

Ana Carolina Oliveira Costa

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.

99
papers

2,416
citations

27
h-index

45
g-index

112
ext. papers

3,175
ext. citations

4.8
avg, IF

5.25
L-index

#	Paper	IF	Citations
99	Phenolic profile and in vitro anti-inflammatory activity of Mimosa scabrella Bentham honeydew honey in RAW 264.7 murine macrophages.. <i>Journal of Food Biochemistry</i> , 2022 , e14076	3.3	2
98	Grumixama (<i>Eugenia brasiliensis</i> Lamarck) functional phytochemicals: Effect of environmental conditions and ripening process. <i>Food Research International</i> , 2022 , 111460	7	0
97	In vitro anti-inflammatory properties of honey flavonoids: A review. <i>Food Research International</i> , 2021 , 141, 110086	7	16
96	Quality, composition and health-protective properties of citrus honey: A review. <i>Food Research International</i> , 2021 , 143, 110268	7	6
95	Effect of long-term and heating storage on honey visible spectrum: an alternative parameter for quality monitoring of bracatinga honeydew honey. <i>Journal of Food Science and Technology</i> , 2021 , 58, 4815-4822	3.3	0
94	Determination of 5-hydroxymethylfurfural in tomato-based products by MEKC method. <i>Journal of Food Composition and Analysis</i> , 2021 , 100, 103927	4.1	2
93	Pyrrrolizidine alkaloids and beehive products: A review. <i>Food Chemistry</i> , 2021 , 342, 128384	8.5	13
92	Physicochemical parameters, bioactive compounds, and antibacterial potential of stingless bee honey. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15127	2.1	1
91	Elemental profiling by ICP-MS as a tool for geographical discrimination: The case of bracatinga honeydew honey. <i>Journal of Food Composition and Analysis</i> , 2021 , 96, 103727	4.1	9
90	Comparative quantification and differentiation of bracatinga (<i>Mimosa scabrella</i> Bentham) honeydew honey proteins using targeted peptide markers identified by high-resolution mass spectrometry. <i>Food Research International</i> , 2021 , 141, 109991	7	2
89	Quality changes during long-term storage of a peculiar Brazilian honeydew honey: Bracatinga. <i>Journal of Food Composition and Analysis</i> , 2021 , 97, 103769	4.1	2
88	Aliphatic organic acids and sugars in seven edible ripening stages of juáãra fruit (<i>Euterpe edulis</i> Martius). <i>Journal of Food Composition and Analysis</i> , 2021 , 95, 103683	4.1	3
87	Aliphatic organic acids as promising authenticity markers of bracatinga honeydew honey. <i>Food Chemistry</i> , 2021 , 343, 128449	8.5	5
86	Assessment of Sorbate and Benzoate Content in Mustard, Ketchup and Tomato Sauce by Sub-Minute Capillary Electrophoresis. <i>Food Technology and Biotechnology</i> , 2021 , 59, 376-384	2.1	0
85	Physicochemical properties and biological activities of bracatinga honeydew honey from different geographical locations. <i>Journal of Food Science and Technology</i> , 2021 , 58, 3417-3429	3.3	3
84	Quantification of pyrrolizidine alkaloids in , beehive pollen, and honey by LC-MS/MS. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2021 , 56, 685-694	2.2	1
83	Physicochemical characterization of honeys from Brazilian monitored beehives. <i>European Food Research and Technology</i> , 2021 , 247, 2709-2719	3.4	1

