

# Lucy J E Cramp

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8144491/publications.pdf>

Version: 2024-02-01

20  
papers

1,059  
citations

687363

13  
h-index

713466

21  
g-index

21  
all docs

21  
docs citations

21  
times ranked

1082  
citing authors

#	ARTICLE	IF	CITATIONS
1	The dietary impact of the Norman Conquest: A multiproxy archaeological investigation of Oxford, UK. PLoS ONE, 2020, 15, e0235005.	2.5	10
2	Interpreting ancient food practices: stable isotope and molecular analyses of visible and absorbed residues from a year-long cooking experiment. Scientific Reports, 2020, 10, 13704.	3.3	33
3	Chemical evidence of dairying by hunter-gatherers in highland Lesotho in the late first millennium ad. Nature Human Behaviour, 2020, 4, 791-799.	12.0	18
4	Mechanisms of lipid preservation in archaeological clay ceramics revealed by mass spectrometry imaging. Proceedings of the National Academy of Sciences of the United States of America, 2020, 117, 14688-14693.	7.1	15
5	COMPOUND-SPECIFIC RADIOCARBON, STABLE CARBON ISOTOPE AND BIOMARKER ANALYSIS OF MIXED MARINE/TERRESTRIAL LIPIDS PRESERVED IN ARCHAEOLOGICAL POTTERY VESSELS. Radiocarbon, 2020, 62, 1679-1697.	1.8	10
6	â€œIt's still the same old storyâ€™: The current southern Transdanubian approach to the Neolithisation process of central Europe. Quaternary International, 2020, 560-561, 154-178.	1.5	5
7	Digging deeper - A new data mining workflow for improved processing and interpretation of high resolution GC-Q-TOF MS data in archaeological research. Scientific Reports, 2020, 10, 767.	3.3	12
8	Regional diversity in subsistence among early farmers in Southeast Europe revealed by archaeological organic residues. Proceedings of the Royal Society B: Biological Sciences, 2019, 286, 20182347.	2.6	33
9	Towards the detection of dietary cereal processing through absorbed lipid biomarkers in archaeological pottery. Journal of Archaeological Science, 2018, 93, 74-81.	2.4	59
10	Cholesterol degradation in archaeological pottery mediated by fired clay and fatty acid pro-oxidants. Tetrahedron Letters, 2018, 59, 4401-4404.	1.4	37
11	From the inside out: Upscaling organic residue analyses of archaeological ceramics. Journal of Archaeological Science: Reports, 2017, 16, 627-640.	0.5	76
12	<i>Fiat Lux</i>: Functional Analysis of Three Saxo-Norman Pottery Lamps from Berkeley, Gloucestershire. Medieval Archaeology, 2017, 61, 104-116.	0.5	5
13	Archaeological science and object biography: a Roman bronze lamp from Kavastu bog (Estonia). Antiquity, 2017, 91, 124-138.	1.0	8
14	Widespread exploitation of the honeybee by early Neolithic farmers. Nature, 2016, 534, S17-S18.	27.8	11
15	A Dietary Study of the Kamegaoka Culture Population during the Final Jomon Period, Japan, Using Stable Isotope and Lipid Analyses of Ceramic Residues. Radiocarbon, 2015, 57, 721-736.	1.8	15
16	Widespread exploitation of the honeybee by early Neolithic farmers. Nature, 2015, 527, 226-230.	27.8	145
17	Neolithic dairy farming at the extreme of agriculture in northern Europe. Proceedings of the Royal Society B: Biological Sciences, 2014, 281, 20140819.	2.6	92
18	Immediate replacement of fishing with dairying by the earliest farmers of the northeast Atlantic archipelagos. Proceedings of the Royal Society B: Biological Sciences, 2014, 281, 20132372.	2.6	130

#	ARTICLE	IF	CITATIONS
19	First dairying in green Saharan Africa in the fifth millennium bc. <i>Nature</i> , 2012, 486, 390-394.	27.8	314
20	What was a mortarium used for? Organic residues and cultural change in Iron Age and Roman Britain. <i>Antiquity</i> , 2011, 85, 1339-1352.	1.0	30