Carl Emil Cee Eskildsen

List of Publications by Year
in descending order

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