

Maria Beatriz A. Gloria

List of Publications by Citations

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124
papers

2,850
citations

31
h-index

48
g-index

129
ext. papers

3,313
ext. citations

4.8
avg, IF

5.33
L-index

| # | Paper | IF | Citations |
|-----|---|-----|-----------|
| 124 | Antibacterial activity of coffee extracts and selected coffee chemical compounds against enterobacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8738-43 | 5.7 | 200 |
| 123 | Separation and determination of the physico-chemical characteristics of curcumin, demethoxycurcumin and bisdemethoxycurcumin. <i>Food Research International</i> , 2005 , 38, 1039-1044 | 7 | 125 |
| 122 | Pesticides in honey: A review on chromatographic analytical methods. <i>Talanta</i> , 2016 , 149, 124-141 | 6.2 | 113 |
| 121 | Bioactive amines in chicken breast and thigh after slaughter and during storage at 4' -1 ' °C and in chicken-based meat products. <i>Food Chemistry</i> , 2002 , 78, 241-248 | 8.5 | 101 |
| 120 | Anthocyanins from banana bracts (<i>Musa X paradisiaca</i>) as potential food colorants. <i>Food Chemistry</i> , 2001 , 73, 327-332 | 8.5 | 101 |
| 119 | Bioactive amines and carbohydrate changes during ripening of 'Prata' banana (<i>Musa acuminata</i> ? <i>M. balbisiana</i>). <i>Food Chemistry</i> , 2005 , 90, 705-711 | 8.5 | 87 |
| 118 | CHEMICAL COMPOSITION, ENZYME ACTIVITY AND EFFECT OF ENZYME INACTIVATION ON FLAVOR QUALITY OF GREEN COCONUT WATER1. <i>Journal of Food Processing and Preservation</i> , 1996 , 20, 487-500 | 2.1 | 80 |
| 117 | Effect of Huanglongbing or Greening Disease on Orange Juice Quality, a Review. <i>Frontiers in Plant Science</i> , 2018 , 9, 1976 | 6.2 | 75 |
| 116 | Anthocyanins from <i>Oxalis triangularis</i> as potential food colorants. <i>Food Chemistry</i> , 2001 , 75, 211-216 | 8.5 | 68 |
| 115 | Multiclass method for pesticides quantification in honey by means of modified QuEChERS and UHPLC-MS/MS. <i>Food Chemistry</i> , 2016 , 211, 130-9 | 8.5 | 61 |
| 114 | Determination of Biogenic Amines in Cheese. <i>Journal of AOAC INTERNATIONAL</i> , 1997 , 80, 1006-1012 | 1.7 | 56 |
| 113 | Profile and levels of bioactive amines in green and roasted coffee. <i>Food Chemistry</i> , 2003 , 82, 397-402 | 8.5 | 54 |
| 112 | Quinolones and tetracyclines in aquaculture fish by a simple and rapid LC-MS/MS method. <i>Food Chemistry</i> , 2018 , 245, 1232-1238 | 8.5 | 52 |
| 111 | A comparative study of chemical attributes and levels of amines in defective green and roasted coffee beans. <i>Food Chemistry</i> , 2007 , 101, 26-32 | 8.5 | 50 |
| 110 | Biogenic amines in Brazilian cheeses. <i>Food Chemistry</i> , 1998 , 63, 343-348 | 8.5 | 45 |
| 109 | Bioactive amines and phenolic compounds in cocoa beans are affected by fermentation. <i>Food Chemistry</i> , 2017 , 228, 484-490 | 8.5 | 44 |
| 108 | Influence of cultivar and germination on bioactive amines in soybeans (<i>Glycine max</i> L. Merrill). <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 7480-5 | 5.7 | 43 |

