

# 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  
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93  
docs citations

93  
times ranked

3292  
citing authors

#	ARTICLE	IF	CITATIONS
1	Adaptation of an olfactometric system in a GC-FID in combination with GCxGC/MS to evaluate odor-active compounds of wine. <i>Food Chemistry</i> , 2022, 370, 131004.	8.2	15
2	Influence of Nickel Modified Beta Zeolite in the Production of BTEX During Analytical Pyrolysis of Medium-Density Fiberboard (MDF). <i>Waste and Biomass Valorization</i> , 2022, 13, 1717-1729.	3.4	6
3	Role of gas chromatography and olfactometry to understand the wine aroma: Achievements denoted by multidimensional analysis. <i>Journal of Separation Science</i> , 2021, 44, 135-168.	2.5	22
4	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. <i>Food Research International</i> , 2021, 141, 110145.	6.2	8
5	Slovak Tokaj wines classification with respect to geographical origin by means of one class approaches. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 257, 119770.	3.9	10
6	Volatile profile and aroma potential of tropical Syrah wines elaborated in different maturation and maceration times using comprehensive two-dimensional gas chromatography and olfactometry. <i>Food Chemistry</i> , 2020, 308, 125552.	8.2	36
7	Carbonyl compounds and furan derivatives with toxic potential evaluated in the brewing stages of craft beer. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020, 37, 61-68.	2.3	10
8	Beer dealcoholization by forward osmosis diafiltration. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 63, 102371.	5.6	19
9	Development of a Method for Determination of Target Toxic Carbonyl Compounds in Must and Wine Using HS-SPME-GC/MS-SIM After Preliminary GC <sub>A</sub> -GC/TOFMS Analyses. <i>Food Analytical Methods</i> , 2019, 12, 108-120.	2.6	16
10	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. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019, 36, 1808-1821.	2.3	17
11	Effect of <i>Aspergillus carbonarius</i> on ochratoxin a levels, volatile profile and antioxidant activity of the grapes and respective wines. <i>Food Research International</i> , 2019, 126, 108687.	6.2	19
12	Exposure risk to carbonyl compounds and furfuryl alcohol through the consumption of sparkling wines. <i>Ciencia Rural</i> , 2019, 49, .	0.5	4
13	Maturation and Maceration Effects on Tropical Red Wines Assessed by Chromatography and Analysis of Variance - Principal Component Analysis. <i>Journal of the Brazilian Chemical Society</i> , 2019, , .	0.6	2
14	Matrix-compatible solid phase microextraction coating improves quantitative analysis of volatile profile throughout brewing stages. <i>Food Research International</i> , 2019, 123, 75-87.	6.2	13
15	Benchmarking machine learning methods for comprehensive chemical fingerprinting and pattern recognition. <i>Journal of Chromatography A</i> , 2019, 1595, 158-167.	3.7	46
16	Sensory, olfactometry and comprehensive two-dimensional gas chromatography analyses as appropriate tools to characterize the effects of vine management on wine aroma. <i>Food Chemistry</i> , 2018, 243, 103-117.	8.2	46
17	Carbonyl compounds in different stages of vinification and exposure risk assessment through Merlot wine consumption. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018, 35, 2315-2331.	2.3	9
18	Structural and Chemical Profiles of <i>Myrcia splendens</i> (Myrtaceae) Leaves Under the Influence of the Gallling <i>Nexothrips</i> sp. (Thysanoptera). <i>Frontiers in Plant Science</i> , 2018, 9, 1521.	3.6	8

