Supervised pattern recognition in food analysis

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Citation Report

#	Article	IF	CITATIONS
1	Determination of Chinese rice wine from different wineries by near-infrared spectroscopy combined with chemometrics methods. , 2007, 6761, 214.		0
2	Study of some European cheeses geographical traceability by pattern recognition analysis of multielemental data. European Food Research and Technology, 2008, 227, 1419-1427.	3.3	30
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5	Multivariate statistical analysis of botrytised wines of different origin. Food Chemistry, 2008, 110, 742-750.	8.2	31
6	Characterization of paper finishes by use of infrared spectroscopy in combination with canonical variate analysis. Talanta, 2008, 77, 751-757.	5.5	14
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21	Traceability of honey origin based on volatiles pattern processing by artificial neural networks. Journal of Chromatography A, 2009, 1216, 1458-1462.	3.7	108
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