

Adriana S Franca

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7644626/publications.pdf>

Version: 2024-02-01

107
papers

4,952
citations

101384

36
h-index

98622

67
g-index

111
all docs

111
docs citations

111
times ranked

5322
citing authors

#	ARTICLE	IF	CITATIONS
1	Correlation between cup quality and chemical attributes of Brazilian coffee. <i>Food Chemistry</i> , 2006, 98, 373-380.	4.2	327
2	Surface-Enhanced Raman Spectroscopy Applied to Food Safety. <i>Annual Review of Food Science and Technology</i> , 2013, 4, 369-380.	5.1	305
3	Kinetics and equilibrium studies of methylene blue adsorption by spent coffee grounds. <i>Desalination</i> , 2009, 249, 267-272.	4.0	280
4	Evaluation of untreated coffee husks as potential biosorbents for treatment of dye contaminated waters. <i>Journal of Hazardous Materials</i> , 2008, 155, 507-512.	6.5	275
5	Untreated coffee husks as biosorbents for the removal of heavy metals from aqueous solutions. <i>Journal of Hazardous Materials</i> , 2008, 152, 1073-1081.	6.5	239
6	Microwave heating of foodstuffs. <i>Journal of Food Engineering</i> , 2002, 53, 347-359.	2.7	226
7	Composition of green and roasted coffees of different cup qualities. <i>LWT - Food Science and Technology</i> , 2005, 38, 709-715.	2.5	154
8	Coffee oil as a potential feedstock for biodiesel production. <i>Bioresource Technology</i> , 2008, 99, 3244-3250.	4.8	133
9	Feasibility of ethanol production from coffee husks. <i>Biotechnology Letters</i> , 2009, 31, 1315-1319.	1.1	133
10	Activated carbons from waste biomass: An alternative use for biodiesel production solid residues. <i>Bioresource Technology</i> , 2009, 100, 1786-1792.	4.8	122
11	FTIR Analysis for Quantification of Fatty Acid Methyl Esters in Biodiesel Produced by Microwave-Assisted Transesterification. <i>International Journal of Environmental Science and Development</i> , 2015, 6, 964-969.	0.2	113
12	Physical and chemical attributes of defective crude and roasted coffee beans. <i>Food Chemistry</i> , 2005, 90, 89-94.	4.2	105
13	Proximate composition and fatty acids profile of green and roasted defective coffee beans. <i>LWT - Food Science and Technology</i> , 2006, 39, 235-239.	2.5	97
14	Sulfonated activated carbon from corn cobs as heterogeneous catalysts for biodiesel production using microwave-assisted transesterification. <i>Renewable Energy</i> , 2019, 143, 1710-1716.	4.3	97
15	A preliminary evaluation of the effect of processing temperature on coffee roasting degree assessment. <i>Journal of Food Engineering</i> , 2009, 92, 345-352.	2.7	94
16	A preliminary study on the feasibility of using the composition of coffee roasting exhaust gas for the determination of the degree of roast. <i>Journal of Food Engineering</i> , 2001, 47, 241-246.	2.7	92
17	Discrimination between roasted coffee, roasted corn and coffee husks by Diffuse Reflectance Infrared Fourier Transform Spectroscopy. <i>LWT - Food Science and Technology</i> , 2013, 50, 715-722.	2.5	90
18	Physicochemical characterization, antioxidant capacity, total phenolic and proanthocyanidin content of flours prepared from pequi (<i>Caryocar brasiliense</i> Camb.) fruit by-products. <i>Food Chemistry</i> , 2017, 225, 146-153.	4.2	89

