Daniel Cozzolino

List of Publications by Year
in descending order

350 papers	12,459 citations	19636 61 h-index	40954 93 g-index
362 all docs	362 docs citations	362 times ranked	10357 citing authors

#	Article	IF	Citations
1	Recent Applications of Vibrational Spectroscopic Techniques in the Grain Industry. Food Reviews International, 2023, 39, 209-239.	4.3	12
2	Challenges and opportunities of the fourth revolution: a brief insight into the future of food. Critical Reviews in Food Science and Nutrition, 2022, 62, 2845-2853.	5.4	30
3	A preliminary study on the utilisation of near infrared spectroscopy to predict age and in vivo human metabolism. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2022, 265, 120312.	2.0	6
4	Near infrared for white wine analysis. , 2022, , 239-246.		0
5	Proximate composition, functional and antimicrobial properties of wild harvest Terminalia carpentariae fruit. Journal of Food Measurement and Characterization, 2022, 16, 582-589.	1.6	9
6	A review of environmental metabolism disrupting chemicals and effect biomarkers associating disease risks: Where exposomics meets metabolomics. Environment International, 2022, 158, 106941.	4.8	77
7	The assessment of grape products (berry, juice, and wine) quality using vibrational spectroscopy coupled with multivariate analysis. , 2022, , 187-206.		1
8	Probing Nanoscale Interactions of Antimicrobial Zinc Oxide Quantum Dots on Bacterial and Fungal Cell Surfaces. Advanced Materials Interfaces, 2022, 9, .	1.9	11
9	Probing Nanoscale Interactions of Antimicrobial Zinc Oxide Quantum Dots on Bacterial and Fungal Cell Surfaces (Adv. Mater. Interfaces 3/2022). Advanced Materials Interfaces, 2022, 9, .	1.9	0
10	Advantages, Opportunities, and Challenges of Vibrational Spectroscopy as Tool to Monitor Sustainable Food Systems. Food Analytical Methods, 2022, 15, 1390-1396.	1.3	15
11	An Overview of the Successful Application of Vibrational Spectroscopy Techniques to Quantify Nutraceuticals in Fruits and Plants. Foods, 2022, 11, 315.	1.9	6
12	Emerging non-destructive imaging techniques for fruit damage detection: Image processing and analysis. Trends in Food Science and Technology, 2022, 120, 418-438.	7.8	54
13	Artificial intelligence applied to healthcare and biotechnology. , 2022, , 249-257.		0
14	Predicting Satiety from the Analysis of Human Saliva Using Mid-Infrared Spectroscopy Combined with Chemometrics. Foods, 2022, 11, 711.	1.9	3
15	Editorial: Recent Advances of Near Infrared Applications in Fruits and Byproducts. Frontiers in Plant Science, 2022, 13, 858040.	1.7	2
16	Analytical Characterisation of Material Corrosion by Biofilms. Journal of Bio- and Tribo-Corrosion, 2022, 8, 1.	1.2	3
17	Application of near-infrared spectroscopy/artificial neural network to quantify glycosylated norisoprenoids in Tannat grapes. Food Chemistry, 2022, 387, 132927.	4.2	8
18	Integrating Effects of Human Physiology, Psychology, and Individual Variations on Satietyâ€“An Exploratory Study. Frontiers in Nutrition, 2022, 9, 872169.	1.6	5

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19	New nanomaterials for wastewater depollution: Methods using chemometric approaches. Separation Science and Technology, 2022, , 287-298.	0.0	1
20	Contemporary Developments and Emerging Trends in the Application of Spectroscopy Techniques: A Particular Reference to Coconut (Cocos nucifera L.). Molecules, 2022, 27, 3250.	1.7	11
21	Shedding light on human tissue (in vivo) to predict satiation, satiety, and food intake using near infrared reflectance spectroscopy: A preliminary study. Innovative Food Science and Emerging Technologies, 2022, 78, 103033.	2.7	3
22	Current perspectives for engineering antimicrobial nanostructured materials. Current Opinion in Biomedical Engineering, 2022, 23, 100399.	1.8	13
23	Inside the Eggâ€"Demonstrating Provenance Without the Cracking Using Near Infrared Spectroscopy. Food Analytical Methods, 2022, 15, 3013-3019.	1.3	4
24	Unscrambling the Provenance of Eggs by Combining Chemometrics and Near-Infrared Reflectance Spectroscopy. Sensors, 2022, 22, 4988.	2.1	3