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19	Characterization of analytical fast pyrolysis vapors of medium-density fiberboard (mdf) using metal-modified HZSM-5. <i>Journal of Analytical and Applied Pyrolysis</i> , 2018, 136, 87-95.	5.5	21
20	Volatile Profile of Sparkling Wines Produced with the Addition of Mannoproteins or Lees before Second Fermentation Performed with Free and Immobilized Yeasts. <i>Journal of the Brazilian Chemical Society</i> , 2018, , .	0.6	8
21	Phytotoxic effects of <i>Baccharis psiadioides</i> (Asteraceae) volatiles on different phases of plant development. <i>Journal of Essential Oil Research</i> , 2017, 29, 313-319.	2.7	2
22	Influence of ripeness and maceration of the grapes on levels of furan and carbonyl compounds in wine – Simultaneous quantitative determination and assessment of the exposure risk to these compounds. <i>Food Chemistry</i> , 2017, 230, 594-603.	8.2	35
23	Development of a HS-SPME-GC/MS protocol assisted by chemometric tools to study herbivore-induced volatiles in <i>Myrcia splendens</i> . <i>Talanta</i> , 2017, 175, 9-20.	5.5	33
24	Comprehensive Two-Dimensional Gas Chromatography and Its Application to the Investigation of Pyrolytic Liquids. , 2017, , .		1
25	Moduladores de Fluxo para Cromatografia Gasosa Bidimensional Abrangente. <i>Scientia Chromatographica</i> , 2017, 9, 101-116.	0.2	1
26	Antimicrobial and antibiofilm activity of <i>Baccharis psiadioides</i> essential oil against antibiotic-resistant <i>Enterococcus faecalis</i> strains. <i>Pharmaceutical Biology</i> , 2016, 54, 3272-3279.	2.9	32
27	Silver bonded to silica gel applied to the separation of polycyclic aromatic sulfur heterocycles in heavy gas oil. <i>Journal of Chromatography A</i> , 2016, 1470, 104-110.	3.7	4
28	Effectiveness of Global, Low-Degree Polynomial Transformations for GCxGC Data Alignment. <i>Analytical Chemistry</i> , 2016, 88, 10028-10035.	6.5	20
29	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. <i>Journal of Chromatography A</i> , 2016, 1461, 131-143.	3.7	26
30	Four-stage (low-)flow modulation comprehensive gas chromatography-quadrupole mass spectrometry for the determination of recently-highlighted cosmetic allergens. <i>Journal of Chromatography A</i> , 2016, 1439, 144-151.	3.7	31
31	Bio-oil production of softwood and hardwood forest industry residues through fast and intermediate pyrolysis and its chromatographic characterization. <i>Bioresource Technology</i> , 2016, 200, 680-690.	9.6	97
32	Determination of aromatic sulphur compounds in heavy gas oil by using (low-)flow modulated comprehensive two-dimensional gas chromatography-triple quadrupole mass spectrometry. <i>Journal of Chromatography A</i> , 2015, 1387, 86-94.	3.7	35
33	Frog Volatile Compounds: Application of in vivo SPME for the Characterization of the Odorous Secretions from Two Species of <i>Hypsiboas</i> Treefrogs. <i>Journal of Chemical Ecology</i> , 2015, 41, 360-372.	1.8	22
34	Monitoring the evolution of volatile compounds using gas chromatography during the stages of production of Moscatel sparkling wine. <i>Food Chemistry</i> , 2015, 183, 291-304.	8.2	52
35	Evaluation of <i>Zygosaccharomyces bailii</i> BCV 08 as a co-starter in wine fermentation for the improvement of ethyl esters production. <i>Microbiological Research</i> , 2015, 173, 59-65.	5.3	48
36	Analysis of volatile compounds in <i>Capsicum</i> spp. by headspace solid-phase microextraction and GC-TOFMS. <i>Analytical Methods</i> , 2015, 7, 521-529.	2.7	40

