List of Publications by Year in descending order

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191	3,815	<sup>136950</sup> 32	<sup>214800</sup> 47
papers	citations	h-index	g-index
193 all docs	193 docs citations	193 times ranked	3973
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#	Article	IF	CITATIONS
1	Data fusion of middle-resolution NMR spectroscopy and low-field relaxometry using the Common Dimensions Analysis (ComDim) to monitor diesel fuel adulteration. Talanta, 2022, 236, 122838.	5.5	14
2	Noninvasive Analyses of Food Products Using Low-field Time-domain NMR: A Review of Relaxometry Methods. Brazilian Journal of Physics, 2022, 52, 1.	1.4	4
3	Composite Graphite–Epoxy Electrodes for In Situ Electrochemistry Coupling with High Resolution NMR. ACS Omega, 2022, 7, 4991-5000.	3.5	7
4	Real-Time Monitoring Polymerization Reactions Using Dipolar Echoes in 1H Time Domain NMR at a Low Magnetic Field. Molecules, 2022, 27, 566.	3.8	3
5	Monitoring Stimulated Darkening from UV-C Light on Different Bean Genotypes by NMR Spectroscopy. Molecules, 2022, 27, 2060.	3.8	3
6	In-operando analysis of the corrosion patterns and rates under magnetic fields using metallic film. Npj Materials Degradation, 2022, 6, .	5.8	5
7	Use of Time Domain Nuclear Magnetic Resonance Relaxometry to Monitor the Effect of Magnetic Field on the Copper Corrosion Rate in Real Time. Magnetochemistry, 2022, 8, 40.	2.4	1
8	Fruit quality parameters and volatile compounds from â€~Palmer' mangoes with internal breakdown. Food Chemistry, 2022, 388, 132902.	8.2	2
9	13C ss-NMR Singular value decomposition and fitting for sorghum proteins conformation elucidation. Polimeros, 2022, 32, .	0.7	0
10	Influence of alumina substrates open porosity on calcium phosphates formation produced by the biomimetic method. Progress in Biomaterials, 2022, 11, 263-271.	4.5	2
11	Non-Invasive Method to Predict the Composition of Requeijão Cremoso Directly in Commercial Packages Using Time Domain NMR Relaxometry and Chemometrics. Molecules, 2022, 27, 4434.	3.8	2
12	Impact of Cattle Feeding Strategy on the Beef Metabolome. Metabolites, 2022, 12, 640.	2.9	5
13	Using TD-NMR relaxometry to assess the effects of diet type and stocking rate on the incidence and degree of severity of myopathies in broilers. Microchemical Journal, 2022, 181, 107745.	4.5	1
14	Non-invasive quantification of vitamin C, citric acid, and sugar in â€~Valência' oranges using infrared spectroscopies. Journal of Food Science and Technology, 2021, 58, 731-738.	2.8	19
15	Development of a platform for the production of multiple modal chelating and imaging agents using desferrioxamine and bovine albumin as a model. Chemical Papers, 2021, 75, 1157-1163.	2.2	0
16	Preliminary study on the characterization of Longissimus lumborum dark cutting meat in Angus × Nellore crossbreed cattle using NMR-based metabolomics. Meat Science, 2021, 172, 108350.	5.5	27
17	Low field, time domain NMR in the agriculture and agrifood sectors: An overview of applications in plants, foods and biofuels. Journal of Magnetic Resonance, 2021, 323, 106899.	2.1	24
18	Fast-forward approach of time-domain NMR relaxometry for solid-state chemistry of chitosan. Carbohydrate Polymers, 2021, 256, 117576.	10.2	4

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19	Clotrimazole-loaded N-(2-hydroxy)-propyl-3-trimethylammonium, O-palmitoyl chitosan nanoparticles for topical treatment of vulvovaginal candidiasis. Acta Biomaterialia, 2021, 125, 312-321.	8.3	27
20	Portable near Infrared Spectroscopy as a Tool for Fresh Tomato Quality Control Analysis in the Field. Applied Sciences (Switzerland), 2021, 11, 3209.	2.5	22
