Gerard Downey

List of Publications by Year
in descending order

126 papers	8,540 citations	44069 48 h-index	46799 89 g-index
127 all docs	127 docs citations	127 times ranked	7063 citing authors

#	Article	IF	Citations
1	Hyperspectral imaging â€" an emerging process analytical tool for food quality and safety control. Trends in Food Science and Technology, 2007, 18, 590-598.	15.1	1,112
2	Recent technological advances for the determination of food authenticity. Trends in Food Science and Technology, 2006, 17, 344-353.	15.1	408
3	Breaking with trends in pre-processing?. TrAC - Trends in Analytical Chemistry, 2013, 50, 96-106.	11.4	367
4	Mid-Infrared Spectroscopy Coupled with Chemometrics: A Tool for the Analysis of Intact Food Systems and the Exploration of Their Molecular Structureâ~Quality Relationships â~ A Review. Chemical Reviews, 2010, 110, 6144-6168.	47.7	338
5	Effect of thermal and high pressure processing on antioxidant activity and instrumental colour of tomato and carrot purÃ©es. Innovative Food Science and Emerging Technologies, 2009, 10, 16-22.	5.6	270
6	Multivariate class modeling for the verification of food-authenticity claims. TrAC - Trends in Analytical Chemistry, 2012, 35, 74-86.	11.4	227
7	Detecting and Quantifying Sunflower Oil Adulteration in Extra Virgin Olive Oils from the Eastern Mediterranean by Visible and Near-Infrared Spectroscopy. Journal of Agricultural and Food Chemistry, 2002, 50, 5520-5525.	5.2	163
8	Preventing overâ€fitting in PLS calibration models of nearâ€infrared (NIR) spectroscopy data using regression coefficients. Journal of Chemometrics, 2011, 25, 375-381.	1.3	151
9	Application of principal component and hierarchical cluster analysis to classify fruits and vegetables commonly consumed in Ireland based on in vitro antioxidant activity. Journal of Food Composition and Analysis, 2011, 24, 250-256.	3.9	149
10	Near- and Mid-Infrared Spectroscopies in Food Authentication:Â Coffee Varietal Identification. Journal of Agricultural and Food Chemistry, 1997, 45, 4357-4361.	5.2	139
11	Detection of Honey Adulteration by Addition of Fructose and Glucose Using near Infrared Transflectance Spectroscopy. Journal of Near Infrared Spectroscopy, 2003, 11, 447-456.	1.5	137
12	Better Quality Food and Beverages: The Role of near Infrared Spectroscopy. Journal of Near Infrared Spectroscopy, 2008, 16, 1-29.	1.5	135
13	Application of Near and Mid-Infrared Spectroscopy to Determine Cheese Quality and Authenticity. Food and Bioprocess Technology, 2008, 1, 117-129.	4.7	130
14	Prediction of beef eating quality from colour, marbling and wavelet texture features. Meat Science, 2008, 80, 1273-1281.	5.5	124
15	Food and food ingredient authentication by mid-infrared spectroscopy and chemometrics. TrAC - Trends in Analytical Chemistry, 1998, 17, 418-424.	11.4	123
16	A Review of near Infrared Spectroscopy in Muscle Food Analysis: 2005â€"2010. Journal of Near Infrared Spectroscopy, 2011, 19, 61-104.	1.5	123
17	Near infrared spectral fingerprinting for confirmation of claimed PDO provenance of honey. Food Chemistry, 2009, 114, 742-746.	8.2	120
18	Rapid Non-destructive Detection of Spoilage of Intact Chicken Breast Muscle Using Near-infrared and Fourier Transform Mid-infrared Spectroscopy and Multivariate Statistics. Food and Bioprocess Technology, 2012, 5, 338-347.	4.7	111

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19	Initial Study of Honey Adulteration by Sugar Solutions Using Midinfrared (MIR) Spectroscopy and Chemometrics. Journal of Agricultural and Food Chemistry, 2004, 52, 33-39.	5.2	106
20	Simultaneous data pre-processing and SVM classification model selection based on a parallel genetic algorithm applied to spectroscopic data of olive oils. Food Chemistry, 2014, 148, 124-130.	8.2	104
21	Authentication of Food and Food Ingredients by near Infrared Spectroscopy. Journal of Near Infrared Spectroscopy, 1996, 4, 47-61.	1.5	103