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|-----|--|-----|----|
| 107 | Profile and levels of bioactive amines in orange juice and orange soft drink. <i>Food Chemistry</i> , 2007 , 100, 895-903 | 8.5 | 42 |
| 106 | Bioactive amines formation in milk by <i>Lactococcus</i> in the presence or not of rennet and NaCl at 20 and 32 °C. <i>Food Chemistry</i> , 2003 , 81, 595-606 | 8.5 | 41 |
| 105 | The effect of roasting on the presence of bioactive amines in coffees of different qualities. <i>Food Chemistry</i> , 2005 , 90, 287-291 | 8.5 | 40 |
| 104 | A simple, fast and sensitive screening LC-ESI-MS/MS method for antibiotics in fish. <i>Talanta</i> , 2017 , 163, 85-93 | 6.2 | 36 |
| 103 | Pharmacological investigation of the nociceptive response and edema induced by venom of the scorpion <i>Tityus serrulatus</i> . <i>Toxicon</i> , 2005 , 45, 585-93 | 2.8 | 35 |
| 102 | Cadmium, copper and lead levels in different cultivars of lettuce and soil from urban agriculture. <i>Environmental Pollution</i> , 2018 , 242, 383-389 | 9.3 | 34 |
| 101 | Advances on the chromatographic determination of amphenicols in food. <i>Talanta</i> , 2017 , 162, 324-338 | 6.2 | 34 |
| 100 | Influence of alcoholic and malolactic starter cultures on bioactive amines in Merlot wines. <i>Food Chemistry</i> , 2009 , 116, 208-213 | 8.5 | 34 |
| 99 | Comparison of hydrodistillation methods for the deodorization of turmeric. <i>Food Research International</i> , 2005 , 38, 1087-1096 | 7 | 34 |
| 98 | Volatile Nitrosamines in Fried Bacon. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 1816-1818 | 5.7 | 33 |
| 97 | Levels and Significance of Biogenic Amines in Brazilian Beers. <i>Journal of Food Composition and Analysis</i> , 1999 , 12, 129-136 | 4.1 | 33 |
| 96 | Nitrate, Nitrite, and Volatile Nitrosamines in Whey-Containing Food Products. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 967-969 | 5.7 | 33 |
| 95 | Influence of natural coffee compounds, coffee extracts and increased levels of caffeine on the inhibition of <i>Streptococcus mutans</i> . <i>Food Research International</i> , 2012 , 49, 459-461 | 7 | 32 |
| 94 | Effect of type of oxidation on beta-carotene loss and volatile products formation in model systems. <i>Food Chemistry</i> , 1993 , 46, 401-406 | 8.5 | 32 |
| 93 | Prevalence of <i>Salmonella</i> and <i>Campylobacter</i> on broiler chickens from farm to slaughter and efficiency of methods to remove visible fecal contamination. <i>Journal of Food Protection</i> , 2014 , 77, 1851-1855 | 9.5 | 31 |
| 92 | Bioactive amines in soy sauce: validation of method, occurrence and potential health effects. <i>Food Chemistry</i> , 2012 , 133, 323-8 | 8.5 | 31 |
| 91 | Quality assurance of histamine analysis in fresh and canned fish. <i>Food Chemistry</i> , 2016 , 211, 100-6 | 8.5 | 29 |
| 90 | Influence of processing on the levels of amines and proline and on the physico-chemical characteristics of concentrated orange juice. <i>Food Chemistry</i> , 2010 , 119, 7-11 | 8.5 | 27 |

