

# Marcone Augusto Leal de Oliveira

## List of Publications by Year in descending order

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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	Determination of purity and anionic exchange efficiency of amino acid ionic liquids synthesis by multiple-injection capillary zone electrophoresis. <i>Talanta</i> , 2022, 237, 122945.	2.9	3
2	Origin geographical classification of green coffee beans ( <i>Coffea arabica</i> L.) produced in different regions of the Minas Gerais state by FT-MIR and chemometric. <i>Current Research in Food Science</i> , 2022, 5, 298-305.	2.7	18
3	Mass spectrometry applied to diagnosis, prognosis, and therapeutic targets identification for the novel coronavirus SARS-CoV-2: A review. <i>Analytica Chimica Acta</i> , 2022, 1195, 339385.	2.6	6
4	Pumpkin seeds ( <i>Cucurbita moschata</i> - Jacarezinho cultivar): characterization of the oil extracted by solvent and supercritical fluid and study of anti-parasitary activity / Sementes de abóbora ( <i>Cucurbita</i> ) Tj ETQq0 0 0 rgBT / Overlock 10 T estudo da atividade antiparasitária. <i>Brazilian Journal of Development</i> , 2022, 8, 15285-15299.	0.6	3
5	Capillary Electrophoresis Applied to Human Urine Analysis for Clinical Diagnosis: New Trends and Perspectives. <i>Brazilian Journal of Analytical Chemistry</i> , 2022, , .	0.3	0
6	Recent Trends in the Analysis of Lipids, Carbohydrates, and Proteins in Food by Capillary Electrophoresis. <i>Current and Future Developments in Food Science</i> , 2022, , 63-108.	0.0	0
7	Determination of $\hat{I}^{\pm}$ - and $\hat{I}^2$ -acids in hops by liquid chromatography or electromigration techniques: A critical review. <i>Food Chemistry</i> , 2022, 397, 133671.	4.2	4
8	A capillary electrophoresis approach for major unsaturated fatty acids screening in milk. <i>International Dairy Journal</i> , 2021, 112, 104861.	1.5	4
9	Capillary electromigration methods for fatty acids determination in vegetable and marine oils: A review. <i>Electrophoresis</i> , 2021, 42, 289-304.	1.3	8
10	Determination of antimalarials drugs by liquid chromatography in pharmaceutical formulations and human blood: a review. <i>Analytical Methods</i> , 2021, 13, 4557-4584.	1.3	2
11	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> , 2021, 1, 318-325.	1.3	6
12	A capillary electrophoresis method for free fatty acids screening and acidity determination in biodiesel. <i>Electrophoresis</i> , 2021, 42, 1135-1142.	1.3	9
13	Ensuring Homogeneity in Powder Mixtures for Pharmaceuticals and Dietary Supplements: Evaluation of a 3-Axis Mixing Equipment. <i>Pharmaceutics</i> , 2021, 13, 563.	2.0	4
14	Ecofriendly and low-cost sample preparation methods for magnesium determination in beer. <i>Eletica Quimica</i> , 2021, 46, 33-41.	0.2	0
15	Lipid classification of fish oil omega-3 supplements by $^1\text{H}$ NMR and multivariate analysis. <i>Journal of Food Composition and Analysis</i> , 2021, 102, 104060.	1.9	1
16	Fast capillary electrophoresis method for determination of docosahexaenoic and eicosapentaenoic acids in marine oils omega-3 supplements. <i>Journal of Chromatography A</i> , 2020, 1613, 460641.	1.8	11
17	Determination of lactose and lactulose isomers in UHT milk by CZE-UV. <i>LWT - Food Science and Technology</i> , 2020, 118, 108766.	2.5	6
18	A CZE-UV Method for Saturated and Unsaturated Fatty Acids Determination in Hops. <i>Journal of the American Society of Brewing Chemists</i> , 2020, 78, 32-40.	0.8	5

