

Martin Alewijn

List of Publications by Year in descending order

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Version: 2024-02-01

29
papers

776
citations

567281

15
h-index

501196

28
g-index

29
all docs

29
docs citations

29
times ranked

880
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|------|-----------|
| 1 | What are the scientific challenges in moving from targeted to non-targeted methods for food fraud testing and how can they be addressed? $\hat{\alpha}$ Spectroscopy case study. Trends in Food Science and Technology, 2018, 76, 38-55. | 15.1 | 130 |
| 2 | Factors contributing to the variation in the volatile composition of chocolate: Botanical and geographical origins of the cocoa beans, and brand-related formulation and processing. Food Research International, 2016, 84, 86-95. | 6.2 | 57 |
| 3 | Authentication of organic and conventional eggs by carotenoid profiling. Food Chemistry, 2011, 126, 1299-1305. | 8.2 | 56 |
| 4 | VIS/NIR imaging application for honey floral origin determination. Infrared Physics and Technology, 2017, 86, 218-225. | 2.9 | 48 |
| 5 | Typicality and Geographical Origin Markers of Protected Origin Cheese from The Netherlands Revealed by PTR-MS. Journal of Agricultural and Food Chemistry, 2011, 59, 2554-2563. | 5.2 | 45 |
| 6 | Differentiation of specialty coffees by proton transfer reaction-mass spectrometry. Food Research International, 2013, 53, 433-439. | 6.2 | 45 |
| 7 | Validation of multivariate classification methods using analytical fingerprints $\hat{\alpha}$ concept and case study on organic feed for laying hens. Journal of Food Composition and Analysis, 2016, 51, 15-23. | 3.9 | 45 |
| 8 | Chemical Conversion of $\hat{\pm}$ -Keto Acids in Relation to Flavor Formation in Fermented Foods. Journal of Agricultural and Food Chemistry, 2004, 52, 1263-1268. | 5.2 | 43 |
| 9 | Performance evaluation of handheld Raman spectroscopy for cocaine detection in forensic case samples. Drug Testing and Analysis, 2021, 13, 1054-1067. | 2.6 | 42 |
| 10 | Rapid and robust on-scene detection of cocaine in street samples using a handheld near-infrared spectrometer and machine learning algorithms. Drug Testing and Analysis, 2020, 12, 1404-1418. | 2.6 | 34 |
| 11 | Detecting fraudulent additions in skimmed milk powder using a portable, hyphenated, optical multi-sensor approach in combination with one-class classification. Food Control, 2021, 121, 107744. | 5.5 | 23 |
| 12 | Detecting Food Fraud in Extra Virgin Olive Oil Using a Prototype Portable Hyphenated Photonics Sensor. Journal of AOAC INTERNATIONAL, 2021, 104, 7-15. | 1.5 | 21 |
| 13 | Making cocoa origin traceable: Fingerprints of chocolates using Flow Infusion - Electro Spray Ionization - Mass Spectrometry. Food Control, 2018, 85, 245-252. | 5.5 | 21 |
| 14 | Verification of Egg Farming Systems from The Netherlands and New Zealand Using Stable Isotopes. Journal of Agricultural and Food Chemistry, 2015, 63, 8372-8380. | 5.2 | 20 |
| 15 | Towards harmonization of test methods for in vitro hepatic clearance studies. Toxicology in Vitro, 2020, 63, 104722. | 2.4 | 20 |
| 16 | Compositional Signatures of Conventional, Free Range, and Organic Pork Meat Using Fingerprint Techniques. Foods, 2015, 4, 359-375. | 4.3 | 17 |
| 17 | Which cocoa bean traits persist when eating chocolate? Real-time nosespace analysis by PTR-QiToF-MS. Talanta, 2019, 195, 676-682. | 5.5 | 14 |
| 18 | Proton-transfer reaction mass spectrometry (PTR-MS) for the authentication of regionally unique South African lamb. Food Chemistry, 2017, 233, 331-342. | 8.2 | 13 |

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|----|---|-----|-----------|
| 19 | No more nutmegging with nutmeg: Analytical fingerprints for distinction of quality from low-grade nutmeg products. <i>Food Control</i> , 2019, 98, 439-448. | 5.5 | 11 |
| 20 | Novel Application of Near-infrared Spectroscopy and Chemometrics Approach for Detection of Lime Juice Adulteration. <i>Iranian Journal of Pharmaceutical Research</i> , 2020, 19, 34-44. | 0.5 | 11 |
| 21 | The importance of wavelength selection in on-scene identification of drugs of abuse with portable near-infrared spectroscopy. <i>Forensic Chemistry</i> , 2022, 30, 100437. | 2.8 | 11 |
| 22 | New approaches towards discrimination of fresh/chilled and frozen/thawed chicken breasts by HADH activity determination: Customized slope fitting and chemometrics. <i>Meat Science</i> , 2017, 126, 43-49. | 5.5 | 10 |
| 23 | A cool comparison of black and white pepper grades. <i>LWT - Food Science and Technology</i> , 2019, 106, 122-127. | 5.2 | 10 |
| 24 | From Extra Virgin Olive Oil to Refined Products: Intensity and Balance Shifts of the Volatile Compounds versus Odor. <i>Molecules</i> , 2020, 25, 2469. | 3.8 | 7 |
| 25 | Endogenous protein and peptide analysis with LC-MS/(MS): A feasibility study for authentication of raw-milk farmer's cheese. <i>International Dairy Journal</i> , 2021, 117, 104990. | 3.0 | 6 |
| 26 | Robust detection methodology of milk heat treatment in cheese based on volatile profile fingerprinting. <i>International Dairy Journal</i> , 2018, 85, 211-218. | 3.0 | 5 |
| 27 | Predicting the performance of handheld near-infrared photonic sensors from a master benchtop device. <i>Analytica Chimica Acta</i> , 2022, 1203, 339707. | 5.4 | 5 |
| 28 | PTR-MS monitoring of volatiles fingerprint evolution during grape must cooking. <i>LWT - Food Science and Technology</i> , 2013, 51, 356-360. | 5.2 | 4 |
| 29 | Importance of harmonised sample preparation for moisture and protein content determinations in official food control laboratories: A poultry meat case study. <i>Food Chemistry</i> , 2019, 301, 125291. | 8.2 | 2 |