# Marlene A P Costa

List of Publications by Year
in descending order



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|---|---|---|---|
| 25 papers | 566 citations | 686830 13 h-index | 642321 23 g-index |
| 26 all docs | 26 docs citations | 26 times ranked | 294 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | A direct correlation between the antioxidant efficiencies of caffeic acid and its alkyl esters and their concentrations in the interfacial region of olive oil emulsions. The pseudophase model interpretation of the â€œcut-offâ€•effect. Food Chemistry, 2015, 175, 233-242. | 4.2 | 79 |
| 2 | Interfacial Concentrations of Hydroxytyrosol and Its Lipophilic Esters in Intact Olive Oil-in-Water Emulsions: Effects of Antioxidant Hydrophobicity, Surfactant Concentration, and the Oil-to-Water Ratio on the Oxidative Stability of the Emulsions. Journal of Agricultural and Food Chemistry, 2016, 64, 5274-5283. | 2.4 | 63 |
| 3 | Physical evidence that the variations in the efficiency of homologous series of antioxidants in emulsions are a result of differences in their distribution. Journal of the Science of Food and Agriculture, 2017, 97, 564-571. | 1.7 | 43 |
| 4 | Effects of droplet size on the interfacial concentrations of antioxidants in fish and olive oil-in-water emulsions and nanoemulsions and on their oxidative stability. Journal of Colloid and Interface Science, 2020, 562, 352-362. | 5.0 | 43 |
| 5 | Modulating the interfacial concentration of gallates to improve the oxidative stability of fish oil-in-water emulsions. Food Research International, 2018, 112, 192-198. | 2.9 | 38 |
| 6 | Influence of AO chain length, droplet size and oil to water ratio on the distribution and on the activity of gallates in fish oil-in-water emulsified systems: Emulsion and nanoemulsion comparison. Food Chemistry, 2020, 310, 125716. | 4.2 | 38 |
| 7 | Polyphenolic Antioxidants in Lipid Emulsions: Partitioning Effects and Interfacial Phenomena. Foods, 2021, 10, 539. | 1.9 | 33 |
| 8 | Control of antioxidant efficiency of chlorogenates in emulsions: modulation of antioxidant interfacial concentrations. Journal of the Science of Food and Agriculture, 2019, 99, 3917-3925. | 1.7 | 29 |
| 9 | A simple method for the determination of bioactive antioxidants in virgin olive oils. Journal of the Science of Food and Agriculture, 2013, 93, 1727-1732. | 1.7 | 28 |
| 10 | Optimizing the efficiency of antioxidants in emulsions by lipophilization: tuning interfacial concentrations. RSC Advances, 2016, 6, 91483-91493. | 1.7 | 27 |
| 11 | Polyphenols as Antioxidants for Extending Food Shelf-Life and in the Prevention of Health Diseases: Encapsulation and Interfacial Phenomena. Biomedicines, 2021, 9, 1909. | 1.4 | 25 |
| 12 | Interfacial kinetics in olive oil-in-water nanoemulsions: Relationships between rates of initiation of lipid peroxidation, induction times and effective interfacial antioxidant concentrations. Journal of Colloid and Interface Science, 2021, 604, 248-259. | 5.0 | 20 |
| 13 | Effects of Acidity, Temperature and Emulsifier Concentration on the Distribution of Caffeic Acid in Stripped Corn and Olive Oilâ€inâ€Water Emulsions. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1629-1636. | 0.8 | 17 |
| 14 | Distribution and Antioxidant Efficiency of Resveratrol in Stripped Corn Oil Emulsions. Antioxidants, 2014, 3, 212-228. | 2.2 | 12 |
| 15 | Distribution of catechol in emulsions. Journal of Physical Organic Chemistry, 2014, 27, 290-296. | 0.9 | 12 |
| 16 | Modeling Chemical Reactivity at the Interfaces of Emulsions: Effects of Partitioning and Temperature. Molecules, 2021, 26, 4703. | 1.7 | 11 |
| 17 | Interfacial Concentrations of Hydroxytyrosol Derivatives in Fish Oil-in-Water Emulsions and Nanoemulsions and Its Influence on Their Lipid Oxidation: Droplet Size Effects. Foods, 2020, 9, 1897. | 1.9 | 10 |
| 18 | A new family of hydroxytyrosol phenolipids for the antioxidant protection of liposomal systems. Biochimica Et Biophysica Acta - Biomembranes, 2021, 1863, 183505. | 1.4 | 10 |

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|---|---|---|---|
| 19 | Caffeic acid phenolipids in the protection of cell membranes from oxidative injuries. Interaction with the membrane phospholipid bilayer. Biochimica Et Biophysica Acta - Biomembranes, 2021, 1863, 183727. | 1.4 | 9 |
| 20 | Effects of the Reactive Moiety of Phenolipids on Their Antioxidant Efficiency in Model Emulsified Systems. Foods, 2021, 10, 1028. | 1.9 | 7 |
| 21 | An efficient one-pot synthesis of polyphenolic amino acids and evaluation of their radical-scavenging activity. Bioorganic Chemistry, 2019, 89, 102983. | 2.0 | 4 |
| 22 | Unexpected Antioxidant Efficiency of Chlorogenic Acid Phenolipids in Fish Oil-in-Water Nanoemulsions: An Example of How Relatively Low Interfacial Concentrations Can Make Antioxidants to Be Inefficient. Molecules, 2022, 27, 861. | 1.7 | 4 |
| 23 | Effects of Surfactant Volume Fraction on the Antioxidant Efficiency and on The Interfacial Concentrations of Octyl and Tetradecyl p-Coumarates in Corn Oil-in-Water Emulsions. Molecules, 2021, 26, 6058. | 1.7 | 2 |
| 24 | Olive Oil Phenolic Compounds as Antioxidants in Functional Foods: Description, Sources and Stability. , 2022, , 427-453. | | 1 |
| 25 | Control of Lipid Oxidation in Oil-in Water Emulsions: Effects of Antioxidant Partitioning and Surfactant Concentration. , 2022, , 201-216. | | 1 |