Leandro Oliveira

List of Publications by Year in descending order

99 papers	4,075 citations	101384 36 h-index	123241 61 g-index
103 all docs	103 docs citations	103 times ranked	4479 citing authors

#	Article	IF	Citations
1	Kinetics and equilibrium studies of methylene blue adsorption by spent coffee grounds. Desalination, 2009, 249, 267-272.	4.0	280
2	Evaluation of untreated coffee husks as potential biosorbents for treatment of dye contaminated waters. Journal of Hazardous Materials, 2008, 155, 507-512.	6.5	275
3	Untreated coffee husks as biosorbents for the removal of heavy metals from aqueous solutions. Journal of Hazardous Materials, 2008, 152, 1073-1081.	6.5	239
4	Development and analytical validation of a screening method for simultaneous detection of five adulterants in raw milk using mid-infrared spectroscopy and PLS-DA. Food Chemistry, 2015, 181, 31-37.	4.2	178
5	Coffee oil as a potential feedstock for biodiesel production. Bioresource Technology, 2008, 99, 3244-3250.	4.8	133
6	Feasibility of ethanol production from coffee husks. Biotechnology Letters, 2009, 31, 1315-1319.	1.1	133
7	Activated carbons from waste biomass: An alternative use for biodiesel production solid residues. Bioresource Technology, 2009, 100, 1786-1792.	4.8	122
8	FTIR Analysis for Quantification of Fatty Acid Methyl Esters in Biodiesel Produced by Microwave-Assisted Transesterification. International Journal of Environmental Science and Development, 2015, 6, 964-969.	0.2	113
9	Physical and chemical attributes of defective crude and roasted coffee beans. Food Chemistry, 2005, 90, 89-94.	4.2	105
10	Proximate composition and fatty acids profile of green and roasted defective coffee beans. LWT - Food Science and Technology, 2006, 39, 235-239.	2.5	97
11	Sulfonated activated carbon from corn cobs as heterogeneous catalysts for biodiesel production using microwave-assisted transesterification. Renewable Energy, 2019, 143, 1710-1716.	4.3	97
12	A preliminary evaluation of the effect of processing temperature on coffee roasting degree assessment. Journal of Food Engineering, 2009, 92, 345-352.	2.7	94
13	A preliminary study on the feasibility of using the composition of coffee roasting exhaust gas for the determination of the degree of roast. Journal of Food Engineering, 2001, 47, 241-246.	2.7	92
14	Discrimination between roasted coffee, roasted corn and coffee husks by Diffuse Reflectance Infrared Fourier Transform Spectroscopy. LWT - Food Science and Technology, 2013, 50, 715-722.	2.5	90
15	Physicochemical characterization, antioxidant capacity, total phenolic and proanthocyanidin content of flours prepared from pequi (Caryocar brasilense Camb.) fruit by-products. Food Chemistry, 2017, 225, 146-153.	4.2	89
16	Evaluation of the potential of FTIR and chemometrics for separation between defective and non-defective coffees. Food Chemistry, 2012, 132, 1368-1374.	4.2	87
17	Discrimination between defective and non-defective Brazilian coffee beans by their volatile profile. Food Chemistry, 2008, 106, 787-796.	4.2	84
18	Evaluation of the potential of SPME-GC-MS and chemometrics to detect adulteration of ground roasted coffee with roasted barley. Journal of Food Composition and Analysis, 2009, 22, 257-261.	1.9	77