21	Recent 1D and 2D TD–NMR Pulse Sequences for Plant Science. Plants, 2021, 10, 833.	3.5	4
22	Selection of industrial tomatoes using TD-NMR data and computational classification methods. Microchemical Journal, 2021, 164, 106048.	4.5	7
23	Metabolomic signature of genetic potential for muscularity in beef cattle. Animal Biotechnology, 2021, , 1-10.	1.5	Ο
24	N-(2-hydroxy)-propyl-3-trimethylammonium, O-palmitoyl chitosan: Synthesis, physicochemical and biological properties. International Journal of Biological Macromolecules, 2021, 178, 558-568.	7.5	12
25	Valorization of mangoes with internal breakdown through the production of edible films by continuous solution casting. LWT - Food Science and Technology, 2021, 145, 111339.	5.2	16
26	Long-term lime and phosphogypsum broadcast affects phosphorus cycling in a tropical Oxisol cultivated with soybean under no-till. Nutrient Cycling in Agroecosystems, 2021, 120, 307.	2.2	5
27	Classical Food Quality Attributes and the Metabolic Profile of Cambuci, a Native Brazilian Atlantic Rainforest Fruit. Molecules, 2021, 26, 3613.	3.8	6
28	Phytotoxicity of Schiekia timida Seed Extracts, a Mixture of Phenylphenalenones. Molecules, 2021, 26, 4197.	3.8	1
29	Effects of dietary inclusion of yerba mate ( <i>llex paraguariensis</i> ) extract on lamb muscle metabolomics and physicochemical properties in meat. Journal of Animal Science, 2021, 99, .	0.5	7
30	Using TD-NMR relaxometry and 1D 1H NMR spectroscopy to evaluate aging of Nellore beef. Meat Science, 2021, 181, 108606.	5.5	9
31	Insight into morphological, physicochemical and spectroscopic properties of β-chitin nanocrystalline structures. Carbohydrate Polymers, 2021, 273, 118563.	10.2	5
32	Healthy and Chronic Kidney Disease (CKD) Dogs Have Differences in Serum Metabolomics and Renal Diet May Have Slowed Disease Progression. Metabolites, 2021, 11, 782.	2.9	3
33	A simple, rapid, green and non-destructive 19F time-domain NMR method for directly fluorine determination in powder of mineral supplements for cattle. Microchemical Journal, 2020, 153, 104416.	4.5	0
34	Using T1 as a direct detection dimension in two-dimensional time-domain NMR experiments using CWFP regime. Journal of Magnetic Resonance, 2020, 311, 106666.	2.1	9
35	Role of urea and melamine as synergic co-plasticizers for starch composites for fertilizer application. International Journal of Biological Macromolecules, 2020, 144, 143-150.	7.5	29
36	Evaluation of chitosan crystallinity: A high-resolution solid-state NMR spectroscopy approach. Carbohydrate Polymers, 2020, 250, 116891.	10.2	35

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37	Simple, Low-Cost and Long-Lasting Film for Virus Inactivation Using Avian Coronavirus Model as Challenge. International Journal of Environmental Research and Public Health, 2020, 17, 6456.	2.6	6
38	Characterization of chicken muscle disorders through metabolomics, pathway analysis, and water relaxometry: a pilot study. Poultry Science, 2020, 99, 6247-6257.	3.4	14
39	Influence of the cold plasma treatment on the Al2O3/ZrO2 nanocomposites surfaces. Applied Surface Science, 2020, 531, 147206.	6.1	9
40	Effect of amylolysis on the formation, the molecular, crystalline and thermal characteristics and the digestibility of retrograded starches. International Journal of Biological Macromolecules, 2020, 163, 1333-1343.	7.5	19
41	Non-invasive detection of internal flesh breakdown in intact Palmer mangoes using time-domain nuclear magnetic resonance relaxometry. Microchemical Journal, 2020, 158, 105208.	4.5	12
