Jacques Artaud

List of Publications by Year
in descending order

27 papers	788 citations	516710 16 h-index	501196 28 g-index
28 all docs	28 docs citations	28 times ranked	1129 citing authors

#	Article	IF	Citations
1	Triacylglycerol and Fatty Acid Compositions of French Virgin Olive Oils. Characterization by Chemometrics. Journal of Agricultural and Food Chemistry, 2003, 51, 5723-5731.	5.2	145
2	Origin of French Virgin Olive Oil Registered Designation of Origins Predicted by Chemometric Analysis of Synchronous Excitationâ^'Emission Fluorescence Spectra. Journal of Agricultural and Food Chemistry, 2005, 53, 9361-9368.	5.2	83
3	Rapid quantitative determination of oleuropein in olive leaves (Olea europaea) using mid-infrared spectroscopy combined with chemometric analyses. Industrial Crops and Products, 2012, 37, 292-297.	5.2	63
4	Automated Principal Component-Based Orthogonal Signal Correction Applied to Fused Near Infraredâ^'Mid-Infrared Spectra of French Olive Oils. Analytical Chemistry, 2009, 81, 7160-7169.	6.5	59
5	Linear diterpene with antimitotic activity from the brown alga Bifurcaria bifurcata. Phytochemistry, 1993, 34, 1585-1588.	2.9	46
6	Bacterial phospholipid molecular species analysis by ion-pair reversed-phase HPLC/ESI/MS. Journal of Lipid Research, 2004, 45, 1355-1363.	4.2	45
7	Chemometric analysis of combined NIR and MIR spectra to characterize French olives. European Journal of Lipid Science and Technology, 2010, 112, 463-475.	1.5	40
8	Dynamic viscosity of olive oil as a function of composition and temperature: A first approach. European Journal of Lipid Science and Technology, 2011, 113, 1019-1025.	1.5	34
9	Characterisation and authentication of A. senegal and A. seyal exudates by infrared spectroscopy and chemometrics. Food Chemistry, 2012, 135, 2554-2560.	8.2	29
10	Discrimination of five Tunisian cultivars by Mid InfraRed spectroscopy combined with chemometric analyses of olive Olea europaea leaves. Food Chemistry, 2012, 131, 360-366.	8.2	26
11	Comparative study on volatile compounds, fatty acids, squalene and quality parameters from whole fruit, pulp and seed oils of two tunisian olive cultivars using chemometrics. European Journal of Lipid Science and Technology, 2015, 117, 976-987.	1.5	25
12	Biodiversity of Tunisian virgin olive oils: varietal origin classification according to their minor compounds. European Food Research and Technology, 2016, 242, 1087-1099.	3.3	24
13	Artificial vision and chemometrics analyses of olive stones for varietal identification of five French cultivars. Computers and Electronics in Agriculture, 2014, 102, 98-105.	7.7	20
14	Starch Identification and Determination in Sweetened Fruit Preparations. 2. Optimization of Dialysis and Gelatinization Steps, Infrared Identification of Starch Chemical Modifications. Journal of Agricultural and Food Chemistry, 1997, 45, 425-430.	5.2	19
15	Pattern recognition analysis of fatty acids. Application to beef fat tissues classification. Journal of Agricultural and Food Chemistry, 1984, 32, 651-655.	5.2	18
16	Starch Identification and Determination in Sweetened Fruit Preparations. Journal of Agricultural and Food Chemistry, 1996, 44, 502-506.	5.2	16
17	Control chart and data fusion for varietal origin discrimination: Application to olive oil. Talanta, 2020, 217, 121115.	5.5	16
18	Co-occurrence of Â°5- and Â°7-sterols in two gleditsia species.. Phytochemistry, 1984, 23, 2303-2306.	2.9	15

#	Article	IF	Citations
19	Determination of caulerpenyne, a toxin from the green alga Caulerpa taxifolia (Caulerpaceae). Journal of Chromatography A, 1994, 663, 114-118.	3.7	12
20	Multiblock chemometrics for the discrimination of three extra virgin olive oil varieties. Food Chemistry, 2020, 309, 125588.	8.2	11
21	A new simplex-based approach predicting olive oil blend compositions from fatty acid data. Journal of Food Composition and Analysis, 2015, 43, 149-159.	3.9	8
22	Chemometric Characterization of Eight Monovarietal Algerian Virgin Olive Oils. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 267-281.	1.9	8
23	Discrimination of extra virgin olive oils from five French cultivars: En route to a control chart approach. Food Control, 2019, 106, 106691.	5.5	6
24	A comparative study of the main international extra virgin olive oil competitions: Their impact on producers and consumers. Trends in Food Science and Technology, 2021, 107, 445-454.	15.1	6
25	Outils pour lâ€™amÃ©lioration organoleptique des huiles dâ€™olive vierges. Oleagineux Corps Gras Lipides, 2004, 11, 217-222.	0.2	5
26	CaractÃ©risations sensorielles et chimiques dâ€™huiles dâ€™olive vierges de six AOC franÃ§aises. Oleagineux Corps Gras Lipides, 2007, 14, 116-129.	0.2	5
27	Analytical Determination of Phylloquinone (Vitaminâ€‰K1) in Olive Oils. Comparison with Other Vegetable Oils. European Journal of Lipid Science and Technology, 2018, 120, 1700527.	1.5	3