L B Almeida-Muradian

List of Publications by Year
in descending order

37 papers	1,863 citations	304743 22 h-index	361022 35 g-index
38 all docs	38 docs citations	38 times ranked	1978 citing authors

#	Article	IF	Citations
1	Pollen composition and standardisation of analytical methods. Journal of Apicultural Research, 2008, 47, 154-161.	1.5	311
2	Chemical composition and botanical evaluation of dried bee pollen pellets. Journal of Food Composition and Analysis, 2005, 18, 105-111.	3.9	277
3	Composition and properties of Apis mellifera honey: A review. Journal of Apicultural Research, 2018, 57, 5-37.	1.5	237
4	Phenolic compounds, antioxidant capacity and physicochemical properties of Brazilian Apis mellifera honeys. LWT - Food Science and Technology, 2018, 91, 85-94.	5.2	97
5	Dried bee pollen: B complex vitamins, physicochemical and botanical composition. Journal of Food Composition and Analysis, 2013, 29, 100-105.	3.9	85
6	Impact of origin on bioactive compounds and nutritional composition of bee pollen from southern Brazil: A screening study. Food Research International, 2015, 77, 82-91.	6.2	68
7	Effect of processing conditions on characteristics of dehydrated bee-pollen and correlation between quality parameters. LWT - Food Science and Technology, 2016, 65, 808-815.	5.2	60
8	Pollen composition and standardisation of analytical methods. Journal of Apicultural Research, 2008, 47, 154-161.	1.5	50
9	Essential minerals and inorganic contaminants (barium, cadmium, lithium, lead and vanadium) in dried bee pollen produced in Rio Grande do Sul State, Brazil. Food Science and Technology, 2016, 36, 505-509.	1.7	49
10	A multivariate approach based on physicochemical parameters and biological potential for the botanical and geographical discrimination of Brazilian bee pollen. Food Bioscience, 2018, 25, 91-110.	4.4	42
11	Standard methods for Apis mellifera honey research. Journal of Apicultural Research, 2020, 59, 1-62.	1.5	39
12	A diagnosis of the microbiological quality of dehydrated bee-pollen produced in Brazil. Letters in Applied Microbiology, 2015, 61, 477-483.	2.2	38
13	Application of dietary fiber method AOAC 2011.25 in fruit and comparison with AOAC 991.43 method. Food Chemistry, 2018, 238, 87-93.	8.2	38
14	Stability of antioxidants vitamins in bee pollen samples. Quimica Nova, 2010, 33, 514-518.	0.3	35
15	Phenolic profile by HPLC-MS, biological potential, and nutritional value of a promising food: Monofloral bee pollen. Journal of Food Biochemistry, 2018, 42, e12536.	2.9	34
16	Presence and stability of B complex vitamins in bee pollen using different storage conditions. Food and Chemical Toxicology, 2013, 51, 143-148.	3.6	33
17	Microbiological quality and physicochemical characterization of Brazilian bee pollen. Journal of Apicultural Research, 2017, 56, 231-238.	1.5	30
18	Characterization of monofloral honeys by ash contents through a hierarchical design. Journal of Food Composition and Analysis, 2004, 17, 737-747.	3.9	27

#	Article	IF	Citations
19	Comparison of methodologies for moisture determination on dried bee pollen samples. Food Science and Technology, 2011, 31, 194-197.	1.7	27
20	Validated method for the quantification of artepillin-C in Brazilian propolis. Phytochemical Analysis, 2008, 19, 179-183.	2.4	25
21	Phenolic composition and antioxidant activity assessment of southeastern and south Brazilian propolis. Journal of Apicultural Research, 2017, 56, 21-31.	1.5	25
22	Standard methods for pollen research. Journal of Apicultural Research, 2021, 60, 1-109.	1.5	25
23	Efficiency of the <scp>FT</scp>â€<scp>IR ATR</scp> spectrometry for the prediction of the physicochemical characteristics of <scp>M</scp>elipona subnitida honey and study of the temperature's effect on those properties. International Journal of Food Science and Technology, 2014, 49, 188-195.	2.7	24
24	Botanical origin and Artepillin-C content of Brazilian propolis samples. Grana, 2013, 52, 129-135.	0.8	22
25	Comparison of Methods for Determining Moisture Content of Citrus and Eucalyptus Brazilian Honeys by Refractometry. Journal of Food Composition and Analysis, 2001, 14, 101-109.	3.9	19
26	A palynological analysis of Brazilian propolis samples. Journal of ApiProduct and ApiMedical Science, 2011, 3, 67-74.	0.4	17
27	Thermal analysis of vitamin PP Niacin and niacinamide. Journal of Thermal Analysis and Calorimetry, 2009, 98, 161-164.	3.6	15
28	The botanical profiles of dried bee pollen loads collected by Apis mellifera (Linnaeus) in Brazil. Sociobiology, 2013, 60, 56-64.	0.5	15
29	Antioxidant action and enzyme activity modulation by bioaccessible polyphenols from jambolan (Syzygium cumini (L.) Skeels). Food Chemistry, 2021, 363, 130353.	8.2	14
30	PRELIMINARY DATA ON BRAZILIAN MONOFLORAL HONEY FROM THE NORTHEAST REGION USING FT-IR ATR SPECTROSCOPIC, PALYNOLOGICAL, AND COLOR ANALYSIS. Quimica Nova, 2014, 37, .	0.3	13
31	Chemical Composition of Bee Pollen. , 2017, , 221-259.		11
32	A melissopalynological analysis of Apis mellifera L. loads of dried bee pollen in the southern Brazilian macro-region. Grana, 2015, 54, 305-312.	0.8	10
33	Tetragonisca angustula Pot-Honey Compared to Apis mellifera Honey from Brazil. , 2013, , 375-382.		9
34	ValidaÃ§Ã£o de mÃ©todos cromatogrÃ¡ficos por clae para anÃ¡lise das vitaminas B1, B2, B6 e niacina naturalmente presentes em farinha de cereais. Quimica Nova, 2008, 31, 498-502.	0.3	8
35	Capacidade antioxidante da prÃ³polis. Pesquisa Agropecuaria Tropical, 2014, 44, 341-348.	1.0	7
36	Multi-response Optimization of a Solvent System for the Extraction of Antioxidants Polyphenols from Jambolan Fruit (Syzygium cumini (L.) Skeels). Food Analytical Methods, 0, , 1.	2.6	5

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37	Determination of provitamin A of green leafy vegetables by high performance liquid chromatography and open column chromatography. Bollettino Chimico Farmaceutico, 1998, 137, 290-4.	0.1	2