

# Daniel Cozzolino

## List of Publications by Year in Descending Order

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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.

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	Probing Nanoscale Interactions of Antimicrobial Zinc Oxide Quantum Dots on Bacterial and Fungal Cell Surfaces (Adv. Mater. Interfaces 3/2022). <i>Advanced Materials Interfaces</i> , <b>2022</b> , 9, 2270016	4.6	
342	Emerging non-destructive imaging techniques for fruit damage detection: Image processing and analysis. <i>Trends in Food Science and Technology</i> , <b>2022</b> , 120, 418-438	15.3	4
341	The assessment of grape products (berry, juice, and wine) quality using vibrational spectroscopy coupled with multivariate analysis <b>2022</b> , 187-206		
340	A preliminary study on the utilisation of near infrared spectroscopy to predict age and in vivo human metabolism. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , <b>2022</b> , 265, 120312	4.4	4
339	Near infrared for white wine analysis <b>2022</b> , 239-246		
338	Artificial intelligence applied to healthcare and biotechnology <b>2022</b> , 249-257		
337	Analytical Characterisation of Material Corrosion by Biofilms. <i>Journal of Bio- and Tribo-Corrosion</i> , <b>2022</b> , 8, 1	2.9	1
336	Application of near-infrared spectroscopy/artificial neural network to quantify glycosylated norisoprenoids in Tannat grapes.. <i>Food Chemistry</i> , <b>2022</b> , 387, 132927	8.5	0
335	Integrating Effects of Human Physiology, Psychology, and Individual Variations on Satiety-An Exploratory Study.. <i>Frontiers in Nutrition</i> , <b>2022</b> , 9, 872169	6.2	1
334	New nanomaterials for wastewater depollution: Methods using chemometric approaches. <i>Separation Science and Technology</i> , <b>2022</b> , 287-298	1.7	
333	Contemporary Developments and Emerging Trends in the Application of Spectroscopy Techniques: A Particular Reference to Coconut (Cocos nucifera L.). <i>Molecules</i> , <b>2022</b> , 27, 3250	4.8	1
332	Shedding light on human tissue (in vivo) to predict satiation, satiety, and food intake using near infrared reflectance spectroscopy: A preliminary study. <i>Innovative Food Science and Emerging Technologies</i> , <b>2022</b> , 78, 103033	6.8	1
331	Current Perspectives for Engineering Antimicrobial Nanostructured Materials. <i>Current Opinion in Biomedical Engineering</i> , <b>2022</b> , 100399	4.4	0
330	Effects of Fruit Maturity on Physicochemical Properties, Sugar Accumulation and Antioxidant Capacity of Wild Harvested Kakadu Plum (Terminalia ferdinandiana). <i>Proceedings (mdpi)</i> , <b>2021</b> , 70, 48	0.3	1
329	Infrared Spectroscopy <b>2021</b> , 298-309		
328	The Ability of Near Infrared (NIR) Spectroscopy to Predict Functional Properties in Foods: Challenges and Opportunities. <i>Molecules</i> , <b>2021</b> , 26,	4.8	1
327	A review of environmental metabolism disrupting chemicals and effect biomarkers associating disease risks: Where exposomics meets metabolomics. <i>Environment International</i> , <b>2021</b> , 158, 106941	12.9	14

