Daniel Cozzolino

List of Publications by Year
in descending order

350 papers	12,459 citations	19657 61 h-index	40979 93 g-index
362 all docs	362 docs citations	362 times ranked	10357 citing authors

#	Article	IF	Citations
1	A review of methods for the detection of pathogenic microorganisms. Analyst, The, 2019, 144, 396-411.	3.5	342
2	Prediction of phenolic compounds in red wine fermentations by visible and near infrared spectroscopy. Analytica Chimica Acta, 2004, 513, 73-80.	5.4	295
3	Feasibility Study on the Use of Visible and Near-Infrared Spectroscopy Together with Chemometrics To Discriminate between Commercial White Wines of Different Varietal Origins. Journal of Agricultural and Food Chemistry, 2003, 51, 7703-7708.	5.2	235
4	Biochar built soil carbon over a decade by stabilizing rhizodeposits. Nature Climate Change, 2017, 7, 371-376.	18.8	232
5	Identification of animal meat muscles by visible and near infrared reflectance spectroscopy. LWT - Food Science and Technology, 2004, 37, 447-452.	5.2	230
6	The effect of increased yeast alcohol acetyltransferase and esterase activity on the flavour profiles of wine and distillates. Yeast, 2006, 23, 641-659.	1.7	201
7	Antibacterial Liquid Metals: Biofilm Treatment via Magnetic Activation. ACS Nano, 2020, 14, 802-817.	14.6	198
8	Antimicrobial Metal Nanomaterials: From Passive to Stimuliâ€Activated Applications. Advanced Science, 2020, 7, 1902913.	11.2	192
9	Contributions of Fourier-transform mid infrared (FT-MIR) spectroscopy to the study of fruit and vegetables: A review. Postharvest Biology and Technology, 2019, 148, 1-14.	6.0	187
10	The potential of near-infrared reflectance spectroscopy to analyse soil chemical and physical characteristics. Journal of Agricultural Science, 2003, 140, 65-71.	1.3	181
11	Multivariate data analysis applied to spectroscopy: Potential application to juice and fruit quality. Food Research International, 2011, 44, 1888-1896.	6.2	168
12	Potential of near-infrared reflectance spectroscopy and chemometrics to predict soil organic carbon fractions. Soil and Tillage Research, 2006, 85, 78-85.	5.6	167
13	Botulinum a toxin for the treatment of spasmodic torticollis: Dysphagia and regional toxin spread. Head and Neck, 1990, 12, 392-399.	2.0	159
14	Analysis of Grapes and Wine by near Infrared Spectroscopy. Journal of Near Infrared Spectroscopy, 2006, 14, 279-289.	1.5	158
15	Predicting intramuscular fat, moisture and Warner-Bratzler shear force in pork muscle using near infrared reflectance spectroscopy. Animal Science, 2006, 82, 111-116.	1.3	156
16	Instrumental Methods (Spectroscopy, Electronic Nose, and Tongue) As Tools To Predict Taste and Aroma in Beverages: Advantages and Limitations. Chemical Reviews, 2013, 113, 1429-1440.	47.7	150
17	Classification of Tempranillo wines according to geographic origin: Combination of mass spectrometry based electronic nose and chemometrics. Analytica Chimica Acta, 2010, 660, 227-231.	5.4	134
18	Geographic Classification of Spanish and Australian Tempranillo Red Wines by Visible and Near-Infrared Spectroscopy Combined with Multivariate Analysis. Journal of Agricultural and Food Chemistry, 2006, 54, 6754-6759.	5.2	129

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19	Metabolic profiling as a tool for revealingSaccharomycesinteractions during wine fermentation. FEMS Yeast Research, 2006, 6, 91-101.	2.3	123
20	Multivariate determination of free fatty acids and moisture in fish oils by partial least-squares regression and near-infrared spectroscopy. LWT - Food Science and Technology, 2005, 38, 821-828.	5.2	120
21	Near Infrared Spectroscopy in Natural Products Analysis. Planta Medica, 2009, 75, 746-756.	1.3	120
