

Meinhart, A D

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.

42
papers

770
citations

15
h-index

27
g-index

44
ext. papers

929
ext. citations

4.7
avg, IF

4.05
L-index

#	Paper	IF	Citations
42	Multivariate optimization results in an edible extract from unexplored residues with a high amount of phenolic compounds.. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2022 , 1-16	2.2	0
41	Technological, sensory, nutritional and bioactive potential of pan breads produced with refined and whole grain buckwheat flours.. <i>Food Chemistry: X</i> , 2022 , 13, 100243	4.7	1
40	The addition of residue from pruning of yerba mate (<i>Ilex paraguariensis</i>) in laying hens modulates fatty acid profile and incorporates chlorogenic acid in the egg.. <i>Research in Veterinary Science</i> , 2022 , 147, 28-36	2.5	
39	Characterization and quantification of bioactive compounds from <i>Ilex paraguariensis</i> residue by HPLC-ESI-QTOF-MS from plants cultivated under different cultivation systems. <i>Journal of Food Science</i> , 2021 , 86, 1599-1619	3.4	4
38	Behavioral impairment and neurotoxic responses of silver catfish <i>Rhamdia quelen</i> exposed to organophosphate pesticide trichlorfon: Protective effects of diet containing rutin. <i>Comparative Biochemistry and Physiology Part - C: Toxicology and Pharmacology</i> , 2021 , 239, 108871	3.2	8
37	Lipid oxidation and sensory characterization of Omega-3 rich buffalo burgers enriched with chlorogenic acids from the mate (<i>Ilex paraguariensis</i>) tree harvesting residues. <i>Meat Science</i> , 2021 , 179, 108534	6.4	3
36	Effect of Solvent Composition on the Extraction of Phenolic Compounds and Antioxidant Capacity of Bacaba Juice (<i>Oenocarpus bacaba</i> Mart.). <i>Food Analytical Methods</i> , 2020 , 13, 1119-1128	3.4	4
35	Dilute-and-Shoot Liquid Chromatography Approach for Simple and High-throughput Analysis of 5-Hydroxymethylfurfural in Fruit-based Baby Foods. <i>Food Analytical Methods</i> , 2020 , 13, 942-951	3.4	4
34	Rutin in herbs and infusions: screening of new sources and consumption estimation. <i>Food Science and Technology</i> , 2020 , 40, 113-120	2	2
33	Protective effects of diet containing rutin against trichlorfon-induced muscle bioenergetics disruption and impairment on fatty acid profile of silver catfish <i>Rhamdia quelen</i> . <i>Ecotoxicology and Environmental Safety</i> , 2020 , 205, 111127	7	3
32	Multivariate optimization of extraction and validation of phenolic acids in edible mushrooms by capillary electrophoresis. <i>Food Research International</i> , 2019 , 126, 108685	7	10
31	Chlorogenic and caffeic acids in 64 fruits consumed in Brazil. <i>Food Chemistry</i> , 2019 , 286, 51-63	8.5	42
30	Study of new sources of six chlorogenic acids and caffeic acid. <i>Journal of Food Composition and Analysis</i> , 2019 , 82, 103244	4.1	8
29	Impact of the use of saccharides in the encapsulation of <i>Ilex paraguariensis</i> extract. <i>Food Research International</i> , 2019 , 125, 108600	7	8
28	Development of a method for simultaneous analysis of caffeine and taurine in energy drinks by micellar electrokinetic chromatography with diode-array detector. <i>Food Science and Technology</i> , 2019 , 39, 673-682	2	4
27	Analysis of chlorogenic acids isomers and caffeic acid in 89 herbal infusions (tea). <i>Journal of Food Composition and Analysis</i> , 2018 , 73, 76-82	4.1	20
26	Mixed oil formulations enriched in essential fatty acids and reduced ratio of n-6/n-3. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600400	3	3