326	Effects of drying methods and maltodextrin on vitamin C and quality of Terminalia ferdinandiana fruit powder, an emerging Australian functional food ingredient. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 5132-5141	4.3	6
325	High throughput screening to determine the antibacterial activity of Terminalia ferdinandiana (Kakadu plum): A proof of concept. <i>Journal of Microbiological Methods</i> , <b>2021</b> , 182, 106169	2.8	2
324	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> , <b>2021</b> , 101, 5256-5263	4.3	6
323	Can Infrared Spectroscopy Detect Adulteration of Kakadu Plum (Terminalia ferdinandiana) Dry Powder with Synthetic Ascorbic Acid?. <i>Food Analytical Methods</i> , <b>2021</b> , 14, 1936-1942	3.4	3
322	Measurement of total soluble solids and moisture in puree and dry powder of Kakadu plum (Terminalia ferdinandiana) samples using hand-held near infrared spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , <b>2021</b> , 29, 201-206	1.5	2
321	Towards personalised saliva spectral fingerprints: Comparison of mid infrared spectra of dried and whole saliva samples. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , <b>2021</b> , 253, 119569	4.4	4
320	Analysis of Pathogenic Bacterial and Yeast Biofilms Using the Combination of Synchrotron ATR-FTIR Microspectroscopy and Chemometric Approaches. <i>Molecules</i> , <b>2021</b> , 26,	4.8	6
319	Nutritional analysis, volatile composition, antimicrobial and antioxidant properties of Australian green ants (Oecophylla smaragdina). <i>Future Foods</i> , <b>2021</b> , 3, 100007	3.3	1
318	The Measurement of Antioxidant Capacity and Colour Attributes in Wild Harvest Samphire (Tecticornia sp.) Samples Using Mid-infrared Spectroscopy. <i>Food Analytical Methods</i> , <b>2021</b> , 14, 2328	3.4	1
317	Infrared analysis of ultrasound treated milk systems with different levels of caseins, whey proteins and fat. <i>International Dairy Journal</i> , <b>2021</b> , 117, 104983	3.5	4
316	The generation of volatiles in model systems containing varying casein to whey protein ratios as affected by low frequency ultrasound. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 147, 111677	5.4	0
315	A Review of Wine Authentication Using Spectroscopic Approaches in Combination with Chemometrics. <i>Molecules</i> , <b>2021</b> , 26,	4.8	2
314	The use of vibrational spectroscopy to predict vitamin C in Kakadu plum powders (Terminalia ferdinandiana Exell, Combretaceae). <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 3208-3213	4.3	10
313	An Infrared Analysis of Terminalia ferdinandiana Exell [Combretaceae] Fruit and Leaves Towards the Development of Biospectroscopy Tools to Characterise Uniquely Australian Foods. <i>Food Analytical Methods</i> , <b>2021</b> , 14, 423-429	3.4	2
312	Impact of Curcumin-Mediated Photosensitization on Fungal Growth, Physicochemical Properties and Nutritional Composition in Australian Grown Strawberry. <i>Food Analytical Methods</i> , <b>2021</b> , 14, 465-472	3.4	3
311	Assessing the interaction between drying and addition of maltodextrin to Kakadu plum powder samples by two dimensional and near infrared spectroscopy. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , <b>2021</b> , 247, 119121	4.4	3
310	Monitoring Thermal Treatments Applied to Meat Using Traditional Methods and Spectroscopic Techniques: a Review of Advances over the Last Decade. <i>Food and Bioprocess Technology</i> , <b>2021</b> , 14, 195-208	5.1	4
309	Monitoring two different drying methods of Kakadu plum puree by combining infrared and chemometrics analysis. <i>CYTA - Journal of Food</i> , <b>2021</b> , 19, 183-189	2.3	2

