MÃ¡rcio JosÃ© Coelho Pontes

List of Publications by Year
in descending order

21	1,729	471061 17	713013 21
papers	citations	h-index	g-index

21	21	21	1558
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	A method for calibration and validation subset partitioning. Talanta, 2005, 67, 736-740.	2.9	711
2	The successive projections algorithm for spectral variable selection in classification problems. Chemometrics and Intelligent Laboratory Systems, 2005, 78, 11-18.	1.8	148
3	NIR spectrometric determination of quality parameters in vegetable oils using iPLS and variable selection. Food Research International, 2008, 41, 341-348.	2.9	108
4	Classification of Brazilian soils by using LIBS and variable selection in the wavelet domain. Analytica Chimica Acta, 2009, 642, 12-18.	2.6	106
5	UVâ€“Vis spectrometric classification of coffees by SPAâ€“LDA. Food Chemistry, 2010, 119, 368-371.	4.2	83
6	Classification of blue pen ink using infrared spectroscopy and linear discriminant analysis. Microchemical Journal, 2013, 109, 122-127.	2.3	79
7	Near infrared reflectance spectrometry classification of cigarettes using the successive projections algorithm for variable selection. Talanta, 2009, 79, 1260-1264.	2.9	73
8	Detection of adulteration in hydrated ethyl alcohol fuel using infrared spectroscopy and supervised pattern recognition methods. Talanta, 2012, 93, 129-134.	2.9	58
9	An application of subagging for the improvement of prediction accuracy of multivariate calibration models. Chemometrics and Intelligent Laboratory Systems, 2006, 81, 60-67.	1.8	50
10	Classification of edible vegetable oils using square wave voltammetry with multivariate data analysis. Talanta, 2009, 77, 1660-1666.	2.9	48
11	Screening analysis to detect adulteration in diesel/biodiesel blends using near infrared spectrometry and multivariate classification. Talanta, 2011, 85, 2159-2165.	2.9	48
12	Using near-infrared overtone regions to determine biodiesel content and adulteration of diesel/biodiesel blends with vegetable oils. Analytica Chimica Acta, 2012, 716, 101-107.	2.6	40
13	Classification of cereal bars using near infrared spectroscopy and linear discriminant analysis. Food Research International, 2013, 51, 924-928.	2.9	34
14	Classification of edible vegetable oil using digital image and pattern recognition techniques. Microchemical Journal, 2014, 113, 10-16.	2.3	28
15	Determining the quality of insulating oils using near infrared spectroscopy and wavelength selection. Microchemical Journal, 2011, 98, 254-259.	2.3	27
16	Standardization of NIR data to identify adulteration in ethanol fuel. Microchemical Journal, 2016, 124, 121-126.	2.3	20
17	Near-infrared spectrometric determination of dipyrone in closed ampoules. Talanta, 2012, 92, 84-86.	2.9	17
18	An electroanalytical method to detect adulteration of ethanol fuel by using multivariate analysis. Electrochimica Acta, 2013, 111, 160-164.	2.6	16

#	Article	IF	Citations
19	Determination of naphtha composition by near infrared spectroscopy and multivariate regression to control steam cracker processes. Fuel Processing Technology, 2015, 131, 230-237.	3.7	14
20	Calibration transfer of flour NIR spectra between benchtop and portable instruments. Analytical Methods, 2017, 9, 3184-3190.	1.3	13
21	Near infrared reflectance spectrometry classification of lettuce using linear discriminant analysis. Analytical Methods, 2015, 7, 1890-1895.	1.3	8