Reinaldo Francisco Teófilo

List of Publications by Year in descending order

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65 papers

2,407 citations

236925 25 h-index 206112 48 g-index

65 all docs 65
docs citations

65 times ranked 3401 citing authors

#	Article	IF	CITATIONS
1	Parameter optimization for spray-drying microencapsulation of jaboticaba (Myrciaria jaboticaba) peel extracts using simultaneous analysis of responses. Journal of Food Engineering, 2013, 117, 538-544.	5.2	195
2	Optimization of extraction of high-ester pectin from passion fruit peel (Passiflora edulis flavicarpa) with citric acid by using response surface methodology. Bioresource Technology, 2008, 99, 5561-5566.	9.6	189
3	Sorting variables by using informative vectors as a strategy for feature selection in multivariate regression. Journal of Chemometrics, 2009, 23, 32-48.	1.3	185
4	Quimiometria II: planilhas eletrÃ'nicas para cálculos de planejamentos experimentais, um tutorial. Quimica Nova, 2006, 29, 338-350.	0.3	168
5	Physical–mechanical and antimicrobial properties of nanocomposite films with pediocin and ZnO nanoparticles. Carbohydrate Polymers, 2013, 94, 199-208.	10.2	162
6	Extraction and characterization of pectin from cacao pod husks (Theobroma cacao L.) with citric acid. LWT - Food Science and Technology, 2012, 49, 108-116.	5. 2	125
7	Optimisation of pectin acid extraction from passion fruit peel (<i>Passiflora edulis</i> flavicarpa) using response surface methodology. International Journal of Food Science and Technology, 2009, 44, 476-483.	2.7	103
8	Optimization of nitric acid-mediated extraction of pectin from cacao pod husks (Theobroma cacao L.) using response surface methodology. Carbohydrate Polymers, 2011, 84, 1230-1236.	10.2	93
9	Simultaneous optimization of the microextraction of coffee volatiles using response surface methodology and principal component analysis. Chemometrics and Intelligent Laboratory Systems, 2010, 102, 45-52.	3 . 5	70
10	Portable near-infrared spectroscopy for rapid authentication of adulterated paprika powder. Journal of Food Composition and Analysis, 2020, 87, 103403.	3.9	66
11	Optimal antimicrobial formulation and physical–mechanical properties of edible films based on açaÃ-and pectin for food preservation. Food Packaging and Shelf Life, 2014, 2, 38-49.	7.5	65
12	Direct conversion of glucose to 5-hydroxymethylfurfural using a mixture of niobic acid and niobium phosphate as a solid acid catalyst. Fuel, 2017, 210, 67-74.	6.4	64
13	Evaluation of matrix effect on the GC response of eleven pesticides by PCA. Food Chemistry, 2012, 135, 179-185.	8.2	62
14	Concentration of phenolic compounds in aqueous mate (Ilex paraguariensis A. St. Hil) extract through nanofiltration. LWT - Food Science and Technology, 2011, 44, 2211-2216.	5. 2	61
15	Extraction of pectin from ponkan (Citrus reticulata Blanco cv. Ponkan) peel: Optimization and structural characterization. International Journal of Biological Macromolecules, 2018, 117, 385-391.	7.5	58
16	Estimation of cellulose crystallinity of sugarcane biomass using near infrared spectroscopy and multivariate analysis methods. Carbohydrate Polymers, 2017, 158, 20-28.	10.2	44
17	Experimental design employed to square wave voltammetry response optimization for the glyphosate determination. Journal of the Brazilian Chemical Society, 2004, 15, 865-871.	0.6	42
18	Influence of different content of cheese whey and oligofructose on the properties of fermented lactic beverages: Study using response surface methodology. LWT - Food Science and Technology, 2009, 42, 993-997.	5.2	41