42	Application of low-field and medium-resolution 1H NMR spectroscopy combined with chemometric methods for automotive gasoline quality control. Fuel, 2020, 282, 118684.	6.4	5
43	Time domain NMR spectroscopy as a fast method for probing the efficiency of biomass pretreatments for second generation ethanol production. Biomass and Bioenergy, 2020, 142, 105734.	5.7	4
44	New and rapid pulse sequences for two-dimensional D-T1 correlation measurements. Journal of Magnetic Resonance, 2020, 315, 106749.	2.1	6
45	Monitoring of soluble pectin content in orange juice by means of MIR and TD-NMR spectroscopy combined with machine learning. Food Chemistry, 2020, 332, 127383.	8.2	10
46	A straightforward catalytic approach to obtain deuterated chloroform at room temperature. Magnetic Resonance in Chemistry, 2020, 58, 917-920.	1.9	1
47	Selection for Growth and Precocity Alters Muscle Metabolism in Nellore Cattle. Metabolites, 2020, 10, 58.	2.9	19
48	Metabolite profile and consumer sensory acceptability of meat from lean Nellore and AngusÂ×ÂNellore crossbreed cattle fed soybean oil. Food Research International, 2020, 132, 109056.	6.2	20
49	In-situ MRI velocimetry of the magnetohydrodynamic effect in electrochemical cells. Journal of Magnetic Resonance, 2020, 312, 106692.	2.1	12
50	Power-optimized, time-reversal pulse sequence for a robust recovery of signals from rigid segments using time domain NMR. Solid State Nuclear Magnetic Resonance, 2019, 104, 101619.	2.3	6
51	Bioproduction of N-acetyl-glucosamine from colloidal α-chitin using an enzyme cocktail produced by Aeromonas caviae CHZ306. World Journal of Microbiology and Biotechnology, 2019, 35, 114.	3.6	19
52	Sustainable Electrocoupling of the Biogenic Valeric Acid under in Situ Low-Field Nuclear Magnetic Resonance Conditions. ACS Sustainable Chemistry and Engineering, 2019, 7, 18288-18296.	6.7	14
53	Time-domain NMR: A novel analytical method to quantify adulteration of ethanol fuel with methanol. Fuel, 2019, 258, 116158.	6.4	11
54	Controlled release of nitrogen using urea-melamine-starch composites. Journal of Cleaner Production, 2019, 217, 448-455.	9.3	37

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55	Electrochemical NMR spectroscopy: Electrode construction and magnetic sample stirring. Microchemical Journal, 2019, 146, 658-663.	4.5	20
56	Application of time-domain NMR as a methodology to quantify adulteration of diesel fuel with soybean oil and frying oil. Fuel, 2019, 252, 567-573.	6.4	15
57	Magnetic Resonance Spectroscopy Techniques to Improve Agricultural Systems. , 2019, , 131-145.		0
58	Metabolic alterations in conventional and genetically modified soybean plants with GmDREB2A;2 FL and GmDREB2A;2 CA transcription factors during water deficit. Plant Physiology and Biochemistry, 2019, 140, 122-135.	5.8	8
59	Magnetic resonance studies of copper (II) sorbitol complex, in solution, reveal a supramolecular structure compatible to the crystal structure. Magnetic Resonance in Chemistry, 2019, 57, 404-411.	1.9	2
60	Monitoring Electrochemical Reactions in Situ with Low Field NMR: A Mini-Review. Applied Sciences (Switzerland), 2019, 9, 498.	2.5	10
61	Applications of Continuous Wave Free Precession Sequences in Low-Field, Time-Domain NMR. Applied Sciences (Switzerland), 2019, 9, 1312.	2.5	10
62	Improving in operando low field NMR copper electrodeposition analyses using inductively coupled coils. Electrochimica Acta, 2019, 298, 844-851.	5.2	10
