

# Fernanda Araujo Honorato

## List of Publications by Citations

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**Version:** 2024-04-09

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

18 papers	410 citations	13 h-index	18 g-index
18 ext. papers	464 ext. citations	4.5 avg, IF	3.32 L-index

#	Paper	IF	Citations
18	A comparative study of calibration transfer methods for determination of gasoline quality parameters in three different near infrared spectrometers. <i>Analytica Chimica Acta</i> , <b>2008</b> , 611, 41-7	6.6	63
17	Effect of sonication on soursop juice quality. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 62, 883-889	5.4	59
16	Robust modeling for multivariate calibration transfer by the successive projections algorithm. <i>Chemometrics and Intelligent Laboratory Systems</i> , <b>2005</b> , 76, 65-72	3.8	45
15	Classification of gasoline as with or without dispersant and detergent additives using infrared spectroscopy and multivariate classification. <i>Fuel</i> , <b>2014</b> , 116, 151-157	7.1	36
14	Standardization from a benchtop to a handheld NIR spectrometer using mathematically mixed NIR spectra to determine fuel quality parameters. <i>Analytica Chimica Acta</i> , <b>2017</b> , 954, 32-42	6.6	34
13	Classification of cereal bars using near infrared spectroscopy and linear discriminant analysis. <i>Food Research International</i> , <b>2013</b> , 51, 924-928	7	26
12	Using principal component analysis to find the best calibration settings for simultaneous spectroscopic determination of several gasoline properties. <i>Fuel</i> , <b>2008</b> , 87, 3706-3709	7.1	24
11	Transferência de calibração em métodos multivariados. <i>Química Nova</i> , <b>2007</b> , 30, 1301-1312	1.6	23
10	Multivariate Classification of UHT Milk as to the Presence of Lactose Using Benchtop and Portable NIR Spectrometers. <i>Food Analytical Methods</i> , <b>2018</b> , 11, 2699-2706	3.4	19
9	Analytical curve or standard addition method: how to elect and design--a strategy applied to copper determination in sugarcane spirits using AAS. <i>Analyst, The</i> , <b>2002</b> , 127, 1520-5	5	19
8	Determination of detergent and dispersant additives in gasoline by ring-oven and near infrared hyperspectral imaging. <i>Analytica Chimica Acta</i> , <b>2015</b> , 863, 9-19	6.6	16
7	Authenticity assessment of banknotes using portable near infrared spectrometer and chemometrics. <i>Forensic Science International</i> , <b>2018</b> , 286, 121-127	2.6	15
6	Classification of Brazilian and foreign gasolines adulterated with alcohol using infrared spectroscopy. <i>Forensic Science International</i> , <b>2015</b> , 253, 33-42	2.6	15
5	Screening analysis of garlic-oil capsules by infrared spectroscopy and chemometrics. <i>Microchemical Journal</i> , <b>2017</b> , 133, 480-484	4.8	7
4	Evaluation of melon drying using hyperspectral imaging technique in the near infrared region. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 143, 111092	5.4	5
3	Evaluation of diesel exhaust fluid (DEF) using near-infrared spectroscopy and multivariate calibration. <i>Microchemical Journal</i> , <b>2019</b> , 150, 104155	4.8	3
2	Impregnation and drying to develop a melon snack enriched in calcium. <i>Journal of Food Science and Technology</i> , <b>2021</b> , 58, 672-679	3.3	1

- 1 Evaluation of critical indicators in the process of acquiring supplies and services LAC-UFPE. *Journal of Physics: Conference Series*, **2015**, 575, 012046 0.3