

# Kate E Kemsley

## List of Publications by Year in descending order

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Version: 2024-02-01

23  
papers

963  
citations

567281

15  
h-index

642732

23  
g-index

23  
all docs

23  
docs citations

23  
times ranked

1659  
citing authors

#	ARTICLE	IF	CITATIONS
1	Detection, discrimination and quantification of amphetamine, cathinone and <i>l</i> -ephedrine regioisomers using benchtop <sup>1</sup> H and <sup>19</sup> F nuclear magnetic resonance spectroscopy. <i>Magnetic Resonance in Chemistry</i> , 2023, 61, 73-82.	1.9	7
2	Mitigating instrument effects in 60 MHz <sup>1</sup> H NMR spectroscopy for authenticity screening of edible oils. <i>Food Chemistry</i> , 2022, 370, 131333.	8.2	10
3	Quantification of MDMA in seized tablets using benchtop <sup>1</sup> H NMR spectroscopy in the absence of internal standards. <i>Forensic Chemistry</i> , 2020, 20, 100263.	2.8	20
4	High-throughput screening of argan oil composition and authenticity using benchtop <sup>1</sup> H NMR. <i>Magnetic Resonance in Chemistry</i> , 2020, 58, 1177-1186.	1.9	16
5	Low vs high field <sup>1</sup> H NMR spectroscopy for the detection of adulteration of cold pressed rapeseed oil with refined oils. <i>LWT - Food Science and Technology</i> , 2019, 111, 490-499.	5.2	22
6	Rapid Identification of Novel Psychoactive and Other Controlled Substances Using Low-Field <sup>1</sup> H NMR Spectroscopy. <i>ACS Omega</i> , 2019, 4, 7103-7112.	3.5	41
7	Quantitative authenticity testing of buffalo mozzarella via <sup>1</sup> H-Casein using multiple reaction monitoring mass spectrometry. <i>Food Control</i> , 2019, 101, 189-197.	5.5	16
8	16-O-methylcafestol is present in ground roast Arabica coffees: Implications for authenticity testing. <i>Food Chemistry</i> , 2018, 248, 52-60.	8.2	55
9	Using induced chlorophyll production to monitor the physiological state of stored potatoes ( <i>Solanum tuberosum</i> L.). <i>Postharvest Biology and Technology</i> , 2018, 145, 222-229.	6.0	9
10	Metabolite quantification of faecal extracts from colorectal cancer patients and healthy controls. <i>Oncotarget</i> , 2018, 9, 33278-33289.	1.8	26
11	Acute Consumption of Flavan-3-ol-Enriched Dark Chocolate Affects Human Endogenous Metabolism. <i>Journal of Proteome Research</i> , 2017, 16, 2516-2526.	3.7	14
12	Low-field <sup>1</sup> H NMR spectroscopy for distinguishing between arabica and robusta ground roast coffees. <i>Food Chemistry</i> , 2017, 216, 106-113.	8.2	76
13	Species Determination and Quantitation in Mixtures Using MRM Mass Spectrometry of Peptides Applied to Meat Authentication. <i>Journal of Visualized Experiments</i> , 2016, , .	0.3	3
14	Meat Authentication via Multiple Reaction Monitoring Mass Spectrometry of Myoglobin Peptides. <i>Analytical Chemistry</i> , 2015, 87, 10315-10322.	6.5	68
15	60 MHz <sup>1</sup> H NMR spectroscopy for the analysis of edible oils. <i>TrAC - Trends in Analytical Chemistry</i> , 2014, 57, 147-158.	11.4	118
16	Evaluation of multiple variate selection methods from a biological perspective: a nutrigenomics case study. <i>Genes and Nutrition</i> , 2012, 7, 387-397.	2.5	4
17	Metabolomics of Fecal Extracts Detects Altered Metabolic Activity of Gut Microbiota in Ulcerative Colitis and Irritable Bowel Syndrome. <i>Journal of Proteome Research</i> , 2011, 10, 4208-4218.	3.7	299
18	Prediction of Variability in CYP3A4 Induction Using a Combined <sup>1</sup> H NMR Metabonomics and Targeted UPLC-MS Approach. <i>Journal of Proteome Research</i> , 2011, 10, 2807-2816.	3.7	20

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19	TinyLVR: A utility for viewing single predictor multivariate models in terms of a two factor latent vector model. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2011, 105, 19-26.	3.5	5
20	Notes on the practical utility of OPLS. <i>TrAC - Trends in Analytical Chemistry</i> , 2009, 28, 1322-1327.	11.4	42
21	Electromyography of the masticatory muscles can detect variation in the mechanical and sensory properties of apples. <i>Food Quality and Preference</i> , 2009, 20, 203-215.	4.6	16
22	Feasibility study of NIR diffuse optical tomography on agricultural produce. <i>Postharvest Biology and Technology</i> , 2008, 48, 223-230.	6.0	20
23	Factors Affecting the Release of Flavor Encapsulated in Carbohydrate Matrixes. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 5198-5205.	5.2	56