

Aoife C Power

List of Publications by Citations

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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.

40 papers	625 citations	13 h-index	24 g-index
40 ext. papers	761 ext. citations	4 avg, IF	4.54 L-index

#	Paper	IF	Citations
40	Carbon nanomaterials and their application to electrochemical sensors: a review. <i>Nanotechnology Reviews</i> , 2018 , 7, 19-41	6.3	143
39	The Use of Electrochemical Biosensors in Food Analysis. <i>Current Research in Nutrition and Food Science</i> , 2017 , 5, 183-195	1.1	47
38	Graphene, electrospun membranes and granular activated carbon for eliminating heavy metals, pesticides and bacteria in water and wastewater treatment processes. <i>Analyst, The</i> , 2018 , 143, 5629-5645	5	45
37	Silver nanoparticle polymer composite based humidity sensor. <i>Analyst, The</i> , 2010 , 135, 1645-52	5	44
36	Interpreting and Reporting Principal Component Analysis in Food Science Analysis and Beyond. <i>Food Analytical Methods</i> , 2019 , 12, 2469-2473	3.4	37
35	Biomimetics for early stage biofouling prevention: templates from insect cuticles. <i>Journal of Materials Chemistry B</i> , 2016 , 4, 5747-5754	7.3	28
34	Non aggregated colloidal silver nanoparticles for surface enhanced resonance Raman spectroscopy. <i>Analyst, The</i> , 2011 , 136, 2794-801	5	26
33	The Use of UV-Vis Spectroscopy in Bioprocess and Fermentation Monitoring. <i>Fermentation</i> , 2018 , 4, 18	4.7	19
32	Origin and Regionality of WinesThe Role of Molecular Spectroscopy. <i>Food Analytical Methods</i> , 2017 , 10, 3947-3955	3.4	18
31	Antioxidative properties and macrochemical composition of five commercial mungbean varieties in Australia 2020 , 2, e27		18
30	Advances in meat spoilage detection: A short focus on rapid methods and technologies. <i>CYTA - Journal of Food</i> , 2018 , 16, 1037-1044	2.3	17
29	How Fishy Is Your Fish? Authentication, Provenance and Traceability in Fish and Seafood by Means of Vibrational Spectroscopy. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 4150	2.6	16
28	A Short Update on the Advantages, Applications and Limitations of Hyperspectral and Chemical Imaging in Food Authentication. <i>Applied Sciences (Switzerland)</i> , 2018 , 8, 505	2.6	14
27	ReviewNew Twists in the Plot: Recent Advances in Electrochemical Genosensors for Disease Screening. <i>Journal of the Electrochemical Society</i> , 2017 , 164, B665-B673	3.9	13
26	Challenges and opportunities of the fourth revolution: a brief insight into the future of food. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-9	11.5	13
25	A Review on the Source of Lipids and Their Interactions during Beer Fermentation that Affect Beer Quality. <i>Fermentation</i> , 2018 , 4, 89	4.7	12
24	Analysis of Australian Beers Using Fluorescence Spectroscopy. <i>Beverages</i> , 2017 , 3, 57	3.4	10

23	Mid-infrared spectroscopy coupled with chemometrics to identify spectral variability in Australian barley samples from different production regions. <i>Journal of Cereal Science</i> , 2019 , 85, 41-47	3.8	10
22	Unfrazzled by Fizziness: Identification of Beers Using Attenuated Total Reflectance Mid-infrared Spectroscopy and Multivariate Analysis. <i>Food Analytical Methods</i> , 2018 , 11, 2360-2367	3.4	9
21	Vibrational Spectroscopy Methods for Agro-Food Product Analysis. <i>Comprehensive Analytical Chemistry</i> , 2018 , 80, 51-68	1.9	9
20	The Application of State-of-the-Art Analytic Tools (Biosensors and Spectroscopy) in Beverage and Food Fermentation Process Monitoring. <i>Fermentation</i> , 2017 , 3, 50	4.7	9
19	Versatile Self-Cleaning Coating Production Through Sol-Gel Chemistry. <i>Advanced Engineering Materials</i> , 2016 , 18, 76-82	3.5	9
18	There is gold in them hills: Predicting potential acid mine drainage events through the use of chemometrics. <i>Science of the Total Environment</i> , 2018 , 619-620, 1464-1472	10.2	9
17	From the Laboratory to The Vineyard-Evolution of The Measurement of Grape Composition using NIR Spectroscopy towards High-Throughput Analysis. <i>High-Throughput</i> , 2019 , 8,	4.3	8
16	Illuminating the flesh of bone identification [An application of near infrared spectroscopy. <i>Vibrational Spectroscopy</i> , 2018 , 98, 64-68	2.1	7
15	What's in this drink? Classification and adulterant detection in Irish Whiskey samples using near infrared spectroscopy combined with chemometrics. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 5256-5263	4.3	6
14	Ultraviolet-visible spectroscopy for food quality analysis 2019 , 91-104		5
13	Microfluidic thin-layer flow cell for conducting polymer growth and electroanalysis. <i>Electrochimica Acta</i> , 2013 , 104, 236-241	6.7	5
12	A Brief History of Whiskey Adulteration and the Role of Spectroscopy Combined with Chemometrics in the Detection of Modern Whiskey Fraud. <i>Beverages</i> , 2020 , 6, 49	3.4	4
11	Meat Consumption and Green Gas Emissions: a Chemometrics Analysis. <i>Food Analytical Methods</i> , 2019 , 12, 469-474	3.4	4
10	The use of vibrational spectroscopy in the geographic characterization of human teeth: a systematic review. <i>Applied Spectroscopy Reviews</i> , 2020 , 55, 105-127	4.5	3
9	Lighting the Ivory Track: Are Near-Infrared and Chemometrics Up to the Job? A Proof of Concept. <i>Applied Spectroscopy</i> , 2019 , 73, 816-822	3.1	2
8	Comparison of Ultrasound-Assisted Extraction with Static Extraction as Pre-Processing Method Before Gas Chromatography Analysis of Cereal Lipids. <i>Food Analytical Methods</i> , 2018 , 11, 3276-3281	3.4	2
7	Handling Complexity in Animal and Plant Science Research-From Single to Functional Traits: Are We There Yet?. <i>High-Throughput</i> , 2018 , 7,	4.3	1
6	Development of Novel Humidity Sensor based on a Polymer Silver Nanoparticle Composite. <i>ECS Transactions</i> , 2009 , 19, 181-190	1	1

- 5 Countering the Fake News of Food: The Role of Chemometrics With Vibrational Spectroscopy Techniques **2018**, 1
- 4 Analytical Characterisation of Material Corrosion by Biofilms. *Journal of Bio- and Tribo-Corrosion*, **2022**, 8, 1 2.9 1
- 3 Role of sensors in fruit nutrition **2020**, 111-119
- 2 Monitoring Food Aroma during Processing and Storage by Rapid Analytical Methods: A Focus on Electronic Noses and Mass Spectrometry-Based Systems **2019**, 159-175
- 1 Light at the museum – A near impossible result. *NIR News*, **2020**, 31, 15-18 0.8