

# 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	Monitoring of the Rioja red wine production process by $^1\text{H}$ -NMR spectroscopy. Journal of the Science of Food and Agriculture, 2022, 102, 3808-3816.	1.7	5
2	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. Metabolites, 2022, 12, 363.	1.3	6
3	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
4	The plasma metabolome of Atlantic salmon as studied by $^1\text{H}$ NMR spectroscopy using standard operating procedures: effect of aquaculture location and growth stage. Metabolomics, 2021, 17, 50.	1.4	9
5	NIR Data Exploration and Regression by Chemometrics – A Primer. , 2021, , 127-189.		4
6	On-Line Real-Time Monitoring of a Rapid Enzymatic Oil Degumming Process: A Feasibility Study Using Free-Run Near-Infrared Spectroscopy. Foods, 2021, 10, 2368.	1.9	3
7	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.). Food Chemistry, 2020, 328, 126959.	4.2	7
8	Three different Fourier transform mid-infrared sampling techniques to characterize bioorganic samples. Journal of Environmental Quality, 2020, 49, 1310-1321.	1.0	6
9	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
10	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
11	Investigating the feasibility of using near-infrared spectroscopy for inline monitoring of the salt content in industrial process water. , 2019, , 23-29.		0
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	Cool-Climate Red Wines – Chemical Composition and Comparison of Two Protocols for $^1\text{H}$ -NMR Analysis. Molecules, 2018, 23, 160.	1.7	15
14	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
15	Gum Arabic authentication and mixture quantification by near infrared spectroscopy. Food Control, 2017, 78, 144-149.	2.8	20
16	Untargeted GC-MS Metabolomics Reveals Changes in the Metabolite Dynamics of Industrial Scale Batch Fermentations of <i>Streptococcus thermophilus</i> Broth. Biotechnology Journal, 2017, 12, 1700400.	1.8	10
17	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
18	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

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19	Near-Infrared Spectroscopy Using a Supercontinuum Laser: Application to Long Wavelength Transmission Spectra of Barley Endosperm and Oil. <i>Applied Spectroscopy</i> , 2016, 70, 1176-1185.	1.2	12
20	The use of rapid spectroscopic screening methods to detect adulteration of food raw materials and ingredients. <i>Current Opinion in Food Science</i> , 2016, 10, 45-51.	4.1	39
21	Simultaneous quantification of the boar-taint compounds skatole and androstenone by surface-enhanced Raman scattering (SERS) and multivariate data analysis. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 7787-7795.	1.9	15
22	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
23	Measurement of Boar Taint in Porcine Fat Using a High-Throughput Gas Chromatography-Mass Spectrometry Protocol. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9420-9427.	2.4	15
24	Process Analytical Technology in the food industry. <i>Trends in Food Science and Technology</i> , 2013, 31, 27-35.	7.8	90
25	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
26	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
27	An On-Line Near-Infrared (NIR) Transmission Method for Determining Depth Profiles of Fatty Acid Composition and Iodine Value in Porcine Adipose Fat Tissue. <i>Applied Spectroscopy</i> , 2012, 66, 218-226.	1.2	34
28	Depth profiling of porcine adipose tissue by Raman spectroscopy. <i>Journal of Raman Spectroscopy</i> , 2012, 43, 482-489.	1.2	55