

# Maria Beatriz A. Gloria

## List of Publications by Year in descending order

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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	Germinated sorghum ( <i>Sorghum bicolor</i> L.) and seedlings show expressive contents of putrescine. <i>LWT - Food Science and Technology</i> , 2022, 161, 113367.	5.2	3
2	Bioactive amines in ingredients and feeds of broilers and storage effects on their levels. <i>Research, Society and Development</i> , 2022, 11, e36211528347.	0.1	1
3	Lactic Acid Bacteria and Bioactive Amines Identified during Manipueira Fermentation for Tucupi Production. <i>Microorganisms</i> , 2022, 10, 840.	3.6	1
4	Identification of Lactic Acid Bacteria on Raw Material for Cocoa Bean Fermentation in the Brazilian Amazon. <i>Fermentation</i> , 2022, 8, 199.	3.0	3
5	Chemical implications and time reduction of on-farm cocoa fermentation by <i>Saccharomyces cerevisiae</i> and <i>Pichia kudriavzevii</i> . <i>Food Chemistry</i> , 2021, 338, 127834.	8.2	18
6	In vitro bioaccessibility of amino acids and bioactive amines in 70% cocoa dark chocolate: What you eat and what you get. <i>Food Chemistry</i> , 2021, 343, 128397.	8.2	26
7	Mercury in raw and cooked shrimp and mussels and dietary Brazilian exposure. <i>Food Control</i> , 2021, 121, 107669.	5.5	7
8	Biogenic amines in amazonian fish and their health effects are affected by species and season of capture. <i>Food Control</i> , 2021, 123, 107773.	5.5	5
9	UHPLC for quality evaluation of genuine and illegal medicines containing sildenafil citrate and tadalafil. <i>Journal of Chromatographic Science</i> , 2021, 59, 30-39.	1.4	3
10	Generation of process-induced toxicants. , 2021, , 453-535.		0
11	Vegetables consumed in Brazilian cuisine as sources of bioactive amines. <i>Food Bioscience</i> , 2021, 40, 100856.	4.4	20
12	Understanding amino acids and bioactive amines changes during on-farm cocoa fermentation. <i>Journal of Food Composition and Analysis</i> , 2021, 97, 103776.	3.9	13
13	Stability of refrigerated traditional and liquid smoked catfish ( <i>Sciades herzbergii</i> ) sausages. <i>Journal of Food Science</i> , 2021, 86, 2939-2948.	3.1	5
14	Influence of ultrasound on the microbiological and physicochemical stability of saramunete ( ) Tj ETQq0 0 0 rgBT /Oyerlock 1Q Tf 50 222	2.0	1
15	FTIR and PLS-regression in the evaluation of bioactive amines, total phenolic compounds and antioxidant potential of dark chocolates. <i>Food Chemistry</i> , 2021, 357, 129754.	8.2	29
16	Brazilian native passion fruit ( <i>Passiflora tenuifila</i> Killip) is a rich source of proanthocyanidins, carotenoids, and dietary fiber. <i>Food Research International</i> , 2021, 147, 110521.	6.2	17
17	The germination of soybeans increases the water-soluble components and could generate innovations in soy-based foods. <i>LWT - Food Science and Technology</i> , 2020, 117, 108599.	5.2	29
18	Investigation of biologically active amines in some selected edible mushrooms. <i>Journal of Food Composition and Analysis</i> , 2020, 86, 103375.	3.9	16

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19	Total mercury in commercial fishes and estimation of Brazilian dietary exposure to methylmercury. <i>Journal of Trace Elements in Medicine and Biology</i> , 2020, 62, 126641.	3.0	10
20	In vitro digestion of spermidine and amino acids in fresh and processed <i>Agaricus bisporus</i> mushroom. <i>Food Research International</i> , 2020, 137, 109616.	6.2	16
