

# Pedro Silva

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7893225/publications.pdf>

Version: 2024-02-01

21  
papers

591  
citations

687363

13  
h-index

713466

21  
g-index

21  
all docs

21  
docs citations

21  
times ranked

1015  
citing authors

#	ARTICLE	IF	CITATIONS
1	Current trends and recent advances on food authenticity technologies and chemometric approaches. Trends in Food Science and Technology, 2019, 85, 163-176.	15.1	145
2	Food fingerprints – A valuable tool to monitor food authenticity and safety. Food Chemistry, 2019, 278, 144-162.	8.2	125
3	Volatile metabolomic signature of human breast cancer cell lines. Scientific Reports, 2017, 7, 43969.	3.3	54
4	Breast Cancer Metabolomics: From Analytical Platforms to Multivariate Data Analysis. A Review. Metabolites, 2019, 9, 102.	2.9	46
5	Establishment of authenticity and typicality of sugarcane honey based on volatile profile and multivariate analysis. Food Control, 2017, 73, 1176-1188.	5.5	28
6	Differentiation of Fresh and Processed Fruit Juices Using Volatile Composition. Molecules, 2019, 24, 974.	3.8	21
7	Untargeted Urinary <sup>1</sup> H NMR-Based Metabolomic Pattern as a Potential Platform in Breast Cancer Detection. Metabolites, 2019, 9, 269.	2.9	21
8	Volatonic pattern of breast cancer and cancer-free tissues as a powerful strategy to identify potential biomarkers. Analyst, The, 2019, 144, 4153-4161.	3.5	19
9	A new and fast methodology to assess oxidative damage in cardiovascular diseases risk development through eVol-MEPS –UHPLC analysis of four urinary biomarkers. Talanta, 2013, 116, 164-172.	5.5	18
10	Untargeted fingerprinting of cider volatiles from different geographical regions by HS-SPME/GC-MS. Microchemical Journal, 2019, 148, 643-651.	4.5	17
11	A useful strategy based on chromatographic data combined with quality-by-design approach for food analysis applications. The case study of furanic derivatives in sugarcane honey. Journal of Chromatography A, 2017, 1520, 117-126.	3.7	16
12	A Micro-Extraction Technique Using a New Digitally Controlled Syringe Combined with UHPLC for Assessment of Urinary Biomarkers of Oxidatively Damaged DNA. PLoS ONE, 2013, 8, e58366.	2.5	15
13	Establishment of the Volatile Signature of Wine-Based Aromatic Vinegars Subjected to Maceration. Molecules, 2018, 23, 499.	3.8	13
14	Fingerprint targeted compounds in authenticity of sugarcane honey - An approach based on chromatographic and statistical data. LWT - Food Science and Technology, 2018, 96, 82-89.	5.2	11
15	Unraveling Vitis vinifera L. grape maturity markers based on integration of terpenic pattern and chemometric methods. Microchemical Journal, 2018, 142, 367-376.	4.5	11
16	Residue Analysis of Insecticides in Potatoes by QuEChERS-dSPE/UHPLC-PDA. Foods, 2020, 9, 1000.	4.3	11
17	Improved approach based on MALDI-TOF MS for establishment of the fish mucus protein pattern for geographic discrimination of Sparus aurata. Food Chemistry, 2022, 372, 131237.	8.2	7
18	A Systematic AQbD Approach for Optimization of the Most Influential Experimental Parameters on Analysis of Fish Spoilage-Related Volatile Amines. Foods, 2020, 9, 1321.	4.3	5

#	ARTICLE	IF	CITATIONS
19	Application of Quality-by-Design Approach in the Analytical Method Development for Quantification of Sugars in Sugarcane Honey by Reversed-Phase Liquid Chromatography. Food Analytical Methods, 2020, 13, 1634-1649.	2.6	5
20	A Predictive Strategy Based on Volatile Profile and Chemometric Analysis for Traceability and Authenticity of Sugarcane Honey on the Global Market. Foods, 2021, 10, 1559.	4.3	2
21	Chemical Differentiation of Sugarcane Cultivars Based on Volatile Profile and Chemometric Analysis. Journal of Agricultural and Food Chemistry, 2021, 69, 3548-3558.	5.2	1