25	The use of vibrational spectroscopy to predict vitamin C in Kakadu plum powders (Terminalia) Tj ETQq1 1 0.784314 rgBT /Overlock 3208-3213.	1.7	13
26	An Infrared Analysis of Terminalia ferdinandiana Exell [Combretaceae] Fruit and Leavesâ€"Towards the Development of Biospectroscopy Tools to Characterise Uniquely Australian Foods. Food Analytical Methods, 2021, 14, 423-429.	1.3	3
27	Impact of Curcumin-Mediated Photosensitization on Fungal Growth, Physicochemical Properties and Nutritional Composition in Australian Grown Strawberry. Food Analytical Methods, 2021, 14, 465-472.	1.3	9
28	Assessing the interaction between drying and addition of maltodextrin to Kakadu plum powder samples by two dimensional and near infrared spectroscopy. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 247, 119121.	2.0	8
29	Monitoring Thermal Treatments Applied to Meat Using Traditional Methods and Spectroscopic Techniques: a Review of Advances over the Last Decade. Food and Bioprocess Technology, 2021, 14, 195-208.	2.6	14
30	Monitoring two different drying methods of Kakadu plum puree by combining infrared and chemometrics analysis. CYTA - Journal of Food, 2021, 19, 183-189.	0.9	5
31	The Validity of Protein in Australian Honey as an Internal Standard for C4 Sugar Adulteration. Food Analytical Methods, 2021, 14, 823-833.	1.3	7
32	Inorganic nanoparticles as food additives and their influence on the human gut microbiota. Environmental Science: Nano, 2021, 8, 1500-1518.	2.2	15
33	From consumers' science to food functionalityâ€"Challenges and opportunities for vibrational spectroscopy. Advances in Food and Nutrition Research, 2021, 97, 119-146.	1.5	5
34	Introduction to Food Quality, Traceability and Foodomics Section. , 2021, , 224.		1
35	The Multiomics Analyses of Fecal Matrix and Its Significance to Coeliac Disease Gut Profiling. International Journal of Molecular Sciences, 2021, 22, 1965.	1.8	6
36	Unlocking the Secrets of Terminalia Kernels Using Near-Infrared Spectroscopy. Applied Spectroscopy, 2021, 75, 000370282199213.	1.2	1

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37	The Use of a Micro Near Infrared Portable Instrument to Predict Bioactive Compounds in a Wild Harvested Fruitâ€"Kakadu Plum (Terminalia ferdinandiana). Sensors, 2021, 21, 1413.	2.1	10
38	Monitoring the Bacterial Response to Antibiotic and Time Growth Using Near-infrared Spectroscopy Combined with Machine Learning. Food Analytical Methods, 2021, 14, 1394-1401.	1.3	16
39	Application of Spectroscopic Techniques to Evaluate Heat Treatments in Milk and Dairy Products: an Overview of the Last Decade. Food and Bioprocess Technology, 2021, 14, 781-803.	2.6	15
40	Influence of Fat Concentration on the Volatile Production in Model Whey Protein Systems as Affected by Low Frequency Ultrasound. Food and Bioprocess Technology, 2021, 14, 1169-1183.	2.6	3
41	Mid-Infrared Spectroscopy as a Rapid Tool to Qualitatively Predict the Effects of Species, Regions and Roasting on the Nutritional Composition of Australian Acacia Seed Species. Molecules, 2021, 26, 1879.	1.7	4
42	The production of volatile compounds in model casein systems with varying fat levels as affected by lowâ€frequency ultrasound. International Journal of Food Science and Technology, 2021, 56, 3948-3959.	1.3	3
43	Effects of drying methods and maltodextrin on vitamin <scp>C</scp> and quality of Terminalia ferdinandiana fruit powder, an emerging <scp>Australian</scp> functional food ingredient. Journal of the Science of Food and Agriculture, 2021, 101, 5132-5141.	1.7	13
44	Effects of Fruit Maturity on Physicochemical Properties, Sugar Accumulation and Antioxidant Capacity of Wild Harvested Kakadu Plum (Terminalia ferdinandiana). Proceedings (mdpi), 2021, 68, 19.	0.2	0
45	High throughput screening to determine the antibacterial activity of Terminalia ferdinandiana (Kakadu) Tj ETQq1 1 0.784314 rgBT /Ov	0.7	7