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|----|--|-------|----|
| 89 | Changes on the levels of serotonin precursors âtryptophan and 5-hydroxytryptophan âduring roasting of Arabica and Robusta coffee. <i>Food Chemistry</i> , 2010 , 118, 529-533 | 8.5 | 27 |
| 88 | Active taste compounds in juice from oranges symptomatic for Huanglongbing (HLB) citrus greening disease. <i>LWT - Food Science and Technology</i> , 2018 , 91, 518-525 | 5.4 | 26 |
| 87 | The role of L-arginine and inducible nitric oxide synthase in intestinal permeability and bacterial translocation. <i>Journal of Parenteral and Enteral Nutrition</i> , 2013 , 37, 392-400 | 4.2 | 26 |
| 86 | STABILITY OF CURCUMINOIB PIGMENTS IN MODEL SYSTEMS. <i>Journal of Food Processing and Preservation</i> , 1997 , 21, 353-363 | 2.1 | 26 |
| 85 | Extraction of bioactive amines from grated Parmesan cheese using acid, alkaline and organic solvents. <i>Journal of Food Composition and Analysis</i> , 2007 , 20, 280-288 | 4.1 | 26 |
| 84 | Bioactive amines in fresh, canned and dried sweet corn, embryo and endosperm and germinated corn. <i>Food Chemistry</i> , 2012 , 131, 1355-1359 | 8.5 | 25 |
| 83 | Occurrence of histamine in Brazilian fresh and canned tuna. <i>Food Control</i> , 2011 , 22, 323-327 | 6.2 | 24 |
| 82 | Bioactive amines and quality of egg from Dekalb hens under different storage conditions. <i>Poultry Science</i> , 2009 , 88, 2428-34 | 3.9 | 24 |
| 81 | Screening of lactic acid bacteria from vacuum packaged beef for antimicrobial activity. <i>Brazilian Journal of Microbiology</i> , 2008 , 39, 368-374 | 2.2 | 22 |
| 80 | N-Nitrosodimethylamine in Brazilian, U.S. Domestic, and U.S. Imported Beers. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 814-816 | 5.7 | 21 |
| 79 | Determina [^] ç de carbamato de etila em aguardentes de cana por CG-EM. <i>Quimica Nova</i> , 2008 , 31, 1860-1864 | 18.64 | 21 |
| 78 | Influence of post harvest processing conditions on yield and quality of ground turmeric (<i>Curcuma longa</i> L.). <i>Brazilian Archives of Biology and Technology</i> , 2002 , 45, 423-429 | 1.8 | 21 |
| 77 | Synephrine - A potential biomarker for orange honey authenticity. <i>Food Chemistry</i> , 2017 , 229, 527-533 | 8.5 | 19 |
| 76 | Functional potential of tropical fruits with respect to free bioactive amines. <i>Food Research International</i> , 2011 , 44, 1264-1268 | 7 | 19 |
| 75 | Profile and levels of bioactive amines in instant coffee. <i>Journal of Food Composition and Analysis</i> , 2007 , 20, 451-457 | 4.1 | 19 |
| 74 | Bioactive amines in Brazilian wines: types, levels and correlation with physico-chemical parameters. <i>Brazilian Archives of Biology and Technology</i> , 2005 , 48, 53-62 | 1.8 | 19 |
| 73 | Fatty acid profiles in meat from Caiman yacare (<i>Caiman crocodilus yacare</i>) raised in the wild or in captivity. <i>Meat Science</i> , 2010 , 85, 752-8 | 6.4 | 18 |
| 72 | Old beagle dogs have lower faecal concentrations of some fermentation products and lower peripheral lymphocyte counts than young adult beagles. <i>British Journal of Nutrition</i> , 2011 , 106 Suppl 1, S187-90 | 3.6 | 18 |

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|----|---|-----|----|
| 71 | A simple and rapid LC-MS/MS method for the determination of amphenicols in Nile tilapia. <i>Food Chemistry</i> , 2018 , 262, 235-241 | 8.5 | 16 |
| 70 | Assessment of the quality of refrigerated and frozen pork by multivariate exploratory techniques. <i>Meat Science</i> , 2018 , 139, 7-14 | 6.4 | 14 |
| 69 | Optimization of the analytical extraction of polyamines from milk. <i>Talanta</i> , 2011 , 86, 195-9 | 6.2 | 14 |
| 68 | Effect of water activity on the stability of bixin in an annatto extract-microcrystalline cellulose model system. <i>Food Chemistry</i> , 1995 , 52, 389-391 | 8.5 | 14 |
| 67 | Bioactive amines in Passiflora are affected by species and fruit development. <i>Food Research International</i> , 2016 , 89, 733-738 | 7 | 14 |
| 66 | Bioactive amines in fresh beef liver and influence of refrigerated storage and pan-roasting. <i>Food Control</i> , 2016 , 60, 151-157 | 6.2 | 13 |
| 65 | Consumption effect of a synbiotic beverage made from soy and yacon extracts containing Bifidobacterium animalis ssp. lactis BB-12 on the intestinal polyamine concentrations in elderly individuals. <i>Food Research International</i> , 2017 , 99, 495-500 | 7 | 13 |
| 64 | Mercury in fish from the Madeira River and health risk to Amazonian and riverine populations. <i>Food Research International</i> , 2018 , 109, 537-543 | 7 | 13 |
| 63 | Effect of gamma radiation on the ripening and levels of bioactive amines in bananas cv. Prata. <i>Radiation Physics and Chemistry</i> , 2013 , 87, 97-103 | 2.5 | 13 |
| 62 | Bioactive amines changes in raw and sterilised milk inoculated with Pseudomonas fluorescens stored at different temperatures. <i>International Journal of Dairy Technology</i> , 2011 , 64, 45-51 | 3.7 | 13 |
| 61 | Influence of Nitrate Levels Added to Cheesemilk on Nitrate, Nitrite, and Volatile Nitrosamine Contents in Gruyere Cheese. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 3577-3579 | 5.7 | 13 |
| 60 | Atividade antimicrobiana in vitro do rizoma em p ^o dos pigmentos curcumin ^o l ^o es e dos ^o leos e dos essenciais da Curcuma longa L.. <i>Ciencia E Agrotecnologia</i> , 2008 , 32, 875-881 | 1.6 | 13 |
| 59 | Effect of irrigation level on yield and bioactive amine content of American lettuce. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 1026-1032 | 4.3 | 13 |
| 58 | Bioactive amines in sorghum: method optimisation and influence of line, tannin and hydric stress. <i>Food Chemistry</i> , 2015 , 173, 224-30 | 8.5 | 11 |
| 57 | Bioactive amines in Mozzarella cheese from milk with varying somatic cell counts. <i>Food Chemistry</i> , 2015 , 178, 229-35 | 8.5 | 11 |
| 56 | Effect of aging on bioactive amines, microbial flora, physico-chemical characteristics, and tenderness of broiler breast meat. <i>Poultry Science</i> , 2008 , 87, 1868-73 | 3.9 | 11 |
| 55 | Effects of eggplant (Solanum melongena) on the atherogenesis and oxidative stress in LDL receptor knock out mice (LDLR(-/-)). <i>Food and Chemical Toxicology</i> , 2004 , 42, 1259-67 | 4.7 | 11 |
| 54 | The germination of soybeans increases the water-soluble components and could generate innovations in soy-based foods. <i>LWT - Food Science and Technology</i> , 2020 , 117, 108599 | 5.4 | 11 |

