

Juliano Smanioto Barin

List of Publications by Year in descending order

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163
papers

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citations

94433

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164
times ranked

3601
citing authors

#	ARTICLE	IF	CITATIONS
1	Is it possible to produce a low-fat burger with a healthy n ^o 6/n ^o 3 PUFA ratio without affecting the technological and sensory properties?. <i>Meat Science</i> , 2017, 130, 16-25.	5.5	139
2	Analytical methods for the determination of halogens in bioanalytical sciences: a review. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 7615-7642.	3.7	135
3	Sample preparation methods for subsequent determination of metals and non-metals in crude oil—A review. <i>Analytica Chimica Acta</i> , 2012, 746, 15-36.	5.4	116
4	Sample preparation techniques based on combustion reactions in closed vessels — A brief overview and recent applications. <i>Spectrochimica Acta, Part B: Atomic Spectroscopy</i> , 2007, 62, 1051-1064.	2.9	115
5	Determination of Halogens in Coal after Digestion Using the Microwave-Induced Combustion Technique. <i>Analytical Chemistry</i> , 2008, 80, 1865-1870.	6.5	111
6	Inulin, hi-maize, and trehalose as thermal protectants for increasing viability of <i>Lactobacillus acidophilus</i> encapsulated by spray drying. <i>LWT - Food Science and Technology</i> , 2018, 89, 128-133.	5.2	106
7	Production of carotenoids from microalgae cultivated using agroindustrial wastes. <i>Food Research International</i> , 2014, 65, 144-148.	6.2	103
8	Effect of resistant starch and chitosan on survival of <i>Lactobacillus acidophilus</i> microencapsulated with sodium alginate. <i>LWT - Food Science and Technology</i> , 2016, 65, 511-517.	5.2	97
9	Microwave-assisted digestion methods: towards greener approaches for plasma-based analytical techniques. <i>Journal of Analytical Atomic Spectrometry</i> , 2017, 32, 1448-1466.	3.0	86
10	Microwave-Assisted Sample Combustion: A Technique for Sample Preparation in Trace Element Determination. <i>Analytical Chemistry</i> , 2004, 76, 3525-3529.	6.5	84
11	Determination of elemental impurities in pharmaceutical products and related matrices by ICP-based methods: a review. <i>Analytical and Bioanalytical Chemistry</i> , 2016, 408, 4547-4566.	3.7	72
12	Digestion of biological materials using the microwave-assisted sample combustion technique. <i>Microchemical Journal</i> , 2006, 82, 183-188.	4.5	71
13	Improvement of the viability of encapsulated probiotics using whey proteins. <i>LWT - Food Science and Technology</i> , 2020, 117, 108601.	5.2	67
14	Understanding the process of microwave-assisted digestion combining diluted nitric acid and oxygen as auxiliary reagent. <i>Microchemical Journal</i> , 2011, 99, 193-196.	4.5	65
15	Effect of resistant starch (Hi-maize) on the survival of <i>Lactobacillus acidophilus</i> microencapsulated with sodium alginate. <i>Journal of Functional Foods</i> , 2016, 21, 321-329.	3.4	65
16	Microwave-assisted digestion in closed vessels: effect of pressurization with oxygen on digestion process with diluted nitric acid. <i>Analytical Methods</i> , 2010, 2, 734.	2.7	59
17	Study of viability and storage stability of <i>Lactobacillus acidophilus</i> when encapsulated with the prebiotics rice bran, inulin and Hi-maize. <i>Food Hydrocolloids</i> , 2019, 95, 238-244.	10.7	59
18	Evaluation of oxygen pressurized microwave-assisted digestion of botanical materials using diluted nitric acid. <i>Talanta</i> , 2011, 83, 1324-1328.	5.5	58

