

# Elaine C Cabral

## List of Publications by Year in descending order

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Version: 2024-02-01

20  
papers

622  
citations

623734

14  
h-index

752698

20  
g-index

20  
all docs

20  
docs citations

20  
times ranked

993  
citing authors

#	ARTICLE	IF	CITATIONS
1	Membrane lipid profile of in vitro-produced embryos is affected by vitrification but not by long-term dietary supplementation of polyunsaturated fatty acids for oocyte donor beef heifers. <i>Reproduction, Fertility and Development</i> , 2017, 29, 1217.	0.4	5
2	High-performance thin-layer chromatography/desorption electrospray ionization mass spectrometry imaging of the crude extract from the peels of <i>Citrus aurantium</i> L. ( <i>Rutaceae</i> ). <i>Rapid Communications in Mass Spectrometry</i> , 2015, 29, 1530-1534.	1.5	28
3	Membrane lipid profile monitored by mass spectrometry detected differences between fresh and vitrified in vitro-produced bovine embryos. <i>Zygote</i> , 2015, 23, 732-741.	1.1	27
4	Wood chemotaxonomy via ESI-MS profiles of phytochemical markers: the challenging case of African versus Brazilian mahogany woods. <i>Analytical Methods</i> , 2015, 7, 8576-8583.	2.7	7
5	DESI Imaging of Small Molecules in Biological Tissues. <i>Methods in Molecular Biology</i> , 2015, 1203, 63-77.	0.9	8
6	Typification and quality control of the Andiroba ( <i>Carapa guianensis</i> ) oil via mass spectrometry fingerprinting. <i>Analytical Methods</i> , 2013, 5, 1385.	2.7	38
7	Assessing melatonin and its oxidative metabolites amounts in biological fluid and culture medium by liquid chromatography electrospray ionization tandem mass spectrometry (LC-ESI-MS/MS). <i>Analytical Methods</i> , 2013, 5, 6911.	2.7	6
8	Blotting Assisted by Heating and Solvent Extraction for DESI-MS Imaging. <i>Journal of the American Society for Mass Spectrometry</i> , 2013, 24, 956-965.	2.8	68
9	Analysis of sexual assault evidence by desorption electrospray ionization mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2013, 48, 774-778.	1.6	33
10	Intact triacylglycerol profiles of fats and meats via thermal imprinting easy ambient sonic-spray ionization mass spectrometry. <i>Analytical Methods</i> , 2012, 4, 3551.	2.7	26
11	Direct characterization of commercial lecithins by easy ambient sonic-spray ionization mass spectrometry. <i>Food Chemistry</i> , 2012, 135, 1855-1860.	8.2	31
12	Electrospray ionization mass spectrometry fingerprinting of extracts of the leaves of <i>Arrabidaea chica</i> . <i>Journal of the Brazilian Chemical Society</i> , 2012, , .	0.6	4
13	Wood typification by Venturi easy ambient sonic spray ionization mass spectrometry: the case of the endangered Mahogany tree. <i>Journal of Mass Spectrometry</i> , 2012, 47, 1-6.	1.6	25
14	In vitro and in vivo assessment of the anti-malarial activity of <i>Caesalpinia pluviosa</i> . <i>Malaria Journal</i> , 2011, 10, 112.	2.3	25
15	The Famous Amazonian Rosewood Essential Oil: Characterization and Adulteration Monitoring by Electrospray Ionization Mass Spectrometry Fingerprinting. <i>Analytical Letters</i> , 2011, 44, 2417-2422.	1.8	10
16	Influence of package, type of apple juice and temperature on the production of patulin by <i>Byssoschlamys nivea</i> and <i>Byssoschlamys fulva</i> . <i>International Journal of Food Microbiology</i> , 2010, 142, 156-163.	4.7	49
17	Alkaloids from the Bark of <i>Guatteria hispida</i> and Their Evaluation as Antioxidant and Antimicrobial Agents. <i>Journal of Natural Products</i> , 2010, 73, 1180-1183.	3.0	64
18	Instantaneous characterization of vegetable oils via TAG and FFA profiles by easy ambient sonic-spray ionization mass spectrometry. <i>Analyst</i> , 2010, 135, 738.	3.5	74

#	ARTICLE	IF	CITATIONS
19	Constituents of the Leaves of <i>Magnolia ovata</i> . Journal of Natural Products, 2009, 72, 1529-1532.	3.0	18
20	Amazonian Vegetable Oils and Fats: Fast Typification and Quality Control via Triacylglycerol (TAG) Profiles from Dry Matrix-Assisted Laser Desorption/Ionization Time-of-Flight (MALDI-TOF) Mass Spectrometry Fingerprinting. Journal of Agricultural and Food Chemistry, 2009, 57, 4030-4034.	5.2	76