22	Bacterial-nanostructure interactions: The role of cell elasticity and adhesion forces. Journal of Colloid and Interface Science, 2019, 546, 192-210.	9.4	120
23	Analysis of elements in wine using near infrared spectroscopy and partial least squares regression. Talanta, 2008, 74, 711-716.	5.5	119
24	Effect of Sample Presentation and Animal Muscle Species on the Analysis of Meat by near Infrared Reflectance Spectroscopy. Journal of Near Infrared Spectroscopy, 2002, 10, 37-44.	1.5	106
25	The prediction of total anthocyanin concentration in red-grape homogenates using visible-near-infrared spectroscopy and artificial neural networks. Analytica Chimica Acta, 2007, 594, 107-118.	5.4	106
26	Preliminary study on the application of visibleâ€“near infrared spectroscopy and chemometrics to classify Riesling wines from different countries. Food Chemistry, 2008, 106, 781-786.	8.2	106
27	Factors Influencing the Aroma Composition of Chardonnay Wines. Journal of Agricultural and Food Chemistry, 2014, 62, 6512-6534.	5.2	102
28	Recent Trends on the Use of Infrared Spectroscopy to Trace and Authenticate Natural and Agricultural Food Products. Applied Spectroscopy Reviews, 2012, 47, 518-530.	6.7	101
29	An overview of the use of infrared spectroscopy and chemometrics in authenticity and traceability of cereals. Food Research International, 2014, 60, 262-265.	6.2	101
30	Identification of transgenic foods using NIR spectroscopy: A review. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2010, 75, 1-7.	3.9	98
31	Non-destructive measurement of grapevine water potential using near infrared spectroscopy. Australian Journal of Grape and Wine Research, 2011, 17, 62-71.	2.1	97
32	Nano-plastics and their analytical characterisation and fate in the marine environment: From source to sea. Science of the Total Environment, 2020, 732, 138792.	8.0	96
33	Mid infrared spectroscopy and multivariate analysis: A tool to discriminate between organic and non-organic wines grown in Australia. Food Chemistry, 2009, 116, 761-765.	8.2	95
34	Chemometrics and visible-near infrared spectroscopic monitoring of red wine fermentation in a pilot scale. Biotechnology and Bioengineering, 2006, 95, 1101-1107.	3.3	94
35	Exploring the use of near infrared reflectance spectroscopy (NIRS) to predict trace minerals in legumes. Animal Feed Science and Technology, 2004, 111, 161-173.	2.2	93
36	Geographical origin of Sauvignon Blanc wines predicted by mass spectrometry and metal oxide based electronic nose. Analytica Chimica Acta, 2009, 648, 146-152.	5.4	92

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37	Grape and wine analysis - enhancing the power of spectroscopy with chemometrics... Australian Journal of Grape and Wine Research, 2005, 11, 296-305.	2.1	88
38	Relationship between Red Wine Grades and Phenolics. 1. Tannin and Total Phenolics Concentrations. Journal of Agricultural and Food Chemistry, 2010, 58, 12313-12319.	5.2	86
39	Classification of the floral origin of Uruguayan honeys by chemical and physical characteristics combined with chemometrics. LWT - Food Science and Technology, 2006, 39, 534-539.	5.2	84
40	Measurement of Condensed Tannins and Dry Matter in Red Grape Homogenates Using Near Infrared Spectroscopy and Partial Least Squares. Journal of Agricultural and Food Chemistry, 2008, 56, 7631-7636.	5.2	84
41	Fraud in Animal Origin Food Products: Advances in Emerging Spectroscopic Detection Methods over the Past Five Years. Foods, 2020, 9, 1069.	4.3	83
42	Varietal discrimination of Australian wines by means of mid-infrared spectroscopy and multivariate analysis. Analytica Chimica Acta, 2008, 621, 19-23.	5.4	82
