Felix G R Reyes

List of Publications by Year
in descending order

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122	2,796	172457	214800
papers	citations	29 h-index	47 g-index

127	127	127	3526
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of organic synthetic food colours on mitochondrial respiration. Food Additives and Contaminants, 1996, 13, 5-11.	2.0	109
2	Considerations on the Aquaculture Development and on the Use of Veterinary Drugs: Special Issue for Fluoroquinolonesâ€"A Review. Journal of Food Science, 2013, 78, R1321-33.	3.1	107
3	Antioxidant activity of aqueous extract of passion fruit (Passiflora edulis) leaves: In vitro and in vivo study. Food Research International, 2013, 53, 882-890.	6.2	106
4	Multiresidue determination of tetracyclines, sulphonamides and chloramphenicol in bovine milk using HPLC-DAD. Food Chemistry, 2009, 117, 545-552.	8.2	103
5	Decolorization and biodegradation of reactive sulfonated azo dyes by a newly isolated Brevibacterium sp. strain VN-15. SpringerPlus, 2012, 1, 37.	1.2	103
6	A HPLC with fluorescence detection method for the determination of tetracyclines residues and evaluation of their stability in honey. Food Control, 2010, 21, 620-625.	5.5	101
7	A method for the determination of volatile N-nitrosamines in food by HS-SPME-GC-TEA. Food Chemistry, 2005, 91, 173-179.	8.2	76
8	Evaluation of the nitrate content in leaf vegetables produced through different agricultural systems. Food Additives and Contaminants, 2005, 22, 1203-1208.	2.0	76
9	Antibacterial Compounds from Marine Bacteria, 2010â€"2015. Journal of Natural Products, 2017, 80, 1215-1228.	3.0	74
10	Polarographic determination of nitrate in vegetables. Talanta, 2000, 51, 49-56.	5.5	68
11	International safety assessment of pesticides: Dithiocarbamate pesticides, ETU, and PTUâ€"A review and update. Teratogenesis, Carcinogenesis, and Mutagenesis, 1995, 15, 313-337.	0.8	62
12	A review on the use of hormones in fish farming: Analytical methods to determine their residues. CYTA - Journal of Food, 2018, 16, 679-691.	1.9	62
13	Determination of volatile organic compounds in recycled polyethylene terephthalate and high-density polyethylene by headspace solid phase microextraction gas chromatography mass spectrometry to evaluate the efficiency of recycling processes. Journal of Chromatography A, 2011, 1218, 1319-1330.	3.7	60
14	Pressurized liquids extraction as an alternative process to readily obtain bioactive compounds from passion fruit rinds. Food and Bioproducts Processing, 2016, 100, 382-390.	3.6	59
15	Monosodium glutamate as a tool to reduce sodium in foodstuffs: Technological and safety aspects. Food Science and Nutrition, 2017, 5, 1039-1048.	3.4	59
16	Maillard Browning Reaction of Sugar-Glycine Model Systems: Changes in Sugar Concentration, Color and Appearance. Journal of Food Science, 1982, 47, 1376-1377.	3.1	58
17	Intestinal anti-inflammatory effects of Passiflora edulis peel in the dextran sodium sulphate model of mouse colitis. Journal of Functional Foods, 2016, 26, 565-576.	3.4	55
18	A flow-injection spectrophotometric method for nitrate and nitrite determination through nitric oxide generation. Food Chemistry, 2003, 80, 597-602.	8.2	53

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19	Considerations on the Use of Malachite Green in Aquaculture and Analytical Aspects of Determining the Residues in Fish: A Review. Journal of Aquatic Food Product Technology, 2011, 20, 273-294.	1.4	51
20	Influence of Proteinâ€“Phenolic Complex on the Antioxidant Capacity of Flaxseed (<i>Linum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	5.2	48
21	Thermal stability of polyethylene terephthalate (PET): oligomer distribution and formation of volatiles. Packaging Technology and Science, 1999, 12, 29-36.	2.8	46
22	Simultaneous determination of tetracyclines in pharmaceuticals by CZE using experimental design. Talanta, 2006, 70, 236-243.	5.5	44
23	Intake of Passiflora edulis leaf extract improves antioxidant and anti-inflammatory status in rats with 2,4,6-trinitrobenzenesulphonic acid induced colitis. Journal of Functional Foods, 2015, 17, 575-586.	3.4	42
