Rahul Jamwal

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/7269845/publications.pdf

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12	343	1040056 9	1199594 12
papers	citations	h-index	g-index

12	12	12	362
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Recent trends in the use of FTIR spectroscopy integrated with chemometrics for the detection of edible oil adulteration. Vibrational Spectroscopy, 2021, 113, 103222.	2.2	61
2	Recent developments in environmental mercury bioremediation and its toxicity: A review. Environmental Nanotechnology, Monitoring and Management, 2020, 13, 100283.	2.9	57
3	Application of ATR-FTIR spectroscopy along with regression modelling for the detection of adulteration of virgin coconut oil with paraffin oil. LWT - Food Science and Technology, 2020, 118, 108754.	5.2	43
4	Rapid and non-destructive approach for the detection of fried mustard oil adulteration in pure mustard oil via ATR-FTIR spectroscopy-chemometrics. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 244, 118822.	3.9	34
5	Attenuated total Reflectanceâ€“Fourier transform infrared (ATRâ€“FTIR) spectroscopy coupled with chemometrics for rapid detection of argemone oil adulteration in mustard oil. LWT - Food Science and Technology, 2020, 120, 108945.	5.2	31
6	Application of Attenuated Total Reflectance-Fourier Transform Infrared (ATR-FTIR) spectroscopy coupled with chemometrics for detection and quantification of formalin in cow milk. Vibrational Spectroscopy, 2020, 107, 103033.	2.2	31
7	Rapid detection and quantification of sucrose adulteration in cow milk using Attenuated total reflectance-Fourier transform infrared spectroscopy coupled with multivariate analysis. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 240, 118628.	3.9	27
8	Rapid detection of pure coconut oil adulteration with fried coconut oil using ATR-FTIR spectroscopy coupled with multivariate regression modelling. LWT - Food Science and Technology, 2020, 125, 109250.	5.2	20
9	Utilizing ATR-FTIR spectroscopy combined with multivariate chemometric modelling for the swift detection of mustard oil adulteration in virgin coconut oil. Vibrational Spectroscopy, 2020, 109, 103066.	2.2	20
10	Development of an FTIR based chemometric model for the qualitative and quantitative evaluation of cane sugar as an added sugar adulterant in apple fruit juices. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 539-551.	2.3	8
11	Non-targeted fingerprinting approach for rapid quantification of mustard oil adulteration with linseed oil: An economically motivated adulteration. Vibrational Spectroscopy, 2021, 113, 103226.	2.2	6
12	Assessment of geographical origin of virgin coconut oil using inductively coupled plasma mass spectrometry along with multivariate chemometrics. Current Research in Food Science, 2022, 5, 545-552.	5.8	5