

Clayton Antunes Martin

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

453
citations

1039880

9
h-index

1281743

11
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12
all docs

12
docs citations

12
times ranked

708
citing authors

#	ARTICLE	IF	CITATIONS
1	Tocopherol and fatty acids content and proximal composition of four avocado cultivars (Persea Tj ETQq1 1 0.784314 rgBT /Oyerlock 10	0.3	16
2	Maternal Diet Supplementation with n-6/n-3 Essential Fatty Acids in a 1.2:1.0 Ratio Attenuates Metabolic Dysfunction in MSG-Induced Obese Mice. International Journal of Endocrinology, 2016, 2016, 1-10.	0.6	10
3	Effect of dietary replacement of sunflower oil with perilla oil on the absolute fatty acid composition in Nile tilapia (GIFT). Food Chemistry, 2014, 148, 230-234.	4.2	31
4	Preparation of Fame by Microwave Irradiation Using Boron Trifluoride as a Catalyst. American Journal of Analytical Chemistry, 2012, 03, 288-294.	0.3	7
5	Optimization of the selectivity of a cyanopropyl stationary phase for the gas chromatographic analysis of trans fatty acids. Journal of Chromatography A, 2008, 1194, 111-117.	1.8	36
6	Fatty acid contents of Brazilian soybean oils with emphasis on trans fatty acids. Journal of the Brazilian Chemical Society, 2008, 19, .	0.6	25
7	Trans fatty acid-forming processes in foods: a review. Anais Da Academia Brasileira De Ciencias, 2007, 79, 343-350.	0.3	56
8	Ácidos graxos poliinsaturados Ámega-3 e Ámega-6: importância e ocorrência em alimentos. Revista De Nutricao, 2006, 19, 761-770.	0.4	173
9	Trans Polyunsaturated Fatty Acid Contents in Brazilian Refined Soybean Oil. Analytical Sciences, 2006, 22, 631-633.	0.8	5
10	Trans fatty acid content of Brazilian biscuits. Food Chemistry, 2005, 93, 445-448.	4.2	51
11	Ácidos graxos trans: implicações nutricionais e fontes na dieta. Revista De Nutricao, 2004, 17, 361-368.	0.4	17
12	Antioxidant and antibacterial activity and preliminary toxicity analysis of four varieties of avocado (Persea americana Mill.). Brazilian Journal of Food Technology, 0, 22, .	0.8	26