

Reinaldo Francisco TeÃ³filo

List of Publications by Year in descending order

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65
papers

2,407
citations

236612

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h-index

205818

48
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65
docs citations

65
times ranked

3401
citing authors

#	ARTICLE	IF	CITATIONS
1	Parameter optimization for spray-drying microencapsulation of jaboticaba (<i>Myrciaria jaboticaba</i>) peel extracts using simultaneous analysis of responses. <i>Journal of Food Engineering</i> , 2013, 117, 538-544.	2.7	195
2	Optimization of extraction of high-ester pectin from passion fruit peel (<i>Passiflora edulis flavicarpa</i>) with citric acid by using response surface methodology. <i>Bioresource Technology</i> , 2008, 99, 5561-5566.	4.8	189
3	Sorting variables by using informative vectors as a strategy for feature selection in multivariate regression. <i>Journal of Chemometrics</i> , 2009, 23, 32-48.	0.7	185
4	Quimiometria II: planilhas eletrônicas para cálculos de planejamentos experimentais, um tutorial. <i>Quimica Nova</i> , 2006, 29, 338-350.	0.3	168
5	Physical-mechanical and antimicrobial properties of nanocomposite films with pediocin and ZnO nanoparticles. <i>Carbohydrate Polymers</i> , 2013, 94, 199-208.	5.1	162
6	Extraction and characterization of pectin from cacao pod husks (<i>Theobroma cacao</i> L.) with citric acid. <i>LWT - Food Science and Technology</i> , 2012, 49, 108-116.	2.5	125
7	Optimisation of pectin acid extraction from passion fruit peel (<i>Passiflora edulis flavicarpa</i>) using response surface methodology. <i>International Journal of Food Science and Technology</i> , 2009, 44, 476-483.	1.3	103
8	Optimization of nitric acid-mediated extraction of pectin from cacao pod husks (<i>Theobroma cacao</i> L.) using response surface methodology. <i>Carbohydrate Polymers</i> , 2011, 84, 1230-1236.	5.1	93
9	Simultaneous optimization of the microextraction of coffee volatiles using response surface methodology and principal component analysis. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2010, 102, 45-52.	1.8	70
10	Portable near-infrared spectroscopy for rapid authentication of adulterated paprika powder. <i>Journal of Food Composition and Analysis</i> , 2020, 87, 103403.	1.9	66
11	Optimal antimicrobial formulation and physical-mechanical properties of edible films based on alginate and pectin for food preservation. <i>Food Packaging and Shelf Life</i> , 2014, 2, 38-49.	3.3	65
12	Direct conversion of glucose to 5-hydroxymethylfurfural using a mixture of niobic acid and niobium phosphate as a solid acid catalyst. <i>Fuel</i> , 2017, 210, 67-74.	3.4	64
13	Evaluation of matrix effect on the GC response of eleven pesticides by PCA. <i>Food Chemistry</i> , 2012, 135, 179-185.	4.2	62
14	Concentration of phenolic compounds in aqueous mate (<i>Ilex paraguariensis</i> A. St. Hil) extract through nanofiltration. <i>LWT - Food Science and Technology</i> , 2011, 44, 2211-2216.	2.5	61
15	Extraction of pectin from ponkan (<i>Citrus reticulata</i> Blanco cv. Ponkan) peel: Optimization and structural characterization. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 385-391.	3.6	58
16	Estimation of cellulose crystallinity of sugarcane biomass using near infrared spectroscopy and multivariate analysis methods. <i>Carbohydrate Polymers</i> , 2017, 158, 20-28.	5.1	44
17	Experimental design employed to square wave voltammetry response optimization for the glyphosate determination. <i>Journal of the Brazilian Chemical Society</i> , 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. <i>LWT - Food Science and Technology</i> , 2009, 42, 993-997.	2.5	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. <i>European Polymer Journal</i> , 2017, 93, 75-86.	2.6	40
20	Development and optimization of pH-responsive PLGA-chitosan nanoparticles for triggered release of antimicrobials. <i>Food Chemistry</i> , 2019, 295, 671-679.	4.2	39
21	Classification of Cassava Starch Films by Physicochemical Properties and Water Vapor Permeability Quantification by FTIR and PLS. <i>Journal of Food Science</i> , 2007, 72, E184-E189.	1.5	37
22	Optimization of acid-extraction of pectic fraction from grape (<i>Vitis vinifera</i> cv. Chardonnay) pomace, a Winery Waste. <i>International Journal of Biological Macromolecules</i> , 2020, 161, 204-213.	3.6	32
23	One-step process to produce furfural from sugarcane bagasse over niobium-based solid acid catalysts in a water medium. <i>Fuel Processing Technology</i> , 2020, 207, 106482.	3.7	31
24	Comprehensive new approaches for variable selection using ordered predictors selection. <i>Analytica Chimica Acta</i> , 2019, 1075, 57-70.	2.6	29
25	Improvement of the electrochemical properties of α -grown boron-doped polycrystalline diamond electrodes deposited on tungsten wires using ethanol. <i>Journal of Solid State Electrochemistry</i> , 2007, 11, 1449-1457.	1.2	27
26	Correlation of quantitative sensorial descriptors and chromatographic signals of beer using multivariate calibration strategies. <i>Food Chemistry</i> , 2012, 134, 1673-1681.	4.2	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). <i>Applied Spectroscopy</i> , 2017, 71, 2001-2012.	1.2	23
28	Optimized dispersion of ZnO nanoparticles and antimicrobial activity against foodborne pathogens and spoilage microorganisms. <i>Journal of Nanoparticle Research</i> , 2013, 15, 1.	0.8	22
29	QSPR Study of Passivation by Phenolic Compounds at Platinum and Boron-Doped Diamond Electrodes. <i>Journal of the Electrochemical Society</i> , 2008, 155, D640.	1.3	20
30	New strategy for determination of anthocyanins, polyphenols and antioxidant capacity of <i>Brassica oleracea</i> liquid extract using infrared spectroscopies and multivariate regression. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2018, 194, 172-180.	2.0	20
31	Diamond cylindrical anodes for electrochemical treatment of persistent compounds in aqueous solution. <i>Journal of Applied Electrochemistry</i> , 2013, 43, 323-330.	1.5	19
32	Temporal decomposition sampling and chemical characterization of eucalyptus harvest residues using NIR spectroscopy and chemometric methods. <i>Talanta</i> , 2018, 188, 168-177.	2.9	15
33	Electro-Deposition of Carbon Structures at Mid Voltage and Room Temperature Using Ethanol/Aqueous Solutions. <i>Journal of the Electrochemical Society</i> , 2012, 159, D159-D161.	1.3	14
34	Formation and characterization of supramolecular structures of β -lactoglobulin and lactoferrin proteins. <i>Food Research International</i> , 2017, 100, 674-681.	2.9	14
35	Computational performance and cross-validation error precision of five PLS algorithms using designed and real data sets. <i>Journal of Chemometrics</i> , 2010, 24, 320-332.	0.7	13
36	Genetic parameters and selection of macaw palm (<i>Acrocomia aculeata</i>) accessions: an alternative crop for biofuels. <i>Crop Breeding and Applied Biotechnology</i> , 2018, 18, 259-266.	0.1	12

