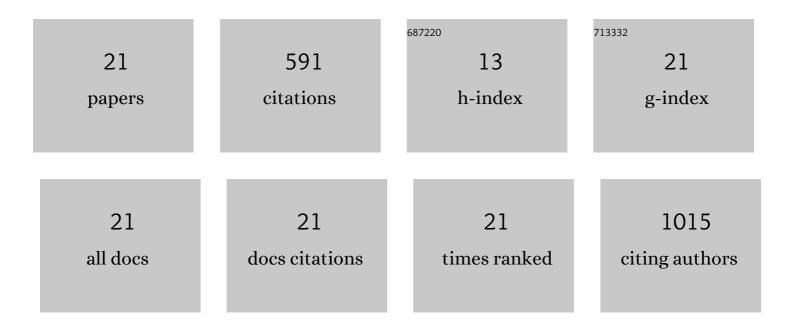
## Pedro Silva

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7893225/publications.pdf Version: 2024-02-01



DEDRO SILVA

#	Article	IF	CITATIONS
1	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.	4.2	7
2	Chemical Differentiation of Sugarcane Cultivars Based on Volatile Profile and Chemometric Analysis. Journal of Agricultural and Food Chemistry, 2021, 69, 3548-3558.	2.4	1
3	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.	1.9	2
4	A Systematic AQbD Approach for Optimization of the Most Influential Experimental Parameters on Analysis of Fish Spoilage-Related Volatile Amines. Foods, 2020, 9, 1321.	1.9	5
5	Residue Analysis of Insecticides in Potatoes by QuEChERS-dSPE/UHPLC-PDA. Foods, 2020, 9, 1000.	1.9	11
6	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.	1.3	5
7	Current trends and recent advances on food authenticity technologies and chemometric approaches. Trends in Food Science and Technology, 2019, 85, 163-176.	7.8	145
8	Breast Cancer Metabolomics: From Analytical Platforms to Multivariate Data Analysis. A Review. Metabolites, 2019, 9, 102.	1.3	46
9	Untargeted fingerprinting of cider volatiles from different geographical regions by HS-SPME/GC-MS. Microchemical Journal, 2019, 148, 643-651.	2.3	17
10	Volatomic pattern of breast cancer and cancer-free tissues as a powerful strategy to identify potential biomarkers. Analyst, The, 2019, 144, 4153-4161.	1.7	19
11	Differentiation of Fresh and Processed Fruit Juices Using Volatile Composition. Molecules, 2019, 24, 974.	1.7	21
12	Untargeted Urinary 1H NMR-Based Metabolomic Pattern as a Potential Platform in Breast Cancer Detection. Metabolites, 2019, 9, 269.	1.3	21
13	Food fingerprints – A valuable tool to monitor food authenticity and safety. Food Chemistry, 2019, 278, 144-162.	4.2	125
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.	2.5	11
15	Unraveling Vitis vinifera L. grape maturity markers based on integration of terpenic pattern and chemometric methods. Microchemical Journal, 2018, 142, 367-376.	2.3	11
16	Establishment of the Volatile Signature of Wine-Based Aromatic Vinegars Subjected to Maceration. Molecules, 2018, 23, 499.	1.7	13
17	Volatile metabolomic signature of human breast cancer cell lines. Scientific Reports, 2017, 7, 43969.	1.6	54
18	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.	1.8	16

PEDRO SILVA

#	Article	IF	CITATIONS
19	Establishment of authenticity and typicality of sugarcane honey based on volatile profile and multivariate analysis. Food Control, 2017, 73, 1176-1188.	2.8	28
20	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.	2.9	18
21	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.	1.1	15