Francisco L F Silva

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Comparison between boiling and vacuum cooking (sous-vide) in the bioaccessibility of minerals in bovine liver samples. Food Research International, 2017, 100, 566-571.	2.9	39
2	Evaluation and determination of chloride in crude oil based on the counterions Na, Ca, Mg, Sr and Fe, quantified via ICP-OES in the crude oil aqueous extract. Fuel, 2015, 154, 181-187.	3.4	37
3	Determination of cadmium, cobalt, copper, lead, nickel and zinc contents in saline produced water from the petroleum industry by ICP OES after cloud point extraction. Analytical Methods, 2015, 7, 9844-9849.	1.3	29
4	Development of a wet digestion method for paints for the determination of metals and metalloids using inductively coupled plasma optical emission spectrometry. Talanta, 2016, 146, 188-194.	2.9	18
5	A new approach to mineralization of flaxseed (Linum usitatissimum L.) for trace element analysis by flame atomic absorption spectrometry. Food Chemistry, 2017, 224, 335-341.	4.2	15
6	Sensitive voltammetric responses and mechanistic insights into the determination of residue levels of endosulfan in fresh foodstuffs and raw natural waters. Microchemical Journal, 2013, 110, 40-47.	2.3	10
7	The concentration of polyphenolic compounds and trace elements in the Coffea arabica leaves: Potential chemometric pattern recognition of coffee leaf rust resistance. Food Research International, 2020, 134, 109221.	2.9	10
8	Infrared radiation as a heat source in sample preparation of shrimp for trace element analysis. Journal of Food Composition and Analysis, 2019, 79, 107-113.	1.9	8
9	Organophosphorus halloysite nanotubes as adsorbent for lead preconcentration in wine and grape juice. Applied Clay Science, 2021, 200, 105912.	2.6	8
10	Non-chromatographic arsenic speciation analyses in wild shrimp (Farfantepenaeus brasiliensis) using functionalized magnetic iron-nanoparticles. Food Chemistry, 2021, 345, 128781.	4.2	8
11	Investigation of a rapid infrared heating assisted mineralization of soybean matrices for trace element analysis. Food Chemistry, 2019, 280, 96-102.	4.2	6
12	An Evaluation of the Use of Formic Acid for Extraction of Trace Elements from Brazil Nut and Babassu Coconut and Its Suitability for Multi-Element Determination by ICP-MS. Journal of the Brazilian Chemical Society, 2016, , .	0.6	4
13	Infrared Radiation Applied as a Heating Source in Milk Sample Preparation for the Determination of Trace Elements by Inductively Coupled Plasma-Optical Emission Spectroscopy. Revista Virtual De Quimica, 2017, 9, 2226-2236.	0.1	4
14	TREATMENT OF WASTE FROM ATOMIC EMISSION SPECTROMETRIC TECHNIQUES AND REUSE IN UNDERGRADUATE LAB CLASSES FOR QUALITATIVE ANALYSIS. Quimica Nova, 2015, , .	0.3	4
15	Wild shrimp have an order of magnitude higher arsenic concentrations than farmed shrimp from Brazil illustrating the need for a regulation based on inorganic arsenic. Journal of Trace Elements in Medicine and Biology, 2022, 71, 126968.	1.5	4
16	Optimization of the ICP OES Operational Parameters for Determination of Metals in Heavy Crude Oil after Microwave Digestion. Revista Virtual De Quimica, 2017, 9, 1658-1671.	0.1	2
17	Inorganic content of rock dust waste from northwest of Rio de Janeiro, Brazil: do environmental risks incur from its use as natural fertilizer?. Environmental Monitoring and Assessment, 2020, 192, 380.	1.3	1
18	Characterization of Mineral Content in Fruits of Northeast Agrobiodiversity of Brazil. Brazilian Archives of Biology and Technology, 0, 65, .	0.5	1