

# Daniel Cozzolino

## List of Publications by Citations

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343  
papers

9,294  
citations

55  
h-index

81  
g-index

362  
ext. papers

10,701  
ext. citations

4.9  
avg, IF

6.82  
L-index

#	Paper	IF	Citations
343	Prediction of phenolic compounds in red wine fermentations by visible and near infrared spectroscopy. <i>Analytica Chimica Acta</i> , <b>2004</b> , 513, 73-80	6.6	246
342	Feasibility study on the use of visible and near-infrared spectroscopy together with chemometrics to discriminate between commercial white wines of different varietal origins. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 7703-8	5.7	208
341	Identification of animal meat muscles by visible and near infrared reflectance spectroscopy. <i>LWT - Food Science and Technology</i> , <b>2004</b> , 37, 447-452	5.4	188
340	The effect of increased yeast alcohol acetyltransferase and esterase activity on the flavour profiles of wine and distillates. <i>Yeast</i> , <b>2006</b> , 23, 641-59	3.4	172
339	A review of methods for the detection of pathogenic microorganisms. <i>Analyst, The</i> , <b>2019</b> , 144, 396-411	5	162
338	Biochar built soil carbon over a decade by stabilizing rhizodeposits. <i>Nature Climate Change</i> , <b>2017</b> , 7, 371-376	3.7	155
337	Multivariate data analysis applied to spectroscopy: Potential application to juice and fruit quality. <i>Food Research International</i> , <b>2011</b> , 44, 1888-1896	7	146
336	The potential of near-infrared reflectance spectroscopy to analyse soil chemical and physical characteristics. <i>Journal of Agricultural Science</i> , <b>2003</b> , 140, 65-71	1	145
335	Potential of near-infrared reflectance spectroscopy and chemometrics to predict soil organic carbon fractions. <i>Soil and Tillage Research</i> , <b>2006</b> , 85, 78-85	6.5	144
334	Botulinum A toxin for the treatment of spasmodic torticollis: dysphagia and regional toxin spread. <i>Head and Neck</i> , <b>1990</b> , 12, 392-9	4.2	133
333	Instrumental methods (spectroscopy, electronic nose, and tongue) as tools to predict taste and aroma in beverages: advantages and limitations. <i>Chemical Reviews</i> , <b>2013</b> , 113, 1429-40	68.1	130
332	Classification of Tempranillo wines according to geographic origin: combination of mass spectrometry based electronic nose and chemometrics. <i>Analytica Chimica Acta</i> , <b>2010</b> , 660, 227-31	6.6	126
331	Analysis of Grapes and Wine by near Infrared Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , <b>2006</b> , 14, 279-289	1.5	125
330	Predicting intramuscular fat, moisture and Warner-Bratzler shear force in pork muscle using near infrared reflectance spectroscopy. <i>Animal Science</i> , <b>2006</b> , 82, 111-116		124
329	Geographic classification of spanish and Australian tempranillo red wines by visible and near-infrared spectroscopy combined with multivariate analysis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 6754-9	5.7	114
328	Contributions of Fourier-transform mid infrared (FT-MIR) spectroscopy to the study of fruit and vegetables: A review. <i>Postharvest Biology and Technology</i> , <b>2019</b> , 148, 1-14	6.2	114
327	Near infrared spectroscopy in natural products analysis. <i>Planta Medica</i> , <b>2009</b> , 75, 746-56	3.1	104

