

Adriana S Franca

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

100
papers

3,704
citations

35
h-index

59
g-index

111
ext. papers

4,278
ext. citations

5.2
avg. IF

5.65
L-index

#	Paper	IF	Citations
100	Comparison of Spectroscopy-Based Methods and Chemometrics to Confirm Classification of Specialty Coffees. <i>Foods</i> , 2022 , 11, 1655	4.9	0
99	Chemical Characterization and Bioaccessibility Assessment of Bioactive Compounds from Umbu (A.) Fruit Peel and Pulp Flours. <i>Foods</i> , 2021 , 10,	4.9	3
98	Understanding amino acids and bioactive amines changes during on-farm cocoa fermentation. <i>Journal of Food Composition and Analysis</i> , 2021 , 97, 103776	4.1	6
97	Profile of bioactive compounds in pequi (<i>Caryocar brasiliense</i> Camb.) peel flours. <i>Food Chemistry</i> , 2021 , 350, 129221	8.5	3
96	Development and characterization of biopolymeric films of galactomannans recovered from spent coffee grounds. <i>Journal of Food Engineering</i> , 2021 , 289, 110083	6	9
95	Applications of smartphones in food analysis 2021 , 249-268		0
94	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	8.5	9
93	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	5.1	1
92	Polysaccharide-rich fraction of spent coffee grounds as promising biomaterial for films fabrication. <i>Carbohydrate Polymers</i> , 2020 , 233, 115851	10.3	13
91	Characterization of jaboticaba (<i>Plinia cauliflora</i>) peel flours and prediction of compounds by FTIR analysis. <i>LWT - Food Science and Technology</i> , 2020 , 133, 110135	5.4	6
90	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	5.1	2
89	Influence of cocoa clones on the quality and functional properties of chocolate [Nitrogenous compounds. <i>LWT - Food Science and Technology</i> , 2020 , 134, 110202	5.4	4
88	Thermal conversion of defective coffee beans for energy purposes: Characterization and kinetic modeling. <i>Renewable Energy</i> , 2020 , 147, 1275-1291	8.1	5
87	FTIR and Chemometrics as Effective Tools in Predicting the Quality of Specialty Coffees. <i>Food Analytical Methods</i> , 2020 , 13, 275-283	3.4	7
86	Sulfonated activated carbon from corn cobs as heterogeneous catalysts for biodiesel production using microwave-assisted transesterification. <i>Renewable Energy</i> , 2019 , 143, 1710-1716	8.1	50
85	Flours Based on Exotic Fruits and Their Processing Residues Features and Potential Applications to Health and Disease Prevention 2019 , 387-401		2
84	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	8.5	44

83	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	8.5	21
82	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	5.2	41
81	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	5.4	25
80	Mid infrared spectroscopy and chemometrics as tools for the classification of roasted coffees by cup quality. <i>Food Chemistry</i> , 2018 , 245, 1052-1061	8.5	41
79	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	8.5	50
78	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	6.2	28
77	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	3.4	27
76	Preparation, preliminary characterization and mechanical properties of epoxy composites reinforced with spent coffee grounds 2017 ,		1
75	Feasibility of biodiesel production in a continuous flow microwave reactor with static mixing 2017 ,		2
74	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		7
73	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		4
72	Potential of Diffuse Reflectance Infrared Fourier Transform Spectroscopy and Chemometrics for Coffee Quality Evaluation. <i>International Journal of Electrical Energy</i> , 2016 ,	2	2
71	Comparative Evaluation of Acid and Basic Thermo-Chemical Treatments in the Production of Adsorbents Based on Biodiesel Production Solid Residue. <i>International Journal of Environmental Science and Development</i> , 2016 , 7, 234-239	0.4	1
70	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	1.5	13
69	Circulation flow reactor with ultrasound irradiation for the transesterification of vegetable oils. <i>Renewable Energy</i> , 2015 , 83, 1059-1065	8.1	6
68	Vibrational spectroscopy for food quality and safety screening 2015 , 165-194		6
67	An Overview of the Potential Uses for Coffee Husks 2015 , 283-291		31
66	Fourier transform infrared spectroscopy and near infrared spectroscopy for the quantification of defects in roasted coffees. <i>Talanta</i> , 2015 , 134, 379-386	6.2	29

