Reinaldo Francisco TeÃ³filo

List of Publications by Year
in descending order

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	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
2	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
3	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
4	Evaluation of weight loss and high heating value from biomasses during fungal degradation by NIR spectroscopy. Fuel, 2022, 320, 123841.	6.4	4
5	Improvements in the Extractive and Carbohydrate Analysis of Sugarcane Bagasse. Waste and Biomass Valorization, 2021, 12, 3727-3740.	3.4	4
6	Production of Levulinic Acid from Coconut Residues (Cocos nucifera) Using Differents Approaches. Waste and Biomass Valorization, 2021, 12, 6875-6886.	3.4	7
7	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
8	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
9	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
10	Nanostructured conjugates from tara gum and Î±-lactalbumin. Part 1. Structural characterization. International Journal of Biological Macromolecules, 2020, 153, 995-1004.	7.5	8
11	Portable near-infrared spectroscopy for rapid authentication of adulterated paprika powder. Journal of Food Composition and Analysis, 2020, 87, 103403.	3.9	66
12	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
13	Selection of sugarcane clones via multivariate models using near-infrared (NIR) spectroscopy data. Australian Journal of Crop Science, 2020, , 889-896.	0.3	4
14	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
15	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
16	Determination of chemical soil properties using diffuse reflectance and ion-exchange resins. Precision Agriculture, 2019, 20, 541-561.	6.0	6
17	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
18	Comprehensive new approaches for variable selection using ordered predictors selection. Analytica Chimica Acta, 2019, 1075, 57-70.	5.4	29

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19	Development and optimization of pH-responsive PLGA-chitosan nanoparticles for triggered release of antimicrobials. Food Chemistry, 2019, 295, 671-679.	8.2	39
20	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
21	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
22	Temporal decomposition sampling and chemical characterization of eucalyptus harvest residues using NIR spectroscopy and chemometric methods. Talanta, 2018, 188, 168-177.	5.5	15
23	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
24	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
25	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
26	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
27	Estimation of cellulose crystallinity of sugarcane biomass using near infrared spectroscopy and multivariate analysis methods. Carbohydrate Polymers, 2017, 158, 20-28.	10.2	44
28	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
29	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
30	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
31	Formation and characterization of supramolecular structures of β-lactoglobulin and lactoferrin proteins. Food Research International, 2017, 100, 674-681.	6.2	14
32	Evaluation of potential interfering agents on <i>in vitro</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
33	Selection of energy cane clones. Crop Breeding and Applied Biotechnology, 2017, 17, 327-333.	0.4	4
34	Chemical and bioenergetic characterization of sorghum agronomic groups1. Pesquisa Agropecuaria Tropical, 2017, 47, 424-431.	1.0	8
35	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
36	Optimal antimicrobial formulation and physical–mechanical properties of edible films based on açaí and pectin for food preservation. Food Packaging and Shelf Life, 2014, 2, 38-49.	7.5	65

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37	Influence of Ripening Stages of Tomatoes in the Analysis of Pesticides by Gas Chromatography. Journal of the Brazilian Chemical Society, 2014, , .	0.6	2
38	Determination of Fluoride in Mouthwash Using Flow-injection Analysis with Spectrophotometric Detection. Current Pharmaceutical Analysis, 2014, 10, 208-214.	0.6	0
39	Diamond cylindrical anodes for electrochemical treatment of persistent compounds in aqueous solution. Journal of Applied Electrochemistry, 2013, 43, 323-330.	2.9	19
40	Influence of pH and Matrix Components in the Chromatographic Response of Pesticides. Chromatographia, 2013, 76, 67-73.	1.3	11
41	Optimized dispersion of ZnO nanoparticles and antimicrobial activity against foodborne pathogens and spoilage microorganisms. Journal of Nanoparticle Research, 2013, 15, 1.	1.9	22
42	Physical–mechanical and antimicrobial properties of nanocomposite films with pediocin and ZnO nanoparticles. Carbohydrate Polymers, 2013, 94, 199-208.	10.2	162
43	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
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	Large-Area Cylindrical Diamond Electrodes. ECS Journal of Solid State Science and Technology, 2012, 1, N67-N72.	1.8	7
46	Synthesis and Characterization of Magnetic Nanocrystalline Diamond Films. Ferroelectrics, 2012, 436, 96-100.	0.6	8
47	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
48	Evaluation of matrix effect on the GC response of eleven pesticides by PCA. Food Chemistry, 2012, 135, 179-185.	8.2	62
49	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
50	Correlation of quantitative sensorial descriptors and chromatographic signals of beer using multivariate calibration strategies. Food Chemistry, 2012, 134, 1673-1681.	8.2	24
51	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
52	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
53	Computational performance and cross–validation error precision of five PLS algorithms using designed and real data sets. Journal of Chemometrics, 2010, 24, 320-332.	1.3	13
54	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

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55	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
56	Optimisation of pectin acid extraction from passion fruit peel (*Passiflora edulis* flavicarpa) using response surface methodology. International Journal of Food Science and Technology, 2009, 44, 476-483.	2.7	103
57	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
58	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
59	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
60	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
61	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
62	Improvement of the electrochemical properties of â€œas-grownâ€•boron-doped polycrystalline diamond electrodes deposited on tungsten wires using ethanol. Journal of Solid State Electrochemistry, 2007, 11, 1449-1457.	2.5	27
63	Quimiometria II: planilhas eletrÃ´nicas para cÃ¡lculos de planejamentos experimentais, um tutorial. Quimica Nova, 2006, 29, 338-350.	0.3	168
64	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
65	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