

# Marta Guimarães

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3327964/publications.pdf>

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#	ARTICLE	IF	CITATIONS
1	Cyanidin-3-glucoside Lipophilic Conjugates for Topical Application: Tuning the Antimicrobial Activities with Fatty Acid Chain Length. <i>Processes</i> , 2021, 9, 340.	2.8	10
2	Bioinspired Synthesis and Physical-Chemical Properties of a New 10-Methylpyrano-4-hydroxyflavylium Chloride Salt. <i>Synlett</i> , 2020, 31, 334-338.	1.8	8
3	Microwave-Assisted Synthesis and Ionic Liquids: Green and Sustainable Alternatives toward Enzymatic Lipophilization of Anthocyanin Monoglucosides. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7387-7392.	5.2	14
4	An efficient method for anthocyanins lipophilization based on enzyme retention in membrane systems. <i>Food Chemistry</i> , 2019, 300, 125167.	8.2	11
5	Extending the stability of red and blue colors of malvidin-3-glucoside-lipophilic derivatives in the presence of SDS micelles. <i>Dyes and Pigments</i> , 2018, 151, 321-326.	3.7	20
6	Improvement of the Color Stability of Cyanidin-3-glucoside by Fatty Acid Enzymatic Acylation. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10003-10010.	5.2	37
7	Malvidin 3-Glucoside-Fatty Acid Conjugates: From Hydrophilic toward Novel Lipophilic Derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6513-6518.	5.2	42
8	Enzymatic synthesis, structural characterization and antioxidant capacity assessment of a new lipophilic malvidin-3-glucoside-oleic acid conjugate. <i>Food and Function</i> , 2016, 7, 2754-2762.	4.6	45