

Åsmund Rinnan

List of Publications by Year in descending order

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81
papers

4,419
citations

159585

30
h-index

106344

65
g-index

85
all docs

85
docs citations

85
times ranked

5619
citing authors

#	ARTICLE	IF	CITATIONS
1	Review of the most common pre-processing techniques for near-infrared spectra. <i>TrAC - Trends in Analytical Chemistry</i> , 2009, 28, 1201-1222.	11.4	1,894
2	Effects of species-specific leaf characteristics and reduced water availability on fine particle capture efficiency of trees. <i>Environmental Pollution</i> , 2013, 183, 64-70.	7.5	127
3	Application of near infrared reflectance (NIR) and fluorescence spectroscopy to analysis of microbiological and chemical properties of arctic soil. <i>Soil Biology and Biochemistry</i> , 2007, 39, 1664-1673.	8.8	124
4	Untargeted Metabolomics as a Screening Tool for Estimating Compliance to a Dietary Pattern. <i>Journal of Proteome Research</i> , 2014, 13, 1405-1418.	3.7	121
5	The effect of high pressure on the functional properties of pork myofibrillar proteins. <i>Food Chemistry</i> , 2016, 196, 1005-1015.	8.2	104
6	Stabilizing the PARAFAC decomposition of fluorescence spectra by insertion of zeros outside the data area. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2004, 71, 97-106.	3.5	92
7	Pre-processing in vibrational spectroscopy “when, why and how. <i>Analytical Methods</i> , 2014, 6, 7124-7129.	2.7	91
8	Large increases in Arctic biogenic volatile emissions are a direct effect of warming. <i>Nature Geoscience</i> , 2016, 9, 349-352.	12.9	83
9	Handling of first-order Rayleigh scatter in PARAFAC modelling of fluorescence excitation-emission data. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2005, 76, 91-99.	3.5	80
10	Recent chemometrics advances for foodomics. <i>TrAC - Trends in Analytical Chemistry</i> , 2017, 96, 42-51.	11.4	80
11	Doubled volatile organic compound emissions from subarctic tundra under simulated climate warming. <i>New Phytologist</i> , 2010, 187, 199-208.	7.3	78
12	First order Rayleigh scatter as a separate component in the decomposition of fluorescence landscapes. <i>Analytica Chimica Acta</i> , 2005, 537, 349-358.	5.4	73
13	Recursive weighted partial least squares (rPLS): an efficient variable selection method using PLS. <i>Journal of Chemometrics</i> , 2014, 28, 439-447.	1.3	71
14	Nucleic Acid Based Fluorescent Nanothermometers. <i>ACS Nano</i> , 2014, 8, 10372-10382.	14.6	68
15	Bootstrap based confidence limits in principal component analysis “A case study. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2013, 120, 97-105.	3.5	64
16	Variations in the polyphenol content of seeds of field grown <i>Amaranthus</i> genotypes. <i>Food Chemistry</i> , 2011, 129, 131-138.	8.2	57
17	Tracking hydrophobicity state, aggregation behaviour and structural modifications of pork proteins under the influence of assorted heat treatments. <i>Food Research International</i> , 2017, 101, 266-273.	6.2	57
18	The shift in plant species composition in a subarctic mountain birch forest floor due to climate change would modify the biogenic volatile organic compound emission profile. <i>Plant and Soil</i> , 2012, 352, 199-215.	3.7	55

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19	Multi-way prediction in the presence of uncalibrated interferents. <i>Journal of Chemometrics</i> , 2007, 21, 76-86.	1.3	53
20	The potential of laser-induced breakdown spectroscopy for industrial at-line monitoring of calcium content in comminuted poultry meat. <i>Food Control</i> , 2016, 64, 226-233.	5.5	49
21	Application of interpretable artificial neural networks to early monoclonal antibodies development. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2019, 141, 81-89.	4.3	48
22	The Use of Near-Infrared (NIR) Spectroscopy and Principal Component Analysis (PCA) To Discriminate Bark and Wood of the Most Common Species of the Pellet Sector. <i>Energy & Fuels</i> , 2017, 31, 2814-2821.	5.1	42
23	Discovery of exposure markers in urine for Brassica-containing meals served with different protein sources by UPLC-qTOF-MS untargeted metabolomics. <i>Metabolomics</i> , 2013, 9, 984-997.	3.0	41
24	Near infrared spectroscopy for the discrimination between different residues of the wood processing industry in the pellet sector. <i>Fuel</i> , 2018, 217, 650-655.	6.4	37
25	Few long-term effects of simulated climate change on volatile organic compound emissions and leaf chemistry of three subarctic dwarf shrubs. <i>Environmental and Experimental Botany</i> , 2011, 72, 377-386.	4.2	36
26	Emission of non-methane volatile organic compounds (VOCs) from boreal peatland microcosmsâ€”effects of ozone exposure. <i>Atmospheric Environment</i> , 2005, 39, 921-930.	4.1	34
27	Data Pre-processing. , 2009, , 29-50.		34
28	Combined Markers to Assess Meat Intakeâ€”Human Metabolomic Studies of Discovery and Validation. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1900106.	3.3	34
29	Determination of weight percent gain in solid wood modified with in situ cured furfuryl alcohol by near-infrared reflectance spectroscopy. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2008, 92, 125-130.	3.5	33
30	Exploring genomes for glycosyltransferases. <i>Molecular BioSystems</i> , 2010, 6, 1773.	2.9	32
31	Effect of Gel Firmness at Cutting Time, pH, and Temperature on Rennet Coagulation and Syneresis: An in situ ¹ H NMR Relaxation Study. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 513-519.	5.2	32
32	Advanced and tailored applications of an efficient electrochemical approach assisted by AsLSSRâ€”COWâ€”rPLS and finding ways to cope with challenges arising from the nature of voltammetric data. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2015, 146, 437-446.	3.5	31
33	Prediction of gross calorific value and ash content of woodchip samples by means of FT-NIR spectroscopy. <i>Fuel Processing Technology</i> , 2018, 169, 77-83.	7.2	31
34	Standard error of prediction for multilinear PLS. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2005, 75, 69-76.	3.5	29
35	The physical stability of plant-based drinks and the analysis methods thereof. <i>Food Hydrocolloids</i> , 2021, 118, 106770.	10.7	26
36	Non-Methane Biogenic Volatile Organic Compound Emissions from a Subarctic Peatland Under Enhanced UV-B Radiation. <i>Ecosystems</i> , 2010, 13, 860-873.	3.4	25