24	From grape to wine: Fate of ochratoxin A during red, rose, and white winemaking process and the presence of ochratoxin derivatives in the final products. Food Control, 2020, 113, 107167.	5.5	42
25	Comparison of Enzymic, Gas-Liquid Chromatographic, and High Performance Liquid Chromatographic Methods for Determining Sugars and Organic Acids in Strawberries at Three Stages of Maturity. Journal of the Association of Official Analytical Chemists, 1982, 65, 126-131.	0.2	34
26	Integration of pressurized liquids and ultrasound in the extraction of bioactive compounds from passion fruit rinds: Impact on phenolic yield, extraction kinetics and technical-economic evaluation. Innovative Food Science and Emerging Technologies, 2021, 67, 102549.	5.6	31
27	Plasticizers in Brazilian food-packaging materials acquired on the retail market. Food Additives and Contaminants, 2006, 23, 93-99.	2.0	30
28	A highâ€throughput method for determining chloramphenicol residues in poultry, egg, shrimp, fish, swine and bovine using LCâ€ESIâ€MS/MS. Journal of Separation Science, 2009, 32, 4012-4019.	2.5	30
29	A Simple Method for the Determination of Malachite Green and Leucomalachite Green Residues in Fish by a Modified QuEChERS Extraction and LC/MS/MS. Journal of AOAC INTERNATIONAL, 2012, 95, 913-922.	1.5	30
30	A GC/MS Method for Determining UV Stabilizers in Polyethyleneterephthalate Bottles. Journal of High Resolution Chromatography, 1998, 21, 317-320.	1.4	29
31	Determination of oxytetracycline in tomatoes by HPLC using fluorescence detection. Food Chemistry, 2008, 109, 212-218.	8.2	28
32	Sugar Composition and Flavor Quality of High Sugar (Shrunken) and Normal Sweet Corn. Journal of Food Science, 1982, 47, 753-755.	3.1	27
33	Use of experimental design and effective mobility calculations to develop a method for the determination of antimicrobials by capillary electrophoresis. Talanta, 2008, 76, 1006-1014.	5.5	27
34	Quantitation and identity confirmation of residues of quinolones in tilapia fillets by LC-ESI-MS-MS QToF. Analytical and Bioanalytical Chemistry, 2009, 394, 2213-2221.	3.7	25
35	Development and Validation of an LC-APCI-MS-MS Analytical Method for the Determination of Streptomycin and Dihydrostreptomycin Residues in Milk. Journal of Chromatographic Science, 2009, 47, 756-761.	1.4	24
36	InteraÃ§Ã£o fÃ¡rmaco-nutriente: uma revisÃ£o. Revista De Nutricao, 2002, 15, 223-238.	0.4	23

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37	ValidaÃ§Ã£o de mÃ©todos cromatogrÃ¡ficos para a determinaÃ§Ã£o de resÃduos de medicamentos veterinÃ¡rios em alimentos. Quimica Nova, 2008, 31, 1190-1198.	0.3	23
38	Residue content of oxytetracycline applied on tomatoes grown in open field and greenhouse. Food Control, 2009, 20, 11-16.	5.5	23
39	Evaluation of the leaching of florfenicol from coated medicated fish feed into water. Environmental Pollution, 2018, 242, 1245-1252.	7.5	23
40	Anthocyanins from Anil Trepador (Cissus sicyoides, Linn.). Journal of Food Science, 1983, 48, 1368-1369.	3.1	22
41	Depletion study and estimation of the withdrawal period for enrofloxacin in pacu (<scp>P</scp>iaractus mesopotamicus). Journal of Veterinary Pharmacology and Therapeutics, 2013, 36, 594-602.	1.3	22
42	Glyphosate and aminomethylphosphonic acid (AMPA) residues in Brazilian honey. Food Additives and Contaminants: Part B Surveillance, 2021, 14, 40-47.	2.8	22
43	Magnesium Deficiency Modulates the Insulin Signaling Pathway in Liver but Not Muscle of Rats. Journal of Nutrition, 2000, 130, 133-138.	2.9	21
44	An SPME?GC?MS Method for Determination of Organochlorine Pesticide Residues in Medicinal Plant Infusions. Chromatographia, 2005, 61, 291-297.	1.3	21
45	Enrofloxacin assay validation and pharmacokinetics following a single oral dose in chickens. Journal of Veterinary Pharmacology and Therapeutics, 2006, 29, 365-372.	1.3	21
46	Depletion study and estimation of the withdrawal period for oxytetracycline in tilapia cultured in Brazil. Journal of Veterinary Pharmacology and Therapeutics, 2012, 35, 90-96.	1.3	21
