

# Klavs Martin Štursens

## List of Publications by Year in descending order

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Version: 2024-02-01

28  
papers

532  
citations

686830

13  
h-index

642321

23  
g-index

28  
all docs

28  
docs citations

28  
times ranked

819  
citing authors

#	ARTICLE	IF	CITATIONS
1	Process Analytical Technology in the food industry. Trends in Food Science and Technology, 2013, 31, 27-35.	7.8	90
2	A comprehensive and comparative GC-MS metabolomics study of non-volatiles in Tanzanian grown mango, pineapple, jackfruit, baobab and tamarind fruits. Food Chemistry, 2016, 213, 691-699.	4.2	56
3	Depth profiling of porcine adipose tissue by Raman spectroscopy. Journal of Raman Spectroscopy, 2012, 43, 482-489.	1.2	55
4	Lipid oxidation degree of pork meat during frozen storage investigated by near-infrared hyperspectral imaging: Effect of ice crystal growth and distribution. Journal of Food Engineering, 2019, 263, 311-319.	2.7	50
5	The use of rapid spectroscopic screening methods to detect adulteration of food raw materials and ingredients. Current Opinion in Food Science, 2016, 10, 45-51.	4.1	39
6	An On-Line Near-Infrared (NIR) Transmission Method for Determining Depth Profiles of Fatty Acid Composition and Iodine Value in Porcine Adipose Fat Tissue. Applied Spectroscopy, 2012, 66, 218-226.	1.2	34
7	A comparative study of mango solar drying methods by visible and near-infrared spectroscopy coupled with ANOVA-simultaneous component analysis (ASCA). LWT - Food Science and Technology, 2019, 112, 108214.	2.5	23
8	Gum Arabic authentication and mixture quantification by near infrared spectroscopy. Food Control, 2017, 78, 144-149.	2.8	20
9	Measurement of Boar Taint in Porcine Fat Using a High-Throughput Gas Chromatography-Mass Spectrometry Protocol. Journal of Agricultural and Food Chemistry, 2014, 62, 9420-9427.	2.4	15
10	Simultaneous quantification of the boar-taint compounds skatole and androstenone by surface-enhanced Raman scattering (SERS) and multivariate data analysis. Analytical and Bioanalytical Chemistry, 2015, 407, 7787-7795.	1.9	15
11	Cool-Climate Red Wines' Chemical Composition and Comparison of Two Protocols for <sup>1</sup> H-NMR Analysis. Molecules, 2018, 23, 160.	1.7	15
12	The foodome of bivalve molluscs: From hedonic eating to healthy diet. Journal of Food Composition and Analysis, 2018, 69, 13-19.	1.9	13
13	Prediction of $\alpha$ -Lactalbumin and $\beta$ -Lactoglobulin Composition of Aqueous Whey Solutions Using Fourier Transform Mid-Infrared Spectroscopy and Near-Infrared Spectroscopy. Applied Spectroscopy, 2021, 75, 718-727.	1.2	13
14	Near-Infrared Spectroscopy Using a Supercontinuum Laser: Application to Long Wavelength Transmission Spectra of Barley Endosperm and Oil. Applied Spectroscopy, 2016, 70, 1176-1185.	1.2	12
15	Biogenic amines: a key freshness parameter of animal protein products in the coming circular economy. Current Opinion in Food Science, 2018, 22, 167-173.	4.1	12
16	Untargeted GC-MS Metabolomics Reveals Changes in the Metabolite Dynamics of Industrial Scale Batch Fermentations of Streptococcus thermophilus Broth. Biotechnology Journal, 2017, 12, 1700400.	1.8	10
17	The plasma metabolome of Atlantic salmon as studied by <sup>1</sup> H NMR spectroscopy using standard operating procedures: effect of aquaculture location and growth stage. Metabolomics, 2021, 17, 50.	1.4	9
18	The spatial composition of porcine adipose tissue investigated by multivariate curve resolution of near infrared spectra: Relationships between fat, the degree of unsaturation and water. Journal of Near Infrared Spectroscopy, 2017, 25, 45-53.	0.8	8

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19	Steam-frothing of milk for coffee: Evaluation for foam properties using video analysis and feature extraction. <i>International Dairy Journal</i> , 2015, 51, 84-91.	1.5	7
20	First-principles identification of C-methyl-scyllo-inositol (mytilitol) – A new species-specific metabolite indicator of geographic origin for marine bivalve molluscs ( <i>Mytilus</i> and <i>Ruditapes</i> spp.). <i>Food Chemistry</i> , 2020, 328, 126959.	4.2	7
21	Three different Fourier-transform mid-infrared sampling techniques to characterize bio-organic samples. <i>Journal of Environmental Quality</i> , 2020, 49, 1310-1321.	1.0	6
22	Effects of Water Stress, Defoliation and Crop Thinning on <i>Vitis vinifera</i> L. cv. Solaris: Part I: Plant Responses, Fruit Development and Fruit Quality. <i>Metabolites</i> , 2022, 12, 363.	1.3	6
23	Monitoring of the Rioja red wine production process by <sup>1</sup> H-NMR spectroscopy. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 3808-3816.	1.7	5
24	Three-Dimensional Images of Porcine Carcass Fat Quality Using Spatially Resolved near Infrared Spectroscopy. <i>NIR News</i> , 2013, 24, 9-11.	1.6	4
25	NIR Data Exploration and Regression by Chemometrics – A Primer. , 2021, , 127-189.		4
26	On-Line Real-Time Monitoring of a Rapid Enzymatic Oil Degumming Process: A Feasibility Study Using Free-Run Near-Infrared Spectroscopy. <i>Foods</i> , 2021, 10, 2368.	1.9	3
27	Investigating Depth Profiles from Porcine Adipose Tissue by HR MAS NMR Spectroscopy. <i>Special Publication - Royal Society of Chemistry</i> , 2013, , 81-89.	0.0	1
28	Investigating the feasibility of using near-infrared spectroscopy for inline monitoring of the salt content in industrial process water. , 2019, , 23-29.		0