

Lars NÃrgaard

List of Publications by Year in descending order

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59
papers

3,943
citations

172457

29
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149698

56
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59
all docs

59
docs citations

59
times ranked

3817
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of Multivariate Calibration Models Transferred between Spectroscopic Instruments: Applied to near Infrared Measurements of Flour Samples. <i>Journal of Near Infrared Spectroscopy</i> , 2016, 24, 151-156.	1.5	8
2	Prediction of wastewater quality using amperometric bioelectronic tongues. <i>Biosensors and Bioelectronics</i> , 2016, 75, 375-382.	10.1	22
3	Non-linear calibration models for near infrared spectroscopy. <i>Analytica Chimica Acta</i> , 2014, 813, 1-14.	5.4	87
4	In honor of Rasmus Bro for being awarded with the 10th Herman Wold medal in gold. <i>Journal of Chemometrics</i> , 2014, 28, 606-607.	1.3	0
5	Chemometrics at FOSS. <i>NIR News</i> , 2014, 25, 23-24.	0.3	2
6	A physicochemical theory on the applicability of soft mathematical models—experimentally interpreted. <i>Journal of Chemometrics</i> , 2010, 24, 481-495.	1.3	34
7	Ghanaian Cocoa Bean Fermentation Characterized by Spectroscopic and Chromatographic Methods and Chemometrics. <i>Journal of Food Science</i> , 2010, 75, S300-7.	3.1	88
8	Comparative NMR relaxometry of gels of amyloamylase-modified starch and gelatin. <i>Food Hydrocolloids</i> , 2009, 23, 2038-2048.	10.7	30
9	Effect of storage on extractives from particle surfaces of softwood and hardwood raw materials for wood pellets. <i>European Journal of Wood and Wood Products</i> , 2009, 67, 19-26.	2.9	22
10	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. <i>Applied Spectroscopy</i> , 2009, 63, 1315-1322.	2.2	19
11	Bulk Functionality Diversification by Unsupervised Single-Kernel Near-Infrared (SKNIR) Sorting of Wheat. <i>Cereal Chemistry</i> , 2009, 86, 706-713.	2.2	6
12	Gel texture and chain structure of amyloamylase-modified starches compared to gelatin. <i>Food Hydrocolloids</i> , 2008, 22, 1551-1566.	10.7	64
13	Single-Kernel near Infrared Analysis of Bulk Wheat Heterogeneity—A Theory of Sampling Reference Study. <i>NIR News</i> , 2008, 19, 4-7.	0.3	1
14	Fluorescence spectroscopy and chemometrics for classification of breast cancer samples—a feasibility study using extended canonical variates analysis. <i>Journal of Chemometrics</i> , 2007, 21, 451-458.	1.3	35
15	Quantification of the degree of blockiness in pectins using ¹ H NMR spectroscopy and chemometrics. <i>Food Hydrocolloids</i> , 2007, 21, 256-266.	10.7	72
16	Multivariate Autofluorescence of Intact Food Systems. <i>Chemical Reviews</i> , 2006, 106, 1979-1994.	47.7	262
17	Multi-Product Calibration Models of near Infrared Spectra of Foods. <i>Journal of Near Infrared Spectroscopy</i> , 2006, 14, 395-402.	1.5	16
18	Protein heterogeneity in wheat lots using single-seed NIT—A Theory of Sampling (TOS) breakdown of all sampling and analytical errors. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2006, 84, 142-152.	3.5	15

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19	A modification of canonical variates analysis to handle highly collinear multivariate data. <i>Journal of Chemometrics</i> , 2006, 20, 425-435.	1.3	85
20	Chemometric exploration of an amperometric biosensor array for fast determination of wastewater quality. <i>Biosensors and Bioelectronics</i> , 2005, 21, 608-617.	10.1	71
21	Analysis of lipoproteins using 2D diffusion-edited NMR spectroscopy and multi-way chemometrics. <i>Analytica Chimica Acta</i> , 2005, 531, 209-216.	5.4	64
22	Rapid instrumental methods and chemometrics for the determination of pre-crystallization in chocolate. <i>International Journal of Food Science and Technology</i> , 2005, 40, 953-962.	2.7	14
23	Quantification of Lipoprotein Subclasses by Proton Nuclear Magnetic Resonance-Based Partial Least-Squares Regression Models. <i>Clinical Chemistry</i> , 2005, 51, 1457-1461.	3.2	61
24	Rapid Determination of Bitterness in Beer Using Fluorescence Spectroscopy and Chemometrics. <i>Journal of the Institute of Brewing</i> , 2005, 111, 3-10.	2.3	31
25	Multivariate near-infrared and Raman spectroscopic quantifications of the crystallinity of lactose in whey permeate powder. <i>International Dairy Journal</i> , 2005, 15, 1261-1270.	3.0	83
26	Early post-mortem discrimination of water-holding capacity in pig longissimus muscle using new ultrasound method. <i>LWT - Food Science and Technology</i> , 2005, 38, 437-445.	5.2	22
27	Multivariate analysis to separate the signal given by cross-reactants in immunoassay with sample matrix dilution. <i>Analytical and Bioanalytical Chemistry</i> , 2004, 380, 898-907.	3.7	8
28	Sequential application of backward interval partial least squares and genetic algorithms for the selection of relevant spectral regions. <i>Journal of Chemometrics</i> , 2004, 18, 486-497.	1.3	347
29	Towards on-line monitoring of the composition of commercial carrageenan powders. <i>Carbohydrate Polymers</i> , 2004, 57, 337-348.	10.2	37
30	Rapid Spectroscopic Analysis of Marzipan-Comparative Instrumentation. <i>Journal of Near Infrared Spectroscopy</i> , 2004, 12, 63-75.	1.5	35
31	Prediction of in-vitro metabolic stability of calcitriol analogs by QSAR. <i>Journal of Computer-Aided Molecular Design</i> , 2003, 17, 849-859.	2.9	19
32	Exploratory multivariate spectroscopic study on human skin. <i>Skin Research and Technology</i> , 2003, 9, 137-146.	1.6	37
33	Prediction of technological quality (cooking loss and Napole Yield) of pork based on fresh meat characteristics. <i>Meat Science</i> , 2003, 65, 707-712.	5.5	79
34	Chemometric Quantitation of the Active Substance (Containing Ni) in a Pharmaceutical Tablet Using Near-Infrared (NIR) Transmittance and NIR FT-Raman Spectra. <i>Applied Spectroscopy</i> , 2002, 56, 579-585.	2.2	182
35	Preface to SSC7 proceedings. <i>Journal of Chemometrics</i> , 2002, 16, 375-375.	1.3	0
36	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. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1687-1694.	5.2	14

