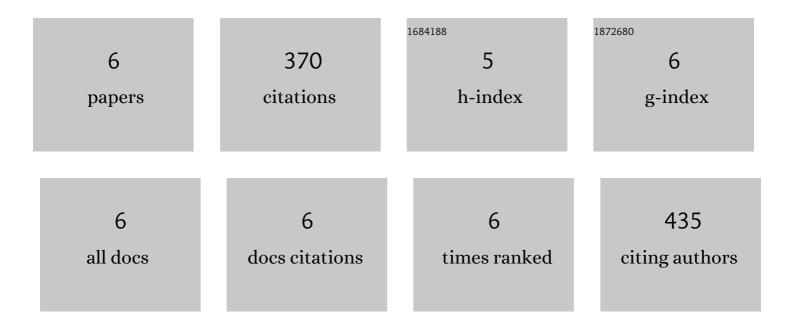
## Val J Steele

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4497557/publications.pdf Version: 2024-02-01



VAL I STEELE

#	Article	IF	CITATIONS
1	Ancient lipids reveal continuity in culinary practices across the transition to agriculture in Northern Europe. Proceedings of the National Academy of Sciences of the United States of America, 2011, 108, 17910-17915.	7.1	164
2	Distinguishing wild ruminant lipids by gas chromatography/combustion/isotope ratio mass spectrometry. Rapid Communications in Mass Spectrometry, 2012, 26, 2359-2364.	1.5	78
3	Cooking fish and drinking milk? Patterns in pottery use in the southeastern Baltic, 3300–2400 cal BC. Journal of Archaeological Science, 2015, 63, 33-43.	2.4	64
4	Olive oil or lard?: Distinguishing plant oils from animal fats in the archeological record of the eastern Mediterranean using gas chromatography/combustion/isotope ratio mass spectrometry. Rapid Communications in Mass Spectrometry, 2010, 24, 3478-3484.	1.5	53
5	Red Lustrous Wheelmade ware: Analysis of organic residues in Late Bronze Age trade and storage vessels from the eastern Mediterranean. Journal of Archaeological Science: Reports, 2017, 16, 641-657.	0.5	7
6	Organic residue analysis of Early Neolithic â€~bog pots' from Denmark demonstrates the processing of wild and domestic foodstuffs. Journal of Archaeological Science: Reports, 2021, 36, 102829.	0.5	4