82	Organic dragon fruits (<i>Hylocereus undatus</i> and <i>Hylocereus polyrhizus</i>) grown at the same edaphoclimatic conditions: Comparison of phenolic and organic acids profiles and antioxidant activities. <i>LWT - Food Science and Technology</i> , 2021 , 149, 111924	5.4	3
81	Current status of the gastrointestinal digestion effects on honey: A comprehensive review. <i>Food Chemistry</i> , 2021 , 357, 129807	8.5	6
80	Phenolic composition and biological activities of stingless bee honey: An overview based on its aglycone and glycoside compounds. <i>Food Research International</i> , 2021 , 147, 110553	7	3
79	Antioxidant and juŕra fruits (<i>Euterpe edulis</i> Martius): Potential applications in toxicology 2021 , 329-336		
78	Use of visible spectrophotometric fingerprint and chemometric approaches for the differentiation of Bentham honeydew honey. <i>Journal of Food Science and Technology</i> , 2020 , 57, 3966-3972	3.3	6
77	Stability of Brazilian <i>Apis mellifera</i> L. honey during prolonged storage: Physicochemical parameters and bioactive compounds. <i>LWT - Food Science and Technology</i> , 2020 , 129, 109521	5.4	4
76	Effect of different storage conditions on physicochemical and bioactive characteristics of thermally processed stingless bee honeys. <i>LWT - Food Science and Technology</i> , 2020 , 131, 109724	5.4	2
75	Effect of <i>Mimosa scabrella</i> Bentham honeydew honey on inflammatory mediators. <i>Journal of Functional Foods</i> , 2020 , 72, 104034	5.1	8
74	Dataset about Southern-Brazilian geopropolis: Physical and chemical perspectives. <i>Data in Brief</i> , 2020 , 29, 105109	1.2	2
73	Stability of volatile compounds of honey during prolonged storage. <i>Journal of Food Science and Technology</i> , 2020 , 57, 1167-1182	3.3	4
72	Determination of Phenolic Compounds in Three Edible Ripening Stages of Yellow Guava (<i>Psidium cattleianum</i> Sabine) after Acidic Hydrolysis by LC-MS/MS. <i>Plant Foods for Human Nutrition</i> , 2020 , 75, 1103-115	3.9	4
71	Aquaponic production of <i>Sarcocornia ambigua</i> and Pacific white shrimp in biofloc system at different salinities. <i>Aquaculture</i> , 2020 , 519, 734918	4.4	14
70	Investigation of phenolic compounds, antioxidant and anti-inflammatory activities in stingless bee honey (<i>Meliponinae</i>). <i>Food Research International</i> , 2020 , 129, 108756	7	40
69	Composition and potential health effects of dark-colored underutilized Brazilian fruits - A review. <i>Food Research International</i> , 2020 , 137, 109744	7	12
68	Incorporation of uvaia (<i>Eugenia pyriformis</i> Cambess) pulp in yogurt: A promising application in the lactose-free dairy product market. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14829	2.1	3
67	Brazilian sardinella (<i>Sardinella brasiliensis</i>) conservation by immersion in seawater added with sea salt and refrigerated on-board. <i>Aquaculture Research</i> , 2019 , 50, 3429-3434	1.9	
66	An overview of physicochemical characteristics and health-promoting properties of honeydew honey. <i>Food Research International</i> , 2019 , 119, 44-66	7	46
65	Blackberry (<i>Rubus ulmifolius</i> Schott): Chemical composition, phenolic compounds and antioxidant capacity in two edible stages. <i>Food Research International</i> , 2019 , 122, 627-634	7	37