22	Non-destructive prediction of selected quality attributes of beef by near-infrared reflectance spectroscopy between 750 and 1098 nm. Meat Science, 1998, 49, 399-409.	5.5	99
23	Preliminary contribution to the characterisation of artisanal honey produced on the island of Ireland by palynological and physico-chemical data. Food Chemistry, 2005, 91, 347-354.	8.2	93
24	Geographical origin classification of olive oils by PTR-MS. Food Chemistry, 2008, 108, 374-383.	8.2	93
25	Authentication of Coffee Bean Variety by Near-infrared Reflectance Spectroscopy of Dried Extract. Journal of the Science of Food and Agriculture, 1996, 71, 41-49.	3.5	87
26	Detection of Sugar Adulterants in Apple Juice Using Fourier Transform Infrared Spectroscopy and Chemometrics. Journal of Agricultural and Food Chemistry, 2005, 53, 3281-3286.	5.2	87
27	Using unlabelled data to update classification rules with applications in food authenticity studies. Journal of the Royal Statistical Society Series C: Applied Statistics, 2006, 55, 1-14.	1.0	87
28	Geographical Classification of Honey Samples by Near-Infrared Spectroscopy: A Feasibility Study. Journal of Agricultural and Food Chemistry, 2007, 55, 9128-9134.	5.2	85
29	Differentiation of apple juice samples on the basis of heat treatment and variety using chemometric analysis of MIR and NIR data. Food Research International, 2005, 38, 1109-1115.	6.2	83
30	Detection of Apple Juice Adulteration Using Near-Infrared Transflectance Spectroscopy. Applied Spectroscopy, 2005, 59, 593-599.	2.2	80
31	Geographic Classification of Extra Virgin Olive Oils from the Eastern Mediterranean by Chemometric Analysis of Visible and Near-Infrared Spectroscopic Data. Applied Spectroscopy, 2003, 57, 158-163.	2.2	78
32	Application of class-modelling techniques to near infrared data for food authentication purposes. Food Chemistry, 2011, 125, 1450-1456.	8.2	78
33	Confirmation of Declared Provenance of European Extra Virgin Olive Oil Samples by NIR Spectroscopy. Journal of Agricultural and Food Chemistry, 2008, 56, 11520-11525.	5.2	77
34	Classification of Commercial Skim Milk Powders According to Heat Treatment Using Factorial Discriminant Analysis of Near-Infrared Reflectance Spectra. Applied Spectroscopy, 1990, 44, 150-155.	2.2	73
35	Detection of adulteration in fresh and frozen beefburger products by beef offal using mid-infrared ATR spectroscopy and multivariate data analysis. Meat Science, 2014, 96, 1003-1011.	5.5	72
36	The potential of NIR spectroscopy for the detection of the adulteration of orange juice. Journal of the Science of Food and Agriculture, 1995, 67, 77-84.	3.5	71

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37	Application of Fourier Transform Midinfrared Spectroscopy to the Discrimination between Irish Artisanal Honey and Such Honey Adulterated with Various Sugar Syrups. Journal of Agricultural and Food Chemistry, 2006, 54, 6166-6171.	5.2	71
38	Suppressing sample morphology effects in near infrared spectral imaging using chemometric data pre-treatments. Chemometrics and Intelligent Laboratory Systems, 2012, 117, 129-137.	3.5	69
39	Detection and Identification of Bacteria in an Isolated System with Near-Infrared Spectroscopy and Multivariate Analysis. Journal of Agricultural and Food Chemistry, 2008, 56, 3431-3437.	5.2	65
40	Discrimination between fresh and frozen-then-thawed beef m. longissimus dorsi by combined visible-near infrared reflectance spectroscopy: A feasibility study. Meat Science, 1997, 45, 353-363.	5.5	64
41	Tutorial review. Qualitative analysis in the near-infrared region. Analyst, The, 1994, 119, 2367.	3.5	61
42	Confirmation of Food Origin Claims by Fourier Transform Infrared Spectroscopy and Chemometrics: Extra Virgin Olive Oil from Liguria. Journal of Agricultural and Food Chemistry, 2009, 57, 1735-1741.	5.2	59
43	Review: The Application of near Infrared Spectroscopy to the Measurement of Bioactive Compounds in Food Commodities. Journal of Near Infrared Spectroscopy, 2010, 18, 87-111.	1.5	59
