

# Jacques Artaud

## List of Publications by Year in descending order

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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	A comparative study of the main international extra virgin olive oil competitions: Their impact on producers and consumers. <i>Trends in Food Science and Technology</i> , 2021, 107, 445-454.	15.1	6
2	Multiblock chemometrics for the discrimination of three extra virgin olive oil varieties. <i>Food Chemistry</i> , 2020, 309, 125588.	8.2	11
3	Control chart and data fusion for varietal origin discrimination: Application to olive oil. <i>Talanta</i> , 2020, 217, 121115.	5.5	16
4	Discrimination of extra virgin olive oils from five French cultivars: En route to a control chart approach. <i>Food Control</i> , 2019, 106, 106691.	5.5	6
5	Chemometric Characterization of Eight Monovarietal Algerian Virgin Olive Oils. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 267-281.	1.9	8
6	Analytical Determination of Phylloquinone (Vitamin K1) in Olive Oils. Comparison with Other Vegetable Oils. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700527.	1.5	3
7	Biodiversity of Tunisian virgin olive oils: varietal origin classification according to their minor compounds. <i>European Food Research and Technology</i> , 2016, 242, 1087-1099.	3.3	24
8	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. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 976-987.	1.5	25
9	A new simplex-based approach predicting olive oil blend compositions from fatty acid data. <i>Journal of Food Composition and Analysis</i> , 2015, 43, 149-159.	3.9	8
10	Artificial vision and chemometrics analyses of olive stones for varietal identification of five French cultivars. <i>Computers and Electronics in Agriculture</i> , 2014, 102, 98-105.	7.7	20
11	Characterisation and authentication of <i>A. senegal</i> and <i>A. seyal</i> exudates by infrared spectroscopy and chemometrics. <i>Food Chemistry</i> , 2012, 135, 2554-2560.	8.2	29
12	Discrimination of five Tunisian cultivars by Mid InfraRed spectroscopy combined with chemometric analyses of olive <i>Olea europaea</i> leaves. <i>Food Chemistry</i> , 2012, 131, 360-366.	8.2	26
13	Rapid quantitative determination of oleuropein in olive leaves ( <i>Olea europaea</i> ) using mid-infrared spectroscopy combined with chemometric analyses. <i>Industrial Crops and Products</i> , 2012, 37, 292-297.	5.2	63
14	Dynamic viscosity of olive oil as a function of composition and temperature: A first approach. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 1019-1025.	1.5	34
15	Chemometric analysis of combined NIR and MIR spectra to characterize French olives. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 463-475.	1.5	40
16	Automated Principal Component-Based Orthogonal Signal Correction Applied to Fused Near Infrared and Mid-Infrared Spectra of French Olive Oils. <i>Analytical Chemistry</i> , 2009, 81, 7160-7169.	6.5	59
17	Caractérisations sensorielles et chimiques d'huiles d'olive vierges de six AOC françaises. <i>Oleagineux Corps Gras Lipides</i> , 2007, 14, 116-129.	0.2	5
18	Origin of French Virgin Olive Oil Registered Designation of Origins Predicted by Chemometric Analysis of Synchronous Excitation-Emission Fluorescence Spectra. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9361-9368.	5.2	83

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19	Bacterial phospholipid molecular species analysis by ion-pair reversed-phase HPLC/ESI/MS. <i>Journal of Lipid Research</i> , 2004, 45, 1355-1363.	4.2	45
20	Outils pour lâ€™amÃ©lioration organoleptique des huiles dâ€™olive vierges. <i>Oleagineux Corps Gras Lipides</i> , 2004, 11, 217-222.	0.2	5
21	Triacylglycerol and Fatty Acid Compositions of French Virgin Olive Oils. Characterization by Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5723-5731.	5.2	145
22	Starch Identification and Determination in Sweetened Fruit Preparations. 2. Optimization of Dialysis and Gelatinization Steps, Infrared Identification of Starch Chemical Modifications. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 425-430.	5.2	19
23	Starch Identification and Determination in Sweetened Fruit Preparations. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 502-506.	5.2	16
24	Determination of caulerpenyne, a toxin from the green alga <i>Caulerpa taxifolia</i> (Caulerpaceae). <i>Journal of Chromatography A</i> , 1994, 663, 114-118.	3.7	12
25	Linear diterpene with antimutagenic activity from the brown alga <i>Bifurcaria bifurcata</i> . <i>Phytochemistry</i> , 1993, 34, 1585-1588.	2.9	46
26	Co-occurrence of $\Delta^5$ - and $\Delta^7$ -sterols in two <i>Gleditsia</i> species.. <i>Phytochemistry</i> , 1984, 23, 2303-2306.	2.9	15
27	Pattern recognition analysis of fatty acids. Application to beef fat tissues classification. <i>Journal of Agricultural and Food Chemistry</i> , 1984, 32, 651-655.	5.2	18