21	Influence of cocoa clones on the quality and functional properties of chocolate " Nitrogenous compounds. <i>LWT - Food Science and Technology</i> , 2020, 134, 110202.	5.2	10
22	UPLC-UV Method for the Quantification of Free Amino Acids, Bioactive Amines, and Ammonia in Fresh, Cooked, and Canned Mushrooms. <i>Food Analytical Methods</i> , 2020, 13, 1613-1626.	2.6	14
23	A simple and sensitive HPLC-FL method for simultaneous determination of angiotensin II receptor antagonists in human plasma. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2020, 188, 113403.	2.8	2
24	Pasteurization of passion fruit <i>Passiflora setacea</i> pulp to optimize bioactive compounds retention. <i>Food Chemistry: X</i> , 2020, 6, 100084.	4.3	10
25	Influence of spontaneous fermentation of manipueira on bioactive amine and carotenoid profiles during tucupí production. <i>Food Research International</i> , 2019, 120, 209-216.	6.2	12
26	Mineral content, phenolic compounds and bioactive amines of cheese bread enriched with cowpea. <i>Food Science and Technology</i> , 2019, 39, 843-849.	1.7	6
27	Active taste compounds in juice from oranges symptomatic for Huanglongbing (HLB) citrus greening disease. <i>LWT - Food Science and Technology</i> , 2018, 91, 518-525.	5.2	44
28	Assessment of the quality of refrigerated and frozen pork by multivariate exploratory techniques. <i>Meat Science</i> , 2018, 139, 7-14.	5.5	20
29	Mercury in fish from the Madeira River and health risk to Amazonian and riverine populations. <i>Food Research International</i> , 2018, 109, 537-543.	6.2	20
30	A simple and rapid LC-MS/MS method for the determination of amphenicols in Nile tilapia. <i>Food Chemistry</i> , 2018, 262, 235-241.	8.2	22
31	Quinolones and tetracyclines in aquaculture fish by a simple and rapid LC-MS/MS method. <i>Food Chemistry</i> , 2018, 245, 1232-1238.	8.2	113
32	Bioactive compounds and juice quality from selected grape cultivars. <i>Bragantia</i> , 2018, 77, 62-73.	1.3	12
33	Effect of ripening time on proteolysis, free amino acids, bioactive amines and texture profile of Gorgonzola-type cheese. <i>LWT - Food Science and Technology</i> , 2018, 98, 583-590.	5.2	20
34	Cadmium, copper and lead levels in different cultivars of lettuce and soil from urban agriculture. <i>Environmental Pollution</i> , 2018, 242, 383-389.	7.5	59
35	Effect of Huanglongbing or Greening Disease on Orange Juice Quality, a Review. <i>Frontiers in Plant Science</i> , 2018, 9, 1976.	3.6	130
36	Rootstock influencing the quality and biogenic amines content on Syrah tropical wines. <i>Comunicata Scientiae</i> , 2018, 8, 202-208.	0.4	3

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37	Bioactive amines and phenolic compounds in cocoa beans are affected by fermentation. Food Chemistry, 2017, 228, 484-490.	8.2	61
38	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
39	Synephrine " A potential biomarker for orange honey authenticity. Food Chemistry, 2017, 229, 527-533.	8.2	27
40	A simple, fast and sensitive screening LC-ESI-MS/MS method for antibiotics in fish. Talanta, 2017, 163, 85-93.	5.5	59
41	Advances on the chromatographic determination of amphenicols in food. Talanta, 2017, 162, 324-338.	5.5	45
42	PARÂMETROS DE DESEMPENHO EM MÃTODO UHPLC-UV PARA QUANTIFICAÃO DE AMINOÁCIDOS LIVRES E AMINAS BIOATIVAS EM QUEIJOS MUSSARELA, PRATO, PARMESÃO E GORGONZOLA. Revista Do Instituto De LatAcinios Cândido Tostes, 2017, 72, 192-204.	0.3	3