44	Discrimination of Raw Pork, Chicken and Turkey Meat by Spectroscopy in the Visible, Near- and Mid-infrared Ranges. Analytical Communications, 1997, 34, 401-404.	2.2	55
45	Chemometric Processing of Visible and near Infrared Reflectance Spectra for Species Identification in Selected Raw Homogenised Meats. Journal of Near Infrared Spectroscopy, 1999, 7, 145-154.	1.5	55
46	Prediction of Moisture, Fat and Inorganic Salts in Processed Cheese by near Infrared Reflectance Spectroscopy and Multivariate Data Analysis. Journal of Near Infrared Spectroscopy, 2004, 12, 149-157.	1.5	55
47	Use of near Infrared Hyperspectral Imaging to Identify Water Matrix Co-Ordinates in Mushrooms (*Agaricus Bisporus*) Subjected to Mechanical Vibration. Journal of Near Infrared Spectroscopy, 2009, 17, 363-371.	1.5	53
48	Prediction of Tenderness and other Quality Attributes of Beef by near Infrared Reflectance Spectroscopy between 750 and 1100 nm; Further Studies. Journal of Near Infrared Spectroscopy, 2001, 9, 185-198.	1.5	50
49	A comparison of model-based and regression classification techniques applied to near infrared spectroscopic data in food authentication studies. Chemometrics and Intelligent Laboratory Systems, 2007, 89, 102-115.	3.5	50
50	Confirmation of brand identity in foods by near infrared transflectance spectroscopy using classification and class-modelling chemometric techniques â€" The example of a Belgian beer. Food Research International, 2011, 44, 544-549.	6.2	50
51	Potential of near Infrared Transflectance Spectroscopy to Detect Adulteration of Irish Honey by Beet Invert Syrup and High Fructose Corn Syrup. Journal of Near Infrared Spectroscopy, 2006, 14, 139-146.	1.5	49
52	Authentication of Whole and Ground Coffee Beans by near Infrared Reflectance Spectroscopy. Journal of Near Infrared Spectroscopy, 1994, 2, 85-92.	1.5	48
53	Non-invasive and non-destructive percutaneous analysis of farmed salmon flesh by near infra-red spectroscopy. Food Chemistry, 1996, 55, 305-311.	8.2	48
54	Modelling of sensory and instrumental texture parameters in processed cheese by near infrared reflectance spectroscopy. Journal of Dairy Research, 2006, 73, 58-69.	1.4	44

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55	Characterisation and Classification of Italian Virgin Olive Oils by Near- and Mid-Infrared Spectroscopy. Journal of Near Infrared Spectroscopy, 2008, 16, 335-342.	1.5	44
56	Detection and Quantification of Apple Adulteration in Strawberry and Raspberry PurÃ©es Using Visible and near Infrared Spectroscopy. Journal of Near Infrared Spectroscopy, 2002, 10, 289-299.	1.5	43
57	Parent and Harvest Year Effects on Near-Infrared Reflectance Spectroscopic Analysis of Olive (Olea) Tj ETQq1 1 0.784314 rgBT /Overl	5.2	43
58	Dispersive Raman Spectroscopy and Multivariate Data Analysis To Detect Offal Adulteration of Thawed Beefburgers. Journal of Agricultural and Food Chemistry, 2015, 63, 1433-1441.	5.2	42
59	Evaluating Mid-infrared Spectroscopy as a New Technique for Predicting Sensory Texture Attributes of Processed Cheese. Journal of Dairy Science, 2007, 90, 1122-1132.	3.4	41
60	Species Identification in Selected Raw Homogenized Meats by Reflectance Spectroscopy in the Mid-Infrared, Near-Infrared, and Visible Ranges. Applied Spectroscopy, 2000, 54, 894-899.	2.2	40
61	On the feasibility of near infrared spectroscopy to detect contaminants in water using single salt solutions as model systems. Talanta, 2015, 131, 609-618.	5.5	40
62	Quality changes in frozen and thawed, cooked pureed vegetables containing hydrocolloids, gums and dairy powders. International Journal of Food Science and Technology, 2002, 37, 869-877.	2.7	39
63	Potential of SPME-GC and Chemometrics To Detect Adulteration of Soft Fruit PurÃ©es. Journal of Agricultural and Food Chemistry, 2004, 52, 421-427.	5.2	39
