

Gerard Downey

List of Publications by Year in Descending Order

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Version: 2024-04-25

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

123
papers

7,130
citations

47
h-index

81
g-index

126
ext. papers

7,883
ext. citations

5.2
avg, IF

6
L-index

#	Paper	IF	Citations
123	Development of chemometric models using Vis-NIR and Raman spectral data fusion for assessment of infant formula storage temperature and time. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 67, 102551	6.8	3
122	Investigating the use of visible and near infrared spectroscopy to predict sensory and texture attributes of beef M. longissimus thoracis et lumborum. <i>Meat Science</i> , 2020 , 159, 107915	6.4	13
121	Application of Raman spectroscopy and chemometric techniques to assess sensory characteristics of young dairy bull beef. <i>Food Research International</i> , 2018 , 107, 27-40	7	14
120	Assessment of infant formula quality and composition using Vis-NIR, MIR and Raman process analytical technologies. <i>Talanta</i> , 2018 , 183, 320-328	6.2	25
119	Feasibility of Discriminating Dried Dairy Ingredients and Preheat Treatments Using Mid-Infrared and Raman Spectroscopy. <i>Food Analytical Methods</i> , 2018 , 11, 1380-1389	3.4	14
118	Performances of full cross-validation partial least squares regression models developed using Raman spectral data for the prediction of bull beef sensory attributes. <i>Data in Brief</i> , 2018 , 19, 1355-1360 ^{1,2}		3
117	Effects of the Adulteration Technique on the Near-Infrared Detection of Melamine in Milk Powder. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 5799-5809	5.7	27
116	Assessment of physico-chemical traits related to eating quality of young dairy bull beef at different ageing times using Raman spectroscopy and chemometrics. <i>Food Research International</i> , 2017 , 99, 778-789		17
115	Process analytical technologies for fat and moisture determination in ground beef - a comparison of guided microwave spectroscopy and near infrared hyperspectral imaging. <i>Food Control</i> , 2017 , 73, 1082-1094 ¹⁶	6.2	
114	Exploration of microwave dielectric and near infrared spectroscopy with multivariate data analysis for fat content determination in ground beef. <i>Food Control</i> , 2016 , 68, 260-270	6.2	9
113	The application of transcriptomic data in the authentication of beef derived from contrasting production systems. <i>BMC Genomics</i> , 2016 , 17, 746	4.5	5
112	Prediction of naturally-occurring, industrially-induced and total trans fatty acids in butter, dairy spreads and Cheddar cheese using vibrational spectroscopy and multivariate data analysis. <i>International Dairy Journal</i> , 2015 , 51, 41-51	3.5	15
111	Towards improvement in classification of Escherichia coli, Listeria innocua and their strains in isolated systems based on chemometric analysis of visible and near-infrared spectroscopic data. <i>Journal of Food Engineering</i> , 2015 , 149, 87-96	6	21
110	Analysis of Meats. <i>Agronomy</i> , 2015 , 599-632	0.8	6
109	Dispersive Raman spectroscopy and multivariate data analysis to detect offal adulteration of thawed beefburgers. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 1433-41	5.7	31
108	On the feasibility of near infrared spectroscopy to detect contaminants in water using single salt solutions as model systems. <i>Talanta</i> , 2015 , 131, 609-18	6.2	33
107	Simultaneous data pre-processing and SVM classification model selection based on a parallel genetic algorithm applied to spectroscopic data of olive oils. <i>Food Chemistry</i> , 2014 , 148, 124-30	8.5	87

