

Juliano Smanioto Barin

List of Publications by Year in descending order

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163
papers

4,187
citations

94433

37
h-index

161849

54
g-index

164
all docs

164
docs citations

164
times ranked

3601
citing authors

#	ARTICLE	IF	CITATIONS
1	Ultrasonic _assisted extraction of phenolic compounds with evaluation of red onion skin (<i>Allium</i>) Tj ETQq1 1 0.784314 rgBT /Overloc	1.4	14
2	Effects of blueberry extract co-microencapsulation on the survival of <i>Lactobacillus rhamnosus</i> . <i>LWT - Food Science and Technology</i> , 2022, 155, 112886.	5.2	14
3	Effect of ultrasound application on the growth of <i>S. xylosus</i> inoculated in by-products from the poultry industry. <i>Current Research in Food Science</i> , 2022, 5, 345-350.	5.8	4
4	Microwave hydrodiffusion and gravity model with a unique hydration strategy for exhaustive extraction of anthocyanins from strawberries and raspberries. <i>Food Chemistry</i> , 2022, 383, 132446.	8.2	11
5	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
6	Smartphone-based miniaturized, green and rapid methods for the colorimetric determination of sugar in soft drinks. , 2022, 1, 100003.		7
7	Food potential of <i>Scenedesmus obliquus</i> biomasses obtained from photosynthetic cultivations associated with carbon dioxide mitigation. <i>Food Research International</i> , 2022, 160, 111590.	6.2	2
8	Nutritional, Antioxidant and Sensory Evaluation of Calcium-high Content Cookies Prepared with Purple Sweet Potato (<i>Ipomoea Batatas</i> L.) And Kale (<i>Brassica Oleracea</i> Var. <i>Acephala</i>) Flours. <i>Journal of Culinary Science and Technology</i> , 2021, 19, 373-389.	1.4	6
9	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
10	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
11	Green microsaponification-based method for gas chromatography determination of sterol and squalene in cyanobacterial biomass. <i>Talanta</i> , 2021, 224, 121793.	5.5	9
12	Addition of microencapsulated soybean molasses to pasta formulations. <i>Ciencia Rural</i> , 2021, 51, .	0.5	1
13	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
14	Microwave-based strategies for sample preparation and halogen determination in blood using ICP-MS. <i>Talanta</i> , 2021, 226, 122157.	5.5	8
15	A solid sampling approach for direct determination of Cl and S in flour by an elemental analyzer. <i>Food Chemistry</i> , 2021, 344, 128671.	8.2	1
16	Extraction of bioactive compounds from <i>Senecio brasiliensis</i> using emergent technologies. <i>3 Biotech</i> , 2021, 11, 284.	2.2	3
17	A vessel-inside-vessel microwave-assisted digestion method based on SO ₃ generation in situ for the mineral determination of fatty samples. <i>Talanta</i> , 2021, 226, 122094.	5.5	1
18	Influence of the cultivar on the composition of blackberry (<i>Rubus</i> spp.) minerals. <i>Journal of Food Composition and Analysis</i> , 2021, 100, 103913.	3.9	5

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19	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
20	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
21	Recovery of phenolic compounds from grape pomace (<i>Vitis vinifera</i> L.) by microwave hydrodiffusion and gravity. <i>LWT - Food Science and Technology</i> , 2021, 150, 112066.	5.2	14
22	Microalgae photobioreactors integrated into combustion processes: A patent-based analysis to map technological trends. <i>Algal Research</i> , 2021, 60, 102529.	4.6	8
23	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
24	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
25	Infrared enthalpymetric methods: A new, fast and simple alternative for sodium determination in food sauces. <i>Food Chemistry</i> , 2020, 305, 125456.	8.2	5
26	Development of an Automated Analytical System of Low Cost for High-Throughput Infrared Thermometric Titration. <i>Food Analytical Methods</i> , 2020, 13, 260-267.	2.6	1
27	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
28	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
29	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
30	Improvement of the viability of encapsulated probiotics using whey proteins. <i>LWT - Food Science and Technology</i> , 2020, 117, 108601.	5.2	67
31	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
32	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
33	Chemical composition and oxidative stability of eleven pecan cultivars produced in southern Brazil. <i>Food Research International</i> , 2020, 136, 109596.	6.2	27
34	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
35	Combining In-Tip Reaction and Infrared Thermal Imaging for Fast and Portable Enthalpimetric Analysis. <i>Analytical Chemistry</i> , 2020, 92, 14959-14966.	6.5	1
36	Open source, low-cost device for thermometric titration with non-contact temperature measurement. <i>Talanta</i> , 2020, 216, 120975.	5.5	7

