Lars NÃ¸rgaard

List of Publications by Year
in descending order

59 papers	3,943 citations
172457 29 h-index	149698 56 g-index
59 all docs	59 docs citations
59 times ranked	3817 citing authors

#	ARTICLE	IF	CITATIONS
1	Interval Partial Least-Squares Regression (iPLS): A Comparative Chemometric Study with an Example from Near-Infrared Spectroscopy. Applied Spectroscopy, 2000, 54, 413-419.	2.2	1,182
2	Sequential application of backward interval partial least squares and genetic algorithms for the selection of relevant spectral regions. Journal of Chemometrics, 2004, 18, 486-497.	1.3	347
3	Multivariate Autofluorescence of Intact Food Systems. Chemical Reviews, 2006, 106, 1979-1994.	47.7	262
4	Chemometric Quantitation of the Active Substance (Containing Câ‰¡N) in a Pharmaceutical Tablet Using Near-Infrared (NIR) Transmittance and NIR FT-Raman Spectra. Applied Spectroscopy, 2002, 56, 579-585.	2.2	182
5	Chemometrics in food scienceâ€"a demonstration of the feasibility of a highly exploratory, inductive evaluation strategy of fundamental scientific significance. Chemometrics and Intelligent Laboratory Systems, 1998, 44, 31-60.	3.5	148
6	NMR-baking and Multivariate Prediction of Instrumental Texture Parameters in Bread. Journal of Cereal Science, 2001, 33, 59-69.	3.7	99
7	Cropâ€"weed Discrimination by Line Imaging Spectroscopy. Biosystems Engineering, 2000, 75, 389-400.	0.4	94
8	Ghanaian Cocoa Bean Fermentation Characterized by Spectroscopic and Chromatographic Methods and Chemometrics. Journal of Food Science, 2010, 75, S300-7.	3.1	88
9	Non-linear calibration models for near infrared spectroscopy. Analytica Chimica Acta, 2014, 813, 1-14.	5.4	87
10	A modification of canonical variates analysis to handle highly collinear multivariate data. Journal of Chemometrics, 2006, 20, 425-435.	1.3	85
11	Multivariate near-infrared and Raman spectroscopic quantifications of the crystallinity of lactose in whey permeate powder. International Dairy Journal, 2005, 15, 1261-1270.	3.0	83
12	Comparative vibrational spectroscopy for determination of quality parameters in amidated pectins as evaluated by chemometrics. Carbohydrate Polymers, 1996, 30, 9-24.	10.2	82
13	Prediction of technological quality (cooking loss and Napole Yield) of pork based on fresh meat characteristics. Meat Science, 2003, 65, 707-712.	5.5	79
14	Quantification of the degree of blockiness in pectins using 1H NMR spectroscopy and chemometrics. Food Hydrocolloids, 2007, 21, 256-266.	10.7	72
15	Chemometric exploration of an amperometric biosensor array for fast determination of wastewater quality. Biosensors and Bioelectronics, 2005, 21, 608-617.	10.1	71
16	Analysis of lipoproteins using 2D diffusion-edited NMR spectroscopy and multi-way chemometrics. Analytica Chimica Acta, 2005, 531, 209-216.	5.4	64
17	Gel texture and chain structure of amylomaltase-modified starches compared to gelatin. Food Hydrocolloids, 2008, 22, 1551-1566.	10.7	64
18	Quantification of Lipoprotein Subclasses by Proton Nuclear Magnetic Resonanceâ€"Based Partial Least-Squares Regression Models. Clinical Chemistry, 2005, 51, 1457-1461.	3.2	61

#	Article	IF	Citations
19	A multivariate chemometric approach to fluorescence spectroscopy. Talanta, 1995, 42, 1305-1324.	5.5	47
20	Optimization of flow-injection systems for determination of substrates by means of enzyme amplification reactions and chemiluminescence detection. Talanta, 1991, 38, 275-282.	5.5	42
21	Rank annihilation factor analysis applied to flow injection analysis with photodiode-array detection. Chemometrics and Intelligent Laboratory Systems, 1994, 23, 107-114.	3.5	39
22	Exploratory multivariate spectroscopic study on human skin. Skin Research and Technology, 2003, 9, 137-146.	1.6	37
23	Towards on-line monitoring of the composition of commercial carrageenan powders. Carbohydrate Polymers, 2004, 57, 337-348.	10.2	37
24	Rapid Spectroscopic Analysis of Marzipan—Comparative Instrumentation. Journal of Near Infrared Spectroscopy, 2004, 12, 63-75.	1.5	35
25	Fluorescence spectroscopy and chemometrics for classification of breast cancer samples—a feasibility study using extended canonical variates analysis. Journal of Chemometrics, 2007, 21, 451-458.	1.3	35
26	Rapid Near Infrared Spectroscopic Screening of Chemical Parameters in Semi-hard Cheese Using Chemometrics. Journal of Dairy Science, 1998, 81, 1803-1809.	3.4	34
27	A physiochemical theory on the applicability of soft mathematical models—experimentally interpreted. Journal of Chemometrics, 2010, 24, 481-495.	1.3	34
28	Direct standardisation in multi wavelength fluorescence spectroscopy. Chemometrics and Intelligent Laboratory Systems, 1995, 29, 283-293.	3.5	31
29	Fluorescence of Raw Cane Sugars Evaluated by Chemometrics. Journal of Agricultural and Food Chemistry, 2000, 48, 4955-4962.	5.2	31
30	Rapid Determination of Bitterness in Beer Using Fluorescence Spectroscopy and Chemometrics. Journal of the Institute of Brewing, 2005, 111, 3-10.	2.3	31
31	Comparative NMR relaxometry of gels of amylomaltase-modified starch and gelatin. Food Hydrocolloids, 2009, 23, 2038-2048.	10.7	30
32	Exploitation of the Flow Injection Approach for Analytical Procedures Based on Enzymatic Amplification Reactions. Analytical Letters, 1990, 23, 225-240.	1.8	26
33	Early post-mortem discrimination of water-holding capacity in pig longissimus muscle using new ultrasound method. LWT - Food Science and Technology, 2005, 38, 437-445.	5.2	22
34	Effect of storage on extractives from particle surfaces of softwood and hardwood raw materials for wood pellets. European Journal of Wood and Wood Products, 2009, 67, 19-26.	2.9	22
35	Prediction of wastewater quality using amperometric bioelectronic tongues. Biosensors and Bioelectronics, 2016, 75, 375-382.	10.1	22
36	Determination of pH gradients and acidity constants in flow-injection analysis systems by evolving factor analysis. Analytica Chimica Acta, 1991, 255, 143-148.	5.4	19

