

Maria Rosa Alberto

List of Publications by Year in descending order

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53
papers

1,837
citations

279487

23
h-index

264894

42
g-index

53
all docs

53
docs citations

53
times ranked

2441
citing authors

#	ARTICLE	IF	CITATIONS
1	Antibacterial effect of phenolic compounds from different wines. Food Control, 2007, 18, 93-101.	2.8	355
2	Effect of Gallic Acid and Catechin on <i>Lactobacillus hilgardii</i> 5w Growth and Metabolism of Organic Compounds. Journal of Agricultural and Food Chemistry, 2001, 49, 4359-4363.	2.4	120
3	Antimicrobial activity of selected plant species from the Argentine Puna against sensitive and multi-resistant bacteria. Journal of Ethnopharmacology, 2009, 124, 499-505.	2.0	102
4	Polyphenols rich fraction from <i>Geoffroea decorticans</i> fruits flour affects key enzymes involved in metabolic syndrome, oxidative stress and inflammatory process. Food Chemistry, 2016, 190, 392-402.	4.2	98
5	Influence of phenolic compounds from wines on the growth of <i>Listeria monocytogenes</i> . Food Control, 2007, 18, 587-593.	2.8	79
6	A comparative survey of two analytical methods for identification and quantification of biogenic amines. Food Control, 2002, 13, 125-129.	2.8	64
7	Metabolism of Gallic Acid and Catechin by <i>Lactobacillus hilgardii</i> from Wine. Journal of Agricultural and Food Chemistry, 2004, 52, 6465-6469.	2.4	61
8	Putrescine production from agmatine by <i>Lactobacillus hilgardii</i> : Effect of phenolic compounds. Food Control, 2007, 18, 898-903.	2.8	57
9	Antimicrobial effect of polyphenols from apple skins on human bacterial pathogens. Electronic Journal of Biotechnology, 2006, 9, 0-0.	1.2	52
10	Chemical and functional characterization of seed, pulp and skin powder from chilito (<i>Solanum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 387 syndrome and oxidative stress. Food Chemistry, 2017, 216, 70-79.	4.2	50
11	Flour from <i>Prosopis alba</i> cotyledons: A natural source of nutrient and bioactive phytochemicals. Food Chemistry, 2016, 208, 89-96.	4.2	48
12	Polyphenolic compounds and anthocyanin content of <i>Prosopis nigra</i> and <i>Prosopis alba</i> pods flour and their antioxidant and anti-inflammatory capacities. Food Research International, 2014, 64, 762-771.	2.9	46
13	Anti-inflammatory and antioxidant activities, functional properties and mutagenicity studies of protein and protein hydrolysate obtained from <i>Prosopis alba</i> seed flour. Food Chemistry, 2014, 161, 391-399.	4.2	44
14	Microencapsulated chañar phenolics: A potential ingredient for functional foods development. Journal of Functional Foods, 2017, 37, 523-530.	1.6	44
15	Biological activities of polyphenols-enriched propolis from Argentina arid regions. Phytomedicine, 2016, 23, 27-31.	2.3	41
16	Effect of Seasonal Variations and Collection Form on Antioxidant Activity of Propolis from San Juan, Argentina. Journal of Medicinal Food, 2009, 12, 1334-1342.	0.8	33
17	Antioxidant and anti-inflammatory activity characterization and genotoxicity evaluation of <i>Ziziphus mistol</i> ripe berries, exotic Argentinean fruit. Food Research International, 2011, 44, 2063-2071.	2.9	33
18	Anti-inflammatory properties of hydroalcoholic extracts of Argentine Puna plants. Food Research International, 2015, 67, 230-237.	2.9	30