43	A review of environmental metabolism disrupting chemicals and effect biomarkers associating disease risks: Where exposomics meets metabolomics. Environment International, 2022, 158, 106941.	10.0	77
44	Effect of temperature variation on the visible and near infrared spectra of wine and the consequences on the partial least square calibrations developed to measure chemical composition. Analytica Chimica Acta, 2007, 588, 224-230.	5.4	75
45	Discovering a chemical basis for differentiating wines made by fermentation with â€˜wildâ€™ indigenous and inoculated yeasts: role of yeast volatile compounds. Australian Journal of Grape and Wine Research, 2009, 15, 238-248.	2.1	74
46	Interpreting and Reporting Principal Component Analysis in Food Science Analysis and Beyond. Food Analytical Methods, 2019, 12, 2469-2473.	2.6	73
47	Near infrared spectroscopy as a rapid tool to measure volatile aroma compounds in Riesling wine: possibilities and limits. Analytical and Bioanalytical Chemistry, 2008, 390, 1911-1916.	3.7	72
48	Prediction of Colour and pH in Grapes Using a Diode Array Spectrophotometer (400â€“1100 nm). Journal of Near Infrared Spectroscopy, 2004, 12, 105-111.	1.5	70
49	Usefulness of chemometrics and mass spectrometry-based electronic nose to classify Australian white wines by their varietal origin. Talanta, 2005, 68, 382-387.	5.5	70
50	Development of a Rapid â€œFingerprintingâ€•System for Wine Authenticity by Mid-infrared Spectroscopy. Journal of Agricultural and Food Chemistry, 2006, 54, 9713-9718.	5.2	70
51	Comparison of Metal Oxide-Based Electronic Nose and Mass Spectrometry-Based Electronic Nose for the Prediction of Red Wine Spoilage. Journal of Agricultural and Food Chemistry, 2008, 56, 3238-3244.	5.2	70
52	A brief introduction to multivariate methods in grape and wine analysis. International Journal of Wine Research, 0, , 123.	0.5	69
53	Can spectroscopy geographically classify Sauvignon Blanc wines from Australia and New Zealand?. Food Chemistry, 2011, 126, 673-678.	8.2	68
54	Combining Chemometrics and Sensors: Toward New Applications in Monitoring and Environmental Analysis. Chemical Reviews, 2020, 120, 6048-6069.	47.7	68

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55	The Role of Visible and Infrared Spectroscopy Combined with Chemometrics to Measure Phenolic Compounds in Grape and Wine Samples. Molecules, 2015, 20, 726-737.	3.8	67
56	Visible/near infrared reflectance spectroscopy for predicting composition and tracing system of production of beef muscle. Animal Science, 2002, 74, 477-484.	1.3	65
57	Combining mass spectrometry based electronic nose, visibleâ€“near infrared spectroscopy and chemometrics to assess the sensory properties of Australian Riesling wines. Analytica Chimica Acta, 2006, 563, 319-324.	5.4	65
58	Use of Infrared Spectroscopy for In-Field Measurement and Phenotyping of Plant Properties: Instrumentation, Data Analysis, and Examples. Applied Spectroscopy Reviews, 2014, 49, 564-584.	6.7	65
59	Irbesartan Reduces the Albumin Excretion Rate in Microalbuminuric Type 2 Diabetic Patients Independently of Hypertension: A randomized double-blind placebo-controlled crossover study. Diabetes Care, 2002, 25, 1909-1913.	8.6	64
60	The use of visible and near-infrared reflectance spectroscopy to predict colour on both intact and homogenised pork muscle. LWT - Food Science and Technology, 2003, 36, 195-202.	5.2	64
61	The Determination of Red Grape Quality Parameters Using the LOCAL Algorithm. Journal of Near Infrared Spectroscopy, 2006, 14, 71-79.	1.5	63
62	Technical solutions for analysis of grape juice, must, and wine: the role of infrared spectroscopy and chemometrics. Analytical and Bioanalytical Chemistry, 2011, 401, 1475-1484.	3.7	62
