Maria Beatriz A. Gloria

List of Publications by Year
in descending order

128 papers	3,890 citations	109321 35 h-index	155660 55 g-index
129 all docs	129 docs citations	129 times ranked	4845 citing authors

#	Article	IF	Citations
1	Antibacterial Activity of Coffee Extracts and Selected Coffee Chemical Compounds against Enterobacteria. Journal of Agricultural and Food Chemistry, 2006, 54, 8738-8743.	5.2	264
2	Separation and determination of the physico-chemical characteristics of curcumin, demethoxycurcumin and bisdemethoxycurcumin. Food Research International, 2005, 38, 1039-1044.	6.2	155
3	Pesticides in honey: A review on chromatographic analytical methods. Talanta, 2016, 149, 124-141.	5.5	151
4	Effect of Huanglongbing or Greening Disease on Orange Juice Quality, a Review. Frontiers in Plant Science, 2018, 9, 1976.	3.6	130
5	Anthocyanins from banana bracts (Musa X paradisiaca) as potential food colorants. Food Chemistry, 2001, 73, 327-332.	8.2	129
6	Bioactive amines in chicken breast and thigh after slaughter and during storage at 4Â±1ÂÂ°C and in chicken-based meat products. Food Chemistry, 2002, 78, 241-248.	8.2	121
7	Quinolones and tetracyclines in aquaculture fish by a simple and rapid LC-MS/MS method. Food Chemistry, 2018, 245, 1232-1238.	8.2	113
8	Bioactive amines and carbohydrate changes during ripening of ?Prata' banana (Musa acuminataï¿½M.) Tj ETQq0 0 0 rgBT /Overlock 10 T	8.2	112
9	CHEMICAL COMPOSITION, ENZYME ACTIVITY AND EFFECT OF ENZYME INACTIVATION ON FLAVOR QUALITY OF GREEN COCONUT WATER. Journal of Food Processing and Preservation, 1996, 20, 487-500.	2.0	99
10	Anthocyanins from Oxalis triangularis as potential food colorants. Food Chemistry, 2001, 75, 211-216.	8.2	84
11	Multiclass method for pesticides quantification in honey by means of modified QuEChERS and UHPLCâ€“MS/MS. Food Chemistry, 2016, 211, 130-139.	8.2	76
12	Bioactive amines and phenolic compounds in cocoa beans are affected by fermentation. Food Chemistry, 2017, 228, 484-490.	8.2	61
13	Profile and levels of bioactive amines in green and roasted coffee. Food Chemistry, 2003, 82, 397-402.	8.2	59
14	A comparative study of chemical attributes and levels of amines in defective green and roasted coffee beans. Food Chemistry, 2007, 101, 26-32.	8.2	59
15	A simple, fast and sensitive screening LC-ESI-MS/MS method for antibiotics in fish. Talanta, 2017, 163, 85-93.	5.5	59
16	Cadmium, copper and lead levels in different cultivars of lettuce and soil from urban agriculture. Environmental Pollution, 2018, 242, 383-389.	7.5	59
17	Determination of Biogenic Amines in Cheese. Journal of AOAC INTERNATIONAL, 1997, 80, 1006-1012.	1.5	57
18	Comparison of hydrodistillation methods for the deodorization of turmeric. Food Research International, 2005, 38, 1087-1096.	6.2	53

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19	Biogenic amines in Brazilian cheeses. Food Chemistry, 1998, 63, 343-348.	8.2	51
20	Influence of natural coffee compounds, coffee extracts and increased levels of caffeine on the inhibition of Streptococcus mutans. Food Research International, 2012, 49, 459-461.	6.2	51
21	Influence of Cultivar and Germination on Bioactive Amines in Soybeans (Glycine max L. Merril). Journal of Agricultural and Food Chemistry, 2005, 53, 7480-7485.	5.2	50
22	Bioactive amines formation in milk by Lactococcus in the presence or not of rennet and NaCl at 20 and 32ÂÂ°C. Food Chemistry, 2003, 81, 595-606.	8.2	49
