Juliana Al Pallone

List of Publications by Year
in descending order

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54	1,050	394286	477173
papers	citations	19	29
		h-index	g-index

55	55	55	1503
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Kurtosis-based projection pursuit analysis to evaluate South American rapadura. Food Chemistry, 2022, 368, 130731.	4.2	6
2	Technological, sensory, nutritional and bioactive potential of pan breads produced with refined and whole grain buckwheat flours. Food Chemistry: X, 2022, 13, 100243.	1.8	8
3	Characterization of Buritirana (Mauritiella armata) Fruits from the Brazilian Cerrado: Biometric and Physicochemical Attributes, Chemical Composition and Antioxidant and Antibacterial Potential. Foods, 2022, 11, 786.	1.9	6
4	Serum biochemical panel and modulation of skeletal muscle fibres: effect on the meat quality from lambs fed with different levels of whole cottonseed. Research, Society and Development, 2022, 11, e6811628670.	0.0	0
5	Rapid adulteration detection of yogurt and cheese made from goat milk by vibrational spectroscopy and chemometric tools. Journal of Food Composition and Analysis, 2021, 96, 103712.	1.9	21
6	Near infrared spectroscopy and smartphone-based imaging as fast alternatives for the evaluation of the bioactive potential of freeze-dried aÃ§ai. Food Research International, 2021, 140, 109792.	2.9	7
7	Additives and soy detection in powder rice beverage by vibrational spectroscopy as an alternative method for quality and safety control. LWT - Food Science and Technology, 2021, 137, 110331.	2.5	5
8	Alkaline instant noodles: use of alkaline salts to reduce sodium and assessment of calcium bioaccessibility. Research, Society and Development, 2021, 10, e51210212778.	0.0	0
9	Aluminium in infant foods: toxicology, total content and bioaccessibility. Current Opinion in Food Science, 2021, 41, 130-137.	4.1	10
10	Bioactive Compounds and Antioxidant Capacity in Freeze-Dried Red Cabbage by FT-NIR and MIR Spectroscopy and Chemometric Tools. Food Analytical Methods, 2020, 13, 78-85.	1.3	8
11	Vibrational spectroscopy and chemometrics tools for authenticity and improvement the safety control in goat milk. Food Control, 2020, 112, 107105.	2.8	33
12	Control of ascorbic acid in fortified powdered soft drinks using near-infrared spectroscopy (NIRS) and multivariate analysis. Journal of Food Science and Technology, 2020, 57, 1233-1241.	1.4	5
13	Sodium in different processed and packaged foods: Method validation and an estimative on the consumption. Food Research International, 2020, 129, 108836.	2.9	6
14	Evaluation of fruta-do-lobo (Solanum lycocarpum St. Hill) starch on the growth of probiotic strains. Food Research International, 2020, 133, 109187.	2.9	14
15	In vitro digestion effect on mineral bioaccessibility and antioxidant bioactive compounds of plant-based beverages. Food Research International, 2020, 130, 108993.	2.9	42
16	Aluminum content and effect of in vitro digestion on bioaccessible fraction in cereal-based baby foods. Food Research International, 2020, 131, 108965.	2.9	12
17	Detection of Fruit Pulp Adulteration Using Multivariate Analysis: Comparison of NIR, MIR and Data Fusion Performance. Food Analytical Methods, 2020, 13, 1357-1365.	1.3	11
18	Effect of phytase treatment of sorghum flour, an alternative for gluten free foods and bioaccessibility of essential minerals. Journal of Food Science and Technology, 2020, 57, 3474-3481.	1.4	3