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37	Characterization of the Volatile Profile of Brazilian Moscatel Sparkling Wines Through Solid Phase Microextraction and Gas Chromatography. <i>Journal of the Brazilian Chemical Society</i> , 2015, , .	0.6	8
38	Preliminary Investigation of Medicinal Herb Adulteration Using Comprehensive Two-Dimensional Gas Chromatography and Chemometric Analysis. <i>Journal of the Brazilian Chemical Society</i> , 2015, , .	0.6	0
39	EFEITOS DA CINESIOTERAPIA ASSOCIADA AO BIOPRODUTO Æ BASE DO Æ“LEO ESSENCIAL DA <i>Alpinia zerumbet</i> SOBRE O COLÆGENO DOS TECIDOS MUSCULARES ESPÆSTICOS DE RATOS PÆ“S-LESÆFO MEDULAR. <i>InterScience Place</i> , 2015, 10, 127-155.	0.0	0
40	A new method for rapid screening of ester-producing yeasts using in situ HS-SPME. <i>Journal of Microbiological Methods</i> , 2014, 103, 1-2.	1.6	6
41	Quantitative analysis of headspace volatile compounds using comprehensive two-dimensional gas chromatography and their contribution to the aroma of Chardonnay wine. <i>Food Research International</i> , 2014, 59, 85-99.	6.2	175
42	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. <i>Food Chemistry</i> , 2014, 164, 427-437.	8.2	51
43	Palladium(II) chemically bonded to silica surface applied to the separation and identification of polycyclic aromatic sulfur heterocycles in heavy oil. <i>Journal of Separation Science</i> , 2013, 36, 1636-1643.	2.5	8
44	Differentiation of wines according to grape variety using multivariate analysis of comprehensive two-dimensional gas chromatography with time-of-flight mass spectrometric detection data. <i>Food Chemistry</i> , 2013, 141, 3897-3905.	8.2	74
45	Chemical composition of <i>Schinus lentiscifolius</i> March. essential oil and its phytotoxic and cytotoxic effects on lettuce and onion. <i>South African Journal of Botany</i> , 2013, 88, 198-203.	2.5	17
46	Comparison between pre-fractionation and fractionation process of heavy gas oil for determination of sulfur compounds using comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2013, 1274, 165-172.	3.7	24
47	Comprehensive Two-Dimensional GC with TOF-MS Detection: Study of Pyrolytic Bio-Oil of Kraft Mill Residues. <i>Journal of the Brazilian Chemical Society</i> , 2013, , .	0.6	5
48	Analysis of the volatile compounds of Brazilian chilli peppers ( <i>Capsicum</i> spp.) at two stages of maturity by solid phase micro-extraction and gas chromatography-mass spectrometry. <i>Food Research International</i> , 2012, 48, 98-107.	6.2	65
49	Qualitative analysis of bio oils of agricultural residues obtained through pyrolysis using comprehensive two dimensional gas chromatography with time-of-flight mass spectrometric detector. <i>Journal of Analytical and Applied Pyrolysis</i> , 2012, 98, 51-64.	5.5	70
50	Volatile characterization by multivariate optimization of headspace-solid phase microextraction and sensorial evaluation of chardonnay base wines. <i>Journal of the Brazilian Chemical Society</i> , 2012, 23, 678-687.	0.6	27
51	Characterization of the volatile profile of Brazilian Merlot wines through comprehensive two dimensional gas chromatography time-of-flight mass spectrometric detection. <i>Journal of Chromatography A</i> , 2012, 1226, 124-139.	3.7	118
52	Analysis of products from pyrolysis of Brazilian sugar cane straw. <i>Fuel Processing Technology</i> , 2012, 101, 35-43.	7.2	66
53	Essential oils of <i>Schinus terebinthifolius</i> and <i>S. molle</i> (Anacardiaceae): Mitodepressive and aneugenic inducers in onion and lettuce root meristems. <i>South African Journal of Botany</i> , 2012, 80, 96-103.	2.5	48
54	Uso da cromatografia gasosa bidimensional abrangente (GCÆ—GC) na caracterizaÆo de misturas biodiesel/diesel: aplicaÆo ao biodiesel de sebo bovino. <i>Quimica Nova</i> , 2011, 34, 1188-1192.	0.3	3

