

Anna Dankowska

List of Publications by Year in descending order

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1163117

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#	ARTICLE	IF	CITATIONS
1	The Application of Visible and Near-Infrared Spectroscopy Combined with Chemometrics in Classification of Dried Herbs. <i>Sustainability</i> , 2022, 14, 6416.	3.2	3
2	Comparison of different classification methods for analyzing fluorescence spectra to characterize type and freshness of olive oils. <i>European Food Research and Technology</i> , 2019, 245, 745-752.	3.3	17
3	Tea types classification with data fusion of UV-Vis, synchronous fluorescence and NIR spectroscopies and chemometric analysis. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019, 211, 195-202.	3.9	79
4	Data fusion of fluorescence and UV spectroscopies improves the detection of cocoa butter adulteration. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600268.	1.5	11
5	Quantification of <i>Coffea arabica</i> and <i>Coffea canephora</i> var. <i>robusta</i> concentration in blends by means of synchronous fluorescence and UV-Vis spectroscopies. <i>Talanta</i> , 2017, 172, 215-220.	5.5	63
6	Advances in Fluorescence Emission Spectroscopy for Food Authenticity Testing. , 2016, , 117-145.		1
7	Detection of plant oil addition to cheese by synchronous fluorescence spectroscopy. <i>Dairy Science and Technology</i> , 2015, 95, 413-424.	2.2	40
8	Application of synchronous fluorescence spectroscopy with multivariate data analysis for determination of butter adulteration. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2628-2634.	2.7	16
9	Discrimination of edible olive oils by means of synchronous fluorescence spectroscopy with multivariate data analysis. <i>Grasas Y Aceites</i> , 2013, 64, 425-431.	0.9	23
10	UTILIZATION OF SYNCHRONOUS FLUORESCENCE SPECTROSCOPY TO DETECT ADULTERATION OF OLIVE OIL. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2013, , .	0.1	1
11	Application of synchronous fluorescence spectroscopy for determination of extra virgin olive oil adulteration. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 1233-1239.	1.5	42