63	Enhancing signalâ€ŧoâ€noise ratio and resolution in lowâ€field NMR relaxation measurements using postâ€acquisition digital filters. Magnetic Resonance in Chemistry, 2019, 57, 616-625.	1.9	20
64	Determination of physicochemical properties of biodiesel and blends using low-field NMR and multivariate calibration. Fuel, 2019, 237, 745-752.	6.4	21
65	BRS 425: the first runner peanut cultivar related to wild ancestral species. Crop Breeding and Applied Biotechnology, 2019, 19, 373-377.	0.4	4
66	Luiz Alberto Colnago, a prominent researcher in the Analytical Chemistry of Agricultural Products, gave an interview to BrJAC. Brazilian Journal of Analytical Chemistry, 2019, 6, .	0.5	0
67	Comparison Among MIR, NIR, and LF-NMR Techniques for Quality Control of Jam Using Chemometrics. Food Analytical Methods, 2018, 11, 2029-2034.	2.6	8
68	Enzymatic Activity Prediction Using Time-Domain Nuclear Magnetic Resonance (TD-NMR) and Multivariate Analysis: A Case Study Using Cassava Roots. Applied Magnetic Resonance, 2018, 49, 653-664.	1.2	3
69	2D and 3D Spectrum Graphics of the Chemical-Morphological Domains of Complex Biomass by Low Field Proton NMR Energy Relaxation Signal Analysis. Energy & Fuels, 2018, 32, 5090-5102.	5.1	19
70	Quantification of paramagnetic ions in solution using time domain NMR. PROS and CONS to optical emission spectrometry method. Microchemical Journal, 2018, 137, 204-207.	4.5	14
71	Formation of different calcium phosphate phases on the surface of porous Al2O3-ZrO2 nanocomposites. Journal of the European Ceramic Society, 2018, 38, 743-751.	5.7	20
72	Identification of primary and secondary metabolites and transcriptome profile of soybean tissues during different stages of hypoxia. Data in Brief, 2018, 21, 1089-1100.	1.0	9

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73	Flooded soybean metabolomic analysis reveals important primary and secondary metabolites involved in the hypoxia stress response and tolerance. Environmental and Experimental Botany, 2018, 153, 176-187.	4.2	49
74	Plasma surface treatments of Al2O3/ZrO2 nanocomposites and their influence on the formation and adhesion of calcium phosphates. Applied Surface Science, 2018, 456, 552-560.	6.1	5
75	High-Pressure Microfluidization as a Green Tool for Optimizing the Mechanical Performance of All-Cellulose Composites. ACS Sustainable Chemistry and Engineering, 2018, 6, 12727-12735.	6.7	15
76	Non-invasive Measurements of Oilseed Temperature in Soil and Soil Thermal Diffusivity Using Time-Domain NMR Relaxometry. Applied Magnetic Resonance, 2018, 49, 1119-1127.	1.2	3
77	Food Analysis Using Fast Steady-State Free Precession TD-NMR Relaxometric Methods. , 2018, , 1463-1482.		0
78	Time-domain NMR relaxometry as an alternative method for analysis of chitosan-paramagnetic ion interactions in solution. International Journal of Biological Macromolecules, 2017, 98, 228-232.	7.5	9
79	Characterization of novel Acidobacteria exopolysaccharides with potential industrial and ecological applications. Scientific Reports, 2017, 7, 41193.	3.3	61
80	Determination of Biodiesel Content in Diesel Fuel by Time-Domain Nuclear Magnetic Resonance (TD-NMR) Spectroscopy. Energy & Fuels, 2017, 31, 5120-5125.	5.1	15
81	Time-Domain Nuclear Magnetic Resonance (TD-NMR) and Chemometrics for Determination of Fat Content in Commercial Products of Milk Powder. Journal of AOAC INTERNATIONAL, 2017, 100, 330-334.	1.5	15
82	Strong magnetoelectrolysis effect during electrochemical reaction monitored in situ by high-resolution NMR spectroscopy. Analytica Chimica Acta, 2017, 983, 91-95.	5.4	22
83	Mate extract as feed additive for improvement of beef quality. Food Research International, 2017, 99, 336-347.	6.2	37