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37	Microwave-Induced Combustion in Disposable Vessels: A Novel Perspective for Sample Digestion. <i>Analytical Chemistry</i> , 2020, 92, 8058-8063.	6.5	9
38	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
39	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
40	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
41	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
42	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
43	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
44	Feasibility of ultrasound-assisted optimized process of high purity rice bran protein extraction. <i>Ciencia Rural</i> , 2020, 50, .	0.5	5
45	Extraction, characterization and microencapsulation of isoflavones from soybean molasses. <i>Ciencia Rural</i> , 2020, 50, .	0.5	8
46	A green method for determination of ethanol in homeopathic medicines using thermal infrared enthalpimetry. <i>Anais Da Academia Brasileira De Ciencias</i> , 2020, 92, e20181307.	0.8	0
47	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
48	Highly efficient pumpkin-seed extraction with the simultaneous recovery of lipophilic and hydrophilic compounds. <i>Food and Bioproducts Processing</i> , 2019, 117, 224-230.	3.6	18
49	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
50	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
51	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
52	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
53	<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
54	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

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55	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
56	Successive digestions for pre-concentration and ultra-trace determination of Br and I by plasma-based atomic spectrometry and ion chromatography. <i>Microchemical Journal</i> , 2019, 147, 239-244.	4.5	12
57	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
58	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
59	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
60	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
61	Ultrasound: A promising technology to improve the technological quality of meat emulsions. <i>Meat Science</i> , 2019, 148, 150-155.	5.5	58
62	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
63	Towards a Sustainable Route for the Production of Squalene Using Cyanobacteria. <i>Waste and Biomass Valorization</i> , 2019, 10, 1295-1302.	3.4	17
64	Improvement of the viability of probiotics (<i>Lactobacillus acidophilus</i>) by multilayer encapsulation. <i>Ciencia Rural</i> , 2019, 49, .	0.5	13
65	Biofuels from Microalgae: Photobioreactor Exhaust Gases in Oxycombustion Systems. <i>Green Energy and Technology</i> , 2018, , 271-290.	0.6	4
66	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
67	Application of ultrasound in chicken breast during chilling by immersion promotes a fast and uniform cooling. <i>Food Research International</i> , 2018, 109, 59-64.	6.2	10
68	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
69	Effect of ultrasound on the physicochemical and microbiological characteristics of Italian salami. <i>Food Research International</i> , 2018, 106, 363-373.	6.2	45
70	Maxwell's-Wagner Effect Applied to Microwave-Induced Self-Ignition: A Novel Approach for Carbon-Based Materials. <i>Analytical Chemistry</i> , 2018, 90, 4363-4369.	6.5	9
71	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
72	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

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73	Bio-combustion of petroleum coke: The process integration with photobioreactors. <i>Chemical Engineering Science</i> , 2018, 177, 422-430.	3.8	26
74	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
75	Ultrasonic assisted extraction to obtain bioactive, antioxidant and antimicrobial compounds from marcela. <i>Ciencia Rural</i> , 2018, 48, .	0.5	7
76	Cytotoxicity and antioxidant activity of goldenberry extracts obtained with high intensity ultrasound. <i>Ciencia Rural</i> , 2018, 48, .	0.5	10
77	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
78	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
79	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
80	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
81	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
82	Microwave-induced combustion: towards a robust and predictable sample preparation method. <i>New Journal of Chemistry</i> , 2017, 41, 6902-6910.	2.8	15
83	Is it possible to produce a low-fat burger with a healthy n $\hat{=}$ 6/n $\hat{=}$ 3 PUFA ratio without affecting the technological and sensory properties?. <i>Meat Science</i> , 2017, 130, 16-25.	5.5	139
84	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
85	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
86	Rapid and simultaneous determination of acidity and salt content of pickled vegetable brine by using thermal infrared enthalpimetry. <i>Journal of Food Composition and Analysis</i> , 2017, 63, 34-37.	3.9	13
87	Application of electrolyzed water for improving pork meat quality. <i>Food Research International</i> , 2017, 100, 757-763.	6.2	51
88	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
89	Rapid microplate, green method for high-throughput evaluation of vinegar acidity using thermal infrared enthalpimetry. <i>Food Chemistry</i> , 2017, 215, 17-21.	8.2	11
90	Microwave-Assisted Oxidation of Organic Matter Using Diluted HNO ₃ under O ₂ Pressure: Rationalization of the Temperature Gradient Effect for Acid Regeneration. <i>Journal of the Brazilian Chemical Society</i> , 2017, , .	0.6	2

