

Scheilla Vitorino Carvalho de Souza

List of Publications by Year in descending order

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43
papers

730
citations

686830

13
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26
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43
all docs

43
docs citations

43
times ranked

963
citing authors

#	ARTICLE	IF	CITATIONS
1	A procedure to assess linearity by ordinary least squares method. <i>Analytica Chimica Acta</i> , 2005, 552, 25-35.	2.6	197
2	Simultaneous analysis of 25 phenolic compounds in grape juice for HPLC: Method validation and characterization of São Francisco Valley samples. <i>Microchemical Journal</i> , 2013, 110, 665-674.	2.3	87
3	Detection of several common adulterants in raw milk by MID-infrared spectroscopy and one-class and multi-class multivariate strategies. <i>Food Chemistry</i> , 2017, 230, 68-75.	4.2	66
4	Determination of main fruits in adulterated nectars by ATR-FTIR spectroscopy combined with multivariate calibration and variable selection methods. <i>Food Chemistry</i> , 2018, 254, 272-280.	4.2	37
5	Detection of adulterants in grape nectars by attenuated total reflectance Fourier-transform mid-infrared spectroscopy and multivariate classification strategies. <i>Food Chemistry</i> , 2018, 266, 254-261.	4.2	37
6	Simultaneous analysis of 10 polycyclic aromatic hydrocarbons in roasted coffee by isotope dilution gas chromatography-mass spectrometry: Optimization, in-house method validation and application to an exploratory study. <i>Food Control</i> , 2015, 51, 140-148.	2.8	34
7	Analysis of semicarbazide in baby food by liquid chromatography tandem mass spectrometry (LC-MS/MS) in-house method validation. <i>Journal of Chromatography A</i> , 2005, 1077, 151-158.	1.8	29
8	In-house method validation: Application in arsenic analysis. <i>Journal of Food Composition and Analysis</i> , 2007, 20, 241-247.	1.9	26
9	Accelerated solvent extraction method for the quantification of polycyclic aromatic hydrocarbons in cocoa beans by gas chromatography-mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2017, 1053, 87-100.	1.2	21
10	A Rapid Single-Extraction Method for the Simultaneous Determination of Aflatoxins B1, B2, G1, G2, Fumonisin B1, and Zearalenone in Corn Meal by Ultra Performance Liquid Chromatography Tandem Mass Spectrometry. <i>Food Analytical Methods</i> , 2017, 10, 1631-1644.	1.3	20
11	Variable selection for multivariate classification aiming to detect individual adulterants and their blends in grape nectars. <i>Talanta</i> , 2018, 190, 55-61.	2.9	20
12	An appropriate and systematized procedure for validating qualitative methods: Its application in the detection of sulfonamide residues in raw milk. <i>Analytica Chimica Acta</i> , 2014, 830, 11-22.	2.6	19
13	Lead contamination in food consumed and produced in Brazil: Systematic review and meta-analysis. <i>Food Research International</i> , 2019, 126, 108671.	2.9	17
14	Determining performance parameters in qualitative multivariate methods using probability of detection (POD) curves. Case study: Two common milk adulterants. <i>Talanta</i> , 2017, 168, 23-30.	2.9	15
15	Validação intralaboratorial de método quantitativo para determinação múltipla de resíduos de avermectinas em leite bovino por cromatografia líquida de alta eficiência com detecção de fluorescência. <i>Food Science and Technology</i> , 2007, 27, 823-836.	0.8	12
16	Comparison of Different Multivariate Classification Methods for the Detection of Adulterations in Grape Nectars by Using Low-Field Nuclear Magnetic Resonance. <i>Food Analytical Methods</i> , 2020, 13, 108-118.	1.3	12
17	Single-laboratory validation of a liquid chromatography method for the determination of patulin in apple juice. <i>Food Control</i> , 2009, 20, 569-574.	2.8	11
18	Ethylenethiourea in fruits: Optimization and in-house validation of a method by liquid chromatography tandem mass spectrometry, occurrence and dietary exposure assessment. <i>Food Control</i> , 2014, 42, 321-328.	2.8	9

