Claudia A Zini

List of Publications by Year
in descending order

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93 papers	2,730 citations	147801 31 h-index	206112 48 g-index
93 all docs	93 docs citations	93 times ranked	3292 citing authors

#	Article	IF	Citations
1	Quantitative analysis of headspace volatile compounds using comprehensive two-dimensional gas chromatography and their contribution to the aroma of Chardonnay wine. Food Research International, 2014, 59, 85-99.	6.2	175
2	Characterization of the volatile profile of Brazilian Merlot wines through comprehensive two dimensional gas chromatography time-of-flight mass spectrometric detection. Journal of Chromatography A, 2012, 1226, 124-139.	3.7	118
3	Sampling and sample preparation for analysis of aromas and fragrances. TrAC - Trends in Analytical Chemistry, 2003, 22, 160-169.	11.4	106
4	Bio-oil production of softwood and hardwood forest industry residues through fast and intermediate pyrolysis and its chromatographic characterization. Bioresource Technology, 2016, 200, 680-690.	9.6	97
5	Applications of comprehensive two-dimensional gas chromatography to the characterization of petrochemical and related samples. Journal of Chromatography A, 2006, 1105, 39-50.	3.7	96
6	Monitoring Biogenic Volatile Compounds Emitted byEucalyptus citriodoraUsing SPME. Analytical Chemistry, 2001, 73, 4729-4735.	6.5	75
7	Differentiation of wines according to grape variety using multivariate analysis of comprehensive two-dimensional gas chromatography with time-of-flight mass spectrometric detection data. Food Chemistry, 2013, 141, 3897-3905.	8.2	74
8	Qualitative analysis of bio oils of agricultural residues obtained through pyrolysis using comprehensive two dimensional gas chromatography with time-of-flight mass spectrometric detector. Journal of Analytical and Applied Pyrolysis, 2012, 98, 51-64.	5.5	70
9	Analysis of products from pyrolysis of Brazilian sugar cane straw. Fuel Processing Technology, 2012, 101, 35-43.	7.2	66
10	Acaricidal activity and chemical composition of the essential oil from three Piper species. Parasitology Research, 2010, 107, 243-248.	1.6	65
11	Analysis of the volatile compounds of Brazilian chilli peppers (Capsicum spp.) at two stages of maturity by solid phase micro-extraction and gas chromatography-mass spectrometry. Food Research International, 2012, 48, 98-107.	6.2	65
12	Optimization of the sonication extraction method of Hibiscus tiliaceus L. flowers. Ultrasonics Sonochemistry, 2006, 13, 242-250.	8.2	64
13	Characterization of Nitrogen-Containing Compounds in Heavy Gas Oil Petroleum Fractions Using Comprehensive Two-Dimensional Gas Chromatography Coupled to Time-of-Flight Mass Spectrometry. Energy & Fuels, 2010, 24, 3572-3580.	5.1	57
14	Chemical composition and cytotoxic, mutagenic and genotoxic activities of the essential oil from Piper gaudichaudianum Kunth leaves. Food and Chemical Toxicology, 2009, 47, 2389-2395.	3.6	52
15	Monitoring the evolution of volatile compounds using gas chromatography during the stages of production of Moscatel sparkling wine. Food Chemistry, 2015, 183, 291-304.	8.2	52
16	Comparative study of Eucalyptus dunnii volatile oil composition using retention indices and comprehensive two-dimensional gas chromatography coupled to time-of-flight and quadrupole mass spectrometry. Journal of Chromatography A, 2008, 1200, 34-42.	3.7	51
17	Main differences between volatiles of sparkling and base wines accessed through comprehensive two dimensional gas chromatography with time-of-flight mass spectrometric detection and chemometric tools. Food Chemistry, 2014, 164, 427-437.	8.2	51