46	WhatÊ¼s in this drink? Classification and adulterant detection in <scp>Irish Whiskey</scp> samples using near infrared spectroscopy combined with chemometrics. Journal of the Science of Food and Agriculture, 2021, 101, 5256-5263.	1.7	16
47	Can Infrared Spectroscopy Detect Adulteration of Kakadu Plum (Terminalia ferdinandiana) Dry Powder with Synthetic Ascorbic Acid?. Food Analytical Methods, 2021, 14, 1936-1942.	1.3	6
48	Measurement of total soluble solids and moisture in puree and dry powder of Kakadu plum (Terminalia ferdinandiana) samples using hand-held near infrared spectroscopy. Journal of Near Infrared Spectroscopy, 2021, 29, 201-206.	0.8	4
49	Towards personalised saliva spectral fingerprints: Comparison of mid infrared spectra of dried and whole saliva samples. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 253, 119569.	2.0	7
50	Editorial special issue food traceability and security. International Journal of Food Science and Technology, 2021, 56, 2579-2579.	1.3	1
51	Analysis of Pathogenic Bacterial and Yeast Biofilms Using the Combination of Synchrotron ATR-FTIR Microspectroscopy and Chemometric Approaches. Molecules, 2021, 26, 3890.	1.7	28
52	Nutritional analysis, volatile composition, antimicrobial and antioxidant properties of Australian green ants (Oecophylla smaragdina). Future Foods, 2021, 3, 100007.	2.4	5
53	The Measurement of Antioxidant Capacity and Colour Attributes in Wild Harvest Samphire (Tecticornia sp.) Samples Using Mid-infrared Spectroscopy. Food Analytical Methods, 2021, 14, 2328-2334.	1.3	2
54	Infrared analysis of ultrasound treated milk systems with different levels of caseins, whey proteins and fat. International Dairy Journal, 2021, 117, 104983.	1.5	8

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55	The generation of volatiles in model systems containing varying casein to whey protein ratios as affected by low frequency ultrasound. LWT - Food Science and Technology, 2021, 147, 111677.	2.5	1
56	A Review of Wine Authentication Using Spectroscopic Approaches in Combination with Chemometrics. Molecules, 2021, 26, 4334.	1.7	29
57	Insights on the role of chemometrics and vibrational spectroscopy in fruit metabolite analysis. Food Chemistry Molecular Sciences, 2021, 3, 100033.	0.9	1
58	The effect of maturity and season on healthâ€related bioactive compounds in wild harvested fruit of Terminalia ferdinandiana (Exell). International Journal of Food Science and Technology, 2021, 56, 6431-6442.	1.3	8
59	Hydrolysable tannins in Terminalia ferdinandiana Exell fruit powder and comparison of their functional properties from different solvent extracts. Food Chemistry, 2021, 358, 129833.	4.2	19
60	Exploring the relationships between oral sensory physiology and oral processing with mid infrared spectra of saliva. Food Hydrocolloids, 2021, 120, 106896.	5.6	6
61	Microplastic adulteration in homogenized fish and seafood - a mid-infrared and machine learning proof of concept. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 260, 119985.	2.0	8
62	A highâ€throughput and machine learning resistance monitoring system to determine the point of resistance for Escherichia coli with tetracycline: Combining UVâ€visible spectrophotometry with principal component analysis. Biotechnology and Bioengineering, 2021, 118, 1511-1519.	1.7	19
63	The effect of maturity and tissue on the ability of mid infrared spectroscopy to predict the geographical origin of banana (Musa Cavendish). International Journal of Food Science and Technology, 2021, 56, 2621-2627.	1.3	3
64	Biosensors in Food Traceability and Quality. , 2021, , 308-321.		3
65	The Ability of Near Infrared (NIR) Spectroscopy to Predict Functional Properties in Foods: Challenges and Opportunities. Molecules, 2021, 26, 6981.	1.7	26
66	Effects of Fruit Maturity on Physicochemical Properties, Sugar Accumulation and Antioxidant Capacity of Wild Harvested Kakadu Plum (Terminalia ferdinandiana). Proceedings (mdpi), 2021, 70, 48.	0.2	1
67	Advances in fingerprint and rapid methods for improved traceability in agri-food supply chains. Burleigh Dodds Series in Agricultural Science, 2021, , 29-42.	0.1	0
