Tatiane Lima Amorim

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/8035312/publications.pdf

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20	186	1162367 8	1125271 13
papers	citations	h-index	g-index

20	20	20	133
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	A capillary electrophoresis approach for major unsaturated fatty acids screening in milk. International Dairy Journal, 2021, 112, 104861.	1.5	4
2	Capillary electromigration methods for fatty acids determination in vegetable and marine oils: A review. Electrophoresis, 2021, 42, 289-304.	1.3	8
3	ATR-FTIR and Raman Spectroscopies Associated with Chemometrics for Lipid Form Evaluation of Fish Oil Supplements: A Comparative Study. ACS Food Science & Technology, 2021, 1, 318-325.	1.3	6
4	A capillary electrophoresis method for free fatty acids screening and acidity determination in biodiesel. Electrophoresis, 2021, 42, 1135-1142.	1.3	9
5	Fast capillary electrophoresis method for determination of docosahexaenoic and eicosapentaenoic acids in marine oils omega-3 supplements. Journal of Chromatography A, 2020, 1613, 460641.	1.8	11
6	A CZE-UV Method for Saturated and Unsaturated Fatty Acids Determination in Hops. Journal of the American Society of Brewing Chemists, 2020, 78, 32-40.	0.8	5
7	Differentiation of aromatic, bittering and dual-purpose commercial hops from their terpenic profiles: An approach involving batch extraction, GCâ€“MS and multivariate analysis. Food Research International, 2020, 138, 109768.	2.9	12
8	Prediction of Fatty Acids in Chocolates with an Emphasis on C18:1 trans Fatty Acid Positional Isomers Using ATR-FTIR Associated with Multivariate Calibration. Journal of Agricultural and Food Chemistry, 2020, 68, 10893-10901.	2.4	4
9	Screening method for determination of C18:1 trans fatty acids positional isomers in chocolate by 1H NMR and chemometrics. LWT - Food Science and Technology, 2020, 131, 109689.	2.5	4
10	Advances in Lipid Capillary Electromigration Methods to Food Analysis Within the 2010s Decade. Food Analytical Methods, 2020, 13, 1503-1522.	1.3	7
11	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
12	A validated capillary electrophoresis method for fatty acid determination in encapsulated vegetable oils supplements. LWT - Food Science and Technology, 2019, 114, 108380.	2.5	15
13	Lipid Composition of Brazilian Chocolates and Chocolate Products with Special Emphasis on Their Fat Origin and Trans C18:1 Isomeric Profile. Journal of Agricultural and Food Chemistry, 2019, 67, 11210-11218.	2.4	4
14	Baseline separation of Î± and Î²â€acids homologues and isomers in hop (Humulus lupulus L.) by CDâ€MEKCâ€UV. Electrophoresis, 2019, 40, 1779-1786.	1.3	5
15	A fast and validated capillary zone electrophoresis method for the determination of selected fatty acids applied to food and cosmetic purposes. Analytical Methods, 2019, 11, 5607-5612.	1.3	7
16	Screening method for simultaneous detection of elaidic and vaccenic trans fatty acid isomers by capillary zone electrophoresis. Analytica Chimica Acta, 2019, 1048, 212-220.	2.6	24
17	Simultaneous determination of rifampicin, isoniazid, pyrazinamide and ethambutol in fixed-dose combination antituberculosis pharmaceutical formulations: a review. Analytical Methods, 2018, 10, 1103-1116.	1.3	11
18	Subâ€minute determination of rifampicin and isoniazid in fixed dose combination tablets by capillary zone electrophoresis with ultraviolet absorption detection. Journal of Separation Science, 2018, 41, 4533-4543.	1.3	12

#	Article	IF	Citations
19	Method optimization for trans fatty acid determination by CZE-UV under direct detection with a simple sample preparation. Analytical Methods, 2017, 9, 958-965.	1.3	17
20	Trans fatty acid determination by capillary zone electrophoresis: the state of the art and applications. Analytical Methods, 2017, 9, 2483-2494.	1.3	17