63	Identification and Quantification of a Marker Compound for â€˜Pepper' Aroma and Flavor in Shiraz Grape Berries by Combination of Chemometrics and Gas Chromatographyâ€"Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2007, 55, 5948-5955.	5.2	61
64	The Use of Electrochemical Biosensors in Food Analysis. Current Research in Nutrition and Food Science, 2017, 5, 183-195.	0.8	61
65	An Overview on the Application of Chemometrics in Food Science and Technologyâ€"An Approach to Quantitative Data Analysis. Food Analytical Methods, 2016, 9, 3258-3267.	2.6	59
66	Usefulness of Near-Infrared Reflectance (NIR) Spectroscopy and Chemometrics To Discriminate Fishmeal Batches Made with Different Fish Species. Journal of Agricultural and Food Chemistry, 2005, 53, 4459-4463.	5.2	58
67	Effect of treatment with acarbose and insulin in patients with non-insulin-dependent diabetes mellitus associated with non-alcoholic liver cirrhosis. Diabetes, Obesity and Metabolism, 2001, 3, 33-40.	4.4	57
68	Non-destructive prediction of chemical composition in sunflower seeds by near infrared spectroscopy. Industrial Crops and Products, 2004, 20, 321-329.	5.2	57
69	A Review of the State of the Art, Limitations, and Perspectives of Infrared Spectroscopy for the Analysis of Wine Grapes, Must, and Grapevine Tissue. Applied Spectroscopy Reviews, 2015, 50, 261-278.	6.7	57
70	Antibacterial Properties of Graphene Oxideâ€“Copper Oxide Nanoparticle Nanocomposites. ACS Applied Bio Materials, 2019, 2, 5687-5696.	4.6	57
71	Feasibility study on the use of a head space mass spectrometry electronic nose (MS e_nose) to monitor red wine spoilage induced by Brettanomyces yeast. Sensors and Actuators B: Chemical, 2007, 124, 167-171.	7.8	56
72	Blepharospasm and Its Treatment, with Emphasis on the Use of Botulinum Toxin. Plastic and Reconstructive Surgery, 1989, 83, 546-554.	1.4	55

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73	Study of dissected lamb muscles by visible and near infrared reflectance spectroscopy for composition assessment. Animal Science, 2000, 70, 417-423.	1.3	55
74	Infrared Spectroscopy as a Versatile Analytical Tool for the Quantitative Determination of Antioxidants in Agricultural Products, Foods and Plants. Antioxidants, 2015, 4, 482-497.	5.1	55
75	Visible and near Infrared Reflectance Spectroscopy for the Determination of Moisture, Fat and Protein in Chicken Breast and Thigh Muscle. Journal of Near Infrared Spectroscopy, 1996, 4, 213-223.	1.5	54
76	Exploring the Use of near Infrared Reflectance Spectroscopy to Study Physical Properties and Microelements in Soils. Journal of Near Infrared Spectroscopy, 2003, 11, 145-154.	1.5	54
77	Emerging non-destructive imaging techniques for fruit damage detection: Image processing and analysis. Trends in Food Science and Technology, 2022, 120, 418-438.	15.1	54
78	Relationship between sensory analysis and near infrared spectroscopy in Australian Riesling and Chardonnay wines. Analytica Chimica Acta, 2005, 539, 341-348.	5.4	53
79	Discrimination between Shiraz Wines from Different Australian Regions: The Role of Spectroscopy and Chemometrics. Journal of Agricultural and Food Chemistry, 2011, 59, 10356-10360.	5.2	53
80	Innervation Zone of Orbicularis Oculi Muscle and Implications for Botulinum A Toxin Therapy. Ophthalmic Plastic and Reconstructive Surgery, 1991, 7, 54-60.	0.8	52
81	Application of near Infrared Reflectance Spectroscopy for the Analysis of Organic C, Total N and pH in Soils of Uruguay. Journal of Near Infrared Spectroscopy, 2002, 10, 215-221.	1.5	52