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19	In-house validation of a method for detection of animal meals in ruminant feeds by microscopy. Food Control, 2006, 17, 85-92.	2.8	7
20	Production and evaluation of a reference material for moisture, ash, and total fat mass fractions, and titratable acidity in whole milk powder. Accreditation and Quality Assurance, 2016, 21, 47-55.	0.4	7
21	Evaluating Matrix Effects in the Analysis of Polycyclic Aromatic Hydrocarbons from Food: Can These Interferences Be Neglected for Isotope Dilution?. Food Analytical Methods, 2017, 10, 1488-1499.	1.3	7
22	Eficiência de um kit de ELISA na detecção e quantificação de aflatoxina M1 em leite e investigação da ocorrência no estado de Minas Gerais. Food Science and Technology, 1999, 19, 401-405.	0.8	7
23	Performance improvement and single laboratory validation of classical qualitative methods for the detection of adulterants in milk: starch, chlorides and sucrose. Analytical Methods, 2015, 7, 9692-9701.	1.3	6
24	Screening Method for the Detection of Other Allergenic Nuts in Cashew Nuts Using Chemometrics and a Portable Near-Infrared Spectrophotometer. Food Analytical Methods, 2022, 15, 1074-1084.	1.3	6
25	In-house method validation and occurrence of alpha-, beta-endosulfan, endosulfan sulphate, lambda-cyhalothrin, procymidone and trifluralin residues in strawberry. Food Science and Technology, 2013, 33, 765-775.	0.8	3
26	Interlaboratory Validation of Modified Classical Qualitative Methods for Detection of Adulterants in Milk: Starch, Chloride, and Sucrose. Food Analytical Methods, 2016, 9, 2509-2520.	1.3	3
27	Otimização e validação de método para determinação de resíduos de oxitetraciclina, tetraciclina e clortetraciclina em leite por cromatografia líquida de alta eficiência. Food Science and Technology, 2005, 25, 139-146.	0.8	3
28	Effect of thermal processing on the antigenicity of allergenic milk, egg and soy proteins. Journal of Food Science and Technology, 2022, 59, 2617-2628.	1.4	3
29	Determinação de resíduos de avermectinas em fgado bovino por cromatografia líquida de alta eficiência. Food Science and Technology, 2003, 23, 54-58.	0.8	2
30	Reference Material for the Determination of Polychlorodibenzo-p-dioxins, Polychlorodibenzo-furans, and Polychlorinated Biphenyls in Fish: Production Process, Homogeneity, and Stability. Food Analytical Methods, 2018, 11, 808-823.	1.3	2
31	Lead in Brazilian food: Exposure assessment and risk characterization. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2021, 38, 315-325.	1.1	2
32	Validação de método para determinação de resíduos de amoxicilina aplicado à validação de limpeza em indústria farmacêutica de penicílicos. Química Nova, 2010, 33, 972-977.	0.3	1
33	Determinação de resíduos de nitrofurazona, furazolidona e nicarbazina em tecidos de origem animal. Food Science and Technology, 2001, 21, 34-38.	0.8	1
34	Métodos para detecção de soja Roundup Ready® em grãos e produtos de soja por reação em cadeia da polimerase: revisão e análise crítica das práticas de validação. Revista Do Instituto Adolfo Lutz, 0, , .	0.0	1
35	Overview of proficiency testing provision in pharmaceutical area in Brazil and an educational scheme for determining mefenamic acid in raw materials. Accreditation and Quality Assurance, 2017, 22, 63-72.	0.4	0
36	Single-laboratory validation of a method for detection of Roundup Ready soy in soybeans: application of new strategies for qualitative validation. Quality Assurance and Safety of Crops and Foods, 2017, 9, 105-114.	1.8	0

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37	Bt11 event detection by real-time PCR: single-laboratory validation, comparison of DNA extraction and quantification techniques and application. <i>Quality Assurance and Safety of Crops and Foods</i> , 2017, 9, 401-412.	1.8	0
38	Influence in the Drink Preparation Mode Associated Coffee the Antioxidant Capacity of Different Brands. <i>American Journal of Applied Sciences</i> , 2018, 15, 51-59.	0.1	0
39	DETECTION OF ACID NEUTRALIZERS IN FRAUDULENT MILK: FULL VALIDATION OF A CLASSICAL QUALITATIVE METHOD. <i>Quimica Nova</i> , 0, , .	0.3	0
40	Alimentos alergênicos sob a perspectiva regulatória: uma revisão. <i>Research, Society and Development</i> , 2021, 10, e7310111541.	0.0	0
41	Validação intralaboratorial de método para determinação de aflatoxina M1 em leite por cromatografia em camada delgada. <i>Food Science and Technology</i> , 0, 23, 213-220.	0.8	0
42	Avaliação da conformidade de queijos industriais fiscalizados em Minas Gerais, Brasil. <i>Research, Society and Development</i> , 2020, 9, e43791211287.	0.0	0
43	Bulas de antimicrobianos para uso veterinário e saúde pública: uma análise crítica e impactos sob a ótica dos resíduos. <i>Research, Society and Development</i> , 2020, 9, e53291110216.	0.0	0