68	The use of vibrational spectroscopy in the geographic characterization of human teeth: a systematic review. Applied Spectroscopy Reviews, 2020, 55, 105-127.	3.4	7
69	The use of derivatives and chemometrics to interrogate the UVâ€“Visible spectra of gin samples to monitor changes related to storage. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 227, 117548.	2.0	8
70	Shining light into meat â€“ a review on the recent advances in in vivo and carcass applications of near infrared spectroscopy. International Journal of Food Science and Technology, 2020, 55, 935-941.	1.3	29
71	Facile Route of Fabricating Long-Term Microbicidal Silver Nanoparticle Clusters against Shiga Toxin-Producing Escherichia coli O157:H7 and Candida auris. Coatings, 2020, 10, 28.	1.2	10
72	Antibacterial Liquid Metals: Biofilm Treatment via Magnetic Activation. ACS Nano, 2020, 14, 802-817.	7.3	198

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73	Sensing the Addition of Vegetable Oils to Olive Oil: The Ability of UVâ€“VIS and MIR Spectroscopy Coupled with Chemometric Analysis. Food Analytical Methods, 2020, 13, 601-607.	1.3	21
74	Using a novel PLS approach for envirotyping of barley phenology and adaptation. Field Crops Research, 2020, 246, 107697.	2.3	17
75	Monitoring Thermal and Non-Thermal Treatments during Processing of Muscle Foods: A Comprehensive Review of Recent Technological Advances. Applied Sciences (Switzerland), 2020, 10, 6802.	1.3	21
76	Lipidomic Changes in Banana (Musa cavendish) during Ripening and Comparison of Extraction by Folch and Blighâ€“Dyer Methods. Journal of Agricultural and Food Chemistry, 2020, 68, 11309-11316.	2.4	34
77	Conformationally tuned antibacterial oligomers target the peptidoglycan of Gram-positive bacteria. Journal of Colloid and Interface Science, 2020, 580, 850-862.	5.0	24
78	Fraud in Animal Origin Food Products: Advances in Emerging Spectroscopic Detection Methods over the Past Five Years. Foods, 2020, 9, 1069.	1.9	83
79	Light at the museum â€“ A near impossible result. NIR News, 2020, 31, 15-18.	1.6	0
80	The Sample, the Spectra and the Mathsâ€”The Critical Pillars in the Development of Robust and Sound Applications of Vibrational Spectroscopy. Molecules, 2020, 25, 3674.	1.7	30
81	A Brief History of Whiskey Adulteration and the Role of Spectroscopy Combined with Chemometrics in the Detection of Modern Whiskey Fraud. Beverages, 2020, 6, 49.	1.3	15
82	Chemometrics for environmental monitoring: a review. Analytical Methods, 2020, 12, 4597-4620.	1.3	31
83	Effect of sample presentation on the near infrared spectra of wild harvest Kakadu plum fruits (Terminalia ferdinandiana). Infrared Physics and Technology, 2020, 111, 103560.	1.3	7
84	Combining Chemometrics and Sensors: Toward New Applications in Monitoring and Environmental Analysis. Chemical Reviews, 2020, 120, 6048-6069.	23.0	68
85	Nano-plastics and their analytical characterisation and fate in the marine environment: From source to sea. Science of the Total Environment, 2020, 732, 138792.	3.9	96
86	A Mid Infrared (MIR) Spectroscopy Study of the Composition of Edible Australian Green Ants (Oecophylla smaragdina)â€”a Qualitative Study. Food Analytical Methods, 2020, 13, 1627-1633.	1.3	4
87	A Practical Approach on the Combination of GC-MS and Chemometric Tools to Study Australian Edible Green Ants. Food Analytical Methods, 2020, 13, 1475-1481.	1.3	3
88	The use of two-dimensional spectroscopy to interpret the effect of temperature on the near infrared spectra of whisky. Journal of Near Infrared Spectroscopy, 2020, 28, 148-152.	0.8	9
89	Rapid measurement of microplastic contamination in chicken meat by mid infrared spectroscopy and chemometrics: A feasibility study. Food Control, 2020, 113, 107187.	2.8	48
90	How Fishy Is Your Fish? Authentication, Provenance and Traceability in Fish and Seafood by Means of Vibrational Spectroscopy. Applied Sciences (Switzerland), 2020, 10, 4150.	1.3	29

