Tarso Ledur Kist

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/4664754/publications.pdf

Version: 2024-02-01

44 papers	957 citations	471509 17 h-index	454955 30 g-index
63 all docs	63 docs citations	63 times ranked	1321 citing authors

#	Article	IF	Citations
1	Take a good catch at the scat: carboxylic and sulfonic acid profiles as a non-invasive tool for species identification and sex determination in neotropical carnivores. Studies on Neotropical Fauna and Environment, 2023, 58, 540-549.	1.0	2
2	Potential of teff (Eragrostis tef) flour as an ingredient in glutenâ€free cakes: chemical, technological and sensory quality. International Journal of Food Science and Technology, 2022, 57, 2051-2059.	2.7	3
3	Antioxidant capacity, phenolic compounds, carotenoids, and vitamins in glutenâ€free breads made with teff (Eragrostis tef) and associated flours. Journal of Food Processing and Preservation, 2022, 46, .	2.0	2
4	Influence of tef flour and its association with other flours on the nutritional, technological, and sensory quality of bakery products. International Journal of Food Science and Technology, 2022, 57, 1508-1516.	2.7	3
5	Effects of bioactive compounds from Pleurotus mushrooms on COVID-19 risk factors associated with the cardiovascular system. Journal of Integrative Medicine, 2022, 20, 385-395.	3.1	7
6	Use of Pleurotus albidus mycoprotein flour to produce cookies: Evaluation of nutritional enrichment and biological activity. Innovative Food Science and Emerging Technologies, 2021, 68, 102642.	5.6	15
7	Polyimide removal, cleaving, and fusion splicing of cylindrical and square fused silica capillaries for new separation and detection layouts in capillary electrophoresis and chromatography. Journal of Separation Science, 2021, 44, 2438-2448.	2.5	0
8	Beneficial effects of Pleurotus albidus supplementation on body weight and food intake in healthy C57BL/6 mice. Journal of Future Foods, 2021, 1, 98-103.	4.7	2
9	Effect of Teff (Eragrostis tef) on Chemical and Technological Quality of Gluten-free Breads. Journal of Culinary Science and Technology, 2020, 18, 535-548.	1.4	5
10	Chemical features and antioxidant profile by Schizophyllum commune produced on different agroindustrial wastes and byproducts of biodiesel production. Food Chemistry, 2020, 329, 127089.	8.2	19
11	Nutritional composition of Eragrostis tef and its association with the observed antimutagenic effects. RSC Advances, 2019, 9, 3764-3776.	3.6	7
12	Chemical features and bioactivity of grain flours colonized by macrofungi as a strategy for nutritional enrichment. Food Chemistry, 2019, 297, 124988.	8.2	22
13	Cyclic band compression in toroidal capillary electrophoresis delivers an unlimited number of theoretical plates with a quadratic growth in time and a constant peak capacity. Journal of Separation Science, 2018, 41, 2640-2650.	2.5	3
14	Performance of 3â€'[4â€'(bromomethyl)phenyl]â€'7â€'(diethylamino) coumarin as a derivatization reagent for the analysis of medium and long chain fatty acids using HPLC with LIF detection. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2018, 1100-1101, 50-57.	2.3	8
15	Effect ofÂwhey protein addition on the nutritional, technological and sensory quality of banana cake. International Journal of Food Science and Technology, 2018, 53, 2617-2623.	2.7	20
16	Pleurotus albidus Modulates Mitochondrial Metabolism Disrupted by Hyperglycaemia in EA.hy926 Endothelial Cells. BioMed Research International, 2018, 2018, 1-10.	1.9	12
17	A review of biomarkers of Alzheimer's disease in noninvasive samples. Biomarkers in Medicine, 2018, 12, 677-690.	1.4	25
18	Number of theoretical plates achievable by a toroidal capillary electrophoresis system. Journal of Separation Science, 2017, 40, 4619-4627.	2.5	6

