Meinhart, A D

List of Publications by Year
in descending order

44 papers	1,097 citations	516215 16 h-index	414034 32 g-index
44 all docs	44 docs citations	44 times ranked	1589 citing authors

#	Article	IF	Citations
1	Validation of a HPLC method for simultaneous determination of main organic acids in fruits and juices. Food Chemistry, 2012, 135, 150-154.	4.2	194
2	Chlorogenic and caffeic acids in 64 fruits consumed in Brazil. Food Chemistry, 2019, 286, 51-63.	4.2	70
3	Chlorogenic acid isomer contents in 100 plants commercialized in Brazil. Food Research International, 2017, 99, 522-530.	2.9	68
4	A quantitative study on the phenolic compound, tocopherol and fatty acid contents of monovarietal virgin olive oils produced in the southeast region of Brazil. Food Research International, 2014, 62, 74-83.	2.9	56
5	Methylxanthines and Phenolics Content Extracted during the Consumption of Mate (<i>Ilex) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	2.4	55
6	Use of multivariate statistical techniques to optimize the simultaneous separation of 13 phenolic compounds from extra-virgin olive oil by capillary electrophoresis. Talanta, 2011, 83, 1181-1187.	2.9	52
7	Total Phenolics of Virgin Olive Oils Highly Correlate with the Hydrogen Atom Transfer Mechanism of Antioxidant Capacity. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 843-851.	0.8	48
8	Optimisation of a CE method for caffeine analysis in decaffeinated coffee. Food Chemistry, 2010, 120, 1155-1161.	4.2	47
9	Phenolic compounds from yerba mate based beverages â€“ A multivariate optimisation. Food Chemistry, 2016, 190, 1159-1167.	4.2	46
10	Optimization of capillary zone electrophoresis separation and on-line preconcentration of 16 phenolic compounds from wines produced in South America. Food Research International, 2012, 45, 136-144.	2.9	42
11	The effect of the duration of infusion, temperature, and water volume on the rutin content in the preparation of mate tea beverages: An optimization study. Food Research International, 2014, 60, 241-245.	2.9	34
12	Analysis of chlorogenic acids isomers and caffeic acid in 89 herbal infusions (tea). Journal of Food Composition and Analysis, 2018, 73, 76-82.	1.9	32
13	Common sources and composition of phytosterols and their estimated intake by the population in the city of SÃ£o Paulo, Brazil. Nutrition, 2013, 29, 865-871.	1.1	29
14	Chlorogenic acids and flavonoid extraction during the preparation of yerba mate based beverages. Food Research International, 2017, 102, 348-354.	2.9	29
15	Doehlert design-desirability function multi-criteria optimal separation of 17 phenolic compounds from extra-virgin olive oil by capillary zone electrophoresis. Food Chemistry, 2014, 146, 558-568.	4.2	27
16	Study of new sources of six chlorogenic acids and caffeic acid. Journal of Food Composition and Analysis, 2019, 82, 103244.	1.9	21
17	Chemometrics optimization of carbohydrate separations in six food matrices by micellar electrokinetic chromatography with anionic surfactant. Talanta, 2011, 85, 237-244.	2.9	17
18	Quantification of phenolic compounds by capillary zone electrophoresis in extracts of four commercial types of mate herb before and after acid hydrolysis. Food Research International, 2012, 48, 763-768.	2.9	16