23	Quality assurance of histamine analysis in fresh and canned fish. Food Chemistry, 2016, 211, 100-106.	8.2	46
24	The effect of roasting on the presence of bioactive amines in coffees of different qualities. Food Chemistry, 2005, 90, 287-291.	8.2	45
25	Profile and levels of bioactive amines in orange juice and orange soft drink. Food Chemistry, 2007, 100, 895-903.	8.2	45
26	Advances on the chromatographic determination of amphenicols in food. Talanta, 2017, 162, 324-338.	5.5	45
27	Active taste compounds in juice from oranges symptomatic for Huanglongbing (HLB) citrus greening disease. LWT - Food Science and Technology, 2018, 91, 518-525.	5.2	44
28	Nitrate, Nitrite, and Volatile Nitrosamines in Whey-Containing Food Products. Journal of Agricultural and Food Chemistry, 1995, 43, 967-969.	5.2	42
29	Volatile Nitrosamines in Fried Bacon. Journal of Agricultural and Food Chemistry, 1997, 45, 1816-1818.	5.2	38
30	Levels and Significance of Biogenic Amines in Brazilian Beers. Journal of Food Composition and Analysis, 1999, 12, 129-136.	3.9	37
31	Pharmacological investigation of the nociceptive response and edema induced by venom of the scorpion Tityus serrulatus. Toxicon, 2005, 45, 585-593.	1.6	37
32	Bioactive amines in fresh, canned and dried sweet corn, embryo and endosperm and germinated corn. Food Chemistry, 2012, 131, 1355-1359.	8.2	37
33	Bioactive amines in soy sauce: Validation of method, occurrence and potential health effects. Food Chemistry, 2012, 133, 323-328.	8.2	37
34	Prevalence of Salmonella and Campylobacter on Broiler Chickens from Farm to Slaughter and Efficiency of Methods To Remove Visible Fecal Contamination. Journal of Food Protection, 2014, 77, 1851-1859.	1.7	37
35	Effect of type of oxidation on beta-carotene loss and volatile products formation in model systems. Food Chemistry, 1993, 46, 401-406.	8.2	36
36	Influence of alcoholic and malolactic starter cultures on bioactive amines in Merlot wines. Food Chemistry, 2009, 116, 208-213.	8.2	36

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37	Influence of processing on the levels of amines and proline and on the physico-chemical characteristics of concentrated orange juice. Food Chemistry, 2010, 119, 7-11.	8.2	36
38	Bioactive amines and quality of egg from Dekalb hens under different storage conditions. Poultry Science, 2009, 88, 2428-2434.	3.4	34
39	Influence of post harvest processing conditions on yield and quality of ground turmeric (Curcuma) Tj ETQq1 1 0.784314 rgBT /Overlo	0.5	32
40	Extraction of bioactive amines from grated Parmesan cheese using acid, alkaline and organic solvents. Journal of Food Composition and Analysis, 2007, 20, 280-288.	3.9	32
41	Occurrence of histamine in Brazilian fresh and canned tuna. Food Control, 2011, 22, 323-327.	5.5	32
42	STABILITY OF CURCUMINOIB PIGMENTS IN MODEL SYSTEMS. Journal of Food Processing and Preservation, 1997, 21, 353-363.	2.0	31
43	Changes on the levels of serotonin precursors â€“ tryptophan and 5-hydroxytryptophan â€“ during roasting of Arabica and Robusta coffee. Food Chemistry, 2010, 118, 529-533.	8.2	30
44	The Role of Lâ€Arginine and Inducible Nitric Oxide Synthase in Intestinal Permeability and Bacterial Translocation. Journal of Parenteral and Enteral Nutrition, 2013, 37, 392-400.	2.6	29
45	The germination of soybeans increases the water-soluble components and could generate innovations in soy-based foods. LWT - Food Science and Technology, 2020, 117, 108599.	5.2	29
