Kate E Kemsley

List of Publications by Year in descending order

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KATE E KEMSLEV

#	Article	lF	CITATIONS
1	Metabolomics of Fecal Extracts Detects Altered Metabolic Activity of Gut Microbiota in Ulcerative Colitis and Irritable Bowel Syndrome. Journal of Proteome Research, 2011, 10, 4208-4218.	3.7	299
2	60MHz 1H NMR spectroscopy for the analysis of edible oils. TrAC - Trends in Analytical Chemistry, 2014, 57, 147-158.	11.4	118
3	Low-field 1H NMR spectroscopy for distinguishing between arabica and robusta ground roast coffees. Food Chemistry, 2017, 216, 106-113.	8.2	76
4	Meat Authentication via Multiple Reaction Monitoring Mass Spectrometry of Myoglobin Peptides. Analytical Chemistry, 2015, 87, 10315-10322.	6.5	68
5	Factors Affecting the Release of Flavor Encapsulated in Carbohydrate Matrixes. Journal of Agricultural and Food Chemistry, 1999, 47, 5198-5205.	5.2	56
6	16-O-methylcafestol is present in ground roast Arabica coffees: Implications for authenticity testing. Food Chemistry, 2018, 248, 52-60.	8.2	55
7	Notes on the practical utility of OPLS. TrAC - Trends in Analytical Chemistry, 2009, 28, 1322-1327.	11.4	42
8	Rapid Identification of Novel Psychoactive and Other Controlled Substances Using Low-Field ¹ H NMR Spectroscopy. ACS Omega, 2019, 4, 7103-7112.	3.5	41
9	Metabolite quantification of faecal extracts from colorectal cancer patients and healthy controls. Oncotarget, 2018, 9, 33278-33289.	1.8	26
10	Low vs high field 1h Nmr spectroscopy for the detection of adulteration of cold pressed rapeseed oil with refined oils. LWT - Food Science and Technology, 2019, 111, 490-499.	5.2	22
11	Feasibility study of NIR diffuse optical tomography on agricultural produce. Postharvest Biology and Technology, 2008, 48, 223-230.	6.0	20
12	Prediction of Variability in CYP3A4 Induction Using a Combined ¹ H NMR Metabonomics and Targeted UPLC–MS Approach. Journal of Proteome Research, 2011, 10, 2807-2816.	3.7	20
13	Quantification of MDMA in seized tablets using benchtop 1H NMR spectroscopy in the absence of internal standards. Forensic Chemistry, 2020, 20, 100263.	2.8	20
14	Electromyography of the masticatory muscles can detect variation in the mechanical and sensory properties of apples. Food Quality and Preference, 2009, 20, 203-215.	4.6	16
15	Quantitative authenticity testing of buffalo mozzarella via αs1-Casein using multiple reaction monitoring mass spectrometry. Food Control, 2019, 101, 189-197.	5.5	16
16	Highâ€ŧhroughput screening of argan oil composition and authenticity using benchtop ¹ H NMR. Magnetic Resonance in Chemistry, 2020, 58, 1177-1186.	1.9	16
17	Acute Consumption of Flavan-3-ol-Enriched Dark Chocolate Affects Human Endogenous Metabolism. Journal of Proteome Research, 2017, 16, 2516-2526.	3.7	14
18	Mitigating instrument effects in 60ÂMHz 1H NMR spectroscopy for authenticity screening of edible oils. Food Chemistry, 2022, 370, 131333.	8.2	10

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#	Article	IF	CITATIONS
19	Using induced chlorophyll production to monitor the physiological state of stored potatoes (Solanum tuberosum L.). Postharvest Biology and Technology, 2018, 145, 222-229.	6.0	9
20	Detection, discrimination and quantification of amphetamine, cathinone and <i>nor</i> â€ephedrine regioisomers using benchtop ¹ H and ¹⁹ F nuclear magnetic resonance spectroscopy. Magnetic Resonance in Chemistry, 2023, 61, 73-82.	1.9	7
21	TinyLVR: A utility for viewing single predictor multivariate models in terms of a two factor latent vector model. Chemometrics and Intelligent Laboratory Systems, 2011, 105, 19-26.	3.5	5
22	Evaluation of multiple variate selection methods from a biological perspective: a nutrigenomics case study. Genes and Nutrition, 2012, 7, 387-397.	2.5	4
23	Species Determination and Quantitation in Mixtures Using MRM Mass Spectrometry of Peptides Applied to Meat Authentication. Journal of Visualized Experiments, 2016, , .	0.3	3