43	Effect of cooking on the bioactive compounds and antioxidant activity in grains cowpea cultivars. Revista Ciencia Agronomica, 2017, 48, 824-831.	0.3	8
44	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
45	Multiclass method for pesticides quantification in honey by means of modified QuEChERS and UHPLC-MS/MS. Food Chemistry, 2016, 211, 130-139.	8.2	76
46	Quality assurance of histamine analysis in fresh and canned fish. Food Chemistry, 2016, 211, 100-106.	8.2	46
47	Bioactive amines in Passiflora are affected by species and fruit development. Food Research International, 2016, 89, 733-738.	6.2	19
48	Pesticides in honey: A review on chromatographic analytical methods. Talanta, 2016, 149, 124-141.	5.5	151
49	Bioactive amines in fresh beef liver and influence of refrigerated storage and pan-roasting. Food Control, 2016, 60, 151-157.	5.5	15
50	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
51	Bioactive amines in Mozzarella cheese from milk with varying somatic cell counts. Food Chemistry, 2015, 178, 229-235.	8.2	15
52	Quality control of the analysis of histamine in fish by proficiency test. Journal of Physics: Conference Series, 2015, 575, 012035.	0.4	2
53	Bioactive amines in sorghum: Method optimisation and influence of line, tannin and hydric stress. Food Chemistry, 2015, 173, 224-230.	8.2	15
54	The effect of tobacco additives on smoking initiation and maintenance. Cadernos De Saude Publica, 2015, 31, 223-225.	1.0	6

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55	LC-MS/MS determination of chloramphenicol in food of animal origin in Brazil. <i>Scientia Chromatographica</i> , 2015, 7, 287-295.	0.2	12
56	Prevalence of Salmonella and Campylobacter on Broiler Chickens from Farm to Slaughter and Efficiency of Methods To Remove Visible Fecal Contamination. <i>Journal of Food Protection</i> , 2014, 77, 1851-1859.	1.7	37
57	Effect of gamma radiation on the ripening and levels of bioactive amines in bananas cv. Prata. <i>Radiation Physics and Chemistry</i> , 2013, 87, 97-103.	2.8	16
58	The Role of L-Arginine and Inducible Nitric Oxide Synthase in Intestinal Permeability and Bacterial Translocation. <i>Journal of Parenteral and Enteral Nutrition</i> , 2013, 37, 392-400.	2.6	29
59	Evaluation of Three Sampling Methods for the Microbiological Analysis of Broiler Carcasses after Immersion Chilling. <i>Journal of Food Protection</i> , 2013, 76, 1330-1335.	1.7	6
60	Qualidade nutricional e estabilidade oxidativa de manteigas produzidas do leite de vacas alimentadas com cana-de-açúcar suplementada com óleo de girassol. <i>Arquivo Brasileiro De Medicina Veterinaria E Zootecnia</i> , 2013, 65, 1545-1553.	0.4	8
61	Influence of natural coffee compounds, coffee extracts and increased levels of caffeine on the inhibition of <i>Streptococcus mutans</i> . <i>Food Research International</i> , 2012, 49, 459-461.	6.2	51
62	Tuna fishing, capture and post-capture practices in the northeast of Brazil and their effects on histamine and other bioactive amines. <i>Food Control</i> , 2012, 25, 64-68.	5.5	13
63	Bioactive amines in fresh, canned and dried sweet corn, embryo and endosperm and germinated corn. <i>Food Chemistry</i> , 2012, 131, 1355-1359.	8.2	37
64	Bioactive amines in soy sauce: Validation of method, occurrence and potential health effects. <i>Food Chemistry</i> , 2012, 133, 323-328.	8.2	37
65	Occurrence of histamine in Brazilian fresh and canned tuna. <i>Food Control</i> , 2011, 22, 323-327.	5.5	32
