

# Rahul Jamwal

## List of Publications by Year in descending order

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

Version: 2024-02-01

12  
papers

343  
citations

1040056

9  
h-index

1199594

12  
g-index

12  
all docs

12  
docs citations

12  
times ranked

362  
citing authors

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