Paulo Henrique MarÃ§o

List of Publications by Year
in descending order

47 papers	665 citations	567281 15 h-index	610901 24 g-index
48 all docs	48 docs citations	48 times ranked	865 citing authors

#	ARTICLE	IF	CITATIONS
1	Multivariate classification for the direct determination of cup profile in coffee blends via handheld near-infrared spectroscopy. Talanta, 2021, 222, 121526.	5.5	26
2	Microbiological characteristics of meliponine honey marketed in the State of Paraná – Brazil. Research, Society and Development, 2021, 10, e6710111381.	0.1	0
3	Human Milk Lactation Phases Evaluation Through Handheld Near-Infrared Spectroscopy and Multivariate Classification. Food Analytical Methods, 2021, 14, 873-882.	2.6	6
4	Multivariate optimization approach applied to natural polymers from Ceratonia siliqua L. and Moringa oleifera Lam as coagulating/flocculating agents. Environmental Technology (United Kingdom), 2021, , 1-10.	2.2	2
5	Integrated 1H NMR fingerprint with NIR spectroscopy, sensory properties, and quality parameters in a multi-block data analysis using ComDim to evaluate coffee blends. Food Chemistry, 2021, 355, 129618.	8.2	14
6	Attenuated total reflectance Fourier transform (ATR-FTIR) spectroscopy and chemometrics for organic cinnamon evaluation. Food Chemistry, 2021, 365, 130466.	8.2	6
7	Quality Control Parameters in the Roasted Coffee Industry: a Proposal by Using MicroNIR Spectroscopy and Multivariate Calibration. Food Analytical Methods, 2020, 13, 50-60.	2.6	16
8	Authentication of organic sugars by NIR spectroscopy and partial least squares with discriminant analysis. Analytical Methods, 2020, 12, 701-705.	2.7	17
9	N-Way NIR Data Treatment through PARAFAC in the Evaluation of Protective Effect of Antioxidants in Soybean Oil. Molecules, 2020, 25, 4366.	3.8	3
10	Estrogens determination through disposable pipette extraction coupled to ultraviolet spectroscopy and nonlinear pseudo-univariate calibration: Solving rank deficiency problems. Journal of Chemometrics, 2020, 34, e3276.	1.3	1
11	Partial least squares discrimination applied to a few samples dataset: A case for predicting the presence of pesticide in lettuce. Journal of Chemometrics, 2020, 34, e3299.	1.3	1
12	Tautomeric and Aggregational Dynamics of Curcumin-Supersaturated Pluronic Nanocarriers. ACS Applied Polymer Materials, 2020, 2, 4493-4511.	4.4	17
13	Kurtosis-based projection pursuit analysis to extract information from sensory attributes of cachaça. Chemometrics and Intelligent Laboratory Systems, 2020, 203, 104075.	3.5	5
14	Model precision in partial least squares with discriminant analysis: A case study in document forgery through crossing lines. Journal of Chemometrics, 2020, 34, e3265.	1.3	4
15	Emerging micropollutants determination by NIR spectroscopy using pseudo-univariate calibration and TF-SPME coupled with 96-well plate system. Microchemical Journal, 2020, 155, 104789.	4.5	4
16	Fast non-invasive screening to detect fraud in oil capsules. LWT - Food Science and Technology, 2019, 109, 179-185.	5.2	4
17	Rapid discrimination of fungal strains isolated from human skin based on microbial volatile organic profiles. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2019, 1110-1111, 9-14.	2.3	6
18	Multi-product multivariate calibration: determination of quality parameters in soybean industrialized juices. Acta Scientiarum - Technology, 2019, 41, 37382.	0.4	2