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19	Ultrasound: A promising technology to improve the technological quality of meat emulsions. <i>Meat Science</i> , 2019, 148, 150-155.	5.5	58
20	Production of microcapsules containing <i>Bifidobacterium</i> BB-12 by emulsification/internal gelation. <i>LWT - Food Science and Technology</i> , 2017, 76, 216-221.	5.2	56
21	Improvement of microwave-assisted digestion of milk powder with diluted nitric acid using oxygen as auxiliary reagent. <i>Spectrochimica Acta, Part B: Atomic Spectroscopy</i> , 2011, 66, 394-398.	2.9	55
22	Volatile compounds and sensory profile of burgers with 50% fat replacement by microparticles of chia oil enriched with rosemary. <i>Meat Science</i> , 2019, 148, 164-170.	5.5	55
23	Ultrasound-assisted post-packaging pasteurization of sausages. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 30, 132-137.	5.6	54
24	Ultrasound and slightly acid electrolyzed water application: An efficient combination to reduce the bacterial counts of chicken breast during pre-chilling. <i>International Journal of Food Microbiology</i> , 2019, 301, 27-33.	4.7	53
25	Application of electrolyzed water for improving pork meat quality. <i>Food Research International</i> , 2017, 100, 757-763.	6.2	51
26	Focused Microwave-Induced Combustion: A New Technique for Sample Digestion. <i>Analytical Chemistry</i> , 2010, 82, 2155-2160.	6.5	50
27	Seafood digestion by microwave-induced combustion for total arsenic determination by atomic spectrometry techniques with hydride generation. <i>Journal of Analytical Atomic Spectrometry</i> , 2009, 24, 224-227.	3.0	49
28	Microwave-induced combustion method for the determination of trace and ultratrace element impurities in graphite samples by ICP-OES and ICP-MS. <i>Microchemical Journal</i> , 2015, 123, 28-32.	4.5	48
29	Effect of ultrasound on the physicochemical and microbiological characteristics of Italian salami. <i>Food Research International</i> , 2018, 106, 363-373.	6.2	45
30	Microencapsulation of probiotics using sodium alginate. <i>Ciencia Rural</i> , 2015, 45, 1319-1326.	0.5	44
31	Olive leaves offer more than phenolic compounds – Fatty acids and mineral composition of varieties from Southern Brazil. <i>Industrial Crops and Products</i> , 2015, 71, 122-127.	5.2	44
32	Microwave-assisted ultraviolet digestion of petroleum coke for the simultaneous determination of nickel, vanadium and sulfur by ICP-OES. <i>Talanta</i> , 2015, 144, 1052-1058.	5.5	44
33	Effect of simultaneous cooling on microwave-assisted wet digestion of biological samples with diluted nitric acid and O ₂ pressure. <i>Analytica Chimica Acta</i> , 2014, 837, 16-22.	5.4	42
34	Focused microwave-induced combustion for digestion of botanical samples and metals determination by ICP OES and ICP-MS. <i>Talanta</i> , 2012, 94, 308-314.	5.5	41
35	Oxidative stability of burgers containing chia oil microparticles enriched with rosemary by green-extraction techniques. <i>Meat Science</i> , 2018, 146, 147-153.	5.5	41
36	Determination of Bromide, Chloride, and Fluoride in Cigarette Tobacco by Ion Chromatography after Microwave-Induced Combustion. <i>Analytical Letters</i> , 2012, 45, 1004-1015.	1.8	40

