Luc Eveleigh

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4630249/publications.pdf

Version: 2024-02-01

1039406 1058022 16 221 9 14 citations h-index g-index papers 16 16 16 296 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Fast characterization of foodstuff by headspace mass spectrometry (HS-MS). TrAC - Trends in Analytical Chemistry, 2003, 22, 858-866.	5.8	40
2	Detection of chocolate powder adulteration with peanut using near-infrared hyperspectral imaging and Multivariate Curve Resolution. Food Control, 2021, 119, 107454.	2.8	36
3	A New Approach to the Characterization of Volatile Signatures of Cork Wine Stoppers. Journal of Agricultural and Food Chemistry, 2003, 51, 1530-1533.	2.4	25
4	Non-invasive quantification of 5 fluorouracil and gemcitabine in aqueous matrix by direct measurement through glass vials using near-infrared spectroscopy. Talanta, 2014, 119, 361-366.	2.9	22
5	Application of 2D correlation spectroscopy and outer product analysis to infrared spectra of sugar beets. Vibrational Spectroscopy, 2004, 36, 279-285.	1.2	16
6	Rapid discrimination and determination of antibiotics drugs in plastic syringes using near infrared spectroscopy with chemometric analysis: Application to amoxicillin and penicillin. Journal of Pharmaceutical and Biomedical Analysis, 2017, 138, 249-255.	1.4	16
7	A microplate fluorescence assay for DAPA aminotransferase by detection of the vicinal diamine 7,8-diaminopelargonic acid. Analytical Biochemistry, 2013, 432, 90-96.	1.1	10
8	Online reconstruction of oil oxidation kinetics and reaction schemes during deep-frying by deconvolution of ATR-FTIR spectra. Journal of Food Engineering, 2018, 224, 1-16.	2.7	10
9	A partial least squares-based approach to assess the light penetration depth in wheat flour by near infrared hyperspectral imaging. Journal of Near Infrared Spectroscopy, 2020, 28, 25-36.	0.8	10
10	Subpixel detection of peanut in wheat flour using a matched subspace detector algorithm and near-infrared hyperspectral imaging. Talanta, 2020, 216, 120993.	2.9	10
11	Independent components analysis applied to mid-infrared spectra of edible oils to study the thermal stability of heated oils. Journal of Food Measurement and Characterization, 2013, 7, 90-99.	1.6	9
12	Interest of coupling ATR-MIR spectroscopy with independent components analysis to follow starch hydrothermal transformations. Food Hydrocolloids, 2016, 58, 298-307.	5.6	9
13	Optimization of the dwell-time for the quantitative analysis by gas chromatography-mass spectrometry. Journal of Chromatography A, 1997, 765, 241-245.	1.8	7
14	Chemistry in electrospray mist: red-ox reactivity of nitrohalogenated aromatics during negative ion production. Comptes Rendus De L'Academie Des Sciences - Series IIc: Chemistry, 1998, 1, 449-456.	0.1	1
15	Chapter 1 Fourier transform and signal manipulation. Data Handling in Science and Technology, 1996, 18, 1-24.	3.1	0
16	What makes a fine wine?. TrAC - Trends in Analytical Chemistry, 2002, 21, xiv-xvii.	5.8	0