

Lus M Magalhes

List of Publications by Year in Descending Order

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

44 papers	1,500 citations	18 h-index	38 g-index
45 ext. papers	1,665 ext. citations	5.5 avg, IF	4.44 L-index

#	Paper	IF	Citations
44	Methods to evaluate the scavenging activity of antioxidants toward reactive oxygen and nitrogen species (IUPAC Technical Report). <i>Pure and Applied Chemistry</i> , 2022 , 94, 87-144	2.1	10
43	Microplate ORAC-pyranine spectrophotometric assay for high-throughput assessment of antioxidant capacity. <i>Microchemical Journal</i> , 2020 , 158, 105156	4.8	6
42	Assessment of immunoglobulin capture in immobilized protein A through automatic bead injection. <i>Talanta</i> , 2019 , 204, 542-547	6.2	3
41	Micro-bead injection spectroscopy for label-free automated determination of immunoglobulin G in human serum. <i>Analytical and Bioanalytical Chemistry</i> , 2018 , 410, 981-988	4.4	7
40	Effect of Touriga nacional Grape Extract on Characteristics of Mechanically Deboned Chicken Meat Kept Under Frozen Storage. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12434	2.4	5
39	Dynamic flow-through approach to evaluate readily bioaccessible antioxidants in solid food samples. <i>Talanta</i> , 2017 , 166, 162-168	6.2	6
38	Evaluation of the joint effect of the incorporation of mechanically deboned meat and grape extract on the formulation of chicken nuggets. <i>Food Science and Technology International</i> , 2017 , 23, 328-337	2.6	2
37	Kinetic matching approach for rapid assessment of endpoint antioxidant capacity 2017 , 321-331		
36	High-sensitivity programmable flow method for assessment of total antioxidant capacity in biological samples. <i>Microchemical Journal</i> , 2016 , 124, 261-266	4.8	3
35	Do cinnamylideneacetophenones have antioxidant properties and a protective effect toward the oxidation of phosphatidylcholines?. <i>European Journal of Medicinal Chemistry</i> , 2016 , 121, 331-337	6.8	3
34	Analysis of 17- β -Estradiol and 17- β -Ethinylestradiol in biological and environmental matrices [A review. <i>Microchemical Journal</i> , 2016 , 126, 243-262	4.8	84
33	Programmable flow system for automation of oxygen radical absorbance capacity assay using pyrogallol red for estimation of antioxidant reactivity. <i>Talanta</i> , 2016 , 150, 599-606	6.2	14
32	On-line automated evaluation of lipid nanoparticles transdermal permeation using Franz diffusion cell and low-pressure chromatography. <i>Talanta</i> , 2016 , 146, 369-74	6.2	13
31	Rapid assessment of bioactive phenolics and methylxanthines in spent coffee grounds by FT-NIR spectroscopy. <i>Talanta</i> , 2016 , 147, 460-7	6.2	44
30	Value Adding to Red Grape Pomace Exploiting Eco-friendly FT-NIR Spectroscopy Technique. <i>Food and Bioprocess Technology</i> , 2015 , 8, 865-874	5.1	13
29	Myoglobin microplate assay to evaluate prevention of protein peroxidation. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2015 , 114, 305-11	3.5	4
28	Valorization of grape pomace: Extraction of bioactive phenolics with antioxidant properties. <i>Industrial Crops and Products</i> , 2015 , 74, 397-406	5.9	72