18	Qualitative and quantitative study of nitrogenâ€containing compounds in heavy gas oil using comprehensive twoâ€dimensional gas chromatography with nitrogen phosphorus detection. Journal of Separation Science, 2007, 30, 3223-3232.	2.5	50

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19	Essential oils of Schinus terebinthifolius and S. molle (Anacardiaceae): Mitodepressive and aneugenic inducers in onion and lettuce root meristems. South African Journal of Botany, 2012, 80, 96-103.	2.5	48
20	Evaluation of Zygosaccharomyces bailii BCV 08 as a co-starter in wine fermentation for the improvement of ethyl esters production. Microbiological Research, 2015, 173, 59-65.	5.3	48
21	Optimization of the extraction conditions of the volatile compounds from chili peppers by headspace solid phase micro-extraction. Journal of Chromatography A, 2011, 1218, 3345-3350.	3.7	47
22	Sensory, olfactometry and comprehensive two-dimensional gas chromatography analyses as appropriate tools to characterize the effects of vine management on wine aroma. Food Chemistry, 2018, 243, 103-117.	8.2	46
23	Benchmarking machine learning methods for comprehensive chemical fingerprinting and pattern recognition. Journal of Chromatography A, 2019, 1595, 158-167.	3.7	46
24	SPME Applied to the Study of Volatile Organic Compounds Emitted by Three Species ofEucalyptusin Situ. Journal of Agricultural and Food Chemistry, 2002, 50, 7199-7205.	5.2	45
25	Detector technologies for comprehensive two-dimensional gas chromatography. Journal of Separation Science, 2006, 29, 1909-1921.	2.5	44
26	Analysis of volatile compounds in Capsicum spp. by headspace solid-phase microextraction and GC Ã—GC-TOFMS. Analytical Methods, 2015, 7, 521-529.	2.7	40
27	Solid-Phase Microextraction of Volatile Compounds from the Chopped Leaves of Three Species ofEucalyptus. Journal of Agricultural and Food Chemistry, 2003, 51, 2679-2686.	5.2	38
28	Volatile profile and aroma potential of tropical Syrah wines elaborated in different maturation and maceration times using comprehensive two-dimensional gas chromatography and olfactometry. Food Chemistry, 2020, 308, 125552.	8.2	36
29	Determination of aromatic sulphur compounds in heavy gas oil by using (low-)flow modulated comprehensive two-dimensional gas chromatographyâ€“triple quadrupole mass spectrometry. Journal of Chromatography A, 2015, 1387, 86-94.	3.7	35
30	Influence of ripeness and maceration of the grapes on levels of furan and carbonyl compounds in wine â€“ Simultaneous quantitative determination and assessment of the exposure risk to these compounds. Food Chemistry, 2017, 230, 594-603.	8.2	35
31	Development of a HS-SPME-GC/MS protocol assisted by chemometric tools to study herbivore-induced volatiles in Myrcia splendens. Talanta, 2017, 175, 9-20.	5.5	33
32	Antimicrobial and antibiofilm activity ofBaccharis psiadioidesessential oil against antibiotic-resistantEnterococcus faecalisstrains. Pharmaceutical Biology, 2016, 54, 3272-3279.	2.9	32
33	Investigation of sulphur compounds in coal tar using monodimensional and comprehensive two-dimensional gas chromatography. Journal of Chromatography A, 2011, 1218, 3200-3207.	3.7	31
34	Four-stage (low-)flow modulation comprehensive gas chromatographyâ¿¿quadrupole mass spectrometry for the determination of recently-highlighted cosmetic allergens. Journal of Chromatography A, 2016, 1439, 144-151.	3.7	31
35	Volatile characterization by multivariate optimization of headspace-solid phase microextraction and sensorial evaluation of chardonnay base wines. Journal of the Brazilian Chemical Society, 2012, 23, 678-687.	0.6	27
