

Fãbio Junior Moreira Novaes

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8545597/publications.pdf>

Version: 2024-02-01

13
papers

159
citations

1307594

7
h-index

1281871

11
g-index

13
all docs

13
docs citations

13
times ranked

232
citing authors

#	ARTICLE	IF	CITATIONS
1	New approaches on the analyses of thermolabile coffee diterpenes by gas chromatography and its relationship with cup quality. <i>Talanta</i> , 2015, 139, 159-166.	5.5	39
2	Mass spectrometry screening of Arabica coffee roasting: A non-target and non-volatile approach by EASI-MS and ESI-MS. <i>Food Research International</i> , 2016, 89, 967-975.	6.2	32
3	New approaches to monitor semi-volatile organic compounds released during coffee roasting using flow-through/active sampling and comprehensive two-dimensional gas chromatography. <i>Food Research International</i> , 2019, 119, 349-358.	6.2	18
4	Analysis of underivatized low volatility compounds by comprehensive two-dimensional gas chromatography with a short primary column. <i>Journal of Chromatography A</i> , 2018, 1536, 75-81.	3.7	14
5	Comparative profile of pollutants generated by a stationary engine fueled with diesel, biodiesel, and ethanol. <i>Journal of Aerosol Science</i> , 2016, 100, 155-163.	3.8	12
6	THE OCCURRENCE OF CAFESTOL AND KAHWEOL DITERPENES IN DIFFERENT COFFEE BREWS. <i>Coffee Science</i> , 2019, 14, 265.	0.5	11
7	Lipase-catalysed esters synthesis of cafestol and kahweol. <i>Food Chemistry</i> , 2018, 259, 226-233.	8.2	10
8	Enantioselective bioreduction of ethyl 4,4,4-trihalo-3-oxobutanoate by <i>Kluyveromyces marxianus</i> . <i>Tetrahedron Letters</i> , 2013, 54, 3067-3070.	1.4	8
9	Isolating valuable coffee diterpenes by using an inexpensive procedure. <i>Industrial Crops and Products</i> , 2020, 152, 112494.	5.2	8
10	Cryogenic trapping as a versatile approach for sample handling, enrichment and multidimensional analysis in gas chromatography. <i>Journal of Chromatography A</i> , 2021, 1644, 462135.	3.7	4
11	Coffee Diterpenes: before Harvesting the Bean to your Cup. <i>Nutrition & Food Science International Journal</i> , 2018, 7, .	0.3	2
12	Fast and Highly Selective Continuous-Flow Catalytic Hydrogenation of a Cafestolâ€Kahweol Mixture Obtained from Green Coffee Beans. <i>ACS Omega</i> , 2020, 5, 25712-25722.	3.5	1
13	Comprehensive Composition of Flavor Precursors in Kopi Luwak and Jacu Exotic Green Bioprocessed Coffees. <i>Frontiers in Sustainable Food Systems</i> , 0, 6, .	3.9	0