84	Non-invasive spectroscopic methods to estimate orange firmness, peel thickness, and total pectin content. Microchemical Journal, 2017, 133, 168-174.	4.5	31
85	Effects of Doxorubicin, Cisplatin, and Tamoxifen on the Metabolic Profile of Human Breast Cancer MCF-7 Cells As Determined by <sup>1</sup> H High-Resolution Magic Angle Spinning Nuclear Magnetic Resonance. Biochemistry, 2017, 56, 2219-2224.	2.5	16
86	Characterization of new exopolysaccharide production by Rhizobium tropici during growth on hydrocarbon substrate. International Journal of Biological Macromolecules, 2017, 96, 361-369.	7.5	37
87	Influence of different chemical treatments on the surface of Al2O3/ZrO2 nanocomposites during biomimetic coating. Ceramics International, 2017, 43, 4272-4279.	4.8	17
88	Increasing the detection distance of remote NMR using wireless inductive coupling coil. Scientific Reports, 2017, 7, 12686.	3.3	4
89	Synthesis of the [(η <sup>6</sup> - <i>p</i> -cymene)Ru(dppb)Cl]PF <sub>6</sub> complex and catalytic activity in the transfer hydrogenation of ketones. Journal of Coordination Chemistry, 2017, 70, 3541-3551.	2.2	9
90	Self-aggregates of 3,6-O,O'-dimyristoylchitosan derivative are effective in enhancing the solubility and intestinal permeability of camptothecin. Carbohydrate Polymers, 2017, 177, 178-186.	10.2	21

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91	Impact of chemotherapy on metabolic reprogramming: Characterization of the metabolic profile of breast cancer MDA-MB-231 cells using 1 H HR-MAS NMR spectroscopy. Journal of Pharmaceutical and Biomedical Analysis, 2017, 146, 324-328.	2.8	35
92	Complementary analyses of hollow cylindrical unioriented permanent magnet (HCM) with high permeability external layer. Journal of Magnetic Resonance, 2017, 283, 79-88.	2.1	2
93	Integrating High-Resolution and Solid-State Magic Angle Spinning NMR Spectroscopy and a Transcriptomic Analysis of Soybean Tissues in Response to Water Deficiency. Phytochemical Analysis, 2017, 28, 529-540.	2.4	6
94	Use of the Relaxometry Technique for Quantification of Paramagnetic Ions in Aqueous Solutions and a Comparison with Other Analytical Methods. International Journal of Analytical Chemistry, 2016, 2016, 1-5.	1.0	7
95	Prediction of beef color using timeâ€domain nuclear magnetic resonance (TDâ€NMR) relaxometry data and multivariate analyses. Magnetic Resonance in Chemistry, 2016, 54, 800-804.	1.9	7
96	altimg="si1.gif" overflow="scroll"> <mml:mrow><mml:msub><mml:mrow><mml:mi>T</mml:mi></mml:mrow><mml:mrow><mm relaxation times in time-domain NMR by Continuous Wave Free Precession sequence. Journal of Magnetic Precession sequence. Journal of</mm </mml:mrow></mml:msub></mml:mrow>	ıl:n <b>2n1</b> > 1 < /r	mn <b>2l9</b> mn>
97	Food Analysis Using Fast Steady-State Free Precession TD-NMR Relaxometric Methods. , 2016, , 1-21.		0
98	Rapid method for monitoring chitosan coagulation using low-field NMR relaxometry. Carbohydrate Polymers, 2016, 150, 1-4.	10.2	12
99	Quantification of protein secondary structure by 13C solid-state NMR. Analytical and Bioanalytical Chemistry, 2016, 408, 3875-3879.	3.7	4
100	Prediction of Orange juice sensorial attributes from intact fruits by TD-NMR. Microchemical Journal, 2016, 128, 113-117.	4.5	13
101	Preparation and Characterization of Amylose Inclusion Complexes for Drug Delivery Applications. Journal of Pharmaceutical Sciences, 2016, 105, 231-241.	3.3	33
102	Physico-chemical assessment of [Mg-Al-PO4]-LDHs obtained by structural reconstruction in high concentration of phosphate. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2016, 497, 53-62.	4.7	36