326	Analysis of elements in wine using near infrared spectroscopy and partial least squares regression. <i>Talanta</i> , <b>2008</b> , 74, 711-6	6.2	102
325	Metabolic profiling as a tool for revealing <i>Saccharomyces</i> interactions during wine fermentation. <i>FEMS Yeast Research</i> , <b>2006</b> , 6, 91-101	3.1	101
324	Multivariate determination of free fatty acids and moisture in fish oils by partial least-squares regression and near-infrared spectroscopy. <i>LWT - Food Science and Technology</i> , <b>2005</b> , 38, 821-828	5.4	98
323	Preliminary study on the application of visible-near infrared spectroscopy and chemometrics to classify Riesling wines from different countries. <i>Food Chemistry</i> , <b>2008</b> , 106, 781-786	8.5	94
322	Effect of Sample Presentation and Animal Muscle Species on the Analysis of Meat by near Infrared Reflectance Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , <b>2002</b> , 10, 37-44	1.5	89
321	Identification of transgenic foods using NIR spectroscopy: a review. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , <b>2010</b> , 75, 1-7	4.4	87
320	Mid infrared spectroscopy and multivariate analysis: A tool to discriminate between organic and non-organic wines grown in Australia. <i>Food Chemistry</i> , <b>2009</b> , 116, 761-765	8.5	86
319	An overview of the use of infrared spectroscopy and chemometrics in authenticity and traceability of cereals. <i>Food Research International</i> , <b>2014</b> , 60, 262-265	7	84
318	The prediction of total anthocyanin concentration in red-grape homogenates using visible-near-infrared spectroscopy and artificial neural networks. <i>Analytica Chimica Acta</i> , <b>2007</b> , 594, 107-118	6.6	83
317	Antibacterial Liquid Metals: Biofilm Treatment Magnetic Activation. <i>ACS Nano</i> , <b>2020</b> , 14, 802-817	16.7	83
316	Chemometrics and visible-near infrared spectroscopic monitoring of red wine fermentation in a pilot scale. <i>Biotechnology and Bioengineering</i> , <b>2006</b> , 95, 1101-7	4.9	82
315	Antimicrobial Metal Nanomaterials: From Passive to Stimuli-Activated Applications. <i>Advanced Science</i> , <b>2020</b> , 7, 1902913	13.6	79
314	Recent Trends on the Use of Infrared Spectroscopy to Trace and Authenticate Natural and Agricultural Food Products. <i>Applied Spectroscopy Reviews</i> , <b>2012</b> , 47, 518-530	4.5	77
313	Non-destructive measurement of grapevine water potential using near infrared spectroscopy. <i>Australian Journal of Grape and Wine Research</i> , <b>2011</b> , 17, 62-71	2.4	77
312	Varietal discrimination of Australian wines by means of mid-infrared spectroscopy and multivariate analysis. <i>Analytica Chimica Acta</i> , <b>2008</b> , 621, 19-23	6.6	77
311	Grape and wine analysis - enhancing the power of spectroscopy with chemometrics.. <i>Australian Journal of Grape and Wine Research</i> , <b>2005</b> , 11, 296-305	2.4	76
310	Exploring the use of near infrared reflectance spectroscopy (NIRS) to predict trace minerals in legumes. <i>Animal Feed Science and Technology</i> , <b>2004</b> , 111, 161-173	3	76
309	Geographical origin of Sauvignon Blanc wines predicted by mass spectrometry and metal oxide based electronic nose. <i>Analytica Chimica Acta</i> , <b>2009</b> , 648, 146-52	6.6	75

