

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