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91	Using Raman Spectroscopy as a Fast Tool to Classify and Analyze Bulgarian Winesâ€"A Feasibility Study. Molecules, 2020, 25, 170.	1.7	14
92	Application of infrared spectroscopy techniques for the assessment of quality and safety in spices: a review. Applied Spectroscopy Reviews, 2020, 55, 593-611.	3.4	36
93	Role of sensors in fruit nutrition. , 2020, , 111-119.		1
94	Antimicrobial Metal Nanomaterials: From Passive to Stimuliâ€Activated Applications. Advanced Science, 2020, 7, 1902913.	5.6	192
95	ATR-MIR Spectroscopy Predicts Total Phenolics and Colour for Extracts Produced by Microwave-Assisted or Conventional Thermal Extraction Methods Applied Separately to Mixtures of Grape Skins from White or Red Commercial Cultivars. Food Analytical Methods, 2020, 13, 872-884.	1.3	2
96	Effects of high and low frequency ultrasound on the production of volatile compounds in milk and milk products â€“ a review. Journal of Dairy Research, 2020, 87, 501-512.	0.7	10
97	Application of Cluster Analysis in Food Science and Technology. , 2020, , 68-73.		1
98	Antimicrobial Activity, Total Phenolic and Ascorbic Acid Content of Terminalia Ferdinandiana Leaves at Various Stages of Maturity. Current Research in Nutrition and Food Science, 2020, 8, 744-756.	0.3	5
99	Interpreting and Reporting Principal Component Analysis in Food Science Analysis and Beyond. Food Analytical Methods, 2019, 12, 2469-2473.	1.3	73
100	Sensomics - From conventional to functional NIR spectroscopy - Shining light over the aroma and taste of foods. Trends in Food Science and Technology, 2019, 91, 274-281.	7.8	26
101	Influence of the Scanning Temperature on the Classification of Whisky Samples Analysed by UV-VIS Spectroscopy. Applied Sciences (Switzerland), 2019, 9, 3254.	1.3	7
102	Application of FTIR-ATR spectroscopy to detect salinity response in Beauty Leaf Tree (Calophyllum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.8	19
103	Wheat yield response to nitrogen from the perspective of intraspecific competition. Field Crops Research, 2019, 243, 107632.	2.3	8
104	Spectroscopic approaches for rapid beer and wine analysis. Current Opinion in Food Science, 2019, 28, 67-73.	4.1	23
105	From Academia to Reality Check: A Theoretical Framework on the Use of Chemometric in Food Sciences. Foods, 2019, 8, 164.	1.9	30
106	Ultraviolet-visible spectroscopy for food quality analysis. , 2019, , 91-104.		8
107	Lighting the Ivory Track: Are Near-Infrared and Chemometrics Up to the Job? A Proof of Concept. Applied Spectroscopy, 2019, 73, 816-822.	1.2	2
108	Bacterial-nanostructure interactions: The role of cell elasticity and adhesion forces. Journal of Colloid and Interface Science, 2019, 546, 192-210.	5.0	120

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109	Antibacterial Properties of Graphene Oxideâ€“Copper Oxide Nanoparticle Nanocomposites. ACS Applied Bio Materials, 2019, 2, 5687-5696.	2.3	57
110	From the Laboratory to The Vineyardâ€”Evolution of The Measurement of Grape Composition using NIR Spectroscopy towards High-Throughput Analysis. High-Throughput, 2019, 8, 21.	4.4	20
111	Mid-infrared spectroscopy coupled with chemometrics to identify spectral variability in Australian barley samples from different production regions. Journal of Cereal Science, 2019, 85, 41-47.	1.8	15
112	Contributions of Fourier-transform mid infrared (FT-MIR) spectroscopy to the study of fruit and vegetables: A review. Postharvest Biology and Technology, 2019, 148, 1-14.	2.9	187
113	Meat Consumption and Green Gas Emissions: a Chemometrics Analysis. Food Analytical Methods, 2019, 12, 469-474.	1.3	4
114	Classification of Chardonnay Grapes According to Geographical Indication and Quality Grade Using Attenuated Total Reflectance Mid-infrared Spectroscopy. Food Analytical Methods, 2019, 12, 239-245.	1.3	16
115	A review of methods for the detection of pathogenic microorganisms. Analyst, The, 2019, 144, 396-411.	1.7	342
116	Food for Thought: The Digital Disruption and the Future of Food Production. Current Research in Nutrition and Food Science, 2019, 7, 607-609.	0.3	12
