Liane Maldaner

List of Publications by Year
in descending order

25 papers	479 citations	687363 13 h-index	713466 21 g-index
25 all docs	25 docs citations	25 times ranked	676 citing authors

#	Article	IF	Citations
1	Determination of acrylamide in brewed coffee by dispersive liquidâ€“liquid microextraction (DLLME) and ultra-performance liquid chromatography tandem mass spectrometry (UPLC-MS/MS). Food Chemistry, 2019, 282, 120-126.	8.2	66
2	Determination of phenolic compounds and antioxidant activity in passion fruit pulp (Passiflora spp.) using a modified QuEChERS method and UHPLC-MS/MS. LWT - Food Science and Technology, 2019, 100, 397-403.	5.2	52
3	Determination of some organic contaminants in water samples by solid-phase extraction and liquid chromatographyâ€“tandem mass spectrometry. Talanta, 2012, 100, 38-44.	5.5	50
4	Evaluation of an alternative fluorinated sorbent for dispersive solid-phase extraction clean-up of the quick, easy, cheap, effective, rugged, and safe method for pesticide residues analysis. Journal of Chromatography A, 2017, 1514, 36-43.	3.7	36
5	Antioxidant Activity and Determination of Phenolic Compounds from Eugenia involucrata DC. Fruits by UHPLC-MS/MS. Food Analytical Methods, 2017, 10, 2718-2728.	2.6	31
6	O estado da arte da cromatografia lÃquida de ultra eficiÃªncia. Quimica Nova, 2009, 32, 214-222.	0.3	26
7	Evaluation of the QuEChERS method for the determination of phenolic compounds in yellow (Brassica alba), brown (Brassica juncea), and black (Brassica nigra) mustard seeds. Food Chemistry, 2021, 340, 128162.	8.2	24
8	Determination of antioxidant activity and phenolic compounds of Muntingia calabura Linn. peel by <scp>HPLC</scp>â€<scp>DAD</scp> and <scp>UPLC</scp>â€<scp>ESI</scp>â€<scp>MS</scp>/<scp>MS</scp>. International Journal of Food Science and Technology, 2017, 52, 954-963.	2.7	23
9	Rapid extraction method followed by a d-SPE clean-up step for determination of phenolic composition and antioxidant and antiproliferative activities from berry fruits. Food Chemistry, 2020, 309, 125694.	8.2	20
10	Evaluation of Dispersive Solid-Phase Extraction (d-SPE) as a Clean-up Step for Phenolic Compound Determination of Myrciaria cauliflora Peel. Food Analytical Methods, 2020, 13, 155-165.	2.6	19
11	Poly(methyltetradecylsiloxane) immobilized onto silica for extraction of multiclass pesticides from surface waters. Analytica Chimica Acta, 2007, 582, 34-40.	5.4	18
12	Modified QuEChERS method for phenolic compounds determination in mustard greens (Brassica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	4.9	16
13	Phenolic Compounds from Butia odorata (Barb. Rodr.) Noblick Fruit and Its Antioxidant and Antitumor Activities. Food Analytical Methods, 2020, 13, 61-68.	2.6	14
14	Fases estacionÃ¡rias modernas para cromatografia lÃquida de alta eficiÃªncia em fase reversa. Quimica Nova, 2010, 33, 1559-1568.	0.3	13
15	Determination of Phenolic Compounds in Red Sweet Pepper (Capsicum annuum L.) using a Modified QuEChERS Method and UHPLC-MS/MS Analysis and Its Relation to Antioxidant Activity. Journal of the Brazilian Chemical Society, 0, , .	0.6	13
16	Determination of phenolic acids and flavonoids from Myrciaria cauliflora edible part employing vortex-assisted matrix solid-phase dispersion (VA-MSPD) and UHPLC-MS/MS. Journal of Food Composition and Analysis, 2021, 95, 103667.	3.9	13
17	Rapid determination of Lâ€ascorbic acid content in vitamin C serums by ultraâ€highâ€performance liquid chromatographyâ€“tandem mass spectrometry. International Journal of Cosmetic Science, 2022, 44, 131-141.	2.6	12
18	Preparation and Characterization of a Microwave-Immobilized Fluorinated Stationary Phase for RP-LC. Chromatographia, 2010, 72, 617-626.	1.3	9

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19	Pharmacokinetics of amoxicillin in obese and nonobese subjects. British Journal of Clinical Pharmacology, 2021, 87, 3227-3233.	2.4	9
20	UHPLC Uma abordagem atual: desenvolvimentos e desafios recentes. Scientia Chromatographica, 2012, 4, 197-207.	0.2	8
21	A Î¼-QuEChERS method combined with UHPLC-MS/MS for the analysis of phenolic compounds in red pepper varieties. Journal of Food Composition and Analysis, 2022, 112, 104647.	3.9	4
22	Determination of n-3 fatty acids in shrimp using a mini-scale extraction method and GC-FID analysis. Journal of the Iranian Chemical Society, 2021, 18, 375-383.	2.2	1
23	An improved analytical strategy based on the QuEChERS method for piceatannol analysis in seeds of Passiflora species. Journal of Liquid Chromatography and Related Technologies, 2021, 44, 699-710.	1.0	1
24	Piceatannol: um estilbeno natural com um espectro amplo de atividades biolÃ³gicas. Research, Society and Development, 2022, 11, e49211932221.	0.1	1
25	Phenolic Composition of Dipteryx alata Vogel Pulp + Peel and Its Antioxidant and Cytotoxic Properties. Journal of the Brazilian Chemical Society, 0, , .	0.6	0