

Gerard Downey

List of Publications by Year in descending order

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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	Development of chemometric models using Vis-NIR and Raman spectral data fusion for assessment of infant formula storage temperature and time. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 67, 102551.	5.6	10
2	Investigating the use of visible and near infrared spectroscopy to predict sensory and texture attributes of beef <i>M. longissimus thoracis et lumborum</i> . <i>Meat Science</i> , 2020, 159, 107915.	5.5	20
3	Application of Raman spectroscopy and chemometric techniques to assess sensory characteristics of young dairy bull beef. <i>Food Research International</i> , 2018, 107, 27-40.	6.2	18
4	Assessment of infant formula quality and composition using Vis-NIR, MIR and Raman process analytical technologies. <i>Talanta</i> , 2018, 183, 320-328.	5.5	31
5	Feasibility of Discriminating Dried Dairy Ingredients and Preheat Treatments Using Mid-Infrared and Raman Spectroscopy. <i>Food Analytical Methods</i> , 2018, 11, 1380-1389.	2.6	23
6	Performances of full cross-validation partial least squares regression models developed using Raman spectral data for the prediction of bull beef sensory attributes. <i>Data in Brief</i> , 2018, 19, 1355-1360.	1.0	7
7	Effects of the Adulteration Technique on the Near-Infrared Detection of Melamine in Milk Powder. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5799-5809.	5.2	35
8	Assessment of physico-chemical traits related to eating quality of young dairy bull beef at different ageing times using Raman spectroscopy and chemometrics. <i>Food Research International</i> , 2017, 99, 778-789.	6.2	28
9	Process analytical technologies for fat and moisture determination in ground beef - a comparison of guided microwave spectroscopy and near infrared hyperspectral imaging. <i>Food Control</i> , 2017, 73, 1082-1094.	5.5	27
10	The application of transcriptomic data in the authentication of beef derived from contrasting production systems. <i>BMC Genomics</i> , 2016, 17, 746.	2.8	7
11	Exploration of microwave dielectric and near infrared spectroscopy with multivariate data analysis for fat content determination in ground beef. <i>Food Control</i> , 2016, 68, 260-270.	5.5	16
12	A New, "Centennial" Year: Goals, Opportunities, and Responsibilities. <i>Cereal Foods World</i> , 2015, 60, 3-3.	0.2	0
13	Dispersive Raman Spectroscopy and Multivariate Data Analysis To Detect Offal Adulteration of Thawed Beefburgers. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1433-1441.	5.2	42
14	On the feasibility of near infrared spectroscopy to detect contaminants in water using single salt solutions as model systems. <i>Talanta</i> , 2015, 131, 609-618.	5.5	40
15	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. <i>International Dairy Journal</i> , 2015, 51, 41-51.	3.0	18
16	Towards improvement in classification of <i>Escherichia coli</i> , <i>Listeria innocua</i> and their strains in isolated systems based on chemometric analysis of visible and near-infrared spectroscopic data. <i>Journal of Food Engineering</i> , 2015, 149, 87-96.	5.2	21
17	Simultaneous data pre-processing and SVM classification model selection based on a parallel genetic algorithm applied to spectroscopic data of olive oils. <i>Food Chemistry</i> , 2014, 148, 124-130.	8.2	104
18	Preliminary study on the use of near infrared hyperspectral imaging for quantitation and localisation of total glucosinolates in freeze-dried broccoli. <i>Journal of Food Engineering</i> , 2014, 126, 107-112.	5.2	29

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19	Observations on the water distribution and extractable sugar content in carrot slices after pulsed electric field treatment. <i>Food Research International</i> , 2014, 64, 18-24.	6.2	21
20	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. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 8060-8067.	5.2	24