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37	NMR-baking and Multivariate Prediction of Instrumental Texture Parameters in Bread. <i>Journal of Cereal Science</i> , 2001, 33, 59-69.	3.7	99
38	Crop-weed Discrimination by Line Imaging Spectroscopy. <i>Biosystems Engineering</i> , 2000, 75, 389-400.	0.4	94
39	Interval Partial Least-Squares Regression (iPLS): A Comparative Chemometric Study with an Example from Near-Infrared Spectroscopy. <i>Applied Spectroscopy</i> , 2000, 54, 413-419.	2.2	1,182
40	Evaluation of the Quality of Solid Sugar Samples by Fluorescence Spectroscopy and Chemometrics. <i>Applied Spectroscopy</i> , 2000, 54, 438-444.	2.2	13
41	Analysis of the Effect of Crystal Size and Color Distribution on Fluorescence Measurements of Solid Sugar Using Chemometrics. <i>Applied Spectroscopy</i> , 2000, 54, 1684-1689.	2.2	6
42	Fluorescence of Raw Cane Sugars Evaluated by Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4955-4962.	5.2	31
43	Detection of Specific Sugars in Dairy Process Samples Using Multivariate Curve Resolution. <i>Journal of Dairy Science</i> , 1999, 82, 1351-1360.	3.4	11
44	Comparative Chemometric Analysis of Transverse Low-field ^1H NMR Relaxation Data. , 1999, , 217-225.		14
45	Chemometrics in food science—a demonstration of the feasibility of a highly exploratory, inductive evaluation strategy of fundamental scientific significance. <i>Chemometrics and Intelligent Laboratory Systems</i> , 1998, 44, 31-60.	3.5	148
46	Rapid Near Infrared Spectroscopic Screening of Chemical Parameters in Semi-hard Cheese Using Chemometrics. <i>Journal of Dairy Science</i> , 1998, 81, 1803-1809.	3.4	34
47	Spectral resolution and prediction of slit widths in fluorescence spectroscopy by two- and three-way methods. <i>Journal of Chemometrics</i> , 1996, 10, 615-630.	1.3	13
48	Comparative vibrational spectroscopy for determination of quality parameters in amidated pectins as evaluated by chemometrics. <i>Carbohydrate Polymers</i> , 1996, 30, 9-24.	10.2	82
49	Quantitative vibrational spectroscopy on pectins. Prediction of the degree of esterification by chemometrics. <i>Progress in Biotechnology</i> , 1996, , 541-548.	0.2	2
50	Generalized standard addition in flow-injection analysis with UV-visible photodiode array detection. <i>Analytica Chimica Acta</i> , 1995, 304, 229-236.	5.4	13
51	Direct standardisation in multi wavelength fluorescence spectroscopy. <i>Chemometrics and Intelligent Laboratory Systems</i> , 1995, 29, 283-293.	3.5	31
52	A multivariate chemometric approach to fluorescence spectroscopy. <i>Talanta</i> , 1995, 42, 1305-1324.	5.5	47
53	Direct standardisation in multi wavelength fluorescence spectroscopy. <i>Chemometrics and Intelligent Laboratory Systems</i> , 1995, 29, 283-293.	3.5	8
54	Rank annihilation factor analysis applied to flow injection analysis with photodiode-array detection. <i>Chemometrics and Intelligent Laboratory Systems</i> , 1994, 23, 107-114.	3.5	39

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55	Spectrophotometric determination of mixtures of 2-, 3-, and 4-hydroxybenzaldehydes by flow injection analysis and uv/vis photodiode-array detection. <i>Talanta</i> , 1994, 41, 59-66.	5.5	7
56	Simultaneous determination of cobalt and nickel by flow injection analysis and partial least squares regression with outlier detection. <i>Chemometrics and Intelligent Laboratory Systems</i> , 1992, 14, 297-303.	3.5	10
57	Optimization of flow-injection systems for determination of substrates by means of enzyme amplification reactions and chemiluminescence detection. <i>Talanta</i> , 1991, 38, 275-282.	5.5	42
58	Determination of pH gradients and acidity constants in flow-injection analysis systems by evolving factor analysis. <i>Analytica Chimica Acta</i> , 1991, 255, 143-148.	5.4	19
59	Exploitation of the Flow Injection Approach for Analytical Procedures Based on Enzymatic Amplification Reactions. <i>Analytical Letters</i> , 1990, 23, 225-240.	1.8	26