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37	Prediction of in Âvitro metabolic stability of calcitriol analogs by QSAR. Journal of Computer-Aided Molecular Design, 2003, 17, 849-859.	2.9	19
38	A Chemometric Analysis of Ligand-Induced Changes in Intrinsic Fluorescence of Folate Binding Protein Indicates a Link between Altered Conformational Structure and Physico-Chemical Characteristics. Applied Spectroscopy, 2009, 63, 1315-1322.	2.2	19
39	Multi-Product Calibration Models of near Infrared Spectra of Foods. Journal of Near Infrared Spectroscopy, 2006, 14, 395-402.	1.5	16
40	Protein heterogeneity in wheat lots using single-seed NIT â€" A Theory of Sampling (TOS) breakdown of all sampling and analytical errors. Chemometrics and Intelligent Laboratory Systems, 2006, 84, 142-152.	3.5	15
41	Comparative Chemometric Analysis of Transverse Low-field 1 H NMR Relaxation Data. , 1999, , 217-225.		14
42	Specific Screening for Color Precursors and Colorants in Beet and Cane Sugar Liquors in Relation to Model Colorants Using Spectrofluorometry Evaluated by HPLC and Multiway Data Analysis. Journal of Agricultural and Food Chemistry, 2001, 49, 1687-1694.	5.2	14
43	Rapid instrumental methods and chemometrics for the determination of pre-crystallization in chocolate. International Journal of Food Science and Technology, 2005, 40, 953-962.	2.7	14
44	Generalized standard addition in flow-injection analysis with UV-visible photodiode array detection. Analytica Chimica Acta, 1995, 304, 229-236.	5.4	13
45	Spectral resolution and prediction of slit widths in fluorescence spectroscopy by two- and three-way methods. Journal of Chemometrics, 1996, 10, 615-630.	1.3	13
46	Evaluation of the Quality of Solid Sugar Samples by Fluorescence Spectroscopy and Chemometrics. Applied Spectroscopy, 2000, 54, 438-444.	2.2	13
47	Detection of Specific Sugars in Dairy Process Samples Using Multivariate Curve Resolution. Journal of Dairy Science, 1999, 82, 1351-1360.	3.4	11
48	Simultaneous determination of cobalt and nickel by flow injection analysis and partial least squares regression with outlier detection. Chemometrics and Intelligent Laboratory Systems, 1992, 14, 297-303.	3.5	10
49	Multivariate analysis to separate the signal given by cross-reactants in immunoassay with sample matrix dilution. Analytical and Bioanalytical Chemistry, 2004, 380, 898-907.	3.7	8
50	Evaluation of Multivariate Calibration Models Transferred between Spectroscopic Instruments: Applied to near Infrared Measurements of Flour Samples. Journal of Near Infrared Spectroscopy, 2016, 24, 151-156.	1.5	8
51	Direct standardisation in multi wavelength fluorescence spectroscopy. Chemometrics and Intelligent Laboratory Systems, 1995, 29, 283-293.	3.5	8
52	Spectrophotometric determination of mixtures of 2-, 3-, and 4-hydroxybenzaldehydes by flow injection analysis and uv/vis photodiode-array detection. Talanta, 1994, 41, 59-66.	5.5	7
53	Analysis of the Effect of Crystal Size and Color Distribution on Fluorescence Measurements of Solid Sugar Using Chemometrics. Applied Spectroscopy, 2000, 54, 1684-1689.	2.2	6
54	Bulk Functionality Diversification by Unsupervised Singleâ€Kernel Nearâ€Infrared (SKNIR) Sorting of Wheat. Cereal Chemistry, 2009, 86, 706-713.	2.2	6

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55	Quantitative vibrational spectroscopy on pectins. Prediction of the degree of esterification by chemometrics. Progress in Biotechnology, 1996, , 541-548.	0.2	2
56	Chemometrics at FOSS. NIR News, 2014, 25, 23-24.	0.3	2
57	Single-Kernel near Infrared Analysis of Bulk Wheat Heterogeneityâ€"A Theory of Sampling Reference Study. NIR News, 2008, 19, 4-7.	0.3	1
58	Preface to SSC7 proceedings. Journal of Chemometrics, 2002, 16, 375-375.	1.3	0
59	In honor of Rasmus Bro for being awarded with the 10th Herman Wold medal in gold. Journal of Chemometrics, 2014, 28, 606-607.	1.3	0