

Tatiane Lima Amorim

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

186
citations

1162367

8
h-index

1125271

13
g-index

20
all docs

20
docs citations

20
times ranked

133
citing authors

#	ARTICLE	IF	CITATIONS
1	Screening method for simultaneous detection of elaidic and vaccenic trans fatty acid isomers by capillary zone electrophoresis. <i>Analytica Chimica Acta</i> , 2019, 1048, 212-220.	2.6	24
2	Method optimization for trans fatty acid determination by CZE-UV under direct detection with a simple sample preparation. <i>Analytical Methods</i> , 2017, 9, 958-965.	1.3	17
3	Trans fatty acid determination by capillary zone electrophoresis: the state of the art and applications. <i>Analytical Methods</i> , 2017, 9, 2483-2494.	1.3	17
4	A validated capillary electrophoresis method for fatty acid determination in encapsulated vegetable oils supplements. <i>LWT - Food Science and Technology</i> , 2019, 114, 108380.	2.5	15
5	Sub-minute determination of rifampicin and isoniazid in fixed dose combination tablets by capillary zone electrophoresis with ultraviolet absorption detection. <i>Journal of Separation Science</i> , 2018, 41, 4533-4543.	1.3	12
6	Differentiation of aromatic, bittering and dual-purpose commercial hops from their terpenic profiles: An approach involving batch extraction, GC-MS and multivariate analysis. <i>Food Research International</i> , 2020, 138, 109768.	2.9	12
7	Simultaneous determination of rifampicin, isoniazid, pyrazinamide and ethambutol in fixed-dose combination antituberculosis pharmaceutical formulations: a review. <i>Analytical Methods</i> , 2018, 10, 1103-1116.	1.3	11
8	Fast capillary electrophoresis method for determination of docosahexaenoic and eicosapentaenoic acids in marine oils omega-3 supplements. <i>Journal of Chromatography A</i> , 2020, 1613, 460641.	1.8	11
9	A capillary electrophoresis method for free fatty acids screening and acidity determination in biodiesel. <i>Electrophoresis</i> , 2021, 42, 1135-1142.	1.3	9
10	Capillary electromigration methods for fatty acids determination in vegetable and marine oils: A review. <i>Electrophoresis</i> , 2021, 42, 289-304.	1.3	8
11	A fast and validated capillary zone electrophoresis method for the determination of selected fatty acids applied to food and cosmetic purposes. <i>Analytical Methods</i> , 2019, 11, 5607-5612.	1.3	7
12	Advances in Lipid Capillary Electromigration Methods to Food Analysis Within the 2010s Decade. <i>Food Analytical Methods</i> , 2020, 13, 1503-1522.	1.3	7
13	ATR-FTIR and Raman Spectroscopies Associated with Chemometrics for Lipid Form Evaluation of Fish Oil Supplements: A Comparative Study. <i>ACS Food Science & Technology</i> , 2021, 1, 318-325.	1.3	6
14	Baseline separation of Δ^5 and Δ^7 acids homologues and isomers in hop (<i>Humulus lupulus L.</i>) by CD- μ MEKC-UV. <i>Electrophoresis</i> , 2019, 40, 1779-1786.	1.3	5
15	A CZE-UV Method for Saturated and Unsaturated Fatty Acids Determination in Hops. <i>Journal of the American Society of Brewing Chemists</i> , 2020, 78, 32-40.	0.8	5
16	Lipid Composition of Brazilian Chocolates and Chocolate Products with Special Emphasis on Their Fat Origin and Trans C18:1 Isomeric Profile. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 11210-11218.	2.4	4
17	Prediction of Fatty Acids in Chocolates with an Emphasis on C18:1 <i>trans</i> Fatty Acid Positional Isomers Using ATR-FTIR Associated with Multivariate Calibration. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10893-10901.	2.4	4
18	Screening method for determination of C18:1 trans fatty acids positional isomers in chocolate by ^1H NMR and chemometrics. <i>LWT - Food Science and Technology</i> , 2020, 131, 109689.	2.5	4

#	ARTICLE	IF	CITATIONS
19	A capillary electrophoresis approach for major unsaturated fatty acids screening in milk. International Dairy Journal, 2021, 112, 104861.	1.5	4
20	Evaluation of Delivery Form of Eicosapentaenoic and Docosahexaenoic Acids During Quality Control of Fish Oil Supplements. Brazilian Journal of Analytical Chemistry, 2020, 7, .	0.3	4