82	Measurement of chemical composition in wet whole maize silage by visible and near infrared reflectance spectroscopy. Animal Feed Science and Technology, 2006, 129, 329-336.	2.2	52
83	A feasibility study on the use of visible and short wavelengths in the near-infrared region for the non-destructive measurement of wine composition. Analytical and Bioanalytical Chemistry, 2007, 387, 2289-2295.	3.7	52
84	Rapid Measurement of Methyl Cellulose Precipitable Tannins Using Ultraviolet Spectroscopy with Chemometrics: Application to Red Wine and Inter-Laboratory Calibration Transfer. Applied Spectroscopy, 2012, 66, 656-664.	2.2	52
85	The use of the rapid visco analyser (RVA) in breeding and selection ofÂcereals. Journal of Cereal Science, 2016, 70, 282-290.	3.7	52
86	Use of Attenuated Total Reflectance Midinfrared for Rapid and Real-Time Analysis of Compositional Parameters in Commercial White Grape Juice. Journal of Agricultural and Food Chemistry, 2010, 58, 3279-3283.	5.2	51
87	Feasibility study on the use of attenuated total reflectance mid-infrared for analysis of compositional parameters in wine. Food Research International, 2011, 44, 181-186.	6.2	51
88	Antioxidant capacity and vitamin E in barley: Effect of genotype and storage. Food Chemistry, 2015, 187, 65-74.	8.2	50
89	Determination of potentially mineralizable nitrogen and nitrogen in particulate organic matter fractions in soil by visible and near-infrared reflectance spectroscopy. Journal of Agricultural Science, 2004, 142, 335-343.	1.3	48
90	Rapid measurement of microplastic contamination in chicken meat by mid infrared spectroscopy and chemometrics: A feasibility study. Food Control, 2020, 113, 107187.	5.5	48

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91	A Review on the Application of Infrared Technologies to Determine and Monitor Composition and Other Quality Characteristics in Raw Fish, Fish Products, and Seafood. Applied Spectroscopy Reviews, 2012, 47, 207-218.	6.7	47
92	The use of near-infrared reflectance spectroscopy (NIRS) to predict the composition of whole maize plants. Journal of the Science of Food and Agriculture, 2001, 81, 142-146.	3.5	46
93	Quality Control of Honey Using Infrared Spectroscopy: A Review. Applied Spectroscopy Reviews, 2011, 46, 523-538.	6.7	46
94	Foodomics and infrared spectroscopy: from compounds to functionality. Current Opinion in Food Science, 2015, 4, 39-43.	8.0	46
95	The role of vibrational spectroscopy as a tool to assess economically motivated fraud and counterfeit issues in agricultural products and foods. Analytical Methods, 2015, 7, 9390-9400.	2.7	46
96	Truncation of grain filling in wheat (Triticum aestivum) triggered by brief heat stress during early grain filling: association with senescence responses and reductions in stem reserves. Functional Plant Biology, 2016, 43, 919.	2.1	46
97	Metabolomics in Grape and Wine: Definition, Current Status and Future Prospects. Food Analytical Methods, 2016, 9, 2986-2997.	2.6	43
98	Near infrared reflectance spectroscopy in the prediction of chemical characteristics of minced raw fish. Aquaculture Nutrition, 2002, 8, 1-6.	2.7	42
99	Quantitative analysis of minerals and electric conductivity of red grape homogenates by near infrared reflectance spectroscopy. Computers and Electronics in Agriculture, 2011, 77, 81-85.	7.7	42
100	Application of infrared spectroscopy techniques for the assessment of quality and safety in spices: a review. Applied Spectroscopy Reviews, 2020, 55, 593-611.	6.7	36
101	Visible and near Infrared Spectroscopy of Beef Longissimus Dorsi Muscle as a Means of Dicriminating between Pasture and Corn Silage Feeding Regimes. Journal of Near Infrared Spectroscopy, 2002, 10, 187-193.	1.5	35