308	Relationship between red wine grades and phenolics. 1. Tannin and total phenolics concentrations. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 12313-9	5.7	70
307	Bacterial-nanostructure interactions: The role of cell elasticity and adhesion forces. <i>Journal of Colloid and Interface Science</i> , <b>2019</b> , 546, 192-210	9.3	69
306	Factors influencing the aroma composition of Chardonnay wines. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 6512-34	5.7	68
305	Classification of the floral origin of Uruguayan honeys by chemical and physical characteristics combined with chemometrics. <i>LWT - Food Science and Technology</i> , <b>2006</b> , 39, 534-539	5.4	68
304	Development of a rapid "fingerprinting" system for wine authenticity by mid-infrared spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 9713-8	5.7	66
303	Measurement of condensed tannins and dry matter in red grape homogenates using near infrared spectroscopy and partial least squares. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 7631-6	5.7	65
302	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. <i>Analytica Chimica Acta</i> , <b>2007</b> , 588, 224-30	6.6	65
301	Discovering a chemical basis for differentiating wines made by fermentation with wild indigenous and inoculated yeasts: role of yeast volatile compounds. <i>Australian Journal of Grape and Wine Research</i> , <b>2009</b> , 15, 238-248	2.4	64
300	Usefulness of chemometrics and mass spectrometry-based electronic nose to classify Australian white wines by their varietal origin. <i>Talanta</i> , <b>2005</b> , 68, 382-7	6.2	63
299	Near infrared spectroscopy as a rapid tool to measure volatile aroma compounds in Riesling wine: possibilities and limits. <i>Analytical and Bioanalytical Chemistry</i> , <b>2008</b> , 390, 1911-6	4.4	62
298	Comparison of metal oxide-based electronic nose and mass spectrometry-based electronic nose for the prediction of red wine spoilage. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 3238-44	5.7	62
297	The use of visible and near-infrared reflectance spectroscopy to predict colour on both intact and homogenised pork muscle. <i>LWT - Food Science and Technology</i> , <b>2003</b> , 36, 195-202	5.4	58
296	Prediction of Colour and pH in Grapes Using a Diode Array Spectrophotometer (400-1100 nm). <i>Journal of Near Infrared Spectroscopy</i> , <b>2004</b> , 12, 105-111	1.5	58
295	The role of visible and infrared spectroscopy combined with chemometrics to measure phenolic compounds in grape and wine samples. <i>Molecules</i> , <b>2015</b> , 20, 726-37	4.8	57
294	Combining mass spectrometry based electronic nose, visible near infrared spectroscopy and chemometrics to assess the sensory properties of Australian Riesling wines. <i>Analytica Chimica Acta</i> , <b>2006</b> , 563, 319-324	6.6	56
293	Technical solutions for analysis of grape juice, must, and wine: the role of infrared spectroscopy and chemometrics. <i>Analytical and Bioanalytical Chemistry</i> , <b>2011</b> , 401, 1475-84	4.4	55
292	Can spectroscopy geographically classify Sauvignon Blanc wines from Australia and New Zealand?. <i>Food Chemistry</i> , <b>2011</b> , 126, 673-678	8.5	55
291	A brief introduction to multivariate methods in grape and wine analysis. <i>International Journal of Wine Research</i> , <b>2009</b> , 123	1.2	55

