Reinaldo Francisco Tefilo

List of Publications by Citations

61	1,838	22	42
papers	citations	h-index	g-index

65	2,106	4.6	4.9
ext. papers	ext. citations	avg, IF	L-index

#	Paper	IF	Citations
61	Sorting variables by using informative vectors as a strategy for feature selection in multivariate regression. *Journal of Chemometrics*, **2009**, 23, 32-48	1.6	165
60	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	6	154
59	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, 5561-6	11	149
58	Quimiometria II: planilhas eletrônicas para cálculos de planejamentos experimentais, um tutorial. *Quimica Nova*, **2006**, 29, 338-350	1.6	136
57	Physical-mechanical and antimicrobial properties of nanocomposite films with pediocin and ZnO nanoparticles. *Carbohydrate Polymers*, **2013**, 94, 199-208	10.3	135
56	Extraction and characterization of pectin from cacao pod husks (Theobroma cacao L.) with citric acid. *LWT - Food Science and Technology*, **2012**, 49, 108-116	5.4	98
55	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	3.8	84
54	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	10.3	78
53	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	3.8	57
52	Evaluation of matrix effect on the GC response of eleven pesticides by PCA. *Food Chemistry*, **2012**, 135, 179-185	8.5	49
51	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	8.2	48
50	Concentration of phenolic compounds in aqueous mate (Ilex paraguariensis A. St. Hil) extract through nanofiltration. *LWT - Food Science and Technology*, **2011**, 44, 2211-2216	5.4	48
49	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	7.1	47
48	Extraction of pectin from ponkan (Citrus reticulata Blanco cv. Ponkan) peel: Optimization and structural characterization. *International Journal of Biological Macromolecules*, **2018**, 117, 385-391	7.9	37
47	Estimation of cellulose crystallinity of sugarcane biomass using near infrared spectroscopy and multivariate analysis methods. *Carbohydrate Polymers*, **2017**, 158, 20-28	10.3	35
46	Portable near-infrared spectroscopy for rapid authentication of adulterated paprika powder. *Journal of Food Composition and Analysis*, **2020**, 87, 103403	4.1	35
45	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	5.2	34

44	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	5.4	34
43	Experimental design employed to square wave voltammetry response optimization for the glyphosate determination. *Journal of the Brazilian Chemical Society*, **2004**, 15, 865-871	1.5	34
42	Development and optimization of pH-responsive PLGA-chitosan nanoparticles for triggered release of antimicrobials. *Food Chemistry*, **2019**, 295, 671-679	8.5	27
41	Classification of cassava starch films by physicochemical properties and water vapor permeability quantification by FTIR and PLS. *Journal of Food Science*, **2007**, 72, E184-9	3.4	27
40	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	2.6	22
39	Correlation of quantitative sensorial descriptors and chromatographic signals of beer using multivariate calibration strategies. *Food Chemistry*, **2012**, 134, 1673-81	8.5	21
38	QSPR Study of Passivation by Phenolic Compounds at Platinum and Boron-Doped Diamond Electrodes. *Journal of the Electrochemical Society*, **2008**, 155, D640	3.9	20
37	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	19
36	Comprehensive new approaches for variable selection using ordered predictors selection. *Analytica Chimica Acta*, **2019**, 1075, 57-70	6.6	17
35	Diamond cylindrical anodes for electrochemical treatment of persistent compounds in aqueous solution. *Journal of Applied Electrochemistry*, **2013**, 43, 323-330	2.6	17
34	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	3.1	16
33	Optimized dispersion of ZnO nanoparticles and antimicrobial activity against foodborne pathogens and spoilage microorganisms. *Journal of Nanoparticle Research*, **2013**, 15, 1	2.3	16
32	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	7.9	15
31	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	4.4	14
30	Electro-Deposition of Carbon Structures at Mid Voltage and Room Temperature Using Ethanol/Aqueous Solutions. *Journal of the Electrochemical Society*, **2012**, 159, D159-D161	3.9	12
29	Influence of pH and Matrix Components in the Chromatographic Response of Pesticides. *Chromatographia*, **2013**, 76, 67-73	2.1	11
28	Formation and characterization of supramolecular structures of lactoglobulin and lactoferrin proteins. *Food Research International*, **2017**, 100, 674-681	7	11
27	Evaluation of potential interfering agents on in vitro methods for the determination of the antioxidant capacity in anthocyanin extracts. *International Journal of Food Science and Technology*, **2017**, 52, 511-518	3.8	10

