Marcelo Antonio Morgano

List of Publications by Year
in descending order

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73	1,596	279778 23	345203 36
papers	citations	h-index	g-index

73	73	73	2268
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Physico-chemical and sensory properties of reduced-fat mortadella prepared with blends of calcium, magnesium and potassium chloride as partial substitutes for sodium chloride. Meat Science, 2011, 89, 426-433.	5.5	129
2	Textural, microstructural and sensory properties of reduced sodium frankfurter sausages containing mechanically deboned poultry meat and blends of chloride salts. Food Research International, 2014, 66, 29-35.	6.2	113
3	Monosodium glutamate, disodium inosinate, disodium guanylate, lysine and taurine improve the sensory quality of fermented cooked sausages with 50% and 75% replacement of NaCl with KCl. Meat Science, 2014, 96, 509-513.	5.5	109
4	Application of lysine, taurine, disodium inosinate and disodium guanylate in fermented cooked sausages with 50% replacement of NaCl by KCl. Meat Science, 2011, 87, 239-243.	5.5	66
5	Inorganic Contaminants in Bee Pollen from Southeastern Brazil. Journal of Agricultural and Food Chemistry, 2010, 58, 6876-6883.	5.2	62
6	Soybean yield and quality a function oflime and gypsum applications. Scientia Agricola, 2006, 63, 370-379.	1.2	53
7	Assessment of trace elements in fishes of Japanese foods marketed in SÃ£o Paulo (Brazil). Food Control, 2011, 22, 778-785.	5.5	49
8	Is There a Potential Consumer Market for Lowâ€Sodium Fermented Sausages?. Journal of Food Science, 2015, 80, S1093-9.	3.1	44
9	Fermentation characteristics as criteria for selection of cachaÃ§a yeast. World Journal of Microbiology and Biotechnology, 2004, 20, 19-24.	3.6	39
10	As, Cd, Cr, Pb and Hg in seafood species used for sashimi and evaluation of dietary exposure. Food Control, 2014, 36, 24-29.	5.5	39
11	Trace elements in Camellia sinensis marketed in southeastern Brazil: Extraction from tea leaves to beverages and dietary exposure. LWT - Food Science and Technology, 2016, 68, 491-498.	5.2	35
12	Technological, sensory and microbiological impacts of sodium reduction in frankfurters. Meat Science, 2016, 115, 50-59.	5.5	34
13	Relationships of the minerals and fatty acid contents in processed turkey meat products. Food Chemistry, 2000, 69, 259-265.	8.2	33
14	The influence of maternal factors on the concentration of vitamin A in mature breast milk. Clinical Nutrition, 2009, 28, 178-181.	5.0	33
15	Quantification of mineral composition of Brazilian bee pollen by near infrared spectroscopy and PLS regression. Food Chemistry, 2019, 273, 85-90.	8.2	30
16	Functional textiles impregnated with biogenic silver nanoparticles from Bionectria ochroleuca and its antimicrobial activity. Biomedical Microdevices, 2019, 21, 56.	2.8	29
17	Evaluation of goat mortadella prepared with different levels of fat and goat meat from discarded animals. Small Ruminant Research, 2011, 98, 59-63.	1.2	28
18	A comprehensive investigation of the mineral composition of brazilian bee pollen: geographic and seasonal variations and contribution to human diet. Journal of the Brazilian Chemical Society, 2012, , .	0.6	28