102	In Situ Measurement of Soil Chemical Composition by Near-Infrared Spectroscopy: A Tool Toward Sustainable Vineyard Management. Communications in Soil Science and Plant Analysis, 2013, 44, 1610-1619.	1.4	35
103	Near infrared spectroscopy as a tool to monitor contaminants in soil, sediments and waterâ€"State of the art, advantages and pitfalls. Trends in Environmental Analytical Chemistry, 2016, 9, 1-7.	10.3	35
104	Lipidomic Changes in Banana (Musa cavendish) during Ripening and Comparison of Extraction by Folch and Blighâ€"Dyer Methods. Journal of Agricultural and Food Chemistry, 2020, 68, 11309-11316.	5.2	34
105	Use of direct headspace-mass spectrometry coupled with chemometrics to predict aroma properties in Australian Riesling wine. Analytica Chimica Acta, 2008, 621, 2-7.	5.4	33
106	Direct Comparison between Visible Near- and Mid-Infrared Spectroscopy for Describing Diuron Sorption in Soils. Environmental Science & Technology, 2009, 43, 4049-4055.	10.0	33
107	Infrared Methods for High Throughput Screening of Metabolites: Food and Medical Applications. Combinatorial Chemistry and High Throughput Screening, 2011, 14, 125-131.	1.1	33
108	Relationship between wine scores and visibleâ€"near-infrared spectra of Australian red wines. Analytical and Bioanalytical Chemistry, 2008, 391, 975-981.	3.7	32

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109	Classification of Sparkling Wine Style and Quality by MIR Spectroscopy. Molecules, 2015, 20, 8341-8356.	3.8	31
110	Chemometrics for environmental monitoring: a review. Analytical Methods, 2020, 12, 4597-4620.	2.7	31
111	The Use of Visible and near Infrared Spectroscopy to Classify the Floral Origin of Honey Samples Produced in Uruguay. Journal of Near Infrared Spectroscopy, 2005, 13, 63-68.	1.5	30
112	Relationship between Chlamydia pneumoniae infection, inflammatory markers, and coronary heart diseases. International Immunopharmacology, 2006, 6, 848-853.	3.8	30
113	Relationships between starch pasting properties, free fatty acids and amylose content in barley. Food Research International, 2013, 51, 444-449.	6.2	30
114	Sample presentation, sources of error and future perspectives on the application of vibrational spectroscopy in the wine industry. Journal of the Science of Food and Agriculture, 2015, 95, 861-868.	3.5	30
115	The Use of UV-Vis Spectroscopy in Bioprocess and Fermentation Monitoring. Fermentation, 2018, 4, 18.	3.0	30
116	From Academia to Reality Check: A Theoretical Framework on the Use of Chemometric in Food Sciences. Foods, 2019, 8, 164.	4.3	30
117	The Sample, the Spectra and the Mathsâ€”The Critical Pillars in the Development of Robust and Sound Applications of Vibrational Spectroscopy. Molecules, 2020, 25, 3674.	3.8	30
118	Challenges and opportunities of the fourth revolution: a brief insight into the future of food. Critical Reviews in Food Science and Nutrition, 2022, 62, 2845-2853.	10.3	30
119	Preliminary study on the use of near-infrared reflectance spectroscopy to assess nitrogen content of undried wheat plants. Journal of the Science of Food and Agriculture, 2007, 87, 147-152.	3.5	29
120	Shining light into meat â€“ a review on the recent advances in in vivo and carcass applications of near infrared spectroscopy. International Journal of Food Science and Technology, 2020, 55, 935-941.	2.7	29
121	How Fishy Is Your Fish? Authentication, Provenance and Traceability in Fish and Seafood by Means of Vibrational Spectroscopy. Applied Sciences (Switzerland), 2020, 10, 4150.	2.5	29
122	A Review of Wine Authentication Using Spectroscopic Approaches in Combination with Chemometrics. Molecules, 2021, 26, 4334.	3.8	29