21	Detection of adulteration in fresh and frozen beefburger products by beef offal using mid-infrared ATR spectroscopy and multivariate data analysis. <i>Meat Science</i> , 2014, 96, 1003-1011.	5.5	72
22	Near Infrared Hyperspectral Image Regression: On the Use of Prediction Maps as a Tool for Detecting Model Overfitting. <i>Journal of Near Infrared Spectroscopy</i> , 2014, 22, 261-270.	1.5	21
23	Breaking with trends in pre-processing?. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 50, 96-106.	11.4	367
24	Exploring Authentic Skim and Nonfat Dry Milk Powder Variance for the Development of Nontargeted Adulterant Detection Methods Using Near-Infrared Spectroscopy and Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 9810-9818.	5.2	30
25	Beef authentication using dietary markers: Chemometric selection and modelling of significant beef biomarkers using concatenated data from multiple analytical methods. <i>Food Chemistry</i> , 2013, 141, 2795-2801.	8.2	22
26	Discriminant and Class-Modelling Chemometric Techniques for Food PDO Verification. <i>Comprehensive Analytical Chemistry</i> , 2013, 60, 317-338.	1.3	12
27	Vibrational spectroscopy in studies of food origin. , 2013, , 94-116.		3
28	Detection of Offal Adulteration in Beefburgers Using near Infrared Reflectance Spectroscopy and Multivariate Modelling. <i>Journal of Near Infrared Spectroscopy</i> , 2013, 21, 237-248.	1.5	19
29	Suppressing sample morphology effects in near infrared spectral imaging using chemometric data pre-treatments. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2012, 117, 129-137.	3.5	69
30	Feasibility Study on the Use of Visible-Near-Infrared Spectroscopy for the Screening of Individual and Total Glucosinolate Contents in Broccoli. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7352-7358.	5.2	31
31	Confirmation of brand identity of a Trappist beer by mid-infrared spectroscopy coupled with multivariate data analysis. <i>Talanta</i> , 2012, 99, 426-432.	5.5	35
32	Wavelength Selection for Development of a near Infrared Imaging System for Early Detection of Bruise Damage in Mushrooms (<i>Agaricus Bisporus</i>). <i>Journal of Near Infrared Spectroscopy</i> , 2012, 20, 537-546.	1.5	26
33	Identification of Spoilage Marker Metabolites in Irish Chicken Breast Muscle Using HPLC, GC-MS Coupled with SPME and Traditional Chemical Techniques. <i>Food and Bioprocess Technology</i> , 2012, 5, 1917-1923.	4.7	38
34	Multivariate class modeling for the verification of food-authenticity claims. <i>TrAC - Trends in Analytical Chemistry</i> , 2012, 35, 74-86.	11.4	227
35	Rapid Non-destructive Detection of Spoilage of Intact Chicken Breast Muscle Using Near-infrared and Fourier Transform Mid-infrared Spectroscopy and Multivariate Statistics. <i>Food and Bioprocess Technology</i> , 2012, 5, 338-347.	4.7	111
36	Time series hyperspectral chemical imaging data: Challenges, solutions and applications. <i>Analytica Chimica Acta</i> , 2011, 705, 272-282.	5.4	33

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37	Confirmation of brand identity in foods by near infrared transreflectance spectroscopy using classification and class-modelling chemometric techniques – The example of a Belgian beer. <i>Food Research International</i> , 2011, 44, 544-549.	6.2	50
38	Selection of Variables Based on Most Stable Normalised Partial Least Squares Regression Coefficients in an Ensemble Monte Carlo Procedure. <i>Journal of Near Infrared Spectroscopy</i> , 2011, 19, 443-450.	1.5	13
39	A Review of near Infrared Spectroscopy in Muscle Food Analysis: 2005–2010. <i>Journal of Near Infrared Spectroscopy</i> , 2011, 19, 61-104.	1.5	123
40	Detection and identification of selected bacteria, inoculated on chicken breast, using near infrared spectroscopy and chemometrics. <i>Sensing and Instrumentation for Food Quality and Safety</i> , 2011, 5, 57-62.	1.5	12
