

Alberto Palma

List of Publications by Year in descending order

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487
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#	ARTICLE	IF	CITATIONS
1	Effect of autohydrolysis on hemicellulose extraction and pyrolytic hydrogen production from Eucalyptus urograndis. Biomass Conversion and Biorefinery, 2022, 12, 4021-4030.	2.9	4
2	Pyrolysis kinetic, thermodynamic and product analysis of different leguminous biomasses by Kissinger-Akahira-Sunose and pyrolysis-gas chromatography-mass spectrometry. Journal of Analytical and Applied Pyrolysis, 2022, 162, 105457.	2.6	19
3	Thermogravimetry Applicability in Compost and Composting Research: A Review. Applied Sciences (Switzerland), 2021, 11, 1692.	1.3	18
4	Tagasaste, leucaena and paulownia: three industrial crops for energy and hemicelluloses production. Biotechnology for Biofuels, 2021, 14, 89.	6.2	7
5	Ultrasound extraction optimization for bioactive molecules from Eucalyptus globulus leaves through antioxidant activity. Ultrasonics Sonochemistry, 2021, 76, 105654.	3.8	25
6	Kinetic of pyrite thermal degradation under oxidative environment. Journal of Thermal Analysis and Calorimetry, 2020, 141, 1157-1163.	2.0	8
7	MSW Compost Valorization by Pyrolysis: Influence of Composting Process Parameters. ACS Omega, 2020, 5, 20810-20816.	1.6	7
8	Kinetic Evolution of Chalcopyrite Thermal Degradation under Oxidative Environment. Mining, Metallurgy and Exploration, 2020, 37, 923-932.	0.4	3
9	Energetic valorization of MSW compost valorization by selecting the maturity conditions. Journal of Environmental Management, 2019, 238, 153-158.	3.8	16
10	An Electrochemical Method for the Determination of Antioxidant Capacities Applied to Components of Spices and Condiments. Journal of the Electrochemical Society, 2017, 164, B97-B102.	1.3	10
11	Evaluation of synergistic and antagonistic effects between some selected antioxidants by means of an electrochemical technique. International Journal of Food Science and Technology, 2017, 52, 1639-1644.	1.3	3
12	Spectroscopic determination of the dissociation constants of 2,4- and 2,5-dihydroxybenzaldehydes and relationships to their antioxidant activities. Comptes Rendus Chimie, 2017, 20, 365-369.	0.2	3
13	A Contribution on the Elucidation of the Electrooxidation Mechanism of Gentsaldehyde on a Glassy Carbon Electrode. Journal of the Electrochemical Society, 2016, 163, H1127-H1131.	1.3	3
14	Assessment of compost maturity by using an electronic nose. Waste Management, 2016, 48, 174-180.	3.7	24
15	Elucidation of the Electrochemical Oxidation Mechanism of the Antioxidant Sesamol on a Glassy Carbon Electrode. Journal of the Electrochemical Society, 2014, 161, G27-G32.	1.3	13
16	Mechanism of Mercury Electrooxidation in the Presence of Hydrogen Peroxide and Antioxidants. Journal of the Electrochemical Society, 2014, 161, H854-H859.	1.3	10
17	Determination of Antioxidant Activity of Spices and Their Active Principles by Differential Pulse Voltammetry. Journal of Agricultural and Food Chemistry, 2014, 62, 582-589.	2.4	27
18	Analysis of the Interaction of Radical Scavengers with ROS Electrogenerated from Hydrogen Peroxide. Journal of the Electrochemical Society, 2013, 160, H213-H218.	1.3	15

#	ARTICLE	IF	CITATIONS
19	Comparison of the Simple Cyclic Voltammetry (CV) and DPPH Assays for the Determination of Antioxidant Capacity of Active Principles. <i>Molecules</i> , 2012, 17, 5126-5138.	1.7	141