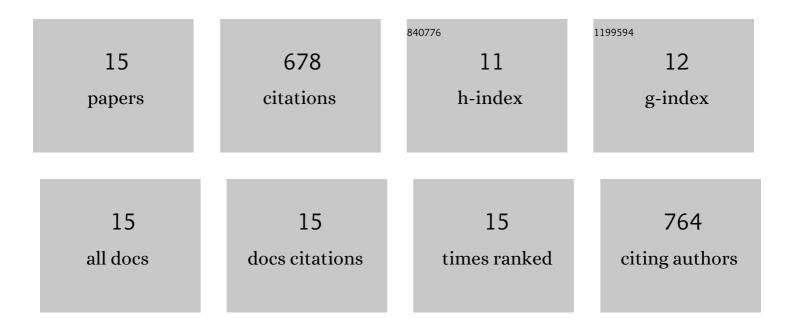
Nicolas Garnier

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8887977/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Proteins in Art, Archaeology, and Paleontology: From Detection to Identification. Chemical Reviews, 2016, 116, 2-79.	47.7	130
2	Characterization of Archaeological Beeswax by Electron Ionization and Electrospray Ionization Mass Spectrometry. Analytical Chemistry, 2002, 74, 4868-4877.	6.5	110
3	Structural characterization of lipid constituents from natural substances preserved in archaeological environments. Measurement Science and Technology, 2003, 14, 1620-1630.	2.6	74
4	Characterization of thermally assisted hydrolysis and methylation products of polyphenols from modern and archaeological vine derivatives using gas chromatography–mass spectrometry. Analytica Chimica Acta, 2003, 493, 137-157.	5.4	70
5	Prehistoric wine-making at Dikili Tash (Northern Greece): Integrating residue analysis and archaeobotany. Journal of Archaeological Science, 2016, 74, 195-206.	2.4	68
6	Identification of Animal Glue Species in Artworks Using Proteomics: Application to a 18th Century Gilt Sample. Analytical Chemistry, 2011, 83, 9431-9437.	6.5	61
7	Analysis of archaeological triacylglycerols by high resolution nanoESI, FT-ICR MS and IRMPD MS/MS: Application to 5th century BC–4th century AD oil lamps from Olbia (Ukraine). International Journal of Mass Spectrometry, 2009, 284, 47-56.	1.5	55
8	Identifying wine and oil production: analysis of residues from Roman and Late Antique plastered vats. Journal of Archaeological Science, 2013, 40, 4491-4498.	2.4	35
9	Dealing with the identification of protein species in ancient amphorae. Analytical and Bioanalytical Chemistry, 2011, 399, 3053-3063.	3.7	31
10	Proteomics applied to the authentication of fish glue: application to a 17th century artwork sample. Analyst, The, 2013, 138, 5357.	3.5	28
11	Looking for Ancient Fish Products Through Invisible Biomolecular Residues in the Roman Production Vats from the Atlantic Coast. Journal of Maritime Archaeology, 2018, 13, 285-328.	0.7	12
12	Analyse chimique des sauces et des conserves de poissonsÂ: un état de la question. , 2014, , 17-35.		2
13	Revealing Medieval culinary practices in Norway: A first metabolomic-based approach. Journal of Archaeological Science: Reports, 2021, 40, 103206.	0.5	2
14	Two inscribed wine amphoras from ThÄj, Saudi Arabia. Arabian Archaeology and Epigraphy, 2021, 32, 367-375.	0.3	0
15	Residue analysis of medieval amphorae from the Eastern Mediterranean. , 2020, , 417-428.		0