## **Resource Summary Report**

Generated by NIF on Apr 26, 2025

# **SIMCA**

RRID:SCR 014688

Type: Tool

## **Proper Citation**

SIMCA (RRID:SCR\_014688)

#### **Resource Information**

URL: http://umetrics.com/products/simca

**Proper Citation:** SIMCA (RRID:SCR\_014688)

**Description:** A company that provides data analysis software with features such as multivariate tools, data mining, process modeling and interactive graphics.

**Resource Type:** analysis service resource, production service resource, data analysis service, service resource

**Keywords:** metabolomics, metabolomics tool, data analysis, multivariate tools, data mining, process modeling, interactive graphics, data analysis service

**Funding:** 

Availability: Commercial, 30 day trial available

Resource Name: SIMCA

Resource ID: SCR\_014688

**Record Creation Time:** 20220129T080321+0000

**Record Last Update:** 20250426T060419+0000

## Ratings and Alerts

No rating or validation information has been found for SIMCA.

#### Data and Source Information

Source: SciCrunch Registry

## **Usage and Citation Metrics**

We found 2422 mentions in open access literature.

**Listed below are recent publications.** The full list is available at NIF.

Elsworthy RJ, et al. (2025) Altered metabolic function induced by A?-oligomers and PSEN1 mutations in iPSC-derived astrocytes. Journal of neurochemistry, 169(1), e16267.

Wei C, et al. (2025) Metallomic Classification of Pulmonary Nodules Using Blood by Deep-Learning-Boosted Synchrotron Radiation X-ray Fluorescence. Environment & health (Washington, D.C.), 3(1), 40.

Zhu D, et al. (2025) Effects of storage on volatile organic components and physiological properties of different storage-tolerant rice varieties. Food chemistry: X, 25, 102134.

Tian W, et al. (2025) Different smoking processes with the special fuel rods: Impart a smoky aroma to Souchong black tea. Food chemistry: X, 25, 102142.

Ren R, et al. (2025) Manganese biofortification in grapevine by foliar spraying improves volatile profiles of Cabernet Sauvignon grapes and wine sensory traits. Food chemistry: X, 25, 102150.

Li Z, et al. (2025) Effects of the Salvia miltiorrhiza, Ligustrum lucidum, and Taraxacum mongolicum ultra-fine powder formula on meat quality of aged layers by multi-omics. Poultry science, 104(2), 104783.

Zhang D, et al. (2025) Subchronic Exposure to Low-Dose Chlorfenapyr and Emamectin Benzoate Disrupts Kidney Metabolism in Rats. Toxics, 13(1).

Park EJ, et al. (2025) Revisiting the Metabolism of Donepezil in Rats Using Non-Targeted Metabolomics and Molecular Networking. Pharmaceutics, 17(1).

Bai C, et al. (2025) Changes in Microbial Community Diversity and the Formation Mechanism of Flavor Metabolites in Industrial-Scale Spontaneous Fermentation of Cabernet Sauvignon Wines. Foods (Basel, Switzerland), 14(2).

Zhang Y, et al. (2025) Spatially-resolved characterization of the metabolic and N-glycan alterations in colorectal cancer using matrix-assisted laser desorption/ionization mass spectrometry imaging. RSC advances, 15(3), 1838.

Zhou D, et al. (2025) Analysis of Key Differential Metabolites in Intervertebral Disc Degeneration Based on Untargeted Metabolomics. JOR spine, 8(1), e70032.

Inoue M, et al. (2025) Metabolomic characteristics of cord blood from neonates with hyperkalemia after antenatal exposure to ritodrine and magnesium sulfate. Scientific reports, 15(1), 2186.

Zhang H, et al. (2025) Dynamic development of gut microbiota and metabolism during and after weaning of kittens. Animal microbiome, 7(1), 10.

Song YN, et al. (2025) Metabolic pathway modulation by olanzapine: Multitarget approach for treating violent aggression in patients with schizophrenia. World journal of psychiatry, 15(1), 101186.

Wang Z, et al. (2025) The mitochondrial functional characteristics and microstructure play an important role in yak meat color during wet curing. Food chemistry: X, 25, 102095.

Valle Ortiz DJ, et al. (2025) Comparison of Secondary Metabolite Extraction Methods in Hamelia patens Jacq. and Their Inhibitory Effect on Fusarium oxysporum f. sp. radicislycopersici. Metabolites, 15(1).

Zhang R, et al. (2025) Characterization of Thirty Germplasms of Millet Pepper (Capsicum frutescens L.) in Terms of Fruit Morphology, Capsaicinoids, and Nutritional Components. Metabolites, 15(1).

Henning S, et al. (2025) Classification of Kudoa thyrsites infected and uninfected fish using a handheld near-infrared spectrophotometer, SIMCA and PLS-DA. Journal of fish diseases, 48(1), e14025.

Li Y, et al. (2025) Effects of adding a kind of compound bio-enzyme to the diet on the production performance, serum immunity, and intestinal health of Pekin ducks. Poultry science, 104(1), 104506.

Bongiovanni T, et al. (2025) A Lactobacillus consortium provides insights into the sleep-exercise-microbiome nexus in proof of concept studies of elite athletes and in the general population. Microbiome, 13(1), 1.