#	Article	IF	Citations
19	Production, characterization and dye decolorization ability of a high level laccase from Marasmiellus palmivorus. Biocatalysis and Agricultural Biotechnology, 2017, 12, 15-22.	3.1	17
20	Quantum Dots as Nonagglomerated Nanofillers for Adhesive Resins. Journal of Dental Research, 2016, 95, 1401-1407.	5.2	38
21	Evaluation of productivity and antioxidant profile of solid-state cultivated macrofungi Pleurotus albidus and Pycnoporus sanguineus. Bioresource Technology, 2016, 207, 46-51.	9.6	30
22	A liquidâ€“liquid extraction procedure followed by a low temperature purification step for the analysis of macrocyclic lactones in milk by liquid chromatographyâ€“tandem mass spectrometry and fluorescence detection. Analytica Chimica Acta, 2011, 705, 24-29.	5.4	55
23	Gold nanoparticles enclosed in silica xerogels by high-pressure processing. Journal of Nanoparticle Research, 2011, 13, 4987-4995.	1.9	12
24	DNA damage in brain cells and behavioral deficits in mice after treatment with high doses of amantadine. Journal of Applied Toxicology, 2010, 30, 745-753.	2.8	20
25	Effect of the preparation method on the drug loading of alginate-chitosan microspheres. EXPRESS Polymer Letters, 2010, 4, 456-464.	2.1	17
26	Sample stacking in CZE using dynamic thermal junctions I. Analytes with low dpK_adT crossing a single thermally induced pH junction in a BGE with high dpH/dT. Electrophoresis, 2009, 30, 1501-1509.	2.4	15
27	Sample stacking in CZE using dynamic thermal junctions II: Analytes with high dpKa/dTcrossing a single thermal junction in a BGE with low dpH/dT. Electrophoresis, 2009, 30, 1510-1515.	2.4	10
28	Analysis of sulfonamides by capillary electrophoresis. Journal of Separation Science, 2009, 32, 854-866.	2.5	39
29	Preparation and properties of coreâ€“shell alginateâ€“carboxymethylchitosan hydrogels. Polymer International, 2009, 58, 1267-1274.	3.1	10
30	Use of capillary electrophoresis with laser-induced fluorescence detection to screen and liquid chromatographyâ€“tandem mass spectrometry to confirm sulfonamide residues: Validation according to European Union 2002/657/EC. Journal of Chromatography A, 2009, 1216, 8254-8261.	3.7	39
31	Influence of the composition and preparation method on the morphology and swelling behavior of alginateâ€“chitosan hydrogels. Carbohydrate Polymers, 2008, 74, 283-289.	10.2	63
32	Performance of a sound card as data acquisition system and a lock-in emulated by software in capillary electrophoresis. Talanta, 2007, 71, 1998-2002.	5.5	6
33	Separation of biomolecules using electrophoresis and nanostructures. Electrophoresis, 2004, 25, 3492-3497.	2.4	40
34	A review of DNA sequencing techniques. Quarterly Reviews of Biophysics, 2002, 35, 169-200.	5.7	188
35	Cattle tick Boophilus microplus salivary gland contains a thiol-activated metalloendopeptidase displaying kininase activity. Insect Biochemistry and Molecular Biology, 2002, 32, 1439-1446.	2.7	24
36	Performance of an ultraviolet light-emitting diode-induced fluorescence detector in capillary electrophoresis. Electrophoresis, 2002, 23, 2445-2448.	2.4	45

#	Article	IF	Citations
37	The propagator (retarded Green function) formalism as a new calculation method to predict the time evolution of bands in capillary electrophoresis and microchannels. Electrophoresis, 2002, 23, 2704-2709.	2.4	4
38	Stochastic SchrÃ¶dinger equations in cavity QED: physical interpretation and localization. Journal of Optics B: Quantum and Semiclassical Optics, 1999, 1, 251-263.	1.4	32
39	Experimental observation of light-induced solitary waves of analyte bands in capillary electrophoresis. Electrophoresis, 1999, 20, 2493-2500.	2.4	2
40	Recent developments in DNA electrophoretic separations. Electrophoresis, 1998, 19, 1525-1541.	2.4	52
41	Trapping Electrophoresis and Ratchets: A Theoretical Study forDNA-Protein Complexes. Biophysical Journal, 1998, 75, 1228-1236.	0.5	21
42	Trapping state stabilization in a micromaser with a mixed atomic beam. Physical Review A, 1997, 55, 2304-2309.	2.5	5
43	Theory of solitary waves in electrophoresis. Electrophoresis, 1996, 17, 1173-1180.	2.4	3
44	Solitary Waves of Molecular Distributions in Liquids Generated by Electrophoresis and Optical Fields. Physical Review Letters, 1995, 75, 1210-1213.	7.8	5