290	Identification and quantification of a marker compound for 'pepper' aroma and flavor in shiraz grape berries by combination of chemometrics and gas chromatography-mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 5948-55	5.7	55
289	Visible/near infrared reflectance spectroscopy for predicting composition and tracing system of production of beef muscle. <i>Animal Science</i> , <b>2002</b> , 74, 477-484		54
288	The Determination of Red Grape Quality Parameters Using the LOCAL Algorithm. <i>Journal of Near Infrared Spectroscopy</i> , <b>2006</b> , 14, 71-79	1.5	53
287	Non-destructive prediction of chemical composition in sunflower seeds by near infrared spectroscopy. <i>Industrial Crops and Products</i> , <b>2004</b> , 20, 321-329	5.9	52
286	Irbesartan reduces the albumin excretion rate in microalbuminuric type 2 diabetic patients independently of hypertension: a randomized double-blind placebo-controlled crossover study. <i>Diabetes Care</i> , <b>2002</b> , 25, 1909-13	14.6	52
285	Nano-plastics and their analytical characterisation and fate in the marine environment: From source to sea. <i>Science of the Total Environment</i> , <b>2020</b> , 732, 138792	10.2	51
284	Usefulness of near-infrared reflectance (NIR) spectroscopy and chemometrics to discriminate fishmeal batches made with different fish species. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 4459-63	5.7	50
283	Visible and near Infrared Reflectance Spectroscopy for the Determination of Moisture, Fat and Protein in Chicken Breast and Thigh Muscle. <i>Journal of Near Infrared Spectroscopy</i> , <b>1996</b> , 4, 213-223	1.5	50
282	Blepharospasm and its treatment, with emphasis on the use of botulinum toxin. <i>Plastic and Reconstructive Surgery</i> , <b>1989</b> , 83, 546-54	2.7	50
281	Use of Infrared Spectroscopy for In-Field Measurement and Phenotyping of Plant Properties: Instrumentation, Data Analysis, and Examples. <i>Applied Spectroscopy Reviews</i> , <b>2014</b> , 49, 564-584	4.5	49
280	Discrimination between Shiraz wines from different Australian regions: the role of spectroscopy and chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 10356-60	5.7	49
279	A feasibility study on the use of visible and short wavelengths in the near-infrared region for the non-destructive measurement of wine composition. <i>Analytical and Bioanalytical Chemistry</i> , <b>2007</b> , 387, 2289-95	4.4	49
278	Application of near Infrared Reflectance Spectroscopy for the Analysis of Organic C, Total N and pH in Soils of Uruguay. <i>Journal of Near Infrared Spectroscopy</i> , <b>2002</b> , 10, 215-221	1.5	49
277	An Overview on the Application of Chemometrics in Food Science and Technology: An Approach to Quantitative Data Analysis. <i>Food Analytical Methods</i> , <b>2016</b> , 9, 3258-3267	3.4	49
276	Feasibility study on the use of a head space mass spectrometry electronic nose (MS e_nose) to monitor red wine spoilage induced by <i>Brettanomyces</i> yeast. <i>Sensors and Actuators B: Chemical</i> , <b>2007</b> , 124, 167-171	8.5	48
275	Exploring the Use of near Infrared Reflectance Spectroscopy to Study Physical Properties and Microelements in Soils. <i>Journal of Near Infrared Spectroscopy</i> , <b>2003</b> , 11, 145-154	1.5	47
274	Study of dissected lamb muscles by visible and near infrared reflectance spectroscopy for composition assessment. <i>Animal Science</i> , <b>2000</b> , 70, 417-423		47
273	The Use of Electrochemical Biosensors in Food Analysis. <i>Current Research in Nutrition and Food Science</i> , <b>2017</b> , 5, 183-195	1.1	47

