

Luc Eveleigh

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

221
citations

1039406

9
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1058022

14
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all docs

16
docs citations

16
times ranked

296
citing authors

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