65	Melanoidin Removal Mechanism in An Aqueous Adsorption System: An Equilibrium, Kinetic and Thermodynamic Study. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2015 , 7, 35-46	1.9	2
64	Epoxy Resin as a Binder in the Preparation of Rutile Coated Electrodes. <i>Applied Mechanics and Materials</i> , 2015 , 798, 419-423	0.3	2
63	Spectroscopic Methods for Chemometric Identification of Defective and Nondefective Coffees 2015 , 943-952		
62	Comparison of Microwave Assisted Thermo-Chemical Procedures in the Production of Adsorbents for Wastewater Treatment. <i>International Journal of Environmental Science and Development</i> , 2015 , 6, 888-894	0.4	2
61	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	0.4	76
60	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	18
59	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	2
58	Application of elastic net and infrared spectroscopy in the discrimination between defective and non-defective roasted coffees. <i>Talanta</i> , 2014 , 128, 393-400	6.2	42
57	Comparative Evaluation of Activated Carbons Prepared by Thermo-Chemical Activation of Lignocellulosic Residues Aiming at Phenol Removal. <i>Advanced Materials Research</i> , 2014 , 1016, 309-314	0.5	1
56	Potential markers of coffee genotypes grown in different Brazilian regions: A metabolomics approach. <i>Food Research International</i> , 2014 , 61, 75-82	7	40
55	POTENTIAL USE OF Crambe abyssinica PRESS CAKE AS AN ADSORBENT: BATCH AND CONTINUOUS STUDIES. <i>Environmental Engineering and Management Journal</i> , 2014 , 13, 3025-3036	0.6	4
54	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	5.4	37
53	Quantitative evaluation of multiple adulterants in roasted coffee by Diffuse Reflectance Infrared Fourier Transform Spectroscopy (DRIFTS) and chemometrics. <i>Talanta</i> , 2013 , 115, 563-8	6.2	45
52	Surface-enhanced Raman spectroscopy applied to food safety. <i>Annual Review of Food Science and Technology</i> , 2013 , 4, 369-80	14.7	257
51	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	5.4	69
50	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	5.4	20
49	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, 978256	3	12
48	Simulation of Temperature Variations in the Human Eye Affected by the Presence of a Tumor. <i>Advanced Materials Research</i> , 2013 , 816-817, 707-711	0.5	

47	Preparation and Characterization of Activated Carbons Based on Lignocellulosic Residues. <i>Advanced Materials Research</i> , 2013 , 856, 69-73	0.5	2
46	Epoxidized Vegetable Oil as a Sustainable Ingredient in Welding Electrode Coatings. <i>Advanced Materials Research</i> , 2013 , 856, 87-91	0.5	2
45	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	5.4	42
44	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	5.4	19
43	Evaluation of the potential of FTIR and chemometrics for separation between defective and non-defective coffees. <i>Food Chemistry</i> , 2012 , 132, 1368-1374	8.5	60
42	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, 1073-83	2.6	12
41	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	3.4	26
40	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		27
39	Malachite Green Adsorption by a Residue-based Microwave-activated Adsorbent. <i>Clean - Soil, Air, Water</i> , 2010 , 38, 843-849	1.6	13
38	Microwave assisted thermal treatment of defective coffee beans press cake for the production of adsorbents. <i>Bioresource Technology</i> , 2010 , 101, 1068-74	11	63
37	Feasibility of ethanol production from coffee husks. <i>Biotechnology Letters</i> , 2009 , 31, 1315-9	3	95
36	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	4.1	61
35	A preliminary evaluation of the effect of processing temperature on coffee roasting degree assessment. <i>Journal of Food Engineering</i> , 2009 , 92, 345-352	6	71
34	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	6	38
33	Kinetics and equilibrium studies of methylene blue adsorption by spent coffee grounds. <i>Desalination</i> , 2009 , 249, 267-272	10.3	225
32	Activated carbons from waste biomass: an alternative use for biodiesel production solid residues. <i>Bioresource Technology</i> , 2009 , 100, 1786-92	11	108
31	ALTERNATIVE USES FOR COFFEE HUSKS A SOLID WASTE FROM GREEN COFFEE PRODUCTION 2009 ,		2
30	Low cost food waste-based adsorbent for the removal of phenylalanine from aqueous solutions. <i>Journal of Biotechnology</i> , 2008 , 136, S468	3.7	

