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List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

535
citations

840585

11
h-index

839398

18
g-index

18
all docs

18
docs citations

18
times ranked

870
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of starter cultures and fermentation techniques on the volatile aroma and sensory profile of chocolate. <i>Food Research International</i> , 2014, 63, 306-316.	2.9	111
2	Antibiotic use during pregnancy alters the commensal vaginal microbiota. <i>Clinical Microbiology and Infection</i> , 2014, 20, 629-635.	2.8	108
3	Quantification of individual fatty acids in bovine milk by infrared spectroscopy and chemometrics: Understanding predictions of highly collinear reference variables. <i>Journal of Dairy Science</i> , 2014, 97, 7940-7951.	1.4	71
4	Prediction of total fatty acid parameters and individual fatty acids in pork backfat using Raman spectroscopy and chemometrics: Understanding the cage of covariance between highly correlated fat parameters. <i>Meat Science</i> , 2016, 111, 18-26.	2.7	53
5	Predicting hydrolysis of whey protein by mid-infrared spectroscopy. <i>International Dairy Journal</i> , 2016, 61, 44-50.	1.5	44
6	Non-destructive Raman spectroscopy as a tool for measuring ASTA color values and Sudan I content in paprika powder. <i>Food Chemistry</i> , 2019, 274, 187-193.	4.2	32
7	Quantification of bovine milk protein composition and coagulation properties using infrared spectroscopy and chemometrics: A result of collinearity among reference variables. <i>Journal of Dairy Science</i> , 2016, 99, 8178-8186.	1.4	19
8	Cage of covariance in calibration modeling: Regressing multiple and strongly correlated response variables onto a low rank subspace of explanatory variables. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2021, 213, 104311.	1.8	17
9	In-line and non-destructive monitoring of core temperature in sausages during industrial heat treatment by NIR interaction spectroscopy. <i>Journal of Food Engineering</i> , 2020, 277, 109921.	2.7	16
10	Estimating dry matter and fat content in blocks of Swiss cheese during production using on-line near infrared spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2019, 27, 293-301.	0.8	13
11	Untargeted classification for paprika powder authentication using visible “ Near infrared spectroscopy (VIS-NIRS). <i>Food Control</i> , 2021, 121, 107564.	2.8	13
12	Evaluation of Multivariate Calibration Models Transferred between Spectroscopic Instruments: Applied to near Infrared Measurements of Flour Samples. <i>Journal of Near Infrared Spectroscopy</i> , 2016, 24, 151-156.	0.8	8
13	Non-destructive fluorescence spectroscopy combined with second-order calibration as a new strategy for the analysis of the illegal Sudan I dye in paprika powder. <i>Microchemical Journal</i> , 2020, 154, 104539.	2.3	7
14	Unraveling VEALYL Amyloid Formation Using Advanced Vibrational Spectroscopy and Microscopy. <i>Biophysical Journal</i> , 2020, 119, 87-98.	0.2	7
15	Influence of age and method of carcass suspension on meat quality attributes of pure bred Ankole bulls. <i>Livestock Science</i> , 2014, 169, 175-179.	0.6	6
16	Sample-Specific Prediction Error Measures in Spectroscopy. <i>Applied Spectroscopy</i> , 2020, 74, 791-798.	1.2	6
17	Diagnosing indirect relationships in multivariate calibration models. <i>Journal of Chemometrics</i> , 2021, 35, e3366.	0.7	3
18	Orthogonality constrained inverse regression to improve model selectivity and analyte predictions from vibrational spectroscopic measurements. <i>Analytica Chimica Acta</i> , 2021, 1185, 339073.	2.6	1