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19	Microwave assisted thermal treatment of defective coffee beans press cake for the production of adsorbents. Bioresource Technology, 2010, 101, 1068-1074.	4.8	71
20	Buriti (Mauritia flexuosa L. f.) fruit by-products flours: Evaluation as source of dietary fibers and natural antioxidants. Food Chemistry, 2019, 270, 53-60.	4.2	70
21	Fresh coffee husks as potential sources of anthocyanins. LWT - Food Science and Technology, 2007, 40, 1555-1560.	2.5	66
22	New heterogeneous catalyst for the esterification of fatty acid produced by surface aromatization/sulfonation of oilseed cake. Fuel, 2015, 150, 408-414.	3.4	66
23	Mid infrared spectroscopy and chemometrics as tools for the classification of roasted coffees by cup quality. Food Chemistry, 2018, 245, 1052-1061.	4.2	66
24	Sustainable synthesis of epoxidized waste cooking oil and its application as a plasticizer for polyvinyl chloride films. European Polymer Journal, 2018, 99, 142-149.	2.6	65
25	Discrimination between defective and non-defective roasted coffees by diffuse reflectance infrared Fourier transform spectroscopy. LWT - Food Science and Technology, 2012, 47, 505-511.	2.5	58
26	Quantitative evaluation of multiple adulterants in roasted coffee by Diffuse Reflectance Infrared Fourier Transform Spectroscopy (DRIFTS) and chemometrics. Talanta, 2013, 115, 563-568.	2.9	57
27	Application of elastic net and infrared spectroscopy in the discrimination between defective and non-defective roasted coffees. Talanta, 2014, 128, 393-400.	2.9	54
28	An Overview of the Potential Uses for Coffee Husks. , 2015, , 283-291.		54
29	Fourier transform infrared spectroscopy and near infrared spectroscopy for the quantification of defects in roasted coffees. Talanta, 2015, 134, 379-386.	2.9	53
30	Performance of diffuse reflectance infrared Fourier transform spectroscopy and chemometrics for detection of multiple adulterants in roasted and ground coffee. LWT - Food Science and Technology, 2013, 53, 395-401.	2.5	51
31	Modeling and simulation of petroleum coke calcination in rotary kilns. Fuel, 2001, 80, 1611-1622.	3.4	49
32	Physical characterization of non-defective and defective Arabica and Robusta coffees before and after roasting. Journal of Food Engineering, 2009, 92, 474-479.	2.7	47
33	Chemical characterisation of non-defective and defective green arabica and robusta coffees by electrospray ionization-mass spectrometry (ESI-MS). Food Chemistry, 2008, 111, 490-497.	4.2	43
34	REMOVAL OF WATER CONTENT FROM BIODIESEL AND DIESEL FUEL USING HYDROGEL ADSORBENTS. Brazilian Journal of Chemical Engineering, 2015, 32, 895-901.	0.7	42
35	Fluorescence spectroscopy as tool for the geographical discrimination of coffees produced in different regions of Minas Gerais State in Brazil. Food Control, 2017, 77, 25-31.	2.8	39
36	CONJUGATE HEAT AND MASS TRANSFER IN CONVECTIVE DRYING OF POROUS MEDIA. Numerical Heat Transfer; Part A: Applications, 1998, 34, 105-117.	1.2	38

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37	Potential of pequi (Caryocar brasiliense Camb.) peels as sources of highly esterified pectins obtained by microwave assisted extraction. LWT - Food Science and Technology, 2018, 87, 575-580.	2.5	37
38	Simultaneous Detection of Multiple Adulterants in Ground Roasted Coffee by ATR-FTIR Spectroscopy and Data Fusion. Food Analytical Methods, 2017, 10, 2700-2709.	1.3	36
39	Malachite green adsorption by mango (Mangifera indicaL.) seed husks: Kinetic, equilibrium and thermodynamic studies. Desalination and Water Treatment, 2010, 19, 241-248.	1.0	33
40	Discrimination between Immature and Mature Green Coffees by Attenuated Total Reflectance and Diffuse Reflectance Fourier Transform Infrared Spectroscopy. Journal of Food Science, 2011, 76, C1162-8.	1.5	30
41	LED Phototherapy Improves Healing of Nipple Trauma: A Pilot Study. Photomedicine and Laser Surgery, 2012, 30, 172-178.	2.1	29
42	Removal of phenylalanine from aqueous solutions with thermo-chemically modified corn cobs as adsorbents. LWT - Food Science and Technology, 2013, 51, 1-8.	2.5	29
43	Batch and Column Studies of Phenol Adsorption by an Activated Carbon Based on Acid Treatment of Corn Cobs. International Journal of Engineering and Technology, 2015, 7, 459-464.	0.1	29
44	Chemical Characterization of Coffee Husks, a By-Product of Coffea arabica Production. Foods, 2021, 10, 3125.	1.9	28
45	Attenuated Total Reflectance Fourier Transform Spectroscopy (ATR-FTIR) and chemometrics for discrimination of espresso coffees with different sensory characteristics. Food Chemistry, 2019, 273, 178-185.	4.2	27
46	Evaluation of the performance of an agricultural residue-based activated carbon aiming at removal of phenylalanine from aqueous solutions. LWT - Food Science and Technology, 2012, 49, 155-161.	2.5	24
47	Polysaccharide-rich fraction of spent coffee grounds as promising biomaterial for films fabrication. Carbohydrate Polymers, 2020, 233, 115851.	5.1	24
48	Variable Selection Applied to the Development of a Robust Method for the Quantification of Coffee Blends Using Mid Infrared Spectroscopy. Food Analytical Methods, 2018, 11, 578-588.	1.3	22
49	Development and characterization of biopolymeric films of galactomannans recovered from spent coffee grounds. Journal of Food Engineering, 2021, 289, 110083.	2.7	22
50	FTIR and Chemometrics as Effective Tools in Predicting the Quality of Specialty Coffees. Food Analytical Methods, 2020, 13, 275-283.	1.3	19
51	Potential Uses of Spent Coffee Grounds in the Food Industry. Foods, 2022, 11, 2064.	1.9	19
52	BIXIN POWDER PRODUCTION IN CONICAL SPOUTED BED UNITS. Drying Technology, 1998, 16, 1855-1879.	1.7	18
53	Evaluation of an Adsorbent Based on Agricultural Waste (Corn Cobs) for Removal of Tyrosine and Phenylalanine from Aqueous Solutions. BioMed Research International, 2013, 2013, 1-8.	0.9	17
54	Concomitant Use of Fourier Transform Infrared Attenuated Total Reflectance Spectroscopy and Chemometrics for Quantification of Multiple Adulterants in Roasted and Ground Coffee. Journal of Spectroscopy, 2016, 2016, 1-7.	0.6	17