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19	Combined use of essential oils applied to protein base active food packaging: Study in vitro and in a food simulant. European Polymer Journal, 2017, 93, 75-86.	5.4	40
20	Development and optimization of pH-responsive PLGA-chitosan nanoparticles for triggered release of antimicrobials. Food Chemistry, 2019, 295, 671-679.	8.2	39
21	Classification of Cassava Starch Films by Physicochemical Properties and Water Vapor Permeability Quantification by FTIR and PLS. Journal of Food Science, 2007, 72, E184-E189.	3.1	37
22	Optimization of acid-extraction of pectic fraction from grape (Vitis vinifera cv. Chardonnay) pomace, a Winery Waste. International Journal of Biological Macromolecules, 2020, 161, 204-213.	7.5	32
23	One-step process to produce furfural from sugarcane bagasse over niobium-based solid acid catalysts in a water medium. Fuel Processing Technology, 2020, 207, 106482.	7.2	31
24	Comprehensive new approaches for variable selection using ordered predictors selection. Analytica Chimica Acta, 2019, 1075, 57-70.	5.4	29
25	Improvement of the electrochemical properties of "as-grown―boron-doped polycrystalline diamond electrodes deposited on tungsten wires using ethanol. Journal of Solid State Electrochemistry, 2007, 11, 1449-1457.	2.5	27
26	Correlation of quantitative sensorial descriptors and chromatographic signals of beer using multivariate calibration strategies. Food Chemistry, 2012, 134, 1673-1681.	8.2	24
27	Prediction of Lignin Content in Different Parts of Sugarcane Using Near-Infrared Spectroscopy (NIR), Ordered Predictors Selection (OPS), and Partial Least Squares (PLS). Applied Spectroscopy, 2017, 71, 2001-2012.	2.2	23
28	Optimized dispersion of ZnO nanoparticles and antimicrobial activity against foodborne pathogens and spoilage microorganisms. Journal of Nanoparticle Research, 2013, 15, 1.	1.9	22
29	QSPR Study of Passivation by Phenolic Compounds at Platinum and Boron-Doped Diamond Electrodes. Journal of the Electrochemical Society, 2008, 155, D640.	2.9	20
30	New strategy for determination of anthocyanins, polyphenols and antioxidant capacity of Brassica oleracea liquid extract using infrared spectroscopies and multivariate regression. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2018, 194, 172-180.	3.9	20
31	Diamond cylindrical anodes for electrochemical treatment of persistent compounds in aqueous solution. Journal of Applied Electrochemistry, 2013, 43, 323-330.	2.9	19
32	Temporal decomposition sampling and chemical characterization of eucalyptus harvest residues using NIR spectroscopy and chemometric methods. Talanta, 2018, 188, 168-177.	5 . 5	15
33	Electro-Deposition of Carbon Structures at Mid Voltage and Room Temperature Using Ethanol/Aqueous Solutions. Journal of the Electrochemical Society, 2012, 159, D159-D161.	2.9	14
34	Formation and characterization of supramolecular structures of \hat{l}^2 -lactoglobulin and lactoferrin proteins. Food Research International, 2017, 100, 674-681.	6.2	14
35	Computational performance and crossâ€validation error precision of five PLS algorithms using designed and real data sets. Journal of Chemometrics, 2010, 24, 320-332.	1.3	13
36	Genetic parameters and selection of macaw palm (Acrocomia aculeata) accessions: an alternative crop for biofuels. Crop Breeding and Applied Biotechnology, 2018, 18, 259-266.	0.4	12

