

Diego Galvan

List of Publications by Citations

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33
papers

262
citations

9
h-index

15
g-index

42
ext. papers

372
ext. citations

4.4
avg, IF

3.67
L-index

| # | Paper | IF | Citations |
|----|--|------|-----------|
| 33 | Determination of the Kinetics and Thermodynamics Parameters of Biodiesel Oxidation Reaction Obtained from an Optimized Mixture of Vegetable Oil and Animal Fat. <i>Energy & Fuels</i> , 2013 , 27, 6866-6871 | 4.1 | 52 |
| 32 | Effect of Natural Antioxidants on Oxidative Stability of Biodiesel from Soybean Oil. Applying Simplex-Centroid Design. <i>Journal of Biobased Materials and Bioenergy</i> , 2014 , 8, 545-551 | 1.4 | 23 |
| 31 | Multiresponse optimisation on biodiesel obtained through a ternary mixture of vegetable oil and animal fat: Simplex-centroid mixture design application. <i>Energy Conversion and Management</i> , 2014 , 79, 398-404 | 10.6 | 18 |
| 30 | Vinegar rice (<i>Oryza sativa</i> L.) produced by a submerged fermentation process from alcoholic fermented rice. <i>Food Science and Technology</i> , 2015 , 35, 196-201 | 2 | 18 |
| 29 | Kinetic study of the transesterification reaction by artificial neural networks and parametric particle swarm optimization. <i>Fuel</i> , 2020 , 267, 117221 | 7.1 | 17 |
| 28 | Experimental Design Applied for Cost and Efficiency of Antioxidants in Biodiesel. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2014 , 91, 1805-1811 | 1.8 | 13 |
| 27 | Mathematical modeling of multicomponent NaCl and KCl diffusion process during the salting of pre-cooked champignon mushrooms. <i>Food Chemistry</i> , 2019 , 273, 99-105 | 8.5 | 13 |
| 26 | Study of oxidation kinetics of B100 biodiesel from soybean and pig fat: activation energy determination.. <i>Quimica Nova</i> , 2014 , 37, | 1.6 | 9 |
| 25 | Calibration Transfer of Partial Least Squares Regression Models between Desktop Nuclear Magnetic Resonance Spectrometers. <i>Analytical Chemistry</i> , 2020 , 92, 12809-12816 | 7.8 | 9 |
| 24 | Kinetic and thermodynamic parameters in biodiesel oxidation reaction in the presence of coffee leaves and sage extracts. <i>Sustainable Energy Technologies and Assessments</i> , 2018 , 28, 60-64 | 4.7 | 8 |
| 23 | The Spread of the COVID-19 Outbreak in Brazil: An Overview by Kohonen Self-Organizing Map Networks. <i>Medicina (Lithuania)</i> , 2021 , 57, | 3.1 | 8 |
| 22 | Online monitoring of transesterification reaction by medium-resolution benchtop 1H NMR and NIR spectroscopy. <i>Fuel Processing Technology</i> , 2020 , 208, 106511 | 7.2 | 7 |
| 21 | E-sensing and nanoscale-sensing devices associated with data processing algorithms applied to food quality control: a systematic review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-41 | 11.5 | 7 |
| 20 | Effects of adding spices with antioxidants compounds in red ale style craft beer: A simplex-centroid mixture design approach. <i>Food Chemistry</i> , 2021 , 365, 130478 | 8.5 | 7 |
| 19 | Influence of film coefficient during multicomponent diffusion [KCl/NaCl in biosolid for static and agitated system using 3D computational simulation. <i>Food Science and Technology</i> , 2019 , 39, 173-181 | 2 | 6 |
| 18 | Can Socioeconomic, Health, and Safety Data Explain the Spread of COVID-19 Outbreak on Brazilian Federative Units?. <i>International Journal of Environmental Research and Public Health</i> , 2020 , 17, | 4.6 | 6 |
| 17 | Syrup production via enzymatic conversion of a byproduct (broken rice) from rice industry. <i>Acta Scientiarum - Technology</i> , 2016 , 38, 13 | 0.5 | 6 |

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| 16 | Recent Applications of Mixture Designs in Beverages, Foods, and Pharmaceutical Health: A Systematic Review and Meta-Analysis. <i>Foods</i> , 2021 , 10, | 4.9 | 6 |
| 15 | Thermal-oxidation study of biodiesel by proton nuclear magnetic Resonance (1H NMR). <i>Fuel</i> , 2020 , 274, 117833 | 7.1 | 4 |
| 14 | An Evaluation of the Potential of Essential Oils against SARS-CoV-2 from In Silico Studies through the Systematic Review Using a Chemometric Approach. <i>Pharmaceuticals</i> , 2021 , 14, | 5.2 | 4 |
| 13 | Investigation on chemical composition and optimization of essential oil obtainment from waste Pinus taeda L. using hydrodistillation. <i>Brazilian Archives of Biology and Technology</i> , 2016 , 59, | 1.8 | 4 |
| 12 | Fermentation Kinetics of Rice Syrup, with High Content of Dextrose Equivalent, by <i>Saccharomyces cerevisiae</i> and Characterization of Volatile Compounds from Wine. <i>Journal of Food Processing and Preservation</i> , 2016 , 40, 1199-1205 | 2.1 | 4 |
| 11 | Compact low-field NMR spectroscopy and chemometrics applied to the analysis of edible oils. <i>Food Chemistry</i> , 2021 , 365, 130476 | 8.5 | 4 |
| 10 | Kinetic and Thermodynamic Parameters of Biodiesel Oxidation with Synthetic Antioxidants: Simplex Centroid Mixture Design. <i>Journal of the Brazilian Chemical Society</i> , 2014 , | 1.5 | 3 |
| 9 | An overview of research of essential oils by self-organizing maps: A novel approach for meta-analysis study. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 3136-3163 | 16.4 | 2 |
| 8 | Pequi () Waste Extract as a Synergistic Agent in the Microbial and Physicochemical Preservation of Low-Sodium Raw Goat Cheese.. <i>Frontiers in Nutrition</i> , 2022 , 9, 855115 | 6.2 | 1 |
| 7 | Mathematical modeling of NaCl and KCl diffusion in mozzarella cheese using static and stirred brine. <i>Heat and Mass Transfer</i> , 2020 , 56, 2203-2210 | 2.2 | 0 |
| 6 | Application of artificial neural networks in the study of Mozzarella cheese salting. <i>Food Science and Technology</i> , 2021 , 41, 375-385 | 2 | 0 |
| 5 | Data fusion of middle-resolution NMR spectroscopy and low-field relaxometry using the Common Dimensions Analysis (ComDim) to monitor diesel fuel adulteration. <i>Talanta</i> , 2022 , 236, 122838 | 6.2 | 0 |
| 4 | A single screen-printed electrode in tandem with chemometric tools for the forensic differentiation of Brazilian beers.. <i>Scientific Reports</i> , 2022 , 12, 5630 | 4.9 | 0 |
| 3 | Fluorescence spectroscopy in tandem with chemometric tools applied to milk quality control. <i>Journal of Food Composition and Analysis</i> , 2022 , 109, 104515 | 4.1 | 0 |
| 2 | Application of self-organizing maps to evaluate the influence and behavior of the film formed during salting of Prato cheese. <i>Food Science and Technology</i> , 2020 , 40, 482-488 | 2 | |
| 1 | Multiclass Pesticide Residues in Fruits and Vegetables from Brazil: A Systematic Review of Sample Preparation Until Post-Harvest.. <i>Critical Reviews in Analytical Chemistry</i> , 2021 , 1-23 | 5.2 | |