Cristina Malegori

List of Publications by Year
in descending order

42	1,038	430442 18	433756 31
papers	citations	h-index	g-index

43	43	43	1235
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Comparing the analytical performances of Micro-NIR and FT-NIR spectrometers in the evaluation of acerola fruit quality, using PLS and SVM regression algorithms. Talanta, 2017, 165, 112-116.	2.9	145
2	The impact of signal pre-processing on the final interpretation of analytical outcomes â€“ A tutorial. Analytica Chimica Acta, 2019, 1058, 9-17.	2.6	106
3	E-nose, e-tongue and e-eye for edible olive oil characterization and shelf life assessment: A powerful data fusion approach. Talanta, 2018, 182, 131-141.	2.9	100
4	GLCM, an image analysis technique for early detection of biofilm. Journal of Food Engineering, 2016, 185, 48-55.	2.7	52
5	Wavelength Selection with a View to a Simplified Handheld Optical System to Estimate Grape Ripeness. American Journal of Enology and Viticulture, 2014, 65, 117-123.	0.9	41
6	GlutoPeak profile analysis for wheat classification: Skipping the refinement process. Journal of Cereal Science, 2018, 79, 73-79.	1.8	41
7	Qualitative pattern recognition in chemistry: Theoretical background and practical guidelines. Microchemical Journal, 2021, 162, 105725.	2.3	40
8	A modified mid-level data fusion approach on electronic nose and FT-NIR data for evaluating the effect of different storage conditions on rice germ shelf life. Talanta, 2020, 206, 120208.	2.9	37
9	Tutorial: Time Series Hyperspectral Image Analysis. Journal of Near Infrared Spectroscopy, 2016, 24, 89-107.	0.8	32
10	Assessment of the Efficiency of a Nanospherical Gallic Acid Dendrimer for Longâ€Term Preservation of Essential Oils: An Integrated Chemometricâ€Assisted FTIR Study. ChemistrySelect, 2019, 4, 8891-8901.	0.7	32
11	Testing of a VIS-NIR System for the Monitoring of Long-Term Apple Storage. Food and Bioprocess Technology, 2014, 7, 2134-2143.	2.6	31
12	Rapid and direct detection of small microplastics in aquatic samples by a new near infrared hyperspectral imaging (NIR-HSI) method. Chemosphere, 2020, 260, 127655.	4.2	30
13	An innovative multivariate strategy for HSI-NIR images to automatically detect defects in green coffee. Talanta, 2019, 199, 270-276.	2.9	29
14	Identification of invisible biological traces in forensic evidences by hyperspectral NIR imaging combined with chemometrics. Talanta, 2020, 215, 120911.	2.9	28
15	Prediction of quality parameters in straw wine by means of FT-IR spectroscopy combined with multivariate data processing. Food Chemistry, 2020, 305, 125512.	4.2	23
16	Setting-up of a simplified handheld optical device for decay detection in fresh-cut Valerianella locusta L.. Journal of Food Engineering, 2014, 127, 10-15.	2.7	22
17	Combining spectroscopic techniques and chemometrics for the interpretation of lichen biomonitoring of air pollution. Chemosphere, 2018, 198, 417-424.	4.2	21
18	Analysing the water spectral pattern by near-infrared spectroscopy and chemometrics as a dynamic multidimensional biomarker in preservation: rice germ storage monitoring. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2022, 265, 120396.	2.0	21