308	The Validity of Protein in Australian Honey as an Internal Standard for C4 Sugar Adulteration. <i>Food Analytical Methods</i> , <b>2021</b> , 14, 823-833	3.4	3
307	Inorganic nanoparticles as food additives and their influence on the human gut microbiota. <i>Environmental Science: Nano</i> , <b>2021</b> , 8, 1500-1518	7.1	7
306	Challenges and opportunities of the fourth revolution: a brief insight into the future of food. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-9	11.5	13
305	From consumers' science to food functionality-Challenges and opportunities for vibrational spectroscopy. <i>Advances in Food and Nutrition Research</i> , <b>2021</b> , 97, 119-146	6	3
304	The Multiomics Analyses of Fecal Matrix and Its Significance to Coeliac Disease Gut Profiling. <i>International Journal of Molecular Sciences</i> , <b>2021</b> , 22,	6.3	1
303	Unlocking the Secrets of Kernels Using Near-Infrared Spectroscopy. <i>Applied Spectroscopy</i> , <b>2021</b> , 75, 834-838	3.8	1
302	The Use of a Micro Near Infrared Portable Instrument to Predict Bioactive Compounds in a Wild Harvested Fruit-Kakadu Plum (). <i>Sensors</i> , <b>2021</b> , 21,	3.8	3
301	Monitoring the Bacterial Response to Antibiotic and Time Growth Using Near-infrared Spectroscopy Combined with Machine Learning. <i>Food Analytical Methods</i> , <b>2021</b> , 14, 1-8	3.4	6
300	Application of Spectroscopic Techniques to Evaluate Heat Treatments in Milk and Dairy Products: an Overview of the Last Decade. <i>Food and Bioprocess Technology</i> , <b>2021</b> , 14, 781-803	5.1	5
299	Influence of Fat Concentration on the Volatile Production in Model Whey Protein Systems as Affected by Low Frequency Ultrasound. <i>Food and Bioprocess Technology</i> , <b>2021</b> , 14, 1169-1183	5.1	2
298	Mid-Infrared Spectroscopy as a Rapid Tool to Qualitatively Predict the Effects of Species, Regions and Roasting on the Nutritional Composition of Australian Acacia Seed Species. <i>Molecules</i> , <b>2021</b> , 26,	4.8	1
297	The production of volatile compounds in model casein systems with varying fat levels as affected by low-frequency ultrasound. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 3948-3959	3.8	1
296	Insights on the role of chemometrics and vibrational spectroscopy in fruit metabolite analysis.. <i>Food Chemistry Molecular Sciences</i> , <b>2021</b> , 3, 100033	1	1
295	Hydrolysable tannins in Terminalia ferdinandiana Exell fruit powder and comparison of their functional properties from different solvent extracts. <i>Food Chemistry</i> , <b>2021</b> , 358, 129833	8.5	7
294	Exploring the relationships between oral sensory physiology and oral processing with mid infrared spectra of saliva. <i>Food Hydrocolloids</i> , <b>2021</b> , 120, 106896	10.6	2
293	Microplastic adulteration in homogenized fish and seafood - a mid-infrared and machine learning proof of concept. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , <b>2021</b> , 260, 119985	4.4	4
292	A high-throughput and machine learning resistance monitoring system to determine the point of resistance for Escherichia coli with tetracycline: Combining UV-visible spectrophotometry with principal component analysis. <i>Biotechnology and Bioengineering</i> , <b>2021</b> , 118, 1511-1519	4.9	9
291	The effect of maturity and tissue on the ability of mid infrared spectroscopy to predict the geographical origin of banana (Musa Cavendish). <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 2621-2627	3.8	1

290	Biosensors in Food Traceability and Quality <b>2021</b> , 308-321		1
289	Effect of sample presentation on the near infrared spectra of wild harvest Kakadu plum fruits ( <i>Terminalia ferdinandiana</i> ). <i>Infrared Physics and Technology</i> , <b>2020</b> , 111, 103560	2.7	4
288	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
287	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
286	A Mid Infrared (MIR) Spectroscopy Study of the Composition of Edible Australian Green Ants ( <i>Oecophylla smaragdina</i> ) – Qualitative Study. <i>Food Analytical Methods</i> , <b>2020</b> , 13, 1627-1633	3.4	3
285	A Practical Approach on the Combination of GC-MS and Chemometric Tools to Study Australian Edible Green Ants. <i>Food Analytical Methods</i> , <b>2020</b> , 13, 1475-1481	3.4	1
284	The use of two-dimensional spectroscopy to interpret the effect of temperature on the near infrared spectra of whisky. <i>Journal of Near Infrared Spectroscopy</i> , <b>2020</b> , 28, 148-152	1.5	3
283	Rapid measurement of microplastic contamination in chicken meat by mid infrared spectroscopy and chemometrics: A feasibility study. <i>Food Control</i> , <b>2020</b> , 113, 107187	6.2	17
282	How Fishy Is Your Fish? Authentication, Provenance and Traceability in Fish and Seafood by Means of Vibrational Spectroscopy. <i>Applied Sciences (Switzerland)</i> , <b>2020</b> , 10, 4150	2.6	16
281	Application of infrared spectroscopy techniques for the assessment of quality and safety in spices: a review. <i>Applied Spectroscopy Reviews</i> , <b>2020</b> , 55, 593-611	4.5	16
280	Role of sensors in fruit nutrition <b>2020</b> , 111-119		
279	Antimicrobial Metal Nanomaterials: From Passive to Stimuli-Activated Applications. <i>Advanced Science</i> , <b>2020</b> , 7, 1902913	13.6	79
278	ATR-MIR Spectroscopy Predicts Total Phenolics and Colour for Extracts Produced by Microwave-Assisted or Conventional Thermal Extraction Methods Applied Separately to Mixtures of Grape Skins from White or Red Commercial Cultivars. <i>Food Analytical Methods</i> , <b>2020</b> , 13, 872-884	3.4	2
277	Application of Cluster Analysis in Food Science and Technology <b>2020</b> , 68-73		1
276	Antimicrobial Activity, Total Phenolic and Ascorbic Acid Content of <i>Terminalia Ferdinandiana</i> Leaves at Various Stages of Maturity. <i>Current Research in Nutrition and Food Science</i> , <b>2020</b> , 8, 744-756	1.1	4
275	Effects of high and low frequency ultrasound on the production of volatile compounds in milk and milk products - a review. <i>Journal of Dairy Research</i> , <b>2020</b> , 87, 501-512	1.6	3
274	The use of derivatives and chemometrics to interrogate the UV-Visible spectra of gin samples to monitor changes related to storage. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , <b>2020</b> , 227, 117548	4.4	4
273	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