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19	Differentiation of aromatic, bittering and dual-purpose commercial hops from their terpenic profiles: An approach involving batch extraction, GC-MS and multivariate analysis. Food Research International, 2020, 138, 109768.	2.9	12
20	Improved anti-Cutibacterium acnes activity of tea tree oil-loaded chitosan-poly( $\epsilon$ -caprolactone) core-shell nanocapsules. Colloids and Surfaces B: Biointerfaces, 2020, 196, 111371.	2.5	23
21	Nb <sub>2</sub> O <sub>5</sub> supported in mixed oxides catalyzed mineralization process of methylene blue. Heliyon, 2020, 6, e04128.	1.4	10
22	Simultaneous separation of artesunate and mefloquine in fixed-dose combination tablets by CZE-UV. Analytical Methods, 2020, 12, 5709-5717.	1.3	3
23	Prediction of Fatty Acids in Chocolates with an Emphasis on C18:1 <i>trans</i> Fatty Acid Positional Isomers Using ATR-FTIR Associated with Multivariate Calibration. Journal of Agricultural and Food Chemistry, 2020, 68, 10893-10901.	2.4	4
24	Screening method for determination of C18:1 <i>trans</i> fatty acids positional isomers in chocolate by 1H NMR and chemometrics. LWT - Food Science and Technology, 2020, 131, 109689.	2.5	4
25	Quantification of lactose and lactulose in hydrolysed-lactose UHT milk using capillary zone electrophoresis. International Dairy Journal, 2020, 106, 104710.	1.5	9
26	Advances in Lipid Capillary Electromigration Methods to Food Analysis Within the 2010s Decade. Food Analytical Methods, 2020, 13, 1503-1522.	1.3	7
27	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
28	Rapid method for the determination of citrate, phosphate and sulfite in seafood by capillary zone electrophoresis. Food Chemistry, 2020, 321, 126705.	4.2	19
29	Raman Spectroscopy as a fast tool for whey quantification in raw milk. Vibrational Spectroscopy, 2020, 111, 103150.	1.2	11
30	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
31	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
32	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
33	Lipid Composition of Brazilian Chocolates and Chocolate Products with Special Emphasis on Their Fat Origin and <i>Trans</i> C18:1 Isomeric Profile. Journal of Agricultural and Food Chemistry, 2019, 67, 11210-11218.	2.4	4
34	Structure and redox stability of [Au(III)(X <sup>N</sup> X)PR <sub>3</sub> ] complexes (X <sup>-</sup> =C or N) in aqueous solution: The role of phosphine auxiliary ligand. Journal of Inorganic Biochemistry, 2019, 200, 110804.	1.5	9
35	Baseline separation of $\alpha$ - and $\beta$ -acids homologues and isomers in hop ( <i>Humulus lupulus</i> L.) by CD-EKC-UV. Electrophoresis, 2019, 40, 1779-1786.	1.3	5
36	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

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37	Synthesis and anticancer evaluation of new lipophilic 1,2,4 and 1,3,4-oxadiazoles. <i>European Journal of Medicinal Chemistry</i> , 2019, 165, 18-30.	2.6	46
38	Screening method for simultaneous detection of elaidic and vaccenic trans fatty acid isomers by capillary zone electrophoresis. <i>Analytica Chimica Acta</i> , 2019, 1048, 212-220.	2.6	24
39	Capillary electrophoresis in association with chemometrics approach for bitterness hop (<i>Humulus) Tj ETQq1 1 0,784314 rgBT /Ove	1.3	7
40	Simultaneous determination of rifampicin, isoniazid, pyrazinamide and ethambutol in fixed-dose combination antituberculosis pharmaceutical formulations: a review. <i>Analytical Methods</i> , 2018, 10, 1103-1116.	1.3	11
41	Evaluation of physicochemical properties as supporting information on quality control of raw materials and veterinary pharmaceutical formulations. <i>Journal of Pharmaceutical Analysis</i> , 2018, 8, 168-175.	2.4	14
42	Lactulose determination in UHT milk by CZE-UV with indirect detection. <i>Food Chemistry</i> , 2018, 258, 337-342.	4.2	13
43	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> , 2018, 41, 4533-4543.	1.3	12
44	Amino acid ionic liquids as catalysts in a solvent-free Morita-Baylis-Hillman reaction. <i>RSC Advances</i> , 2018, 8, 23903-23913.	1.7	19
45	Dual-opposite end multiple injection method applied to sequential determination of Na <sup>+</sup> , K <sup>+</sup> , Ca <sup>2+</sup> , Mg <sup>2+</sup> ions and free and total glycerol in biodiesel by capillary zone electrophoresis. <i>Journal of Chromatography A</i> , 2018, 1570, 148-154.	1.8	10
46	Method optimization for trans fatty acid determination by CZE-UV under direct detection with a simple sample preparation. <i>Analytical Methods</i> , 2017, 9, 958-965.	1.3	17
47	Free amino acid determination by GC-MS combined with a chemometric approach for geographical classification of bracinga honeydew honey ( <i>Mimosa scabrella</i> Bentham). <i>Food Control</i> , 2017, 78, 383-392.	2.8	62
48	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> , 2017, 99, 106-114.	2.9	28
49	Trans fatty acid determination by capillary zone electrophoresis: the state of the art and applications. <i>Analytical Methods</i> , 2017, 9, 2483-2494.	1.3	17
50	Study of Distillation Temperature Curves from Brazilian Crude Oil by <sup>1</sup> H Nuclear Magnetic Resonance Spectroscopy in Association with Partial Least Squares Regression. <i>Energy &amp; Fuels</i> , 2017, 31, 3892-3897.	2.5	10
51	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> , 2017, 9, 5859-5867.	1.3	4
52	Simultaneous Determination of First-Line 4-FDC Antituberculosis Drugs by UHPLC-UV and HPLC-UV: A Comparative Study. <i>Journal of AOAC INTERNATIONAL</i> , 2017, 100, 1008-1015.	0.7	3
53	Selection of Lactic Acid Bacteria for the Optimized Production of Sheep's Milk Yogurt with a High Conjugated Linoleic Acid Content. <i>Journal of Food Research</i> , 2017, 6, 44.	0.1	5
54	Capillary zone electrophoresis for fatty acids with chemometrics for the determination of milk adulteration by whey addition. <i>Food Chemistry</i> , 2016, 213, 647-653.	4.2	26