25	Chlorogenic acid isomer contents in 100 plants commercialized in Brazil. <i>Food Research International</i> , 2017 , 99, 522-530	7	44
24	Multivariate Optimization of Chlorogenic Acid Extraction From Brazilian Coffee. <i>Food Analytical Methods</i> , 2017 , 10, 2943-2951	3.4	4
23	Chlorogenic acids and flavonoid extraction during the preparation of yerba mate based beverages. <i>Food Research International</i> , 2017 , 102, 348-354	7	17
22	Optimization of frying oil composition rich in essential fatty acids by mixture design. <i>LWT - Food Science and Technology</i> , 2017 , 84, 795-803	5.4	5
21	Optimization of the Preparation Conditions of Yerba Mate tea Beverage to Maximize Chlorogenic Acids Extraction. <i>Plant Foods for Human Nutrition</i> , 2017 , 72, 219-223	3.9	11
20	Phenolic compounds from yerba mate based beverages--A multivariate optimisation. <i>Food Chemistry</i> , 2016 , 190, 1159-1167	8.5	35
19	Content of lutein in aqueous extracts of yerba mate (<i>Ilex paraguariensis</i> St. Hil). <i>Food Research International</i> , 2016 , 82, 165-171	7	10
18	Evaluation of the sweetener content in diet/light/zero foods and drinks by HPLC-DAD. <i>Journal of Food Science and Technology</i> , 2015 , 52, 6900-6913	3.3	10
17	Total Phenolics of Virgin Olive Oils Highly Correlate with the Hydrogen Atom Transfer Mechanism of Antioxidant Capacity. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2015 , 92, 843-851	1.8	33
16	Multivariate Optimisation and Validation of a Method for the Separation of Five Artificial Sweeteners by UPLC-DAD in Nine Food Matrices. <i>Food Analytical Methods</i> , 2015 , 8, 1824-1835	3.4	7
15	A quantitative study on the phenolic compound, tocopherol and fatty acid contents of monovarietal virgin olive oils produced in the southeast region of Brazil. <i>Food Research International</i> , 2014 , 62, 74-83	7	45
14	Doehlert design-desirability function multi-criteria optimal separation of 17 phenolic compounds from extra-virgin olive oil by capillary zone electrophoresis. <i>Food Chemistry</i> , 2014 , 146, 558-68	8.5	22
13	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. <i>Food Research International</i> , 2014 , 60, 241-245	7	27
12	Common sources and composition of phytosterols and their estimated intake by the population in the city of Sã Paulo, Brazil. <i>Nutrition</i> , 2013 , 29, 865-71	4.8	24
11	Comparison of capillary electrophoresis and high performance liquid chromatography methods for caffeine determination in decaffeinated coffee. <i>Food Science and Technology</i> , 2013 , 33, 186-191	2	12
10	Quantification of phenolic compounds by capillary zone electrophoresis in extracts of four commercial types of mate herb before and after acid hydrolysis. <i>Food Research International</i> , 2012 , 48, 763-768	7	12
9	Validation of a HPLC method for simultaneous determination of main organic acids in fruits and juices. <i>Food Chemistry</i> , 2012 , 135, 150-154	8.5	140
8	Optimization of capillary zone electrophoresis separation and on-line preconcentration of 16 phenolic compounds from wines produced in South America. <i>Food Research International</i> , 2012 , 45, 136-144	7	34

7	A fast and efficient method for the study of caffeine levels in energy drinks using micellar electrokinetic chromatography (MEKC). <i>Food Science and Technology</i> , 2012 , 32, 401-404	2	3
6	Use of multivariate statistical techniques to optimize the simultaneous separation of 13 phenolic compounds from extra-virgin olive oil by capillary electrophoresis. <i>Talanta</i> , 2011 , 83, 1181-7	6.2	48
5	Chemometrics optimization of carbohydrate separations in six food matrices by micellar electrokinetic chromatography with anionic surfactant. <i>Talanta</i> , 2011 , 85, 237-44	6.2	13
4	Methylxanthines and phenolics content extracted during the consumption of mate (<i>Ilex paraguariensis</i> St. Hil) beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 2188-93	5.7	41
3	Optimisation of a CE method for caffeine analysis in decaffeinated coffee. <i>Food Chemistry</i> , 2010 , 120, 1155-1161	8.5	43
2	Methylxanthines in 100 Brazilian herbs and infusions: determination and consumption. <i>Emirates Journal of Food and Agriculture</i> , 125	1	5
1	Multivariate Analysis as Tool for Optimization of Anthocyanins Extraction from Jambolan (<i>Syzygium cumini</i> L.). <i>Food Analytical Methods</i> , 1	3.4	0