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37	Effect of ultrasound on proteolysis and the formation of volatile compounds in dry fermented sausages. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105161.	8.2	39
38	A new approach for fluorine determination by solid sampling graphite furnace molecular absorption spectrometry. <i>Spectrochimica Acta, Part B: Atomic Spectroscopy</i> , 2007, 62, 918-923.	2.9	38
39	Metals determination in milk powder samples for adult and infant nutrition after focused-microwave induced combustion. <i>Microchemical Journal</i> , 2013, 109, 29-35.	4.5	38
40	Solvent-free simultaneous extraction of volatile and non-volatile antioxidants from rosemary (<i>Rosmarinus officinalis</i> L.) by microwave hydrodiffusion and gravity. <i>Industrial Crops and Products</i> , 2020, 145, 112094.	5.2	36
41	Determination of toxic elements in tricyclic active pharmaceutical ingredients by ICP-MS: a critical study of digestion methods. <i>Journal of Analytical Atomic Spectrometry</i> , 2014, 29, 352.	3.0	34
42	Treatment of cattle-slaughterhouse wastewater and the reuse of sludge for biodiesel production by microalgal heterotrophic bioreactors. <i>Scientia Agricola</i> , 2014, 71, 521-524.	1.2	32
43	Microwave Heating. , 2014, , 59-75.		32
44	Polar and non-polar intracellular compounds from microalgae: Methods of simultaneous extraction, gas chromatography determination and comparative analysis. <i>Food Research International</i> , 2018, 109, 204-212.	6.2	32
45	Determination of antimony(iii) and total antimony by hydride generation atomic absorption spectrometry in samples of injectable drugs used for leishmaniasis treatment. <i>Journal of Analytical Atomic Spectrometry</i> , 2002, 17, 819-823.	3.0	31
46	Mercury determination in soil by CVG-ICP-MS after volatilization using microwave-induced combustion. <i>Analytical Methods</i> , 2012, 4, 630-636.	2.7	30
47	Is it possible to reduce the cooking time of mortadellas using ultrasound without affecting their oxidative and microbiological quality?. <i>Meat Science</i> , 2020, 159, 107947.	5.5	30
48	Hair sample decomposition using polypropylene vials for determination of arsenic by hydride generation atomic absorption spectrometry. <i>Journal of Analytical Atomic Spectrometry</i> , 2001, 16, 1419-1423.	3.0	29
49	Evaluation of bromine and iodine content of milk whey proteins combining digestion by microwave-induced combustion and ICP-MS determination. <i>Food Chemistry</i> , 2016, 190, 364-367.	8.2	29
50	Microwave-assisted digestion using diluted acids for toxic element determination in medicinal plants by ICP-MS in compliance with United States pharmacopeia requirements. <i>Analytical Methods</i> , 2015, 7, 5218-5225.	2.7	28
51	Jaboticaba peel extract obtained by microwave hydrodiffusion and gravity extraction: A green strategy to improve the oxidative and sensory stability of beef burgers produced with healthier oils. <i>Meat Science</i> , 2020, 170, 108230.	5.5	28
52	Chemical composition and oxidative stability of eleven pecan cultivars produced in southern Brazil. <i>Food Research International</i> , 2020, 136, 109596.	6.2	27
53	Minimization of volatile nitrogen oxides interference in the determination of arsenic by hydride generation atomic absorption spectrometry. <i>Spectrochimica Acta, Part B: Atomic Spectroscopy</i> , 2001, 56, 1883-1891.	2.9	26
54	Bio-combustion of petroleum coke: The process integration with photobioreactors. <i>Chemical Engineering Science</i> , 2018, 177, 422-430.	3.8	26

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55	Microwave-Assisted Procedure for Salinity Evaluation of Heavy Crude Oil Emulsions. <i>Energy & Fuels</i> , 2010, 24, 2227-2232.	5.1	25
56	A new approach for the digestion of diesel oil by microwave-induced combustion and determination of inorganic impurities by ICP-MS. <i>Journal of Analytical Atomic Spectrometry</i> , 2017, 32, 408-414.	3.0	25
57	A New Tool for Interpretation of Thermal Stability of Raw Milk by Means of the Alizarol Test Using a PLS Model on a Mobile Device. <i>Food Analytical Methods</i> , 2018, 11, 2022-2028.	2.6	25
58	Evaluation of composition and quality parameters of jelly palm (<i>Butia odorata</i>) fruits from different regions of Southern Brazil. <i>Food Research International</i> , 2013, 54, 57-62.	6.2	24
59	<i>Scenedesmus obliquus</i> metabolomics: effect of photoperiods and cell growth phases. <i>Bioprocess and Biosystems Engineering</i> , 2019, 42, 727-739.	3.4	23
60	Ultrasound assisted maceration for improving the aromatization of extra-virgin olive oil with rosemary and basil. <i>Food Research International</i> , 2020, 135, 109305.	6.2	23
61	Infrared Thermal Imaging: A Tool for Simple, Simultaneous, and High-Throughput Enthalpimetric Analysis. <i>Analytical Chemistry</i> , 2015, 87, 12065-12070.	6.5	22
62	Single step non-thermal cleaning/sanitation of knives used in meat industry with ultrasound. <i>Food Research International</i> , 2017, 91, 133-139.	6.2	22
63	Development of nanoemulsions containing <i>Physalis peruviana</i> calyx extract: A study on stability and antioxidant capacity. <i>Food Research International</i> , 2019, 125, 108645.	6.2	22
64	Dynamic controlled atmosphere: Effects on the chemical composition of cuticular wax of "Cripps Pink" apples after long-term storage. <i>Postharvest Biology and Technology</i> , 2020, 164, 111170.	6.0	22
65	Determination of inorganic pollutants in soil after volatilization using microwave-induced combustion. <i>Spectrochimica Acta, Part B: Atomic Spectroscopy</i> , 2013, 86, 123-130.	2.9	21
66	Interference of nitrite and nitrogen dioxide on mercury and selenium determination by chemical vapor generation atomic absorption spectrometry. <i>Spectrochimica Acta, Part B: Atomic Spectroscopy</i> , 2005, 60, 731-736.	2.9	20
67	Investigation of glutathione peroxidase activity in chicken meat under different experimental conditions. <i>Food Science and Technology</i> , 2012, 32, 661-667.	1.7	20
68	One-Shot, reagent-free determination of the alcoholic content of distilled beverages by thermal infrared enthalpimetry. <i>Talanta</i> , 2017, 171, 335-340.	5.5	20
69	Effect of grinding method on the analysis of essential oil from <i>Baccharis articulata</i> (Lam.) Pers.. <i>Chemical Papers</i> , 2017, 71, 753-761.	2.2	20
70	A fast microwave-assisted procedure for loss on drying determination in saccharides. <i>Journal of the Brazilian Chemical Society</i> , 2011, 22, 376-381.	0.6	19
71	Encapsulation of <i>Lactobacillus acidophilus</i> and different prebiotic agents by external ionic gelation followed by freeze-drying. <i>Ciencia Rural</i> , 2019, 49, .	0.5	19
72	Bio-combustion of petroleum coke: The process integration with photobioreactors. Part II "Sustainability metrics and bioeconomy. <i>Chemical Engineering Science</i> , 2020, 213, 115412.	3.8	19