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55	Malachite Green Adsorption by a Residueâ€based Microwaveâ€activated Adsorbent. Clean - Soil, Air, Water, 2010, 38, 843-849.	0.7	16
56	Characterization of jabuticaba (Plinia cauliflora) peel flours and prediction of compounds by FTIR analysis. LWT - Food Science and Technology, 2020, 133, 110135.	2.5	16
57	CONJUGATE ANALYSIS OF NATURAL CONVECTIVE DRYING OF BIOLOGICAL MATERIALS. Drying Technology, 1994, 12, 1167-1190.	1.7	15
58	Use ofRaphanus sativus L.press cake, a solid residue from biodiesel processing, in the production of adsorbents by microwave activation. Environmental Technology (United Kingdom), 2011, 32, 1073-1083.	1.2	15
59	CONJUGATE HEAT AND MASS TRANSFER IN CONVECTIVE DRYING OF MULTIPARTICLE SYSTEMS PART II: SOYBEAN DRYING. Drying Technology, 1998, 16, 463-483.	1.7	13
60	A comparative evaluation of methodologies for water content determination in green coffee. LWT - Food Science and Technology, 2007, 40, 1300-1303.	2.5	11
61	Profile of bioactive compounds in pequi (Caryocar brasilense Camb.) peel flours. Food Chemistry, 2021, 350, 129221.	4.2	9
62	Chemical Characterization and Bioaccessibility Assessment of Bioactive Compounds from Umbu (Spondias tuberosa A.) Fruit Peel and Pulp Flours. Foods, 2021, 10, 2597.	1.9	9
63	An Adaptive Approach to Finite Element Modeling of Drying Problems. Drying Technology, 1995, 13, 1167-1185.	1.7	8
64	ERROR ESTIMATION AND ADAPTIVITY FOR FINITE-VOLUME METHODS ON UNSTRUCTURED TRIANGULAR MESHES: ELLIPTIC HEAT TRANSFER PROBLEMS. Numerical Heat Transfer, Part B: Fundamentals, 2002, 42, 461-483.	0.6	8
65	CONJUGATE HEAT AND MASS TRANSFER IN CONVECTIVE DRYING OF MULTIPARTICLE SYSTEMS. PART I: THEORETICAL CONSIDERATIONS. Drying Technology, 1998, 16, 433-461.	1.7	7
66	Transverse flow of coffee beans in rotating roasters. Journal of Food Engineering, 2006, 75, 142-148.	2.7	7
67	CFD Modeling and Simulation of Transesterification Reactions of Vegetable Oils with an Alcohol in Baffled Stirred Tank Reactors. Applied Mechanics and Materials, 2013, 390, 86-90.	0.2	7
68	Circulation flow reactor with ultrasound irradiation for the transesterification of vegetable oils. Renewable Energy, 2015, 83, 1059-1065.	4.3	7
69	FTMIR-PLS as a promising method for rapid detection of adulteration by waste whey in raw milk. Dairy Science and Technology, 2016, 96, 123-131.	2.2	7
70	A new unified a posteriori error estimator for adaptive finite element analysis of coupled transport problems. International Journal of Heat and Mass Transfer, 1995, 38, 2809-2819.	2.5	6
71	Feasibility of ethanol production from coffee husks. Journal of Biotechnology, 2008, 136, S269.	1.9	6
72	Use of Safe Substances as Additives for PVC Films and Their Effect on Enzymatic Browning of Gala Apples. Food and Bioprocess Technology, 2020, 13, 1380-1391.	2.6	5