#	Article	IF	Citations
19	Chemical and nutritional characterization of raw and hydrothermal processed jambu (Acmella) Tj ETQq1 1 0.784314 rgBT /Overlock 1	2.9	20
20	A comprehensive characterization of Solanum lycocarpum St. Hill and Solanum oocarpum Sendtn: Chemical composition and antioxidant properties. Food Research International, 2019, 124, 61-69.	2.9	22
21	Green analytical chemistry applied in food analysis: alternative techniques. Current Opinion in Food Science, 2018, 22, 115-121.	4.1	51
22	Quality Control of Commercial Cocoa Beans (Theobroma cacao L.) by Near-infrared Spectroscopy. Food Analytical Methods, 2018, 11, 1510-1517.	1.3	38
23	Authenticity of freeze-dried aÃ§ai pulp by near-infrared spectroscopy. Journal of Food Engineering, 2018, 224, 105-111.	2.7	20
24	Effect of enzymatic treatment on phytate content and mineral bioacessability in soy drink. Food Research International, 2018, 108, 68-73.	2.9	23
25	Antimony Assessment in PET Bottles for Soft Drink. Food Analytical Methods, 2018, 11, 1-9.	1.3	25
26	Influence of Maturation Stages in Different Varieties of Wine Grapes (Vitis vinifera) on the Production of Ochratoxin A and Its Modified Forms by Aspergillus carbonarius and Aspergillus niger. Journal of Agricultural and Food Chemistry, 2018, 66, 8824-8831.	2.4	19
27	Fortification effects of different iron compounds on refined wheat flour stability. Journal of Cereal Science, 2018, 82, 1-7.	1.8	6
28	Fortification of whole wheat flour with different iron compounds: effect on quality parameters and stability. Journal of Food Science and Technology, 2018, 55, 3575-3583.	1.4	6
29	Effect of different iron compounds on rheological and technological parameters as well as bioaccessibility of minerals in whole wheat bread. Food Research International, 2017, 94, 65-71.	2.9	16
30	Mineral bioaccessibility in French breads fortified with different forms iron and its effects on rheological and technological parameters. Journal of Cereal Science, 2017, 74, 56-63.	1.8	14
31	Bioaccessibility of calcium, iron and magnesium in residues of citrus and characterization of macronutrients. Food Research International, 2017, 97, 162-169.	2.9	19
32	Time-Domain Nuclear Magnetic Resonance (TD-NMR) and Chemometrics for Determination of Fat Content in Commercial Products of Milk Powder. Journal of AOAC INTERNATIONAL, 2017, 100, 330-334.	0.7	15
33	Optimization and Validation of a Simple Method for Mineral Potential Evaluation in Citrus Residue. Food Analytical Methods, 2017, 10, 1899-1908.	1.3	12
34	Quality control of cashew apple and guava nectar by near infrared spectroscopy. Journal of Food Composition and Analysis, 2017, 56, 41-46.	1.9	28
35	Synthesis of whey peptide-iron complexes: Influence of using different iron precursor compounds. Food Research International, 2017, 101, 73-81.	2.9	35
36	Rapid Assessment of Total Phenolic and Anthocyanin Contents in Grape Juice Using Infrared Spectroscopy and Multivariate Calibration. Food Analytical Methods, 2017, 10, 1609-1615.	1.3	23

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37	Quality evaluation of frozen guava and yellow passion fruit pulps by NIR spectroscopy and chemometrics. Food Research International, 2016, 85, 209-214.	2.9	42
38	Method for Analysis and Study of Migration of Lead, Cadmium, Mercury and Arsenic from Polypropylene Packaging into Ice Cream and Simulant. Food Analytical Methods, 2015, 8, 2331-2338.	1.3	9
39	Evaluation of dietary fiber of Brazilian soybean (Glycine max) using near-infrared spectroscopy and chemometrics. Journal of Cereal Science, 2015, 64, 43-47.	1.8	25
40	Iron in fortified biscuits: A simple method for its quantification, bioaccessibility study and physicochemical quality. Food Research International, 2015, 77, 385-391.	2.9	29
41	Through-package fat determination in commercial samples of mayonnaise and salad dressing using time-domain nuclear magnetic resonance spectroscopy and chemometrics. Food Control, 2015, 48, 62-66.	2.8	22
42	Direct analysis of the main chemical constituents in Chenopodium quinoa grain using Fourier transform near-infrared spectroscopy. Food Control, 2015, 48, 91-95.	2.8	33
43	Determination of Quality Parameters for Mustard Sauces in Sealed Packets Using Time-Domain Nuclear Magnetic Resonance Spectroscopy and Chemometrics. Food Analytical Methods, 2015, 8, 122-125.	1.3	4
44	Method for assessing lead, cadmium, mercury and arsenic in high-density polyethylene packaging and study of the migration into yoghurt and simulant. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 156-163.	1.1	17
45	Comparison and application of near-infrared (NIR) and mid-infrared (MIR) spectroscopy for determination of quality parameters in soybean samples. Food Control, 2014, 35, 227-232.	2.8	98
46	Fourier transform near-infrared spectroscopy (FT-NIRS) application to estimate Brazilian soybean [Glycine max (L.) Merril] composition. Food Research International, 2013, 51, 53-58.	2.9	54
47	Glucose oxidase: A potential option to decrease the oxidative stress in stirred probiotic yogurt. LWT - Food Science and Technology, 2012, 47, 512-515.	2.5	44
48	Chemometrics optimization of carbohydrate separations in six food matrices by micellar electrokinetic chromatography with anionic surfactant. Talanta, 2011, 85, 237-244.	2.9	17
49	Metabolic fingerprinting of royal jelly: characterization and proof of authenticity. Quality Assurance and Safety of Crops and Foods, 2011, 3, 185-190.	1.8	8
50	Folic Acid, Iron, and Zinc Contents in Chosen Food Products Prepared with Fortified Flours. Cereal Chemistry, 2009, 86, 695-700.	1.1	7
51	Physico-chemical quality and homogeneity of folic acid and iron in enriched flour using principal component analysis. International Journal of Food Sciences and Nutrition, 2009, 60, 167-179.	1.3	10
52	Folic acid and iron evaluation in Brazilian enriched corn and wheat flours. Journal of the Brazilian Chemical Society, 2008, 19, 53-59.	0.6	21
53	Folatos em brÃ³colis convencional e orgÃ¢nico e perdas no processo de cocÃ§Ã£o em Ã¡gua. Quimica Nova, 2008, 31, 530-535.	0.3	2
54	Metodologia analÃtica para determinaÃ§Ã£o de folatos e Ã¡cido fÃ³lico em alimentos. Quimica Nova, 2006, 29, 972-976.	0.3	19