106	Preliminary study on the use of near infrared hyperspectral imaging for quantitation and localisation of total glucosinolates in freeze-dried broccoli. <i>Journal of Food Engineering</i> , 2014 , 126, 107-112	6	23
105	Observations on the water distribution and extractable sugar content in carrot slices after pulsed electric field treatment. <i>Food Research International</i> , 2014 , 64, 18-24	7	18
104	Characterization of near-infrared spectral variance in the authentication of skim and nonfat dry milk powder collection using ANOVA-PCA, pooled-ANOVA, and partial least-squares regression. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 8060-7	5.7	19
103	Detection of adulteration in fresh and frozen beefburger products by beef offal using mid-infrared ATR spectroscopy and multivariate data analysis. <i>Meat Science</i> , 2014 , 96, 1003-11	6.4	60
102	Near Infrared Hyperspectral Image Regression: On the Use of Prediction Maps as a Tool for Detecting Model Overfitting. <i>Journal of Near Infrared Spectroscopy</i> , 2014 , 22, 261-270	1.5	17
101	Breaking with trends in pre-processing?. <i>TrAC - Trends in Analytical Chemistry</i> , 2013 , 50, 96-106	14.6	257
100	Exploring authentic skim and nonfat dry milk powder variance for the development of nontargeted adulterant detection methods using near-infrared spectroscopy and chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 9810-8	5.7	25
99	Beef authentication using dietary markers: chemometric selection and modelling of significant beef biomarkers using concatenated data from multiple analytical methods. <i>Food Chemistry</i> , 2013 , 141, 2795-801	8.5	19
98	Discriminant and Class-Modelling Chemometric Techniques for Food PDO Verification. <i>Comprehensive Analytical Chemistry</i> , 2013 , 60, 317-338	1.9	9
97	Vibrational spectroscopy in studies of food origin 2013 , 94-116		2
96	Detection of Offal Adulteration in Beefburgers Using near Infrared Reflectance Spectroscopy and Multivariate Modelling. <i>Journal of Near Infrared Spectroscopy</i> , 2013 , 21, 237-248	1.5	14
95	Multivariate class modeling for the verification of food-authenticity claims. <i>TrAC - Trends in Analytical Chemistry</i> , 2012 , 35, 74-86	14.6	183
94	Rapid Non-destructive Detection of Spoilage of Intact Chicken Breast Muscle Using Near-infrared and Fourier Transform Mid-infrared Spectroscopy and Multivariate Statistics. <i>Food and Bioprocess Technology</i> , 2012 , 5, 338-347	5.1	96
93	Suppressing sample morphology effects in near infrared spectral imaging using chemometric data pre-treatments. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2012 , 117, 129-137	3.8	56
92	Feasibility study on the use of visible-near-infrared spectroscopy for the screening of individual and total glucosinolate contents in broccoli. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7352-8	5.7	30
91	Confirmation of brand identity of a Trappist beer by mid-infrared spectroscopy coupled with multivariate data analysis. <i>Talanta</i> , 2012 , 99, 426-32	6.2	32
90	Wavelength Selection for Development of a near Infrared Imaging System for Early Detection of Bruise Damage in Mushrooms (<i>Agaricus Bisporus</i>). <i>Journal of Near Infrared Spectroscopy</i> , 2012 , 20, 537-546	1.5	18
89	Identification of Spoilage Marker Metabolites in Irish Chicken Breast Muscle Using HPLC, GCMS Coupled with SPME and Traditional Chemical Techniques. <i>Food and Bioprocess Technology</i> , 2012 , 5, 1917-1923	5.1	31