123	Effect of Both Homogenisation and Storage on the Spectra of Red Grapes and on the Measurement of Total Anthocyanins, Total Soluble Solids and pH by Visual near Infrared Spectroscopy. Journal of Near Infrared Spectroscopy, 2005, 13, 213-223.	1.5	28
124	The effects of homogenisation method and freezing on the determination of quality parameters in red grape berries of Vitis vinifera. Australian Journal of Grape and Wine Research, 2008, 10, 236-242.	2.1	28
125	Influence of yeast strain on Shiraz wine quality indicators. International Journal of Food Microbiology, 2013, 165, 302-311.	4.7	28
126	Applications and Developments on the Use of Vibrational Spectroscopy Imaging for the Analysis, Monitoring and Characterisation of Crops and Plants. Molecules, 2016, 21, 755.	3.8	28

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127	A Short Update on the Advantages, Applications and Limitations of Hyperspectral and Chemical Imaging in Food Authentication. Applied Sciences (Switzerland), 2018, 8, 505.	2.5	28
128	Analysis of Pathogenic Bacterial and Yeast Biofilms Using the Combination of Synchrotron ATR-FTIR Microspectroscopy and Chemometric Approaches. Molecules, 2021, 26, 3890.	3.8	28
129	The assessment of the chemical composition of fishmeal by near infrared reflectance spectroscopy. Aquaculture Nutrition, 2002, 8, 149-155.	2.7	27
130	Varietal Differentiation of Grape Juice Based on the Analysis of Near- and Mid-infrared Spectral Data. Food Analytical Methods, 2012, 5, 381-387.	2.6	27
131	Characterization of Glycosylated Aroma Compounds in Tannat Grapes and Feasibility of the Near Infrared Spectroscopy Application for Their Prediction. Food Analytical Methods, 2013, 6, 100-111.	2.6	27
132	The effect of sample storage and homogenisation techniques on the chemical composition and near infrared spectra of white grapes. Food Research International, 2009, 42, 653-658.	6.2	26
133	Microvinificationâ€"how small can we go?. Applied Microbiology and Biotechnology, 2011, 89, 1621-1628.	3.6	26
134	Application of NIR-AOTF Spectroscopy to Monitor Aleatico Grape Dehydration for Passito Wine Production. American Journal of Enology and Viticulture, 2011, 62, 256-260.	1.7	26
135	Sensomics - From conventional to functional NIR spectroscopy - Shining light over the aroma and taste of foods. Trends in Food Science and Technology, 2019, 91, 274-281.	15.1	26
136	The Ability of Near Infrared (NIR) Spectroscopy to Predict Functional Properties in Foods: Challenges and Opportunities. Molecules, 2021, 26, 6981.	3.8	26
137	Classification of Smoke Tainted Wines Using Mid-Infrared Spectroscopy and Chemometrics. Journal of Agricultural and Food Chemistry, 2012, 60, 52-59.	5.2	25
138	Rapid measurement of total non-structural carbohydrate concentration in grapevine trunk and leaf tissues using near infrared spectroscopy. Computers and Electronics in Agriculture, 2017, 136, 176-183.	7.7	25
139	Classification and Authentication of Barley (Hordeum vulgare) Malt Varieties: Combining Attenuated Total Reflectance Mid-infrared Spectroscopy with Chemometrics. Food Analytical Methods, 2017, 10, 675-682.	2.6	25
140	Exploring the Effects of Geographical Origin on the Chemical Composition and Quality Grading of Vitis vinifera L. cv. Chardonnay Grapes. Molecules, 2017, 22, 218.	3.8	25
141	Two-dimensional correlation analysis of the effect of temperature on the fingerprint of wines analysed by mass spectrometry electronic nose. Sensors and Actuators B: Chemical, 2010, 145, 628-634.	7.8	24
142	The use of attenuated total reflectance as tool to monitor the time course of fermentation in wild ferments. Food Control, 2012, 26, 241-246.	5.5	24