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19	Inhibition of pro-inflammatory enzymes by medicinal plants from the Argentinean highlands (Puna). <i>Journal of Ethnopharmacology</i> , 2017, 205, 57-68.	2.0	29
20	Effect of Wine Phenolic Compounds on <i>Lactobacillus hilgardii</i> 5w Viability. <i>Journal of Food Protection</i> , 2002, 65, 211-213.	0.8	28
21	Chemical and functional characterization of skin, pulp and seed powder from the Argentine native fruit mistol (<i>Ziziphus mistol</i>). Effects of phenolic fractions on key enzymes involved in metabolic syndrome and oxidative stress. <i>Journal of Functional Foods</i> , 2017, 37, 531-540.	1.6	27
22	Grapefruit essential oils inhibit quorum sensing of <i>Pseudomonas aeruginosa</i> . <i>Food Science and Technology International</i> , 2020, 26, 231-241.	1.1	26
23	Inhibition of cyclooxygenase activity by standardized hydroalcoholic extracts of four Asteraceae species from the Argentine Puna. <i>Brazilian Journal of Medical and Biological Research</i> , 2009, 42, 787-790.	0.7	25
24	Inhibition of arachidonic acid metabolism by the Andean crude drug <i>Parastrephia lucida</i> (Meyen) Cabrera. <i>Journal of Ethnopharmacology</i> , 2013, 150, 1080-1086.	2.0	24
25	<i>Prosopis nigra</i> Mesocarp Fine Flour, A Source of Phytochemicals with Potential Effect on Enzymes Linked to Metabolic Syndrome, Oxidative Stress, and Inflammatory Process. <i>Journal of Food Science</i> , 2018, 83, 1454-1462.	1.5	24
26	The Native Fruit <i>Geoffroea decorticans</i> from Arid Northern Chile: Phenolic Composition, Antioxidant Activities and In Vitro Inhibition of Pro-Inflammatory and Metabolic Syndrome-Associated Enzymes. <i>Molecules</i> , 2017, 22, 1565.	1.7	22
27	Human probiotic bacteria attenuate <i>Pseudomonas aeruginosa</i> biofilm and virulence by quorum-sensing inhibition. <i>Biofouling</i> , 2020, 36, 597-609.	0.8	20
28	Antimicrobial phenylpropanoids from the Argentinean highland plant <i>Parastrephia lucida</i> (Meyen) Cabrera. <i>Journal of Ethnopharmacology</i> , 2012, 142, 407-414.	2.0	19
29	Lemon Oils Attenuate the Pathogenicity of <i>Pseudomonas aeruginosa</i> by Quorum Sensing Inhibition. <i>Molecules</i> , 2021, 26, 2863.	1.7	18
30	Comparative study of antioxidant and anti-inflammatory activities and genotoxicity of alcoholic and aqueous extracts of four <i>Fabiana</i> species that grow in mountainous area of Argentina. <i>Journal of Ethnopharmacology</i> , 2011, 137, 512-522.	2.0	16
31	Antibiofilm activity of coriander (<i>Coriander sativum</i> L.) grown in Argentina against food contaminants and human pathogenic bacteria. <i>Industrial Crops and Products</i> , 2020, 151, 112380.	2.5	16
32	Inhibition of growth and ochratoxin A biosynthesis in <i>Aspergillus carbonarius</i> by flavonoid and nonflavonoid compounds. <i>Mycotoxin Research</i> , 2009, 25, 165-170.	1.3	14
33	Antioxidant and anti-inflammatory activities of <i>Frankenia triandra</i> (J. R. & M.) extracts. <i>South African Journal of Botany</i> , 2016, 104, 208-214.	1.2	14
34	Effect of <i>Zuccagnia punctata</i> Cav. (Fabaceae) extract on pro-inflammatory enzymes and on planktonic cells and biofilm from <i>Staphylococcus aureus</i> . <i>Toxicity studies</i> . <i>Saudi Journal of Biological Sciences</i> , 2018, 25, 1713-1719.	1.8	14
35	Potential use of <i>Citrus</i> essential oils against acute respiratory syndrome caused by coronavirus. <i>Journal of Essential Oil Research</i> , 2021, 33, 330-341.	1.3	14
36	Laurel extracts inhibit Quorum sensing, virulence factors and biofilm of foodborne pathogens. <i>LWT - Food Science and Technology</i> , 2020, 134, 109899.	2.5	13