88	Time series hyperspectral chemical imaging data: challenges, solutions and applications. <i>Analytica Chimica Acta</i> , 2011 , 705, 272-82	6.6	29
87	Confirmation of brand identity in foods by near infrared transreflectance spectroscopy using classification and class-modelling chemometric techniques – The example of a Belgian beer. <i>Food Research International</i> , 2011 , 44, 544-549	7	46
86	Selection of Variables Based on Most Stable Normalised Partial Least Squares Regression Coefficients in an Ensemble Monte Carlo Procedure. <i>Journal of Near Infrared Spectroscopy</i> , 2011 , 19, 443-450	1.5	11
85	A Review of near Infrared Spectroscopy in Muscle Food Analysis: 2005–2010. <i>Journal of Near Infrared Spectroscopy</i> , 2011 , 19, 61-104	1.5	108
84	Detection and identification of selected bacteria, inoculated on chicken breast, using near infrared spectroscopy and chemometrics. <i>Sensing and Instrumentation for Food Quality and Safety</i> , 2011 , 5, 57-62		11
83	Preventing over-fitting in PLS calibration models of near-infrared (NIR) spectroscopy data using regression coefficients. <i>Journal of Chemometrics</i> , 2011 , 25, 375-381	1.6	114
82	Semi-supervised linear discriminant analysis. <i>Journal of Chemometrics</i> , 2011 , 25, 621-630	1.6	5
81	Application of class-modelling techniques to near infrared data for food authentication purposes. <i>Food Chemistry</i> , 2011 , 125, 1450-1456	8.5	70
80	Application of principal component and hierarchical cluster analysis to classify fruits and vegetables commonly consumed in Ireland based on in vitro antioxidant activity. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 250-256	4.1	126
79	Attempted confirmation of the provenance of Corsican PDO honey using FT-IR spectroscopy and multivariate data analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 9401-6	5.7	28
78	Use of Fourier transform infrared spectroscopy and chemometric data analysis to evaluate damage and age in mushrooms (<i>Agaricus bisporus</i>) grown in Ireland. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 7770-6	5.7	35
77	Influence of polymer packaging films on hyperspectral imaging data in the visible-near-infrared (450-950 nm) wavelength range. <i>Applied Spectroscopy</i> , 2010 , 64, 304-12	3.1	10
76	Mid-infrared spectroscopy coupled with chemometrics: a tool for the analysis of intact food systems and the exploration of their molecular structure-quality relationships - a review. <i>Chemical Reviews</i> , 2010 , 110, 6144-68	68.1	294
75	Review: The Application of near Infrared Spectroscopy to the Measurement of Bioactive Compounds in Food Commodities. <i>Journal of Near Infrared Spectroscopy</i> , 2010 , 18, 87-111	1.5	55
74	Identity Confirmation of a Branded, Fermented Cereal Product by UV Spectroscopy: A Feasibility Study Involving a Trappist Beer. <i>Journal of the Institute of Brewing</i> , 2010 , 116, 56-61	2	16
73	Near infrared spectral fingerprinting for confirmation of claimed PDO provenance of honey. <i>Food Chemistry</i> , 2009 , 114, 742-746	8.5	84
72	Initial studies on the quantitation of bruise damage and freshness in mushrooms using visible-near-infrared spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1903-7	5.7	32
71	Effect of thermal and high pressure processing on antioxidant activity and instrumental colour of tomato and carrot purées. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 16-22	6.8	221

