Marcone Augusto Leal de Oliveira

List of Publications by Year
in descending order

108 papers	1,769 citations	257101 24 h-index	360668 35 g-index
110 all docs	110 docs citations	110 times ranked	2038 citing authors

#	Article	IF	Citations
1	Quantification of Extra-virgin Olive Oil Adulteration with Soybean Oil: a Comparative Study of NIR, MIR, and Raman Spectroscopy Associated with Chemometric Approaches. Food Analytical Methods, 2015, 8, 2339-2346.	1.3	85
2	Simultaneous separation of five fluoroquinolone antibiotics by capillary zone electrophoresis. Analytica Chimica Acta, 2006, 579, 185-192.	2.6	73
3	Free amino acid determination by GC-MS combined with a chemometric approach for geographical classification of bracatinga honeydew honey (Mimosa scabrella Bentham). Food Control, 2017, 78, 383-392.	2.8	62
4	Evaluation of the transdermal permeation of different paraben combinations through a pig ear skin model. International Journal of Pharmaceutics, 2010, 391, 1-6.	2.6	59
5	Simultaneous analysis of carbohydrates and volatile fatty acids by HPLC for monitoring fermentative biohydrogen production. International Journal of Hydrogen Energy, 2011, 36, 15177-15186.	3.8	57
6	Method development for the analysis of trans-fatty acids in hydrogenated oils by capillary electrophoresis. Electrophoresis, 2003, 24, 1641-1647.	1.3	54
7	Synthesis and anticancer evaluation of new lipophilic 1,2,4 and 1,3,4-oxadiazoles. European Journal of Medicinal Chemistry, 2019, 165, 18-30.	2.6	46
8	Simultaneous determination of first-line anti-tuberculosis drugs by capillary zone electrophoresis using direct UV detection. Talanta, 2010, 82, 333-339.	2.9	45
9	Determination of some physicochemical properties in Brazilian crude oil by 1H NMR spectroscopy associated to chemometric approach. Fuel, 2016, 181, 660-669.	3.4	44
10	20 Years of Fatty Acid Analysis by Capillary Electrophoresis. Molecules, 2014, 19, 14094-14113.	1.7	38
11	Validation of a capillary zone electrophoresis method for the determination of ciprofloxacin, gatifloxacin, moxifloxacin and ofloxacin in pharmaceutical formulations. Journal of the Brazilian Chemical Society, 2008, 19, 389-396.	0.6	37
12	Use of boron-doped diamond electrode pre-treated cathodically forÂthe determination of trace metals in honey by differential pulse voltammetry. Food Control, 2014, 36, 42-48.	2.8	36
13	Determination of olive oil acidity by CE. Electrophoresis, 2007, 28, 3731-3736.	1.3	33
14	Sulfur Determination in Brazilian Petroleum Fractions by Mid-infrared and Near-infrared Spectroscopy and Partial Least Squares Associated with Variable Selection Methods. Energy & Fuels, 2016, 30, 698-705.	2.5	33
15	Microfluidic chip electrophoresis investigation of major milk proteins: study of buffer effects and quantitative approaching. Analytical Methods, 2014, 6, 1666-1673.	1.3	32
16	Determination of losartan associated with chlorthalidone or hydrochlorothiazide in capsules by capillary zone electrophoresis. Journal of the Brazilian Chemical Society, 2007, 18, 554-558.	0.6	30
17	Simultaneous analysis of aspartame, cyclamate, saccharin and acesulfame-K by CZE under UV detection. Analytical Methods, 2013, 5, 1524.	1.3	29
18	AnÃ¡lise de Ã¡cidos graxos por eletroforese capilar utilizando detecÃ§Ã£o condutomÃ©trica sem contato. Quimica Nova, 2003, 26, 821-824.	0.3	28

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19	An alternative method for rapid quantitative analysis of majority cisâ€“trans fatty acids by CZE. Food Research International, 2013, 52, 33-41.	2.9	28
20	Simultaneous determination of aspartame, cyclamate, saccharin and acesulfame-K in powder tabletop sweeteners by FT-Raman spectroscopy associated with the multivariate calibration: PLS, iPLS and siPLS models were compared. Food Research International, 2017, 99, 106-114.	2.9	28
21	Development of a fast capillary electrophoresis method to determine inorganic cations in biodiesel samples. Analytica Chimica Acta, 2010, 673, 200-205.	2.6	26