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37	Early prediction of sugarcane genotypes susceptible and resistant to Diatraea saccharalis using spectroscopies and classification techniques. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2019, 218, 69-75.	3.9	12
38	Influence of pH and Matrix Components in the Chromatographic Response of Pesticides. Chromatographia, 2013, 76, 67-73.	1.3	11
39	Evaluation of potential interfering agents on <i>inÂvitro</i> methods for the determination of the antioxidant capacity in anthocyanin extracts. International Journal of Food Science and Technology, 2017, 52, 511-518.	2.7	11
40	Predicting oil content in ripe Macaw fruits (Acrocomia aculeata) from unripe ones by near infrared spectroscopy and PLS regression. Food Chemistry, 2021, 351, 129314.	8.2	11
41	A study of physicochemical and biopharmaceutical properties of Amoxicillin tablets using full factorial design and PCA biplot. Analytica Chimica Acta, 2007, 595, 216-220.	5.4	10
42	Phosphate Enrichment of Niobium-Based Catalytic Surfaces in Relation to Reactions of Carbohydrate Biomass Conversion: The Case Studies of Inulin Hydrolysis and Fructose Dehydration. Catalysts, 2021, 11, 1077.	3.5	10
43	In-situ electrochemical and operando Raman techniques to investigate the effect of porosity in different carbon electrodes in organic electrolyte supercapacitors. Journal of Energy Storage, 2022, 50, 104219.	8.1	10
44	Exploratory and discriminative studies of commercial processed Brazilian coffees with different degrees of roasting and decaffeinated. Brazilian Journal of Food Technology, 2013, 16, 198-206.	0.8	9
45	Dehydration as a Tool to improve predictability of sugarcane juice carbohydrates using near-infrared spectroscopy based PLS models. Chemometrics and Intelligent Laboratory Systems, 2022, 220, 104459.	3.5	9
46	Synthesis and Characterization of Magnetic Nanocrystalline Diamond Films. Ferroelectrics, 2012, 436, 96-100.	0.6	8
47	Nanostructured conjugates from tara gum and α-lactalbumin. Part 1. Structural characterization. International Journal of Biological Macromolecules, 2020, 153, 995-1004.	7.5	8
48	Chemical and bioenergetic characterization of sorghum agronomic groups1. Pesquisa Agropecuaria Tropical, 2017, 47, 424-431.	1.0	8
49	Large-Area Cylindrical Diamond Electrodes. ECS Journal of Solid State Science and Technology, 2012, 1, N67-N72.	1.8	7
50	Production of Levulinic Acid from Coconut Residues (Cocos nucifera) Using Differents Approaches. Waste and Biomass Valorization, 2021, 12, 6875-6886.	3.4	7
51	Selection strategy for indication of crosses between potential sugarcane genotypes aiming at the production of bioenergy. Industrial Crops and Products, 2017, 104, 62-67.	5.2	6
52	Determination of chemical soil properties using diffuse reflectance and ion-exchange resins. Precision Agriculture, 2019, 20, 541-561.	6.0	6
53	MCR-ALS applied to the quantification of the 5-hydroxymethylfurfural using UV spectra: Study of catalytic process employing experimental design. Chemometrics and Intelligent Laboratory Systems, 2017, 167, 132-138.	3.5	5
54	Classification of sugarcane genotypes susceptible and resistant to the initial attack of sugarcane borer Diatraea saccharalis using epicuticular wax composition. Phytochemistry, 2022, 199, 113175.	2.9	5

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55	Selection of energy cane clones. Crop Breeding and Applied Biotechnology, 2017, 17, 327-333.	0.4	4
56	Optimization of Eucalyptus benthamii progeny test based on Near-Infrared Spectroscopy approach and volumetric production. Industrial Crops and Products, 2019, 141, 111786.	5.2	4
57	Selection of sugarcane clones via multivariate models using near-infrared (NIR) spectroscopy data. Australian Journal of Crop Science, 2020, , 889-896.	0.3	4
58	Improvements in the Extractive and Carbohydrate Analysis of Sugarcane Bagasse. Waste and Biomass Valorization, 2021, 12, 3727-3740.	3.4	4
59	Evaluation of weight loss and high heating value from biomasses during fungal degradation by NIR spectroscopy. Fuel, 2022, 320, 123841.	6.4	4
60	Study of chemical compound spatial distribution in biodegradable active films using NIR hyperspectral imaging and multivariate curve resolution. Journal of Chemometrics, 2020, 34, e3193.	1.3	3
61	Multivariate Calibration to Determine Phorbol Esters in Seeds of Jatropha curcas L. Using Near Infrared and Ultraviolet Spectroscopies. Journal of the Brazilian Chemical Society, 0, , .	0.6	3
62	Influence of Ripening Stages of Tomatoes in the Analysis of Pesticides by Gas Chromatography. Journal of the Brazilian Chemical Society, 2014, , .	0.6	2
63	Reconsidering the Need for Empirical Alignment and Wavelength Calibration Steps in the Building of a Dispersive NIR Spectrometer with an Application for Ethanol Quantification Using a Polymer Filament 3D Printer. Analytical Chemistry, 2021, 93, 11388-11397.	6.5	1
64	MCR-ALS APPLIED TO THE QUANTITATIVE MONITORING OF THE ELECTRODEGRADATION PROCESS OF ATRAZINE USING UV SPECTRA: COMPARATIVE RESULTS WITH HPLC-DAD AS A REFERENCE METHOD. Quimica Nova, 2016, , .	0.3	1
65	Determination of Fluoride in Mouthwash Using Flow-injection Analysis with Spectrophotometric Detection. Current Pharmaceutical Analysis, 2014, 10, 208-214.	0.6	0