Trace elements in cocoa solids and chocolate: An ICPMS

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Citation Report

#	Article	IF	Citations
1	Mango Butter Emulsion Gels as Cocoa Butter Equivalents: Physical, Thermal, and Mechanical Analyses. Journal of Agricultural and Food Chemistry, 2014, 62, 11357-11368.	2.4	30
2	Magnetite-doped eggshell membrane as a magnetic sorbent for extraction of aluminum(III) ions prior to their fluorometric determination. Mikrochimica Acta, 2014, 181, 1797-1805.	2.5	14
3	Cadmium and Lead in Chocolates Commercialized in Brazil. Journal of Agricultural and Food Chemistry, 2014, 62, 8759-8763.	2.4	56
4	Concentration of cadmium in cacao beans and its relationship with soil cadmium in southern Ecuador. Science of the Total Environment, 2015, 533, 205-214.	3.9	135
5	A novel, rapid and simple acid extraction for multielemental determination in chocolate bars. Microchemical Journal, 2015, 121, 199-204.	2.3	24
6	Nutritional Evaluation of the Mineral Composition of Chocolate Bars: Total Contents vs. Bioaccessible Fractions. Journal of Food Processing & Technology, 2016, 07, .	0.2	0
7	Evaluation of soil amendments as a remediation alternative for cadmium-contaminated soils under cacao plantations. Environmental Science and Pollution Research, 2016, 23, 17571-17580.	2.7	24
8	Differentiation of cocoa nibs from distinct origins using comprehensive two-dimensional gas chromatography and multivariate analysis. Food Research International, 2016, 90, 133-138.	2.9	29
9	Multielemental fingerprinting and geographic traceability of Theobroma cacao beans and cocoa products. Food Control, 2016, 65, 46-53.	2.8	113
10	Aluminium, nickel, cadmium and lead in candy products and assessment of daily intake by children in Spain. Food Additives and Contaminants: Part B Surveillance, 2016, 9, 66-71.	1.3	7
11	The synergic effect of microwave and ultraviolet radiation for chocolate digestion and further determination of As, Cd, Ni and Pb by ICP-MS. Journal of Analytical Atomic Spectrometry, 2016, 31, 523-530.	1.6	30
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14	Cadmium voltametric quantification in table chocolate produced in Chiquinquira-Boyaca, Colombia. Acta Agronomica, 2017, 66, .	0.0	3
15	Heavy metal concentrations in cocoa beans (Theobroma cacaoL.) originating from EastLuwu, South Sulawesi, Indonesia. Journal of Physics: Conference Series, 2018, 979, 012011.	0.3	12
16	Cadmium and lead in cocoa powder and chocolate products in the US Market. Food Additives and Contaminants: Part B Surveillance, 2018, 11, 92-102.	1.3	39
17	Multielemental quantification in dark chocolate by ICP OES. Journal of Food Composition and Analysis, 2018, 67, 163-171.	1.9	29
18	Bioimaging of the elemental distribution in cocoa beans by means of LA-ICP-TQMS. Journal of Analytical Atomic Spectrometry, 2018, 33, 187-194.	1.6	15

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19	Elemental fingerprint profiling with multivariate data analysis to classify organic chocolate samples. Journal of Chemometrics, 2018, 32, e3036.	0.7	10
20	Dietary intake of cadmium, chromium, copper, manganese, selenium and zinc in a Northern Italy community. Journal of Trace Elements in Medicine and Biology, 2018, 50, 508-517.	1.5	117
21	Method optimization for heavy metal determination in milk powder: application to milk samples from Greece. Environmental Science and Pollution Research, 2018, 25, 26766-26779.	2.7	11
22	Nickel, cadmium and lead levels in raw cocoa and processed chocolate mass materials from three different manufacturers. Journal of Food Composition and Analysis, 2018, 66, 127-135.	1.9	49
23	Toxic metal levels in cocoa powder and chocolate by ICP-MS method after microwave-assisted digestion. Food Chemistry, 2018, 245, 1163-1168.	4.2	70
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28	Dietary exposure assessment of aluminium and cadmium from cocoa in relation to cocoa origin. PLoS ONE, 2019, 14, e0217990.	1.1	6
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30	Vortex assisted-ionic liquid based dispersive liquid liquid microextraction of low levels of nickel and cobalt in chocolate-based samples and their determination by FAAS. Microchemical Journal, 2019, 147, 277-285.	2.3	45
31	Direct determination by portable ED-XRF of mineral profile in cocoa powder samples. Food Chemistry, 2019, 278, 373-379.	4.2	25
32	The impact of fermentation on the distribution of cadmium in cacao beans. Food Research International, 2020, 127, 108743.	2.9	23
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38	Sniffing out cocoa bean traits that persist in chocolates by PTR-MS, ICP-MS and IR-MS. Food Research International, 2020, 133, 109212.	2.9	10
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40	Cocoa-laden cadmium threatens human health and cacao economy: A critical view. Science of the Total Environment, 2020, 720, 137645.	3.9	56
41	Perspective on Cadmium and Lead in Cocoa and Chocolate. Journal of Agricultural and Food Chemistry, 2020, 68, 13008-13015.	2.4	14
42	Cd and Pb in cocoa beans: Occurrence and effects of chocolate processing. Food Control, 2021, 119, 107455.	2.8	11
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52	Surveillance of Cadmium Concentration in Chocolate and Cocoa Powder Products Distributed in Japan. Shokuhin Eiseigaku Zasshi Journal of the Food Hygienic Society of Japan, 2018, 59, 269-274.	0.1	4
53	Zanieczyszczenie czekolad zwiÄ…zkami kadmu na polskim rynku. PrzemysÅ•SpoÅ»ywczy, 2017, 1, 34, 36-39.	0.1	0
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56	Effect of high-voltage electrical discharge treatment on multi-element content in cocoa shell and chocolates with cocoa shell. LWT - Food Science and Technology, 2022, 155, 112944.	2.5	3
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63	Antioxidant Activity and Multi-Elemental Analysis of Dark Chocolate. Foods, 2022, 11, 1445.	1.9	8
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