Brenda Porto

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/8841516/publications.pdf

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14	341	840119 11	1058022 14
papers	citations	h-index	g-index

15	15	15	512
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Quantification of Extra-virgin Olive Oil Adulteration with Soybean Oil: a Comparative Study of NIR, MIR, and Raman Spectroscopy Associated with Chemometric Approaches. Food Analytical Methods, 2015, 8, 2339-2346.	1.3	85
2	20 Years of Fatty Acid Analysis by Capillary Electrophoresis. Molecules, 2014, 19, 14094-14113.	1.7	38
3	Simultaneous determination of rifampicin, isoniazid, pyrazinamide and ethambutol in 4-FDC tablet by Raman spectroscopy associated to chemometric approach. Vibrational Spectroscopy, 2017, 90, 14-20.	1.2	29
4	Capillary zone electrophoresis for fatty acids with chemometrics for the determination of milk adulteration by whey addition. Food Chemistry, 2016, 213, 647-653.	4.2	26
5	Analysis of amino acids, proteins, carbohydrates and lipids in food by capillary electromigration methods: a review. Analytical Methods, 2016, 8, 3649-3680.	1.3	26
6	Analysis of Omega 3 Fatty Acid in Natural and Enriched Chicken Eggs by Capillary Zone Electrophoresis. Analytical Sciences, 2011, 27, 541-546.	0.8	23
7	Fast screening method for the analysis of trans fatty acids in processed food by CZE-UV with direct detection. Food Control, 2015, 55, 230-235.	2.8	21
8	Vibrational spectroscopy for milk fat quantification: line shape analysis of the Raman and infrared spectra. Journal of Raman Spectroscopy, 2016, 47, 692-698.	1.2	19
9	Discrimination between conventional and omega-3 fatty acids enriched eggs by FT-Raman spectroscopy and chemometric tools. Food Chemistry, 2019, 273, 144-150.	4.2	19
10	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
11	Frontotemporal dementia: Plasma metabolomic signature using gas chromatographyâ€“mass spectrometry. Journal of Pharmaceutical and Biomedical Analysis, 2020, 189, 113424.	1.4	12
12	Raman Spectroscopy as a fast tool for whey quantification in raw milk. Vibrational Spectroscopy, 2020, 111, 103150.	1.2	11
13	Comparative Study of the Lipid Profiles of Oils from Kernels of Peanut, Babassu, Coconut, Castor and Grape by GC-FID and Raman Spectroscopy. Journal of the Brazilian Chemical Society, 0, , .	0.6	8
14	Selection of Lactic Acid Bacteria for the Optimized Production of Sheepâ€™s Milk Yogurt with a High Conjugated Linoleic Acid Content. Journal of Food Research, 2017, 6, 44.	0.1	5