64	Initial Studies on the Quantitation of Bruise Damage and Freshness in Mushrooms Using Visible-Near-Infrared Spectroscopy. Journal of Agricultural and Food Chemistry, 2009, 57, 1903-1907.	5.2	39
65	Use of Fourier Transform Infrared Spectroscopy and Chemometric Data Analysis To Evaluate Damage and Age in Mushrooms (*Agaricus bisporus*) Grown in Ireland. Journal of Agricultural and Food Chemistry, 2010, 58, 7770-7776.	5.2	39
66	Quantitation of Lamb Content in Mixtures with Raw Minced Beef Using Visible, Near and Midâ€‑Infrared Spectroscopy. Journal of Food Science, 1999, 64, 587-591.	3.1	38
67	Identification of Spoilage Marker Metabolites in Irish Chicken Breast Muscle Using HPLC, GCâ€"MS Coupled with SPME and Traditional Chemical Techniques. Food and Bioprocess Technology, 2012, 5, 1917-1923.	4.7	38
68	Geographical classification of olive oils by the application of CART and SVM to their FTâ€‘IR. Journal of Chemometrics, 2007, 21, 324-334.	1.3	37
69	Preliminary studies by visible and near-infrared reflectance spectroscopy of juvenile and adult olive (Olea europaea L.) leaves. Journal of the Science of Food and Agriculture, 2006, 86, 999-1004.	3.5	36
70	Confirmation of brand identity of a Trappist beer by mid-infrared spectroscopy coupled with multivariate data analysis. Talanta, 2012, 99, 426-432.	5.5	35
71	Effects of the Adulteration Technique on the Near-Infrared Detection of Melamine in Milk Powder. Journal of Agricultural and Food Chemistry, 2017, 65, 5799-5809.	5.2	35
72	Application of principal component analysis to the prediction of lucerne forage protein content andin vitro dry matter digestibility by NIR spectroscopy. Journal of the Science of Food and Agriculture, 1987, 41, 299-307.	3.5	34

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73	Time series hyperspectral chemical imaging data: Challenges, solutions and applications. Analytica Chimica Acta, 2011, 705, 272-282.	5.4	33
74	Multivariate Analysis of Attenuated Total Reflection–Fourier Transform Infrared Spectroscopic Data to Confirm the Origin of Honeys. Applied Spectroscopy, 2008, 62, 1115-1123.	2.2	32
75	Authentication of Freshvs. Frozen-then-thawed Beef by Near Infrared Reflectance Spectroscopy of Dried Drip Juice. LWT - Food Science and Technology, 1997, 30, 721-726.	5.2	31
76	Feasibility Study on the Use of Visible–Near-Infrared Spectroscopy for the Screening of Individual and Total Glucosinolate Contents in Broccoli. Journal of Agricultural and Food Chemistry, 2012, 60, 7352-7358.	5.2	31
77	Assessment of infant formula quality and composition using Vis-NIR, MIR and Raman process analytical technologies. Talanta, 2018, 183, 320-328.	5.5	31
78	A Comparison of Selected Rapid Methods for Fat Measurement in Fresh Herring (Clupea harengus). Journal of Food Composition and Analysis, 2002, 15, 205-215.	3.9	30
79	Attempted Confirmation of the Provenance of Corsican PDO Honey Using FT-IR Spectroscopy and Multivariate Data Analysis. Journal of Agricultural and Food Chemistry, 2010, 58, 9401-9406.	5.2	30
80	Exploring Authentic Skim and Nonfat Dry Milk Powder Variance for the Development of Nontargeted Adulterant Detection Methods Using Near-Infrared Spectroscopy and Chemometrics. Journal of Agricultural and Food Chemistry, 2013, 61, 9810-9818.	5.2	30
81	Application of Mid-Infrared Spectroscopy to the Prediction of Maturity and Sensory Texture Attributes of Cheddar Cheese. Journal of Food Science, 2007, 72, E130-E137.	3.1	29
82	Preliminary study on the use of near infrared hyperspectral imaging for quantitation and localisation of total glucosinolates in freeze-dried broccoli. Journal of Food Engineering, 2014, 126, 107-112.	5.2	29
83	Detection and Quantification of Apple Adulteration in Diluted and Sulfited Strawberry and Raspberry Purées Using Visible and Near-Infrared Spectroscopy. Journal of Agricultural and Food Chemistry, 2004, 52, 204-209.	5.2	28
