

Brenda Porto

List of Publications by Year in descending order

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14
papers

341
citations

840119

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1058022

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15
times ranked

512
citing authors

#	ARTICLE	IF	CITATIONS
1	Frontotemporal dementia: Plasma metabolomic signature using gas chromatography–mass spectrometry. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2020, 189, 113424.	1.4	12
2	Raman Spectroscopy as a fast tool for whey quantification in raw milk. <i>Vibrational Spectroscopy</i> , 2020, 111, 103150.	1.2	11
3	Discrimination between conventional and omega-3 fatty acids enriched eggs by FT-Raman spectroscopy and chemometric tools. <i>Food Chemistry</i> , 2019, 273, 144-150.	4.2	19
4	Method optimization for trans fatty acid determination by CZE-UV under direct detection with a simple sample preparation. <i>Analytical Methods</i> , 2017, 9, 958-965.	1.3	17
5	Simultaneous determination of rifampicin, isoniazid, pyrazinamide and ethambutol in 4-FDC tablet by Raman spectroscopy associated to chemometric approach. <i>Vibrational Spectroscopy</i> , 2017, 90, 14-20.	1.2	29
6	Selection of Lactic Acid Bacteria for the Optimized Production of Sheep's Milk Yogurt with a High Conjugated Linoleic Acid Content. <i>Journal of Food Research</i> , 2017, 6, 44.	0.1	5
7	Capillary zone electrophoresis for fatty acids with chemometrics for the determination of milk adulteration by whey addition. <i>Food Chemistry</i> , 2016, 213, 647-653.	4.2	26
8	Vibrational spectroscopy for milk fat quantification: line shape analysis of the Raman and infrared spectra. <i>Journal of Raman Spectroscopy</i> , 2016, 47, 692-698.	1.2	19
9	Analysis of amino acids, proteins, carbohydrates and lipids in food by capillary electromigration methods: a review. <i>Analytical Methods</i> , 2016, 8, 3649-3680.	1.3	26
10	Quantification of Extra-virgin Olive Oil Adulteration with Soybean Oil: a Comparative Study of NIR, MIR, and Raman Spectroscopy Associated with Chemometric Approaches. <i>Food Analytical Methods</i> , 2015, 8, 2339-2346.	1.3	85
11	Fast screening method for the analysis of trans fatty acids in processed food by CZE-UV with direct detection. <i>Food Control</i> , 2015, 55, 230-235.	2.8	21
12	20 Years of Fatty Acid Analysis by Capillary Electrophoresis. <i>Molecules</i> , 2014, 19, 14094-14113.	1.7	38
13	Analysis of Omega 3 Fatty Acid in Natural and Enriched Chicken Eggs by Capillary Zone Electrophoresis. <i>Analytical Sciences</i> , 2011, 27, 541-546.	0.8	23
14	Comparative Study of the Lipid Profiles of Oils from Kernels of Peanut, Babassu, Coconut, Castor and Grape by GC-FID and Raman Spectroscopy. <i>Journal of the Brazilian Chemical Society</i> , 0, , .	0.6	8