

# Marcone Augusto Leal de Oliveira

## List of Publications by Citations

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102  
papers

1,301  
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21  
h-index

29  
g-index

110  
ext. papers

1,536  
ext. citations

3.9  
avg, IF

4.67  
L-index

#	Paper	IF	Citations
102	Quantification of Extra-virgin Olive Oil Adulteration with Soybean Oil: a Comparative Study of NIR, MIR, and Raman Spectroscopy Associated with Chemometric Approaches. <i>Food Analytical Methods</i> , <b>2015</b> , 8, 2339-2346	3.4	66
101	Simultaneous separation of five fluoroquinolone antibiotics by capillary zone electrophoresis. <i>Analytica Chimica Acta</i> , <b>2006</b> , 579, 185-92	6.6	66
100	Evaluation of the transdermal permeation of different paraben combinations through a pig ear skin model. <i>International Journal of Pharmaceutics</i> , <b>2010</b> , 391, 1-6	6.5	51
99	Simultaneous determination of first-line anti-tuberculosis drugs by capillary zone electrophoresis using direct UV detection. <i>Talanta</i> , <b>2010</b> , 82, 333-9	6.2	41
98	Method development for the analysis of trans-fatty acids in hydrogenated oils by capillary electrophoresis. <i>Electrophoresis</i> , <b>2003</b> , 24, 1641-7	3.6	41
97	Simultaneous analysis of carbohydrates and volatile fatty acids by HPLC for monitoring fermentative biohydrogen production. <i>International Journal of Hydrogen Energy</i> , <b>2011</b> , 36, 15177-15186	6.7	39
96	Free amino acid determination by GC-MS combined with a chemometric approach for geographical classification of bracatinga honeydew honey ( <i>Mimosa scabrella</i> Bentham). <i>Food Control</i> , <b>2017</b> , 78, 383-392	6.2	37
95	Use of boron-doped diamond electrode pre-treated cathodically for the determination of trace metals in honey by differential pulse voltammetry. <i>Food Control</i> , <b>2014</b> , 36, 42-48	6.2	34
94	Determination of some physicochemical properties in Brazilian crude oil by <sup>1</sup> H NMR spectroscopy associated to chemometric approach. <i>Fuel</i> , <b>2016</b> , 181, 660-669	7.1	32
93	Validation of a capillary zone electrophoresis method for the determination of ciprofloxacin, gatifloxacin, moxifloxacin and ofloxacin in pharmaceutical formulations. <i>Journal of the Brazilian Chemical Society</i> , <b>2008</b> , 19, 389-396	1.5	32
92	Determination of olive oil acidity by CE. <i>Electrophoresis</i> , <b>2007</b> , 28, 3731-6	3.6	31
91	20 years of fatty acid analysis by capillary electrophoresis. <i>Molecules</i> , <b>2014</b> , 19, 14094-113	4.8	30
90	Synthesis and anticancer evaluation of new lipophilic 1,2,4 and 1,3,4-oxadiazoles. <i>European Journal of Medicinal Chemistry</i> , <b>2019</b> , 165, 18-30	6.8	29
89	Sulfur Determination in Brazilian Petroleum Fractions by Mid-infrared and Near-infrared Spectroscopy and Partial Least Squares Associated with Variable Selection Methods. <i>Energy &amp; Fuels</i> , <b>2016</b> , 30, 698-705	4.1	26
88	Simultaneous analysis of aspartame, cyclamate, saccharin and acesulfame-K by CZE under UV detection. <i>Analytical Methods</i> , <b>2013</b> , 5, 1524	3.2	26
87	Microfluidic chip electrophoresis investigation of major milk proteins: study of buffer effects and quantitative approaching. <i>Analytical Methods</i> , <b>2014</b> , 6, 1666-1673	3.2	25
86	An alternative method for rapid quantitative analysis of majority cis-unsaturated fatty acids by CZE. <i>Food Research International</i> , <b>2013</b> , 52, 33-41	7	25