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55	Aplicação da cromatografia gasosa bidimensional abrangente com microdetector de captura de elétrons para determinação de agrotóxicos em sedimentos. <i>Química Nova</i> , 2011, 34, 962-967.	0.3	5
56	Comprehensive Two-Dimensional Gas Chromatography for Analysis of Volatile Compounds in Foods and Beverages. <i>Journal of the Brazilian Chemical Society</i> , 2011, 22, 609-622.	0.6	20
57	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. <i>Analytical and Bioanalytical Chemistry</i> , 2011, 401, 2433-2444.	3.7	22
58	Investigation of sulphur compounds in coal tar using monodimensional and comprehensive two-dimensional gas chromatography. <i>Journal of Chromatography A</i> , 2011, 1218, 3200-3207.	3.7	31
59	Evaluation of comprehensive two-dimensional gas chromatography with micro-electron capture detection for the analysis of seven pesticides in sediment samples. <i>Journal of Chromatography A</i> , 2011, 1218, 3166-3172.	3.7	18
60	Optimization of the extraction conditions of the volatile compounds from chili peppers by headspace solid phase micro-extraction. <i>Journal of Chromatography A</i> , 2011, 1218, 3345-3350.	3.7	47
61	Cytotoxicity of essential oils from two species of <i>Heterothalamus</i> (Asteraceae). <i>Australian Journal of Botany</i> , 2011, 59, 682.	0.6	15
62	Acaricidal activity and chemical composition of the essential oil from three <i>Piper</i> species. <i>Parasitology Research</i> , 2010, 107, 243-248.	1.6	65
63	Desenvolvimento de métodos analíticos para determinação de agrotóxicos em sedimentos por cromatografia gasosa monodimensional e bidimensional abrangente com micro detector de captura de elétrons. <i>Química Nova</i> , 2010, 33, 591-597.	0.3	3
64	Multiresidue determination of pesticides in carrots using pressurized liquid extraction and gas chromatography with mass spectrometry detector. <i>Journal of the Brazilian Chemical Society</i> , 2010, 21, 461-468.	0.6	10
65	Changes in the volatile organic profile of <i>Schinus polygamus</i> (Anacardiaceae) and <i>Baccharis spicata</i> (Asteraceae) induced by galling psyllids. <i>Journal of the Brazilian Chemical Society</i> , 2010, 21, 556-563.	0.6	23
66	Characterization of Nitrogen-Containing Compounds in Heavy Gas Oil Petroleum Fractions Using Comprehensive Two-Dimensional Gas Chromatography Coupled to Time-of-Flight Mass Spectrometry. <i>Energy &amp; Fuels</i> , 2010, 24, 3572-3580.	5.1	57
67	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. <i>Journal of Chromatography A</i> , 2009, 1216, 2860-2865.	3.7	18
68	Chemical composition and cytotoxic, mutagenic and genotoxic activities of the essential oil from <i>Piper gaudichaudianum</i> Kunth leaves. <i>Food and Chemical Toxicology</i> , 2009, 47, 2389-2395.	3.6	52
69	Volatile compounds of <i>Baccharis punctulata</i> , <i>Baccharis dracunculifolia</i> and <i>Eupatorium laevigatum</i> obtained using solid phase microextraction and hydrodistillation. <i>Journal of the Brazilian Chemical Society</i> , 2009, 20, 277-287.	0.6	21
70	Comparative study of <i>Eucalyptus dunnii</i> volatile oil composition using retention indices and comprehensive two-dimensional gas chromatography coupled to time-of-flight and quadrupole mass spectrometry. <i>Journal of Chromatography A</i> , 2008, 1200, 34-42.	3.7	51
71	Analysis of Volatile Compounds of Leaves and Galls of <i>Schinus polygamus</i> and <i>Baccharis spicata</i> by Headspace Solid-Phase Microextraction. <i>Analytical Letters</i> , 2008, 41, 1658-1673.	1.8	4
72	Nitropropylaniline/silica: Synthesis, characterization, and its application in matrix solid phase dispersion for multiresidue analysis of pesticides in carrots. <i>Journal of Separation Science</i> , 2007, 30, 2109-2116.	2.5	7