64	A capillary electrophoresis method to determine aliphatic organic acids in bracatinga honeydew honey and floral honey. <i>Journal of Food Composition and Analysis</i> , 2019 , 82, 103243	4.1	13
63	Assessment of nitrate, nitrite, bromate and bromide levels in beer from different styles and origins. <i>Journal of Food Composition and Analysis</i> , 2019 , 79, 63-69	4.1	2
62	Differentiation of honeydew honeys and blossom honeys: a new model based on colour parameters. <i>Journal of Food Science and Technology</i> , 2019 , 56, 2771-2777	3.3	6
61	Impact of short-term thermal treatment on stingless bee honey (Meliponinae): Quality, phenolic compounds and antioxidant capacity. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13954	2.1	13
60	Neuroprotective effect of jußra (Euterpe edulis Martius) fruits extracts against glutamate-induced oxytosis in HT22 hippocampal cells. <i>Food Research International</i> , 2019 , 120, 114-123	7	11
59	Cost-Effective and High-Reliability Analytical Approach for Multitoxin Screening in Bivalve Mollusks by Liquid Chromatography Coupled to Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2691-2699	5.7	5
58	Improved strategy based on QuEChERS method followed by HPLC/DAD for the quantification of phenolic compounds from Mimosa scabrella Bentham honeydew honeys. <i>LWT - Food Science and Technology</i> , 2019 , 116, 108471	5.4	10
57	Southern-Brazilian geopropolis: A potential source of polyphenolic compounds and assessment of mineral composition. <i>Food Research International</i> , 2019 , 126, 108683	7	8
56	Physicochemical characteristics of bracatinga honeydew honey and blossom honey produced in the state of Santa Catarina: An approach to honey differentiation. <i>Food Research International</i> , 2019 , 116, 745-754	7	26
55	Determination of Free Amino Acids in Stingless Bee (Meliponinae) Honey. <i>Food Analytical Methods</i> , 2019 , 12, 902-907	3.4	14
54	Simplex-centroid design and Derringer's desirability function approach for simultaneous separation of phenolic compounds from Mimosa scabrella Bentham honeydew honeys by HPLC/DAD. <i>Journal of Chromatography A</i> , 2019 , 1585, 182-191	4.5	15
53	Biogenic amines assessment during different stages of the canning process of skipjack tuna (Katsuwonus pelamis). <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1236-1245	3.8	9
52	Nutritional and bioactive potential of Myrtaceae fruits during ripening. <i>Food Chemistry</i> , 2018 , 239, 649-656	6.5	49
51	Mineral profile as a potential parameter for verifying the authenticity of bracatinga honeydew honeys. <i>LWT - Food Science and Technology</i> , 2018 , 97, 390-395	5.4	16
50	Phenolic Compounds Determined by LC-MS/MS and In Vitro Antioxidant Capacity of Brazilian Fruits in Two Edible Ripening Stages. <i>Plant Foods for Human Nutrition</i> , 2018 , 73, 302-307	3.9	21
49	Effects of gastrointestinal digestion models in vitro on phenolic compounds and antioxidant activity of jußra (Euterpe edulis). <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1824-1831	3.8	9
48	Free amino acid determination by GC-MS combined with a chemometric approach for geographical classification of bracatinga honeydew honey (Mimosa scabrella Bentham). <i>Food Control</i> , 2017 , 78, 383-392	6.2	37
47	Bioaccessibility of bioactive compounds and antioxidant potential of jußra fruits (Euterpe edulis Martius) subjected to in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2017 , 228, 447-454	8.5	57