85	Determination of losartan associated with chlorthalidone or hydrochlorothiazide in capsules by capillary zone electrophoresis. <i>Journal of the Brazilian Chemical Society</i> , <b>2007</b> , 18, 554-558	1.5	25
84	Análise de ácidos graxos por eletroforese capilar utilizando detecção condutométrica sem contato. <i>Química Nova</i> , <b>2003</b> , 26, 821-824	1.6	24
83	Development of a fast capillary electrophoresis method to determine inorganic cations in biodiesel samples. <i>Analytica Chimica Acta</i> , <b>2010</b> , 673, 200-5	6.6	23
82	Analysis of omega 3 fatty acid in natural and enriched chicken eggs by capillary zone electrophoresis. <i>Analytical Sciences</i> , <b>2011</b> , 27, 541	1.7	21
81	Total trans fatty acid analysis in spreadable cheese by capillary zone electrophoresis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 1403-9	5.7	21
80	Analysis of amino acids, proteins, carbohydrates and lipids in food by capillary electromigration methods: a review. <i>Analytical Methods</i> , <b>2016</b> , 8, 3649-3680	3.2	21
79	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. <i>Food Research International</i> , <b>2017</b> , 99, 106-114	7	19
78	Sub-minute method for simultaneous determination of aspartame, cyclamate, acesulfame-K and saccharin in food and pharmaceutical samples by capillary zone electrophoresis. <i>Journal of Chromatography A</i> , <b>2015</b> , 1396, 148-52	4.5	19
77	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> , <b>2012</b> , 23, 456-461	6.2	19
76	Fast determination of ethambutol in pharmaceutical formulations using capillary electrophoresis with capacitively coupled contactless conductivity detection. <i>Electrophoresis</i> , <b>2010</b> , 31, 570-4	3.6	19
75	Optimization of an electrolyte system for analysis of ethambutol in pharmaceutical formulations by capillary zone electrophoresis using complexation with copper(II). <i>Journal of Chromatography A</i> , <b>2008</b> , 1202, 224-8	4.5	19
74	Fast screening method for the analysis of trans fatty acids in processed food by CZE-UV with direct detection. <i>Food Control</i> , <b>2015</b> , 55, 230-235	6.2	17
73	Development of a fast capillary electrophoresis method for the determination of propranolol-Total analysis time reduction strategies. <i>Journal of Chromatography A</i> , <b>2009</b> , 1216, 7957-61	4.5	17
72	Capillary zone electrophoresis for fatty acids with chemometrics for the determination of milk adulteration by whey addition. <i>Food Chemistry</i> , <b>2016</b> , 213, 647-653	8.5	16
71	Vibrational spectroscopy for milk fat quantification: line shape analysis of the Raman and infrared spectra. <i>Journal of Raman Spectroscopy</i> , <b>2016</b> , 47, 692-698	2.3	16
70	Applications of capillary electrophoresis to the analysis of compounds of clinical, forensic, cosmetological, environmental, nutritional and pharmaceutical importance. <i>Journal of the Brazilian Chemical Society</i> , <b>2003</b> , 14, 281-290	1.5	15
69	Screening method for simultaneous detection of elaidic and vaccenic trans fatty acid isomers by capillary zone electrophoresis. <i>Analytica Chimica Acta</i> , <b>2019</b> , 1048, 212-220	6.6	15
68	Method optimization for trans fatty acid determination by CZE-UV under direct detection with a simple sample preparation. <i>Analytical Methods</i> , <b>2017</b> , 9, 958-965	3.2	14