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73	Comparative evaluation of conventional and microwave assisted epoxidation of soybean oil with citric acid, acetic acid using homogeneous and heterogeneous catalysis. Brazilian Journal of Chemical Engineering, 2021, 38, 327.	0.7	5
74	Adsorption of methylene blue onto carbons made of residues from the biodiesel industry. International Journal of Sustainable Development and Planning, 2012, 7, 446-456.	0.3	5
75	POTENTIAL USE OF Crambe abyssinica PRESS CAKE AS AN ADSORBENT: BATCH AND CONTINUOUS STUDIES. Environmental Engineering and Management Journal, 2014, 13, 3025-3036.	0.2	5
76	Preparation and Characterization of Activated Carbons Based on Lignocellulosic Residues. Advanced Materials Research, 0, 856, 69-73.	0.3	4
77	Feasibility of biodiesel production in a continuous flow microwave reactor with static mixing. , 2017, , .		4
78	Potential of Diffuse Reflectance Infrared Fourier Transform Spectroscopy and Chemometrics for Coffee Quality Evaluation. International Journal of Electrical Energy, 2016, , .	0.4	4
79	Preparation, preliminary characterization and mechanical properties of epoxy composites reinforced with spent coffee grounds. , 2017, , .		3
80	The Effect of Variations in Fresh-Cut Apple Composition on the Performance of Polyvinyl Chloride Active Films. Food and Bioprocess Technology, 2021, 14, 352-361.	2.6	3
81	Comparison of Microwave Assisted Thermo-Chemical Procedures in the Production of Adsorbents for Wastewater Treatment. International Journal of Environmental Science and Development, 2015, 6, 888-894.	0.2	3
82	The Application of Adaptive Finite Element Analysis to Heat and Mass Transfer Problems. Biosystems Engineering, 1995, 62, 49-59.	0.4	2
83	Adaptivity for finite volume on unstructured triangular meshes: a study of thermal injury in teeth. International Journal for Numerical Methods in Engineering, 2004, 61, 1625-1643.	1.5	2
84	Activated carbons based on solid residues from coffee biodiesel production. Journal of Biotechnology, 2008, 136, S654-S655.	1.9	2
85	ALTERNATIVE USES FOR COFFEE HUSKS â€" A SOLID WASTE FROM GREEN COFFEE PRODUCTION. , 2009, , .		2
86	Epoxidized Vegetable Oil as a Sustainable Ingredient in Welding Electrode Coatings. Advanced Materials Research, 0, 856, 87-91.	0.3	2
87	Melanoidin Removal Mechanism in An Aqueous Adsorption System: An Equilibrium, Kinetic and Thermodynamic Study. Recent Patents on Food, Nutrition & Agriculture, 2015, 7, 35-46.	0.5	2
88	Epoxy Resin as a Binder in the Preparation of Rutile Coated Electrodes. Applied Mechanics and Materials, 0, 798, 419-423.	0.2	2
89	USE OF CRAMBE ABYSSINICA PRESS CAKE AS A BIOSORBENT FOR WASTEWATER TREATMENT. , 2009, , .		2
90	DESIGN AND OPERATION OF A MOBILE BIODIESEL PRODUCTION UNIT. , 2009, , .		1

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91	Characterization and Modeling of Ladle Teeming Process. Advanced Materials Research, 2014, 1016, 65-69.	0.3	1
92	Comparative Evaluation of Activated Carbons Prepared by Thermo-Chemical Activation of Lignocellulosic Residues Aiming at Phenol Removal. Advanced Materials Research, 2014, 1016, 309-314.	0.3	1
93	Spectroscopic Methods for Chemometric Identification of Defective and Nondefective Coffees. , 2015, , 943-952.		1
94	Comparative Evaluation of Acid and Basic Thermo-Chemical Treatments in the Production of Adsorbents Based on Biodiesel Production Solid Residue. International Journal of Environmental Science and Development, 2016, 7, 234-239.	0.2	1
95	Effect of Peroxide Treatment on Functional and Technological Properties of Fiber-Rich Powders Based on Spent Coffee Grounds. International Journal of Electrical Energy, 2016, , .	0.4	1
96	Low cost food waste-based adsorbent for the removal of phenylalanine from aqueous solutions. Journal of Biotechnology, 2008, 136, S468.	1.9	0
97	Error Estimation and Adaptivity in Numerical Methods Applied to Transport Phenomena in Food Systems A paper from the State-of-the-Art in Application of Finite Element Numerical Solutions to Engineering Problems: A Session Honoring Pioneering Contributions. , 2009, , .		0
98	A Practical Solution for Reducing Critical Height in Drain Sink Problem during Ladle Teeming Process. Applied Mechanics and Materials, 2015, 798, 180-184.	0.2	0
99	How To Detect Coffee Fraud By Quantifying Robusta In Arabica Coffee Blends. , 2018, , .		0