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91	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
92	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
93	Characterization of Odor-Active Compounds in Gabiroba Fruits (<i>Campomanesia</i>) Tj ETQq1_1 0.784314 rgBT 0.26	2.6	9
94	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
95	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
96	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
97	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
98	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
99	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
100	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
101	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
102	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
103	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
104	Modelling and control of a high-frequency magnetron power supply for microwave heating applications. , 2015, , .		6
105	Ultrasound-assisted post-packaging pasteurization of sausages. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 30, 132-137.	5.6	54
106	Evaluation of nitrates as igniters for microwave-induced combustion: understanding the mechanism of ignition. <i>RSC Advances</i> , 2015, 5, 9532-9538.	3.6	11
107	Microencapsulation of probiotics using sodium alginate. <i>Ciencia Rural</i> , 2015, 45, 1319-1326.	0.5	44
108	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

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109	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
110	Infrared Thermal Imaging: A Tool for Simple, Simultaneous, and High-Throughput Enthalpimetric Analysis. <i>Analytical Chemistry</i> , 2015, 87, 12065-12070.	6.5	22
111	Alternative Igniters Based on Oxidant Salts for Microwave-Induced Combustion Method. <i>Journal of the Brazilian Chemical Society</i> , 2015, , .	0.6	0
112	Efeito da incorpora��o de folhas de oliveira (<i>Olea europaea</i> L.) no desenvolvimento e qualidade da carne de frangos. <i>Brazilian Journal of Food Technology</i> , 2015, 18, 173-184.	0.8	2
113	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
114	Determina��o do teor de umidade em gr�os empregando radia��o micro-ondas. <i>Ciencia Rural</i> , 2014, 44, 925-930.	0.5	3
115	Diluted Acids in Microwave-Assisted Wet Digestion. , 2014, , 179-204.		2
116	Composi��o qu�mica de folhas de oliveira (<i>Olea europaea</i> L.) da regi�o de Ca�apava do Sul, RS. <i>Ciencia Rural</i> , 2014, 44, 1874-1879.	0.5	9
117	Microwave-Induced Combustion. , 2014, , 143-177.		10
118	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
119	Production of carotenoids from microalgae cultivated using agroindustrial wastes. <i>Food Research International</i> , 2014, 65, 144-148.	6.2	103
120	Microwave Heating. , 2014, , 59-75.		32
121	Jelly Palm (<i>Butia odorata</i>) Wine: Characterization of Volatile Compounds Responsible for Aroma. <i>Food Analytical Methods</i> , 2014, 7, 1982-1991.	2.6	13
122	Effect of simultaneous cooling on microwave-assisted wet digestion of biological samples with diluted nitric acid and O2 pressure. <i>Analytica Chimica Acta</i> , 2014, 837, 16-22.	5.4	42
123	Evaluation of the mineral content of infant formulas consumed in Brazil. <i>Journal of Dairy Science</i> , 2013, 96, 3498-3505.	3.4	7
124	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
125	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
126	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

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127	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
128	O ultrassom no amaciamento de carnes. <i>Ciencia Rural</i> , 2013, 43, 1522-1528.	0.5	16
129	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
130	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
131	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
132	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
133	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
134	Evaluation of oxygen pressurized microwave-assisted digestion of botanical materials using diluted nitric acid. <i>Talanta</i> , 2011, 83, 1324-1328.	5.5	58
135	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
136	Development studies of captopril certified reference material. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 2011, 47, 339-350.	1.2	10
137	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
138	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
139	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
140	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
141	Microwave-Assisted Procedure for Salinity Evaluation of Heavy Crude Oil Emulsions. <i>Energy & Fuels</i> , 2010, 24, 2227-2232.	5.1	25
142	Focused Microwave-Induced Combustion: A New Technique for Sample Digestion. <i>Analytical Chemistry</i> , 2010, 82, 2155-2160.	6.5	50
143	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
144	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

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145	Determination of Halogens in Coal after Digestion Using the Microwave-Induced Combustion Technique. <i>Analytical Chemistry</i> , 2008, 80, 1865-1870.	6.5	111
146	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
147	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
148	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
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