67	Trans fatty acid determination by capillary zone electrophoresis: the state of the art and applications. <i>Analytical Methods</i> , <b>2017</b> , 9, 2483-2494	3.2	14
66	Box-Behnken design applied to ultrasound-assisted extraction for the determination of polycyclic aromatic hydrocarbons in river sediments by gas chromatography/mass spectrometry. <i>Analytical Methods</i> , <b>2014</b> , 6, 1650-1656	3.2	13
65	Amino acid ionic liquids as catalysts in a solvent-free Morita-Baylis-Hillman reaction.. <i>RSC Advances</i> , <b>2018</b> , 8, 23903-23913	3.7	13
64	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> , <b>2012</b> , 23, 569-75	3.4	12
63	Rapid separation of free fatty acids in vegetable oils by capillary zone electrophoresis. <i>Phytochemical Analysis</i> , <b>2014</b> , 25, 241-6	3.4	11
62	In vitro drug release and ex vivo percutaneous absorption of resveratrol cream using HPLC with zirconized silica stationary phase. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2014</b> , 947-948, 23-31	3.2	11
61	Ethambutol analysis by copper complexation in pharmaceutical formulations: spectrophotometry and crystal structure. <i>Journal of the Brazilian Chemical Society</i> , <b>2011</b> , 22, 867-874	1.5	11
60	Sub-minute determination of rifampicin and isoniazid in fixed dose combination tablets by capillary zone electrophoresis with ultraviolet absorption detection. <i>Journal of Separation Science</i> , <b>2018</b> , 41, 4533-4543	3.4	11
59	Peptide-Based Assemblies on Electrospun Polyamide-6/Chitosan Nanofibers for Detecting Visceral Leishmaniasis Antibodies. <i>ACS Applied Electronic Materials</i> , <b>2019</b> , 1, 2086-2095	4	10
58	Lactulose determination in UHT milk by CZE-UV with indirect detection. <i>Food Chemistry</i> , <b>2018</b> , 258, 337-342	3.4	10
57	A validated capillary electrophoresis method for fatty acid determination in encapsulated vegetable oils supplements. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 114, 108380	5.4	9
56	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> , <b>2013</b> , 5, 6023	3.2	9
55	Fast capillary electrophoresis method for determination of docosahexaenoic and eicosapentaenoic acids in marine oils omega-3 supplements. <i>Journal of Chromatography A</i> , <b>2020</b> , 1613, 460641	4.5	8
54	Rapid method for the determination of citrate, phosphate and sulfite in seafood by capillary zone electrophoresis. <i>Food Chemistry</i> , <b>2020</b> , 321, 126705	8.5	8
53	Study of Distillation Temperature Curves from Brazilian Crude Oil by 1H Nuclear Magnetic Resonance Spectroscopy in Association with Partial Least Squares Regression. <i>Energy &amp; Fuels</i> , <b>2017</b> , 31, 3892-3897	4.1	7
52	Evaluation of physicochemical properties as supporting information on quality control of raw materials and veterinary pharmaceutical formulations. <i>Journal of Pharmaceutical Analysis</i> , <b>2018</b> , 8, 168-175	1.4	7
51	Optimization of photo-polymerized sol-gel monolithic stationary phases prepared in polyacrylate-coated fused-silica capillaries for capillary electrochromatography. <i>Microchemical Journal</i> , <b>2012</b> , 100, 21-26	4.8	7
50	Monitoring of atrazine biodegradation by <i>Pleurotus ostreatus</i> INCQS 40310 through the simultaneous analysis of atrazine and its derivatives by HPLC. <i>Biocatalysis and Biotransformation</i> , <b>2014</b> , 32, 23-33	2.5	7

