

# L B Almeida-Muradian

## List of Publications by Year in descending order

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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	Standard methods for pollen research. <i>Journal of Apicultural Research</i> , 2021, 60, 1-109.	1.5	25
2	Antioxidant action and enzyme activity modulation by bioaccessible polyphenols from jambolan ( <i>Syzygium cumini</i> (L.) Skeels). <i>Food Chemistry</i> , 2021, 363, 130353.	8.2	14
3	Standard methods for <i>Apis mellifera</i> honey research. <i>Journal of Apicultural Research</i> , 2020, 59, 1-62.	1.5	39
4	Phenolic profile by HPLC-MS, biological potential, and nutritional value of a promising food: Monofloral bee pollen. <i>Journal of Food Biochemistry</i> , 2018, 42, e12536.	2.9	34
5	Phenolic compounds, antioxidant capacity and physicochemical properties of Brazilian <i>Apis mellifera</i> honeys. <i>LWT - Food Science and Technology</i> , 2018, 91, 85-94.	5.2	97
6	Application of dietary fiber method AOAC 2011.25 in fruit and comparison with AOAC 991.43 method. <i>Food Chemistry</i> , 2018, 238, 87-93.	8.2	38
7	Composition and properties of <i>Apis mellifera</i> honey: A review. <i>Journal of Apicultural Research</i> , 2018, 57, 5-37.	1.5	237
8	A multivariate approach based on physicochemical parameters and biological potential for the botanical and geographical discrimination of Brazilian bee pollen. <i>Food Bioscience</i> , 2018, 25, 91-110.	4.4	42
9	Phenolic composition and antioxidant activity assessment of southeastern and south Brazilian propolis. <i>Journal of Apicultural Research</i> , 2017, 56, 21-31.	1.5	25
10	Microbiological quality and physicochemical characterization of Brazilian bee pollen. <i>Journal of Apicultural Research</i> , 2017, 56, 231-238.	1.5	30
11	Chemical Composition of Bee Pollen. , 2017, , 221-259.		11
12	Essential minerals and inorganic contaminants (barium, cadmium, lithium, lead and vanadium) in dried bee pollen produced in Rio Grande do Sul State, Brazil. <i>Food Science and Technology</i> , 2016, 36, 505-509.	1.7	49
13	Effect of processing conditions on characteristics of dehydrated bee-pollen and correlation between quality parameters. <i>LWT - Food Science and Technology</i> , 2016, 65, 808-815.	5.2	60
14	A diagnosis of the microbiological quality of dehydrated bee-pollen produced in Brazil. <i>Letters in Applied Microbiology</i> , 2015, 61, 477-483.	2.2	38
15	A melissopalynological analysis of <i>Apis mellifera</i> L. loads of dried bee pollen in the southern Brazilian macro-region. <i>Grana</i> , 2015, 54, 305-312.	0.8	10
16	Impact of origin on bioactive compounds and nutritional composition of bee pollen from southern Brazil: A screening study. <i>Food Research International</i> , 2015, 77, 82-91.	6.2	68
17	Capacidade antioxidante da própolis. <i>Pesquisa Agropecuária Tropical</i> , 2014, 44, 341-348.	1.0	7
18	Efficiency of the FT-IR ATR spectrometry for the prediction of the physicochemical characteristics of <i>Melipona subnitida</i> honey and study of the temperature's effect on those properties. <i>International Journal of Food Science and Technology</i> , 2014, 49, 188-195.	2.7	24

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19	PRELIMINARY DATA ON BRAZILIAN MONOFLORAL HONEY FROM THE NORTHEAST REGION USING FT-IR ATR SPECTROSCOPIC, PALYNOLOGICAL, AND COLOR ANALYSIS. <i>Quimica Nova</i> , 2014, 37, .	0.3	13
20	Dried bee pollen: B complex vitamins, physicochemical and botanical composition. <i>Journal of Food Composition and Analysis</i> , 2013, 29, 100-105.	3.9	85
21	Botanical origin and Artepillin-C content of Brazilian propolis samples. <i>Grana</i> , 2013, 52, 129-135.	0.8	22
22	Presence and stability of B complex vitamins in bee pollen using different storage conditions. <i>Food and Chemical Toxicology</i> , 2013, 51, 143-148.	3.6	33
23	<i>Tetragonisca angustula</i> Pot-Honey Compared to <i>Apis mellifera</i> Honey from Brazil. , 2013, , 375-382.		9
24	The botanical profiles of dried bee pollen loads collected by <i>Apis mellifera</i> (Linnaeus) in Brazil. <i>Sociobiology</i> , 2013, 60, 56-64.	0.5	15
25	Comparison of methodologies for moisture determination on dried bee pollen samples. <i>Food Science and Technology</i> , 2011, 31, 194-197.	1.7	27
26	A palynological analysis of Brazilian propolis samples. <i>Journal of ApiProduct and ApiMedical Science</i> , 2011, 3, 67-74.	0.4	17
27	Stability of antioxidants vitamins in bee pollen samples. <i>Quimica Nova</i> , 2010, 33, 514-518.	0.3	35
28	Thermal analysis of vitamin PP Niacin and niacinamide. <i>Journal of Thermal Analysis and Calorimetry</i> , 2009, 98, 161-164.	3.6	15
29	Validated method for the quantification of artepillin-C in Brazilian propolis. <i>Phytochemical Analysis</i> , 2008, 19, 179-183.	2.4	25
30	Pollen composition and standardisation of analytical methods. <i>Journal of Apicultural Research</i> , 2008, 47, 154-161.	1.5	311
31	Validação de métodos cromatográficos por clae para análise das vitaminas B1, B2, B6 e niacina naturalmente presentes em farinha de cereais. <i>Quimica Nova</i> , 2008, 31, 498-502.	0.3	8
32	Pollen composition and standardisation of analytical methods. <i>Journal of Apicultural Research</i> , 2008, 47, 154-161.	1.5	50
33	Chemical composition and botanical evaluation of dried bee pollen pellets. <i>Journal of Food Composition and Analysis</i> , 2005, 18, 105-111.	3.9	277
34	Characterization of monofloral honeys by ash contents through a hierarchical design. <i>Journal of Food Composition and Analysis</i> , 2004, 17, 737-747.	3.9	27
35	Comparison of Methods for Determining Moisture Content of Citrus and Eucalyptus Brazilian Honeys by Refractometry. <i>Journal of Food Composition and Analysis</i> , 2001, 14, 101-109.	3.9	19
36	Determination of provitamin A of green leafy vegetables by high performance liquid chromatography and open column chromatography. <i>Bollettino Chimico Farmaceutico</i> , 1998, 137, 290-4.	0.1	2

#	ARTICLE	IF	CITATIONS
37	Multi-response Optimization of a Solvent System for the Extraction of Antioxidants Polyphenols from Jambolan Fruit ( <i>Syzygium cumini</i> (L.) Skeels). <i>Food Analytical Methods</i> , 0, , 1.	2.6	5