

# 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.	1.6	30
3	An electronic tongue for fish freshness analysis using a thick-film array of electrodes. Mikrochimica Acta, 2008, 163, 121-129.	2.5	67
4	Raw bovine meat fatty acids profile as an origin discriminator. Food Chemistry, 2008, 109, 840-847.	4.2	29
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9	Application of Neural Networks to Identify Wine Based on Electronic Tongue. , 2008, , .		0
10	An Electronic Tongue Based on Genetic Algorithm Improving BP Neural Network. , 2008, , .		3
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21	Traceability of honey origin based on volatiles pattern processing by artificial neural networks. <i>Journal of Chromatography A</i> , 2009, 1216, 1458-1462.	1.8	108
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