

Werner LuginbÄ¼hl

List of Publications by Year in descending order

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16
papers

641
citations

687363

13
h-index

940533

16
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17
all docs

17
docs citations

17
times ranked

823
citing authors

#	ARTICLE	IF	CITATIONS
1	Probabilistic comparison and assessment of proficiency testing schemes and laboratories in the somatic cell count of raw milk. <i>Accreditation and Quality Assurance</i> , 2016, 21, 175-183.	0.8	0
2	Inflammatory and metabolic responses to high-fat meals with and without dairy products in men. <i>British Journal of Nutrition</i> , 2015, 113, 1853-1861.	2.3	38
3	Qualitative and Quantitative Detection of Botulinum Neurotoxins from Complex Matrices: Results of the First International Proficiency Test. <i>Toxins</i> , 2015, 7, 4935-4966.	3.4	22
4	Results of a Saxitoxin Proficiency Test Including Characterization of Reference Material and Stability Studies. <i>Toxins</i> , 2015, 7, 4852-4867.	3.4	6
5	Optimization of Sample Preparation for the Identification and Quantification of Saxitoxin in Proficiency Test Mussel Sample using Liquid Chromatography-Tandem Mass Spectrometry. <i>Toxins</i> , 2015, 7, 4868-4880.	3.4	16
6	An International Proficiency Test to Detect, Identify and Quantify Ricin in Complex Matrices. <i>Toxins</i> , 2015, 7, 4987-5010.	3.4	22
7	Expected effects on carcass and pork quality when surgical castration is omitted " Results of a meta-analysis study. <i>Meat Science</i> , 2012, 92, 858-862.	5.5	61
8	Authentication of the botanical origin of honey using profiles of classical measurands and discriminant analysis. <i>Apidologie</i> , 2007, 38, 438-452.	2.0	28
9	Quantitative determination of physical and chemical measurands in honey by near-infrared spectrometry. <i>European Food Research and Technology</i> , 2007, 225, 415-423.	3.3	49
10	Authentication of the Botanical and Geographical Origin of Honey by Mid-Infrared Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6873-6880.	5.2	84
11	Authentication of the Botanical and Geographical Origin of Honey by Front-Face Fluorescence Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6858-6866.	5.2	82
12	Authentication of the Botanical Origin of Honey by Near-Infrared Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6867-6872.	5.2	65
13	Identification of seven species of the <i>Lactobacillus acidophilus</i> group by FT-IR spectroscopy. <i>LWT - Food Science and Technology</i> , 2006, 39, 152-158.	5.2	11
14	Quantitative analysis of physical and chemical measurands in honey by mid-infrared spectrometry. <i>European Food Research and Technology</i> , 2006, 223, 22-29.	3.3	53
15	Authentication of the Botanical Origin of Honey by Front-Face Fluorescence Spectroscopy. A Preliminary Study. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1343-1347.	5.2	70
16	Evaluation of Designed Calibration Samples for Casein Calibration in Fourier Transform Infrared Analysis of Milk. <i>LWT - Food Science and Technology</i> , 2002, 35, 554-558.	5.2	29