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19	Analysis of bee pollen constituents from different Brazilian regions: Quantification by NIR spectroscopy and PLS regression. LWT - Food Science and Technology, 2017, 80, 76-83.	5.2	28
20	Polycyclic aromatic hydrocarbons in teas using QuEChERS and HPLC-FLD. Food Additives and Contaminants: Part B Surveillance, 2018, 11, 146-152.	2.8	28
21	Physical, chemical and technological characteristics of Solanum lycocarpum A. St. - HILL (Solanaceae) fruit flour and starch. Food Research International, 2011, 44, 2143-2150.	6.2	27
22	Green Synthesis of Antileishmanial and Antifungal Silver Nanoparticles Using Corn Cob Xylan as a Reducing and Stabilizing Agent. Biomolecules, 2020, 10, 1235.	4.0	27
23	Antibacterial, Antiproliferative, and Immunomodulatory Activity of Silver Nanoparticles Synthesized with Fucans from the Alga Dictyota mertensii. Nanomaterials, 2018, 8, 6.	4.1	25
24	Occurrence and determination of inorganic contaminants in baby food and infant formula. Current Opinion in Food Science, 2019, 30, 60-66.	8.0	25
25	Development of goat pÃ¢tÃ© prepared with â€˜variety meatâ€™. Small Ruminant Research, 2011, 98, 46-50.	1.2	24
26	Determination of water content in Brazilian honeybee-collected pollen by Karl Fischer titration. Food Control, 2011, 22, 1604-1608.	5.5	23
27	Chlorella vulgaris restores bone marrow cellularity and cytokine production in lead-exposed mice. Food and Chemical Toxicology, 2011, 49, 2934-2941.	3.6	22
28	Investigation of twelve trace elements in herbal tea commercialized in Brazil. Journal of Trace Elements in Medicine and Biology, 2019, 52, 111-117.	3.0	20
29	Rational Design of an Ion-Imprinted Polymer for Aqueous Methylmercury Sorption. Nanomaterials, 2020, 10, 2541.	4.1	18
30	NÃveis de mercÃºrio total em peixes de Ã¡gua doce de pisciculturas paulistas. Food Science and Technology, 2005, 25, 250-253.	1.7	18
31	UtilizaÃ§Ã£o da farinha de feijÃ£o-caupi (Vigna unguiculata L. Walp) na elaboraÃ§Ã£o de produtos de panificaÃ§Ã£o. Food Science and Technology, 2010, 30, 44-50.	1.7	17
32	Iron Supplementation in Pregnancy and Breastfeeding and Iron, Copper and Zinc Status of Lactating Women From a Human Milk Bank. Journal of Tropical Pediatrics, 2013, 59, 140-144.	1.5	16
33	Chlorella vulgaris up-modulation of myelossupression induced by lead: The role of stromal cells. Food and Chemical Toxicology, 2008, 46, 3147-3154.	3.6	15
34	Small peptides from enzymatic whey hydrolyzates increase dialyzable iron. International Dairy Journal, 2014, 38, 145-147.	3.0	15
35	Determination of Total Mercury in Sushi Samples Employing Direct Mercury Analyzer. Food Analytical Methods, 2015, 8, 2301-2307.	2.6	15
36	Sushi commercialized in Brazil: Organic Hg levels and exposure intake evaluation. Food Control, 2016, 69, 115-123.	5.5	15

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37	DeterminaÃ§Ã£o dos teores de minerais em sucos de frutas por espectrometria de emissÃ£o Ã³ptica em plasma indutivamente acoplado (ICP-OES). Food Science and Technology, 1999, 19, .	1.7	15
38	Cadmium, lead, tin, total mercury, and methylmercury in canned tuna commercialised in SÃ£o Paulo, Brazil. Food Additives and Contaminants: Part B Surveillance, 2017, 10, 185-191.	2.8	14
39	Cheese bread enriched with biofortified cowpea flour. Ciencia E Agrotecnologia, 2016, 40, 97-103.	1.5	13
40	Aluminum in infant formulas commercialized in Brazil: Occurrence and exposure assessment. Journal of Food Composition and Analysis, 2019, 82, 103230.	3.9	12
41	Aluminum content and effect of in vitro digestion on bioaccessible fraction in cereal-based baby foods. Food Research International, 2020, 131, 108965.	6.2	12
42	DeterminaÃ§Ã£o de proteÃna em cafÃ© cru por espectroscopia NIR e regressÃ£o PLS. Food Science and Technology, 2005, 25, 25-31.	1.7	11
43	DeterminaÃ§Ã£o de umidade em cafÃ© cru usando espectroscopia NIR e regressÃ£o multivariada. Food Science and Technology, 2008, 28, .	1.7	11
44	Iron Concentrations in Breast Milk and Selected Maternal Factors of Human Milk Bank Donors. Journal of Human Lactation, 2010, 26, 175-179.	1.6	11
45	Consumption of oral hospital diets and percent adequacy of minerals in oncology patients as an indicative for the use of oral supplements. Clinical Nutrition, 2014, 33, 655-661.	5.0	11
46	Arsenic species in herbal tea leaves and infusions determination by HPLC-ICP-MS. LWT - Food Science and Technology, 2018, 98, 606-612.	5.2	11
47	DeterminaÃ§Ã£o de aÃ§Ãºcar total em cafÃ© cru por espectroscopia no infravermelho prÃ³ximo e regressÃ£o por mÃnimos quadrados parciais. Quimica Nova, 2007, 30, 346-350.	0.3	10
48	Effect of reconditioning and reuse of sucrose syrup in quality properties and retention of nutrients in osmotic dehydration of guava. Drying Technology, 2016, 34, 997-1008.	3.1	10
49	ComposiÃ§Ã£o mineral do leite materno de bancos de leite. Food Science and Technology, 2005, 25, 819-824.	1.7	9
50	Selenium, total mercury and methylmercury in sardine: Study of molar ratio and protective effect on the diet. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2019, 54, 387-393.	1.5	9
51	Evaluation of Direct Analysis for Trace Elements in Tea and Herbal Beverages by ICP-MS. Journal of the Brazilian Chemical Society, 2015, , .	0.6	9
52	Impact of the two different iron fortified cookies on treatment of anemia in preschool children in Brazil. Nutricion Hospitalaria, 2016, 33, 579.	0.3	8
53	Methylmercury in fish species used in preparing sashimi: A case study in Brazil. Food Control, 2017, 80, 104-112.	5.5	8
54	Canned sardines commercialized in Brazil: Packaging and inorganic contaminants evaluation. Food Packaging and Shelf Life, 2019, 21, 100372.	7.5	8