66	Functional potential of tropical fruits with respect to free bioactive amines. <i>Food Research International</i> , 2011, 44, 1264-1268.	6.2	26
67	Optimization of the analytical extraction of polyamines from milk. <i>Talanta</i> , 2011, 86, 195-199.	5.5	16
68	Nutritional properties of cherry tomatoes harvested at different times and grown in an organic cropping. <i>Horticultura Brasileira</i> , 2011, 29, 205-211.	0.5	13
69	Bioactive amines changes in raw and sterilised milk inoculated with <i>Pseudomonas fluorescens</i> stored at different temperatures. <i>International Journal of Dairy Technology</i> , 2011, 64, 45-51.	2.8	14
70	Old beagle dogs have lower faecal concentrations of some fermentation products and lower peripheral lymphocyte counts than young adult beagles. <i>British Journal of Nutrition</i> , 2011, 106, S187-S190.	2.3	20
71	Color and chemical composition and of green corn produced under organic and conventional conditions. <i>Food Science and Technology</i> , 2011, 31, 366-371.	1.7	5
72	Influence of processing on the levels of amines and proline and on the physico-chemical characteristics of concentrated orange juice. <i>Food Chemistry</i> , 2010, 119, 7-11.	8.2	36

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73	Changes on the levels of serotonin precursors " tryptophan and 5-hydroxytryptophan " during roasting of Arabica and Robusta coffee. <i>Food Chemistry</i> , 2010, 118, 529-533.	8.2	30
74	Sodium butyrate does not decrease the evolution of precancerous lesions in rats. <i>Acta Cirurgica Brasileira</i> , 2010, 25, 507-512.	0.7	5
75	Determina"o simult"nea de precursores de serotonina - triptofano e 5-hidroxitriptofano - em caf". <i>Quimica Nova</i> , 2010, 33, 316-320.	0.3	5
76	Fatty acid profiles in meat from Caiman yacare ( <i>Caiman crocodilus yacare</i> ) raised in the wild or in captivity. <i>Meat Science</i> , 2010, 85, 752-758.	5.5	26
77	Bioactive amines and quality of egg from Dekalb hens under different storage conditions. <i>Poultry Science</i> , 2009, 88, 2428-2434.	3.4	34
78	Influence of alcoholic and malolactic starter cultures on bioactive amines in Merlot wines. <i>Food Chemistry</i> , 2009, 116, 208-213.	8.2	36
79	Caracteriza"o f"sico-qu"mica e aminas bioativas em vinhos da cv. Syrah I: efeito do ciclo de produ"o. <i>Food Science and Technology</i> , 2009, 29, 380-385.	1.7	9
80	Spectrophotometric Determination of Urea in Sugar Cane Distilled Spirits. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 5211-5215.	5.2	9
81	Effect of Aging on Bioactive Amines, Microbial Flora, Physico-Chemical Characteristics, and Tenderness of Broiler Breast Meat. <i>Poultry Science</i> , 2008, 87, 1868-1873.	3.4	13
82	Screening of lactic acid bacteria from vacuum packaged beef for antimicrobial activity. <i>Brazilian Journal of Microbiology</i> , 2008, 39, 368-374.	2.0	22
83	Determina"o de carbamato de etila em aguardentes de cana por CG-EM. <i>Quimica Nova</i> , 2008, 31, 1860-1864.	0.3	25
84	Concentra"es plasm"ticas de triptamina, tiramina e feniletilamina em eq"inos sob efeitos de sobrecarga de carboidratos e antiinflam"rios n"o esteroidais. <i>Pesquisa Veterinaria Brasileira</i> , 2008, 28, 299-302.	0.5	7
85	Atividade antimicrobiana in vitro do rizoma em p"3, dos pigmentos curcumin"ides e dos "leos e dos essenciais da <i>Curcuma longa</i> L.. <i>Ciencia E Agrotecnologia</i> , 2008, 32, 875-881.	1.5	20
86	Screening of lactic acid bacteria from vacuum packaged beef for antimicrobial activity. <i>Brazilian Journal of Microbiology</i> , 2008, 39, 368-74.	2.0	12
