Aoife C Power

List of Publications by Year in Descending Order

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	Analytical Characterisation of Material Corrosion by Biofilms. *Journal of Bio- and Tribo-Corrosion*, **2022**, 8, 1	2.9	1
39	What's in this drink? Classification and adulterant detection in Irish Whiskey samples using near infrared spectroscopy combined with chemometrics. *Journal of the Science of Food and Agriculture*, **2021**, 101, 5256-5263	4.3	6
38	Challenges and opportunities of the fourth revolution: a brief insight into the future of food. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-9	11.5	13
37	How Fishy Is Your Fish? Authentication, Provenance and Traceability in Fish and Seafood by Means of Vibrational Spectroscopy. *Applied Sciences (Switzerland)*, **2020**, 10, 4150	2.6	16
36	Antioxidative properties and macrochemical composition of five commercial mungbean varieties in Australia **2020**, 2, e27		18
35	Role of sensors in fruit nutrition **2020**, 111-119		
34	Light at the museum A near impossible result. *NIR News*, **2020**, 31, 15-18	0.8	
33	A Brief History of Whiskey Adulteration and the Role of Spectroscopy Combined with Chemometrics in the Detection of Modern Whiskey Fraud. *Beverages*, **2020**, 6, 49	3.4	4
32	The use of vibrational spectroscopy in the geographic characterization of human teeth: a systematic review. *Applied Spectroscopy Reviews*, **2020**, 55, 105-127	4.5	3
31	Ultraviolet-visible spectroscopy for food quality analysis **2019**, 91-104		5
30	Lighting the Ivory Track: Are Near-Infrared and Chemometrics Up to the Job? A Proof of Concept. *Applied Spectroscopy*, **2019**, 73, 816-822	3.1	2
29	Interpreting and Reporting Principal Component Analysis in Food Science Analysis and Beyond. *Food Analytical Methods*, **2019**, 12, 2469-2473	3.4	37
28	Monitoring Food Aroma during Processing and Storage by Rapid Analytical Methods: A Focus on Electronic Noses and Mass Spectrometry-Based Systems **2019**, 159-175		
27	From the Laboratory to The Vineyard-Evolution of The Measurement of Grape Composition using NIR Spectroscopy towards High-Throughput Analysis. *High-Throughput*, **2019**, 8,	4.3	8
26	Mid-infrared spectroscopy coupled with chemometrics to identify spectral variability in Australian barley samples from different production regions. *Journal of Cereal Science*, **2019**, 85, 41-47	3.8	10
25	Meat Consumption and Green Gas Emissions: a Chemometrics Analysis. *Food Analytical Methods*, **2019**, 12, 469-474	3.4	4
24	Unfrazzled by Fizziness: Identification of Beers Using Attenuated Total Reflectance Mid-infrared Spectroscopy and Multivariate Analysis. *Food Analytical Methods*, **2018**, 11, 2360-2367	3.4	9

23	Carbon nanomaterials and their application to electrochemical sensors: a review. *Nanotechnology Reviews*, **2018**, 7, 19-41	6.3	143
22	Illuminating the flesh of bone identification An application of near infrared spectroscopy. *Vibrational Spectroscopy*, **2018**, 98, 64-68	2.1	7
21	A Short Update on the Advantages, Applications and Limitations of Hyperspectral and Chemical Imaging in Food Authentication. *Applied Sciences (Switzerland)*, **2018**, 8, 505	2.6	14
20	The Use of UV-Vis Spectroscopy in Bioprocess and Fermentation Monitoring. *Fermentation*, **2018**, 4, 18	4.7	19
19	Handling Complexity in Animal and Plant Science Research-From Single to Functional Traits: Are We There Yet?. *High-Throughput*, **2018**, 7,	4.3	1
18	Vibrational Spectroscopy Methods for Agro-Food Product Analysis. *Comprehensive Analytical Chemistry*, **2018**, 80, 51-68	1.9	9
17	There is gold in them hills: Predicting potential acid mine drainage events through the use of chemometrics. *Science of the Total Environment*, **2018**, 619-620, 1464-1472	10.2	9
16	Graphene, electrospun membranes and granular activated carbon for eliminating heavy metals, pesticides and bacteria in water and wastewater treatment processes. *Analyst, The*, **2018**, 143, 5629-5645	5	45
15	Advances in meat spoilage detection: A short focus on rapid methods and technologies. *CYTA - Journal of Food*, **2018**, 16, 1037-1044	2.3	17
14	A Review on the Source of Lipids and Their Interactions during Beer Fermentation that Affect Beer Quality. *Fermentation*, **2018**, 4, 89	4.7	12
13	Countering the Fake News of Food: The Role of Chemometrics With Vibrational Spectroscopy Techniques **2018**,		1
12	Comparison of Ultrasound-Assisted Extraction with Static Extraction as Pre-Processing Method Before Gas Chromatography Analysis of Cereal Lipids. *Food Analytical Methods*, **2018**, 11, 3276-3281	3.4	2
11	Origin and Regionality of Wines The Role of Molecular Spectroscopy. *Food Analytical Methods*, **2017**, 10, 3947-3955	3.4	18
10	Review New Twists in the Plot: Recent Advances in Electrochemical Genosensors for Disease Screening. *Journal of the Electrochemical Society*, **2017**, 164, B665-B673	3.9	13
9	Analysis of Australian Beers Using Fluorescence Spectroscopy. *Beverages*, **2017**, 3, 57	3.4	10
8	The Application of State-of-the-Art Analytic Tools (Biosensors and Spectroscopy) in Beverage and Food Fermentation Process Monitoring. *Fermentation*, **2017**, 3, 50	4.7	9
7	The Use of Electrochemical Biosensors in Food Analysis. *Current Research in Nutrition and Food Science*, **2017**, 5, 183-195	1.1	47
6	Biomimetics for early stage biofouling prevention: templates from insect cuticles. *Journal of Materials Chemistry B*, **2016**, 4, 5747-5754	7.3	28

5	Versatile Self-Cleaning Coating Production Through Sol-Gel Chemistry. *Advanced Engineering Materials*, **2016**, 18, 76-82	3.5	9
4	Microfluidic thin-layer flow cell for conducting polymer growth and electroanalysis. *Electrochimica Acta*, **2013**, 104, 236-241	6.7	5
3	Non aggregated colloidal silver nanoparticles for surface enhanced resonance Raman spectroscopy. *Analyst, The*, **2011**, 136, 2794-801	5	26
2	Silver nanoparticle polymer composite based humidity sensor. *Analyst, The*, **2010**, 135, 1645-52	5	44
1	Development of Novel Humidity Sensor based on a Polymer Silver Nanoparticle Composite. *ECS Transactions*, **2009**, 19, 181-190	1	1