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73	Qualitative and quantitative study of nitrogen-containing compounds in heavy gas oil using comprehensive two-dimensional gas chromatography with nitrogen phosphorus detection. <i>Journal of Separation Science</i> , 2007, 30, 3223-3232.	2.5	50
74	Nomenclatura na Língua portuguesa em cromatografia multidimensional abrangente. <i>Quimica Nova</i> , 2007, 30, 682-687.	0.3	7
75	Caracterização de amostras petroquímicas e derivados utilizando cromatografia gasosa bidimensional abrangente (GCxGC). <i>Quimica Nova</i> , 2006, 29, 765-775.	0.3	18
76	Applications of comprehensive two-dimensional gas chromatography to the characterization of petrochemical and related samples. <i>Journal of Chromatography A</i> , 2006, 1105, 39-50.	3.7	96
77	Identification of alkyl carbazoles and alkyl benzocarbazoles in Brazilian petroleum derivatives. <i>Journal of Chromatography A</i> , 2006, 1105, 186-190.	3.7	21
78	Optimization of the sonication extraction method of <i>Hibiscus tiliaceus</i> L. flowers. <i>Ultrasonics Sonochemistry</i> , 2006, 13, 242-250.	8.2	64
79	Detector technologies for comprehensive two-dimensional gas chromatography. <i>Journal of Separation Science</i> , 2006, 29, 1909-1921.	2.5	44
80	Quantitative analysis of benzene, toluene, and xylenes in urine by means of headspace solid-phase microextraction. <i>Journal of Chromatography A</i> , 2004, 1027, 37-40.	3.7	22
81	Sampling and sample preparation for analysis of aromas and fragrances. <i>TrAC - Trends in Analytical Chemistry</i> , 2003, 22, 160-169.	11.4	106
82	Correlations between Pulp Properties of Eucalyptus Clones and Leaf Volatiles Using Automated Solid-Phase Microextraction. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7848-7853.	5.2	20
83	Solid-Phase Microextraction of Volatile Compounds from the Chopped Leaves of Three Species of Eucalyptus. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2679-2686.	5.2	38
84	Automation of Solid-Phase Microextraction-Gas Chromatography-Mass Spectrometry Extraction of Eucalyptus Volatiles. <i>Journal of Chromatographic Science</i> , 2002, 40, 140-146.	1.4	24
85	Chapter 21 Sampling and sample preparation for fragrance analysis. <i>Comprehensive Analytical Chemistry</i> , 2002, , 699-719.	1.3	0
86	SPME Applied to the Study of Volatile Organic Compounds Emitted by Three Species of Eucalyptus in Situ. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7199-7205.	5.2	45
87	Monitoring Biogenic Volatile Compounds Emitted by Eucalyptus citriodora Using SPME. <i>Analytical Chemistry</i> , 2001, 73, 4729-4735.	6.5	75
88	Chlorinated Phenolic Compounds in Bleaching Filtrates from a Mixed Eucalyptus and Acacia Pulp Using Different Sequences. <i>Holzforschung</i> , 2000, 54, 159-164.	1.9	4
89	Solid-Phase Microextraction As A Tool for Studying Volatile Compounds in Frog Skin. <i>Chemistry and Ecology</i> , 2000, 17, 215-225.	1.6	17
90	Comparison of methods for the analysis of chlorinated phenolics in effluents of pulp-bleaching operations. <i>Journal of Separation Science</i> , 1995, 7, 611-616.	1.0	2

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91	A selective reduction of $\alpha,\beta$ -unsaturated ketones. Tetrahedron, 1994, 50, 973-978.	1.9	25
92	Chromatographic Methods Applied to the Characterization of Bio-Oil from the Pyrolysis of Agro-Industrial Biomasses. , 0, , .		3
93	Effects of Soil and Vineyard Characteristics on Volatile, Phenolic Composition and Sensory Profile of Cabernet Sauvignon Wines of Campanha GaÃcha. Journal of the Brazilian Chemical Society, 0, , .	0.6	1