26	A study of physicochemical and biopharmaceutical properties of amoxicillin tablets using full factorial design and PCA biplot. *Analytica Chimica Acta*, **2007**, 595, 216-20	6.6	10
25	Temporal decomposition sampling and chemical characterization of eucalyptus harvest residues using NIR spectroscopy and chemometric methods. *Talanta*, **2018**, 188, 168-177	6.2	10
24	Genetic parameters and selection of macaw palm (Acrocomia aculeata) accessions: an alternative crop for biofuels. *Crop Breeding and Applied Biotechnology*, **2018**, 18, 259-266	1.1	8
23	Synthesis and Characterization of Magnetic Nanocrystalline Diamond Films. *Ferroelectrics*, **2012**, 436, 96-100	0.6	7
22	Chemical and bioenergetic characterization of sorghum agronomic groups1. *Pesquisa Agropecuaria Tropical*, **2017**, 47, 424-431	1.2	7
21	Selection strategy for indication of crosses between potential sugarcane genotypes aiming at the production of bioenergy. *Industrial Crops and Products*, **2017**, 104, 62-67	5.9	6
20	Large-Area Cylindrical Diamond Electrodes. *ECS Journal of Solid State Science and Technology*, **2012**, 1, N67-N72	2	6
19	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	1.5	6
18	Production of Levulinic Acid from Coconut Residues (Cocos nucifera) Using Differents Approaches. *Waste and Biomass Valorization*, **2021**, 12, 6875	3.2	6
17	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	4.4	5
16	Predicting oil content in ripe Macaw fruits (Acrocomia aculeata) from unripe ones by near infrared spectroscopy and PLS regression. *Food Chemistry*, **2021**, 351, 129314	8.5	5
15	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	3.8	4
14	Determination of chemical soil properties using diffuse reflectance and ion-exchange resins. *Precision Agriculture*, **2019**, 20, 541-561	5.6	4
13	Computational performance and cross-validation error precision of five PLS algorithms using designed and real data sets. *Journal of Chemometrics*, **2010**, 24, n/a-n/a	1.6	4
12	Nanostructured conjugates from tara gum and □-lactalbumin. Part 1. Structural characterization. *International Journal of Biological Macromolecules*, **2020**, 153, 995-1004	7.9	4
11	Selection of energy cane clones. *Crop Breeding and Applied Biotechnology*, **2017**, 17, 327-333	1.1	3
10	Evaluation of weight loss and high heating value from biomasses during fungal degradation by NIR spectroscopy. *Fuel*, **2022**, 320, 123841	7.1	2
9	Optimization of Eucalyptus benthamii progeny test based on Near-Infrared Spectroscopy approach and volumetric production. *Industrial Crops and Products*, **2019**, 141, 111786	5.9	1

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8	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	3.8	1
7	Study of chemical compound spatial distribution in biodegradable active films using NIR hyperspectral imaging and multivariate curve resolution. *Journal of Chemometrics*, **2020**, 34, e3193	1.6	1
6	Selection of sugarcane clones via multivariate models using near-infrared (NIR) spectroscopy data. *Australian Journal of Crop Science*, **2020**, 889-896	0.5	1
5	Improvements in the Extractive and Carbohydrate Analysis of Sugarcane Bagasse. *Waste and Biomass Valorization*, **2021**, 12, 3727-3740	3.2	1
4	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	7.8	1
3	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	7.8	0
2	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	4	0
1	Classification of sugarcane genotypes susceptible and resistant to the initial attack of sugarcane borer Diatraea saccharalis using epicuticular wax composition.. *Phytochemistry*, **2022**, 113175	4	0