27	Use of Near-Infrared Spectroscopy for Coffee Beans Quality Assessment 2015 , 933-942		1
26	Automatic flow injection analysis (FIA) determination of total reducing capacity in serum and urine samples. <i>Methods in Molecular Biology</i> , 2015 , 1208, 277-84	1.4	1
25	Kinetic matching approach applied to ABTS assay for high-throughput determination of total antioxidant capacity of food products. <i>Journal of Food Composition and Analysis</i> , 2014 , 33, 187-194	4.1	18
24	Antioxidant profile of commercial oenological tannins determined by multiple chemical assays. <i>Australian Journal of Grape and Wine Research</i> , 2014 , 20, 72-79	2.4	22
23	Lab-on-valve combined with a kinetic-matching approach for fast evaluation of total antioxidant capacity in wines. <i>Analytical Methods</i> , 2014 , 6, 3622	3.2	10
22	Assessing oral bioaccessibility of trace elements in soils under worst-case scenarios by automated in-line dynamic extraction as a front end to inductively coupled plasma atomic emission spectrometry. <i>Analytica Chimica Acta</i> , 2014 , 842, 1-10	6.6	23
21	Insights on antioxidant assays for biological samples based on the reduction of copper complexes-the importance of analytical conditions. <i>International Journal of Molecular Sciences</i> , 2014 , 15, 11387-402	6.3	27
20	Automated microdialysis-based system for in situ microsampling and investigation of lead bioavailability in terrestrial environments under physiologically based extraction conditions. <i>Environmental Science & Technology</i> , 2013 , 47, 11668-75	10.3	8
19	FT-NIR spectroscopy as a tool for valorization of spent coffee grounds: Application to assessment of antioxidant properties. <i>Food Research International</i> , 2013 , 51, 579-586	7	48
18	Rapid assessment of endpoint antioxidant capacity of red wines through microchemical methods using a kinetic matching approach. <i>Talanta</i> , 2012 , 97, 473-83	6.2	53
17	Automatic Aluminum Chloride Method for Routine Estimation of Total Flavonoids in Red Wines and Teas. <i>Food Analytical Methods</i> , 2012 , 5, 530-539	3.4	14
16	High-throughput total cupric ion reducing antioxidant capacity of biological samples determined using flow injection analysis and microplate-based methods. <i>Analytical Sciences</i> , 2011 , 27, 483	1.7	27
15	Determination of the scavenging capacity against reactive nitrogen species by automatic flow injection-based methodologies. <i>Methods in Molecular Biology</i> , 2011 , 704, 91-104	1.4	1
14	High-throughput microplate assay for the determination of drug partition coefficients. <i>Nature Protocols</i> , 2010 , 5, 1823-30	18.8	56
13	Hydrogen peroxide, antioxidant compounds and biological targets: an in vitro approach for determination of scavenging capacity using fluorimetric multisyringe flow injection analysis. <i>Talanta</i> , 2010 , 81, 1840-6	6.2	3
12	Rapid microplate high-throughput methodology for assessment of Folin-Ciocalteu reducing capacity. <i>Talanta</i> , 2010 , 83, 441-7	6.2	92
11	Fully automatic flow method for the determination of scavenging capacity against nitric oxide radicals. <i>Analytical and Bioanalytical Chemistry</i> , 2010 , 397, 3005-14	4.4	8
10	Multi-syringe flow-injection systems improve antioxidant assessment. <i>TrAC - Trends in Analytical Chemistry</i> , 2009 , 28, 952-960	14.6	11

9	Flow injection based methods for fast screening of antioxidant capacity. <i>Talanta</i> , 2009 , 77, 1559-66	6.2	57
8	Automatic flow injection based methodologies for determination of scavenging capacity against biologically relevant reactive species of oxygen and nitrogen. <i>Talanta</i> , 2009 , 78, 1219-26	6.2	18
7	Methodological aspects about in vitro evaluation of antioxidant properties. <i>Analytica Chimica Acta</i> , 2008 , 613, 1-19	6.6	483
6	Automatic in vitro determination of hypochlorous acid scavenging capacity exploiting multisyringe flow injection analysis and chemiluminescence. <i>Analytical Chemistry</i> , 2007 , 79, 3933-9	7.8	31
5	Automatic flow system for sequential determination of ABTS*+ scavenging capacity and Folin-Ciocalteu index: a comparative study in food products. <i>Analytica Chimica Acta</i> , 2007 , 592, 193-201	6.6	19
4	Multi-syringe flow injection system for the determination of the scavenging capacity of the diphenylpicrylhydrazyl radical in methanol and ethanolic media. <i>Mikrochimica Acta</i> , 2007 , 157, 113-118	5.8	5
3	Automatic method for the determination of Folin-Ciocalteu reducing capacity in food products. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5241-6	5.7	52
2	Multisyringe flow injection analysis: state-of-the-art and perspectives. <i>Analytical Sciences</i> , 2006 , 22, 3-8	1.7	64
1	Automatic method for determination of total antioxidant capacity using 2,2-diphenyl-1-picrylhydrazyl assay. <i>Analytica Chimica Acta</i> , 2006 , 558, 310-318	6.6	59