#	ARTICLE	IF	CITATIONS
19	Evaluation of the potential of FTIR and chemometrics for separation between defective and non-defective coffees. <i>Food Chemistry</i> , 2012, 132, 1368-1374.	4.2	87
20	Discrimination between defective and non-defective Brazilian coffee beans by their volatile profile. <i>Food Chemistry</i> , 2008, 106, 787-796.	4.2	84
21	Evaluation of the potential of SPME-GC-MS and chemometrics to detect adulteration of ground roasted coffee with roasted barley. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 257-261.	1.9	77
22	Microwave assisted thermal treatment of defective coffee beans press cake for the production of adsorbents. <i>Bioresource Technology</i> , 2010, 101, 1068-1074.	4.8	71
23	Buriti (<i>Mauritia flexuosa</i> L. f.) fruit by-products flours: Evaluation as source of dietary fibers and natural antioxidants. <i>Food Chemistry</i> , 2019, 270, 53-60.	4.2	70
24	Mid infrared spectroscopy and chemometrics as tools for the classification of roasted coffees by cup quality. <i>Food Chemistry</i> , 2018, 245, 1052-1061.	4.2	66
25	Sustainable synthesis of epoxidized waste cooking oil and its application as a plasticizer for polyvinyl chloride films. <i>European Polymer Journal</i> , 2018, 99, 142-149.	2.6	65
26	A comparative study of chemical attributes and levels of amines in defective green and roasted coffee beans. <i>Food Chemistry</i> , 2007, 101, 26-32.	4.2	59
27	Discrimination between defective and non-defective roasted coffees by diffuse reflectance infrared Fourier transform spectroscopy. <i>LWT - Food Science and Technology</i> , 2012, 47, 505-511.	2.5	58
28	Quantitative evaluation of multiple adulterants in roasted coffee by Diffuse Reflectance Infrared Fourier Transform Spectroscopy (DRIFTS) and chemometrics. <i>Talanta</i> , 2013, 115, 563-568.	2.9	57
29	Potential markers of coffee genotypes grown in different Brazilian regions: A metabolomics approach. <i>Food Research International</i> , 2014, 61, 75-82.	2.9	56
30	Application of elastic net and infrared spectroscopy in the discrimination between defective and non-defective roasted coffees. <i>Talanta</i> , 2014, 128, 393-400.	2.9	54
31	An Overview of the Potential Uses for Coffee Husks. , 2015, , 283-291.		54
32	Fourier transform infrared spectroscopy and near infrared spectroscopy for the quantification of defects in roasted coffees. <i>Talanta</i> , 2015, 134, 379-386.	2.9	53
33	Performance of diffuse reflectance infrared Fourier transform spectroscopy and chemometrics for detection of multiple adulterants in roasted and ground coffee. <i>LWT - Food Science and Technology</i> , 2013, 53, 395-401.	2.5	51
34	Modeling and simulation of petroleum coke calcination in rotary kilns. <i>Fuel</i> , 2001, 80, 1611-1622.	3.4	49
35	Physical characterization of non-defective and defective Arabica and Robusta coffees before and after roasting. <i>Journal of Food Engineering</i> , 2009, 92, 474-479.	2.7	47
36	The effect of roasting on the presence of bioactive amines in coffees of different qualities. <i>Food Chemistry</i> , 2005, 90, 287-291.	4.2	45

