Adriana Marcia M Graboski

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9057579/publications.pdf

Version: 2024-02-01

| 11 | 170 | 8 | 1474206 9 |
|----------------|----------------------|--------------------|--------------------|
| papers | citations | h-index | g-index |
| 11 all docs | 11 docs citations | 11 times ranked | 170 citing authors |

| # | Article | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Nanosensors for food quality control especially essential oils. , 2021, , 273-288. | | О |
| 2 | Monitoring Aroma Release in Gummy Candies During The Storage Using Electronic Nose. Food Analytical Methods, 2020, 13, 3-12. | 2.6 | 16 |
| 3 | Detection of Volatiles in Dark Chocolate Flavored with Orange Essential Oil by Electronic Nose. Food Analytical Methods, 2020, 13, 1421-1432. | 2.6 | 12 |
| 4 | Aroma detection using a gas sensor array with different polyaniline films. Analytical Methods, 2019, 11, 654-660. | 2.7 | 13 |
| 5 | Volatile compounds monitoring as indicative of female cattle fertile period using electronic nose. Sensors and Actuators B: Chemical, 2019, 282, 609-616. | 7.8 | 21 |
| 6 | Array of Different Polyaniline-Based Sensors for Detection of Volatile Compounds in Gummy Candy. Food Analytical Methods, 2018, 11, 77-87. | 2.6 | 16 |
| 7 | Lab-made electronic-nose with polyaniline sensor array used in classification of different aromas in gummy candies. Food Research International, 2018, 113, 309-315. | 6.2 | 19 |
| 8 | Nanosensors for detection of pesticides in water., 2017,, 595-635. | | 6 |
| 9 | Electronic nose system based on polyaniline films sensor array with different dopants for discrimination of artificial aromas. Innovative Food Science and Emerging Technologies, 2017, 43, 112-116. | 5.6 | 35 |
| 10 | Liquefied petroleum gas as solvent medium for the treatment of immobilized pectinases. Biocatalysis and Agricultural Biotechnology, 2017, 11, 108-115. | 3.1 | 3 |
| 11 | Low-cost gas sensors with polyaniline film for aroma detection. Journal of Food Engineering, 2016, 180, 16-21. | 5.2 | 29 |