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Comparisons of different regressions tools in measurement of antioxidant activity in green tea using near infrared spectroscopy

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#	Paper	IF	Citations
78	Application of near infrared spectroscopy for the rapid determination of antioxidant activity of bamboo leaf extract. <i>Food Chemistry</i> , <b>2012</b> , 135, 2147-56	8.5	100
77	Prediction of soluble solids content of pineapple via non-invasive low cost visible and shortwave near infrared spectroscopy and artificial neural network. <i>Biosystems Engineering</i> , <b>2012</b> , 113, 158-165	4.8	36
76	Qualitative and quantitative analysis in solid-state fermentation of protein feed by FT-NIR spectroscopy integrated with multivariate data analysis. <i>Analytical Methods</i> , <b>2013</b> , 5, 1872	3.2	19
75	Estimation of nitrogen, phosphorus, and potassium contents in the leaves of different plants using laboratory-based visible and near-infrared reflectance spectroscopy: comparison of partial least-square regression and support vector machine regression methods. <i>International Journal of Remote Sensing</i> , <b>2013</b> , 34, 2502-2518	3.1	100
74	Determination of Amino Acid Nitrogen in Soy Sauce Using Near Infrared Spectroscopy Combined with Characteristic Variables Selection and Extreme Learning Machine. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 2486-2493	5.1	45
73	Prediction of tyrosinase inhibitory activities of Morus alba root bark extracts from HPLC fingerprints. <i>Microchemical Journal</i> , <b>2013</b> , 110, 731-738	4.8	13
72	Prediction of L-Ascorbic Acid using FTIR-ATR Terahertz Spectroscopy Combined with Interval Partial Least Squares (iPLS) Regression. <i>Engineering in Agriculture, Environment and Food</i> , <b>2013</b> , 6, 111-117	1.7	12
71	Comparison of Partial Least Squares and Artificial Neural Network for the prediction of antioxidant activity in extract of Pegaga (Centella) varieties from <sup>1</sup> H Nuclear Magnetic Resonance spectroscopy. <i>Food Research International</i> , <b>2013</b> , 54, 852-860	7	28
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66	A nondestructive method for fish freshness determination with electronic tongue combined with linear and non-linear multivariate algorithms. <i>Czech Journal of Food Sciences</i> , <b>2014</b> , 32, 532-537	1.3	12
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