117	Monitoring Food Aroma during Processing and Storage by Rapid Analytical Methods: A Focus on Electronic Noses and Mass Spectrometry-Based Systems. , 2019, , 159-175.		0
118	Unfrazzled by Fizziness: Identification of Beers Using Attenuated Total Reflectance Mid-infrared Spectroscopy and Multivariate Analysis. Food Analytical Methods, 2018, 11, 2360-2367.	1.3	13
119	There is gold in them hills: Predicting potential acid mine drainage events through the use of chemometrics. Science of the Total Environment, 2018, 619-620, 1464-1472.	3.9	12
120	Advances in meat spoilage detection: A short focus on rapid methods and technologies. CYTA - Journal of Food, 2018, 16, 1037-1044.	0.9	24
121	A Review on the Source of Lipids and Their Interactions during Beer Fermentation that Affect Beer Quality. Fermentation, 2018, 4, 89.	1.4	23
122	Countering the â€˜Fake Newsâ€™ of Food: The Role of Chemometrics With Vibrational Spectroscopy Techniques. , 2018, , .		2
123	Comparison of Ultrasound-Assisted Extraction with Static Extraction as Pre-Processing Method Before Gas Chromatography Analysis of Cereal Lipids. Food Analytical Methods, 2018, 11, 3276-3281.	1.3	2
124	Illuminating the flesh of bone identification â€“ An application of near infrared spectroscopy. Vibrational Spectroscopy, 2018, 98, 64-68.	1.2	12
125	A Short Update on the Advantages, Applications and Limitations of Hyperspectral and Chemical Imaging in Food Authentication. Applied Sciences (Switzerland), 2018, 8, 505.	1.3	28
126	The Use of UV-Vis Spectroscopy in Bioprocess and Fermentation Monitoring. Fermentation, 2018, 4, 18.	1.4	30

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127	Handling Complexity in Animal and Plant Science Researchâ€"From Single to Functional Traits: Are We There Yet?. High-Throughput, 2018, 7, 16.	4.4	1
128	Vibrational Spectroscopy Methods for Agro-Food Product Analysis. Comprehensive Analytical Chemistry, 2018, 80, 51-68.	0.7	13
129	Feasibility study on the use of Near Infrared spectroscopy to measure water status of almond trees. Acta Horticulturae, 2018, , 79-84.	0.1	4
130	Relating Expert Quality Ratings of Australian Chardonnay Wines to Volatile Composition and Production Method. American Journal of Enology and Viticulture, 2017, 68, 39-48.	0.9	16
131	The Effect of Path Length on the Measurement Accuracies of Wine Chemical Parameters by UV, Visible, and Near-Infrared Spectroscopy. Food Analytical Methods, 2017, 10, 1156-1163.	1.3	5
132	A survey of total and dissolved organic carbon in alkaline soils of southern Australia. Soil Research, 2017, 55, 617.	0.6	15
133	Biochar built soil carbon over a decade by stabilizing rhizodeposits. Nature Climate Change, 2017, 7, 371-376.	8.1	232
134	Feasibility of discriminating powdery mildew-affected grape berries at harvest using mid-infrared attenuated total reflection spectroscopy and fatty acid profiling. Australian Journal of Grape and Wine Research, 2017, 23, 415-425.	1.0	7
135	The role of near-infrared sensors to measure water relationships in crops and plants. Applied Spectroscopy Reviews, 2017, 52, 837-849.	3.4	12
136	Origin and Regionality of Winesâ€"the Role of Molecular Spectroscopy. Food Analytical Methods, 2017, 10, 3947-3955.	1.3	23
137	Rapid measurement of total non-structural carbohydrate concentration in grapevine trunk and leaf tissues using near infrared spectroscopy. Computers and Electronics in Agriculture, 2017, 136, 176-183.	3.7	25
138	The Use of Qualitative Analysis in Food Research and Technology: Considerations and Reflections from an Applied Point of View. Food Analytical Methods, 2017, 10, 964-969.	1.3	7
139	Identification of beef cattle categories (cows and calves) and sex based on the near infrared reflectance spectroscopy of their tail hair. Biosystems Engineering, 2017, 162, 140-146.	1.9	3
140	Classification and Authentication of Barley (Hordeum vulgare) Malt Varieties: Combining Attenuated Total Reflectance Mid-infrared Spectroscopy with Chemometrics. Food Analytical Methods, 2017, 10, 675-682.	1.3	25
