

Tanize Acunha

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

376
citations

840776

11
h-index

794594

19
g-index

24
all docs

24
docs citations

24
times ranked

665
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Atividade antifúngica in vitro de extratos aquosos do bagaço da Oliveira (<i>Olea europaea</i> L.) frente a isolados fúngicos causadores de candidíase, dermatofitose e esporotricose em humanos e animais. <i>Research, Society and Development</i> , 2022, 11, e26111629090. | 0.1 | 0 |
| 2 | A lipidomics approach reveals new insights into <i>Crotalus durissus terrificus</i> and <i>Bothrops moojeni</i> snake venoms. <i>Archives of Toxicology</i> , 2021, 95, 345-353. | 4.2 | 7 |
| 3 | Targeted analysis of eicosanoids derived from cytochrome P450 pathway by high-resolution multiple-reaction monitoring mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2021, 56, e4769. | 1.6 | 3 |
| 4 | Fluidized-bed drying of black rice grains: Impact on cooking properties, in vitro starch digestibility, and bioaccessibility of phenolic compounds. <i>Journal of Food Science</i> , 2020, 85, 1717-1724. | 3.1 | 13 |
| 5 | Electrospun protein fibers loaded with yerba mate extract for bioactive release in food packaging. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3341-3350. | 3.5 | 32 |
| 6 | Cake of brown, black and red rice: Influence of transglutaminase on technological properties, in vitro starch digestibility and phenolic compounds. <i>Food Chemistry</i> , 2020, 318, 126480. | 8.2 | 21 |
| 7 | Untargeted metabolomics of strawberry (<i>Fragaria x ananassa</i> "Camarosa"™) fruit from plants grown under osmotic stress conditions. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6973-6980. | 3.5 | 22 |
| 8 | Metabolomics study of early metabolic changes in hepatic HepaRG cells in response to rosemary diterpenes exposure. <i>Analytica Chimica Acta</i> , 2018, 1037, 140-151. | 5.4 | 13 |
| 9 | Background correction in separation techniques hyphenated to high-resolution mass spectrometry – Thorough correction with mass spectrometry scans recorded as profile spectra. <i>Journal of Chromatography A</i> , 2017, 1492, 98-105. | 3.7 | 11 |
| 10 | Bioactive Compound Variability in a Brazilian <i>Capsicum</i> Pepper Collection. <i>Crop Science</i> , 2017, 57, 1611-1623. | 1.8 | 13 |
| 11 | Foodomics: LC and LC-MS-based omics strategies in food science and nutrition. , 2017, , 267-299. | | 5 |
| 12 | Finnee – A Matlab toolbox for separation techniques hyphenated high resolution mass spectrometry dataset. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2016, 155, 138-144. | 3.5 | 8 |
| 13 | Capillary Electrophoresis in Food and Foodomics. <i>Methods in Molecular Biology</i> , 2016, 1483, 471-507. | 0.9 | 11 |
| 14 | Algorithm for comprehensive analysis of datasets from hyphenated high resolution mass spectrometric techniques using single ion profiles and cluster analysis. <i>Journal of Chromatography A</i> , 2016, 1429, 134-141. | 3.7 | 5 |
| 15 | Recent advances in the application of capillary electromigration methods for food analysis and Foodomics. <i>Electrophoresis</i> , 2016, 37, 111-141. | 2.4 | 62 |
| 16 | Anionic metabolite profiling by capillary electrophoresis-mass spectrometry using a noncovalent polymeric coating. Orange juice and wine as case studies. <i>Journal of Chromatography A</i> , 2016, 1428, 326-335. | 3.7 | 42 |
| 17 | Chemical composition and structural characterization of contrasting colors of soybean seed coats. <i>Semina: Ciências Agrárias</i> , 2015, 36, 1913. | 0.3 | 5 |
| 18 | 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 CE-MS. <i>Electrophoresis</i> , 2015, 36, 1564-1571. | 2.4 | 11 |

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|----|--|-----|-----------|
| 19 | The role of direct high-resolution mass spectrometry in foodomics. Analytical and Bioanalytical Chemistry, 2015, 407, 6275-6287. | 3.7 | 63 |
| 20 | Intensidade de poda na produção e na qualidade dos frutos de mirtilheiro. Revista Brasileira De Fruticultura, 2014, 36, 186-191. | 0.5 | 4 |
| 21 | Efeito da época de poda na produção e qualidade de frutos de mirtilheiro. Bragantia, 2014, 73, 45-49. | 1.3 | 4 |
| 22 | 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 |
| 23 | 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 |
| 24 | CE-MS in Food Analysis and Foodomics. , 0, , 193-215. | | 0 |