Daniel P Killeen

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4740643/publications.pdf

Version: 2024-02-01

840776 1125743 14 302 11 13 citations h-index g-index papers 15 15 15 511 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Quantitative Raman Spectroscopy for the Analysis of Carrot Bioactives. Journal of Agricultural and Food Chemistry, 2013, 61, 2701-2708.	5.2	46
2	Dietary polyacetylenes of the falcarinol type are inhibitors of breast cancer resistance protein (BCRP/ABCG2). European Journal of Pharmacology, 2014, 723, 346-352.	3.5	43
3	Raman Spectroscopy of Fish Oil Capsules: Polyunsaturated Fatty Acid Quantitation Plus Detection of Ethyl Esters and Oxidation. Journal of Agricultural and Food Chemistry, 2017, 65, 3551-3558.	5. 2	39
4	Nortriketones: Antimicrobial Trimethylated Acylphloroglucinols from Malnuka (<i>Leptospermum) Tj ETQq0 0</i>	0 rgBT /Ov	verlock 10 Tf 27
5	Fast Sampling, Analyses and Chemometrics for Plant Breeding: Bitter Acids, Xanthohumol and Terpenes in Lupulin Glands of Hops (<scp><i>Humulus lupulus</i></scp>). Phytochemical Analysis, 2017, 28, 50-57.	2.4	27
6	Rapid Quantitative Determination of Squalene in Shark Liver Oils by Raman and IR Spectroscopy. Lipids, 2016, 51, 139-147.	1.7	25
7	Herbicidal βâ€triketones are compartmentalized in leaves of <i><scp>L</scp>eptospermum</i> species: localization by <scp>R</scp> aman microscopy and rapid screening. New Phytologist, 2015, 205, 339-349.	7.3	22
8	First Use of Handheld Raman Spectroscopy to Analyze Omega-3 Fatty Acids in Intact Fish Oil Capsules. Applied Spectroscopy, 2020, 74, 365-371.	2.2	14
9	Free Fatty Acids in Commercial Krill Oils: Concentrations, Compositions, and Implications for Oxidative Stability. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 889-900.	1.9	14
10	Vibrational Spectroscopy and Chemometrics for Rapid, Quantitative Analysis of Bitter Acids in Hops (<i>Humulus lupulus</i>). Journal of Agricultural and Food Chemistry, 2014, 62, 12521-12528.	5. 2	13
11	Seafood Phospholipids: Extraction Efficiency and Phosphorous Nuclear Magnetic Resonance Spectroscopy (³¹ P NMR) Profiles. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 779-786.	1.9	12
12	Raman and Infrared Spectroscopic Data Fusion Strategies for Rapid, Multicomponent Quantitation of Krill Oil Compositions. ACS Food Science & Technology, 2021, 1, 570-578.	2.7	10
13	Rapid Quantitation of Adulterants in Premium Marine Oils by Raman and IR Spectroscopy: A Data Fusion Approach. Molecules, 2022, 27, 4534.	3.8	8
14	Genetic Algorithm for Feature and Latent Variable Selection for Nutrient Assessment in Horticultural Products., 2021,,.		2