141	Wet or dry? The challenges of NIR to analyse soil samples. NIR News, 2017, 28, 3-5.	1.6	3
142	Dissecting the Genetic Basis for Seed Coat Mucilage Heteroxylan Biosynthesis in Plantago ovata Using Gamma Irradiation and Infrared Spectroscopy. Frontiers in Plant Science, 2017, 8, 326.	1.7	20
143	Exploring the Effects of Geographical Origin on the Chemical Composition and Quality Grading of Vitis vinifera L. cv. Chardonnay Grapes. Molecules, 2017, 22, 218.	1.7	25
144	Analysis of Australian Beers Using Fluorescence Spectroscopy. Beverages, 2017, 3, 57.	1.3	11

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145	The Application of State-of-the-Art Analytic Tools (Biosensors and Spectroscopy) in Beverage and Food Fermentation Process Monitoring. Fermentation, 2017, 3, 50.	1.4	10
146	A Feasibility Study on the Potential Use of Near Infrared Reflectance Spectroscopy to Analyze Meat in Live Animals: Discrimination of Muscles. Journal of Spectroscopy, 2017, 2017, 1-7.	0.6	8
147	Food Adulteration. , 2017, , 353-362.		2
148	The Use of Electrochemical Biosensors in Food Analysis. Current Research in Nutrition and Food Science, 2017, 5, 183-195.	0.3	61
149	Applications and Developments on the Use of Vibrational Spectroscopy Imaging for the Analysis, Monitoring and Characterisation of Crops and Plants. Molecules, 2016, 21, 755.	1.7	28
150	Understanding Consumer Preferences for Australian Sparkling Wine vs. French Champagne. Beverages, 2016, 2, 19.	1.3	11
151	Influence of Sample Storage on the Composition of Carbonated Beverages by MIR Spectroscopy. Beverages, 2016, 2, 26.	1.3	4
152	An Overview on the Application of Chemometrics in Food Science and Technologyâ€"An Approach to Quantitative Data Analysis. Food Analytical Methods, 2016, 9, 3258-3267.	1.3	59
153	The use of the rapid visco analyser (RVA) to sequentially study starch properties in commercial malting barley (Hordeum vulgare). Journal of Food Measurement and Characterization, 2016, 10, 474-479.	1.6	4
154	Relationships Between Fructans Content and Barley Malt Quality. Food Analytical Methods, 2016, 9, 2010-2015.	1.3	7
155	Metabolomics in Grape and Wine: Definition, Current Status and Future Prospects. Food Analytical Methods, 2016, 9, 2986-2997.	1.3	43
156	Authentication of Cereals and Cereal Products. , 2016, , 441-457.		4
157	Truncation of grain filling in wheat (Triticum aestivum) triggered by brief heat stress during early grain filling: association with senescence responses and reductions in stem reserves. Functional Plant Biology, 2016, 43, 919.	1.1	46
158	Wet or dry? The effect of sample characteristics on the determination of soil properties by near infrared spectroscopy. TrAC - Trends in Analytical Chemistry, 2016, 83, 25-30.	5.8	13
159	Near Infrared Spectroscopy and Food Authenticity. , 2016, , 119-136.		17
160	Prediction of Phenolic Composition of Shiraz Wines Using Attenuated Total Reflectance Mid-Infrared (ATR-MIR) Spectroscopy. American Journal of Enology and Viticulture, 2016, 67, 460-465.	0.9	8
161	The use of the rapid visco analyser (RVA) in breeding and selection ofÂcereals. Journal of Cereal Science, 2016, 70, 282-290.	1.8	52
162	Editorial overview: Innovation in food scienceâ€"food fraud. Current Opinion in Food Science, 2016, 10, iv-v.	4.1	2

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163	An overview on the role of lipids and fatty acids in barley grain and their products during beer brewing. Food Research International, 2016, 81, 114-121.	2.9	22
164	Towards the Creation of a Wine Quality Prediction Index: Correlation of Chardonnay Juice and Wine Compositions from Different Regions and Quality Levels. Food Analytical Methods, 2016, 9, 2842-2855.	1.3	22
165	State-of-the-art advantages and drawbacks on the application of vibrational spectroscopy to monitor alcoholic fermentation (beer and wine). Applied Spectroscopy Reviews, 2016, 51, 302-317.	3.4	17
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