Martin Alewijn

List of Publications by Year in descending order

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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	Predicting the performance of handheld near-infrared photonic sensors from a master benchtop device. Analytica Chimica Acta, 2022, 1203, 339707.	5.4	5
2	The importance of wavelength selection in on-scene identification of drugs of abuse with portable near-infrared spectroscopy. Forensic Chemistry, 2022, 30, 100437.	2.8	11
3	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
4	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
5	Endogenous protein and peptide analysis with LC-MS/(MS): A feasibility study for authentication of raw-milk farmer's cheese. International Dairy Journal, 2021, 117, 104990.	3.0	6
6	Performance evaluation of handheld Raman spectroscopy for cocaine detection in forensic case samples. Drug Testing and Analysis, 2021, 13, 1054-1067.	2.6	42
7	Towards harmonization of test methods for in vitro hepatic clearance studies. Toxicology in Vitro, 2020, 63, 104722.	2.4	20
8	Rapid and robust onâ€scene detection of cocaine in street samples using a handheld nearâ€infrared spectrometer and machine learning algorithms. Drug Testing and Analysis, 2020, 12, 1404-1418.	2.6	34
9	From Extra Virgin Olive Oil to Refined Products: Intensity and Balance Shifts of the Volatile Compounds versus Odor. Molecules, 2020, 25, 2469.	3.8	7
10	Novel Application of Near-infrared Spectroscopy and Chemometrics Approach for Detection of Lime Juice Adulteration. Iranian Journal of Pharmaceutical Research, 2020, 19, 34-44.	0.5	11
11	Importance of harmonised sample preparation for moisture and protein content determinations in official food control laboratories: A poultry meat case study. Food Chemistry, 2019, 301, 125291.	8.2	2
12	A cool comparison of black and white pepper grades. LWT - Food Science and Technology, 2019, 106, 122-127.	5.2	10
13	No more nutmegging with nutmeg: Analytical fingerprints for distinction of quality from low-grade nutmeg products. Food Control, 2019, 98, 439-448.	5.5	11
14	Which cocoa bean traits persist when eating chocolate? Real-time nosespace analysis by PTR-QiToF-MS. Talanta, 2019, 195, 676-682.	5.5	14
15	What are the scientific challenges in moving from targeted to non-targeted methods for food fraud testing and how can they be addressed? â€“ Spectroscopy case study. Trends in Food Science and Technology, 2018, 76, 38-55.	15.1	130
16	Robust detection methodology of milk heat treatment in cheese based on volatile profile fingerprinting. International Dairy Journal, 2018, 85, 211-218.	3.0	5
17	Making cocoa origin traceable: Fingerprints of chocolates using Flow Infusion - Electro Spray Ionization - Mass Spectrometry. Food Control, 2018, 85, 245-252.	5.5	21
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

#	Article	IF	Citations
19	New approaches towards discrimination of fresh/chilled and frozen/thawed chicken breasts by HADH activity determination: Customized slope fitting and chemometrics. Meat Science, 2017, 126, 43-49.	5.5	10
20	VIS/NIR imaging application for honey floral origin determination. Infrared Physics and Technology, 2017, 86, 218-225.	2.9	48
21	Validation of multivariate classification methods using analytical fingerprints â€“ concept and case study on organic feed for laying hens. Journal of Food Composition and Analysis, 2016, 51, 15-23.	3.9	45
22	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
23	Compositional Signatures of Conventional, Free Range, and Organic Pork Meat Using Fingerprint Techniques. Foods, 2015, 4, 359-375.	4.3	17
24	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
25	Differentiation of specialty coffees by proton transfer reaction-mass spectrometry. Food Research International, 2013, 53, 433-439.	6.2	45
26	PTR-MS monitoring of volatiles fingerprint evolution during grape must cooking. LWT - Food Science and Technology, 2013, 51, 356-360.	5.2	4
27	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
28	Authentication of organic and conventional eggs by carotenoid profiling. Food Chemistry, 2011, 126, 1299-1305.	8.2	56
29	Chemical Conversion of Î±-Keto Acids in Relation to Flavor Formation in Fermented Foods. Journal of Agricultural and Food Chemistry, 2004, 52, 1263-1268.	5.2	43