70	Confirmation of food origin claims by fourier transform infrared spectroscopy and chemometrics: extra virgin olive oil from Liguria. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1735-41	5.7	54
69	Use of near Infrared Hyperspectral Imaging to Identify Water Matrix Co-Ordinates in Mushrooms (<i>Agaricus Bisporus</i>) Subjected to Mechanical Vibration. <i>Journal of Near Infrared Spectroscopy</i> , 2009 , 17, 363-371	1.5	42
68	Water Absorbance Pattern of Physically-Damaged Mushrooms Stored at Ambient Conditions. <i>Journal of Near Infrared Spectroscopy</i> , 2009 , 17, 353-361	1.5	5
67	Better Quality Food and Beverages: The Role of near Infrared Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2008 , 16, 1-29	1.5	116
66	Prediction of beef eating quality from colour, marbling and wavelet texture features. <i>Meat Science</i> , 2008 , 80, 1273-81	6.4	111
65	Multivariate analysis of attenuated total reflection-Fourier transform infrared spectroscopic data to confirm the origin of honeys. <i>Applied Spectroscopy</i> , 2008 , 62, 1115-23	3.1	30
64	Confirmation of declared provenance of European extra virgin olive oil samples by NIR spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 11520-5	5.7	71
63	Detection and identification of bacteria in an isolated system with near-infrared spectroscopy and multivariate analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3431-7	5.7	52
62	Studies on proofing of yeasted bread dough using near- and mid-infrared spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 922-31	5.7	14
61	Characterisation and Classification of Italian Virgin Olive Oils by Near- and Mid-Infrared Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2008 , 16, 335-342	1.5	39
60	Application of Near and Mid-Infrared Spectroscopy to Determine Cheese Quality and Authenticity. <i>Food and Bioprocess Technology</i> , 2008 , 1, 117-129	5.1	114
59	Geographical origin classification of olive oils by PTR-MS. <i>Food Chemistry</i> , 2008 , 108, 374-383	8.5	81
58	Direct classification of related species of fungal endophytes (<i>Epichloa</i> spp.) using visible and near-infrared spectroscopy and multivariate analysis. <i>FEMS Microbiology Letters</i> , 2008 , 284, 135-41	2.9	9
57	Evaluating mid-infrared spectroscopy as a new technique for predicting sensory texture attributes of processed cheese. <i>Journal of Dairy Science</i> , 2007 , 90, 1122-32	4	39
56	Geographical classification of olive oils by the application of CART and SVM to their FT-IR. <i>Journal of Chemometrics</i> , 2007 , 21, 324-334	1.6	34
55	A comparison of model-based and regression classification techniques applied to near infrared spectroscopic data in food authentication studies. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2007 , 89, 102-115	3.8	47
54	Prediction of processed cheese instrumental texture and meltability by mid-infrared spectroscopy coupled with chemometric tools. <i>Journal of Food Engineering</i> , 2007 , 80, 1068-1077	6	24
53	Application of mid-infrared spectroscopy to the prediction of maturity and sensory texture attributes of cheddar cheese. <i>Journal of Food Science</i> , 2007 , 72, E130-7	3.4	23

52	Hyperspectral imaging – An emerging process analytical tool for food quality and safety control. <i>Trends in Food Science and Technology</i> , 2007 , 18, 590-598	15.3	851
51	Geographical classification of honey samples by near-infrared spectroscopy: a feasibility study. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 9128-34	5.7	74
50	Preliminary studies by visible and near-infrared reflectance spectroscopy of juvenile and adult olive (<i>Olea europaea</i> L.) leaves. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 999-1004	4.3	29
49	Modelling of sensory and instrumental texture parameters in processed cheese by near infrared reflectance spectroscopy. <i>Journal of Dairy Research</i> , 2006 , 73, 58-69	1.6	39
48	Application of Fourier transform midinfrared spectroscopy to the discrimination between Irish artisanal honey and such honey adulterated with various sugar syrups. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 6166-71	5.7	60
47	Recent technological advances for the determination of food authenticity. <i>Trends in Food Science and Technology</i> , 2006 , 17, 344-353	15.3	367
46	Potential of near Infrared Transflectance Spectroscopy to Detect Adulteration of Irish Honey by Beet Invert Syrup and High Fructose Corn Syrup. <i>Journal of Near Infrared Spectroscopy</i> , 2006 , 14, 139-146	1.5	43
45	Using unlabelled data to update classification rules with applications in food authenticity studies. <i>Journal of the Royal Statistical Society Series C: Applied Statistics</i> , 2006 , 55, 1-14	1.5	70
44	Detection of sugar adulterants in apple juice using fourier transform infrared spectroscopy and chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3281-6	5.7	76
43	Detection of apple juice adulteration using near-infrared transflectance spectroscopy. <i>Applied Spectroscopy</i> , 2005 , 59, 593-9	3.1	71
42	Differentiation of apple juice samples on the basis of heat treatment and variety using chemometric analysis of MIR and NIR data. <i>Food Research International</i> , 2005 , 38, 1109-1115	7	76
41	Preliminary contribution to the characterisation of artisanal honey produced on the island of Ireland by palynological and physico-chemical data. <i>Food Chemistry</i> , 2005 , 91, 347-354	8.5	75
40	Prediction of Inorganic Salt and Moisture Content of Process Cheese Using Dielectric Spectroscopy. <i>International Journal of Food Properties</i> , 2005 , 8, 543-557	3	16
39	Potential of SPME-GC and chemometrics to detect adulteration of soft fruit purées. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 421-7	5.7	35
38	Detection and quantification of apple adulteration in diluted and sulfited strawberry and raspberry purées using visible and near-infrared spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 204-9	5.7	22
37	Preliminary studies for the differentiation of apple juice samples by chemometric analysis of solid-phase microextraction-gas chromatographic data. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 6891-6	5.7	22
36	Parent and harvest year effects on near-infrared reflectance spectroscopic analysis of olive (<i>Olea europaea</i> L.) fruit traits. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 4957-62	5.7	40
35	Initial study of honey adulteration by sugar solutions using midinfrared (MIR) spectroscopy and chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 33-9	5.7	91