46	Daytime increase in caloric intake without change in total 24-h caloric intake can increase adiposity but not total bodyweight in rats with inverted feeding pattern. <i>Applied Physiology, Nutrition and Metabolism</i> , 2017 , 42, 931-940	3	5
45	Effect of in vitro gastrointestinal digestion on the bioaccessibility of phenolic compounds, minerals, and antioxidant capacity of <i>Mimosa scabrella</i> Bentham honeydew honeys. <i>Food Research International</i> , 2017 , 99, 670-678	7	48
44	Development, validation and different approaches for the measurement uncertainty of a multi-class veterinary drugs residues LC-MS method for feeds. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2017 , 1053, 48-59	3.2	24
43	Proteome comparison for discrimination between honeydew and floral honeys from botanical species <i>Mimosa scabrella</i> Bentham by principal component analysis. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4515-4519	4.3	15
42	Phenolic compounds, antioxidant capacity and bioaccessibility of minerals of stingless bee honey (<i>Meliponinae</i>). <i>Journal of Food Composition and Analysis</i> , 2017 , 63, 89-97	4.1	45
41	Honey: Chemical composition, stability and authenticity. <i>Food Chemistry</i> , 2016 , 196, 309-23	8.5	555
40	A fast and simple LC-ESI-MS/MS method for detecting pyrrolizidine alkaloids in honey with full validation and measurement uncertainty. <i>Food Control</i> , 2016 , 67, 183-191	6.2	43
39	Development and validation of a LC-ESI-MS/MS method for the determination of phenolic compounds in honeydew honeys with the diluted-and-shoot approach. <i>Food Research International</i> , 2016 , 87, 60-67	7	61
38	Physicochemical profiles, minerals and bioactive compounds of stingless bee honey (<i>Meliponinae</i>). <i>Journal of Food Composition and Analysis</i> , 2016 , 50, 61-69	4.1	80
37	A sub-minute CZE method to determine nitrate and nitrite in meat products: An alternative for routine analysis. <i>Meat Science</i> , 2016 , 119, 62-8	6.4	17
36	Juñra fruit (<i>Euterpe edulis</i> Mart.): Sustainable exploitation of a source of bioactive compounds. <i>Food Research International</i> , 2016 , 89, 14-26	7	50
35	Analysis of flavonoids in <i>Rubus erythrocladus</i> and <i>Morus nigra</i> leaves extracts by liquid chromatography and capillary electrophoresis. <i>Revista Brasileira De Farmacognosia</i> , 2015 , 25, 219-227	2	14
34	Validation of HPLC and CE methods for determination of organic acids in sour cassava starch wastewater. <i>Food Chemistry</i> , 2015 , 172, 725-30	8.5	23
33	A Rapid Method for Analysis of Phenylalanine in Cereal Products by MEKC-UV Using LC/MS/MS as a Comparative Method. <i>Journal of AOAC INTERNATIONAL</i> , 2015 , 98, 1632-9	1.7	3
32	5-HMF and carbohydrates content in stingless bee honey by CE before and after thermal treatment. <i>Food Chemistry</i> , 2014 , 159, 244-9	8.5	69
31	Development and validation of a sub-minute capillary zone electrophoresis method for determination of nitrate and nitrite in baby foods. <i>Talanta</i> , 2014 , 122, 23-9	6.2	50
30	Screening and determination of aliphatic organic acids in commercial Brazilian sugarcane spirits employing a new method involving capillary electrophoresis and a semi-permanent adsorbed polymer coating. <i>Food Research International</i> , 2014 , 60, 123-130	7	15
29	New multilayer coating using quaternary ammonium chitosan and β -carrageenan in capillary electrophoresis: application in fast analysis of betaine and methionine. <i>Talanta</i> , 2014 , 123, 45-53	6.2	16