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|----|--|-----|----|
| 53 | Histamine Levels in Canned Fish Available in Belo Horizonte, Minas Gerais, Brazil. <i>Journal of Food Composition and Analysis</i> , 1994 , 7, 102-109 | 4.1 | 10 |
| 52 | Tuna fishing, capture and post-capture practices in the northeast of Brazil and their effects on histamine and other bioactive amines. <i>Food Control</i> , 2012 , 25, 64-68 | 6.2 | 9 |
| 51 | Chemical analysis of turmeric from Minas Gerais, Brazil and comparison of methods for flavour free oleoresin. <i>Brazilian Archives of Biology and Technology</i> , 1998 , 41, 218-224 | 1.8 | 9 |
| 50 | Maillard reaction during the processing of "Doce de leite" <i>Journal of the Science of Food and Agriculture</i> , 1994 , 66, 129-132 | 4.3 | 9 |
| 49 | Screening of lactic acid bacteria from vacuum packaged beef for antimicrobial activity. <i>Brazilian Journal of Microbiology</i> , 2008 , 39, 368-74 | 2.2 | 9 |
| 48 | FTIR and PLS-regression in the evaluation of bioactive amines, total phenolic compounds and antioxidant potential of dark chocolates. <i>Food Chemistry</i> , 2021 , 357, 129754 | 8.5 | 9 |
| 47 | Qualidade nutricional e estabilidade oxidativa de manteigas produzidas do leite de vacas alimentadas com cana-de-açúcar suplementada com óleo de girassol. <i>Arquivo Brasileiro De Medicina Veterinaria E Zootecnia</i> , 2013 , 65, 1545-1553 | 0.3 | 8 |
| 46 | Nutritional properties of cherry tomatoes harvested at different times and grown in an organic cropping. <i>Horticultura Brasileira</i> , 2011 , 29, 205-211 | 0.9 | 8 |
| 45 | Identificação de compostos voláteis da cecuma empregando microextração por fase sólida e cromatografia gasosa acoplada à espectrometria de massas. <i>Food Science and Technology</i> , 2004 , 24, 151-157 | 1.2 | 8 |
| 44 | Determinação dos teores de cobre e grau alcoólico em aguardentes de cana produzidas no estado de Minas Gerais. <i>Quimica Nova</i> , 2006 , 29, 1110-1113 | 1.6 | 8 |
| 43 | LC-MS/MS determination of chloramphenicol in food of animal origin in Brazil. <i>Scientia Chromatographica</i> , 2015 , 7, 287-295 | 1 | 8 |
| 42 | Investigation of biologically active amines in some selected edible mushrooms. <i>Journal of Food Composition and Analysis</i> , 2020 , 86, 103375 | 4.1 | 8 |
| 41 | In vitro bioaccessibility of amino acids and bioactive amines in 70% cocoa dark chocolate: What you eat and what you get. <i>Food Chemistry</i> , 2021 , 343, 128397 | 8.5 | 8 |
| 40 | Effect of ripening time on proteolysis, free amino acids, bioactive amines and texture profile of Gorgonzola-type cheese. <i>LWT - Food Science and Technology</i> , 2018 , 98, 583-590 | 5.4 | 8 |
| 39 | UPLC-UV Method for the Quantification of Free Amino Acids, Bioactive Amines, and Ammonia in Fresh, Cooked, and Canned Mushrooms. <i>Food Analytical Methods</i> , 2020 , 13, 1613-1626 | 3.4 | 7 |
| 38 | Pasteurization of passion fruit pulp to optimize bioactive compounds retention. <i>Food Chemistry: X</i> , 2020 , 6, 100084 | 4.7 | 7 |
| 37 | Concentrações plasmáticas de triptamina, tiramina e feniletilamina em eqüinos sob efeitos de sobrecarga de carboidratos e antiinflamatórios não esteroidais. <i>Pesquisa Veterinaria Brasileira</i> , 2008 , 28, 299-302 | 0.4 | 7 |
| 36 | Effect of cooking on the bioactive compounds and antioxidant activity in grains cowpea cultivars. <i>Revista Ciencia Agronomica</i> , 2017 , 48, 824-831 | 1 | 7 |