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19	Thermal rice oil degradation evaluated by UVâ€"Vis-NIR and PARAFAC. Food Chemistry, 2019, 273, 52-56.	8.2	12
20	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. Brazilian Journal of Analytical Chemistry, 2019, 6, .	0.5	0
21	Fast determination of acidity index and chlorophyll in soybean grains through an Ultra-Compact Near-infrared spectrometer. Brazilian Journal of Food Research, 2019, 10, 1.	0.0	0
22	Monitoring the Oxidative Stability of Monovarietal Extra Virgin Olive Oils by UVâ€"Vis Spectroscopy and MCRâ€"ALS. Food Analytical Methods, 2018, 11, 1936-1943.	2.6	26
23	Application of chemometric methods in the evaluation of antioxidants activity from degreased chia seeds extracts. LWT - Food Science and Technology, 2018, 95, 303-307.	5.2	8
24	Quantitative assessment of specific defects in roasted ground coffee via infrared-photoacoustic spectroscopy. Food Chemistry, 2018, 255, 132-138.	8.2	34
25	Relation Between Near-Infrared Spectroscopy and Physicochemical Parameters for Discrimination of Honey Samples from Jatai weyrauchi and Jatai angustula Bees. Food Analytical Methods, 2018, 11, 1944-1950.	2.6	11
26	Multiproduct, Multicomponent and Multivariate Calibration: a Case Study by Using Vis-NIR Spectroscopy. Food Analytical Methods, 2018, 11, 1915-1919.	2.6	6
27	Fast Discrimination of Milk Contaminated with Salmonella sp. Via Near-Infrared Spectroscopy. Food Analytical Methods, 2018, 11, 1878-1885.	2.6	10
28	Rapid non-invasive assessment of quality parameters in ground soybean using near-infrared spectroscopy. Pesquisa Agropecuaria Brasileira, 2018, 53, 97-104.	0.9	10
29	Data on roasted coffee with specific defects analyzed by infrared-photoacoustic spectroscopy and chemometrics. Data in Brief, 2018, 20, 242-249.	1.0	5
30	Multi-block data analysis using ComDim for the evaluation of complex samples: Characterization of edible oils. Analytica Chimica Acta, 2017, 961, 42-48.	5.4	23
31	Pseudo-univariate calibration based on independent component analysis for determination of the carbendazim concentration in orange juice. Microchemical Journal, 2017, 134, 114-118.	4.5	10
32	Techniques for the Evaluation of Physicochemical Quality and Bioactive Compounds in Honey. , 2017, , .		15
33	MCR-ALS and NIRS applied on the evaluation of the Lepidium meyenii antioxidant activity. Brazilian Journal of Food Research, 2016, 7, 17.	0.0	1
34	Analysis of volatile compounds in Capsicum spp. by headspace solid-phase microextraction and GC Ã— GC-TOFMS. Analytical Methods, 2015, 7, 521-529.	2.7	40
35	PROPOSAL OF A DIDACTIC EXPERIMENT TO TEACH PRINCIPAL COMPONENT ANALYSIS. Quimica Nova, 2015, , .	0.3	1
36	MULTIVARIATE CURVE RESOLUTION WITH ALTERNATING LEAST SQUARES: DESCRIPTION, OPERATION AND APLICATIONS. Quimica Nova, 2014, , .	0.3	3

#	Article	IF	Citations
37	Simultaneous determination of aflatoxins B2 and G2 in peanuts using spectrofluorescence coupled with parallel factor analysis. Analytica Chimica Acta, 2013, 778, 9-14.	5.4	21
38	Non-destructive detection of adulterated tablets of glibenclamide using NIR and solid-phase fluorescence spectroscopy and chemometric methods. Journal of Pharmaceutical and Biomedical Analysis, 2012, 66, 85-90.	2.8	25
39	Near infrared spectroscopy and multivariate calibration for simultaneous determination of glucose, triglycerides and high-density lipoprotein in animal plasma. Journal of Pharmaceutical and Biomedical Analysis, 2012, 66, 252-257.	2.8	16
40	Investigation of the pH effect and UV radiation on kinetic degradation of anthocyanin mixtures extracted from Hibiscus acetosella. Food Chemistry, 2011, 125, 1020-1027.	8.2	58
41	Quantitative analysis of piroxicam polymorphs pharmaceutical mixtures by hyperspectral imaging and chemometrics. Chemometrics and Intelligent Laboratory Systems, 2011, 106, 198-204.	3.5	67
42	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. Chemometrics and Intelligent Laboratory Systems, 2011, 106, 166-172.	3.5	36
43	Exploratory Analysis of *Arrabidaea chica* Deoxyanthocyanidins Using Chemometric Methods. Analytical Letters, 2008, 41, 1592-1602.	1.8	9
44	Procedimentos analíticos para identificação de antocianinas presentes em extratos naturais. Quimica Nova, 2008, 31, 1218-1223.	0.3	19
45	Q-mode curve resolution of UV–vis spectra for structural transformation studies of anthocyanins in acidic solutions. Analytica Chimica Acta, 2007, 583, 138-146.	5.4	50
46	Exploratory Analysis of Simultaneous Degradation of Anthocyanins in the Calyces of Flowers of the Hibiscus sabdariffa Species by PARAFAC Model. Analytical Sciences, 2005, 21, 1523-1527.	1.6	15
47	Cold-Pressed Oils: Extracting Information Regarding Oxidation Products, Tocopherol, and Carotenoids Through UV–Vis Spectroscopy and Independent Components Analysis. Food Analytical Methods, 0, , 1.	2.6	0