

Thomas Skov

List of Publications by Year in descending order

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Version: 2024-02-01

64
papers

3,187
citations

212478

28
h-index

169272

56
g-index

67
all docs

67
docs citations

67
times ranked

5352
citing authors

#	ARTICLE	IF	CITATIONS
1	Fast measurement of phosphates and ammonium in fermentation-like media: A feasibility study. <i>New Biotechnology</i> , 2020, 56, 54-62.	2.4	6
2	Semi-supervised covariate shift modelling of spectroscopic data. <i>Journal of Chemometrics</i> , 2020, 34, e3204.	0.7	6
3	Staging of necrotising enterocolitis by Bell's criteria is supported by a statistical pattern analysis of clinical and radiological variables. <i>Acta Paediatrica, International Journal of Paediatrics</i> , 2019, 108, 842-848.	0.7	19
4	Mid-Infrared Spectroscopy and Multivariate Analysis to Characterize <i>Lactobacillus acidophilus</i> Fermentation Processes. <i>Applied Spectroscopy</i> , 2019, 73, 1087-1098.	1.2	4
5	Raw material quality assessment approaches comparison in pectin production. <i>Biotechnology Progress</i> , 2019, 35, e2762.	1.3	5
6	The possible causal relationship between fragmentation of genomic DNA and formation of viable, but non-culturable probiotic bacteria upon storage in dry state. <i>Biotechnology Progress</i> , 2018, 34, 231-242.	1.3	4
7	Non-destructive measurement of salt using NIR spectroscopy in the herring marinating process. <i>LWT - Food Science and Technology</i> , 2018, 97, 610-616.	2.5	13
8	Removal of benzaldehyde from a water/ethanol mixture by applying scavenging techniques. <i>Green Processing and Synthesis</i> , 2017, 6, 353-361.	1.3	2
9	Consumption of Whey in Combination with Dairy Medium-Chain Fatty Acids (MCFAs) may Reduce Lipid Storage due to Urinary Loss of Tricarboxylic Acid Cycle Intermediates and Increased Rates of MCFAs Oxidation. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1601048.	1.5	13
10	Solubilization of industrial grade plant protein by enzymatic hydrolysis monitored by vibrational and nuclear magnetic resonance spectroscopy: A feasibility study. <i>Food Research International</i> , 2017, 102, 256-264.	2.9	4
11	Untargeted GC-MS Metabolomics Reveals Changes in the Metabolite Dynamics of Industrial Scale Batch Fermentations of <i>Streptococcus thermophilus</i> Broth. <i>Biotechnology Journal</i> , 2017, 12, 1700400.	1.8	10
12	Recent chemometrics advances for foodomics. <i>TrAC - Trends in Analytical Chemistry</i> , 2017, 96, 42-51.	5.8	80
13	Evaluation of Multivariate Calibration Models Transferred between Spectroscopic Instruments: Applied to near Infrared Measurements of Flour Samples. <i>Journal of Near Infrared Spectroscopy</i> , 2016, 24, 151-156.	0.8	8
14	Quantification of bovine milk protein composition and coagulation properties using infrared spectroscopy and chemometrics: A result of collinearity among reference variables. <i>Journal of Dairy Science</i> , 2016, 99, 8178-8186.	1.4	19
15	Weighted PARAFAC and Nonlinear Regression for Handling Intensity Changes in Fluorescence Spectroscopy Caused by pH Fluctuations. <i>Applied Spectroscopy</i> , 2016, 70, 1739-1750.	1.2	1
16	Fulgur: MATLAB GUI Application for Working with near Infrared Calibration Sets. Part 2: The Source Code. <i>NIR News</i> , 2016, 27, 13-17.	1.6	0
17	Predicting hydrolysis of whey protein by mid-infrared spectroscopy. <i>International Dairy Journal</i> , 2016, 61, 44-50.	1.5	44
18	Metabolic footprinting for investigation of antifungal properties of <i>Lactobacillus paracasei</i> . <i>Analytical and Bioanalytical Chemistry</i> , 2016, 408, 83-96.	1.9	50