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55	Trace elements in ready-to-drink ice tea: Total content, in vitro bioaccessibility and risk assessment. Food Research International, 2020, 137, 109732.	6.2	8
56	Influence of various ingredients on mineral bioaccessibility in infant formula and whole milk. International Dairy Journal, 2020, 110, 104808.	3.0	8
57	The Production of Volatile Compounds by Yeasts Isolated from Small Brazilian cachaÃ§a distilleries. World Journal of Microbiology and Biotechnology, 2005, 21, 1569-1576.	3.6	7
58	A Simple and Reliable Method to Determine 16 Trace Elements by ICP OES in Ready to Drink Beverages. Food Analytical Methods, 2018, 11, 1763-1772.	2.6	7
59	Evaluation of iron, zinc, copper, manganese and selenium in oral hospital diets. Clinical Nutrition, 2014, 33, 808-814.	5.0	6
60	Chemical composition, nutritional properties, and antioxidant activity of Licania tomentosa (Benth.) fruit. Food Chemistry, 2020, 313, 126117.	8.2	6
61	NÃveis de contaminantes inorgÃ¢nicos em cachaÃ§as da regiÃ£o do QuadrilÃ¡tero FerrÃfero armazenadas em copos in natura de esteatito (pedra-sabÃ£o). Quimica Nova, 2013, 36, 1360-1365.	0.3	5
62	Simple and fast ultrasound-assisted method for mineral content and bioaccessibility study in infant formula by ICP OES. Analytical Methods, 2020, 12, 3225-3234.	2.7	5
63	Mineral Migration and Influence of Meal Preparation in Iron Cookware on the Iron Nutritional Status of Vegetarian Students. Ecology of Food and Nutrition, 2007, 46, 125-141.	1.6	4
64	Quantitative determination of several simple perhalogenated compounds by high-performance liquid chromatography. Journal of Chromatography A, 1999, 846, 395-399.	3.7	3
65	Risk estimation to human health caused by the mercury content of Sushi and Sashimi sold in Japanese restaurants in Brazil. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2017, 52, 418-424.	1.5	3
66	Fruit dragÃ©e formulated with reused solution from pineapple osmotic dehydration. Pesquisa Agropecuaria Brasileira, 2017, 52, 806-813.	0.9	3
67	Rapid Elemental Analysis of Sugarcane Spirits by Inductively Coupled Plasma: Optical Emission Spectrometry. Analytical Letters, 2019, 52, 526-538.	1.8	3
68	Development and evaluation of iron-rich meatloaves containing pork liver for schoolchildren. Food Science and Technology, 2015, 35, 460-467.	1.7	2
69	Evaluation of raw soapstone (steatite) as adsorbent of trace elements present in Brazilian spirits. Food Chemistry, 2016, 200, 83-90.	8.2	1
70	Sensory quality prediction of coffee assessed by physicochemical parameters and Multivariate model. Coffee Science, 0, 15, 1-11.	0.5	1
71	Macronutrients and energy content of oral hospital diet prescribed to chronic kidney disease patients on conservative treatment. Nutricion Hospitalaria, 2014, 31, 458-65.	0.3	1
72	Uma abordagem dos ensaios in vitro para estimar a absorÃ§Ã£o dos minerais em fÃ³rmulas infantis. Brazilian Journal of Food Technology, 0, 24, .	0.8	0

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73	Cadmium and lead levels consumed by patients with oral hospital diets prescriptions. Nutricion Hospitalaria, 2014, 29, 196-203.	0.3	0