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37	Selection of representative calibration sample sets for near-infrared reflectance spectroscopy to predict nitrogen concentration in grasses. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2012, 111, 59-65.	3.5	25
38	Advancing Therapeutic Protein Discovery and Development through Comprehensive Computational and Biophysical Characterization. <i>Molecular Pharmaceutics</i> , 2020, 17, 426-440.	4.6	25
39	Effect of vegetation removal and water table drawdown on the non-methane biogenic volatile organic compound emissions in boreal peatland microcosms. <i>Atmospheric Environment</i> , 2010, 44, 4432-4439.	4.1	21
40	Fast, cross cultivar determination of total carotenoids in intact carrot tissue by Raman spectroscopy and Partial Least Squares calibration. <i>Food Chemistry</i> , 2016, 204, 7-13.	8.2	20
41	Survey on Methods for Investigating Protein Functionality and Related Molecular Characteristics. <i>Foods</i> , 2021, 10, 2848.	4.3	19
42	Small-Angle X-ray Scattering Data in Combination with RosettaDock Improves the Docking Energy Landscape. <i>Journal of Chemical Information and Modeling</i> , 2017, 57, 2463-2475.	5.4	17
43	Quantifying crystalline β -lactose monohydrate in amorphous lactose using terahertz time domain spectroscopy and near infrared spectroscopy. <i>Vibrational Spectroscopy</i> , 2019, 102, 39-46.	2.2	17
44	Evaluation of chemometric approaches for polymorphs quantification in tablets using near-infrared hyperspectral images. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2019, 134, 20-28.	4.3	17
45	Seasonal sensitivity of <i>Gammarus pulex</i> towards the pyrethroid cypermethrin. <i>Chemosphere</i> , 2018, 200, 632-640.	8.2	16
46	The effect of heat treatment on the front-face fluorescence spectrum of tryptophan in skim milk. <i>Journal of Food Composition and Analysis</i> , 2020, 92, 103569.	3.9	16
47	Identifying the fingerprint of permanganate oxidizable carbon as a measure of labile soil organic carbon using Fourier transform mid-infrared photoacoustic spectroscopy. <i>European Journal of Soil Science</i> , 2021, 72, 1831-1841.	3.9	15
48	Time Domain-NMR Combined with Chemometrics Analysis: An Alternative Tool for Monitoring Diesel Fuel Quality. <i>Energy & Fuels</i> , 2015, 29, 2299-2303.	5.1	14
49	Application of NIR imaging to the study of expanded snacks containing amaranth, quinoa and kañiwa. <i>LWT - Food Science and Technology</i> , 2019, 102, 8-14.	5.2	14
50	pH-induced structural forms of cyanidin and cyanidin 3-O- β -glucopyranoside. <i>Dyes and Pigments</i> , 2019, 165, 71-80.	3.7	13
51	Predicting the ethanol potential of wheat straw using near-infrared spectroscopy and chemometrics: The challenge of inherently intercorrelated response functions. <i>Analytica Chimica Acta</i> , 2017, 962, 15-23.	5.4	12
52	Check-all-that-apply data analysed by Partial Least Squares regression. <i>Food Quality and Preference</i> , 2015, 42, 146-153.	4.6	11
53	The physicochemical stability of oat-based drinks. <i>Journal of Cereal Science</i> , 2022, 104, 103422.	3.7	11
54	Interval-Based Chemometric Methods in NMR Foodomics. <i>Data Handling in Science and Technology</i> , 2013, 28, 449-486.	3.1	10

