Marlene A P Costa

List of Publications by Year
in descending order

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	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
2	Olive Oil Phenolic Compounds as Antioxidants in Functional Foods: Description, Sources and Stability. , 2022, , 427-453.		1
3	Control of Lipid Oxidation in Oil-in Water Emulsions: Effects of Antioxidant Partitioning and Surfactant Concentration. , 2022, , 201-216.		1
4	A new family of hydroxytyrosol phenolipids for the antioxidant protection of liposomal systems. Biochimica Et Biophysica Acta - Biomembranes, 2021, 1863, 183505.	1.4	10
5	Polyphenolic Antioxidants in Lipid Emulsions: Partitioning Effects and Interfacial Phenomena. Foods, 2021, 10, 539.	1.9	33
6	Effects of the Reactive Moiety of Phenolipids on Their Antioxidant Efficiency in Model Emulsified Systems. Foods, 2021, 10, 1028.	1.9	7
7	Modeling Chemical Reactivity at the Interfaces of Emulsions: Effects of Partitioning and Temperature. Molecules, 2021, 26, 4703.	1.7	11
8	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
9	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
10	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
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	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
13	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
14	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
15	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
16	An efficient one-pot synthesis of polyphenolic amino acids and evaluation of their radical-scavenging activity. Bioorganic Chemistry, 2019, 89, 102983.	2.0	4
17	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
18	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

#	Article	IF	Citations
19	Optimizing the efficiency of antioxidants in emulsions by lipophilization: tuning interfacial concentrations. RSC Advances, 2016, 6, 91483-91493.	1.7	27
20	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
21	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
22	Distribution and Antioxidant Efficiency of Resveratrol in Stripped Corn Oil Emulsions. Antioxidants, 2014, 3, 212-228.	2.2	12
23	Distribution of catechol in emulsions. Journal of Physical Organic Chemistry, 2014, 27, 290-296.	0.9	12
24	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
25	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