

# Luís M Magalhães

## List of Publications by Year in descending order

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Version: 2024-02-01

44  
papers

1,882  
citations

361388

20  
h-index

265191

42  
g-index

45  
all docs

45  
docs citations

45  
times ranked

2667  
citing authors

#	ARTICLE	IF	CITATIONS
1	Methodological aspects about in vitro evaluation of antioxidant properties. <i>Analytica Chimica Acta</i> , 2008, 613, 1-19.	5.4	558
2	Rapid microplate high-throughput methodology for assessment of Folin-Ciocalteu reducing capacity. <i>Talanta</i> , 2010, 83, 441-447.	5.5	138
3	Analysis of 17- $\beta$ -estradiol and 17- $\alpha$ -ethinylestradiol in biological and environmental matrices – A review. <i>Microchemical Journal</i> , 2016, 126, 243-262.	4.5	112
4	Valorization of grape pomace: Extraction of bioactive phenolics with antioxidant properties. <i>Industrial Crops and Products</i> , 2015, 74, 397-406.	5.2	97
5	Automatic method for determination of total antioxidant capacity using 2,2-diphenyl-1-picrylhydrazyl assay. <i>Analytica Chimica Acta</i> , 2006, 558, 310-318.	5.4	74
6	Flow injection based methods for fast screening of antioxidant capacity. <i>Talanta</i> , 2009, 77, 1559-1566.	5.5	72
7	Multisyringe Flow Injection Analysis: State-of-the-Art and Perspectives. <i>Analytical Sciences</i> , 2006, 22, 3-8.	1.6	69
8	High-throughput microplate assay for the determination of drug partition coefficients. <i>Nature Protocols</i> , 2010, 5, 1823-1830.	12.0	66
9	Automatic Method for the Determination of Folin-Ciocalteu Reducing Capacity in Food Products. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 5241-5246.	5.2	61
10	Rapid assessment of endpoint antioxidant capacity of red wines through microchemical methods using a kinetic matching approach. <i>Talanta</i> , 2012, 97, 473-483.	5.5	59
11	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.	6.2	59
12	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.	1.9	56
13	Rapid assessment of bioactive phenolics and methylxanthines in spent coffee grounds by FT-NIR spectroscopy. <i>Talanta</i> , 2016, 147, 460-467.	5.5	51
14	Automatic in Vitro Determination of Hypochlorous Acid Scavenging Capacity Exploiting Multisyringe Flow Injection Analysis and Chemiluminescence. <i>Analytical Chemistry</i> , 2007, 79, 3933-3939.	6.5	37
15	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, 11387-11402.	4.1	36
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, 483-488.	1.6	34
17	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.	3.9	27
18	Antioxidant profile of commercial oenological tannins determined by multiple chemical assays. <i>Australian Journal of Grape and Wine Research</i> , 2014, 20, 72-79.	2.1	26

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19	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.	5.4	26
20	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.	5.4	23
21	Automatic Aluminum Chloride Method for Routine Estimation of Total Flavonoids in Red Wines and Teas. <i>Food Analytical Methods</i> , 2012, 5, 530-539.	2.6	23
22	Automatic flow injection based methodologies for determination of scavenging capacity against biologically relevant reactive species of oxygen and nitrogen. <i>Talanta</i> , 2009, 78, 1219-1226.	5.5	20
23	On-line automated evaluation of lipid nanoparticles transdermal permeation using Franz diffusion cell and low-pressure chromatography. <i>Talanta</i> , 2016, 146, 369-374.	5.5	17
24	Value Adding to Red Grape Pomace Exploiting Eco-friendly FT-NIR Spectroscopy Technique. <i>Food and Bioprocess Technology</i> , 2015, 8, 865-874.	4.7	15
25	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.	5.5	15
26	Multi-syringe flow-injection systems improve antioxidant assessment. <i>TrAC - Trends in Analytical Chemistry</i> , 2009, 28, 952-960.	11.4	13
27	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.	2.7	10
28	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.	5.0	9
29	Automated Microdialysis-Based System for in Situ Microsampling and Investigation of Lead Bioavailability in Terrestrial Environments under Physiologically Based Extraction Conditions. <i>Environmental Science &amp; Technology</i> , 2013, 47, 11668-11675.	10.0	9
30	Fully automatic flow method for the determination of scavenging capacity against nitric oxide radicals. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 397, 3005-3014.	3.7	8
31	Microplate ORAC-pyranine spectrophotometric assay for high-throughput assessment of antioxidant capacity. <i>Microchemical Journal</i> , 2020, 158, 105156.	4.5	8
32	Effect of <i>Touriga nacional</i> Grape Extract on Characteristics of Mechanically Deboned Chicken Meat Kept Under Frozen Storage. <i>Journal of Food Process Engineering</i> , 2017, 40, e12434.	2.9	7
33	Dynamic flow-through approach to evaluate readily bioaccessible antioxidants in solid food samples. <i>Talanta</i> , 2017, 166, 162-168.	5.5	7
34	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.	3.7	7
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.	5.5	6
36	Myoglobin microplate assay to evaluate prevention of protein peroxidation. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2015, 114, 305-311.	2.8	5

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37	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.	2.2	5
38	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, 1840-1846.	5.5	4
39	High-sensitivity programmable flow method for assessment of total antioxidant capacity in biological samples. <i>Microchemical Journal</i> , 2016, 124, 261-266.	4.5	4
40	Assessment of immunoglobulin capture in immobilized protein A through automatic bead injection. <i>Talanta</i> , 2019, 204, 542-547.	5.5	4
41	Use of Near-Infrared Spectroscopy for Coffee Beans Quality Assessment. , 2015, , 933-942.		3
42	Determination of the Scavenging Scavenging Capacity Against Reactive Nitrogen Species by Automatic Flow Injection-Based Methodologies. <i>Methods in Molecular Biology</i> , 2011, 704, 91-104.	0.9	1
43	Automatic Flow Injection Analysis (FIA) Determination of Total Reducing Capacity in Serum and Urine Samples. <i>Methods in Molecular Biology</i> , 2015, 1208, 277-284.	0.9	1
44	Kinetic matching approach for rapid assessment of endpoint antioxidant capacity. , 0, , 321-331.		0