

Paulo Henrique MarÃ§o

List of Publications by Year in descending order

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papers

665
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567281

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48
docs citations

48
times ranked

865
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#	ARTICLE	IF	CITATIONS
1	Quantitative analysis of piroxicam polymorphs pharmaceutical mixtures by hyperspectral imaging and chemometrics. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2011, 106, 198-204.	3.5	67
2	Investigation of the pH effect and UV radiation on kinetic degradation of anthocyanin mixtures extracted from <i>Hibiscus acetosella</i> . <i>Food Chemistry</i> , 2011, 125, 1020-1027.	8.2	58
3	Q-mode curve resolution of UV-Vis spectra for structural transformation studies of anthocyanins in acidic solutions. <i>Analytica Chimica Acta</i> , 2007, 583, 138-146.	5.4	50
4	Analysis of volatile compounds in <i>Capsicum</i> spp. by headspace solid-phase microextraction and GC-MS. <i>Analytical Methods</i> , 2015, 7, 521-529.	2.7	40
5	A procedure to facilitate the choice of the number of factors in multi-way data analysis applied to the natural samples: Application to monitoring the thermal degradation of oils using front-face fluorescence spectroscopy. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2011, 106, 166-172.	3.5	36
6	Quantitative assessment of specific defects in roasted ground coffee via infrared-photoacoustic spectroscopy. <i>Food Chemistry</i> , 2018, 255, 132-138.	8.2	34
7	Monitoring the Oxidative Stability of Monovarietal Extra Virgin Olive Oils by UV-Vis Spectroscopy and MCR-ALS. <i>Food Analytical Methods</i> , 2018, 11, 1936-1943.	2.6	26
8	Multivariate classification for the direct determination of cup profile in coffee blends via handheld near-infrared spectroscopy. <i>Talanta</i> , 2021, 222, 121526.	5.5	26
9	Non-destructive detection of adulterated tablets of glibenclamide using NIR and solid-phase fluorescence spectroscopy and chemometric methods. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2012, 66, 85-90.	2.8	25
10	Multi-block data analysis using ComDim for the evaluation of complex samples: Characterization of edible oils. <i>Analytica Chimica Acta</i> , 2017, 961, 42-48.	5.4	23
11	Simultaneous determination of aflatoxins B ₂ and G ₂ in peanuts using spectrofluorescence coupled with parallel factor analysis. <i>Analytica Chimica Acta</i> , 2013, 778, 9-14.	5.4	21
12	Procedimentos analíticos para identificação de antocianinas presentes em extratos naturais. <i>Quimica Nova</i> , 2008, 31, 1218-1223.	0.3	19
13	Authentication of organic sugars by NIR spectroscopy and partial least squares with discriminant analysis. <i>Analytical Methods</i> , 2020, 12, 701-705.	2.7	17
14	Tautomeric and Aggregational Dynamics of Curcumin-Supersaturated Pluronic Nanocarriers. <i>ACS Applied Polymer Materials</i> , 2020, 2, 4493-4511.	4.4	17
15	Near infrared spectroscopy and multivariate calibration for simultaneous determination of glucose, triglycerides and high-density lipoprotein in animal plasma. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2012, 66, 252-257.	2.8	16
16	Quality Control Parameters in the Roasted Coffee Industry: a Proposal by Using MicroNIR Spectroscopy and Multivariate Calibration. <i>Food Analytical Methods</i> , 2020, 13, 50-60.	2.6	16
17	Exploratory Analysis of Simultaneous Degradation of Anthocyanins in the Calyces of Flowers of the <i>Hibiscus sabdariffa</i> Species by PARAFAC Model. <i>Analytical Sciences</i> , 2005, 21, 1523-1527.	1.6	15
18	Techniques for the Evaluation of Physicochemical Quality and Bioactive Compounds in Honey. , 2017, , .		15