87	A comparative study of chemical attributes and levels of amines in defective green and roasted coffee beans. <i>Food Chemistry</i> , 2007, 101, 26-32.	8.2	59
88	Profile and levels of bioactive amines in orange juice and orange soft drink. <i>Food Chemistry</i> , 2007, 100, 895-903.	8.2	45
89	Extraction of bioactive amines from grated Parmesan cheese using acid, alkaline and organic solvents. <i>Journal of Food Composition and Analysis</i> , 2007, 20, 280-288.	3.9	32
90	Profile and levels of bioactive amines in instant coffee. <i>Journal of Food Composition and Analysis</i> , 2007, 20, 451-457.	3.9	22

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91	Antibacterial Activity of Coffee Extracts and Selected Coffee Chemical Compounds against Enterobacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8738-8743.	5.2	264
92	Aminas bioativas e características físico-químicas de salames tipo italiano. <i>Arquivo Brasileiro De Medicina Veterinaria E Zootecnia</i> , 2006, 58, 648-657.	0.4	7
93	Determinação dos teores de cobre e grau alcoólico em aguardentes de cana produzidas no estado de Minas Gerais. <i>Quimica Nova</i> , 2006, 29, 1110-1113.	0.3	14
94	The effect of roasting on the presence of bioactive amines in coffees of different qualities. <i>Food Chemistry</i> , 2005, 90, 287-291.	8.2	45
95	Bioactive amines and carbohydrate changes during ripening of 'Prata' banana ( <i>Musa acuminata</i> L. cv. Prata). <i>Trends in Food Science and Technology</i> , 2005, 16, 112-117.	8.2	112
96	Effect of irrigation level on yield and bioactive amine content of American lettuce. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1026-1032.	3.5	23
97	Chemical Attributes of Defective Coffee Beans as Affected by Roasting. , 2005, , .		0
98	Bioactive amines in Brazilian wines: types, levels and correlation with physico-chemical parameters. <i>Brazilian Archives of Biology and Technology</i> , 2005, 48, 53-62.	0.5	22
99	Influence of Cultivar and Germination on Bioactive Amines in Soybeans ( <i>Glycine max</i> L. Merrill). <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7480-7485.	5.2	50
100	Separation and determination of the physico-chemical characteristics of curcumin, demethoxycurcumin and bisdemethoxycurcumin. <i>Food Research International</i> , 2005, 38, 1039-1044.	6.2	155
101	Comparison of hydrodistillation methods for the deodorization of turmeric. <i>Food Research International</i> , 2005, 38, 1087-1096.	6.2	53
102	Pharmacological investigation of the nociceptive response and edema induced by venom of the scorpion <i>Tityus serrulatus</i> . <i>Toxicon</i> , 2005, 45, 585-593.	1.6	37
103	Identificação de compostos voláteis da cáscara empregando microextração por fase sólida e cromatografia gasosa acoplada à espectrometria de massas. <i>Food Science and Technology</i> , 2004, 24, 151-157.	1.7	9
104	Effects of eggplant ( <i>Solanum melongena</i> ) on the atherogenesis and oxidative stress in LDL receptor knock out mice (LDLR <sup>-/-</sup> ). <i>Food and Chemical Toxicology</i> , 2004, 42, 1259-1267.	3.6	16
105	Bioactive amines formation in milk by <i>Lactococcus</i> in the presence or not of rennet and NaCl at 20 and 32°C. <i>Food Chemistry</i> , 2003, 81, 595-606.	8.2	49
106	Profile and levels of bioactive amines in green and roasted coffee. <i>Food Chemistry</i> , 2003, 82, 397-402.	8.2	59
107	Influence of post harvest processing conditions on yield and quality of ground turmeric ( <i>Curcuma</i> ). <i>Trends in Food Science and Technology</i> , 2003, 14, 32-37.	0.5	32