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|----|---|-----|---|
| 35 | The effect of age and carbohydrate and protein sources on digestibility, fecal microbiota, fermentation products, fecal IgA, and immunological blood parameters in dogs. <i>Journal of Animal Science</i> , 2017 , 95, 2452 | 0.7 | 7 |
| 34 | Chemical implications and time reduction of on-farm cocoa fermentation by <i>Saccharomyces cerevisiae</i> and <i>Pichia kudriavzevii</i> . <i>Food Chemistry</i> , 2021 , 338, 127834 | 8.5 | 7 |
| 33 | Bioactive compounds and juice quality from selected grape cultivars. <i>Bragantia</i> , 2018 , 77, 62-73 | 1.2 | 7 |
| 32 | Influence of spontaneous fermentation of manipueira on bioactive amine and carotenoid profiles during tucupi production. <i>Food Research International</i> , 2019 , 120, 209-216 | 7 | 6 |
| 31 | Spectrophotometric determination of urea in sugar cane distilled spirits. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 5211-5 | 5.7 | 6 |
| 30 | Vegetables consumed in Brazilian cuisine as sources of bioactive amines. <i>Food Bioscience</i> , 2021 , 40, 100856 | 4.9 | 6 |
| 29 | Understanding amino acids and bioactive amines changes during on-farm cocoa fermentation. <i>Journal of Food Composition and Analysis</i> , 2021 , 97, 103776 | 4.1 | 6 |
| 28 | Sodium butyrate does not decrease the evolution of precancerous lesions in rats. <i>Acta Cirurgica Brasileira</i> , 2010 , 25, 507-12 | 1.6 | 5 |
| 27 | Levels of volatile N-nitrosamines in baby bottle rubber nipples commercialized in Belo Horizonte, Minas Gerais, Brazil. <i>Bulletin of Environmental Contamination and Toxicology</i> , 1991 , 47, 120-5 | 2.7 | 5 |
| 26 | Caracterizaç o f sico-qu mica e aminas bioativas em vinhos da cv. Syrah I: efeito do ciclo de produ o. <i>Food Science and Technology</i> , 2009 , 29, 380-385 | 2 | 5 |
| 25 | Evaluation of three sampling methods for the microbiological analysis of broiler carcasses after immersion chilling. <i>Journal of Food Protection</i> , 2013 , 76, 1330-5 | 2.5 | 4 |
| 24 | The effect of tobacco additives on smoking initiation and maintenance. <i>Cadernos De Saude Publica</i> , 2015 , 31, 223-5 | 3.2 | 4 |
| 23 | In vitro digestion of spermidine and amino acids in fresh and processed <i>Agaricus bisporus</i> mushroom. <i>Food Research International</i> , 2020 , 137, 109616 | 7 | 4 |
| 22 | Influence of cocoa clones on the quality and functional properties of chocolate â Nitrogenous compounds. <i>LWT - Food Science and Technology</i> , 2020 , 134, 110202 | 5.4 | 4 |
| 21 | Brazilian native passion fruit (<i>Passiflora tenuifila</i> Killip) is a rich source of proanthocyanidins, carotenoids, and dietary fiber. <i>Food Research International</i> , 2021 , 147, 110521 | 7 | 4 |
| 20 | Determina o simult nea de precursores de serotonina - triptofano e 5-hidroxitriptofano - em caf . <i>Quimica Nova</i> , 2010 , 33, 316-320 | 1.6 | 3 |
| 19 | PAR METROS DE DESEMPENHO EM M TODOS UHPLC-UV PARA QUANTIFICA O DE AMINO CIDOS LIVRES E AMINAS BIOATIVAS EM QUEIJOS MUSSARELA, PRATO, PARMES O E GORGONZOLA. <i>Revista Do Instituto De Lact nios Cândido Tostes</i> , 2017 , 72, 192-204 | 3 | 3 |
| 18 | Mineral content, phenolic compounds and bioactive amines of cheese bread enriched with cowpea. <i>Food Science and Technology</i> , 2019 , 39, 843-849 | 2 | 3 |

