

DÃ©bora de Andrade Santana

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

288
citations

1162889

8
h-index

1125617

13
g-index

16
all docs

16
docs citations

16
times ranked

504
citing authors

#	ARTICLE	IF	CITATIONS
1	Synthesis of amberlite XAD-2-PC resin for preconcentration and determination of trace elements in food samples by flame atomic absorption spectrometry. <i>Microchemical Journal</i> , 2006, 84, 14-21.	2.3	81
2	Simultaneous determination of 13 phenolic bioactive compounds in guava (<i>Psidium guajava</i> L.) by HPLC-PAD with evaluation using PCA and Neural Network Analysis (NNA). <i>Microchemical Journal</i> , 2017, 133, 583-592.	2.3	58
3	Determination of cobalt, copper and nickel in food samples after pre-concentration on a new pyrocatechol-functionalized polyurethane foam sorbent. <i>Reactive and Functional Polymers</i> , 2007, 67, 573-581.	2.0	33
4	Multielementar/centesimal composition and determination of bioactive phenolics in dried fruits and capsules containing Goji berries (<i>Lycium barbarum</i> L.). <i>Food Chemistry</i> , 2019, 273, 15-23.	4.2	28
5	Multivariate analysis of the composition of bioactive in tea of the species <i>Camellia sinensis</i> . <i>Food Chemistry</i> , 2019, 273, 39-44.	4.2	28
6	Chemical characterization of pressed and refined licuri (<i>Syagrus coronata</i>) oils - doi: 10.4025/actascitechnol.v35i4.20251. <i>Acta Scientiarum - Technology</i> , 2013, 35, .	0.4	14
7	Evaluation of multielement/proximate composition and bioactive phenolics contents of unconventional edible plants from Brazil using multivariate analysis techniques. <i>Food Chemistry</i> , 2021, 363, 129995.	4.2	14
8	Determination of phenolic composition of oilseed whole flours by HPLC-DAD with evaluation using chemometric analyses. <i>Microchemical Journal</i> , 2020, 155, 104683.	2.3	12
9	Cellulose-coated CoFe2O4 nanoparticles as an adsorbent for extraction and preconcentration of bioactive compounds in vinegars. <i>Microchemical Journal</i> , 2019, 147, 102-111.	2.3	8
10	Chemometric Tools Applied to Evaluation of Fruit Bioactive Compounds Extraction. <i>Food Analytical Methods</i> , 2020, 13, 1176-1189.	1.3	7
11	Cartridge development for the solid extraction of phenolic compounds in cachaÃsa samples. <i>Analytical Methods</i> , 2017, 9, 1161-1167.	1.3	2
12	Homogeneity and stability assessment of a candidate to pumpkin seed flour reference material by means of computer vision based chemometrics assisted approach. <i>Food Chemistry</i> , 2022, 368, 130842.	4.2	2
13	Lipid Stability of Soybeans in Grains and Soybeans Processed as Tofu. <i>Journal of Agricultural Science</i> , 2013, 5, .	0.1	1
14	BIOATIVOS FENÃ“LICOS EM CHÃ•DE HIBISCO (<i>HIBISCUS SADBARIFFA</i> L): AVALIAÃƒFO QUIMIOMÃ%TRICA DOS FATORES DE EXTRAÃƒFO E OTIMIZAÃƒFO DO PREPARO. , 0, , 125-140.		0