#	Article	IF	Citations
19	Evaluation of the sweetener content in diet/light/zero foods and drinks by HPLC-DAD. Journal of Food Science and Technology, 2015, 52, 6900-6913.	1.4	16
20	Multivariate optimization of extraction and validation of phenolic acids in edible mushrooms by capillary electrophoresis. Food Research International, 2019, 126, 108685.	2.9	16
21	Optimization of the Preparation Conditions of Yerba Mate tea Beverage to Maximize Chlorogenic Acids Extraction. Plant Foods for Human Nutrition, 2017, 72, 219-223.	1.4	15
22	Impact of the use of saccharides in the encapsulation of Ilex paraguariensis extract. Food Research International, 2019, 125, 108600.	2.9	15
23	Behavioral impairment and neurotoxic responses of silver catfish Rhamdia quelen exposed to organophosphate pesticide trichlorfon: Protective effects of diet containing rutin. Comparative Biochemistry and Physiology Part - C: Toxicology and Pharmacology, 2021, 239, 108871.	1.3	15
24	Comparison of capillary electrophoresis and high performance liquid chromatography methods for caffeine determination in decaffeinated coffee. Food Science and Technology, 2013, 33, 186-191.	0.8	14
25	Content of lutein in aqueous extracts of yerba mate (Ilex paraguariensis St. Hil). Food Research International, 2016, 82, 165-171.	2.9	14
26	Multivariate Optimisation and Validation of a Method for the Separation of Five Artificial Sweeteners by UPLC-DAD in Nine Food Matrices. Food Analytical Methods, 2015, 8, 1824-1835.	1.3	11
27	Characterization and quantification of bioactive compounds from Ilex paraguariensis residue by HPLCâ€ESIâ€QTOFâ€MS from plants cultivated under different cultivation systems. Journal of Food Science, 2021, 86, 1599-1619.	1.5	11
28	Development of a method for simultaneous analysis of caffeine and taurine in energy drinks by micellar electrokinetic chromatography with diode-array detector. Food Science and Technology, 2019, 39, 673-682.	0.8	9
29	Multivariate Optimization of Chlorogenic Acid Extraction From Brazilian Coffee. Food Analytical Methods, 2017, 10, 2943-2951.	1.3	8
30	Protective effects of diet containing rutin against trichlorfon-induced muscle bioenergetics disruption and impairment on fatty acid profile of silver catfish Rhamdia quelen. Ecotoxicology and Environmental Safety, 2020, 205, 111127.	2.9	8
31	Lipid oxidation and sensory characterization of Omega-3 rich buffalo burgers enriched with chlorogenic acids from the mate (Ilex paraguariensis) tree harvesting residues. Meat Science, 2021, 179, 108534.	2.7	8
32	Technological, sensory, nutritional and bioactive potential of pan breads produced with refined and whole grain buckwheat flours. Food Chemistry: X, 2022, 13, 100243.	1.8	8
33	Optimization of frying oil composition rich in essential fatty acids by mixture design. LWT - Food Science and Technology, 2017, 84, 795-803.	2.5	7
34	Rutin in herbs and infusions: screening of new sources and consumption estimation. Food Science and Technology, 2020, 40, 113-120.	0.8	7
35	Methylxanthines in 100 Brazilian herbs and infusions: determination and consumption. Emirates Journal of Food and Agriculture, 0, , 125.	1.0	7
36	Effect of Solvent Composition on the Extraction of Phenolic Compounds and Antioxidant Capacity of Bacaba Juice (Oenocarpus bacaba Mart.). Food Analytical Methods, 2020, 13, 1119-1128.	1.3	5

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37	Mixed oil formulations enriched in essential fatty acids and reduced ratio of n-6/n-3. European Journal of Lipid Science and Technology, 2017, 119, 1600400.	1.0	4
38	Dilute-and-Shoot Liquid Chromatography Approach for Simple and High-throughput Analysis of 5-Hydroxymethylfurfural in Fruit-based Baby Foods. Food Analytical Methods, 2020, 13, 942-951.	1.3	4
39	Multivariate optimization results in an edible extract from Ilex paraguariensis unexplored residues with a high amount of phenolic compounds. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2022, 57, 23-38.	0.7	4
40	A fast and efficient method for the study of caffeine levels in energy drinks using micellar electrokinetic chromatography (MEKC). Food Science and Technology, 2012, 32, 401-404.	0.8	3
41	Multivariate Analysis as Tool for Optimization of Anthocyanins Extraction from Jambolan (Syzygium) Tj ETQq1 1 0.784314 rgBT /Over	1.3	2
42	Optimization of Electrophoretic Separations of Thirteen Phenolic Compounds using Single Peak Responses and an Interactive Computer Technique. Journal of the Brazilian Chemical Society, 2013, , .	0.6	1
43	Impact of water temperature of chimarrÃ£o on phenolic compounds extraction. Food Science and Technology, 0, , .	0.8	1
44	The addition of residue from pruning of yerba mate (Ilex paraguariensis) in laying hens modulates fatty acid profile and incorporates chlorogenic acid in the egg. Research in Veterinary Science, 2022, 147, 28-36.	0.9	1