41	Preventing overfitting in PLS calibration models of near-infrared (NIR) spectroscopy data using regression coefficients. <i>Journal of Chemometrics</i> , 2011, 25, 375-381.	1.3	151
42	Semi-supervised linear discriminant analysis. <i>Journal of Chemometrics</i> , 2011, 25, 621-630.	1.3	7
43	Application of class-modelling techniques to near infrared data for food authentication purposes. <i>Food Chemistry</i> , 2011, 125, 1450-1456.	8.2	78
44	Application of principal component and hierarchical cluster analysis to classify fruits and vegetables commonly consumed in Ireland based on in vitro antioxidant activity. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 250-256.	3.9	149
45	Review: The Application of near Infrared Spectroscopy to the Measurement of Bioactive Compounds in Food Commodities. <i>Journal of Near Infrared Spectroscopy</i> , 2010, 18, 87-111.	1.5	59
46	Identity Confirmation of a Branded, Fermented Cereal Product by UV Spectroscopy: A Feasibility Study Involving a Trappist Beer. <i>Journal of the Institute of Brewing</i> , 2010, 116, 56-61.	2.3	18
47	Attempted Confirmation of the Provenance of Corsican PDO Honey Using FT-IR Spectroscopy and Multivariate Data Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9401-9406.	5.2	30
48	Use of Fourier Transform Infrared Spectroscopy and Chemometric Data Analysis To Evaluate Damage and Age in Mushrooms (<i>Agaricus bisporus</i>) Grown in Ireland. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7770-7776.	5.2	39
49	Influence of Polymer Packaging Films on Hyperspectral Imaging Data in the Visible–Near-Infrared (450–950 nm) Wavelength Range. <i>Applied Spectroscopy</i> , 2010, 64, 304-312.	2.2	13
50	Mid-Infrared Spectroscopy Coupled with Chemometrics: A Tool for the Analysis of Intact Food Systems and the Exploration of Their Molecular Structure–Quality Relationships – A Review. <i>Chemical Reviews</i> , 2010, 110, 6144-6168.	47.7	338
51	Near infrared spectral fingerprinting for confirmation of claimed PDO provenance of honey. <i>Food Chemistry</i> , 2009, 114, 742-746.	8.2	120
52	Initial Studies on the Quantitation of Bruise Damage and Freshness in Mushrooms Using Visible-Near-Infrared Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1903-1907.	5.2	39
53	Effect of thermal and high pressure processing on antioxidant activity and instrumental colour of tomato and carrot purées. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 16-22.	5.6	270
54	Confirmation of Food Origin Claims by Fourier Transform Infrared Spectroscopy and Chemometrics: Extra Virgin Olive Oil from Liguria. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1735-1741.	5.2	59

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55	Use of near Infrared Hyperspectral Imaging to Identify Water Matrix Co-Ordinates in Mushrooms (<i>Agaricus Bisporus</i>) Subjected to Mechanical Vibration. <i>Journal of Near Infrared Spectroscopy</i> , 2009, 17, 363-371.	1.5	53
56	Water Absorbance Pattern of Physically-Damaged Mushrooms Stored at Ambient Conditions. <i>Journal of Near Infrared Spectroscopy</i> , 2009, 17, 353-361.	1.5	7
57	Application of Near and Mid-Infrared Spectroscopy to Determine Cheese Quality and Authenticity. <i>Food and Bioprocess Technology</i> , 2008, 1, 117-129.	4.7	130
58	Geographical origin classification of olive oils by PTR-MS. <i>Food Chemistry</i> , 2008, 108, 374-383.	8.2	93
59	Direct classification of related species of fungal endophytes (<i>Epichloa</i> spp.) using visible and near-infrared spectroscopy and multivariate analysis. <i>FEMS Microbiology Letters</i> , 2008, 284, 135-141.	1.8	10
60	Better Quality Food and Beverages: The Role of near Infrared Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2008, 16, 1-29.	1.5	135
61	Prediction of beef eating quality from colour, marbling and wavelet texture features. <i>Meat Science</i> , 2008, 80, 1273-1281.	5.5	124
62	Multivariate Analysis of Attenuated Total Reflection Fourier Transform Infrared Spectroscopic Data to Confirm the Origin of Honey. <i>Applied Spectroscopy</i> , 2008, 62, 1115-1123.	2.2	32