22	Capillary zone electrophoresis for fatty acids with chemometrics for the determination of milk adulteration by whey addition. Food Chemistry, 2016, 213, 647-653.	4.2	26
23	Analysis of amino acids, proteins, carbohydrates and lipids in food by capillary electromigration methods: a review. Analytical Methods, 2016, 8, 3649-3680.	1.3	26
24	Total Trans Fatty Acid Analysis in Spreadable Cheese by Capillary Zone Electrophoresis. Journal of Agricultural and Food Chemistry, 2010, 58, 1403-1409.	2.4	25
25	A rapid method for monitoring total trans fatty acids (TTFA) during industrial manufacturing of Brazilian spreadable processed cheese by capillary zone electrophoresis. Food Control, 2012, 23, 456-461.	2.8	24
26	Screening method for simultaneous detection of elaidic and vaccenic trans fatty acid isomers by capillary zone electrophoresis. Analytica Chimica Acta, 2019, 1048, 212-220.	2.6	24
27	Analysis of Omega 3 Fatty Acid in Natural and Enriched Chicken Eggs by Capillary Zone Electrophoresis. Analytical Sciences, 2011, 27, 541-546.	0.8	23
28	Sub-minute method for simultaneous determination of aspartame, cyclamate, acesulfame-K and saccharin in food and pharmaceutical samples by capillary zone electrophoresis. Journal of Chromatography A, 2015, 1396, 148-152.	1.8	23
29	Improved anti-Cutibacterium acnes activity of tea tree oil-loaded chitosan-poly(Îµ-caprolactone) core-shell nanocapsules. Colloids and Surfaces B: Biointerfaces, 2020, 196, 111371.	2.5	23
30	Development of a fast capillary electrophoresis method for the determination of propranololâ€”Total analysis time reduction strategies. Journal of Chromatography A, 2009, 1216, 7957-7961.	1.8	21
31	Fast screening method for the analysis of trans fatty acids in processed food by CZE-UV with direct detection. Food Control, 2015, 55, 230-235.	2.8	21
32	Optimization of an electrolyte system for analysis of ethambutol in pharmaceutical formulations by capillary zone electrophoresis using complexation with copper(II). Journal of Chromatography A, 2008, 1202, 224-228.	1.8	20
33	Peptide-Based Assemblies on Electrospun Polyamide-6/Chitosan Nanofibers for Detecting Visceral Leishmaniasis Antibodies. ACS Applied Electronic Materials, 2019, 1, 2086-2095.	2.0	20
34	Fast determination of ethambutol in pharmaceutical formulations using capillary electrophoresis with capacitively coupled contactless conductivity detection. Electrophoresis, 2010, 31, 570-574.	1.3	19
35	Vibrational spectroscopy for milk fat quantification: line shape analysis of the Raman and infrared spectra. Journal of Raman Spectroscopy, 2016, 47, 692-698.	1.2	19
36	Amino acid ionic liquids as catalysts in a solvent-free Moritaâ€“Baylisâ€“Hillman reaction. RSC Advances, 2018, 8, 23903-23913.	1.7	19

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37	Rapid method for the determination of citrate, phosphate and sulfite in seafood by capillary zone electrophoresis. Food Chemistry, 2020, 321, 126705.	4.2	19
38	Applications of capillary electrophoresis to the analysis of compounds of clinical, forensic, cosmetological, environmental, nutritional and pharmaceutical importance. Journal of the Brazilian Chemical Society, 2003, 14, 281-290.	0.6	18
39	Origin geographical classification of green coffee beans (Coffea arabica L.) produced in different regions of the Minas Gerais state by FT-MIR and chemometric. Current Research in Food Science, 2022, 5, 298-305.	2.7	18
40	Method optimization for trans fatty acid determination by CZE-UV under direct detection with a simple sample preparation. Analytical Methods, 2017, 9, 958-965.	1.3	17
41	Trans fatty acid determination by capillary zone electrophoresis: the state of the art and applications. Analytical Methods, 2017, 9, 2483-2494.	1.3	17
42	A validated capillary electrophoresis method for fatty acid determination in encapsulated vegetable oils supplements. LWT - Food Science and Technology, 2019, 114, 108380.	2.5	15