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73	Microwave hydrodiffusion and gravity as pretreatment for grape dehydration with simultaneous obtaining of high phenolic grape extract. <i>Food Chemistry</i> , 2021, 337, 127723.	8.2	19
74	Determination of total arsenic by batch hydride generation atomic absorption spectrometry in injectable drugs containing high levels of Sb(V) as N-methylglucamine antimonate. <i>Spectrochimica Acta, Part B: Atomic Spectroscopy</i> , 2002, 57, 2095-2102.	2.9	18
75	Microwave-Induced Combustion Coupled to Flame Furnace Atomic Absorption Spectrometry for Determination of Cadmium and Lead in Botanical Samples. <i>Analytical Chemistry</i> , 2008, 80, 9369-9374.	6.5	18
76	Highly efficient pumpkin-seed extraction with the simultaneous recovery of lipophilic and hydrophilic compounds. <i>Food and Bioprocess Processing</i> , 2019, 117, 224-230.	3.6	18
77	Ultrasound and basic electrolyzed water: A green approach to reduce the technological defects caused by NaCl reduction in meat emulsions. <i>Ultrasonics Sonochemistry</i> , 2020, 61, 104830.	8.2	18
78	Development of dispersive solvent extraction method to determine the chemical composition of apple peel wax. <i>Food Research International</i> , 2019, 116, 611-619.	6.2	17
79	Towards a Sustainable Route for the Production of Squalene Using Cyanobacteria. <i>Waste and Biomass Valorization</i> , 2019, 10, 1295-1302.	3.4	17
80	Reversed-Phase Dispersive Liquid-Liquid Microextraction (RP-DLLME) as a Green Sample Preparation Method for Multielement Determination in Fish Oil by ICP-OES. <i>Food Analytical Methods</i> , 2020, 13, 230-237.	2.6	17
81	The isolated or combined effects of dynamic controlled atmosphere (DCA) and 1-MCP on the chemical composition of cuticular wax and metabolism of "Maxi Gala" apples after long-term storage. <i>Food Research International</i> , 2021, 140, 109900.	6.2	17
82	O ultrassom no amaciamento de carnes. <i>Ciencia Rural</i> , 2013, 43, 1522-1528.	0.5	16
83	Green and fast determination of the alcoholic content of wines using thermal infrared enthalpimetry. <i>Food Chemistry</i> , 2018, 258, 59-62.	8.2	16
84	Key volatile compounds of "Fuji Kiku" apples as affected by the storage conditions and shelf life: Correlation between volatile emission by intact fruit and juice extracted from the fruit. <i>Food Research International</i> , 2019, 125, 108625.	6.2	16
85	Development of multi-elemental method for quality control of parenteral component solutions using ICP-MS. <i>Microchemical Journal</i> , 2011, 98, 144-149.	4.5	15
86	Microwave-induced combustion: towards a robust and predictable sample preparation method. <i>New Journal of Chemistry</i> , 2017, 41, 6902-6910.	2.8	15
87	Effect of Microwave Hydrodiffusion and Gravity on the Extraction of Phenolic Compounds and Antioxidant Properties of Blackberries (<i>Rubus</i> spp.): Scale-Up Extraction. <i>Food and Bioprocess Technology</i> , 2020, 13, 2200-2216.	4.7	15
88	Direct flame solid sampling for atomic absorption spectrometry: determination of copper in bovine liver. <i>Spectrochimica Acta, Part B: Atomic Spectroscopy</i> , 2001, 56, 1875-1882.	2.9	14
89	An in situ pre-concentration method for fluorine determination based on successive digestions by microwave-induced combustion. <i>Talanta</i> , 2019, 194, 314-319.	5.5	14
90	Characterization of olive oil flavored with Brazilian pink pepper (<i>Schinus terebinthifolius</i> Raddi) in different maceration processes. <i>Food Research International</i> , 2020, 137, 109593.	6.2	14