49	Simultaneous analysis of saturated and unsaturated fatty acids present in pequi fruits by capillary electrophoresis. <i>Quimica Nova</i> , <b>2013</b> , 36, 1430-1433	1.6	7
48	Quantitative determination of acetaminophen, phenylephrine and carbinoxamine in tablets by high-performance liquid chromatography. <i>Quimica Nova</i> , <b>2009</b> , 32, 1951-1955	1.6	7
47	Advances in Lipid Capillary Electromigration Methods to Food Analysis Within the 2010s Decade. <i>Food Analytical Methods</i> , <b>2020</b> , 13, 1503-1522	3.4	6
46	Dual-opposite end multiple injection method applied to sequential determination of Na, K, Ca, Mg ions and free and total glycerol in biodiesel by capillary zone electrophoresis. <i>Journal of Chromatography A</i> , <b>2018</b> , 1570, 148-154	4.5	6
45	Lipid Characterization of White, Dark, and Milk Chocolates by FT-Raman Spectroscopy and Capillary Zone Electrophoresis. <i>Journal of AOAC INTERNATIONAL</i> , <b>2015</b> , 98, 1598-607	1.7	6
44	Differentiation of aromatic, bittering and dual-purpose commercial hops from their terpenic profiles: An approach involving batch extraction, GC-MS and multivariate analysis. <i>Food Research International</i> , <b>2020</b> , 138, 109768	7	6
43	Improved anti-Cutibacterium acnes activity of tea tree oil-loaded chitosan-poly( $\epsilon$ -caprolactone) core-shell nanocapsules. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2020</b> , 196, 111371	6	6
42	Simultaneous determination of rifampicin, isoniazid, pyrazinamide and ethambutol in fixed-dose combination antituberculosis pharmaceutical formulations: a review. <i>Analytical Methods</i> , <b>2018</b> , 10, 1103-1116	3.7	5
41	Determination of lactose and lactulose isomers in UHT milk by CZE-UV. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 118, 108766	5.4	5
40	A fast and validated capillary zone electrophoresis method for the determination of selected fatty acids applied to food and cosmetic purposes. <i>Analytical Methods</i> , <b>2019</b> , 11, 5607-5612	3.2	5
39	Lipid Composition of Brazilian Chocolates and Chocolate Products with Special Emphasis on Their Fat Origin and Trans C18:1 Isomeric Profile. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 11210-11218	5.7	4
38	Structure and redox stability of [Au(III)(X <sup>n</sup> N <sup>x</sup> )PR] complexes (X = C or N) in aqueous solution: The role of phosphine auxiliary ligand. <i>Journal of Inorganic Biochemistry</i> , <b>2019</b> , 200, 110804	4.2	4
37	Permeation profiles of resveratrol cream delivered through porcine vaginal mucosa: Evaluation of different HPLC stationary phases. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2015</b> , 1002, 8-12	3.2	4
36	Quantification of lactose and lactulose in hydrolysed-lactose UHT milk using capillary zone electrophoresis. <i>International Dairy Journal</i> , <b>2020</b> , 106, 104710	3.5	4
35	Selection of Lactic Acid Bacteria for the Optimized Production of Sheep Milk Yogurt with a High Conjugated Linoleic Acid Content. <i>Journal of Food Research</i> , <b>2017</b> , 6, 44	1.3	4
34	Capillary electrophoresis in association with chemometrics approach for bitterness hop ( <i>Humulus lupulus</i> L.) classification. <i>Electrophoresis</i> , <b>2018</b> , 39, 1399-1409	3.6	4
33	Box-Behnken design applied to optimize the ultrasound-assisted extraction of petroleum biomarkers in river sediment samples using green analytical chemistry. <i>Analytical Methods</i> , <b>2017</b> , 9, 5859-5867	3.2	4
32	Simultaneous Analysis of Isoniazid and Its Impurities by CZE. <i>Chromatographia</i> , <b>2012</b> , 75, 1335-1339	2.1	4

31	A rapid method for total Escin analysis in dry, hydroalcoholic and hydroglycolic extracts of <i>Aesculus hippocastanum</i> L. by capillary zone electrophoresis. <i>Phytochemical Analysis</i> , <b>2013</b> , 24, 513-9	3.4	4
30	Optimization of a new dissolution test for oxcarbazepine capsules using mixed-level factorial design. <i>Journal of the Brazilian Chemical Society</i> , <b>2011</b> , 22, 1263-1270	1.5	4
29	Optimization of an Alternative Methodology for Simultaneous Analysis of Nitrite and Nitrate in Water from Urban Stream by Capillary Electrophoresis under Direct UV Detection. <i>American Journal of Analytical Chemistry</i> , <b>2012</b> , 03, 484-490	0.7	4
28	External polyacrylate-coating as alternative material for preparation of photopolymerized sol-gel monolithic column. <i>Talanta</i> , <b>2008</b> , 76, 226-9	6.2	4
27	A CZE-UV Method for Saturated and Unsaturated Fatty Acids Determination in Hops. <i>Journal of the American Society of Brewing Chemists</i> , <b>2020</b> , 78, 32-40	1.9	4
26	Effects of enzymatic lactose hydrolysis on thermal markers in lactose-free UHT milk. <i>Journal of Food Science and Technology</i> , <b>2020</b> , 57, 3518-3524	3.3	3
25	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> , <b>2015</b> , 98, 1632-9	1.7	3
24	Evaluation of Delivery Form of Eicosapentaenoic and Docosahexaenoic Acids During Quality Control of Fish Oil Supplements <b>2020</b> , 7,		3
23	DETERMINATION OF Cu, Fe, Mn, Zn AND FREE FATTY ACIDS IN PEQUI OIL. <i>Quimica Nova</i> , <b>2016</b> ,	1.6	3
22	Raman Spectroscopy as a fast tool for whey quantification in raw milk. <i>Vibrational Spectroscopy</i> , <b>2020</b> , 111, 103150	2.1	3
21	Baseline separation of Fatty Acids homologues and isomers in hop ( <i>Humulus lupulus</i> L.) by CD-MEKC-UV. <i>Electrophoresis</i> , <b>2019</b> , 40, 1779-1786	3.6	2
20	Evaluation of the synergistic effects of milk proteins in a rapid viscosity analyzer. <i>Journal of Dairy Science</i> , <b>2015</b> , 98, 8333-47	4	2
19	Screening method for determination of C18:1 trans fatty acids positional isomers in chocolate by 1H NMR and chemometrics. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 131, 109689	5.4	2
18	Simultaneous Determination of First-Line 4-FDC Antituberculosis Drugs by UHPLC-UV and HPLC-UV: A Comparative Study. <i>Journal of AOAC INTERNATIONAL</i> , <b>2017</b> , 100, 1008-1015	1.7	2
17	Constru de cmara de luz ultravioleta para fotopolimeriza de fases estacionrias monolticas. <i>Quimica Nova</i> , <b>2008</b> , 31, 2156-2158	1.6	2
16	Prediction of Fatty Acids in Chocolates with an Emphasis on C18:1 Fatty Acid Positional Isomers Using ATR-FTIR Associated with Multivariate Calibration. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 10893-10901	5.7	2
15	Capillary electromigration methods for fatty acids determination in vegetable and marine oils: A review. <i>Electrophoresis</i> , <b>2021</b> , 42, 289-304	3.6	2
14	Selenium Content in the Liver of Wistar Rats Fed Diets of Different Fatty Acid Quality. <i>Biological Trace Element Research</i> , <b>2015</b> , 168, 441-6	4.5	1