63	Confirmation of Declared Provenance of European Extra Virgin Olive Oil Samples by NIR Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 11520-11525.	5.2	77
64	Detection and Identification of Bacteria in an Isolated System with Near-Infrared Spectroscopy and Multivariate Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3431-3437.	5.2	65
65	Studies on Proofing of Yeasted Bread Dough Using Near- and Mid-Infrared Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 922-931.	5.2	17
66	Characterisation and Classification of Italian Virgin Olive Oils by Near- and Mid-Infrared Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2008, 16, 335-342.	1.5	44
67	Hyperspectral imaging – an emerging process analytical tool for food quality and safety control. <i>Trends in Food Science and Technology</i> , 2007, 18, 590-598.	15.1	1,112
68	Geographical Classification of Honey Samples by Near-Infrared Spectroscopy: A Feasibility Study. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 9128-9134.	5.2	85
69	Evaluating Mid-infrared Spectroscopy as a New Technique for Predicting Sensory Texture Attributes of Processed Cheese. <i>Journal of Dairy Science</i> , 2007, 90, 1122-1132.	3.4	41
70	Geographical classification of olive oils by the application of CART and SVM to their FTIR. <i>Journal of Chemometrics</i> , 2007, 21, 324-334.	1.3	37
71	A comparison of model-based and regression classification techniques applied to near infrared spectroscopic data in food authentication studies. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2007, 89, 102-115.	3.5	50
72	Prediction of processed cheese instrumental texture and meltability by mid-infrared spectroscopy coupled with chemometric tools. <i>Journal of Food Engineering</i> , 2007, 80, 1068-1077.	5.2	26

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73	Application of Mid-Infrared Spectroscopy to the Prediction of Maturity and Sensory Texture Attributes of Cheddar Cheese. <i>Journal of Food Science</i> , 2007, 72, E130-E137.	3.1	29
74	Application of Fourier Transform Midinfrared Spectroscopy to the Discrimination between Irish Artisanal Honey and Such Honey Adulterated with Various Sugar Syrups. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6166-6171.	5.2	71
75	Recent technological advances for the determination of food authenticity. <i>Trends in Food Science and Technology</i> , 2006, 17, 344-353.	15.1	408
76	Potential of near Infrared Transflectance Spectroscopy to Detect Adulteration of Irish Honey by Beet Invert Syrup and High Fructose Corn Syrup. <i>Journal of Near Infrared Spectroscopy</i> , 2006, 14, 139-146.	1.5	49
77	Using unlabelled data to update classification rules with applications in food authenticity studies. <i>Journal of the Royal Statistical Society Series C: Applied Statistics</i> , 2006, 55, 1-14.	1.0	87
78	Preliminary studies by visible and near-infrared reflectance spectroscopy of juvenile and adult olive (<i>Olea europaea</i> L.) leaves. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 999-1004.	3.5	36
79	Modelling of sensory and instrumental texture parameters in processed cheese by near infrared reflectance spectroscopy. <i>Journal of Dairy Research</i> , 2006, 73, 58-69.	1.4	44
80	Preliminary contribution to the characterisation of artisanal honey produced on the island of Ireland by palynological and physico-chemical data. <i>Food Chemistry</i> , 2005, 91, 347-354.	8.2	93
81	Prediction of Inorganic Salt and Moisture Content of Process Cheese Using Dielectric Spectroscopy. <i>International Journal of Food Properties</i> , 2005, 8, 543-557.	3.0	17
82	Detection of Sugar Adulterants in Apple Juice Using Fourier Transform Infrared Spectroscopy and Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3281-3286.	5.2	87
83	Detection of Apple Juice Adulteration Using Near-Infrared Transflectance Spectroscopy. <i>Applied Spectroscopy</i> , 2005, 59, 593-599.	2.2	80