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37	Early prediction of sugarcane genotypes susceptible and resistant to <i>Diatraea saccharalis</i> using spectroscopies and classification techniques. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019, 218, 69-75.	2.0	12
38	Influence of pH and Matrix Components in the Chromatographic Response of Pesticides. <i>Chromatographia</i> , 2013, 76, 67-73.	0.7	11
39	Evaluation of potential interfering agents on <i>in vitro</i> methods for the determination of the antioxidant capacity in anthocyanin extracts. <i>International Journal of Food Science and Technology</i> , 2017, 52, 511-518.	1.3	11
40	Predicting oil content in ripe Macaw fruits (<i>Acrocomia aculeata</i>) from unripe ones by near infrared spectroscopy and PLS regression. <i>Food Chemistry</i> , 2021, 351, 129314.	4.2	11
41	A study of physicochemical and biopharmaceutical properties of Amoxicillin tablets using full factorial design and PCA biplot. <i>Analytica Chimica Acta</i> , 2007, 595, 216-220.	2.6	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. <i>Catalysts</i> , 2021, 11, 1077.	1.6	10
43	In-situ electrochemical and operando Raman techniques to investigate the effect of porosity in different carbon electrodes in organic electrolyte supercapacitors. <i>Journal of Energy Storage</i> , 2022, 50, 104219.	3.9	10
44	Exploratory and discriminative studies of commercial processed Brazilian coffees with different degrees of roasting and decaffeinated. <i>Brazilian Journal of Food Technology</i> , 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. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2022, 220, 104459.	1.8	9
46	Synthesis and Characterization of Magnetic Nanocrystalline Diamond Films. <i>Ferroelectrics</i> , 2012, 436, 96-100.	0.3	8
47	Nanostructured conjugates from tara gum and α -lactalbumin. Part 1. Structural characterization. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 995-1004.	3.6	8
48	Chemical and bioenergetic characterization of sorghum agronomic groups. <i>Pesquisa Agropecuaria Tropical</i> , 2017, 47, 424-431.	1.0	8
49	Large-Area Cylindrical Diamond Electrodes. <i>ECS Journal of Solid State Science and Technology</i> , 2012, 1, N67-N72.	0.9	7
50	Production of Levulinic Acid from Coconut Residues (<i>Cocos nucifera</i>) Using Different Approaches. <i>Waste and Biomass Valorization</i> , 2021, 12, 6875-6886.	1.8	7
51	Selection strategy for indication of crosses between potential sugarcane genotypes aiming at the production of bioenergy. <i>Industrial Crops and Products</i> , 2017, 104, 62-67.	2.5	6
52	Determination of chemical soil properties using diffuse reflectance and ion-exchange resins. <i>Precision Agriculture</i> , 2019, 20, 541-561.	3.1	6
53	MCR-ALS applied to the quantification of the 5-hydroxymethylfurfural using UV spectra: Study of catalytic process employing experimental design. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2017, 167, 132-138.	1.8	5
54	Classification of sugarcane genotypes susceptible and resistant to the initial attack of sugarcane borer <i>Diatraea saccharalis</i> using epicuticular wax composition. <i>Phytochemistry</i> , 2022, 199, 113175.	1.4	5