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37	Production of tannase from wood-degrading fungus using as substrate plant residues: purification and characterization. <i>World Journal of Microbiology and Biotechnology</i> , 2011, 27, 2325-2333.	1.7	12
38	Antioxidant/Antibacterial Activities of a Topical Phytopharmaceutical Formulation Containing a Standardized Extract of <i>Baccharis incarum</i> , an Extremophile Plant Species from Argentine Puna. <i>Phytotherapy Research</i> , 2012, 26, 1759-1767.	2.8	12
39	Effect of gallic acid on <i>Aspergillus carbonarius</i> growth and ochratoxin A production. <i>World Mycotoxin Journal</i> , 2010, 3, 45-48.	0.8	11
40	Anti-Inflammatory Activity of Copao (<i>Eulychnia Acida</i> Phil., Cactaceae) Fruits. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 135-140.	1.4	9
41	Argentinean Puna Plants with <i>In Vitro</i> Antioxidant and Anti-inflammatory Activities as a Potential Nutraceutical. <i>Journal of Food Science</i> , 2019, 84, 3352-3363.	1.5	9
42	Tetraglochin andina Ciald.: A medicinal plant from the Argentinean highlands with potential use in vaginal candidiasis. <i>Journal of Ethnopharmacology</i> , 2018, 216, 283-294.	2.0	8
43	Effect of Wine Wastes Extracts on the Viability and Biofilm Formation of <i>Pseudomonas aeruginosa</i> and <i>Staphylococcus aureus</i> Strains. <i>Evidence-based Complementary and Alternative Medicine</i> , 2018, 2018, 1-9.	0.5	8
44	Exploring the biodiversity of two groups of <i>Oenococcus oeni</i> isolated from grape musts and wines: Are they equally diverse?. <i>Systematic and Applied Microbiology</i> , 2017, 40, 1-10.	1.2	7
45	Interference in <i>Staphylococcus Aureus</i> Biofilm and Virulence Factors Production by Human Probiotic Bacteria with Antimutagenic Activity. <i>Arabian Journal for Science and Engineering</i> , 2022, 47, 241-253.	1.7	7
46	Effect of structurally related flavonoids from <i>Zuccagnia punctata</i> Cav. on <i>Caenorhabditis elegans</i> . <i>Acta Parasitologica</i> , 2014, 60, 164-72.	0.4	6
47	<i>Zuccagnia punctata</i> : A Review of its Traditional Uses, Phytochemistry, Pharmacology and Toxicology. <i>Natural Product Communications</i> , 2016, 11, 1934578X1601101.	0.2	6
48	Inhibition of key enzymes in the inflammatory pathway by hybrid molecules of terpenes and synthetic drugs: In vitro and in silico studies. <i>Chemical Biology and Drug Design</i> , 2019, 93, 290-299.	1.5	5
49	Wine composition plays an important role in the control of carcinogenic precursor formation by <i>Lactobacillus hilgardii</i> . <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 142-148.	1.7	4
50	Hypercholesterolemia Increases Plasma Saturated and ω 6 Fatty Acids Altering Prostaglandin Homeostasis and Promotes Endothelial Dysfunction in Rabbits. <i>Lipids</i> , 2014, 49, 685-693.	0.7	4
51	Anti-inflammatory, Antioxidant and Antimicrobial Activity Characterization and Toxicity Studies of Flowers of <i>Chenopodium</i> , a Medicinal Shrub from Argentina. <i>Natural Product Communications</i> , 2015, 10, 1934578X1501000.	0.2	4
52	Inhibition of bacterial virulence factors of foodborne pathogens by paprika (<i>Capsicum annum</i> L.) extracts. <i>Food Control</i> , 2022, 133, 108568.	2.8	3
53	Flavonoid-enriched fractions from <i>Parastrephia lucida</i> : Phytochemical, anti-inflammatory, antioxidant characterizations, and analysis of their toxicity. <i>South African Journal of Botany</i> , 2020, 135, 465-475.	1.2	2