47	A simple liquid chromatography coupled to quadrupole time of flight mass spectrometry method for macrolide determination in tilapia fillets. Journal of Food Composition and Analysis, 2014, 34, 153-162.	3.9	20
48	Determination of quinolone residues in tilapias (Orechromis niloticus) by HPLC-FLD and LC-MS/MS QToF. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2009, 26, 1331-1340.	2.3	18
49	Pharmacokinetic study of enrofloxacin in Nile tilapia (Oreochromis niloticus) after a single oral administration in medicated feed. Journal of Veterinary Pharmacology and Therapeutics, 2016, 39, 205-208.	1.3	18
50	Ion Selective Electrode for Potentiometric Determination of Saccharin Using a Thin Film of Silsesquioxane 3-n-Propylpyridinium Chloride Polymer Coated-Graphite Rod. Analytical Letters, 2000, 33, 2859-2871.	1.8	17
51	GC-MS determination of organochlorine pesticides in medicinal plants harvested in Brazil. Journal of the Brazilian Chemical Society, 2007, 18, 135-142.	0.6	17
52	Simultaneous determination of streptomycin and oxytetracycline in agricultural antimicrobials by CZE after an experimental design. Journal of Pharmaceutical and Biomedical Analysis, 2007, 43, 450-456.	2.8	17
53	Elimination of the artefact peaks in capillary electrophoresis determination of glutamate by using organic solvents in sample preparation. Journal of Separation Science, 2015, 38, 3781-3787.	2.5	17
54	Occurrence of ivermectin in bovine milk from the Brazilian retail market. Food Additives and Contaminants, 2006, 23, 668-673.	2.0	16

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55	Effects of Dietary Exposure to Sulfamethazine on the Hematological Parameters and Hepatic Oxidative Stress Biomarkers in Nile Tilapia (Oreochromis niloticus). Bulletin of Environmental Contamination and Toxicology, 2016, 97, 528-535.	2.7	16
56	Thermal stability of polyethylene terephthalate food contact materials: Formation of volatiles from retail samples and implications for recycling. Food Additives and Contaminants, 1998, 15, 473-480.	2.0	14
57	Tissue depletion study of enrofloxacin and its metabolite ciprofloxacin in broiler chickens after oral administration of a new veterinary pharmaceutical formulation containing enrofloxacin. Food and Chemical Toxicology, 2017, 105, 8-13.	3.6	14
58	Jaboticaba peel extract decrease autophagy in white adipose tissue and prevents metabolic disorders in mice fed with a high-fat diet. PharmaNutrition, 2018, 6, 147-156.	1.7	14
59	A simple and high-throughput method for multiresidue and multiclass quantitation of antimicrobials in pangasius (Pangasionodon hypophthalmus) fillet by liquid chromatography coupled with tandem mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2019, 1124, 17-25.	2.3	14
60	Characterization of Starch from Ginger Root (Zingiber officinale). Starch/Staerke, 1982, 34, 40-44.	2.1	13
61	Depletion study, withdrawal period calculation and bioaccumulation of sulfamethazine in tilapia (Oreochromis niloticus) treated with medicated feed. Chemosphere, 2018, 197, 89-95.	8.2	13
62	Occurrence of antimicrobial residues in tilapia (Oreochromis niloticus) fillets produced in Brazil and available at the retail market. Food Research International, 2021, 140, 109865.	6.2	13
63	Sugars and Acid Analysis and Effect of Heating on Color Stability of Northwest Concord Grape Juice. Journal of Food Science, 1982, 47, 1883-1885.	3.1	12
64	LC-APCI-MS-MS methodology for determination of glybenclamide in human plasma. Analytical and Bioanalytical Chemistry, 2004, 378, 499-503.	3.7	12
65	Chromatographic determination of riboflavin in the presence of tetracyclines in skimmed and full cream milk using fluorescence detection. Journal of the Brazilian Chemical Society, 2005, 16, 1174.	0.6	12
66	Moxidectin residues in tissues of lambs submitted to three endoparasite control programs. Research in Veterinary Science, 2017, 114, 406-411.	1.9	12
67	Faecal excretion of moxidectin in lambs and its persistence in different environmental conditions. Small Ruminant Research, 2019, 174, 26-33.	1.2	11