46	FTIR and PLS-regression in the evaluation of bioactive amines, total phenolic compounds and antioxidant potential of dark chocolates. Food Chemistry, 2021, 357, 129754.	8.2	29
47	Synephrine â€“ A potential biomarker for orange honey authenticity. Food Chemistry, 2017, 229, 527-533.	8.2	27
48	Fatty acid profiles in meat from Caiman yacare (Caiman crocodilus yacare) raised in the wild or in captivity. Meat Science, 2010, 85, 752-758.	5.5	26
49	Functional potential of tropical fruits with respect to free bioactive amines. Food Research International, 2011, 44, 1264-1268.	6.2	26
50	In vitro bioaccessibility of amino acids and bioactive amines in 70% cocoa dark chocolate: What you eat and what you get. Food Chemistry, 2021, 343, 128397.	8.2	26
51	DeterminaÃ§Ã£o de carbamato de etila em aguardentes de cana por CG-EM. Quimica Nova, 2008, 31, 1860-1864.	0.3	25
52	Effect of irrigation level on yield and bioactive amine content of American lettuce. Journal of the Science of Food and Agriculture, 2005, 85, 1026-1032.	3.5	23
53	N-Nitrosodimethylamine in Brazilian, U.S. Domestic, and U.S. Imported Beers. Journal of Agricultural and Food Chemistry, 1997, 45, 814-816.	5.2	22
54	Bioactive amines in Brazilian wines: types, levels and correlation with physico-chemical parameters. Brazilian Archives of Biology and Technology, 2005, 48, 53-62.	0.5	22

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55	Profile and levels of bioactive amines in instant coffee. Journal of Food Composition and Analysis, 2007, 20, 451-457.	3.9	22
56	Screening of lactic acid bacteria from vacuum packaged beef for antimicrobial activity. Brazilian Journal of Microbiology, 2008, 39, 368-374.	2.0	22
57	A simple and rapid LCâ€“MS/MS method for the determination of amphenicols in Nile tilapia. Food Chemistry, 2018, 262, 235-241.	8.2	22
58	Atividade antimicrobiana in vitro do rizoma em pÃ³, dos pigmentos curcuminÃ³ides e dos Ã³leos e dos essenciais da Curcuma longa L.. Ciencia E Agrotecnologia, 2008, 32, 875-881.	1.5	20
59	Old beagle dogs have lower faecal concentrations of some fermentation products and lower peripheral lymphocyte counts than young adult beagles. British Journal of Nutrition, 2011, 106, S187-S190.	2.3	20
60	Consumption effect of a synbiotic beverage made from soy and yacon extracts containing Bifidobacterium animalis ssp. lactis BB-12 on the intestinal polyamine concentrations in elderly individuals. Food Research International, 2017, 99, 495-500.	6.2	20
61	Assessment of the quality of refrigerated and frozen pork by multivariate exploratory techniques. Meat Science, 2018, 139, 7-14.	5.5	20
62	Mercury in fish from the Madeira River and health risk to Amazonian and riverine populations. Food Research International, 2018, 109, 537-543.	6.2	20
63	Effect of ripening time on proteolysis, free amino acids, bioactive amines and texture profile of Gorgonzola-type cheese. LWT - Food Science and Technology, 2018, 98, 583-590.	5.2	20
64	Vegetables consumed in Brazilian cuisine as sources of bioactive amines. Food Bioscience, 2021, 40, 100856.	4.4	20
65	Bioactive amines in Passiflora are affected by species and fruit development. Food Research International, 2016, 89, 733-738.	6.2	19
66	Effect of water activity on the stability of bixin in an annatto extract-microcrystalline cellulose model system. Food Chemistry, 1995, 52, 389-391.	8.2	18