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55	Fluorescence Spectroscopy in Process Analytical Technology (PAT): Simultaneous Quantification of Two Active Pharmaceutical Ingredients in a Tablet Formulation. <i>Applied Spectroscopy</i> , 2015, 69, 323-331.	2.2	10
56	Non-Destructive Determination of Quality Traits of Cashew Apples (<i>Anacardium Occidentale</i> , L.) Using a Portable near Infrared Spectrophotometer. <i>Journal of Near Infrared Spectroscopy</i> , 2016, 24, 77-82.	1.5	10
57	How the energy evaluation method used in the geometry optimization step affect the quality of the subsequent QSAR/QSPR models. <i>Journal of Computer-Aided Molecular Design</i> , 2010, 24, 17-22.	2.9	9
58	Optimization and kinetic studies of photodegradation of Rhodamine B with immobilized Ag-, S-, and N-doped TiO ₂ under visible irradiation: using Box-Behnken designs (BBDs), multivariate curve resolution (MCR-ALS) and parallel factor (PARAFAC) analysis. <i>Analytical Methods</i> , 2016, 8, 4293-4299.	2.7	9
59	Interaction mechanisms between polycyclic aromatic hydrocarbons (PAHs) and organic soil washing agents. <i>Environmental Science and Pollution Research</i> , 2018, 25, 299-311.	5.3	9
60	Study of the scattering effects on NIR data for the prediction of ash content using EMSC correction factors. <i>Journal of Chemometrics</i> , 2019, 33, e3111.	1.3	9
61	The asnerine to carnosine ratio: an excellent discriminator between white and red meats consumed by free-living overweight participants of the PREVIEW study. <i>European Journal of Nutrition</i> , 2021, 60, 179-192.	3.9	9
62	Investigating challenges with scattering and inner filter effects in front-face fluorescence by PARAFAC. <i>Journal of Chemometrics</i> , 2020, 34, e3286.	1.3	8
63	Measurement of Active Content in Escitalopram Tablets by a Near-Infrared Transmission Spectroscopy Model that Encompasses Batch Variability. <i>Journal of Pharmaceutical Sciences</i> , 2013, 102, 1268-1280.	3.3	7
64	Confidence limits for contribution plots in multivariate statistical process control using bootstrap estimates. <i>Analytica Chimica Acta</i> , 2016, 908, 75-84.	5.4	7
65	Two Statistical Tools for Assessing Functionality and Protein Characteristics of Different Fava Bean (<i>Vicia faba</i> L.) Ingredients. <i>Foods</i> , 2021, 10, 2489.	4.3	7
66	Simultaneous classification of multiple classes in NMR metabolomics and vibrational spectroscopy using interval-based classification methods: iECVA vs iPLS-DA. <i>Analytica Chimica Acta</i> , 2018, 1021, 20-27.	5.4	6
67	Novel non-linear curve fitting to resolve protein unfolding transitions in intrinsic fluorescence differential scanning fluorimetry. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2019, 142, 506-517.	4.3	6
68	Long-term effects of elevated CO ₂ , nighttime warming and drought on plant secondary metabolites in a temperate heath ecosystem. <i>Annals of Botany</i> , 2020, 125, 1065-1075.	2.9	6
69	Isothermal Chemical Denaturation: Data Analysis, Error Detection, and Correction by PARAFAC2. <i>Analytical Chemistry</i> , 2020, 92, 6958-6967.	6.5	6
70	Study of Variability of Waste Wood Samples Collected in a Panel Board Industry. <i>Frontiers in Chemistry</i> , 2021, 9, 722090.	3.6	6
71	Significance of the structure of data in partial least squares regression predictions involving both natural and human experimental design. <i>Journal of Chemometrics</i> , 2012, 26, 487-495.	1.3	5
72	Comparison of bootstrap and asymptotic confidence limits for control charts in batch MSPC strategies. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2013, 127, 102-111.	3.5	5

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73	The Shining Future of near Infrared Spectroscopy in Plant Phenomics, Crop Sorting and Biofuel Production. NIR News, 2016, 27, 20-23.	0.3	5
74	A multivariate perspective on the stability of oat-based drinks assessed by spectroscopy. Food Hydrocolloids, 2022, 131, 107831.	10.7	4
75	New Advanced Glycation End Products Observed in Rat Urine by Untargeted Metabolomics after Feeding with Heat-Treated Skimmed Milk Powder. Molecular Nutrition and Food Research, 2021, 65, 2001049.	3.3	3
76	Calibration Transfer Methods. , 2009, , 105-118.		2
77	Physiological Genetics Reformed: Bridging the Genome-to-Phenome Gap by Coherent Chemical Fingerprints – the Global Coordinator. Trends in Plant Science, 2021, 26, 324-337.	8.8	1
78	Who is winning? A comparison of humans versus computers for calibration model building. Journal of Chemometrics, 2021, 35, e3378.	1.3	1
79	Processing Effects on Protein Structure and Physicochemical Properties. Foods, 2022, 11, 1607.	4.3	1
80	Detection of protein oxidation products by fluorescence spectroscopy and trilinear data decomposition: Proof of concept. Food Chemistry, 2022, 396, 133732.	8.2	1
81	In-line fluorescence spectroscopy for quantification of low amount of active pharmaceutical ingredient. Journal of Pharmaceutical Sciences, 2022, , .	3.3	0