#	ARTICLE	IF	CITATIONS
37	Chemical characterisation of non-defective and defective green arabica and robusta coffees by electrospray ionization-mass spectrometry (ESI-MS). <i>Food Chemistry</i> , 2008, 111, 490-497.	4.2	43
38	Fluorescence spectroscopy as tool for the geographical discrimination of coffees produced in different regions of Minas Gerais State in Brazil. <i>Food Control</i> , 2017, 77, 25-31.	2.8	39
39	Potential of pequi (<i>Caryocar brasiliense</i> Camb.) peels as sources of highly esterified pectins obtained by microwave assisted extraction. <i>LWT - Food Science and Technology</i> , 2018, 87, 575-580.	2.5	37
40	Simultaneous Detection of Multiple Adulterants in Ground Roasted Coffee by ATR-FTIR Spectroscopy and Data Fusion. <i>Food Analytical Methods</i> , 2017, 10, 2700-2709.	1.3	36
41	Malachite green adsorption by mango (<i>Mangifera indica</i> L.) seed husks: Kinetic, equilibrium and thermodynamic studies. <i>Desalination and Water Treatment</i> , 2010, 19, 241-248.	1.0	33
42	Discrimination between Immature and Mature Green Coffees by Attenuated Total Reflectance and Diffuse Reflectance Fourier Transform Infrared Spectroscopy. <i>Journal of Food Science</i> , 2011, 76, C1162-8.	1.5	30
43	NUMERICAL SIMULATION OF INTERMITTENT AND CONTINUOUS DEEP-BED DRYING OF BIOLOGICAL MATERIALS. <i>Drying Technology</i> , 1994, 12, 1537-1360.	1.7	29
44	Removal of phenylalanine from aqueous solutions with thermo-chemically modified corn cobs as adsorbents. <i>LWT - Food Science and Technology</i> , 2013, 51, 1-8.	2.5	29
45	FTIR and PLS-regression in the evaluation of bioactive amines, total phenolic compounds and antioxidant potential of dark chocolates. <i>Food Chemistry</i> , 2021, 357, 129754.	4.2	29
46	Batch and Column Studies of Phenol Adsorption by an Activated Carbon Based on Acid Treatment of Corn Cobs. <i>International Journal of Engineering and Technology</i> , 2015, 7, 459-464.	0.1	29
47	Finite element analysis of microwave heating of solid products. <i>International Communications in Heat and Mass Transfer</i> , 2000, 27, 527-536.	2.9	28
48	Chemical Characterization of Coffee Husks, a By-Product of <i>Coffea arabica</i> Production. <i>Foods</i> , 2021, 10, 3125.	1.9	28
49	Attenuated Total Reflectance Fourier Transform Spectroscopy (ATR-FTIR) and chemometrics for discrimination of espresso coffees with different sensory characteristics. <i>Food Chemistry</i> , 2019, 273, 178-185.	4.2	27
50	Evaluation of the performance of an agricultural residue-based activated carbon aiming at removal of phenylalanine from aqueous solutions. <i>LWT - Food Science and Technology</i> , 2012, 49, 155-161.	2.5	24
51	Polysaccharide-rich fraction of spent coffee grounds as promising biomaterial for films fabrication. <i>Carbohydrate Polymers</i> , 2020, 233, 115851.	5.1	24
52	Development and characterization of biopolymeric films of galactomannans recovered from spent coffee grounds. <i>Journal of Food Engineering</i> , 2021, 289, 110083.	2.7	22
53	ADAPTIVE FINITE ELEMENT ANALYSIS OF TRANSIENT THERMAL PROBLEMS. <i>Numerical Heat Transfer, Part B: Fundamentals</i> , 1994, 26, 273-292.	0.6	20
54	FTIR and Chemometrics as Effective Tools in Predicting the Quality of Specialty Coffees. <i>Food Analytical Methods</i> , 2020, 13, 275-283.	1.3	19

#	ARTICLE	IF	CITATIONS
55	Potential Uses of Spent Coffee Grounds in the Food Industry. <i>Foods</i> , 2022, 11, 2064.	1.9	19
56	BIXIN POWDER PRODUCTION IN CONICAL SPOUTED BED UNITS. <i>Drying Technology</i> , 1998, 16, 1855-1879.	1.7	18
57	Evaluation of an Adsorbent Based on Agricultural Waste (Corn Cobs) for Removal of Tyrosine and Phenylalanine from Aqueous Solutions. <i>BioMed Research International</i> , 2013, 2013, 1-8.	0.9	17
58	Concomitant Use of Fourier Transform Infrared Attenuated Total Reflectance Spectroscopy and Chemometrics for Quantification of Multiple Adulterants in Roasted and Ground Coffee. <i>Journal of Spectroscopy</i> , 2016, 2016, 1-7.	0.6	17
59	Malachite Green Adsorption by a Residue-based Microwave-activated Adsorbent. <i>Clean - Soil, Air, Water</i> , 2010, 38, 843-849.	0.7	16
60	Characterization of jabuticaba (<i>Plinia cauliflora</i>) peel flours and prediction of compounds by FTIR analysis. <i>LWT - Food Science and Technology</i> , 2020, 133, 110135.	2.5	16
61	Use of <i>Raphanus sativus</i> L. press cake, a solid residue from biodiesel processing, in the production of adsorbents by microwave activation. <i>Environmental Technology (United Kingdom)</i> , 2011, 32, 1073-1083.	1.2	15
62	Adaptive finite element analysis of microwave driven convection. <i>International Communications in Heat and Mass Transfer</i> , 1996, 23, 177-186.	2.9	14
63	Understanding amino acids and bioactive amines changes during on-farm cocoa fermentation. <i>Journal of Food Composition and Analysis</i> , 2021, 97, 103776.	1.9	13
64	Modeling and Simulation of Pulsatile Blood Flow with a Physiologic Wave Pattern. <i>Artificial Organs</i> , 2003, 27, 478-485.	1.0	11
65	A comparative evaluation of methodologies for water content determination in green coffee. <i>LWT - Food Science and Technology</i> , 2007, 40, 1300-1303.	2.5	11
66	Thermal conversion of defective coffee beans for energy purposes: Characterization and kinetic modeling. <i>Renewable Energy</i> , 2020, 147, 1275-1291.	4.3	11
67	Comparison of Spectroscopy-Based Methods and Chemometrics to Confirm Classification of Specialty Coffees. <i>Foods</i> , 2022, 11, 1655.	1.9	11
68	Influence of cocoa clones on the quality and functional properties of chocolate – Nitrogenous compounds. <i>LWT - Food Science and Technology</i> , 2020, 134, 110202.	2.5	10
69	Profile of bioactive compounds in pequi (<i>Caryocar brasiliense</i> Camb.) peel flours. <i>Food Chemistry</i> , 2021, 350, 129221.	4.2	9
70	Chemical Characterization and Bioaccessibility Assessment of Bioactive Compounds from Umbu (<i>Spondias tuberosa</i> A.) Fruit Peel and Pulp Flours. <i>Foods</i> , 2021, 10, 2597.	1.9	9
71	Vibrational spectroscopy for food quality and safety screening. , 2015, , 165-194.		8
72	Quantitative analysis of acidity level in virgin coconut oils by Fourier transform infrared spectroscopy and chemometrics. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1350-1357.	1.0	8

