Tanize Acunha

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/980281/publications.pdf

Version: 2024-02-01

24 papers 376 citations

840776 11 h-index 19 g-index

24 all docs

24 docs citations

times ranked

24

665 citing authors

#	Article	IF	CITATIONS
1	The role of direct high-resolution mass spectrometry in foodomics. Analytical and Bioanalytical Chemistry, 2015, 407, 6275-6287.	3.7	63
2	Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. Electrophoresis, 2016, 37, 111-141.	2.4	62
3	Anionic metabolite profiling by capillary electrophoresis–mass spectrometry using a noncovalent polymeric coating. Orange juice and wine as case studies. Journal of Chromatography A, 2016, 1428, 326-335.	3.7	42
4	Electrospun protein fibers loaded with yerba mate extract for bioactive release in food packaging. Journal of the Science of Food and Agriculture, 2020, 100, 3341-3350.	3.5	32
5	Untargeted metabolomics of strawberry (<i>Fragaria x ananassa</i> aẽCamarosa') fruit from plants grown under osmotic stress conditions. Journal of the Science of Food and Agriculture, 2019, 99, 6973-6980.	3.5	22
6	Cake of brown, black and red rice: Influence of transglutaminase on technological properties, in vitro starch digestibility and phenolic compounds. Food Chemistry, 2020, 318, 126480.	8.2	21
7	Bioactive Compound Variability in a Brazilian <i>Capsicum</i> Pepper Collection. Crop Science, 2017, 57, 1611-1623.	1.8	13
8	Metabolomics study of early metabolic changes in hepatic HepaRG cells in response to rosemary diterpenes exposure. Analytica Chimica Acta, 2018, 1037, 140-151.	5.4	13
9	Fluidizedâ€bed drying of black rice grains: Impact on cooking properties, <i>in vitro</i> starch digestibility, and bioaccessibility of phenolic compounds. Journal of Food Science, 2020, 85, 1717-1724.	3.1	13
10	Determination of Ca, Cu, Fe and Mg in fresh and processed meat treated with tetramethylammonium hydroxide by atomic absorption spectrometry. Journal of the Brazilian Chemical Society, 2011, 22, 1850-1857.	0.6	11
11	Potential of prodendronic polyamines with modulated segmental charge density as novel coating for fast and efficient analysis of peptides and basic proteins by CE and CEâ€MS. Electrophoresis, 2015, 36, 1564-1571.	2.4	11
12	Capillary Electrophoresis in Food and Foodomics. Methods in Molecular Biology, 2016, 1483, 471-507.	0.9	11
13	Background correction in separation techniques hyphenated to high-resolution mass spectrometry – Thorough correction with mass spectrometry scans recorded as profile spectra. Journal of Chromatography A, 2017, 1492, 98-105.	3.7	11
14	Evaluation of sample preparation methods based on alkaline and acid solubilization for the determination of Na and K in meat samples by atomic spectrometric techniques. Journal of the Brazilian Chemical Society, 2012, 23, 1623-1629.	0.6	10
15	Finnee â€" A Matlab toolbox for separation techniques hyphenated high resolution mass spectrometry dataset. Chemometrics and Intelligent Laboratory Systems, 2016, 155, 138-144.	3.5	8
16	A lipidomics approach reveals new insights into Crotalus durissus terrificus and Bothrops moojeni snake venoms. Archives of Toxicology, 2021, 95, 345-353.	4.2	7
17	Chemical composition and structural characterization of contrasting colors of soybean seed coats. Semina:Ciencias Agrarias, 2015, 36, 1913.	0.3	5
18	Algorithm for comprehensive analysis of datasets from hyphenated high resolution mass spectrometric techniques using single ion profiles and cluster analysis. Journal of Chromatography A, 2016, 1429, 134-141.	3.7	5

#	Article	IF	CITATIONS
19	Foodomics: LC and LC-MS-based omics strategies in food science and nutrition. , 2017, , 267-299.		5
20	Intensidade de poda na produção e na qualidade dos frutos de mirtileiro. Revista Brasileira De Fruticultura, 2014, 36, 186-191.	0.5	4
21	Efeito da época de poda na produção e qualidade de frutos de mirtileiro. Bragantia, 2014, 73, 45-49.	1.3	4
22	Targeted analysis of eicosanoids derived from cytochrome P450 pathway by highâ€resolution multipleâ€reaction monitoring mass spectrometry. Journal of Mass Spectrometry, 2021, 56, e4769.	1.6	3
23	CE-MS in Food Analysis and Foodomics. , 0, , 193-215.		O
24	Atividade antifúngica in vitro de extratos aquosos do bagaço da Oliveira (Olea europaea L.) frente a isolados fúngicos causadores de candidÃase, dermatofitose e esporotricose em humanos e animais. Research, Society and Development, 2022, 11, e26111629090.	0.1	0