

Publications assigned to NIR Technologies Inc.

- 1 Quantification of trans fatty acids in food products by GC, ATR-FTIR and FT-NIR methods Hormoz Azizian, John K.G. Kramer, Anthony R. Kamalian, Marta Hernandez, Magdi M. Mossoba and Suzanna L. Winsborough *Lipid Technology*, Vol.16, No.10, Pages 229–231, October 2004
- 2 A Rapid Method for the Quantification of Fatty Acids in Fats and Oils with Emphasis on *trans* Fatty Acids Using Fourier Transform Near Infrared Spectroscopy (FT-NIR) Hormoz Azizian and John K.G. Kramer *Lipids*. 2005, 40, 855–867
- 3 H. Azizian, J. K. G. Kramer: Fourier transform near infrared spectroscopy (FT-NIR) – A versatile, rapid and non-invasive analytical tool for many applications. *Inform.* 2005, **16**, 656–658.
- 4 H. Azizian, J. K. G. Kramer: Application of FT-NIR for rapid determination of the *trans* fatty acid composition in fats and oils. In: *Lipid Analysis and Lipidomics – New Techniques and Applications*. Eds. M. M. Mossoba, J. K. G. Kramer, J. T. Brenna, R. E. McDonald, AOCS Press, Champaign, IL (USA) 2006, pp. 303–334.
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- 10 Azizian H.; Kramer, J.K.G.; Mossoba, M.M. (2012) Evaluating the Transferability of FT-NIR Calibration Models for Fatty Acid Determination of Edible Fats and Oils Among Five Same-make Spectrometers Using Transmission or Transflection Modes with Different Pathlengths. *J Am Oil Chem Soc* 89:2143–2154.
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- 12 AOCS Standard Procedure Cd 14f-14, Rapid determination of total SFA, MUFA, PUFA, and *trans* fatty acid content of edible fats and oils by pre-calibrated FT-NIR. Approved 2014
- 13 First Direct Body Fat Content Measurement During Pregnancy Using Fourier Transform Near-Infrared Spectroscopy Hormoz Azizian, John K.G. Kramer, Stuart M. Phillips *Applied Spectroscopy* Volume 68, Number 3, 2014, 379-382
- 14 Azizian H, Mossoba MM, Fardin-Kia AR, Delmonte P, Karunathilaka SR, Kramer JKG (2015) Novel, rapid identification and quantification of adulterants in extra virgin olive oil

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19 Hormoz Azizian, Michael E. R. Dugan, and John K. G. Kramer (2021) Clarifications of the Carbonyl and Water Absorptions in Fourier Transform Near Infrared Spectra from Extra Virgin Olive Oil *Eur. J. Lipid Sci. Technol.* 2021, 123, 2000288