67	Chemical implications and time reduction of on-farm cocoa fermentation by Saccharomyces cerevisiae and Pichia kudriavzevii. Food Chemistry, 2021, 338, 127834.	8.2	18
68	Brazilian native passion fruit (Passiflora tenuifila Killip) is a rich source of proanthocyanidins, carotenoids, and dietary fiber. Food Research International, 2021, 147, 110521.	6.2	17
69	Influence of Nitrate Levels Added to Cheesemilk on Nitrate, Nitrite, and Volatile Nitrosamine Contents in Gruyere Cheese. Journal of Agricultural and Food Chemistry, 1997, 45, 3577-3579.	5.2	16
70	Effects of eggplant (Solanum melongena) on the atherogenesis and oxidative stress in LDL receptor knock out mice (LDLRâ¯/â¯). Food and Chemical Toxicology, 2004, 42, 1259-1267.	3.6	16
71	Optimization of the analytical extraction of polyamines from milk. Talanta, 2011, 86, 195-199.	5.5	16
72	Effect of gamma radiation on the ripening and levels of bioactive amines in bananas cv. Prata. Radiation Physics and Chemistry, 2013, 87, 97-103.	2.8	16

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73	Investigation of biologically active amines in some selected edible mushrooms. Journal of Food Composition and Analysis, 2020, 86, 103375.	3.9	16
74	In vitro digestion of spermidine and amino acids in fresh and processed Agaricus bisporus mushroom. Food Research International, 2020, 137, 109616.	6.2	16
75	Bioactive amines in Mozzarella cheese from milk with varying somatic cell counts. Food Chemistry, 2015, 178, 229-235.	8.2	15
76	Bioactive amines in sorghum: Method optimisation and influence of line, tannin and hydric stress. Food Chemistry, 2015, 173, 224-230.	8.2	15
77	Bioactive amines in fresh beef liver and influence of refrigerated storage and pan-roasting. Food Control, 2016, 60, 151-157.	5.5	15
78	Bioactive amines changes in raw and sterilised milk inoculated with Pseudomonas fluorescens stored at different temperatures. International Journal of Dairy Technology, 2011, 64, 45-51.	2.8	14
79	UPLC-UV Method for the Quantification of Free Amino Acids, Bioactive Amines, and Ammonia in Fresh, Cooked, and Canned Mushrooms. Food Analytical Methods, 2020, 13, 1613-1626.	2.6	14
80	DeterminaÃ§Ã£o dos teores de cobre e grau alcoÃ³lico em aguardentes de cana produzidas no estado de Minas Gerais. Quimica Nova, 2006, 29, 1110-1113.	0.3	14
81	Chemical analysis of turmeric from Minas Gerais, Brazil and comparison of methods for flavour free oleoresin. Brazilian Archives of Biology and Technology, 1998, 41, 218-224.	0.5	13
82	Effect of Aging on Bioactive Amines, Microbial Flora, Physico-Chemical Characteristics, and Tenderness of Broiler Breast Meat. Poultry Science, 2008, 87, 1868-1873.	3.4	13
83	Nutritional properties of cherry tomatoes harvested at different times and grown in an organic cropping. Horticultura Brasileira, 2011, 29, 205-211.	0.5	13
84	Tuna fishing, capture and post-capture practices in the northeast of Brazil and their effects on histamine and other bioactive amines. Food Control, 2012, 25, 64-68.	5.5	13
85	Understanding amino acids and bioactive amines changes during on-farm cocoa fermentation. Journal of Food Composition and Analysis, 2021, 97, 103776.	3.9	13
86	Bioactive compounds and juice quality from selected grape cultivars. Bragantia, 2018, 77, 62-73.	1.3	12
87	Influence of spontaneous fermentation of manipueira on bioactive amine and carotenoid profiles during tucupi production. Food Research International, 2019, 120, 209-216.	6.2	12