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91	Ultrasonic _assisted extraction of phenolic compounds with evaluation of red onion skin (<i>Allium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 14	1.4	14
92	Recovery of phenolic compounds from grape pomace (<i>Vitis vinifera</i> L.) by microwave hydrodiffusion and gravity. LWT - Food Science and Technology, 2021, 150, 112066.	5.2	14
93	Effects of blueberry extract co-microencapsulation on the survival of <i>Lactobacillus rhamnosus</i> . LWT - Food Science and Technology, 2022, 155, 112886.	5.2	14
94	Jelly Palm (<i>Butia odorata</i>) Wine: Characterization of Volatile Compounds Responsible for Aroma. Food Analytical Methods, 2014, 7, 1982-1991.	2.6	13
95	Rapid and simultaneous determination of acidity and salt content of pickled vegetable brine by using thermal infrared enthalpimetry. Journal of Food Composition and Analysis, 2017, 63, 34-37.	3.9	13
96	Improvement of the viability of probiotics (<i>Lactobacillus acidophilus</i>) by multilayer encapsulation. Ciencia Rural, 2019, 49, .	0.5	13
97	Successive digestions for pre-concentration and ultra-trace determination of Br and I by plasma-based atomic spectrometry and ion chromatography. Microchemical Journal, 2019, 147, 239-244.	4.5	12
98	Evaluation of nitrates as igniters for microwave-induced combustion: understanding the mechanism of ignition. RSC Advances, 2015, 5, 9532-9538.	3.6	11
99	Rapid microplate, green method for high-throughput evaluation of vinegar acidity using thermal infrared enthalpimetry. Food Chemistry, 2017, 215, 17-21.	8.2	11
100	Microwave hydrodiffusion and gravity model with a unique hydration strategy for exhaustive extraction of anthocyanins from strawberries and raspberries. Food Chemistry, 2022, 383, 132446.	8.2	11
101	Development studies of captopril certified reference material. Brazilian Journal of Pharmaceutical Sciences, 2011, 47, 339-350.	1.2	10
102	Microwave-Induced Combustion. , 2014, , 143-177.		10
103	Application of ultrasound in chicken breast during chilling by immersion promotes a fast and uniform cooling. Food Research International, 2018, 109, 59-64.	6.2	10
104	Cytotoxicity and antioxidant activity of goldenberry extracts obtained with high intensity ultrasound. Ciencia Rural, 2018, 48, .	0.5	10
105	ComposiÃ§Ã£o quÃmica de folhas de oliveira (<i>Olea europaea</i> L.) da regiÃ£o de CaÃapava do Sul, RS. Ciencia Rural, 2014, 44, 1874-1879.	0.5	9
106	Characterization of OdorÃActive Compounds in Gabiroba Fruits (<sc><i>C</i></sc><i> ampomanesia</i>) Tj ETQq0,0,0 rgBT /Overlock 9	2.6	9
107	MaxwellÃWagner Effect Applied to Microwave-Induced Self-Ignition: A Novel Approach for Carbon-Based Materials. Analytical Chemistry, 2018, 90, 4363-4369.	6.5	9
108	Microwave-Induced Combustion in Disposable Vessels: A Novel Perspective for Sample Digestion. Analytical Chemistry, 2020, 92, 8058-8063.	6.5	9

