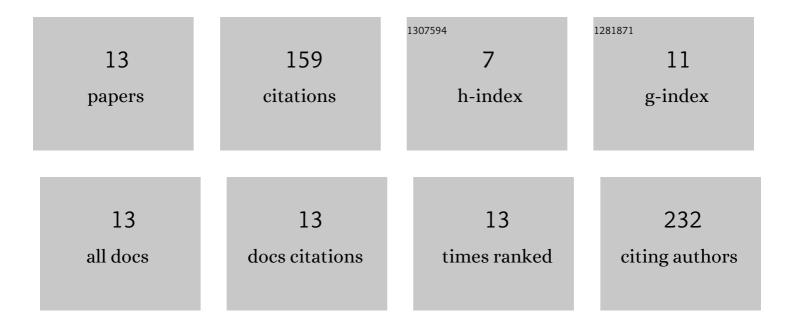
## FÃ;bio Junior Moreira Novaes

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8545597/publications.pdf Version: 2024-02-01



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