Ricardo Moreira

List of Publications by Year
in descending order

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11 papers	429 citations	840776 11 h-index	1281871 11 g-index
11 all docs	11 docs citations	11 times ranked	547 citing authors

#	Article	IF	Citations
1	Composition of green coffee water-soluble fractions and identification of volatiles formed during roasting. Food Chemistry, 1996, 55, 203-207.	8.2	87
2	Composition of green coffee fractions and their contribution to the volatile profile formed during roasting. Food Chemistry, 1994, 50, 141-145.	8.2	57
3	A review of ethyl carbamate and polycyclic aromatic hydrocarbon contamination risk in cachaÃ§a and other Brazilian sugarcane spirits. Food Chemistry, 2014, 149, 159-169.	8.2	57
4	Flavor Composition of Cashew (Anacardium occidentale) and Marmeleiro (Croton Species) Honeys. Journal of Agricultural and Food Chemistry, 2002, 50, 7616-7621.	5.2	49
5	Chemical changes in the volatile fractions of Brazilian honeys during storage under tropical conditions. Food Chemistry, 2010, 121, 697-704.	8.2	37
6	Simultaneous determination of total chlorogenic acid, trigonelline and caffeine in green coffee samples by high performance gel filtration chromatography. Food Chemistry, 1995, 52, 447-449.	8.2	34
7	Chemical changes in the non-volatile fraction of Brazilian honeys during storage under tropical conditions. Food Chemistry, 2007, 104, 1236-1241.	8.2	31
8	Investigation of the aroma compounds from headspace and aqueous solution from the cambarÃ¡ (Gochnatia Velutina) honey. Flavour and Fragrance Journal, 2005, 20, 13-17.	2.6	22
9	CafeÃ¤na: revisÃ£o sobre mÃ©todos de anÃ¡lise. Quimica Nova, 2007, 30, 99.	0.3	22
10	The content of chlorogenic acids in tropical fruits. Journal of the Science of Food and Agriculture, 2002, 82, 1177-1181.	3.5	20
11	A fraÃ§Ã£o volÃ¡til das aguardentes de cana produzidas no Brasil. Quimica Nova, 2012, 35, 1819-1826.	0.3	13