36	Characterization of sulfur and nitrogen compounds in Brazilian petroleum derivatives using ionic liquid capillary columns in comprehensive two-dimensional gas chromatography with time-of-flight mass spectrometric detection. Journal of Chromatography A, 2016, 1461, 131-143.	3.7	26

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37	A selective reduction of Î±,Î²-unsaturated ketones. Tetrahedron, 1994, 50, 973-978.	1.9	25
38	Automation of Solid-Phase Microextraction-Gas Chromatography-Mass Spectrometry Extraction of Eucalyptus Volatiles. Journal of Chromatographic Science, 2002, 40, 140-146.	1.4	24
39	Comparison between pre-fractionation and fractionation process of heavy gas oil for determination of sulfur compounds using comprehensive two-dimensional gas chromatography. Journal of Chromatography A, 2013, 1274, 165-172.	3.7	24
40	Changes in the volatile organic profile of Schinus polygamus (Anacardiaceae) and Baccharis spicata (Asteraceae) induced by galling psyllids. Journal of the Brazilian Chemical Society, 2010, 21, 556-563.	0.6	23
41	Quantitative analysis of benzene, toluene, and xylenes in urine by means of headspace solid-phase microextraction. Journal of Chromatography A, 2004, 1027, 37-40.	3.7	22
42	Identification of organic sulfur compounds in coal bitumen obtained by different extraction techniques using comprehensive two-dimensional gas chromatography coupled to time-of-flight mass spectrometric detection. Analytical and Bioanalytical Chemistry, 2011, 401, 2433-2444.	3.7	22
43	Frog Volatile Compounds: Application of in vivo SPME for the Characterization of the Odorous Secretions from Two Species of Hypsiboas Treefrogs. Journal of Chemical Ecology, 2015, 41, 360-372.	1.8	22
44	Role of gas chromatography and olfactometry to understand the wine aroma: Achievements denoted by multidimensional analysis. Journal of Separation Science, 2021, 44, 135-168.	2.5	22
45	Identification of alkyl carbazoles and alkyl benzocarbazoles in Brazilian petroleum derivatives. Journal of Chromatography A, 2006, 1105, 186-190.	3.7	21
46	Characterization of analytical fast pyrolysis vapors of medium-density fiberboard (mdf) using metal-modified HZSM-5. Journal of Analytical and Applied Pyrolysis, 2018, 136, 87-95.	5.5	21
47	Volatile compounds of Baccharis punctulata, Baccharis dracunculifolia and Eupatorium laevigatum obtained using solid phase microextraction and hydrodistillation. Journal of the Brazilian Chemical Society, 2009, 20, 277-287.	0.6	21
48	Correlations between Pulp Properties ofEucalyptusClones and Leaf Volatiles Using Automated Solid-Phase Microextraction. Journal of Agricultural and Food Chemistry, 2003, 51, 7848-7853.	5.2	20
49	Comprehensive Two-Dimensional Gas Chromatography for Analysis of Volatile Compounds in Foods and Beverages. Journal of the Brazilian Chemical Society, 2011, 22, 609-622.	0.6	20
50	Effectiveness of Global, Low-Degree Polynomial Transformations for GCxGC Data Alignment. Analytical Chemistry, 2016, 88, 10028-10035.	6.5	20
51	Effect of Aspergillus carbonarius on ochratoxin a levels, volatile profile and antioxidant activity of the grapes and respective wines. Food Research International, 2019, 126, 108687.	6.2	19
52	Beer dealcoholization by forward osmosis diafiltration. Innovative Food Science and Emerging Technologies, 2020, 63, 102371.	5.6	19
53	CaracterizaÃ§Ã£o de amostras petroquÃmicas e derivados utilizando cromatografia gasosa bidimensional abrangente (GCxGC). Quimica Nova, 2006, 29, 765-775.	0.3	18
54	Analysis of organic compounds of water-in-crude oil emulsions separated by microwave heating using comprehensive two-dimensional gas chromatography and time-of-flight mass spectrometry. Journal of Chromatography A, 2009, 1216, 2860-2865.	3.7	18