103	Measuring thermal properties of oilseeds using time domain nuclear magnetic resonance spectroscopy. Journal of Food Engineering, 2016, 173, 143-149.	5.2	6
104	Detection and quantification of milk adulteration using time domain nuclear magnetic resonance (TD-NMR). Microchemical Journal, 2016, 124, 15-19.	4.5	84
105	Analyses of Biomass Products by Nuclear Magnetic Resonance Spectroscopy. , 2016, , 143-172.		5
106	Non-Invasive Detection of Adulterated Olive Oil in Full Bottles Using Time-Domain NMR Relaxometry. Journal of the Brazilian Chemical Society, 2016, , .	0.6	11
107	Gadolinium(III) Complexes with N-Alkyl-N-methylglucamine Surfactants Incorporated into Liposomes as Potential MRI Contrast Agents. Bioinorganic Chemistry and Applications, 2015, 2015, 1-8.	4.1	8
108	Measuring the solubility product constant of paramagnetic cations using time-domain nuclear magnetic resonance relaxometry. Microchemical Journal, 2015, 121, 14-17.	4.5	22

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109	Study of liquid-phase molecular packing interactions and morphology of fatty acid methyl esters (biodiesel). Biotechnology for Biofuels, 2015, 8, 12.	6.2	41
110	Time Domain-NMR Combined with Chemometrics Analysis: An Alternative Tool for Monitoring Diesel Fuel Quality. Energy & Fuels, 2015, 29, 2299-2303.	5.1	14
111	Rapid and simultaneous relaxometric methods to study paramagnetic ion complexes in solution: An alternative to spectrophotometry. Microchemical Journal, 2015, 122, 144-148.	4.5	18
112	Liquid-phase characterization of molecular interactions in polyunsaturated and n-fatty acid methyl esters by 1H low-field nuclear magnetic resonance. Biotechnology for Biofuels, 2015, 8, 96.	6.2	24
113	Characterization of metabolic profile of intact non-tumor and tumor breast cells by high-resolution magic angle spinning nuclear magnetic resonance spectroscopy. Analytical Biochemistry, 2015, 488, 14-18.	2.4	22
114	On resonance phase alternated CWFP sequences for rapid and simultaneous measurement of relaxation times. Journal of Magnetic Resonance, 2015, 259, 174-178.	2.1	17
115	In situ analysis of copper electrodeposition reaction using unilateral NMR sensor. Journal of Magnetic Resonance, 2015, 261, 83-86.	2.1	24
116	Through-package fat determination in commercial samples of mayonnaise and salad dressing using time-domain nuclear magnetic resonance spectroscopy and chemometrics. Food Control, 2015, 48, 62-66.	5.5	22
117	Determination of Quality Parameters for Mustard Sauces in Sealed Packets Using Time-Domain Nuclear Magnetic Resonance Spectroscopy and Chemometrics. Food Analytical Methods, 2015, 8, 122-125.	2.6	4
118	Crystal Structure of a Schistosoma mansoni Septin Reveals the Phenomenon of Strand Slippage in Septins Dependent on the Nature of the Bound Nucleotide. Journal of Biological Chemistry, 2014, 289, 7799-7811.	3.4	32
119	Why is Inline NMR Rarely Used as Industrial Sensor? Challenges and Opportunities. Chemical Engineering and Technology, 2014, 37, 191-203.	1.5	57
120	A fast and non-destructive method to discriminate beef samples using TD-NMR. Food Control, 2014, 38, 204-208.	5.5	36
121	Suppression of spectral anomalies in SSFP-NMR signal by the Krylov Basis Diagonalization Method. Journal of Magnetic Resonance, 2014, 243, 74-80.	2.1	6
122	<i>In Situ</i> Study of the Magnetoelectrolysis Phenomenon during Copper Electrodeposition Using Time Domain NMR Relaxometry. Analytical Chemistry, 2014, 86, 9391-9393.	6.5	20