#	ARTICLE	IF	CITATIONS
73	Transverse flow of coffee beans in rotating roasters. <i>Journal of Food Engineering</i> , 2006, 75, 142-148.	2.7	7
74	Circulation flow reactor with ultrasound irradiation for the transesterification of vegetable oils. <i>Renewable Energy</i> , 2015, 83, 1059-1065.	4.3	7
75	FTMIR-PLS as a promising method for rapid detection of adulteration by waste whey in raw milk. <i>Dairy Science and Technology</i> , 2016, 96, 123-131.	2.2	7
76	Feasibility of ethanol production from coffee husks. <i>Journal of Biotechnology</i> , 2008, 136, S269.	1.9	6
77	ERROR ESTIMATION AND ADAPTIVITY IN FINITE ELEMENT ANALYSIS OF CONVECTIVE HEAT TRANSFER PROBLEMS, PART I: THEORETICAL CONSIDERATIONS. <i>Numerical Heat Transfer, Part B: Fundamentals</i> , 1996, 29, 479-490.	0.6	5
78	Simulation of oxygen mass transfer in aeration systems. <i>International Communications in Heat and Mass Transfer</i> , 1998, 25, 853-862.	2.9	5
79	Flours Based on Exotic Fruits and Their Processing Residues – Features and Potential Applications to Health and Disease Prevention. , 2019, , 387-401.		5
80	Use of Safe Substances as Additives for PVC Films and Their Effect on Enzymatic Browning of Gala Apples. <i>Food and Bioprocess Technology</i> , 2020, 13, 1380-1391.	2.6	5
81	POTENTIAL USE OF <i>Crambe abyssinica</i> PRESS CAKE AS AN ADSORBENT: BATCH AND CONTINUOUS STUDIES. <i>Environmental Engineering and Management Journal</i> , 2014, 13, 3025-3036.	0.2	5
82	Comparative Evaluation of Activated Carbons Prepared by Thermo-Chemical Activation of Lignocellulosic Residues in Fixed Bed Column Studies. <i>International Journal of Engineering and Technology</i> , 2015, 7, 465-469.	0.1	5
83	Adaptive Finite Element Analysis of Air Flow Inside Grain Dryers. <i>Drying Technology</i> , 1995, 13, 125-146.	1.7	4
84	Preparation and Characterization of Activated Carbons Based on Lignocellulosic Residues. <i>Advanced Materials Research</i> , 0, 856, 69-73.	0.3	4
85	Feasibility of biodiesel production in a continuous flow microwave reactor with static mixing. , 2017, , .		4
86	Potential of Diffuse Reflectance Infrared Fourier Transform Spectroscopy and Chemometrics for Coffee Quality Evaluation. <i>International Journal of Electrical Energy</i> , 2016, , .	0.4	4
87	ERROR ESTIMATION AND ADAPTIVITY IN FINITE ELEMENT ANALYSIS OF CONVECTIVE HEAT TRANSFER PROBLEMS, PART II: VALIDATION AND APPLICATIONS. <i>Numerical Heat Transfer, Part B: Fundamentals</i> , 1996, 29, 491-508.	0.6	3
88	Preparation, preliminary characterization and mechanical properties of epoxy composites reinforced with spent coffee grounds. , 2017, , .		3
89	Applications of smartphones in food analysis. , 2021, , 249-268.		3
90	The Effect of Variations in Fresh-Cut Apple Composition on the Performance of Polyvinyl Chloride Active Films. <i>Food and Bioprocess Technology</i> , 2021, 14, 352-361.	2.6	3