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55	Evaluation of comprehensive two-dimensional gas chromatography with micro-electron capture detection for the analysis of seven pesticides in sediment samples. Journal of Chromatography A, 2011, 1218, 3166-3172.	3.7	18
56	Solid-Phase Microextraction As A Tool for Studying Volatile Compounds in Frog Skin. Chemistry and Ecology, 2000, 17, 215-225.	1.6	17
57	Chemical composition of Schinus lentiscifolius March. essential oil and its phytotoxic and cytotoxic effects on lettuce and onion. South African Journal of Botany, 2013, 88, 198-203.	2.5	17
58	Validation of an analytical method using HS-SPME-GC/MS-SIM to assess the exposure risk to carbonyl compounds and furan derivatives through beer consumption. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 1808-1821.	2.3	17
59	Development of a Method for Determination of Target Toxic Carbonyl Compounds in Must and Wine Using HS-SPME-GC/MS-SIM After Preliminary GCÃ—GC/TOFMS Analyses. Food Analytical Methods, 2019, 12, 108-120.	2.6	16
60	Cytotoxicity of essential oils from two species of Heterothalamus (Asteraceae). Australian Journal of Botany, 2011, 59, 682.	0.6	15
61	Adaptation of an olfactometric system in a GC-FID in combination with GCxGC/MS to evaluate odor-active compounds of wine. Food Chemistry, 2022, 370, 131004.	8.2	15
62	Matrix-compatible solid phase microextraction coating improves quantitative analysis of volatile profile throughout brewing stages. Food Research International, 2019, 123, 75-87.	6.2	13
63	Multiresidue determination of pesticides in carrots using pressurized liquid extraction and gas chromatography with mass spectrometry detector. Journal of the Brazilian Chemical Society, 2010, 21, 461-468.	0.6	10
64	Carbonyl compounds and furan derivatives with toxic potential evaluated in the brewing stages of craft beer. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 61-68.	2.3	10
65	Slovak Tokaj wines classification with respect to geographical origin by means of one class approaches. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 257, 119770.	3.9	10
66	Carbonyl compounds in different stages of vinification and exposure risk assessment through Merlot wine consumption. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 2315-2331.	2.3	9
67	Palladium(II) chemically bonded to silica surface applied to the separation and identification of polycyclic aromatic sulfur heterocycles in heavy oil. Journal of Separation Science, 2013, 36, 1636-1643.	2.5	8
68	Structural and Chemical Profiles of Myrcia splendens (Myrtaceae) Leaves Under the Influence of the Galling Nexothrips sp. (Thysanoptera). Frontiers in Plant Science, 2018, 9, 1521.	3.6	8
69	Volatile Profile of Sparkling Wines Produced with the Addition of Mannoproteins or Lees before Second Fermentation Performed with Free and Immobilized Yeasts. Journal of the Brazilian Chemical Society, 2018, , .	0.6	8
70	Role of partial dehydration in a naturally ventilated room on the mycobiota, ochratoxins, volatile profile and phenolic composition of Merlot grapes intended for wine production. Food Research International, 2021, 141, 110145.	6.2	8
71	Characterization of the Volatile Profile of Brazilian Moscatel Sparkling Wines Through Solid Phase Microextraction and Gas Chromatography. Journal of the Brazilian Chemical Society, 2015, , .	0.6	8
72	pâ€Nitroâ€Nâ€propylaniline/silica: Synthesis, characterization, and its application in matrix solid phase dispersion for multiresidue analysis of pesticides in carrots. Journal of Separation Science, 2007, 30, 2109-2116.	2.5	7