68	Onâ€line electroextraction in capillary electrophoresis: Application on the determination of glutamic acid in soy sauces. Electrophoresis, 2019, 40, 322-329.	2.4	11
69	Exploring miniaturized sample preparation approaches combined with LC-QToF-MS for the analysis of sulfonamide antibiotic residues in meat- and/or egg-based baby foods. Food Chemistry, 2022, 366, 130587.	8.2	11
70	A method to determine volatile contaminants in polyethylene terephthalate (PET) packages by HDC-GC-FID and its application to post-consumer materials. Food Science and Technology, 2010, 30, 1046-1055.	1.7	11
71	Streptomycin and dihydrostreptomycin residues in bovine milk from the Brazilian retail market. Food Additives and Contaminants: Part B Surveillance, 2010, 3, 156-162.	2.8	10
72	A simple method for the determination of fluoroquinolone residues in tilapia (<i>Oreochromis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67 and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2013, 30, 813-825.	2.3	10

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73	High precision and selectivity for quantitation of enrofloxacin and ciprofloxacin in five chicken tissues using solid phase extraction and ESI LC-MS/MS for application in monitoring residues. Analytical Methods, 2015, 7, 3291-3297.	2.7	10
74	Effect of Food Ingredients on the Viscosity of Phosphate Monoesters of Corn Starch. Starch/Staerke, 1986, 38, 124-128.	2.1	9
75	Electric field-assisted solid phase extraction and cleanup of ionic compounds in complex food matrices: Fluoroquinolones in eggs. Talanta, 2016, 152, 498-503.	5.5	9
76	Hydrophilic interaction liquid chromatography coupled to quadrupole time-of-flight mass spectrometry as a potential combination for the determination of sulfonamide residues in complex infant formula matrices. Journal of Chromatography A, 2020, 1633, 461606.	3.7	9
77	Isolation and Characterization of Starch from Bamboo Culm (Guadua flabellata). Starch/Staerke, 1987, 39, 158-160.	2.1	8
78	Migration of Residual Nonvolatile and Inorganic Compounds from Recycled Post-Consumer PET and HDPE. Journal of the Brazilian Chemical Society, 2014, , .	0.6	8
79	Study of the chemical composition and ecotoxicological evaluation of essential oils in Daphnia magna with potential use in aquaculture. Aquaculture Research, 2021, 52, 3415-3424.	1.8	8
80	Ecological risk assessment of Piper aduncum essential oil in non-target organisms. Acta Amazonica, 2021, 51, 71-78.	0.7	8
81	Nutritional attributes of a sweet corn fibrous residue. Journal of Agricultural and Food Chemistry, 1991, 39, 740-743.	5.2	7
82	Contaminantes volÃ¡teis provenientes de embalagens plÃ¡sticas: desenvolvimento e validaÃ§Ã£o de mÃ©todos analÃticos. Quimica Nova, 2008, 31, 1522-1532.	0.3	7
83	Deltamethrin and Permethrin in the liver and heart of Wistar rats submitted to oral subchronic exposure. Journal of the Brazilian Chemical Society, 2011, 22, 891-896.	0.6	7
84	Multiresidue Method for Quantification of Sulfonamides and Trimethoprim in Tilapia Fillet by Liquid Chromatography Coupled to Quadrupole Time-of-Flight Mass Spectrometry Using QuEChERS for Sample Preparation. Journal of Analytical Methods in Chemistry, 2018, 2018, 1-10.	1.6	7
85	Aspectos analÃticos e regulatÃ³rios na determinaÃ§Ã£o de resÃduos de macrolÃdeos em alimentos de origem animal por cromatografia lÃquida associada Ã espectrometria de massas. Quimica Nova, 2013, 36, 449-461.	0.3	6
86	Moxidectin residues in lamb tissues: Development and validation of analytical method by UHPLC-MS/MS. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2018, 1072, 390-396.	2.3	6
87	Analysis of insecticide residues in honey by liquid chromatography tandem mass spectrometry using QuEChERS optimized by the Plackett Burman design. CYTA - Journal of Food, 2021, 19, 326-332.	1.9	6
88	Effect of Sucrose Addition on the Sugar and Sorbitol Composition of Frozen Sweet Cherries and Their Derived Concentrates. Journal of Food Science, 1982, 47, 281-283.	3.1	5