28	Protective effect of <i>Euterpe edulis</i> M. on Vero cell culture and antioxidant evaluation based on phenolic composition using HPLC/ESI-MS/MS. <i>Food Research International</i> , 2013 , 51, 363-369	7	35
27	Development of a fast and selective separation method to determine histamine in tuna fish samples using capillary zone electrophoresis. <i>Talanta</i> , 2013 , 106, 181-5	6.2	25
26	A fast method for simultaneous analysis of methyl, ethyl, propyl and butylparaben in cosmetics and pharmaceutical formulations using capillary zone electrophoresis with UV detection. <i>Analytical Methods</i> , 2013 , 5, 6023	3.2	9
25	Increasing the instrumental throughput of gas chromatography method using multiple injections in a single experimental run: application in determination of friedelan-3-ol and friedelin in <i>Maytenus ilicifolia</i> . <i>Journal of Chromatography A</i> , 2013 , 1274, 159-64	4.5	10
24	Chemical characterization of liquid residues from aqueous enzymatic extraction of soybean oil. <i>LWT - Food Science and Technology</i> , 2013 , 51, 51-58	5.4	5
23	Simultaneous determination of free and total glycerol in biodiesel by capillary electrophoresis using multiple short-end injection. <i>Electrophoresis</i> , 2013 , 34, 3333-40	3.6	5
22	Development of a fast capillary electrophoresis method for determination of carbohydrates in honey samples. <i>Talanta</i> , 2012 , 93, 62-6	6.2	51
21	Fast determination of cations in honey by capillary electrophoresis: a possible method for geographic origin discrimination. <i>Talanta</i> , 2012 , 99, 450-6	6.2	31
20	A rapid method for monitoring total trans fatty acids (TTFA) during industrial manufacturing of Brazilian spreadable processed cheese by capillary zone electrophoresis. <i>Food Control</i> , 2012 , 23, 456-461	6.2	19
19	The chameleon-like nature of zwitterionic micelles: effect of cation binding. <i>Langmuir</i> , 2012 , 28, 1758-64	4	30
18	Optimisation of a capillary zone electrophoresis methodology for simultaneous analysis of organic aliphatic acids in extracts of <i>Brachiaria brizantha</i> . <i>Phytochemical Analysis</i> , 2012 , 23, 569-75	3.4	12
17	Development of a fast MECK method for determination of 5-HMF in honey samples. <i>Food Chemistry</i> , 2012 , 133, 1640-1645	8.5	51
16	A rapid sample screening method for authenticity control of whiskey using capillary electrophoresis with online preconcentration. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 6882-8	5.7	27
15	Anion-specific binding to n-hexadecyl phosphorylcholine micelles. <i>Langmuir</i> , 2010 , 26, 1008-12	4	32
14	Synthesis of a new zwitterionic surfactant containing an imidazolium ring. Evaluating the chameleon-like behavior of zwitterionic micelles. <i>Langmuir</i> , 2010 , 26, 15754-60	4	51
13	Evaluation of the transdermal permeation of different paraben combinations through a pig ear skin model. <i>International Journal of Pharmaceutics</i> , 2010 , 391, 1-6	6.5	51
12	Development of a fast capillary electrophoresis method to determine inorganic cations in biodiesel samples. <i>Analytica Chimica Acta</i> , 2010 , 673, 200-5	6.6	23
11	Development of a fast capillary electrophoresis method for the determination of propranolol-Total analysis time reduction strategies. <i>Journal of Chromatography A</i> , 2009 , 1216, 7957-61	4.5	17

10	Reactivity and models for anion distribution: specific iodide binding to sulfobetaine micelles. <i>Langmuir</i> , 2008 , 24, 12995-3000	4	20
9	The chameleon-like nature of zwitterionic micelles: the intrinsic relationship of anion and cation binding in sulfobetaine micelles. <i>Journal of Physical Chemistry B</i> , 2008 , 112, 14373-8	3-4	40
8	Radical acetylation of 2'-deoxyguanosine and L-histidine coupled to the reaction of diacetyl with peroxyxynitrite in aerated medium. <i>Chemical Research in Toxicology</i> , 2008 , 21, 879-87	4	9
7	Determination of sorbate and benzoate in beverage samples by capillary electrophoresis-Optimization of the method with inspection of ionic mobilities. <i>Journal of Chromatography A</i> , 2008 , 1204, 123-7	4-5	37
6	Specific anion binding to sulfobetaine micelles and kinetics of nucleophilic reactions. <i>Journal of Physical Chemistry B</i> , 2007 , 111, 9762-9	3-4	33
5	Development of a fast capillary electrophoresis method for determination of creatinine in urine samples. <i>Journal of Chromatography A</i> , 2007 , 1171, 140-3	4-5	27
4	Method development and validation for isoflavones in soy germ pharmaceutical capsules using micellar electrokinetic chromatography. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006 , 41, 1625-32	3-5	27
3	Environmental Analysis 475-528		
2	Stingless bee honey: a precious but unregulated product - reality and expectations. <i>Food Reviews International</i> , 1-30	5-5	6
1	Phenolic Compounds in Euterpe Fruits: Composition, Digestibility, and Stability [A Review]. <i>Food Reviews International</i> , 1-28	5-5	0