272	Facile Route of Fabricating Long-Term Microbicidal Silver Nanoparticle Clusters against Shiga Toxin-Producing <i>Escherichia coli</i> O157:H7 and <i>Candida auris</i> . <i>Coatings</i> , <b>2020</b> , 10, 28	2.9	5
271	Antibacterial Liquid Metals: Biofilm Treatment Magnetic Activation. <i>ACS Nano</i> , <b>2020</b> , 14, 802-817	16.7	83
270	Sensing the Addition of Vegetable Oils to Olive Oil: The Ability of UVVIS and MIR Spectroscopy Coupled with Chemometric Analysis. <i>Food Analytical Methods</i> , <b>2020</b> , 13, 601-607	3.4	9
269	Using a novel PLS approach for envirotyping of barley phenology and adaptation. <i>Field Crops Research</i> , <b>2020</b> , 246, 107697	5.5	5
268	Monitoring Thermal and Non-Thermal Treatments during Processing of Muscle Foods: A Comprehensive Review of Recent Technological Advances. <i>Applied Sciences (Switzerland)</i> , <b>2020</b> , 10, 6802 <sup>2.6</sup>	2.6	10
267	Lipidomic Changes in Banana () during Ripening and Comparison of Extraction by Folch and Bligh-Dyer Methods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 11309-11316	5.7	14
266	Conformationally tuned antibacterial oligomers target the peptidoglycan of Gram-positive bacteria. <i>Journal of Colloid and Interface Science</i> , <b>2020</b> , 580, 850-862	9.3	12
265	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
264	Light at the museum $\bar{A}$ near impossible result. <i>NIR News</i> , <b>2020</b> , 31, 15-18	0.8	
263	The Sample, the Spectra and the Maths-The Critical Pillars in the Development of Robust and Sound Applications of Vibrational Spectroscopy. <i>Molecules</i> , <b>2020</b> , 25,	4.8	12
262	A Brief History of Whiskey Adulteration and the Role of Spectroscopy Combined with Chemometrics in the Detection of Modern Whiskey Fraud. <i>Beverages</i> , <b>2020</b> , 6, 49	3.4	4
261	Chemometrics for environmental monitoring: a review. <i>Analytical Methods</i> , <b>2020</b> , 12, 4597-4620	3.2	13
260	The use of vibrational spectroscopy in the geographic characterization of human teeth: a systematic review. <i>Applied Spectroscopy Reviews</i> , <b>2020</b> , 55, 105-127	4.5	3
259	Application of FTIR-ATR spectroscopy to detect salinity response in Beauty Leaf Tree ( <i>Calophyllum inophyllum</i> L). <i>Energy Procedia</i> , <b>2019</b> , 160, 761-768	2.3	12
258	Wheat yield response to nitrogen from the perspective of intraspecific competition. <i>Field Crops Research</i> , <b>2019</b> , 243, 107632	5.5	4
257	Spectroscopic approaches for rapid beer and wine analysis. <i>Current Opinion in Food Science</i> , <b>2019</b> , 28, 67-73	9.8	10
256	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
255	Ultraviolet-visible spectroscopy for food quality analysis <b>2019</b> , 91-104		5