43	Boxâ€“Behnken design applied to ultrasound-assisted extraction for the determination of polycyclic aromatic hydrocarbons in river sediments by gas chromatography/mass spectrometry. Analytical Methods, 2014, 6, 1650-1656.	1.3	14
44	Evaluation of physicochemical properties as supporting information on quality control of raw materials and veterinary pharmaceutical formulations. Journal of Pharmaceutical Analysis, 2018, 8, 168-175.	2.4	14
45	Ethambutol analysis by copper complexation in pharmaceutical formulations: spectrophotometry and crystal structure. Journal of the Brazilian Chemical Society, 2011, 22, 867-874.	0.6	13
46	Rapid Separation of Free Fatty Acids in Vegetable Oils by Capillary Zone Electrophoresis. Phytochemical Analysis, 2014, 25, 241-246.	1.2	13
47	Lactulose determination in UHT milk by CZE-UV with indirect detection. Food Chemistry, 2018, 258, 337-342.	4.2	13
48	Optimisation of a Capillary Zone Electrophoresis Methodology for Simultaneous Analysis of Organic Aliphatic Acids in Extracts of Brachiaria brizantha. Phytochemical Analysis, 2012, 23, 569-575.	1.2	12
49	In vitro drug release and ex vivo percutaneous absorption of resveratrol cream using HPLC with zirconized silica stationary phase. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2014, 947-948, 23-31.	1.2	12
50	Subâ€minute determination of rifampicin and isoniazid in fixed dose combination tablets by capillary zone electrophoresis with ultraviolet absorption detection. Journal of Separation Science, 2018, 41, 4533-4543.	1.3	12
51	Differentiation of aromatic, bittering and dual-purpose commercial hops from their terpenic profiles: An approach involving batch extraction, GCâ€“MS and multivariate analysis. Food Research International, 2020, 138, 109768.	2.9	12
52	A fast method for simultaneous analysis of methyl, ethyl, propyl and butylparaben in cosmetics and pharmaceutical formulations using capillary zone electrophoresis with UV detection. Analytical Methods, 2013, 5, 6023.	1.3	11
53	Simultaneous determination of rifampicin, isoniazid, pyrazinamide and ethambutol in fixed-dose combination antituberculosis pharmaceutical formulations: a review. Analytical Methods, 2018, 10, 1103-1116.	1.3	11
54	Fast capillary electrophoresis method for determination of docosahexaenoic and eicosapentaenoic acids in marine oils omega-3 supplements. Journal of Chromatography A, 2020, 1613, 460641.	1.8	11

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55	Raman Spectroscopy as a fast tool for whey quantification in raw milk. Vibrational Spectroscopy, 2020, 111, 103150.	1.2	11
56	Quantitative determination of acetaminophen, phenylephrine and carbinoxamine in tablets by high-performance liquid chromatography. Quimica Nova, 2009, 32, 1951-1955.	0.3	10
57	Simultaneous analysis of saturated and unsaturated fatty acids present in pequi fruits by capillary electrophoresis. Quimica Nova, 2013, 36, 1430-1433.	0.3	10
58	Monitoring of atrazine biodegradation byPleurotus ostreatusINCQS 40310 through the simultaneous analysis of atrazine and its derivatives by HPLC. Biocatalysis and Biotransformation, 2014, 32, 23-33.	1.1	10
59	Study of Distillation Temperature Curves from Brazilian Crude Oil by ¹H Nuclear Magnetic Resonance Spectroscopy in Association with Partial Least Squares Regression. Energy & Fuels, 2017, 31, 3892-3897.	2.5	10
60	Dual-opposite end multiple injection method applied to sequential determination of Na+, K+, Ca+2, Mg+2 ions and free and total glycerol in biodiesel by capillary zone electrophoresis. Journal of Chromatography A, 2018, 1570, 148-154.	1.8	10
61	Nb2O5 supported in mixed oxides catalyzed mineralization process of methylene blue. Heliyon, 2020, 6, e04128.	1.4	10
62	Structure and redox stability of [Au(III)(X^N^X)PR3] complexes (Xâ€¯=â€¯C or N) in aqueous solution: The role of phosphine auxiliary ligand. Journal of Inorganic Biochemistry, 2019, 200, 110804.	1.5	9
63	Quantification of lactose and lactulose in hydrolysed-lactose UHT milk using capillary zone electrophoresis. International Dairy Journal, 2020, 106, 104710.	1.5	9
