

# Cristina Malegori

## List of Publications by Year in descending order

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Version: 2024-02-01

42  
papers

1,038  
citations

430442

18  
h-index

433756

31  
g-index

43  
all docs

43  
docs citations

43  
times ranked

1235  
citing authors

#	ARTICLE	IF	CITATIONS
1	Analysing the water spectral pattern by near-infrared spectroscopy and chemometrics as a dynamic multidimensional biomarker in preservation: rice germ storage monitoring. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 265, 120396.	2.0	21
2	An effective strategy for the monitoring of microplastics in complex aquatic matrices: Exploiting the potential of near infrared hyperspectral imaging (NIR-HSI). <i>Chemosphere</i> , 2022, 286, 131861.	4.2	7
3	Microfluidic thread-based analytical devices for point-of-care detection of therapeutic antibody in blood. <i>Sensors and Actuators B: Chemical</i> , 2022, 352, 131002.	4.0	15
4	Comparison of lipid profile of Italian Extra Virgin Olive Oils by using rapid chromatographic approaches. <i>Journal of Food Composition and Analysis</i> , 2022, 110, 104531.	1.9	4
5	Non-destructive age estimation of biological fluid stains: An integrated analytical strategy based on near-infrared hyperspectral imaging and multivariate regression. <i>Talanta</i> , 2022, 245, 123472.	2.9	4
6	An in-depth study of cheese ripening by means of NIR hyperspectral imaging: Spatial mapping of dehydration, proteolysis and lipolysis. <i>Food Chemistry</i> , 2021, 343, 128547.	4.2	15
7	Qualitative pattern recognition in chemistry: Theoretical background and practical guidelines. <i>Microchemical Journal</i> , 2021, 162, 105725.	2.3	40
8	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. <i>Food Control</i> , 2021, 130, 108312.	2.8	19
9	Prediction of quality parameters in straw wine by means of FT-IR spectroscopy combined with multivariate data processing. <i>Food Chemistry</i> , 2020, 305, 125512.	4.2	23
10	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. <i>Talanta</i> , 2020, 206, 120208.	2.9	37
11	Macroscopic mid-FTIR mapping and clustering-based automated data-reduction: An advanced diagnostic tool for in situ investigations of artworks. <i>Talanta</i> , 2020, 209, 120575.	2.9	7
12	Rapid and direct detection of small microplastics in aquatic samples by a new near infrared hyperspectral imaging (NIR-HSI) method. <i>Chemosphere</i> , 2020, 260, 127655.	4.2	30
13	Analytical Chemistry and Chemometrics Group, Department of Pharmacy, University of Genova: An update. <i>NIR News</i> , 2020, 31, 30-33.	1.6	4
14	Identification of invisible biological traces in forensic evidences by hyperspectral NIR imaging combined with chemometrics. <i>Talanta</i> , 2020, 215, 120911.	2.9	28
15	Chemometrics: multivariate analysis of chemical data. , 2020, , 33-76.		12
16	Development of a morphological color image processing algorithm for paper-based analytical devices. <i>Sensors and Actuators B: Chemical</i> , 2020, 322, 128571.	4.0	17
17	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. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2020, 199, 103974.	1.8	11
18	Univariate and multivariate strategies for the rheological tests evaluation: Influence of additives in composite materials. <i>Journal of Applied Polymer Science</i> , 2020, 137, 49019.	1.3	1

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19	Application of Chemometrics in the Food Sciences. , 2020, , 99-111.		3
20	Assessment of the Efficiency of a Nanospherical Gallic Acid Dendrimer for Long-Term Preservation of Essential Oils: An Integrated Chemometric-Assisted FTIR Study. ChemistrySelect, 2019, 4, 8891-8901.	0.7	32
21	Do Different Teams Produce Different Results in Long-Term Lichen Biomonitoring?. Diversity, 2019, 11, 43.	0.7	9
22	VIII Italian Symposium on Near Infrared Spectroscopy " NIRItalia 2018. Journal of Near Infrared Spectroscopy, 2019, 27, 3-5.	0.8	1
23	Prediction of water solubility and Setschenow coefficients by tree-based regression strategies. Journal of Molecular Liquids, 2019, 282, 401-406.	2.3	6
24	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
25	Conference report: The first "food and drug testing workshop"(FDT-2018), 12-14 December, Genoa, Italy. Food Chemistry, 2019, 292, 106-107.	4.2	2
26	An innovative multivariate strategy for HSI-NIR images to automatically detect defects in green coffee. Talanta, 2019, 199, 270-276.	2.9	29
27	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
28	The impact of signal pre-processing on the final interpretation of analytical outcomes " A tutorial. Analytica Chimica Acta, 2019, 1058, 9-17.	2.6	106
29	Chemical modifications of Tonda Gentile Trilobata hazelnut and derived processing products under different infrared and hot-air roasting conditions: a combined analytical study. Journal of the Science of Food and Agriculture, 2018, 98, 4561-4569.	1.7	5
30	Combining spectroscopic techniques and chemometrics for the interpretation of lichen biomonitoring of air pollution. Chemosphere, 2018, 198, 417-424.	4.2	21
31	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
32	GlutoPeak profile analysis for wheat classification: Skipping the refinement process. Journal of Cereal Science, 2018, 79, 73-79.	1.8	41
33	Multivariate Classification Techniques. , 2018, , .		7
34	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
35	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
36	GLCM, an image analysis technique for early detection of biofilm. Journal of Food Engineering, 2016, 185, 48-55.	2.7	52

#	ARTICLE	IF	CITATIONS
37	Tutorial: Time Series Hyperspectral Image Analysis. Journal of Near Infrared Spectroscopy, 2016, 24, 89-107.	0.8	32
38	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
39	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
40	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
41	Vitamin C distribution in acerola fruit by near infrared hyperspectral imaging. Journal of Spectral Imaging, 0, , .	0.0	7
42	Selection of NIR wavelengths from hyperspectral imaging data for the quality evaluation of Acerola fruit. , 0, , .		0