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55	Selection of energy cane clones. <i>Crop Breeding and Applied Biotechnology</i> , 2017, 17, 327-333.	0.1	4
56	Optimization of <i>Eucalyptus benthamii</i> progeny test based on Near-Infrared Spectroscopy approach and volumetric production. <i>Industrial Crops and Products</i> , 2019, 141, 111786.	2.5	4
57	Selection of sugarcane clones via multivariate models using near-infrared (NIR) spectroscopy data. <i>Australian Journal of Crop Science</i> , 2020, , 889-896.	0.1	4
58	Improvements in the Extractive and Carbohydrate Analysis of Sugarcane Bagasse. <i>Waste and Biomass Valorization</i> , 2021, 12, 3727-3740.	1.8	4
59	Evaluation of weight loss and high heating value from biomasses during fungal degradation by NIR spectroscopy. <i>Fuel</i> , 2022, 320, 123841.	3.4	4
60	Study of chemical compound spatial distribution in biodegradable active films using NIR hyperspectral imaging and multivariate curve resolution. <i>Journal of Chemometrics</i> , 2020, 34, e3193.	0.7	3
61	Multivariate Calibration to Determine Phorbol Esters in Seeds of <i>Jatropha curcas</i> L. Using Near Infrared and Ultraviolet Spectroscopies. <i>Journal of the Brazilian Chemical Society</i> , 0, , .	0.6	3
62	Influence of Ripening Stages of Tomatoes in the Analysis of Pesticides by Gas Chromatography. <i>Journal of the Brazilian Chemical Society</i> , 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. <i>Analytical Chemistry</i> , 2021, 93, 11388-11397.	3.2	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. <i>Quimica Nova</i> , 2016, , .	0.3	1
65	Determination of Fluoride in Mouthwash Using Flow-injection Analysis with Spectrophotometric Detection. <i>Current Pharmaceutical Analysis</i> , 2014, 10, 208-214.	0.3	0