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|----|--|-----|---|
| 17 | Total mercury in commercial fishes and estimation of Brazilian dietary exposure to methylmercury. <i>Journal of Trace Elements in Medicine and Biology</i> , 2020 , 62, 126641 | 4.1 | 3 |
| 16 | Aminas bioativas e caracter sticas f sico-qu micas de salames tipo italiano. <i>Arquivo Brasileiro De Medicina Veterinaria E Zootecnia</i> , 2006 , 58, 648-657 | 0.3 | 2 |
| 15 | Rootstock influencing the quality and biogenic amines content on Syrah tropical wines. <i>Comunicata Scientiae</i> , 2018 , 8, 202-208 | 1.4 | 2 |
| 14 | Biogenic amines in amazonian fish and their health effects are affected by species and season of capture. <i>Food Control</i> , 2021 , 123, 107773 | 6.2 | 2 |
| 13 | Quality control of the analysis of histamine in fish by proficiency test. <i>Journal of Physics: Conference Series</i> , 2015 , 575, 012035 | 0.3 | 1 |
| 12 | A simple and sensitive HPLC-FL method for simultaneous determination of angiotensin II receptor antagonists in human plasma. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2020 , 188, 113403 | 3.5 | 1 |
| 11 | Matrix effect on the analysis of amphenicols in fish by liquid chromatography-tandem mass spectrometry (LC-MS/MS). <i>Journal of Physics: Conference Series</i> , 2015 , 575, 012036 | 0.3 | 1 |
| 10 | Starch levels in refrigerated and frozen chicken based meat products. <i>Brazilian Archives of Biology and Technology</i> , 1999 , 42, | 1.8 | 1 |
| 9 | UHPLC for quality evaluation of genuine and illegal medicines containing sildenafil citrate and tadalafil. <i>Journal of Chromatographic Science</i> , 2021 , 59, 30-39 | 1.4 | 1 |
| 8 | Influence of ultrasound on the microbiological and physicochemical stability of saramunete (<i>Pseudupeneus maculatus</i>) sausages. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15580 | 2.1 | 1 |
| 7 | Optimization of mechanically separated meat washing cycles and of corn starch addition in saramunete (<i>Pseudupeneus maculatus</i>) sausages. <i>Journal of Food Processing and Preservation</i> , e16093 | 2.1 | 0 |
| 6 | Stability of refrigerated traditional and liquid smoked catfish (<i>Sciades herzbergii</i>) sausages. <i>Journal of Food Science</i> , 2021 , 86, 2939-2948 | 3.4 | 0 |
| 5 | Mercury in raw and cooked shrimp and mussels and dietary Brazilian exposure. <i>Food Control</i> , 2021 , 121, 107669 | 6.2 | 0 |
| 4 | Germinated sorghum (<i>Sorghum bicolor</i> L.) and seedlings show expressive contents of putrescine. <i>LWT - Food Science and Technology</i> , 2022 , 161, 113367 | 5.4 | 0 |
| 3 | Identification of Lactic Acid Bacteria on Raw Material for Cocoa Bean Fermentation in the Brazilian Amazon. <i>Fermentation</i> , 2022 , 8, 199 | 4.7 | 0 |
| 2 | Generation of process-induced toxicants 2021 , 453-535 | | |
| 1 | Lactic Acid Bacteria and Bioactive Amines Identified during Manipueira Fermentation for Tucupi Production. <i>Microorganisms</i> , 2022 , 10, 840 | 4.9 | |