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73	Nomenclatura na lÃngua portuguesa em cromatografia multidimensional abrangente. Quimica Nova, 2007, 30, 682-687.	0.3	7
74	A new method for rapid screening of ester-producing yeasts using in situ HS-SPME. Journal of Microbiological Methods, 2014, 103, 1-2.	1.6	6
75	Influence of Nickel Modified Beta Zeolite in the Production of BTEX During Analytical Pyrolysis of Medium-Density Fiberboard (MDF). Waste and Biomass Valorization, 2022, 13, 1717-1729.	3.4	6
76	AplicaÃ§Ã£o da cromatografia gasosa bidimensional abrangente com microdetector de captura de elÃ©trons para determinaÃ§Ã£o de agrotÃ³xicos em sedimentos. Quimica Nova, 2011, 34, 962-967.	0.3	5
77	Comprehensive Two-Dimensional GC with TOF-MS Detection: Study of Pyrolytic Bio-Oil of Kraft Mill Residues. Journal of the Brazilian Chemical Society, 2013, , .	0.6	5
78	Chlorinated Phenolic Compounds in Bleaching Filtrates from a Mixed Eucalyptus and Acacia Pulp Using Different Sequences. Holzforschung, 2000, 54, 159-164.	1.9	4
79	Analysis of Volatile Compounds of Leaves and Galls ofSchinus polygamusandBaccharis spicataby Headspace Solid-Phase Microextraction. Analytical Letters, 2008, 41, 1658-1673.	1.8	4
80	Silver bonded to silica gel applied to the separation of polycyclic aromatic sulfur heterocycles in heavy gas oil. Journal of Chromatography A, 2016, 1470, 104-110.	3.7	4
81	Exposure risk to carbonyl compounds and furfuryl alcohol through the consumption of sparkling wines. Ciencia Rural, 2019, 49, .	0.5	4
82	Desenvolvimento de mÃ©todos analÃticos para determinaÃ§Ã£o de agrotÃ³xicos em sedimentos por cromatografia gasosa monodimensional e bidimensional abrangente com micro detector de captura de elÃ©trons. Quimica Nova, 2010, 33, 591-597.	0.3	3
83	Uso da cromatografia gasosa bidimensional abrangente (GCÃ—GC) na caracterizaÃ§Ã£o de misturas biodiesel/diesel: aplicaÃ§Ã£o ao biodiesel de sebo bovino. Quimica Nova, 2011, 34, 1188-1192.	0.3	3
84	Chromatographic Methods Applied to the Characterization of Bio-Oil from the Pyrolysis of Agro-Industrial Biomasses. , 0, , .		3
85	Comparison of methods for the analysis of chlorinated phenolics in effluents of pulp-bleaching operations. Journal of Separation Science, 1995, 7, 611-616.	1.0	2
86	Phytotoxic effects of Baccharis psiadioides (Asteraceae) volatiles on different phases of plant development. Journal of Essential Oil Research, 2017, 29, 313-319.	2.7	2
87	Maturation and Maceration Effects on Tropical Red Wines Assessed by Chromatography and Analysis of Variance - Principal Component Analysis. Journal of the Brazilian Chemical Society, 2019, , .	0.6	2
88	Comprehensive Two-Dimensional Gas Chromatography and Its Application to the Investigation of Pyrolytic Liquids. , 2017, , .		1
89	Moduladores de Fluxo para Cromatografia Gasosa Bidimensional Abrangente. Scientia Chromatographica, 2017, 9, 101-116.	0.2	1
90	Effects of Soil and Vineyard Characteristics on Volatile, Phenolic Composition and Sensory Profile of Cabernet Sauvignon Wines of Campanha GaÃºcha. Journal of the Brazilian Chemical Society, 0, , .	0.6	1

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91	Chapter 21 Sampling and sample preparation for fragrance analysis. Comprehensive Analytical Chemistry, 2002, , 699-719.	1.3	0
92	Preliminary Investigation of Medicinal Herb Adulteration Using Comprehensive Two-Dimensional Gas Chromatography and Chemometric Analysis. Journal of the Brazilian Chemical Society, 2015, , .	0.6	0
93	EFEITOS DA CINESIOTERAPIA ASSOCIADA AO BIOPRODUTO Ã€ BASE DO Ã“LEO ESSENCIAL DA Alpinia zerumbet SOBRE O COLÂGENO DOS TECIDOS MUSCULARES ESPÃSTICOS DE RATOS PÃ“S-LESÃƒO MEDULAR. InterScience Place, 2015, 10, 127-155.	0.0	0