272	Use of attenuated total reflectance midinfrared for rapid and real-time analysis of compositional parameters in commercial white grape juice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 3279-83	5.7	46
271	Measurement of chemical composition in wet whole maize silage by visible and near infrared reflectance spectroscopy. <i>Animal Feed Science and Technology</i> , <b>2006</b> , 129, 329-336	3	46
270	Innervation zone of orbicularis oculi muscle and implications for botulinum A toxin therapy. <i>Ophthalmic Plastic and Reconstructive Surgery</i> , <b>1991</b> , 7, 54-60	1.4	46
269	Infrared Spectroscopy as a Versatile Analytical Tool for the Quantitative Determination of Antioxidants in Agricultural Products, Foods and Plants. <i>Antioxidants</i> , <b>2015</b> , 4, 482-97	7.1	45
268	Relationship between sensory analysis and near infrared spectroscopy in Australian Riesling and Chardonnay wines. <i>Analytica Chimica Acta</i> , <b>2005</b> , 539, 341-348	6.6	44
267	A Review of the State of the Art, Limitations, and Perspectives of Infrared Spectroscopy for the Analysis of Wine Grapes, Must, and Grapevine Tissue. <i>Applied Spectroscopy Reviews</i> , <b>2015</b> , 50, 261-278	4.5	43
266	Feasibility study on the use of attenuated total reflectance mid-infrared for analysis of compositional parameters in wine. <i>Food Research International</i> , <b>2011</b> , 44, 181-186	7	43
265	Determination of potentially mineralizable nitrogen and nitrogen in particulate organic matter fractions in soil by visible and near-infrared reflectance spectroscopy. <i>Journal of Agricultural Science</i> , <b>2004</b> , 142, 335-343	1	43
264	Rapid measurement of methyl cellulose precipitable tannins using ultraviolet spectroscopy with chemometrics: application to red wine and inter-laboratory calibration transfer. <i>Applied Spectroscopy</i> , <b>2012</b> , 66, 656-64	3.1	42
263	Effect of treatment with acarbose and insulin in patients with non-insulin-dependent diabetes mellitus associated with non-alcoholic liver cirrhosis. <i>Diabetes, Obesity and Metabolism</i> , <b>2001</b> , 3, 33-40	6.7	42
262	Fraud in Animal Origin Food Products: Advances in Emerging Spectroscopic Detection Methods over the Past Five Years. <i>Foods</i> , <b>2020</b> , 9,	4.9	41
261	Antioxidant capacity and vitamin E in barley: Effect of genotype and storage. <i>Food Chemistry</i> , <b>2015</b> , 187, 65-74	8.5	39
260	A Review on the Application of Infrared Technologies to Determine and Monitor Composition and Other Quality Characteristics in Raw Fish, Fish Products, and Seafood. <i>Applied Spectroscopy Reviews</i> , <b>2012</b> , 47, 207-218	4.5	39
259	The role of vibrational spectroscopy as a tool to assess economically motivated fraud and counterfeit issues in agricultural products and foods. <i>Analytical Methods</i> , <b>2015</b> , 7, 9390-9400	3.2	38
258	Interpreting and Reporting Principal Component Analysis in Food Science Analysis and Beyond. <i>Food Analytical Methods</i> , <b>2019</b> , 12, 2469-2473	3.4	37
257	Near infrared reflectance spectroscopy in the prediction of chemical characteristics of minced raw fish. <i>Aquaculture Nutrition</i> , <b>2002</b> , 8, 1-6	3.2	37
256	Quantitative analysis of minerals and electric conductivity of red grape homogenates by near infrared reflectance spectroscopy. <i>Computers and Electronics in Agriculture</i> , <b>2011</b> , 77, 81-85	6.5	36
255	Combining Chemometrics and Sensors: Toward New Applications in Monitoring and Environmental Analysis. <i>Chemical Reviews</i> , <b>2020</b> , 120, 6048-6069	68.1	35