13	Determination of Olive Oil Acidity <b>2010</b> , 545-552		1
12	Origin geographical classification of green coffee beans ( L.) produced in different regions of the Minas Gerais state by FT-MIR and chemometric.. <i>Current Research in Food Science</i> , <b>2022</b> , 5, 298-305	5.6	1
11	Mass spectrometry applied to diagnosis, prognosis, and therapeutic targets identification for the novel coronavirus SARS-CoV-2: A review.. <i>Analytica Chimica Acta</i> , <b>2022</b> , 1195, 339385	6.6	1
10	Determination of purity and anionic exchange efficiency of amino acid ionic liquids synthesis by multiple-injection capillary zone electrophoresis. <i>Talanta</i> , <b>2022</b> , 237, 122945	6.2	1
9	NbO supported in mixed oxides catalyzed mineralization process of methylene blue. <i>Heliyon</i> , <b>2020</b> , 6, e04128	3.6	1
8	Simultaneous separation of artesunate and mefloquine in fixed-dose combination tablets by CZE-UV. <i>Analytical Methods</i> , <b>2020</b> , 12, 5709-5717	3.2	1
7	A capillary electrophoresis approach for major unsaturated fatty acids screening in milk. <i>International Dairy Journal</i> , <b>2021</b> , 112, 104861	3.5	1
6	A capillary electrophoresis method for free fatty acids screening and acidity determination in biodiesel. <i>Electrophoresis</i> , <b>2021</b> , 42, 1135-1142	3.6	1
5	A Rapid Method for Determination of the Main Conjugated Linoleic Acid Precursors (C18:2 n-6 and C18:3 n-3) in Forage by Capillary Zone Electrophoresis with Ultraviolet Detection Using Gas Chromatography with Flame Ionization Detection as a Comparative Method. <i>Journal of AOAC INTERNATIONAL</i> , <b>2015</b> , 98, 1591-7	1.7	0
4	Determination of antimalarial drugs in pharmaceutical formulations and human blood by liquid chromatography: a review. <i>Analytical Methods</i> , <b>2021</b> , 13, 4557-4584	3.2	0
3	ATR-FTIR and Raman Spectroscopies Associated with Chemometrics for Lipid Form Evaluation of Fish Oil Supplements: A Comparative Study. <i>ACS Food Science &amp; Technology</i> , <b>2021</b> , 1, 318-325		0
2	Lipid classification of fish oil omega-3 supplements by 1H NMR and multivariate analysis. <i>Journal of Food Composition and Analysis</i> , <b>2021</b> , 102, 104060	4.1	
1	Recent Trends in the Analysis of Lipids, Carbohydrates, and Proteins in Food by Capillary Electrophoresis. <i>Current and Future Developments in Food Science</i> , <b>2022</b> , 63-108	1	