143	Advances in meat spoilage detection: A short focus on rapid methods and technologies. CYTA - Journal of Food, 2018, 16, 1037-1044.	1.9	24
144	Conformationally tuned antibacterial oligomers target the peptidoglycan of Gram-positive bacteria. Journal of Colloid and Interface Science, 2020, 580, 850-862.	9.4	24

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145	Combining near infrared spectroscopy and multivariate analysis as a tool to differentiate different strains ofSaccharomyces cerevisiae: a metabolomic study. Yeast, 2006, 23, 1089-1096.	1.7	23
146	Origin and Regionality of Winesâ€"the Role of Molecular Spectroscopy. Food Analytical Methods, 2017, 10, 3947-3955.	2.6	23
147	A Review on the Source of Lipids and Their Interactions during Beer Fermentation that Affect Beer Quality. Fermentation, 2018, 4, 89.	3.0	23
148	Spectroscopic approaches for rapid beer and wine analysis. Current Opinion in Food Science, 2019, 28, 67-73.	8.0	23
149	Determination of honey quality components by near infrared reflectance spectroscopy. Journal of Apicultural Research, 2003, 42, 16-20.	1.5	22
150	Grape (Vitis vinifera) compositional data spanning ten successive vintages in the context of abiotic growing parameters. Agriculture, Ecosystems and Environment, 2010, 139, 565-570.	5.3	22
151	Synchronous two-dimensional MIR correlation spectroscopy (2D-COS) as a novel method for screening smoke tainted wine. Food Chemistry, 2013, 139, 115-119.	8.2	22
152	An overview on the role of lipids and fatty acids in barley grain and their products during beer brewing. Food Research International, 2016, 81, 114-121.	6.2	22
153	Towards the Creation of a Wine Quality Prediction Index: Correlation of Chardonnay Juice and Wine Compositions from Different Regions and Quality Levels. Food Analytical Methods, 2016, 9, 2842-2855.	2.6	22
154	Measurement of Phosphorus in Soils by Near Infrared Reflectance Spectroscopy: Effect of Reference Method on Calibration. Communications in Soil Science and Plant Analysis, 2007, 38, 1965-1974.	1.4	21
155	Applications of Infrared Spectroscopy for Quantitative Analysis of Volatile and Secondary Metabolites in Plant Materials. Current Bioactive Compounds, 2011, 7, 66-74.	0.5	21
156	Feasibility study on the use of multivariate data methods and derivatives to enhance information from barley flour and malt samples analysed using the Rapid Visco Analyser. Journal of Cereal Science, 2012, 56, 610-614.	3.7	21
157	Sensing the Addition of Vegetable Oils to Olive Oil: The Ability of UVâ€"VIS and MIR Spectroscopy Coupled with Chemometric Analysis. Food Analytical Methods, 2020, 13, 601-607.	2.6	21
158	Monitoring Thermal and Non-Thermal Treatments during Processing of Muscle Foods: A Comprehensive Review of Recent Technological Advances. Applied Sciences (Switzerland), 2020, 10, 6802.	2.5	21
159	Determination of dry matter and crude protein contents of undried forages by near-infrared reflectance spectroscopy. Journal of the Science of Food and Agriculture, 2002, 82, 380-384.	3.5	20
160	Adaptive wavelet modelling of a nested 3 factor experimental design in NIR chemometrics. Chemometrics and Intelligent Laboratory Systems, 2006, 82, 122-129.	3.5	20
161	Discrimination of yerba mate (Ilex paraguayensis St. Hil.) samples according to their geographical origin by means of near infrared spectroscopy and multivariate analysis. Sensing and Instrumentation for Food Quality and Safety, 2010, 4, 67-72.	1.5	20
162	Determination of oil content in whole corn (Zea mays L.) seeds by means of near infrared reflectance spectroscopy. Computers and Electronics in Agriculture, 2015, 110, 171-175.	7.7	20

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