254	Foodomics and infrared spectroscopy: from compounds to functionality. <i>Current Opinion in Food Science</i> , <b>2015</b> , 4, 39-43	9.8	35
253	Quality Control of Honey Using Infrared Spectroscopy: A Review. <i>Applied Spectroscopy Reviews</i> , <b>2011</b> , 46, 523-538	4.5	35
252	The use of the rapid visco analyser (RVA) in breeding and selection of cereals. <i>Journal of Cereal Science</i> , <b>2016</b> , 70, 282-290	3.8	33
251	The use of near-infrared reflectance spectroscopy (NIRS) to predict the composition of whole maize plants. <i>Journal of the Science of Food and Agriculture</i> , <b>2001</b> , 81, 142-146	4.3	33
250	Visible and near Infrared Spectroscopy of Beef Longissimus Dorsi Muscle as a Means of Discriminating between Pasture and Corn Silage Feeding Regimes. <i>Journal of Near Infrared Spectroscopy</i> , <b>2002</b> , 10, 187-193	1.5	32
249	Metabolomics in Grape and Wine: Definition, Current Status and Future Prospects. <i>Food Analytical Methods</i> , <b>2016</b> , 9, 2986-2997	3.4	31
248	Direct comparison between visible near- and mid-infrared spectroscopy for describing diuron sorption in soils. <i>Environmental Science &amp; Technology</i> , <b>2009</b> , 43, 4049-55	10.3	30
247	Infrared methods for high throughput screening of metabolites: food and medical applications. <i>Combinatorial Chemistry and High Throughput Screening</i> , <b>2011</b> , 14, 125-31	1.3	29
246	Use of direct headspace-mass spectrometry coupled with chemometrics to predict aroma properties in Australian Riesling wine. <i>Analytica Chimica Acta</i> , <b>2008</b> , 621, 2-7	6.6	29
245	Truncation of grain filling in wheat ( <i>Triticum aestivum</i> ) triggered by brief heat stress during early grain filling: association with senescence responses and reductions in stem reserves. <i>Functional Plant Biology</i> , <b>2016</b> , 43, 919-930	2.7	29
244	Relationships between starch pasting properties, free fatty acids and amylose content in barley. <i>Food Research International</i> , <b>2013</b> , 51, 444-449	7	28
243	The effects of homogenisation method and freezing on the determination of quality parameters in red grape berries of <i>Vitis vinifera</i> . <i>Australian Journal of Grape and Wine Research</i> , <b>2008</b> , 10, 236-242	2.4	28
242	Relationship between <i>Chlamydia pneumoniae</i> infection, inflammatory markers, and coronary heart diseases. <i>International Immunopharmacology</i> , <b>2006</b> , 6, 848-53	5.8	28
241	The Use of Visible and near Infrared Spectroscopy to Classify the Floral Origin of Honey Samples Produced in Uruguay. <i>Journal of Near Infrared Spectroscopy</i> , <b>2005</b> , 13, 63-68	1.5	28
240	Antibacterial Properties of Graphene Oxide-Copper Oxide Nanoparticle Nanocomposites. <i>ACS Applied Bio Materials</i> , <b>2019</b> , 2, 5687-5696	4.1	28
239	Near infrared spectroscopy as a tool to monitor contaminants in soil, sediments and water. State of the art, advantages and pitfalls. <i>Trends in Environmental Analytical Chemistry</i> , <b>2016</b> , 9, 1-7	12	27
238	Relationship between wine scores and visible-near-infrared spectra of Australian red wines. <i>Analytical and Bioanalytical Chemistry</i> , <b>2008</b> , 391, 975-81	4.4	27
237	Classification of Sparkling Wine Style and Quality by MIR Spectroscopy. <i>Molecules</i> , <b>2015</b> , 20, 8341-56	4.8	25

236	Influence of yeast strain on Shiraz wine quality indicators. <i>International Journal of Food Microbiology</i> , <b>2013</b> , 165, 302-11	5.8	25
235	Preliminary study on the use of near-infrared reflectance spectroscopy to assess nitrogen content of undried wheat plants. <i>Journal of the Science of Food and Agriculture</i> , <b>2007</b> , 87, 147-152	4.3	25
234	The assessment of the chemical composition of fishmeal by near infrared reflectance spectroscopy. <i>Aquaculture Nutrition</i> , <b>2002</b> , 8, 149-155	3.2	25
233	In Situ Measurement of Soil Chemical Composition by Near-Infrared Spectroscopy: A Tool Toward Sustainable Vineyard Management. <i>Communications in Soil Science and Plant Analysis</i> , <b>2013</b> , 44, 1610-1619	1.5	24
232	Classification of smoke tainted wines using mid-infrared spectroscopy and chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 52-9	5.7	24
231	Varietal Differentiation of Grape Juice Based on the Analysis of Near- and Mid-infrared Spectral Data. <i>Food Analytical Methods</i> , <b>2012</b> , 5, 381-387	3.4	24
230	The use of attenuated total reflectance as tool to monitor the time course of fermentation in wild ferments. <i>Food Control</i> , <b>2012</b> , 26, 241-246	6.2	23
229	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. <i>Journal of Near Infrared Spectroscopy</i> , <b>2005</b> , 13, 213-223	1.5	23
228	Sample presentation, sources of error and future perspectives on the application of vibrational spectroscopy in the wine industry. <i>Journal of the Science of Food and Agriculture</i> , <b>2015</b> , 95, 861-8	4.3	22
227	Classification and Authentication of Barley ( <i>Hordeum vulgare</i> ) Malt Varieties: Combining Attenuated Total Reflectance Mid-infrared Spectroscopy with Chemometrics. <i>Food Analytical Methods</i> , <b>2017</b> , 10, 675-682	3.4	21
226	Microvinification--how small can we go?. <i>Applied Microbiology and Biotechnology</i> , <b>2011</b> , 89, 1621-8	5.7	21
225	Applications and Developments on the Use of Vibrational Spectroscopy Imaging for the Analysis, Monitoring and Characterisation of Crops and Plants. <i>Molecules</i> , <b>2016</b> , 21,	4.8	21
224	Characterization of Glycosylated Aroma Compounds in Tannat Grapes and Feasibility of the Near Infrared Spectroscopy Application for Their Prediction. <i>Food Analytical Methods</i> , <b>2013</b> , 6, 100-111	3.4	20
223	The effect of sample storage and homogenisation techniques on the chemical composition and near infrared spectra of white grapes. <i>Food Research International</i> , <b>2009</b> , 42, 653-658	7	20
222	Two-dimensional correlation analysis of the effect of temperature on the fingerprint of wines analysed by mass spectrometry electronic nose. <i>Sensors and Actuators B: Chemical</i> , <b>2010</b> , 145, 628-634	8.5	20
221	From Academia to Reality Check: A Theoretical Framework on the Use of Chemometric in Food Sciences. <i>Foods</i> , <b>2019</b> , 8,	4.9	19
220	The Use of UV-Vis Spectroscopy in Bioprocess and Fermentation Monitoring. <i>Fermentation</i> , <b>2018</b> , 4, 18	4.7	19
219	Sensomics - From conventional to functional NIR spectroscopy - Shining light over the aroma and taste of foods. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 91, 274-281	15.3	19



