## Maria Rosa Alberto

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

53	1,435	21	37
papers	citations	h-index	g-index
53	1,595	4.5 avg, IF	4.52
ext. papers	ext. citations		L-index

#	Paper	IF	Citations
53	Potential use of Citrus essential oils against acute respiratory syndrome caused by coronavirus. Journal of Essential Oil Research, <b>2021</b> , 33, 330-341	2.3	10
52	Lemon Oils Attenuate the Pathogenicity of by Quorum Sensing Inhibition. <i>Molecules</i> , <b>2021</b> , 26,	4.8	3
51	Inhibition of bacterial virulence factors of foodborne pathogens by paprika (Capsicum annuum L.) extracts. <i>Food Control</i> , <b>2021</b> , 133, 108568	6.2	1
50	Human probiotic bacteria attenuate biofilm and virulence by inhibition. <i>Biofouling</i> , <b>2020</b> , 36, 597-609	3.3	8
49	Antibiofilm activity of coriander (Coriander sativum L.) grown in Argentina against food contaminants and human pathogenic bacteria. <i>Industrial Crops and Products</i> , <b>2020</b> , 151, 112380	5.9	8
48	Grapefruit essential oils inhibit quorum sensing of Pseudomonas aeruginosa. <i>Food Science and Technology International</i> , <b>2020</b> , 26, 231-241	2.6	11
47	Laurel extracts inhibit Quorum sensing, virulence factors and biofilm of foodborne pathogens. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 134, 109899	5.4	4
46	Flavonoid-enriched fractions from Parastrephia lucida: Phytochemical, anti-inflammatory, antioxidant characterizations, and analysis of their toxicity. <i>South African Journal of Botany</i> , <b>2020</b> , 135, 465-475	2.9	1
45	Argentinean Puna Plants with In Vitro Antioxidant and Anti-Inflammatory Activities as a Potential Nutraceutical. <i>Journal of Food Science</i> , <b>2019</b> , 84, 3352-3363	3.4	4
44	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> , <b>2019</b> , 93, 290-299	2.9	3
43	Prosopis nigra 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> , <b>2018</b> , 83, 1454-1462	3.4	19
42	Tetraglochin andina Ciald.: A medicinal plant from the Argentinean highlands with potential use in vaginal candidiasis. <i>Journal of Ethnopharmacology</i> , <b>2018</b> , 216, 283-294	5	7
41	Effect of Cav. (Fabaceae) extract on pro-inflammatory enzymes and on planktonic cells and biofilm from Toxicity studies. <i>Saudi Journal of Biological Sciences</i> , <b>2018</b> , 25, 1713-1719	4	10
40	Effect of Wine Wastes Extracts on the Viability and Biofilm Formation of and Strains. <i>Evidence-based Complementary and Alternative Medicine</i> , <b>2018</b> , 2018, 9526878	2.3	5
39	Inhibition of pro-inflammatory enzymes by medicinal plants from the Argentinean highlands (Puna). <i>Journal of Ethnopharmacology</i> , <b>2017</b> , 205, 57-68	5	24
38	Exploring the biodiversity of two groups of Oenococcus oeni isolated from grape musts and wines: Are they equally diverse?. <i>Systematic and Applied Microbiology</i> , <b>2017</b> , 40, 1-10	4.2	7
37	Microencapsulated challr phenolics: A potential ingredient for functional foods development. <i>Journal of Functional Foods</i> , <b>2017</b> , 37, 523-530	5.1	34