34	A Hierarchical Discriminant Analysis for Species Identification in Raw Meat by Visible and near Infrared Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2004 , 12, 183-188	1.5	16
33	Prediction of Moisture, Fat and Inorganic Salts in Processed Cheese by near Infrared Reflectance Spectroscopy and Multivariate Data Analysis. <i>Journal of Near Infrared Spectroscopy</i> , 2004 , 12, 149-157	1.5	51
32	Detection of Honey Adulteration by Addition of Fructose and Glucose Using near Infrared Transflectance Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2003 , 11, 447-456	1.5	93
31	Effects of cryoprotectant mixtures on physical properties of frozen and thawed puréed cooked potatoes: some introductory studies. <i>International Journal of Food Science and Technology</i> , 2003 , 38, 857-868	3.8	22
30	Geographic classification of extra virgin olive oils from the eastern Mediterranean by chemometric analysis of visible and near-infrared spectroscopic data. <i>Applied Spectroscopy</i> , 2003 , 57, 158-63	3.1	71
29	A Comparison of Selected Rapid Methods for Fat Measurement in Fresh Herring (<i>Clupea harengus</i>). <i>Journal of Food Composition and Analysis</i> , 2002 , 15, 205-215	4.1	26
28	Quality changes in frozen and thawed, cooked puréed vegetables containing hydrocolloids, gums and dairy powders. <i>International Journal of Food Science and Technology</i> , 2002 , 37, 869-877	3.8	36
27	Detection and Quantification of Apple Adulteration in Strawberry and Raspberry Purées Using Visible and near Infrared Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2002 , 10, 289-299	1.5	34
26	Detecting and quantifying sunflower oil adulteration in extra virgin olive oils from the eastern mediterranean by visible and near-infrared spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 5520-5	5.7	141
25	Prediction of Tenderness and other Quality Attributes of Beef by near Infrared Reflectance Spectroscopy between 750 and 1100 nm; Further Studies. <i>Journal of Near Infrared Spectroscopy</i> , 2001 , 9, 185-198	1.5	43
24	Species Identification in Selected Raw Homogenized Meats by Reflectance Spectroscopy in the Mid-Infrared, Near-Infrared, and Visible Ranges. <i>Applied Spectroscopy</i> , 2000 , 54, 894-899	3.1	33
23	Quantitation of Lamb Content in Mixtures with Raw Minced Beef Using Visible, Near and Mid-Infrared Spectroscopy. <i>Journal of Food Science</i> , 1999 , 64, 587-591	3.4	36
22	Chemometric Processing of Visible and near Infrared Reflectance Spectra for Species Identification in Selected Raw Homogenised Meats. <i>Journal of Near Infrared Spectroscopy</i> , 1999 , 7, 145-154	1.5	51
21	Food and food ingredient authentication by mid-infrared spectroscopy and chemometrics. <i>TrAC - Trends in Analytical Chemistry</i> , 1998 , 17, 418-424	14.6	110
20	Non-destructive prediction of selected quality attributes of beef by near-infrared reflectance spectroscopy between 750 and 1098 nm. <i>Meat Science</i> , 1998 , 49, 399-409	6.4	84
19	Discrimination of Raw Pork, Chicken and Turkey Meat by Spectroscopy in the Visible, Near- and Mid-infrared Ranges. <i>Analytical Communications</i> , 1997 , 34, 401-404		52
18	Near- and Mid-Infrared Spectroscopies in Food Authentication: Coffee Varietal Identification. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 4357-4361	5.7	124
17	Authentication of Freshvs. Frozen-then-thawed Beef by Near Infrared Reflectance Spectroscopy of Dried Drip Juice. <i>LWT - Food Science and Technology</i> , 1997 , 30, 721-726	5.4	26