29	Feasibility of ethanol production from coffee husks. <i>Journal of Biotechnology</i> , 2008 , 136, S269	3.7	6
28	Activated carbons based on solid residues from coffee biodiesel production. <i>Journal of Biotechnology</i> , 2008 , 136, S654-S655	3.7	2
27	Untreated coffee husks as biosorbents for the removal of heavy metals from aqueous solutions. <i>Journal of Hazardous Materials</i> , 2008 , 152, 1073-81	12.8	187
26	Evaluation of untreated coffee husks as potential biosorbents for treatment of dye contaminated waters. <i>Journal of Hazardous Materials</i> , 2008 , 155, 507-12	12.8	238
25	Coffee oil as a potential feedstock for biodiesel production. <i>Bioresource Technology</i> , 2008 , 99, 3244-50	11	112
24	Discrimination between defective and non-defective Brazilian coffee beans by their volatile profile. <i>Food Chemistry</i> , 2008 , 106, 787-796	8.5	71
23	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, 490-7	8.5	36
22	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	8.5	50
21	A comparative evaluation of methodologies for water content determination in green coffee. <i>LWT - Food Science and Technology</i> , 2007 , 40, 1300-1303	5.4	8
20	Proximate composition and fatty acids profile of green and roasted defective coffee beans. <i>LWT - Food Science and Technology</i> , 2006 , 39, 235-239	5.4	80
19	Correlation between cup quality and chemical attributes of Brazilian coffee. <i>Food Chemistry</i> , 2006 , 98, 373-380	8.5	249
18	Transverse flow of coffee beans in rotating roasters. <i>Journal of Food Engineering</i> , 2006 , 75, 142-148	6	5
17	Composition of green and roasted coffees of different cup qualities. <i>LWT - Food Science and Technology</i> , 2005 , 38, 709-715	5.4	116
16	Physical and chemical attributes of defective crude and roasted coffee beans. <i>Food Chemistry</i> , 2005 , 90, 89-94	8.5	81
15	The effect of roasting on the presence of bioactive amines in coffees of different qualities. <i>Food Chemistry</i> , 2005 , 90, 287-291	8.5	40
14	Modeling and simulation of pulsatile blood flow with a physiologic wave pattern. <i>Artificial Organs</i> , 2003 , 27, 478-85	2.6	11
13	Microwave heating of foodstuffs. <i>Journal of Food Engineering</i> , 2002 , 53, 347-359	6	190
12	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	6	68

11	Modeling and simulation of petroleum coke calcination in rotary kilns. <i>Fuel</i> , 2001 , 80, 1611-1622	7.1	39
10	Finite element analysis of microwave heating of solid products. <i>International Communications in Heat and Mass Transfer</i> , 2000 , 27, 527-536	5.8	26
9	Simulation of oxygen mass transfer in aeration systems. <i>International Communications in Heat and Mass Transfer</i> , 1998 , 25, 853-862	5.8	5
8	BIXIN POWDER PRODUCTION IN CONICAL SPOUTED BED UNITS. <i>Drying Technology</i> , 1998 , 16, 1855-1872	2.6	16
7	Adaptive finite element analysis of microwave driven convection. <i>International Communications in Heat and Mass Transfer</i> , 1996 , 23, 177-186	5.8	10
6	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	1.3	5
5	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	1.3	3
4	Adaptive Finite Element Analysis of Air Flow Inside Grain Dryers. <i>Drying Technology</i> , 1995 , 13, 125-146	2.6	4
3	The Application of Adaptive Finite Element Analysis to Heat and Mass Transfer Problems. <i>Biosystems Engineering</i> , 1995 , 62, 49-59		2
2	ADAPTIVE FINITE ELEMENT ANALYSIS OF TRANSIENT THERMAL PROBLEMS. <i>Numerical Heat Transfer, Part B: Fundamentals</i> , 1994 , 26, 273-292	1.3	18
1	NUMERICAL SIMULATION OF INTERMITTENT AND CONTINUOUS DEEP-BED DRYING OF BIOLOGICAL MATERIALS. <i>Drying Technology</i> , 1994 , 12, 1537-1360	2.6	21