Ana Maria Jimenez-Carvelo

List of Publications by Year in Descending Order

36 papers	500 citations	12 h-index	22 g-index
36 ext. papers	672 ext. citations	6 avg, IF	4.79 L-index

#	Paper	IF	Citations
36	Applications of multivariate data analysis in shelf life studies of edible vegetal oils A review of the few past years. *Food Packaging and Shelf Life*, **2022**, 31, 100790	8.2	1
35	Machine learningBased chemometric methods for quality and authentication of milk and dairy products **2022**, 261-280		
34	Instrument-agnostic multivariate models from normal phase liquid chromatographic fingerprinting. A case study: Authentication of olive oil. *Food Control*, **2022**, 137, 108957	6.2	
33	Rapid and non-destructive spatially offset Raman spectroscopic analysis of packaged margarines and fat-spread products. *Microchemical Journal*, **2022**, 178, 107378	4.8	1
32	Chromatographic Fingerprinting and Food Identity/Quality: Potentials and Challenges. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 14428-14434	5.7	3
31	Applying an instrument-agnostizing methodology for the standardization of pesticide quantitation using different liquid chromatography-mass spectrometry platforms: A case study.. *Journal of Chromatography A*, **2021**, 1664, 462791	4.5	1
30	Standardization of chromatographic signals - Part II: Expanding instrument-agnostic fingerprints to reverse phase liquid chromatography. *Journal of Chromatography A*, **2021**, 1641, 461973	4.5	4
29	Standardization of chromatographic signals - Part I: Towards obtaining instrument-agnostic fingerprints in gas chromatography. *Journal of Chromatography A*, **2021**, 1641, 461983	4.5	6
28	Multivariate thinking for optical microfluidic analytical devices A tutorial review. *Microchemical Journal*, **2021**, 164, 105959	4.8	0
27	Chromatographic Fingerprinting Enables Effective Discrimination and Identitation of High-Quality Italian Extra-Virgin Olive Oils. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 8874-8889	5.7	4
26	Data mining/machine learning methods in foodomics. *Current Opinion in Food Science*, **2021**, 37, 76-82	9.8	12
25	ROC curves for the optimization of one-class model parameters. A case study: Authenticating extra virgin olive oil from a Catalan protected designation of origin. *Talanta*, **2021**, 222, 121564	6.2	13
24	Chromatographic fingerprinting by comprehensive two-dimensional chromatography: Fundamentals and tools. *TrAC - Trends in Analytical Chemistry*, **2021**, 134, 116133	14.6	20
23	PLS-DA vs sparse PLS-DA in food traceability. A case study: Authentication of avocado samples. *Talanta*, **2021**, 224, 121904	6.2	12
22	Chromatographic methods **2021**, 65-99		
21	Nontargeted fingerprinting approaches **2021**, 163-193		1
20	A Sensor-Based Methodology to Differentiate Pure and Mixed White Tequilas Based on Fused Infrared Spectra and Multivariate Data Treatment. *Chemosensors*, **2021**, 9, 47	4	2

19	Multivariate approach for the authentication of vanilla using infrared and Raman spectroscopy. *Food Research International*, **2021**, 141, 110196	7	1
18	Deep (offset) non-invasive Raman spectroscopy for the evaluation of food and beverages A review. *LWT - Food Science and Technology*, **2021**, 149, 111822	5.4	5
17	A perfect tandem: chemometric methods and microfluidic colorimetric twin sensors on paper. Beyond the traditional analytical approach. *Microchemical Journal*, **2020**, 157, 104930	4.8	1
16	Authentication of the geographical origin and the botanical variety of avocados using liquid chromatography fingerprinting and deep learning methods. *Chemometrics and Intelligent Laboratory Systems*, **2020**, 199, 103960	3.8	6
15	Validation requirements of screening analytical methods based on scenario-specified applicability indicators. *TrAC - Trends in Analytical Chemistry*, **2020**, 122, 115705	14.6	7
14	The occurrence: A meaningful parameter to be considered in the validation of multivariate classification-based screening methods - Application for authenticating virgin olive oil. *Talanta*, **2020**, 208, 120467	6.2	4
13	Authentication of the geographical origin of extra-virgin olive oil of the Arbequina cultivar by chromatographic fingerprinting and chemometrics. *Talanta*, **2019**, 203, 194-202	6.2	33
12	Alternative data mining/machine learning methods for the analytical evaluation of food quality and authenticity - A review. *Food Research International*, **2019**, 122, 25-39	7	107
11	Differentiation of avocados according to their botanical variety using liquid chromatographic fingerprinting and multivariate classification tree. *Journal of the Science of Food and Agriculture*, **2019**, 99, 4932-4941	4.3	7
10	Comparative chemometric analysis of fluorescence and near infrared spectroscopies for authenticity confirmation and geographical origin of Argentinean extra virgin olive oils. *Food Control*, **2019**, 96, 22-28	6.2	34
9	Authentication of the Geographical Origin of Margarines and Fat-Spread Products from Liquid Chromatographic UV-Absorption Fingerprints and Chemometrics. *Foods*, **2019**, 8,	4.9	3
8	Classification of olive oils according to their cultivars based on second-order data using LC-DAD. *Talanta*, **2019**, 195, 69-76	6.2	18
7	Sensory quality control of dry-cured ham: A comprehensive methodology for sensory panel qualification and method validation. *Meat Science*, **2019**, 149, 149-155	6.4	4
6	Fast-HPLC Fingerprinting to Discriminate Olive Oil from Other Edible Vegetable Oils by Multivariate Classification Methods. *Journal of AOAC INTERNATIONAL*, **2017**, 100, 345-350	1.7	10
5	HPLC-UV and HPLC-CAD chromatographic data fusion for the authentication of the geographical origin of palm oil. *Talanta*, **2017**, 170, 413-418	6.2	29
4	A new analytical method for quantification of olive and palm oil in blends with other vegetable edible oils based on the chromatographic fingerprints from the methyl-transesterified fraction. *Talanta*, **2017**, 164, 540-547	6.2	18
3	Chemometric classification and quantification of olive oil in blends with any edible vegetable oils using FTIR-ATR and Raman spectroscopy. *LWT - Food Science and Technology*, **2017**, 86, 174-184	5.4	70
2	One input-class and two input-class classifications for differentiating olive oil from other edible vegetable oils by use of the normal-phase liquid chromatography fingerprint of the methyl-transesterified fraction. *Food Chemistry*, **2017**, 221, 1784-1791	8.5	28

1	Comparison of different analytical classification scenarios: application for the geographical origin of edible palm oil by sterolic (NP) HPLC fingerprinting. *Analytical Methods*, **2015**, 7, 4192-4201	3.2	35