88	LC-MS/MS determination of chloramphenicol in food of animal origin in Brazil. Scientia Chromatographica, 2015, 7, 287-295.	0.2	12
89	Screening of lactic acid bacteria from vacuum packaged beef for antimicrobial activity. Brazilian Journal of Microbiology, 2008, 39, 368-74.	2.0	12
90	Maillard reaction during the processing of â€˜Doce de leiteâ€™. Journal of the Science of Food and Agriculture, 1994, 66, 129-132.	3.5	11

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91	The effect of age and carbohydrate and protein sources on digestibility, fecal microbiota, fermentation products, fecal IgA, and immunological blood parameters in dogs. Journal of Animal Science, 2017, 95, 2452.	0.5	11
92	Histamine Levels in Canned Fish Available in Belo Horizonte, Minas Gerais, Brazil. Journal of Food Composition and Analysis, 1994, 7, 102-109.	3.9	10
93	Total mercury in commercial fishes and estimation of Brazilian dietary exposure to methylmercury. Journal of Trace Elements in Medicine and Biology, 2020, 62, 126641.	3.0	10
94	Influence of cocoa clones on the quality and functional properties of chocolate â€“ Nitrogenous compounds. LWT - Food Science and Technology, 2020, 134, 110202.	5.2	10
95	Pasteurization of passion fruit Passiflora setacea pulp to optimize bioactive compounds retention. Food Chemistry: X, 2020, 6, 100084.	4.3	10
96	IdentificaÃ§Ã£o de compostos volÃ¡teis da cÃºrcuma empregando microextraÃ§Ã£o por fase sÃ³lida e cromatografia gasosa acoplada Ã espectrometria de massas. Food Science and Technology, 2004, 24, 151-157.	1.7	9
97	Spectrophotometric Determination of Urea in Sugar Cane Distilled Spirits. Journal of Agricultural and Food Chemistry, 2008, 56, 5211-5215.	5.2	9
98	CaracterizaÃ§Ã£o fÃsico-quÃmica e aminas bioativas em vinhos da cv. Syrah I: efeito do ciclo de produÃ§Ã£o. Food Science and Technology, 2009, 29, 380-385.	1.7	9
99	Qualidade nutricional e estabilidade oxidativa de manteigas produzidas do leite de vacas alimentadas com cana-de-aÃ§Ãºcar suplementada com Ã³leo de girassol. Arquivo Brasileiro De Medicina Veterinaria E Zootecnia, 2013, 65, 1545-1553.	0.4	8
100	Effect of cooking on the bioactive compounds and antioxidant activity in grains cowpea cultivars. Revista Ciencia Agronomica, 2017, 48, 824-831.	0.3	8
101	Aminas bioativas e caracterÃsticas fÃsico-quÃmicas de salames tipo italiano. Arquivo Brasileiro De Medicina Veterinaria E Zootecnia, 2006, 58, 648-657.	0.4	7
102	ConcentraÃ§Ãµes plasmÃ¡ticas de triptamina, tiramina e feniletilamina em eqÃ¼inos sob efeitos de sobrecarga de carboidratos e antiinflamatÃ³rios nÃ£o esteroidais. Pesquisa Veterinaria Brasileira, 2008, 28, 299-302.	0.5	7
103	Mercury in raw and cooked shrimp and mussels and dietary Brazilian exposure. Food Control, 2021, 121, 107669.	5.5	7
104	Evaluation of Three Sampling Methods for the Microbiological Analysis of Broiler Carcasses after Immersion Chilling. Journal of Food Protection, 2013, 76, 1330-1335.	1.7	6
105	The effect of tobacco additives on smoking initiation and maintenance. Cadernos De Saude Publica, 2015, 31, 223-225.	1.0	6
106	Mineral content, phenolic compounds and bioactive amines of cheese bread enriched with cowpea. Food Science and Technology, 2019, 39, 843-849.	1.7	6
107	Levels of volatileN-nitrosamines in baby bottle rubber nipples commercialized in belo horizonte, Mina Gerais, Brazil. Bulletin of Environmental Contamination and Toxicology, 1991, 47, 120-125.	2.7	5
