Discrimination of whisky brands and counterfeit identi and multivariate data analysis

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Citation Report

#	Article	IF	Citations
1	Forensic discrimination between authentic and counterfeit perfumes using paper spray mass spectrometry and multivariate supervised classification. Analytical Methods, 2017, 9, 4979-4987.	1.3	16
2	Paper spray mass spectrometry and chemometric tools for a fast and reliable identification of counterfeit blended Scottish whiskies. Food Chemistry, 2017, 237, 1058-1064.	4.2	43
3	Determination of the country of origin of true mahogany (Swietenia macrophylla King) wood in five Latin American countries using handheld NIR devices and multivariate data analysis. Holzforschung, 2018, 72, 521-530.	0.9	26
4	Paper spray ionization mass spectrometry allied to chemometric tools for quantification of whisky adulteration with additions of sugarcane spirit. Analytical Methods, 2018, 10, 1952-1960.	1.3	28
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