16	Discrimination between fresh and frozen-then-thawed beef m. longissimus dorsi by combined visible-near infrared reflectance spectroscopy: A feasibility study. <i>Meat Science</i> , 1997 , 45, 353-63	6.4	58
15	Authentication of Food and Food Ingredients by near Infrared Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 1996 , 4, 47-61	1.5	88
14	Authentication of Coffee Bean Variety by Near-infrared Reflectance Spectroscopy of Dried Extract. <i>Journal of the Science of Food and Agriculture</i> , 1996 , 71, 41-49	4.3	77
13	Non-invasive and non-destructive percutaneous analysis of farmed salmon flesh by near infra-red spectroscopy. <i>Food Chemistry</i> , 1996 , 55, 305-311	8.5	44
12	The potential of NIR spectroscopy for the detection of the adulteration of orange juice. <i>Journal of the Science of Food and Agriculture</i> , 1995 , 67, 77-84	4.3	63
11	Tutorial review. Qualitative analysis in the near-infrared region. <i>Analyst, The</i> , 1994 , 119, 2367	5	52
10	Authentication of Whole and Ground Coffee Beans by near Infrared Reflectance Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 1994 , 2, 85-92	1.5	44
9	Classification of Commercial Skim Milk Powders According to Heat Treatment Using Factorial Discriminant Analysis of Near-Infrared Reflectance Spectra. <i>Applied Spectroscopy</i> , 1990 , 44, 150-155	3.1	68
8	Dried grass silage analysis by NIR reflectance spectroscopy. A Comparison of stepwise multiple linear and principal component techniques for calibration development on raw and transformed spectral data. <i>Journal of Chemometrics</i> , 1989 , 3, 397-407	1.6	10
7	The use of near infrared reflectance spectroscopy for predicting the quality of grass silage. <i>Journal of the Science of Food and Agriculture</i> , 1987 , 38, 209-216	4.3	13
6	Near infra-red analysis of grass silage by principal component analysis of transformed reflectance data. <i>Journal of the Science of Food and Agriculture</i> , 1987 , 41, 219-229	4.3	3
5	Application of principal component analysis to the prediction of lucerne forage protein content and in vitro dry matter digestibility by NIR spectroscopy. <i>Journal of the Science of Food and Agriculture</i> , 1987 , 41, 299-307	4.3	31
4	Prediction of moisture and bulk density in milled peat by near infrared reflectance. <i>Journal of the Science of Food and Agriculture</i> , 1986 , 37, 231-238	4.3	7
3	Wheat trading in the republic of Ireland: The utility of a hardness index derived by near infrared reflectance spectroscopy. <i>Journal of the Science of Food and Agriculture</i> , 1986 , 37, 762-766	4.3	9
2	Alterations in algae biliproteins induced by freeze-drying. <i>Biochemical Society Transactions</i> , 1985 , 13, 497-497	5.1	
1	Estimation of moisture in undried wheat and barley by near infrared reflectance. <i>Journal of the Science of Food and Agriculture</i> , 1985 , 36, 951-958	4.3	9