64	A capillary electrophoresis method for free fatty acids screening and acidity determination in biodiesel. Electrophoresis, 2021, 42, 1135-1142.	1.3	9
65	Optimization of photo-polymerized solâ€“gel monolithic stationary phases prepared in polyacrylate-coated fused-silica capillaries for capillary electrochromatography. Microchemical Journal, 2012, 100, 21-26.	2.3	8
66	Lipid Characterization of White, Dark, and Milk Chocolates by FT-Raman Spectroscopy and Capillary Zone Electrophoresis. Journal of AOAC INTERNATIONAL, 2015, 98, 1598-1607.	0.7	8
67	Capillary electromigration methods for fatty acids determination in vegetable and marine oils: A review. Electrophoresis, 2021, 42, 289-304.	1.3	8
68	A Rapid Method for Total Î’â€Escin Analysis in Dry, Hydroalcoholic and Hydroglycolic Extracts of Aesculus hippocastanum L. by Capillary Zone Electrophoresis. Phytochemical Analysis, 2013, 24, 513-519.	1.2	7
69	Capillary electrophoresis in association with chemometrics approach for bitterness hop (Humulus) Tj ETQq1 1 0.784314 rgBT /Ove	1.3	7
70	A fast and validated capillary zone electrophoresis method for the determination of selected fatty acids applied to food and cosmetic purposes. Analytical Methods, 2019, 11, 5607-5612.	1.3	7
71	Advances in Lipid Capillary Electromigration Methods to Food Analysis Within the 2010s Decade. Food Analytical Methods, 2020, 13, 1503-1522.	1.3	7
72	External polyacrylate-coating as alternative material for preparation of photopolymerized solâ€“gel monolithic column. Talanta, 2008, 76, 226-229.	2.9	6

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73	Optimization of an Alternative Methodology for Simultaneous Analysis of Nitrite and Nitrate in Water from Urban Stream by Capillary Electrophoresis under Direct UV Detection. American Journal of Analytical Chemistry, 2012, 03, 484-490.	0.3	6
74	Determination of lactose and lactulose isomers in UHT milk by CZE-UV. LWT - Food Science and Technology, 2020, 118, 108766.	2.5	6
75	ATR-FTIR and Raman Spectroscopies Associated with Chemometrics for Lipid Form Evaluation of Fish Oil Supplements: A Comparative Study. ACS Food Science & Technology, 2021, 1, 318-325.	1.3	6
76	Mass spectrometry applied to diagnosis, prognosis, and therapeutic targets identification for the novel coronavirus SARS-CoV-2: A review. Analytica Chimica Acta, 2022, 1195, 339385.	2.6	6
77	Permeation profiles of resveratrol cream delivered through porcine vaginal mucosa: Evaluation of different HPLC stationary phases. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2015, 1002, 8-12.	1.2	5
78	Selenium Content in the Liver of Wistar Rats Fed Diets of Different Fatty Acid Quality. Biological Trace Element Research, 2015, 168, 441-446.	1.9	5
79	Selection of Lactic Acid Bacteria for the Optimized Production of Sheepâ€™s Milk Yogurt with a High Conjugated Linoleic Acid Content. Journal of Food Research, 2017, 6, 44.	0.1	5
80	Baseline separation of Î± and Î²â€acids homologues and isomers in hop (Humulus lupulus L.) by CDâ€MEKCâ€UV. Electrophoresis, 2019, 40, 1779-1786.	1.3	5
81	A CZE-UV Method for Saturated and Unsaturated Fatty Acids Determination in Hops. Journal of the American Society of Brewing Chemists, 2020, 78, 32-40.	0.8	5
82	Optimization of a new dissolution test for oxcarbazepine capsules using mixed-level factorial design. Journal of the Brazilian Chemical Society, 2011, 22, 1263-1270.	0.6	4
83	Simultaneous Analysis of Isoniazid and Its Impurities by CZE. Chromatographia, 2012, 75, 1335-1339.	0.7	4
84	Boxâ€“Behnken design applied to optimize the ultrasound-assisted extraction of petroleum biomarkers in river sediment samples using green analytical chemistry. Analytical Methods, 2017, 9, 5859-5867.	1.3	4
85	Lipid Composition of Brazilian Chocolates and Chocolate Products with Special Emphasis on Their Fat Origin and Trans C18:1 Isomeric Profile. Journal of Agricultural and Food Chemistry, 2019, 67, 11210-11218.	2.4	4