84	Differentiation of apple juice samples on the basis of heat treatment and variety using chemometric analysis of MIR and NIR data. <i>Food Research International</i> , 2005, 38, 1109-1115.	6.2	83
85	Potential of SPME-GC and Chemometrics To Detect Adulteration of Soft Fruit PurÃ©es. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 421-427.	5.2	39
86	Detection and Quantification of Apple Adulteration in Diluted and Sulfited Strawberry and Raspberry PurÃ©es Using Visible and Near-Infrared Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 204-209.	5.2	28
87	Preliminary Studies for the Differentiation of Apple Juice Samples by Chemometric Analysis of Solid-Phase Microextraction~Gas Chromatographic Data. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6891-6896.	5.2	24
88	Parent and Harvest Year Effects on Near-Infrared Reflectance Spectroscopic Analysis of Olive (<i>Olea</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	5.2	43
89	Initial Study of Honey Adulteration by Sugar Solutions Using Midinfrared (MIR) Spectroscopy and Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 33-39.	5.2	106
90	A Hierarchical Discriminant Analysis for Species Identification in Raw Meat by Visible and near Infrared Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2004, 12, 183-188.	1.5	16

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91	Prediction of Moisture, Fat and Inorganic Salts in Processed Cheese by near Infrared Reflectance Spectroscopy and Multivariate Data Analysis. <i>Journal of Near Infrared Spectroscopy</i> , 2004, 12, 149-157.	1.5	55
92	Effects of cryoprotectant mixtures on physical properties of frozen and thawed pureed cooked potatoes: some introductory studies. <i>International Journal of Food Science and Technology</i> , 2003, 38, 857-868.	2.7	22
93	Geographic Classification of Extra Virgin Olive Oils from the Eastern Mediterranean by Chemometric Analysis of Visible and Near-Infrared Spectroscopic Data. <i>Applied Spectroscopy</i> , 2003, 57, 158-163.	2.2	78
94	Detection of Honey Adulteration by Addition of Fructose and Glucose Using near Infrared Transflectance Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2003, 11, 447-456.	1.5	137
95	Detection and Quantification of Apple Adulteration in Strawberry and Raspberry Purées Using Visible and near Infrared Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2002, 10, 289-299.	1.5	43
96	Detecting and Quantifying Sunflower Oil Adulteration in Extra Virgin Olive Oils from the Eastern Mediterranean by Visible and Near-Infrared Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5520-5525.	5.2	163
97	A Comparison of Selected Rapid Methods for Fat Measurement in Fresh Herring (<i>Clupea harengus</i>). <i>Journal of Food Composition and Analysis</i> , 2002, 15, 205-215.	3.9	30
98	Quality changes in frozen and thawed, cooked pureed vegetables containing hydrocolloids, gums and dairy powders. <i>International Journal of Food Science and Technology</i> , 2002, 37, 869-877.	2.7	39
99	Prediction of Tenderness and other Quality Attributes of Beef by near Infrared Reflectance Spectroscopy between 750 and 1100 nm; Further Studies. <i>Journal of Near Infrared Spectroscopy</i> , 2001, 9, 185-198.	1.5	50
100	Species Identification in Selected Raw Homogenized Meats by Reflectance Spectroscopy in the Mid-Infrared, Near-Infrared, and Visible Ranges. <i>Applied Spectroscopy</i> , 2000, 54, 894-899.	2.2	40
101	Quantitation of Lamb Content in Mixtures with Raw Minced Beef Using Visible, Near and Mid-Infrared Spectroscopy. <i>Journal of Food Science</i> , 1999, 64, 587-591.	3.1	38
102	Chemometric Processing of Visible and near Infrared Reflectance Spectra for Species Identification in Selected Raw Homogenised Meats. <i>Journal of Near Infrared Spectroscopy</i> , 1999, 7, 145-154.	1.5	55
103	Food and food ingredient authentication by mid-infrared spectroscopy and chemometrics. <i>TrAC - Trends in Analytical Chemistry</i> , 1998, 17, 418-424.	11.4	123