84	Assessment of physico-chemical traits related to eating quality of young dairy bull beef at different ageing times using Raman spectroscopy and chemometrics. Food Research International, 2017, 99, 778-789.	6.2	28
85	Process analytical technologies for fat and moisture determination in ground beef - a comparison of guided microwave spectroscopy and near infrared hyperspectral imaging. Food Control, 2017, 73, 1082-1094.	5.5	27
86	Prediction of processed cheese instrumental texture and meltability by mid-infrared spectroscopy coupled with chemometric tools. Journal of Food Engineering, 2007, 80, 1068-1077.	5.2	26
87	Wavelength Selection for Development of a near Infrared Imaging System for Early Detection of Bruise Damage in Mushrooms (<i>Agaricus Bisporus</i>). Journal of Near Infrared Spectroscopy, 2012, 20, 537-546.	1.5	26
88	Preliminary Studies for the Differentiation of Apple Juice Samples by Chemometric Analysis of Solid-Phase Microextraction̂'Gas Chromatographic Data. Journal of Agricultural and Food Chemistry, 2004, 52, 6891-6896.	5.2	24
89	Characterization of Near-Infrared Spectral Variance in the Authentication of Skim and Nonfat Dry Milk Powder Collection Using ANOVA-PCA, Pooled-ANOVA, and Partial Least-Squares Regression. Journal of Agricultural and Food Chemistry, 2014, 62, 8060-8067.	5.2	24
90	Feasibility of Discriminating Dried Dairy Ingredients and Preheat Treatments Using Mid-Infrared and Raman Spectroscopy. Food Analytical Methods, 2018, 11, 1380-1389.	2.6	23

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91	Effects of cryoprotectant mixtures on physical properties of frozen and thawed pureed cooked potatoes: some introductory studies. International Journal of Food Science and Technology, 2003, 38, 857-868.	2.7	22
92	Beef authentication using dietary markers: Chemometric selection and modelling of significant beef biomarkers using concatenated data from multiple analytical methods. Food Chemistry, 2013, 141, 2795-2801.	8.2	22
93	Observations on the water distribution and extractable sugar content in carrot slices after pulsed electric field treatment. Food Research International, 2014, 64, 18-24.	6.2	21
94	Near Infrared Hyperspectral Image Regression: On the Use of Prediction Maps as a Tool for Detecting Model Overfitting. Journal of Near Infrared Spectroscopy, 2014, 22, 261-270.	1.5	21
95	Towards improvement in classification of Escherichia coli, Listeria innocua and their strains in isolated systems based on chemometric analysis of visible and near-infrared spectroscopic data. Journal of Food Engineering, 2015, 149, 87-96.	5.2	21
96	Investigating the use of visible and near infrared spectroscopy to predict sensory and texture attributes of beef M.â€¯longissimus thoracis et lumborum. Meat Science, 2020, 159, 107915.	5.5	20
97	Detection of Offal Adulteration in Beefburgers Using near Infrared Reflectance Spectroscopy and Multivariate Modelling. Journal of Near Infrared Spectroscopy, 2013, 21, 237-248.	1.5	19
98	Identity Confirmation of a Branded, Fermented Cereal Product by UV Spectroscopy: A Feasibility Study Involving a Trappist Beer. Journal of the Institute of Brewing, 2010, 116, 56-61.	2.3	18
99	Prediction of naturally-occurring, industrially-induced and total trans fatty acids in butter, dairy spreads and Cheddar cheese using vibrational spectroscopy and multivariate data analysis. International Dairy Journal, 2015, 51, 41-51.	3.0	18
100	Application of Raman spectroscopy and chemometric techniques to assess sensory characteristics of young dairy bull beef. Food Research International, 2018, 107, 27-40.	6.2	18
101	Prediction of Inorganic Salt and Moisture Content of Process Cheese Using Dielectric Spectroscopy. International Journal of Food Properties, 2005, 8, 543-557.	3.0	17
102	Studies on Proofing of Yeasted Bread Dough Using Near- and Mid-Infrared Spectroscopy. Journal of Agricultural and Food Chemistry, 2008, 56, 922-931.	5.2	17