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109	Green microsaponification-based method for gas chromatography determination of sterol and squalene in cyanobacterial biomass. <i>Talanta</i> , 2021, 224, 121793.	5.5	9
110	Are Infrared and Microwave Drying Suitable Alternatives for Moisture Determination of Meat Products?. <i>Journal of Food Quality</i> , 2016, 39, 391-397.	2.6	8
111	Development, characterization and viability study of probiotic microcapsules produced by complex coacervation followed by freeze-drying. <i>Ciencia Rural</i> , 2019, 49, .	0.5	8
112	Flow thermal infrared enthalpimetry: Rapid and inexpensive determination of the alcohol content of distilled beverages. <i>Talanta</i> , 2019, 200, 67-71.	5.5	8
113	Combined application of electrolysed water and ultrasound to improve the sanitation of knives in the meat industry. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1136-1144.	2.7	8
114	A green and high throughput method for salt determination in crude oil using digital image-based colorimetry in a portable device. <i>Fuel</i> , 2021, 289, 119941.	6.4	8
115	Microwave-based strategies for sample preparation and halogen determination in blood using ICP-MS. <i>Talanta</i> , 2021, 226, 122157.	5.5	8
116	Microalgae photobioreactors integrated into combustion processes: A patent-based analysis to map technological trends. <i>Algal Research</i> , 2021, 60, 102529.	4.6	8
117	Effect of ultrasound and chlorine dioxide on <i>Salmonella Typhimurium</i> and <i>Escherichia coli</i> inactivation in poultry chiller tank water. <i>Ultrasonics Sonochemistry</i> , 2021, 80, 105815.	8.2	8
118	Extraction, characterization and microencapsulation of isoflavones from soybean molasses. <i>Ciencia Rural</i> , 2020, 50, .	0.5	8
119	Application of Microwave Hydrodiffusion and Gravity for Phenolic Compounds Extraction from Fruits. <i>Food and Bioprocess Technology</i> , 2022, 15, 1936-1947.	4.7	8
120	Direct solid sampling by flame atomic absorption spectrometry: determination of manganese in coal samples. <i>Journal of the Brazilian Chemical Society</i> , 2004, 15, 199-204.	0.6	7
121	A Simple Procedure for Decomposition of Human Hair Using Polypropylene Vials for Selenium Determination by Hydride Generation Atomic Absorption Spectrometry. <i>Mikrochimica Acta</i> , 2004, 148, 157-162.	5.0	7
122	Evaluation of the mineral content of infant formulas consumed in Brazil. <i>Journal of Dairy Science</i> , 2013, 96, 3498-3505.	3.4	7
123	Ultrasonic assisted extraction to obtain bioactive, antioxidant and antimicrobial compounds from marcela. <i>Ciencia Rural</i> , 2018, 48, .	0.5	7
124	Open source, low-cost device for thermometric titration with non-contact temperature measurement. <i>Talanta</i> , 2020, 216, 120975.	5.5	7
125	Combined effect of ultrasound and basic electrolyzed water on the microbiological and oxidative profile of low-sodium mortadellas. <i>International Journal of Food Microbiology</i> , 2021, 353, 109310.	4.7	7
126	Smartphone-based miniaturized, green and rapid methods for the colorimetric determination of sugar in soft drinks. , 2022, 1, 100003.		7