254	Lighting the Ivory Track: Are Near-Infrared and Chemometrics Up to the Job? A Proof of Concept. <i>Applied Spectroscopy</i> , <b>2019</b> , 73, 816-822	3.1	2
253	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
252	Using Raman Spectroscopy as a Fast Tool to Classify and Analyze Bulgarian Wines-A Feasibility Study. <i>Molecules</i> , <b>2019</b> , 25,	4.8	4
251	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
250	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
249	Influence of the Scanning Temperature on the Classification of Whisky Samples Analysed by UV-VIS Spectroscopy. <i>Applied Sciences (Switzerland)</i> , <b>2019</b> , 9, 3254	2.6	5
248	Food for Thought: The Digital Disruption and the Future of Food Production. <i>Current Research in Nutrition and Food Science</i> , <b>2019</b> , 7, 607-609	1.1	9
247	Monitoring Food Aroma during Processing and Storage by Rapid Analytical Methods: A Focus on Electronic Noses and Mass Spectrometry-Based Systems <b>2019</b> , 159-175		
246	Antibacterial Properties of Graphene Oxide-Copper Oxide Nanoparticle Nanocomposites.. <i>ACS Applied Bio Materials</i> , <b>2019</b> , 2, 5687-5696	4.1	28
245	From the Laboratory to The Vineyard-Evolution of The Measurement of Grape Composition using NIR Spectroscopy towards High-Throughput Analysis. <i>High-Throughput</i> , <b>2019</b> , 8,	4.3	8
244	Mid-infrared spectroscopy coupled with chemometrics to identify spectral variability in Australian barley samples from different production regions. <i>Journal of Cereal Science</i> , <b>2019</b> , 85, 41-47	3.8	10
243	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
242	Meat Consumption and Green Gas Emissions: a Chemometrics Analysis. <i>Food Analytical Methods</i> , <b>2019</b> , 12, 469-474	3.4	4
241	Classification of Chardonnay Grapes According to Geographical Indication and Quality Grade Using Attenuated Total Reflectance Mid-infrared Spectroscopy. <i>Food Analytical Methods</i> , <b>2019</b> , 12, 239-245	3.4	9
240	A review of methods for the detection of pathogenic microorganisms. <i>Analyst, The</i> , <b>2019</b> , 144, 396-411	5	162
239	Unfrazzled by Fizziness: Identification of Beers Using Attenuated Total Reflectance Mid-infrared Spectroscopy and Multivariate Analysis. <i>Food Analytical Methods</i> , <b>2018</b> , 11, 2360-2367	3.4	9
238	Illuminating the flesh of bone identification [An application of near infrared spectroscopy. <i>Vibrational Spectroscopy</i> , <b>2018</b> , 98, 64-68	2.1	7
237	A Short Update on the Advantages, Applications and Limitations of Hyperspectral and Chemical Imaging in Food Authentication. <i>Applied Sciences (Switzerland)</i> , <b>2018</b> , 8, 505	2.6	14