218	Synchronous two-dimensional MIR correlation spectroscopy (2D-COS) as a novel method for screening smoke tainted wine. <i>Food Chemistry</i> , <b>2013</b> , 139, 115-9	8.5	19
217	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. <i>Journal of Cereal Science</i> , <b>2012</b> , 56, 610-614	3.8	19
216	Application of NIR-AOTF Spectroscopy to Monitor Aleatico Grape Dehydration for Passito Wine Production. <i>American Journal of Enology and Viticulture</i> , <b>2011</b> , 62, 256-260	2.2	19
215	Grape ( <i>Vitis vinifera</i> ) compositional data spanning ten successive vintages in the context of abiotic growing parameters. <i>Agriculture, Ecosystems and Environment</i> , <b>2010</b> , 139, 565-570	5.7	19
214	Combining near infrared spectroscopy and multivariate analysis as a tool to differentiate different strains of <i>Saccharomyces cerevisiae</i> : a metabolomic study. <i>Yeast</i> , <b>2006</b> , 23, 1089-96	3.4	19
213	Adaptive wavelet modelling of a nested 3 factor experimental design in NIR chemometrics. <i>Chemometrics and Intelligent Laboratory Systems</i> , <b>2006</b> , 82, 122-129	3.8	19
212	Shining light into meat – a review on the recent advances in in vivo and carcass applications of near infrared spectroscopy. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 935-941	3.8	19
211	Origin and Regionality of Wines – The Role of Molecular Spectroscopy. <i>Food Analytical Methods</i> , <b>2017</b> , 10, 3947-3955	3.4	18
210	An overview on the role of lipids and fatty acids in barley grain and their products during beer brewing. <i>Food Research International</i> , <b>2016</b> , 81, 114-121	7	18
209	Applications of Infrared Spectroscopy for Quantitative Analysis of Volatile and Secondary Metabolites in Plant Materials. <i>Current Bioactive Compounds</i> , <b>2011</b> , 7, 66-74	0.9	18
208	Measurement of Phosphorus in Soils by Near Infrared Reflectance Spectroscopy: Effect of Reference Method on Calibration. <i>Communications in Soil Science and Plant Analysis</i> , <b>2007</b> , 38, 1965-1974	1.5	18
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