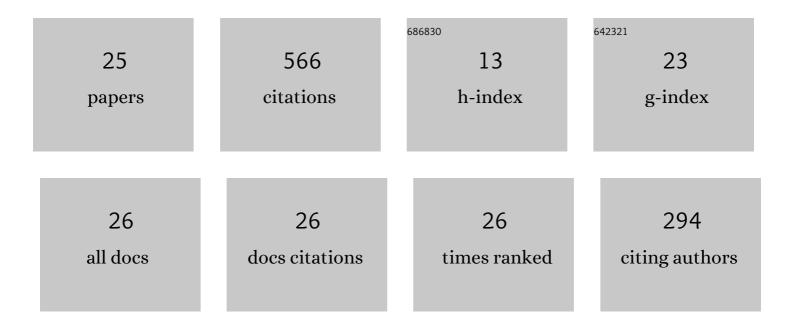
## Marlene A P Costa

List of Publications by Year in descending order

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#	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 "cut-off―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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#	Article	IF	CITATIONS
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