236	The Use of UV-Vis Spectroscopy in Bioprocess and Fermentation Monitoring. <i>Fermentation</i> , <b>2018</b> , 4, 18	4.7	19
235	Handling Complexity in Animal and Plant Science Research-From Single to Functional Traits: Are We There Yet?. <i>High-Throughput</i> , <b>2018</b> , 7,	4.3	1
234	Vibrational Spectroscopy Methods for Agro-Food Product Analysis. <i>Comprehensive Analytical Chemistry</i> , <b>2018</b> , 80, 51-68	1.9	9
233	Feasibility study on the use of Near Infrared spectroscopy to measure water status of almond trees. <i>Acta Horticulturae</i> , <b>2018</b> , 79-84	0.3	3
232	There is gold in them hills: Predicting potential acid mine drainage events through the use of chemometrics. <i>Science of the Total Environment</i> , <b>2018</b> , 619-620, 1464-1472	10.2	9
231	Advances in meat spoilage detection: A short focus on rapid methods and technologies. <i>CYTA - Journal of Food</i> , <b>2018</b> , 16, 1037-1044	2.3	17
230	A Review on the Source of Lipids and Their Interactions during Beer Fermentation that Affect Beer Quality. <i>Fermentation</i> , <b>2018</b> , 4, 89	4.7	12
229	Countering the Fake News of Food: The Role of Chemometrics With Vibrational Spectroscopy Techniques <b>2018</b> ,		1
228	Comparison of Ultrasound-Assisted Extraction with Static Extraction as Pre-Processing Method Before Gas Chromatography Analysis of Cereal Lipids. <i>Food Analytical Methods</i> , <b>2018</b> , 11, 3276-3281	3.4	2
227	Relating Expert Quality Ratings of Australian Chardonnay Wines to Volatile Composition and Production Method. <i>American Journal of Enology and Viticulture</i> , <b>2017</b> , 68, 39-48	2.2	11
226	The Effect of Path Length on the Measurement Accuracies of Wine Chemical Parameters by UV, Visible, and Near-Infrared Spectroscopy. <i>Food Analytical Methods</i> , <b>2017</b> , 10, 1156-1163	3.4	3
225	A survey of total and dissolved organic carbon in alkaline soils of southern Australia. <i>Soil Research</i> , <b>2017</b> , 55, 617	1.8	11
224	Biochar built soil carbon over a decade by stabilizing rhizodeposits. <i>Nature Climate Change</i> , <b>2017</b> , 7, 371-376	3.7	155
223	Feasibility of discriminating powdery mildew-affected grape berries at harvest using mid-infrared attenuated total reflection spectroscopy and fatty acid profiling. <i>Australian Journal of Grape and Wine Research</i> , <b>2017</b> , 23, 415-425	2.4	5
222	The role of near-infrared sensors to measure water relationships in crops and plants. <i>Applied Spectroscopy Reviews</i> , <b>2017</b> , 52, 837-849	4.5	7
221	Origin and Regionality of Wines The Role of Molecular Spectroscopy. <i>Food Analytical Methods</i> , <b>2017</b> , 10, 3947-3955	3.4	18
220	Rapid measurement of total non-structural carbohydrate concentration in grapevine trunk and leaf tissues using near infrared spectroscopy. <i>Computers and Electronics in Agriculture</i> , <b>2017</b> , 136, 176-183	6.5	16
219	Vibrational and Fluorescence Spectroscopy <b>2017</b> , 277-298		



218	The Use of Qualitative Analysis in Food Research and Technology: Considerations and Reflections from an Applied Point of View. <i>Food Analytical Methods</i> , <b>2017</b> , 10, 964-969	3.4	5
217	Identification of beef cattle categories (cows and calves) and sex based on the near infrared reflectance spectroscopy of their tail hair. <i>Biosystems Engineering</i> , <b>2017</b> , 162, 140-146	4.8	2
216	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
215	Wet or dry? The challenges of NIR to analyse soil samples. <i>NIR News</i> , <b>2017</b> , 28, 3-5	0.8	1
214	Dissecting the Genetic Basis for Seed Coat Mucilage Heteroxylan Biosynthesis in Using Gamma Irradiation and Infrared Spectroscopy. <i>Frontiers in Plant Science</i> , <b>2017</b> , 8, 326	6.2	13
213	Exploring the Effects of Geographical Origin on the Chemical Composition and Quality Grading of <i>Vitis vinifera</i> L. cv. Chardonnay Grapes. <i>Molecules</i> , <b>2017</b> , 22,	4.8	17
212	Analysis of Australian Beers Using Fluorescence Spectroscopy. <i>Beverages</i> , <b>2017</b> , 3, 57	3.4	10
211	The Application of State-of-the-Art Analytic Tools (Biosensors and Spectroscopy) in Beverage and Food Fermentation Process Monitoring. <i>Fermentation</i> , <b>2017</b> , 3, 50	4.7	9
210	A Feasibility Study on the Potential Use of Near Infrared Reflectance Spectroscopy to Analyze Meat in Live Animals: Discrimination of Muscles. <i>Journal of Spectroscopy</i> , <b>2017</b> , 2017, 1-7	1.5	8
209	Food Adulteration <b>2017</b> , 353-362		2
208	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
207	Near Infrared Spectroscopy and Food Authenticity <b>2016</b> , 119-136		11
206	Prediction of Phenolic Composition of Shiraz Wines Using Attenuated Total Reflectance Mid-Infrared (ATR-MIR) Spectroscopy. <i>American Journal of Enology and Viticulture</i> , <b>2016</b> , 67, 460-465	2.2	6
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