104	Non-destructive prediction of selected quality attributes of beef by near-infrared reflectance spectroscopy between 750 and 1098 nm. <i>Meat Science</i> , 1998, 49, 399-409.	5.5	99
105	Discrimination of Raw Pork, Chicken and Turkey Meat by Spectroscopy in the Visible, Near- and Mid-infrared Ranges. <i>Analytical Communications</i> , 1997, 34, 401-404.	2.2	55
106	Near- and Mid-Infrared Spectroscopies in Food Authentication: Coffee Varietal Identification. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4357-4361.	5.2	139
107	Authentication of Fresh vs. Frozen-then-thawed Beef by Near Infrared Reflectance Spectroscopy of Dried Drip Juice. <i>LWT - Food Science and Technology</i> , 1997, 30, 721-726.	5.2	31
108	Discrimination between fresh and frozen-then-thawed beef m. longissimus dorsi by combined visible-near infrared reflectance spectroscopy: A feasibility study. <i>Meat Science</i> , 1997, 45, 353-363.	5.5	64

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109	Authentication of Food and Food Ingredients by near Infrared Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 1996, 4, 47-61.	1.5	103
110	Authentication of Coffee Bean Variety by Near-infrared Reflectance Spectroscopy of Dried Extract. <i>Journal of the Science of Food and Agriculture</i> , 1996, 71, 41-49.	3.5	87
111	Non-invasive and non-destructive percutaneous analysis of farmed salmon flesh by near infra-red spectroscopy. <i>Food Chemistry</i> , 1996, 55, 305-311.	8.2	48
112	Authentication of Coffee Bean Variety by Nearinfrared Reflectance Spectroscopy of Dried Extract. <i>Journal of the Science of Food and Agriculture</i> , 1996, 71, 41-49.	3.5	0
113	The potential of NIR spectroscopy for the detection of the adulteration of orange juice. <i>Journal of the Science of Food and Agriculture</i> , 1995, 67, 77-84.	3.5	71
114	Tutorial review. Qualitative analysis in the near-infrared region. <i>Analyst, The</i> , 1994, 119, 2367.	3.5	61
115	Authentication of Whole and Ground Coffee Beans by near Infrared Reflectance Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 1994, 2, 85-92.	1.5	48
116	Classification of Commercial Skim Milk Powders According to Heat Treatment Using Factorial Discriminant Analysis of Near-Infrared Reflectance Spectra. <i>Applied Spectroscopy</i> , 1990, 44, 150-155.	2.2	73
117	Dried grass silage analysis by NIR reflectance spectroscopy—A Comparison of stepwise multiple linear and principal component techniques for calibration development on raw and transformed spectral data. <i>Journal of Chemometrics</i> , 1989, 3, 397-407.	1.3	11
118	Food and Health — A European Perspective. <i>British Food Journal</i> , 1989, 91, 31-33.	2.9	2
119	The use of near infrared reflectance spectroscopy for predicting the quality of grass silage. <i>Journal of the Science of Food and Agriculture</i> , 1987, 38, 209-216.	3.5	14
120	Near infra-red analysis of grass silage by principal component analysis of transformed reflectance data. <i>Journal of the Science of Food and Agriculture</i> , 1987, 41, 219-229.	3.5	7
121	Application of principal component analysis to the prediction of lucerne forage protein content and in vitro dry matter digestibility by NIR spectroscopy. <i>Journal of the Science of Food and Agriculture</i> , 1987, 41, 299-307.	3.5	34
122	Prediction of moisture and bulk density in milled peat by near infrared reflectance. <i>Journal of the Science of Food and Agriculture</i> , 1986, 37, 231-238.	3.5	8
123	Wheat trading in the republic of Ireland: The utility of a hardness index derived by near infrared reflectance spectroscopy. <i>Journal of the Science of Food and Agriculture</i> , 1986, 37, 762-766.	3.5	9
124	Alterations in algae biliproteins induced by freeze-drying. <i>Biochemical Society Transactions</i> , 1985, 13, 497-497.	3.4	0
125	Estimation of moisture in undried wheat and barley by near infrared reflectance. <i>Journal of the Science of Food and Agriculture</i> , 1985, 36, 951-958.	3.5	9
126	Analysis of Meats. <i>Agronomy</i> , 0, , 599-632.	0.2	7