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127	Validation of a liquid chromatographic method for determination of related substances in a candidate certified reference material of captopril. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 2011, 47, 351-362.	1.2	6
128	Modelling and control of a high-frequency magnetron power supply for microwave heating applications. , 2015, , .		6
129	Oxygen introduction during extraction and the improvement of antioxidant activity of essential oils of basil, lemon and lemongrass. <i>Ciencia Rural</i> , 2017, 47, .	0.5	6
130	Infrared thermal imaging combined with paper microzone plates and natural reagent extracts for simple, fast, and green enthalpimetric analysis. <i>Talanta</i> , 2019, 204, 266-271.	5.5	6
131	Nutritional, Antioxidant and Sensory Evaluation of Calcium-high Content Cookies Prepared with Purple Sweet Potato (<i>Ipomoea Batatas L.</i>) And Kale (<i>Brassica Oleracea Var. Acephala</i>) Flours. <i>Journal of Culinary Science and Technology</i> , 2021, 19, 373-389.	1.4	6
132	Oxidative and Microbiological Profiles of Chicken Drumsticks Treated with Ultraviolet-C Radiation. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2780-2791.	2.0	5
133	Miniaturized, high-throughput and green determination of the saponification value of edible oils using thermal infrared enthalpimetry. <i>Analytical Methods</i> , 2018, 10, 3770-3776.	2.7	5
134	Feasibility of paper microzone plates for greener determination of the alcoholic content of beverages by thermal infrared enthalpimetry. <i>Analytical Methods</i> , 2019, 11, 4983-4990.	2.7	5
135	Infrared enthalpimetric methods: A new, fast and simple alternative for sodium determination in food sauces. <i>Food Chemistry</i> , 2020, 305, 125456.	8.2	5
136	PhotoMetrix UVC: A New Smartphone-Based Device for Digital Image Colorimetric Analysis Using PLS Regression. <i>Journal of the Brazilian Chemical Society</i> , 0, , .	0.6	5
137	Influence of the cultivar on the composition of blackberry (<i>Rubus spp.</i>) minerals. <i>Journal of Food Composition and Analysis</i> , 2021, 100, 103913.	3.9	5
138	Dried Blood Spot and Microwave-Induced Combustion in Disposable Vessels: A Successful Combination for Halogen Determination. <i>Bulletin of the Chemical Society of Japan</i> , 2021, 94, 2162-2169.	3.2	5
139	Feasibility of ultrasound-assisted optimized process of high purity rice bran protein extraction. <i>Ciencia Rural</i> , 2020, 50, .	0.5	5
140	Element Determination in Pharmaceuticals Using Direct Solid Analysis-Electrothermal Vaporization Inductively Coupled Plasma Optical Emission Spectrometry. <i>Journal of the Brazilian Chemical Society</i> , 2015, , .	0.6	4
141	Microwave-induced combustion: Thermal and morphological aspects for understanding the mechanism of ignition process for analytical applications. <i>Talanta</i> , 2017, 174, 64-71.	5.5	4
142	Biofuels from Microalgae: Photobioreactor Exhaust Gases in Oxycombustion Systems. <i>Green Energy and Technology</i> , 2018, , 271-290.	0.6	4
143	Rapid, Noninvasive, and Nondestructive Method for Biofilm Imaging on Metallic Surfaces Using Active Thermography. <i>Analytical Chemistry</i> , 2020, 92, 5682-5687.	6.5	4
144	Effect of ultrasound application on the growth of <i>S. xylosum</i> inoculated in by-products from the poultry industry. <i>Current Research in Food Science</i> , 2022, 5, 345-350.	5.8	4

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145	Determinação do teor de umidade em grãos empregando radiação micro-ondas. <i>Ciencia Rural</i> , 2014, 44, 925-930.	0.5	3
146	Effect of Microwave and Hot Air Drying on the Physicochemical Characteristics and Quality of Jelly Palm Pulp. <i>Food Science and Technology Research</i> , 2017, 23, 835-843.	0.6	3
147	Thermal Infrared Enthalpimetry in Paper Microzone Plates for Green and High Throughput Determination of Wine Acidities. <i>Journal of the Brazilian Chemical Society</i> , 0, , .	0.6	3
148	Extraction of bioactive compounds from <i>Senecio brasiliensis</i> using emergent technologies. <i>3 Biotech</i> , 2021, 11, 284.	2.2	3
149	The Econometrics of Production of Bulk Oil and Lipid Extracted Algae in an Agroindustrial Biorefinery. <i>Current Biotechnology</i> , 2016, 4, 547-553.	0.4	3
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