123	Monitoring electrochemical reactions in situ using steady-state free precession 13C NMR spectroscopy. Analytica Chimica Acta, 2014, 850, 1-5.	5.4	27
124	SIMULATION OF NMR SIGNALS THROUGH THE BLOCH EQUATIONS. Quimica Nova, 2014, , .	0.3	0
125	Biometry and oil contents of Acrocomia aculeata fruits from the Cerrados and Pantanal biomes in Mato Grosso do Sul, Brazil. Industrial Crops and Products, 2013, 45, 208-214.	5.2	95
126	Solvent Suppression in High-Resolution 1H NMR Spectroscopy Using Conventional and Phase Alternated Continuous Wave Free Precession. Applied Magnetic Resonance, 2013, 44, 1265-1280.	1.2	6

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127	Fast determination of beef quality parameters with time-domain nuclear magnetic resonance spectroscopy and chemometrics. Talanta, 2013, 108, 88-91.	5.5	34
128	Classification of intact fresh plums according to sweetness using time-domain nuclear magnetic resonance and chemometrics. Microchemical Journal, 2013, 108, 14-17.	4.5	38
129	Validação de método quantitativo por RMN de ¹H para análises de formulações farmacêuticas. Quimic Nova, 2013, 36, 324-330.	a 0.3	22
130	Propriedades mecânicas e molhabilidade de filmes de zeÃnas extraÃdas de glúten de milho. Polimeros, 2013, 23, 42-48.	0.7	11
131	Evaluation of the catalytic activity of oxide nanoparticles synthesized by the polymeric precursor method on biodiesel production. Journal of Materials Research, 2012, 27, 3020-3026.	2.6	12
132	Processing of high resolution magic angle spinning spectra of breast cancer cells by the filter diagonalization method. Analyst, The, 2012, 137, 4546.	3.5	9
133	Determination of the Moisture Content in Beef Without Weighing Using Benchtop Time-Domain Nuclear Magnetic Resonance Spectrometer and Chemometrics. Food Analytical Methods, 2012, 5, 1349-1353.	2.6	26
134	Uso da RMN como um sensor online em processos industriais. Quimica Nova, 2012, 35, 2019-2024.	0.3	8
135	Nuclear magnetic resonance spectroscopic analysis of ethyl ester yield in the transesterification of vegetable oil: an accurate method for a truly quantitative analysis. Magnetic Resonance in Chemistry, 2012, 50, 1-4.	1.9	10
136	Simultaneous measurements of <i>T</i> <sub>1</sub> and <i>T</i> <sub>2</sub> during fast polymerization reaction using continuous waveâ€free precession NMR method. Magnetic Resonance in Chemistry, 2012, 50, 534-538.	1.9	15
137	In Situ Quantification of Cu(II) during an Electrodeposition Reaction Using Time-Domain NMR Relaxometry. Analytical Chemistry, 2012, 84, 6351-6354.	6.5	19
138	Use of Carr–Purcell pulse sequence with low refocusing flip angle to measure T1 and T2 in a single experiment. Journal of Magnetic Resonance, 2012, 214, 184-188.	2.1	15
139	Measuring bacterial cells size with AFM. Brazilian Journal of Microbiology, 2012, 43, 341-7.	2.0	7
140	Monitoring the Transesterification Reaction Used in Biodiesel Production, with a Low Cost Unilateral Nuclear Magnetic Resonance Sensor. Energy & Fuels, 2011, 25, 2696-2701.	5.1	37
141	Qualitative analysis by online nuclear magnetic resonance using Carr–Purcell–Meiboom–Gill sequence with low refocusing flip angles. Talanta, 2011, 84, 84-88.	5.5	30
142	Spectroscopic characterization of the exopolysaccharide of Xanthomonas axonopodis pv. citri in Cu2+ resistance mechanism. Journal of the Brazilian Chemical Society, 2011, 22, 1339-1345.	0.6	22
143	Characterisation of zein–oleic acid films and applications in fruit coating. International Journal of Food Science and Technology, 2011, 46, 2145-2152.	2.7	49