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19	Assessing the Feasibility of a Miniaturized Near-Infrared Spectrometer in Determining Quality Attributes of San Marzano Tomato. Food Analytical Methods, 2019, 12, 1497-1510.	1.3	20
20	A reliable tool based on near-infrared spectroscopy for the monitoring of moisture content in roasted and ground coffee: A comparative study with thermogravimetric analysis. Food Control, 2021, 130, 108312.	2.8	19
21	Development of a morphological color image processing algorithm for paper-based analytical devices. Sensors and Actuators B: Chemical, 2020, 322, 128571.	4.0	17
22	Combining excitation-emission matrix fluorescence spectroscopy, parallel factor analysis, cyclodextrin-modified micellar electrokinetic chromatography and partial least squares class-modelling for green tea characterization. Journal of Pharmaceutical and Biomedical Analysis, 2018, 159, 311-317.	1.4	15
23	An in-depth study of cheese ripening by means of NIR hyperspectral imaging: Spatial mapping of dehydration, proteolysis and lipolysis. Food Chemistry, 2021, 343, 128547.	4.2	15
24	Microfluidic thread-based analytical devices for point-of-care detection of therapeutic antibody in blood. Sensors and Actuators B: Chemical, 2022, 352, 131002.	4.0	15
25	Fast determination of extra-virgin olive oil acidity by voltammetry and Partial Least Squares regression. Analytica Chimica Acta, 2019, 1056, 7-15.	2.6	14
26	Chemometrics: multivariate analysis of chemical data. , 2020, , 33-76.		12
27	A chemometric strategy to evaluate the comparability of PLS models obtained from quartz cuvettes and disposable glass vials in the determination of extra virgin olive oil quality parameters by NIR spectroscopy. Chemometrics and Intelligent Laboratory Systems, 2020, 199, 103974.	1.8	11
28	Do Different Teams Produce Different Results in Long-Term Lichen Biomonitoring?. Diversity, 2019, 11, 43.	0.7	9
29	Multivariate Classification Techniques. , 2018, , .		7
30	Macroscopic mid-FTIR mapping and clustering-based automated data-reduction: An advanced diagnostic tool for in situ investigations of artworks. Talanta, 2020, 209, 120575.	2.9	7
31	An effective strategy for the monitoring of microplastics in complex aquatic matrices: Exploiting the potential of near infrared hyperspectral imaging (NIR-HSI). Chemosphere, 2022, 286, 131861.	4.2	7
32	Vitamin C distribution in acerola fruit by near infrared hyperspectral imaging. Journal of Spectral Imaging, 0, , .	0.0	7
33	Prediction of water solubility and Setschenow coefficients by tree-based regression strategies. Journal of Molecular Liquids, 2019, 282, 401-406.	2.3	6
34	Chemical modifications of Tonda Gentile Trilobata hazelnut and derived processing products under different infrared and hotâ€air roasting conditions: a combined analytical study. Journal of the Science of Food and Agriculture, 2018, 98, 4561-4569.	1.7	5
35	Analytical Chemistry and Chemometrics Group, Department of Pharmacy, University of Genova: An update. NIR News, 2020, 31, 30-33.	1.6	4
36	Comparison of lipid profile of Italian Extra Virgin Olive Oils by using rapid chromatographic approaches. Journal of Food Composition and Analysis, 2022, 110, 104531.	1.9	4

#	Article	IF	Citations
37	Non-destructive age estimation of biological fluid stains: An integrated analytical strategy based on near-infrared hyperspectral imaging and multivariate regression. Talanta, 2022, 245, 123472.	2.9	4
38	Application of Chemometrics in the Food Sciences. , 2020, , 99-111.		3
39	Conference report: The first â€œfood and drug testing workshopâ€•(FDT-2018), 12â€“14 December, Genoa, Italy. Food Chemistry, 2019, 292, 106-107.	4.2	2
40	VIII Italian Symposium on Near Infrared Spectroscopy â€“ NIRItalia 2018. Journal of Near Infrared Spectroscopy, 2019, 27, 3-5.	0.8	1
41	Univariate and multivariate strategies for the rheological tests evaluation: Influence of additives in composite materials. Journal of Applied Polymer Science, 2020, 137, 49019.	1.3	1
42	Selection of NIR wavelengths from hyperspectral imaging data for the quality evaluation of Acerola fruit. , 0, , .		0