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19	Integrated 1H NMR fingerprint with NIR spectroscopy, sensory properties, and quality parameters in a multi-block data analysis using ComDim to evaluate coffee blends. <i>Food Chemistry</i> , 2021, 355, 129618.	8.2	14
20	Thermal rice oil degradation evaluated by UV-Vis-NIR and PARAFAC. <i>Food Chemistry</i> , 2019, 273, 52-56.	8.2	12
21	Relation Between Near-Infrared Spectroscopy and Physicochemical Parameters for Discrimination of Honey Samples from <i>Jatai weyrauchi</i> and <i>Jatai angustula</i> Bees. <i>Food Analytical Methods</i> , 2018, 11, 1944-1950.	2.6	11
22	Pseudo-univariate calibration based on independent component analysis for determination of the carbendazim concentration in orange juice. <i>Microchemical Journal</i> , 2017, 134, 114-118.	4.5	10
23	Fast Discrimination of Milk Contaminated with <i>Salmonella</i> sp. Via Near-Infrared Spectroscopy. <i>Food Analytical Methods</i> , 2018, 11, 1878-1885.	2.6	10
24	Rapid non-invasive assessment of quality parameters in ground soybean using near-infrared spectroscopy. <i>Pesquisa Agropecuaria Brasileira</i> , 2018, 53, 97-104.	0.9	10
25	Exploratory Analysis of <i>Arrabidaea chica</i> Deoxyanthocyanidins Using Chemometric Methods. <i>Analytical Letters</i> , 2008, 41, 1592-1602.	1.8	9
26	Application of chemometric methods in the evaluation of antioxidants activity from degreased chia seeds extracts. <i>LWT - Food Science and Technology</i> , 2018, 95, 303-307.	5.2	8
27	Multiproduct, Multicomponent and Multivariate Calibration: a Case Study by Using Vis-NIR Spectroscopy. <i>Food Analytical Methods</i> , 2018, 11, 1915-1919.	2.6	6
28	Rapid discrimination of fungal strains isolated from human skin based on microbial volatile organic profiles. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2019, 1110-1111, 9-14.	2.3	6
29	Human Milk Lactation Phases Evaluation Through Handheld Near-Infrared Spectroscopy and Multivariate Classification. <i>Food Analytical Methods</i> , 2021, 14, 873-882.	2.6	6
30	Attenuated total reflectance Fourier transform (ATR-FTIR) spectroscopy and chemometrics for organic cinnamon evaluation. <i>Food Chemistry</i> , 2021, 365, 130466.	8.2	6
31	Data on roasted coffee with specific defects analyzed by infrared-photoacoustic spectroscopy and chemometrics. <i>Data in Brief</i> , 2018, 20, 242-249.	1.0	5
32	Kurtosis-based projection pursuit analysis to extract information from sensory attributes of cachaça. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2020, 203, 104075.	3.5	5
33	Fast non-invasive screening to detect fraud in oil capsules. <i>LWT - Food Science and Technology</i> , 2019, 109, 179-185.	5.2	4
34	Model precision in partial least squares with discriminant analysis: A case study in document forgery through crossing lines. <i>Journal of Chemometrics</i> , 2020, 34, e3265.	1.3	4
35	Emerging micropollutants determination by NIR spectroscopy using pseudo-univariate calibration and TF-SPME coupled with 96-well plate system. <i>Microchemical Journal</i> , 2020, 155, 104789.	4.5	4
36	MULTIVARIATE CURVE RESOLUTION WITH ALTERNATING LEAST SQUARES: DESCRIPTION, OPERATION AND APPLICATIONS. <i>Quimica Nova</i> , 2014, , .	0.3	3

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37	N-Way NIR Data Treatment through PARAFAC in the Evaluation of Protective Effect of Antioxidants in Soybean Oil. <i>Molecules</i> , 2020, 25, 4366.	3.8	3
38	Multi-product multivariate calibration: determination of quality parameters in soybean industrialized juices. <i>Acta Scientiarum - Technology</i> , 2019, 41, 37382.	0.4	2
39	Multivariate optimization approach applied to natural polymers from <i>Ceratonia siliqua</i> L. and <i>Moringa oleifera</i> Lam as coagulating/flocculating agents. <i>Environmental Technology (United Kingdom)</i> , 2021, , 1-10.	2.2	2
40	Estrogens determination through disposable pipette extraction coupled to ultraviolet spectroscopy and nonlinear pseudo-univariate calibration: Solving rank deficiency problems. <i>Journal of Chemometrics</i> , 2020, 34, e3276.	1.3	1
41	Partial least squares discrimination applied to a few samples dataset: A case for predicting the presence of pesticide in lettuce. <i>Journal of Chemometrics</i> , 2020, 34, e3299.	1.3	1
42	MCR-ALS and NIRS applied on the evaluation of the <i>Lepidium meyenii</i> antioxidant activity. <i>Brazilian Journal of Food Research</i> , 2016, 7, 17.	0.0	1
43	PROPOSAL OF A DIDACTIC EXPERIMENT TO TEACH PRINCIPAL COMPONENT ANALYSIS. <i>Quimica Nova</i> , 2015, , .	0.3	1
44	Microbiological characteristics of meliponine honey marketed in the State of Paraná; "Brazil. <i>Research, Society and Development</i> , 2021, 10, e6710111381.	0.1	0
45	Pseudo-univariate calibration as an analytical tool to determine antioxidant activity: An alternative to DPPH method applied to the evaluation from extracts of turmeric powder. <i>Brazilian Journal of Analytical Chemistry</i> , 2019, 6, .	0.5	0
46	Fast determination of acidity index and chlorophyll in soybean grains through an Ultra-Compact Near-infrared spectrometer. <i>Brazilian Journal of Food Research</i> , 2019, 10, 1.	0.0	0
47	Cold-Pressed Oils: Extracting Information Regarding Oxidation Products, Tocopherol, and Carotenoids Through UV-Vis Spectroscopy and Independent Components Analysis. <i>Food Analytical Methods</i> , 0, , 1.	2.6	0