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19	Fulgur: MATLAB GUI Application for Working with near Infrared Calibration Sets. Part 1: The Fulgur Application. <i>NIR News</i> , 2015, 26, 13-16.	1.6	1
20	Monitoring fermentation processes using in-process measurements of different orders. <i>Journal of Chemical Technology and Biotechnology</i> , 2015, 90, 244-254.	1.6	12
21	Mimicking enzymatic effects of cytochrome P450 by an efficient biosensor for in vitro detection of DNA damage. <i>International Journal of Biological Macromolecules</i> , 2015, 79, 1004-1010.	3.6	16
22	Advanced and tailored applications of an efficient electrochemical approach assisted by AsLSSRâ€“rPLS and finding ways to cope with challenges arising from the nature of voltammetric data. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2015, 146, 437-446.	1.8	31
23	Generation of non-multilinear three-way voltammetric arrays by an electrochemically oxidized glassy carbon electrode as an efficient electronic device to achieving second-order advantage: Challenges, and tailored applications. <i>Talanta</i> , 2015, 134, 607-618.	2.9	34
24	Contribution of volatiles to the antifungal effect of <i>Lactobacillus paracasei</i> in defined medium and yogurt. <i>International Journal of Food Microbiology</i> , 2015, 194, 46-53.	2.1	65
25	Surface exploration of a room-temperature ionic liquid-chitin composite film decorated with electrochemically deposited PdFeNi trimetallic alloy nanoparticles by pattern recognition: An elegant approach to developing a novel biotin biosensor. <i>Talanta</i> , 2015, 131, 249-258.	2.9	30
26	Combination of electrochemistry with chemometrics to introduce an efficient analytical method for simultaneous quantification of five opium alkaloids in complex matrices. <i>Talanta</i> , 2015, 131, 26-37.	2.9	47
27	Chemometrics: An important tool for monitoring interactions of vitamin B7 with bovine serum albumin with the aim of developing an efficient biosensing system for the analysis of protein. <i>Talanta</i> , 2015, 132, 354-365.	2.9	59
28	<i>Lactobacillus acidophilus</i> NCFM affects vitamin E acetate metabolism and intestinal bile acid signature in monocolonized mice. <i>Gut Microbes</i> , 2014, 5, 296-495.	4.3	19
29	Post-harvest ripening increase cultivar specific sensory and analytical aroma profile in apple juice: A study of four commercial cultivars in Denmark. <i>Acta Agriculturae Scandinavica - Section B Soil and Plant Science</i> , 2014, 64, 244-251.	0.3	1
30	Quantification of individual fatty acids in bovine milk by infrared spectroscopy and chemometrics: Understanding predictions of highly collinear reference variables. <i>Journal of Dairy Science</i> , 2014, 97, 7940-7951.	1.4	71
31	Effect of different analysis conditions on Rapid Visco Analyser malt viscograms in relation to malt of varying fermentability. <i>Journal of the Institute of Brewing</i> , 2014, 120, 183-192.	0.8	24
32	Chemometrics-assisted simultaneous voltammetric determination of ascorbic acid, uric acid, dopamine and nitrite: Application of non-bilinear voltammetric data for exploiting first-order advantage. <i>Talanta</i> , 2014, 119, 553-563.	2.9	44
33	Establishment of Intestinal Microbiota during Early Life: a Longitudinal, Explorative Study of a Large Cohort of Danish Infants. <i>Applied and Environmental Microbiology</i> , 2014, 80, 2889-2900.	1.4	391
34	Chemometrics in foodomics: Handling data structures from multiple analytical platforms. <i>TrAC - Trends in Analytical Chemistry</i> , 2014, 60, 71-79.	5.8	74
35	Pixel-Based Analysis of Comprehensive Two-Dimensional Gas Chromatograms (Color Plots) of Petroleum: A Tutorial. <i>Analytical Chemistry</i> , 2014, 86, 7160-7170.	3.2	25
36	Fabrication of a novel naltrexone biosensor based on a computationally engineered nanobiocomposite. <i>International Journal of Biological Macromolecules</i> , 2014, 70, 596-605.	3.6	25