103	A Hierarchical Discriminant Analysis for Species Identification in Raw Meat by Visible and near Infrared Spectroscopy. Journal of Near Infrared Spectroscopy, 2004, 12, 183-188.	1.5	16
104	Exploration of microwave dielectric and near infrared spectroscopy with multivariate data analysis for fat content determination in ground beef. Food Control, 2016, 68, 260-270.	5.5	16
105	The use of near infrared reflectance spectroscopy for predicting the quality of grass silage. Journal of the Science of Food and Agriculture, 1987, 38, 209-216.	3.5	14
106	Influence of Polymer Packaging Films on Hyperspectral Imaging Data in the Visibleâ€"Near-Infrared (450â€"950 nm) Wavelength Range. Applied Spectroscopy, 2010, 64, 304-312.	2.2	13
107	Selection of Variables Based on Most Stable Normalised Partial Least Squares Regression Coefficients in an Ensemble Monte Carlo Procedure. Journal of Near Infrared Spectroscopy, 2011, 19, 443-450.	1.5	13
108	Detection and identification of selected bacteria, inoculated on chicken breast, using near infrared spectroscopy and chemometrics. Sensing and Instrumentation for Food Quality and Safety, 2011, 5, 57-62.	1.5	12

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109	Discriminant and Class-Modelling Chemometric Techniques for Food PDO Verification. Comprehensive Analytical Chemistry, 2013, 60, 317-338.	1.3	12
110	Dried grass silage analysis by NIR reflectance spectroscopyâ€"A Comparison of stepwise multiple linear and principal component techniques for calibration development on raw and transformed spectral data. Journal of Chemometrics, 1989, 3, 397-407.	1.3	11
111	Direct classification of related species of fungal endophytes (<i>EpichloÃƒÂ«</i>spp.) using visible and near-infrared spectroscopy and multivariate analysis. FEMS Microbiology Letters, 2008, 284, 135-141.	1.8	10
112	Development of chemometric models using Vis-NIR and Raman spectral data fusion for assessment of infant formula storage temperature and time. Innovative Food Science and Emerging Technologies, 2021, 67, 102551.	5.6	10
113	Estimation of moisture in undried wheat and barley by near infrared reflectance. Journal of the Science of Food and Agriculture, 1985, 36, 951-958.	3.5	9
114	Wheat trading in the republic of Ireland: The utility of a hardness index derived by near infrared reflectance spectroscopy. Journal of the Science of Food and Agriculture, 1986, 37, 762-766.	3.5	9
115	Prediction of moisture and bulk density in milled peat by near infrared reflectance. Journal of the Science of Food and Agriculture, 1986, 37, 231-238.	3.5	8
116	Near infra-red analysis of grass silage by principal component analysis of transformed reflectance data. Journal of the Science of Food and Agriculture, 1987, 41, 219-229.	3.5	7
117	Water Absorbance Pattern of Physically-Damaged Mushrooms Stored at Ambient Conditions. Journal of Near Infrared Spectroscopy, 2009, 17, 353-361.	1.5	7
118	Semiâ€supervised linear discriminant analysis. Journal of Chemometrics, 2011, 25, 621-630.	1.3	7
119	Analysis of Meats. Agronomy, 0, , 599-632.	0.2	7
120	The application of transcriptomic data in the authentication of beef derived from contrasting production systems. BMC Genomics, 2016, 17, 746.	2.8	7
121	Performances of full cross-validation partial least squares regression models developed using Raman spectral data for the prediction of bull beef sensory attributes. Data in Brief, 2018, 19, 1355-1360.	1.0	7
122	Vibrational spectroscopy in studies of food origin. , 2013, , 94-116.		3
123	Food and Health â€" A European Perspective. British Food Journal, 1989, 91, 31-33.	2.9	2
124	Alterations in algae biliproteins induced by freeze-drying. Biochemical Society Transactions, 1985, 13, 497-497.	3.4	0
125	A New, â€œCentennialâ€Year: Goals, Opportunities, and Responsibilities. Cereal Foods World, 2015, 60, 3-3.	0.2	0
126	Authentication of Coffee Bean Variety by Nearinfrared Reflectance Spectroscopy of Dried Extract. Journal of the Science of Food and Agriculture, 1996, 71, 41-49.	3.5	0