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55	Vibrational spectroscopy for milk fat quantification: line shape analysis of the Raman and infrared spectra. <i>Journal of Raman Spectroscopy</i> , 2016, 47, 692-698.	1.2	19
56	Analysis of amino acids, proteins, carbohydrates and lipids in food by capillary electromigration methods: a review. <i>Analytical Methods</i> , 2016, 8, 3649-3680.	1.3	26
57	Determination of some physicochemical properties in Brazilian crude oil by <sup>1</sup> H NMR spectroscopy associated to chemometric approach. <i>Fuel</i> , 2016, 181, 660-669.	3.4	44
58	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> , 2016, 30, 698-705.	2.5	33
59	DETERMINATION OF Cu, Fe, Mn, Zn AND FREE FATTY ACIDS IN PEQUI OIL. <i>Quimica Nova</i> , 2016, , .	0.3	3
60	A Rapid Method for Determination of the Main Conjugated Linoleic Acid Precursors (C18:2 n-6 and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 Chromatography with Flame Ionization Detection as a Comparative Method. <i>Journal of AOAC INTERNATIONAL</i> , 2015, 98, 1591-1597.	0.7	2
61	Lipid Characterization of White, Dark, and Milk Chocolates by FT-Raman Spectroscopy and Capillary Zone Electrophoresis. <i>Journal of AOAC INTERNATIONAL</i> , 2015, 98, 1598-1607.	0.7	8
62	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, 1632-1639.	0.7	3
63	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> , 2015, 8, 2339-2346.	1.3	85
64	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> , 2015, 1002, 8-12.	1.2	5
65	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> , 2015, 1396, 148-152.	1.8	23
66	Fast screening method for the analysis of trans fatty acids in processed food by CZE-UV with direct detection. <i>Food Control</i> , 2015, 55, 230-235.	2.8	21
67	Selenium Content in the Liver of Wistar Rats Fed Diets of Different Fatty Acid Quality. <i>Biological Trace Element Research</i> , 2015, 168, 441-446.	1.9	5
68	Evaluation of the synergistic effects of milk proteins in a rapid viscosity analyzer. <i>Journal of Dairy Science</i> , 2015, 98, 8333-8347.	1.4	3
69	20 Years of Fatty Acid Analysis by Capillary Electrophoresis. <i>Molecules</i> , 2014, 19, 14094-14113.	1.7	38
70	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> , 2014, 32, 23-33.	1.1	10
71	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> , 2014, 6, 1650-1656.	1.3	14
72	Microfluidic chip electrophoresis investigation of major milk proteins: study of buffer effects and quantitative approaching. <i>Analytical Methods</i> , 2014, 6, 1666-1673.	1.3	32