144	1H NMR INVESTIGATION OF OIL OXIDATION IN MACADAMIA NUTS COATED WITH ZEIN-BASED FILMS. Journal of Food Processing and Preservation, 2011, 35, 790-796.	2.0	17

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145	Fast Acquisition of 13C NMR Spectra using the Steady-state Free Precession Sequence. Applied Magnetic Resonance, 2011, 40, 331-338.	1.2	10
146	Rapid analyses of oil and fat content in agriâ€food products using continuous wave free precession time domain NMR. Magnetic Resonance in Chemistry, 2011, 49, S113-20.	1.9	60
147	Nuclear magnetic resonance water relaxation time changes in bananas during ripening: a new mechanism. Journal of the Science of Food and Agriculture, 2010, 90, n/a-n/a.	3.5	19
148	Supressão das anomalias de fase e batimentos laterais em espectros de RMN 13c obtidos com a sequência de precessão livre no estado estacionário. Quimica Nova, 2010, 33, 954-956.	0.3	6
149	Fast and Simple Nuclear Magnetic Resonance Method To Measure Conjugated Linoleic Acid in Beef. Journal of Agricultural and Food Chemistry, 2010, 58, 6562-6564.	5.2	19
150	Low-Field NMR-Electrochemical Cell For In Situ Measurements of Paramagnetic Species. ECS Transactions, 2009, 25, 215-221.	0.5	10
151	Identification of nonâ€zein proteins in BR473 maize protein bodies by LCâ€nanoESIâ€MS/MS. Journal of Separation Science, 2009, 32, 3579-3584.	2.5	5
152	High-throughput non-destructive nuclear magnetic resonance method to measure intramuscular fat content in beef. Analytical and Bioanalytical Chemistry, 2009, 393, 1357-1360.	3.7	39
153	Nuclear magnetic resonance characterization of metabolite disorder in orange trees caused by citrus sudden death disease. Molecular Plant Pathology, 2009, 10, 51-57.	4.2	7
154	Clinical Feasibility of Açai (Euterpe olerácea) Pulp as an Oral Contrast Agent for Magnetic Resonance Cholangiopancreatography. Journal of Computer Assisted Tomography, 2009, 33, 666-671.	0.9	14
155	γâ€Zein secondary structure in solution by circular dichroism. Biopolymers, 2008, 89, 175-178.	2.4	14
156	13C NMR and FTIR spectroscopy characterization of humic acids in spodosols under tropical rain forest in southeastern Brazil. Geoderma, 2008, 146, 425-433.	5.1	52
157	A laser-induced fluorescence spectroscopic study of organic matter in a Brazilian Oxisol under different tillage systems. Geoderma, 2007, 138, 20-24.	5.1	40
158	High-Throughput, Non-Destructive Determination of Oil Content in Intact Seeds by Continuous Wave-Free Precession NMR. Analytical Chemistry, 2007, 79, 1271-1274.	6.5	48
159	A rapid and automated low resolution NMR method to analyze oil quality in intact oilseeds. Analytica Chimica Acta, 2007, 596, 325-329.	5.4	77
160	Effect of residual vanadyl on the spectroscopic analysis of humic acids. Organic Geochemistry, 2006, 37, 1562-1572.	1.8	21
161	Laser-induced fluorescence of organic matter from a Brazilian Oxisol under sewage-sludge applications. Scientia Agricola, 2006, 63, 269-275.	1.2	7
162	A solid state 13C high resolution NMR study of raw and chemically treated sisal fibers. Carbohydrate Polymers, 2006, 64, 127-133.	10.2	59

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163	Characterization of humic acids extracted from sewage sludge-amended oxisols by electron paramagnetic resonance. Soil and Tillage Research, 2006, 91, 95-100.	5.6	24
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165	Study of the conformation of $\hat{l}^3$ -zeins in purified maize protein bodies by FTIR and NMR spectroscopy. Analytical and Bioanalytical Chemistry, 2005, 383, 291-296.	3.7	32
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