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37	Fabrication of an ultrasensitive impedimetric buprenorphine hydrochloride biosensor from computational and experimental angles. <i>Talanta</i> , 2014, 124, 27-35.	2.9	22
38	Automated resolution of overlapping peaks in chromatographic data. <i>Journal of Chemometrics</i> , 2014, 28, 71-82.	0.7	25
39	A combined metabolomic and phylogenetic study reveals putatively prebiotic effects of high molecular weight arabino-oligosaccharides when assessed by in vitro fermentation in bacterial communities derived from humans. <i>Anaerobe</i> , 2014, 28, 68-77.	1.0	35
40	Liquid chromatography-mass spectrometry for metabolic footprinting of co-cultures of lactic and propionic acid bacteria. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 8151-8170.	1.9	13
41	Color and textural quality of packaged wild rocket measured by multispectral imaging. <i>Postharvest Biology and Technology</i> , 2013, 75, 86-95.	2.9	58
42	Do you say it like you eat it? The sound symbolism of food names and its role in the multisensory product experience. <i>Food Research International</i> , 2013, 54, 760-771.	2.9	14
43	Sensory perception and understanding of food uniqueness: From the traditional to the novel. <i>Food Research International</i> , 2013, 50, 176-188.	2.9	39
44	An automated method for baseline correction, peak finding and peak grouping in chromatographic data. <i>Analyst</i> , 2013, 138, 3502.	1.7	20
45	Challenges in quantitative analysis of aroma compounds in cheeses with different fat content and maturity level. <i>International Dairy Journal</i> , 2013, 29, 15-20.	1.5	8
46	A sampling approach for predicting the eating quality of apples using visible-near infrared spectroscopy. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3710-3719.	1.7	11
47	Characterizing odorous emissions using new software for identifying peaks in chemometric models of gas chromatography-mass spectrometry datasets. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2012, 118, 41-50.	1.8	24
48	Identification of chemical markers for the sensory shelf-life of saveloy. <i>Meat Science</i> , 2012, 90, 314-322.	2.7	16
49	Oxidative storage stability of roasted marama beans (<i>Tylosema esculentum</i>). <i>Food Research International</i> , 2012, 47, 385-391.	2.9	11
50	Investigation of the early intestinal microflora in premature infants with/without necrotizing enterocolitis using two different methods. <i>Pediatric Research</i> , 2012, 71, 115-120.	1.1	41
51	In Vitro Microbiotic Fermentation Causes an Extensive Metabolite Turnover of Rye Bran Phytochemicals. <i>PLoS ONE</i> , 2012, 7, e39322.	1.1	16
52	The Effect of LC-MS Data Preprocessing Methods on the Selection of Plasma Biomarkers in Fed vs. Fasted Rats. <i>Metabolites</i> , 2012, 2, 77-99.	1.3	55
53	Metabolic footprint of <i>Lactobacillus acidophilus</i> NCFM at different pH. <i>Metabolomics</i> , 2012, 8, 244-252.	1.4	11
54	Reduced diversity of the intestinal microbiota during infancy is associated with increased risk of allergic disease at school age. <i>Journal of Allergy and Clinical Immunology</i> , 2011, 128, 646-652.e5.	1.5	628

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55	ChroMATHography: Solving Chromatographic Issues with Mathematical Models and Intuitive Graphics. <i>Chemical Reviews</i> , 2010, 110, 4582-4605.	23.0	173
56	Characterization of the Volatile Composition and Variations Between Infant Formulas and Mother's Milk. <i>Chemosensory Perception</i> , 2009, 2, 79-93.	0.7	49
57	Handling within run retention time shifts in two-dimensional chromatography data using shift correction and modeling. <i>Journal of Chromatography A</i> , 2009, 1216, 4020-4029.	1.8	66
58	Multiblock variance partitioning: A new approach for comparing variation in multiple data blocks. <i>Analytica Chimica Acta</i> , 2008, 615, 18-29.	2.6	56
59	Solving fundamental problems in chromatographic analysis. <i>Analytical and Bioanalytical Chemistry</i> , 2008, 390, 281-285.	1.9	58
60	Classification of GC-MS measurements of wines by combining data dimension reduction and variable selection techniques. <i>Journal of Chemometrics</i> , 2008, 22, 457-463.	0.7	58
61	Solving GC-MS problems with PARAFAC2. <i>TrAC - Trends in Analytical Chemistry</i> , 2008, 27, 714-725.	5.8	134
62	Challenges for data analysis in flavour science. <i>Developments in Food Science</i> , 2006, 43, 619-621.	0.0	0
63	Automated alignment of chromatographic data. <i>Journal of Chemometrics</i> , 2006, 20, 484-497.	0.7	246
64	A new approach for modelling sensor based data. <i>Sensors and Actuators B: Chemical</i> , 2005, 106, 719-729.	4.0	39