108	Bioactive amines in chicken breast and thigh after slaughter and during storage at 4±1°C and in chicken-based meat products. <i>Food Chemistry</i> , 2002, 78, 241-248.	8.2	121

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109	Anthocyanins from banana bracts ( <i>Musa X paradisiaca</i> ) as potential food colorants. <i>Food Chemistry</i> , 2001, 73, 327-332.	8.2	129
110	Anthocyanins from <i>Oxalis triangularis</i> as potential food colorants. <i>Food Chemistry</i> , 2001, 75, 211-216.	8.2	84
111	Starch levels in refrigerated and frozen chicken based meat products. <i>Brazilian Archives of Biology and Technology</i> , 1999, 42, .	0.5	1
112	Levels and Significance of Biogenic Amines in Brazilian Beers. <i>Journal of Food Composition and Analysis</i> , 1999, 12, 129-136.	3.9	37
113	Biogenic amines in Brazilian cheeses. <i>Food Chemistry</i> , 1998, 63, 343-348.	8.2	51
114	Chemical analysis of turmeric from Minas Gerais, Brazil and comparison of methods for flavour free oleoresin. <i>Brazilian Archives of Biology and Technology</i> , 1998, 41, 218-224.	0.5	13
115	Influence of Nitrate Levels Added to Cheesemilk on Nitrate, Nitrite, and Volatile Nitrosamine Contents in Gruyere Cheese. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3577-3579.	5.2	16
116	N-Nitrosodimethylamine in Brazilian, U.S. Domestic, and U.S. Imported Beers. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 814-816.	5.2	22
117	Volatile Nitrosamines in Fried Bacon. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 1816-1818.	5.2	38
118	Determination of Biogenic Amines in Cheese. <i>Journal of AOAC INTERNATIONAL</i> , 1997, 80, 1006-1012.	1.5	57
119	STABILITY OF CURCUMINOIB PIGMENTS IN MODEL SYSTEMS. <i>Journal of Food Processing and Preservation</i> , 1997, 21, 353-363.	2.0	31
120	CHEMICAL COMPOSITION, ENZYME ACTIVITY AND EFFECT OF ENZYME INACTIVATION ON FLAVOR QUALITY OF GREEN COCONUT WATER. <i>Journal of Food Processing and Preservation</i> , 1996, 20, 487-500.	2.0	99
121	Effect of water activity on the stability of bixin in an annatto extract-microcrystalline cellulose model system. <i>Food Chemistry</i> , 1995, 52, 389-391.	8.2	18
122	Nitrate, Nitrite, and Volatile Nitrosamines in Whey-Containing Food Products. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 967-969.	5.2	42
123	Maillard reaction during the processing of "Doce de leite"™. <i>Journal of the Science of Food and Agriculture</i> , 1994, 66, 129-132.	3.5	11
124	Histamine Levels in Canned Fish Available in Belo Horizonte, Minas Gerais, Brazil. <i>Journal of Food Composition and Analysis</i> , 1994, 7, 102-109.	3.9	10
125	Effect of type of oxidation on beta-carotene loss and volatile products formation in model systems. <i>Food Chemistry</i> , 1993, 46, 401-406.	8.2	36
126	Levels of volatile N-nitrosamines in baby bottle rubber nipples commercialized in Belo Horizonte, Minas Gerais, Brazil. <i>Bulletin of Environmental Contamination and Toxicology</i> , 1991, 47, 120-125.	2.7	5



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127	Optimization of mechanically separated meat washing cycles and of corn starch addition in saramunete ( <i>Pseudopenaeus maculatus</i> ) sausages. Journal of Food Processing and Preservation, 0, , e16093.	2.0	1
128	Effect of storage temperature on the stability of liquid smoked headless shrimp ( <i>Litopenaeus</i> ) Tj ETQq0 0 0 rgBTJ (Overlock 10 Tf 50	2.0	0