89	Magnesium deficiency improves glucose homeostasis in the rat: studiesin vivoand in isolated isletsin vitro. British Journal of Nutrition, 2001, 85, 549-552.	2.3	5
90	Applicability of MALDIâ€TOF MS for determination of quinolone residues in fish. Journal of Mass Spectrometry, 2019, 54, 1008-1012.	1.6	5

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91	Role of bioactive metabolites from Acremonium camptosporum associated with the marine sponge Aplysina fulva. Chemosphere, 2021, 274, 129753.	8.2	5
92	Depletion study and estimation of the withdrawal period for albendazole in tambaqui (Colossoma) Tj ETQq0 0 0 rgBT /Overlock 10 Tf albendazole-containing feed. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2021, 38, 1883-1896.	2.3	5
93	L-glutamate: a key amino acid for senory and metabolic functions. Archivos Latinoamericanos De Nutricion, 2016, 66, 101-112.	0.3	5
94	Drosophila melanogaster Meigen: 3. sensibilidade ao carbofuran e biomonitoramento de seus resÃduos em repolho. Quimica Nova, 2001, 24, 768-772.	0.3	4
95	Evaluation of Biochemical, Hematological and Histological Parameters in Non Diabetic and Diabetic Wistar Rats Fed with Monosodium Glutamate. Food and Nutrition Sciences (Print), 2013, 04, 66-76.	0.4	4
96	Polyether ionophores residues in Minas Frescal cheese by UHPLC-MS/MS. Food Additives and Contaminants: Part B Surveillance, 2020, 13, 130-138.	2.8	4
97	Development and application of a liquid chromatography-mass spectrometry method for the determination of sugars and organics acids in araza, ceriguela, guava, mango and pitanga. Brazilian Journal of Food Technology, 0, 24, .	0.8	4
98	Occurrence of pesticide residues in Brazilian Apis mellifera beeswax by gas chromatography-tandem mass spectrometry and pesticide hazard evaluation. Journal of Apicultural Research, 0, , 1-7.	1.5	4
99	Phenolic compounds from passion fruit rinds using ultrasound-assisted pressurized liquid extraction and nanofiltration. Journal of Food Engineering, 2022, 325, 110977.	5.2	4
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109	Therapeutic efficacy and bioaccumulation of albendazole in the treatment of tambaqui () Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	1.8	3
110	GCâ€“MS determination of organochlorine pesticides in medicinal plants harvested in Brazil. Toxicology Letters, 2006, 164, S242.	0.8	2
111	Development and validation of an analytical method for the determination of 17Î²-estradiol residues in muscle of tambaqui (Colossoma macropomum Cuvier, 1818) by LC-MS/MS and its application in samples from a fish sexual reversion study. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2019, 1128, 121774.	2.3	2
112	Comportamento eletroquÃmico da N-nitrosotiazolidina Ã¡cido carboxÃlico sobre eletrodos de ouro e mercÃºrio. Quimica Nova, 2008, 31, 1067-1072.	0.3	2
113	White tea modulates antioxidant defense of endurance-trained rats. Current Research in Physiology, 2022, 5, 256-264.	1.7	2
114	Protecting capacity of pectin to pyrethroids orally administered in histological changes. Toxicology Letters, 2006, 164, S240-S241.	0.8	1
115	Thermal stability of polyethylene terephthalate (PET): oligomer distribution and formation of volatiles. Packaging Technology and Science, 1999, 12, 29-36.	2.8	1
116	Nitrosamines. , 2008, , 687-705.		1
117	Aspectos de legislaÃ§Ã£o do mercado internacional de embalagens plÃ¡sticas para alimentos. Polimeros, 1998, 8, 42-52.	0.7	0
118	Evaluation of the daily nitrate intake through infant formulas in Brazil. Toxicology Letters, 2006, 164, S59.	0.8	0
119	Effect of pectin in eletrocardiographics changes induced by permethrin and deltamethrin in Wistar rats. Toxicology Letters, 2006, 164, S240.	0.8	0
120	Effect of processing on the degradation of tetracyclines in milk and milk products. Toxicology Letters, 2006, 164, S274.	0.8	0
121	Determination of volatile N-nitrosamines in sausages by HS-SPME-GC-TEA. Toxicology Letters, 2006, 164, S274-S275.	0.8	0
122	Dietary Monosodium Glutamate Does Not Affect the Electrocardiographic Profiles of Diabetic and Nondiabetic Wistar Rats. Food and Nutrition Sciences (Print), 2019, 10, 613-625.	0.4	0