86	Prediction of Fatty Acids in Chocolates with an Emphasis on C18:1 trans Fatty Acid Positional Isomers Using ATR-FTIR Associated with Multivariate Calibration. Journal of Agricultural and Food Chemistry, 2020, 68, 10893-10901.	2.4	4
87	Screening method for determination of C18:1 trans fatty acids positional isomers in chocolate by 1H NMR and chemometrics. LWT - Food Science and Technology, 2020, 131, 109689.	2.5	4
88	A capillary electrophoresis approach for major unsaturated fatty acids screening in milk. International Dairy Journal, 2021, 112, 104861.	1.5	4
89	Ensuring Homogeneity in Powder Mixtures for Pharmaceuticals and Dietary Supplements: Evaluation of a 3-Axis Mixing Equipment. Pharmaceutics, 2021, 13, 563.	2.0	4
90	Evaluation of Delivery Form of Eicosapentaenoic and Docosahexaenoic Acids During Quality Control of Fish Oil Supplements. Brazilian Journal of Analytical Chemistry, 2020, 7, .	0.3	4

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91	Determination of Î±- and Î²-acids in hops by liquid chromatography or electromigration techniques: A critical review. Food Chemistry, 2022, 397, 133671.	4.2	4
92	A Rapid Method for Analysis of Phenylalanine in Cereal Products by MEKC-UV Using LC/MS/MS as a Comparative Method. Journal of AOAC INTERNATIONAL, 2015, 98, 1632-1639.	0.7	3
93	Evaluation of the synergistic effects of milk proteins in a rapid viscosity analyzer. Journal of Dairy Science, 2015, 98, 8333-8347.	1.4	3
94	Simultaneous Determination of First-Line 4-FDC Antituberculosis Drugs by UHPLCâ€“UV and HPLCâ€“UV: A Comparative Study. Journal of AOAC INTERNATIONAL, 2017, 100, 1008-1015.	0.7	3
95	Simultaneous separation of artesunate and mefloquine in fixed-dose combination tablets by CZE-UV. Analytical Methods, 2020, 12, 5709-5717.	1.3	3
96	Effects of enzymatic lactose hydrolysis on thermal markers in lactose-free UHT milk. Journal of Food Science and Technology, 2020, 57, 3518-3524.	1.4	3
97	ConstruÃ§Ã£o de cÃ¢mara de luz ultravioleta para fotopolimerizaÃ§Ã£o de fases estacionÃ¡rias monolÃticas. Quimica Nova, 2008, 31, 2156-2158.	0.3	3
98	DETERMINATION OF Cu, Fe, Mn, Zn AND FREE FATTY ACIDS IN PEQUI OIL. Quimica Nova, 2016, , .	0.3	3
99	Determination of purity and anionic exchange efficiency of amino acid ionic liquids synthesis by multiple-injection capillary zone electrophoresis. Talanta, 2022, 237, 122945.	2.9	3
100	Pumpkin seeds (Cucurbita moschata - Jacarezinho cultivar): characterization of the oil extracted by solvent and supercritical fluid and study of anti-parasitary activity / Sementes de abÃ³bora (Cucurbita) Tj ETQq0 0 0 rgBT /Overlock 10 T estudo da atividade antiparasitÃ¡ria. Brazilian Journal of Development, 2022, 8, 15285-15299.	0.0	3
101	A Rapid Method for Determination of the Main Conjugated Linoleic Acid Precursors (C18:2 n-6 and) Tj ETQq1 1 0.784314 rgBT /Overl Chromatography with Flame Ionization Detection as a Comparative Method. Journal of AOAC INTERNATIONAL, 2015, 98, 1591-1597.	0.7	2
102	Determination of antimalarials drugs by liquid chromatography in pharmaceutical formulations and human blood: a review. Analytical Methods, 2021, 13, 4557-4584.	1.3	2
103	Determination of Olive Oil Acidity. , 2010, , 545-552.		1
104	Lipid classification of fish oil omega-3 supplements by 1H NMR and multivariate analysis. Journal of Food Composition and Analysis, 2021, 102, 104060.	1.9	1
105	KAURENOIC ACID DETERMINATION IN EXTRACT, TINCTURE AND SYRUP OF Mikania glomerata BY HPLCâ€'QQQ-MS/MS. Quimica Nova, 0, , .	0.3	1
106	Ecofriendly and low-cost sample preparation methods for magnesium determination in beer. Ecletica Quimica, 2021, 46, 33-41.	0.2	0
107	Capillary Electrophoresis Applied to Human Urine Analysis for Clinical Diagnosis: New Trends and Perspectives. Brazilian Journal of Analytical Chemistry, 2022, , .	0.3	0
108	Recent Trends in the Analysis of Lipids, Carbohydrates, and Proteins in Food by Capillary Electrophoresis. Current and Future Developments in Food Science, 2022, , 63-108.	0.0	0