

# Diego Galvan

## List of Publications by Year in Descending Order

**Source:** <https://exaly.com/author-pdf/1626135/diego-galvan-publications-by-year.pdf>

**Version:** 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	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> , <b>2022</b> , 236, 122838	6.2	0
32	Pequi () Waste Extract as a Synergistic Agent in the Microbial and Physicochemical Preservation of Low-Sodium Raw Goat Cheese.. <i>Frontiers in Nutrition</i> , <b>2022</b> , 9, 855115	6.2	1
31	A single screen-printed electrode in tandem with chemometric tools for the forensic differentiation of Brazilian beers.. <i>Scientific Reports</i> , <b>2022</b> , 12, 5630	4.9	0
30	Fluorescence spectroscopy in tandem with chemometric tools applied to milk quality control. <i>Journal of Food Composition and Analysis</i> , <b>2022</b> , 109, 104515	4.1	0
29	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> , <b>2021</b> , 14,	5.2	4
28	The Spread of the COVID-19 Outbreak in Brazil: An Overview by Kohonen Self-Organizing Map Networks. <i>Medicina (Lithuania)</i> , <b>2021</b> , 57,	3.1	8
27	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> , <b>2021</b> , 20, 3136-3163	16.4	2
26	Application of artificial neural networks in the study of Mozzarella cheese salting. <i>Food Science and Technology</i> , <b>2021</b> , 41, 375-385	2	0
25	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> , <b>2021</b> , 1-41	11.5	7
24	Recent Applications of Mixture Designs in Beverages, Foods, and Pharmaceutical Health: A Systematic Review and Meta-Analysis. <i>Foods</i> , <b>2021</b> , 10,	4.9	6
23	Compact low-field NMR spectroscopy and chemometrics applied to the analysis of edible oils. <i>Food Chemistry</i> , <b>2021</b> , 365, 130476	8.5	4
22	Effects of adding spices with antioxidants compounds in red ale style craft beer: A simplex-centroid mixture design approach. <i>Food Chemistry</i> , <b>2021</b> , 365, 130478	8.5	7
21	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> , <b>2021</b> , 1-23	5.2	
20	Mathematical modeling of NaCl and KCl diffusion in mozzarella cheese using static and stirred brine. <i>Heat and Mass Transfer</i> , <b>2020</b> , 56, 2203-2210	2.2	0
19	Online monitoring of transesterification reaction by medium-resolution benchtop 1H NMR and NIR spectroscopy. <i>Fuel Processing Technology</i> , <b>2020</b> , 208, 106511	7.2	7
18	Kinetic study of the transesterification reaction by artificial neural networks and parametric particle swarm optimization. <i>Fuel</i> , <b>2020</b> , 267, 117221	7.1	17
17	Thermal-oxidation study of biodiesel by proton nuclear magnetic Resonance (1H NMR). <i>Fuel</i> , <b>2020</b> , 274, 117833	7.1	4

16	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> , <b>2020</b> , 40, 482-488	2	
15	Calibration Transfer of Partial Least Squares Regression Models between Desktop Nuclear Magnetic Resonance Spectrometers. <i>Analytical Chemistry</i> , <b>2020</b> , 92, 12809-12816	7.8	9
14	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> , <b>2020</b> , 17,	4.6	6
13	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> , <b>2019</b> , 39, 173-181	2	6
12	Mathematical modeling of multicomponent NaCl and KCl diffusion process during the salting of pre-cooked champignon mushrooms. <i>Food Chemistry</i> , <b>2019</b> , 273, 99-105	8.5	13
11	Kinetic and thermodynamic parameters in biodiesel oxidation reaction in the presence of coffee leaves and sage extracts. <i>Sustainable Energy Technologies and Assessments</i> , <b>2018</b> , 28, 60-64	4.7	8
10	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> , <b>2016</b> , 59,	1.8	4
9	Syrup production via enzymatic conversion of a byproduct (broken rice) from rice industry. <i>Acta Scientiarum - Technology</i> , <b>2016</b> , 38, 13	0.5	6
8	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> , <b>2016</b> , 40, 1199-1205	2.1	4
7	Vinegar rice ( <i>Oryza sativa</i> L.) produced by a submerged fermentation process from alcoholic fermented rice. <i>Food Science and Technology</i> , <b>2015</b> , 35, 196-201	2	18
6	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> , <b>2014</b> , 79, 398-404	10.6	18
5	Experimental Design Applied for Cost and Efficiency of Antioxidants in Biodiesel. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2014</b> , 91, 1805-1811	1.8	13
4	Study of oxidation kinetics of B100 biodiesel from soybean and pig fat: activation energy determination.. <i>Quimica Nova</i> , <b>2014</b> , 37,	1.6	9
3	Kinetic and Thermodynamic Parameters of Biodiesel Oxidation with Synthetic Antioxidants: Simplex Centroid Mixture Design. <i>Journal of the Brazilian Chemical Society</i> , <b>2014</b> ,	1.5	3
2	Effect of Natural Antioxidants on Oxidative Stability of Biodiesel from Soybean Oil. Applying Simplex-Centroid Design. <i>Journal of Biobased Materials and Bioenergy</i> , <b>2014</b> , 8, 545-551	1.4	23
1	Determination of the Kinetics and Thermodynamics Parameters of Biodiesel Oxidation Reaction Obtained from an Optimized Mixture of Vegetable Oil and Animal Fat. <i>Energy &amp; Fuels</i> , <b>2013</b> , 27, 6866-6871	4.1	52