

# Rapid detecting total acid content and classifying different infrared spectroscopy and least-squares support vector

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Application of visible and near infrared hyperspectral imaging for non-invasively measuring distribution of water-holding capacity in salmon flesh. <i>Talanta</i> , 2013, 116, 266-276.	2.9	101
2	Supervised principal components: a new method for multivariate spectral analysis. <i>Journal of Chemometrics</i> , 2013, 27, 457-465.	0.7	5
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4	Characterizing and Authenticating Montilla-Moriles PDO Vinegars Using Near Infrared Reflectance Spectroscopy (NIRS) Technology. <i>Sensors</i> , 2014, 14, 3528-3542.	2.1	22
5	Analysis of volatile organic compounds from Chinese vinegar substrate during solid-state fermentation using a colorimetric sensor array. <i>Analytical Methods</i> , 2014, 6, 9383-9391.	1.3	17
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14	Application of FT-NIR spectroscopy and FT-IR spectroscopy to Chinese rice wine for rapid determination of fermentation process parameters. <i>Analytical Methods</i> , 2015, 7, 2726-2737.	1.3	16
15	A single cataluminescence sensor based on spectral array and its use in the identification of vinegars. <i>Analytica Chimica Acta</i> , 2015, 864, 64-73.	2.6	9
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17	Measurement of fermentation parameters of Chinese rice wine using Raman spectroscopy combined with linear and non-linear regression methods. <i>Food Control</i> , 2015, 56, 95-102.	2.8	49
18	Monitoring of fermentation process parameters of Chinese rice wine using attenuated total reflectance mid-infrared spectroscopy. <i>Food Control</i> , 2015, 50, 405-412.	2.8	47

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22	Determination Geographical Origin and Flavonoids Content of Goji Berry Using Near-Infrared Spectroscopy and Chemometrics. Food Analytical Methods, 2016, 9, 68-79.	1.3	52
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36	Release profile predictions of controlled release fertilisers: Least Squares Support Vector Machines. Biosystems Engineering, 2018, 172, 67-74.	1.9	8

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48	Comparison of Chemometric Problems in Food Analysis using Non-Linear Methods. <i>Molecules</i> , 2020, 25, 3025.	1.7	28
49	Combining Correlation-Based Feature and Machine Learning for Sensory Evaluation of Saigon Beer. <i>International Journal of Knowledge and Systems Science</i> , 2020, 11, 71-85.	0.5	7
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58	Physicochemical parameters combined flash GC e-nose and artificial neural network for quality and volatile characterization of vinegar with different brewing techniques. <i>Food Chemistry</i> , 2022, 374, 131658.	4.2	24
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