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73	Rapid Separation of Free Fatty Acids in Vegetable Oils by Capillary Zone Electrophoresis. <i>Phytochemical Analysis</i> , 2014, 25, 241-246.	1.2	13
74	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> , 2014, 947-948, 23-31.	1.2	12
75	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> , 2014, 36, 42-48.	2.8	36
76	An alternative method for rapid quantitative analysis of majority cis-trans fatty acids by CZE. <i>Food Research International</i> , 2013, 52, 33-41.	2.9	28
77	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.	1.3	11
78	Simultaneous analysis of aspartame, cyclamate, saccharin and acesulfame-K by CZE under UV detection. <i>Analytical Methods</i> , 2013, 5, 1524.	1.3	29
79	A Rapid Method for Total Escin Analysis in Dry, Hydroalcoholic and Hydroglycolic Extracts of <i>Aesculus hippocastanum L.</i> by Capillary Zone Electrophoresis. <i>Phytochemical Analysis</i> , 2013, 24, 513-519.	1.2	7
80	Simultaneous analysis of saturated and unsaturated fatty acids present in pequi fruits by capillary electrophoresis. <i>Quimica Nova</i> , 2013, 36, 1430-1433.	0.3	10
81	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> , 2012, 03, 484-490.	0.3	6
82	Simultaneous Analysis of Isoniazid and Its Impurities by CZE. <i>Chromatographia</i> , 2012, 75, 1335-1339.	0.7	4
83	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.	2.8	24
84	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, 569-575.	1.2	12
85	Optimization of photo-polymerized sol-gel monolithic stationary phases prepared in polyacrylate-coated fused-silica capillaries for capillary electrochromatography. <i>Microchemical Journal</i> , 2012, 100, 21-26.	2.3	8
86	Optimization of a new dissolution test for oxcarbazepine capsules using mixed-level factorial design. <i>Journal of the Brazilian Chemical Society</i> , 2011, 22, 1263-1270.	0.6	4
87	Ethambutol analysis by copper complexation in pharmaceutical formulations: spectrophotometry and crystal structure. <i>Journal of the Brazilian Chemical Society</i> , 2011, 22, 867-874.	0.6	13
88	Analysis of Omega 3 Fatty Acid in Natural and Enriched Chicken Eggs by Capillary Zone Electrophoresis. <i>Analytical Sciences</i> , 2011, 27, 541-546.	0.8	23
89	Simultaneous analysis of carbohydrates and volatile fatty acids by HPLC for monitoring fermentative biohydrogen production. <i>International Journal of Hydrogen Energy</i> , 2011, 36, 15177-15186.	3.8	57
90	Fast determination of ethambutol in pharmaceutical formulations using capillary electrophoresis with capacitively coupled contactless conductivity detection. <i>Electrophoresis</i> , 2010, 31, 570-574.	1.3	19

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91	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.	2.6	59
92	Development of a fast capillary electrophoresis method to determine inorganic cations in biodiesel samples. <i>Analytica Chimica Acta</i> , 2010, 673, 200-205.	2.6	26
93	Determination of Olive Oil Acidity. , 2010, , 545-552.		1
94	Simultaneous determination of first-line anti-tuberculosis drugs by capillary zone electrophoresis using direct UV detection. <i>Talanta</i> , 2010, 82, 333-339.	2.9	45
95	Total Trans Fatty Acid Analysis in Spreadable Cheese by Capillary Zone Electrophoresis. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1403-1409.	2.4	25
96	Quantitative determination of acetaminophen, phenylephrine and carbinoxamine in tablets by high-performance liquid chromatography. <i>Quimica Nova</i> , 2009, 32, 1951-1955.	0.3	10
97	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, 7957-7961.	1.8	21
98	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> , 2008, 1202, 224-228.	1.8	20
99	External polyacrylate-coating as alternative material for preparation of photopolymerized sol-gel monolithic column. <i>Talanta</i> , 2008, 76, 226-229.	2.9	6
100	Construção de câmara de luz ultravioleta para fotopolimerização de fases estacionárias monolíticas. <i>Quimica Nova</i> , 2008, 31, 2156-2158.	0.3	3
101	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> , 2008, 19, 389-396.	0.6	37
102	Determination of losartan associated with chlorthalidone or hydrochlorothiazide in capsules by capillary zone electrophoresis. <i>Journal of the Brazilian Chemical Society</i> , 2007, 18, 554-558.	0.6	30
103	Determination of olive oil acidity by CE. <i>Electrophoresis</i> , 2007, 28, 3731-3736.	1.3	33
104	Simultaneous separation of five fluoroquinolone antibiotics by capillary zone electrophoresis. <i>Analytica Chimica Acta</i> , 2006, 579, 185-192.	2.6	73
105	Method development for the analysis of trans-fatty acids in hydrogenated oils by capillary electrophoresis. <i>Electrophoresis</i> , 2003, 24, 1641-1647.	1.3	54
106	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> , 2003, 14, 281-290.	0.6	18
107	Análise de ácidos graxos por eletroforese capilar utilizando detecção condutométrica sem contato. <i>Quimica Nova</i> , 2003, 26, 821-824.	0.3	28
108	KAURENOIC ACID DETERMINATION IN EXTRACT, TINCTURE AND SYRUP OF <i>Mikania glomerata</i> BY HPLC-MS/MS. <i>Quimica Nova</i> , 0, , .	0.3	1