#	ARTICLE	IF	CITATIONS
91	Comparison of Microwave Assisted Thermo-Chemical Procedures in the Production of Adsorbents for Wastewater Treatment. International Journal of Environmental Science and Development, 2015, 6, 888-894.	0.2	3
92	The Application of Adaptive Finite Element Analysis to Heat and Mass Transfer Problems. Biosystems Engineering, 1995, 62, 49-59.	0.4	2
93	Activated carbons based on solid residues from coffee biodiesel production. Journal of Biotechnology, 2008, 136, S654-S655.	1.9	2
94	ALTERNATIVE USES FOR COFFEE HUSKS " A SOLID WASTE FROM GREEN COFFEE PRODUCTION. , 2009, , .		2
95	Epoxidized Vegetable Oil as a Sustainable Ingredient in Welding Electrode Coatings. Advanced Materials Research, 0, 856, 87-91.	0.3	2
96	Melanoidin Removal Mechanism in An Aqueous Adsorption System: An Equilibrium, Kinetic and Thermodynamic Study. Recent Patents on Food, Nutrition & Agriculture, 2015, 7, 35-46.	0.5	2
97	Epoxy Resin as a Binder in the Preparation of Rutile Coated Electrodes. Applied Mechanics and Materials, 0, 798, 419-423.	0.2	2
98	USE OF <i>CRAMBE ABYSSINICA</i> PRESS CAKE AS A BIOSORBENT FOR WASTEWATER TREATMENT. , 2009, , .		2
99	Characterization of an absorbent based onRaphanus sativus(L. var.), a solid residue from biodiesel production, for the removal of methylene blue. , 2010, , .		2
100	Comparative Evaluation of Activated Carbons Prepared by Thermo-Chemical Activation of Lignocellulosic Residues Aiming at Phenol Removal. Advanced Materials Research, 2014, 1016, 309-314.	0.3	1
101	Spectroscopic Methods for Chemometric Identification of Defective and Nondefective Coffees. , 2015, , 943-952.		1
102	Comparative Evaluation of Acid and Basic Thermo-Chemical Treatments in the Production of Adsorbents Based on Biodiesel Production Solid Residue. International Journal of Environmental Science and Development, 2016, 7, 234-239.	0.2	1
103	Effect of Peroxide Treatment on Functional and Technological Properties of Fiber-Rich Powders Based on Spent Coffee Grounds. International Journal of Electrical Energy, 2016, , .	0.4	1
104	Low cost food waste-based adsorbent for the removal of phenylalanine from aqueous solutions. Journal of Biotechnology, 2008, 136, S468.	1.9	0
105	Error Estimation and Adaptivity in Numerical Methods Applied to Transport Phenomena in Food Systems A paper from the State-of-the-Art in Application of Finite Element Numerical Solutions to Engineering Problems: A Session Honoring Pioneering Contributions. , 2009, , .		0
106	MICROWAVE ASSISTED ACTIVATED CARBON PRODUCTION BASED ON BIODIESEL SOLID RESIDUE (RAPHANUS) Tj ETQq0 0 QrgBT /Ove		
107	Simulation of Temperature Variations in the Human Eye Affected by the Presence of a Tumor. Advanced Materials Research, 0, 816-817, 707-711.	0.3	0