343. | 2.4 | 13 |
| 114 | Three-way principal component analysis applied to noodles sensory data analysis. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2011, 106, 125-130. | 1.8 | 12 |
| 115 | Validation of a headspace trap gas chromatography and mass spectrometry method for the quantitative analysis of volatile compounds from degraded rapeseed oil. <i>Journal of Separation Science</i> , 2016, 39, 1675-1683. | 1.3 | 12 |
| 116 | Solid-phase microextraction set-up for the analysis of liver volatolome to detect livestock exposure to micropollutants. <i>Journal of Chromatography A</i> , 2017, 1497, 9-18. | 1.8 | 12 |
| 117 | Characterisation of cocoa masses: low resolution pulse NMR study of the effect of geographical origin and roasting on fluidification. <i>Food Chemistry</i> , 1994, 49, 83-93. | 4.2 | 11 |
| 118 | Chemometric Tools to Highlight Possible Migration of Compounds from Packaging to Sunflower Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10565-10573. | 2.4 | 11 |
| 119 | Highlighting metabolic indicators of olive oil during storage by the AComDim method. <i>Food Chemistry</i> , 2016, 203, 104-116. | 4.2 | 11 |
| 120 | ComDim for explorative multi-block data analysis of Cantal-type cheeses: Effects of salts, gentle heating and ripening. <i>Food Chemistry</i> , 2018, 264, 401-410. | 4.2 | 11 |
| 121 | Assessment of substrate biodegradability improvement in anaerobic Co-digestion using a chemometrics-based metabolomic approach. <i>Chemosphere</i> , 2020, 254, 126812. | 4.2 | 11 |
| 122 | Pre-processing ensembles with response oriented sequential alternation calibration (PROSAC): A step towards ending the pre-processing search and optimization quest for near-infrared spectral modelling. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2022, 222, 104497. | 1.8 | 11 |
| 123 | Method for detecting information in signals: application to two-dimensional time domain NMR data. <i>Analyst</i> , 1998, 123, 551-559. | 1.7 | 10 |
| 124 | Correction of biased time domain NMR estimates of the solid content of partially crystallized systems. <i>Applied Magnetic Resonance</i> , 2002, 22, 335-346. | 0.6 | 10 |
| 125 | Homogeneity check of agricultural and food industries samples using near infrared spectroscopy. <i>Analytical and Bioanalytical Chemistry</i> , 2003, 375, 496-504. | 1.9 | 10 |
| 126 | Development of near infrared sensors: Detection of influential factors by the AComDim method. <i>Analytica Chimica Acta</i> , 2010, 675, 16-23. | 2.6 | 10 |

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|-----|--|-----|-----------|
| 127 | Effect of ammonia exposure and acclimation on the performance and the microbiome of anaerobic digestion. <i>Bioresource Technology Reports</i> , 2020, 11, 100488. | 1.5 | 10 |
| 128 | Discriminability and uncertainty in principal component analysis (PCA) of temporal check-all-that-apply (TCATA) data. <i>Food Quality and Preference</i> , 2022, 96, 104370. | 2.3 | 10 |
| 129 | Metataxonomics, metagenomics and metabolomics analysis of the influence of temperature modification in full-scale anaerobic digesters. <i>Bioresource Technology</i> , 2022, 346, 126612. | 4.8 | 10 |
| 130 | Independent components analysis applied to mid-infrared spectra of edible oils to study the thermal stability of heated oils. <i>Journal of Food Measurement and Characterization</i> , 2013, 7, 90-99. | 1.6 | 9 |
| 131 | Iterative weighting of multiblock data in the orthogonal partial least squares framework. <i>Analytica Chimica Acta</i> , 2014, 813, 25-34. | 2.6 | 9 |
| 132 | AComDim as a multivariate tool to analyse experimental design application to γ -irradiated and leached ion exchange resins. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2015, 141, 12-23. | 1.8 | 9 |
| 133 | Characterization of surfactant complex mixtures using Raman spectroscopy and signal extraction methods: Application to laundry detergent deformation. <i>Analytica Chimica Acta</i> , 2016, 915, 36-48. | 2.6 | 9 |
| 134 | Interest of coupling ATR-MIR spectroscopy with independent components analysis to follow starch hydrothermal transformations. <i>Food Hydrocolloids</i> , 2016, 58, 298-307. | 5.6 | 9 |
| 135 | A generic workflow combining deep learning and chemometrics for processing close-range spectral images to detect drought stress in <i>Arabidopsis thaliana</i> to support digital phenotyping. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2021, 216, 104373. | 1.8 | 9 |
| 136 | Exploratory study on the possibility to link gasoline samples sharing a common source after alteration by evaporation or combustion. <i>Forensic Science International</i> , 2019, 301, 190-201. | 1.3 | 8 |
| 137 | Chemical Variability of the Essential Oil of <i>Origanum ehrenbergii</i> Boiss. from Lebanon, Assessed by Independent Component Analysis (ICA) and Common Component and Specific Weight Analysis (CCSWA). <i>International Journal of Molecular Sciences</i> , 2019, 20, 1026. | 1.8 | 8 |
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