108	Sodium butyrate does not decrease the evolution of precancerous lesions in rats. Acta Cirurgica Brasileira, 2010, 25, 507-512.	0.7	5

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109	DeterminaÃ§Ã£o simultÃ¢nea de precursores de serotonina - triptofano e 5-hidroxitriptofano - em cafÃ©. Quimica Nova, 2010, 33, 316-320.	0.3	5
110	Biogenic amines in amazonian fish and their health effects are affected by species and season of capture. Food Control, 2021, 123, 107773.	5.5	5
111	Stability of refrigerated traditional and liquid smoked catfish (Sciades herzbergii) sausages. Journal of Food Science, 2021, 86, 2939-2948.	3.1	5
112	Color and chemical composition and of green corn produced under organic and conventional conditions. Food Science and Technology, 2011, 31, 366-371.	1.7	5
113	UHPLC for quality evaluation of genuine and illegal medicines containing sildenafil citrate and tadalafil. Journal of Chromatographic Science, 2021, 59, 30-39.	1.4	3
114	PARÃ‚METROS DE DESEMPENHO EM MÃ‰TODO UHPLC-UV PARA QUANTIFICAÃ‡ÃƒO DE AMINOÃCIDOS LIVRES E AMINAS BIOATIVAS EM QUEIJOS MUSSARELA, PRATO, PARMESÃƒO E GORGONZOLA. Revista Do Instituto De LatÃcinios CÃ¢ndido Tostes, 2017, 72, 192-204.	0.3	3
115	Rootstock influencing the quality and biogenic amines content on Syrah tropical wines. Comunicata Scientiae, 2018, 8, 202-208.	0.4	3
116	Germinated sorghum (Sorghum bicolor L.) and seedlings show expressive contents of putrescine. LWT - Food Science and Technology, 2022, 161, 113367.	5.2	3
117	Identification of Lactic Acid Bacteria on Raw Material for Cocoa Bean Fermentation in the Brazilian Amazon. Fermentation, 2022, 8, 199.	3.0	3
118	Matrix effect on the analysis of amphenicols in fish by liquid chromatography-tandem mass spectrometry (LC-MS/MS). Journal of Physics: Conference Series, 2015, 575, 012036.	0.4	2
119	Quality control of the analysis of histamine in fish by proficiency test. Journal of Physics: Conference Series, 2015, 575, 012035.	0.4	2
120	A simple and sensitive HPLC-FL method for simultaneous determination of angiotensin II receptor antagonists in human plasma. Journal of Pharmaceutical and Biomedical Analysis, 2020, 188, 113403.	2.8	2
121	Starch levels in refrigerated and frozen chicken based meat products. Brazilian Archives of Biology and Technology, 1999, 42, .	0.5	1
122	Influence of ultrasound on the microbiological and physicochemical stability of saramunete () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 222	2.0	1
123	Optimization of mechanically separated meat washing cycles and of corn starch addition in saramunete (Pseudupeneus maculatus) sausages. Journal of Food Processing and Preservation, 0, , e16093.	2.0	1
124	Bioactive amines in ingredients and feeds of broilers and storage effects on their levels. Research, Society and Development, 2022, 11, e36211528347.	0.1	1
125	Lactic Acid Bacteria and Bioactive Amines Identified during Manipueira Fermentation for Tucupi Production. Microorganisms, 2022, 10, 840.	3.6	1
126	Chemical Attributes of Defective Coffee Beans as Affected by Roasting. , 2005, , .		0

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127	Generation of process-induced toxicants. , 2021, , 453-535.		0
128	Effect of storage temperature on the stability of liquid smoked headless shrimp (<i>Litopenaeus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.0	0