## (2012-2017)

36	Chemical and functional characterization of skin, pulp and seed powder from the Argentine native fruit mistol (Ziziphus mistol). Effects of phenolic fractions on key enzymes involved in metabolic syndrome and oxidative stress. <i>Journal of Functional Foods</i> , <b>2017</b> , 37, 531-540	5.1	17
35	Chemical and functional characterization of seed, pulp and skin powder from chilto (Solanum betaceum), an Argentine native fruit. Phenolic fractions affect key enzymes involved in metabolic syndrome and oxidative stress. <i>Food Chemistry</i> , <b>2017</b> , 216, 70-9	8.5	35
34	The Native Fruit Geoffroea decorticans from Arid Northern Chile: Phenolic Composition, Antioxidant Activities and In Vitro Inhibition of Pro-Inflammatory and Metabolic Syndrome-Associated Enzymes. <i>Molecules</i> , <b>2017</b> , 22,	4.8	18
33	Polyphenols rich fraction from Geoffroea decorticans fruits flour affects key enzymes involved in metabolic syndrome, oxidative stress and inflammatory process. <i>Food Chemistry</i> , <b>2016</b> , 190, 392-402	8.5	78
32	Biological activities of polyphenols-enriched propolis from Argentina arid regions. <i>Phytomedicine</i> , <b>2016</b> , 23, 27-31	6.5	31
31	Antioxidant and anti-inflammatory activities of Frankenia triandra (J. Rfhy) extracts. <i>South African Journal of Botany</i> , <b>2016</b> , 104, 208-214	2.9	13
30	Zuccagnia punctata: A Review of its Traditional Uses, Phytochemistry, Pharmacology and Toxicology. <i>Natural Product Communications</i> , <b>2016</b> , 11, 1934578X1601101	0.9	4
29	Flour from Prosopis alba cotyledons: A natural source of nutrient and bioactive phytochemicals. <i>Food Chemistry</i> , <b>2016</b> , 208, 89-96	8.5	40
28	Anti-inflammatory properties of hydroalcoholic extracts of Argentine Puna plants. <i>Food Research International</i> , <b>2015</b> , 67, 230-237	7	22
27	Anti-inflammatory, Antioxidant and Antimicrobial Activity Characterization and Toxicity Studies of Flowers of Darilla Medicinal Shrub from Argentina. <i>Natural Product Communications</i> , <b>2015</b> , 10, 19345	78X95	01000
26	Anti-inflammatory activity of copao (Eulychnia acida Phil., Cactaceae) fruits. <i>Plant Foods for Human Nutrition</i> , <b>2015</b> , 70, 135-40	3.9	7
25	Polyphenolic compounds and anthocyanin content of Prosopis nigra and Prosopis alba pods flour and their antioxidant and anti-inflammatory capacities. <i>Food Research International</i> , <b>2014</b> , 64, 762-771	7	34
24	Hypercholesterolemia increases plasma saturated and n-6 fatty acids altering prostaglandin homeostasis and promotes endothelial dysfunction in rabbits. <i>Lipids</i> , <b>2014</b> , 49, 685-93	1.6	4
23	Anti-inflammatory and antioxidant activities, functional properties and mutagenicity studies of protein and protein hydrolysate obtained from Prosopis alba seed flour. <i>Food Chemistry</i> , <b>2014</b> , 161, 39	1- <sup>8</sup> .5	32
22	Effect of structurally related flavonoids from Zuccagnia punctata Cav. on Caenorhabditis elegans. <i>Acta Parasitologica</i> , <b>2014</b> , 60, 164-72	1.7	4
21	Wine composition plays an important role in the control of carcinogenic precursor formation by Lactobacillus hilgardii X <b>B</b> . <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 142-8	4.3	3
20	Inhibition of arachidonic acid metabolism by the Andean crude drug Parastrephia lucida (Meyen) Cabrera. <i>Journal of Ethnopharmacology</i> , <b>2013</b> , 150, 1080-1086	5	22
19	Antimicrobial phenylpropanoids from the Argentinean highland plant Parastrephia lucida (Meyen) Cabrera. <i>Journal of Ethnopharmacology</i> , <b>2012</b> , 142, 407-14	5	18

18	Antioxidant/antibacterial activities of a topical phytopharmaceutical formulation containing a standardized extract of Baccharis incarum, an extremophile plant species from Argentine Puna. <i>Phytotherapy Research</i> , <b>2012</b> , 26, 1759-67	6.7	8
17	Antioxidant and anti-inflammatory activity characterization and genotoxicity evaluation of Ziziphus mistol ripe berries, exotic Argentinean fruit. <i>Food Research International</i> , <b>2011</b> , 44, 2063-2071	7	27
16	Comparative study of antioxidant and anti-inflammatory activities and genotoxicity of alcoholic and aqueous extracts of four Fabiana species that grow in mountainous area of Argentina. <i>Journal of Ethnopharmacology</i> , <b>2011</b> , 137, 512-22	5	13
15	Production of tannase from wood-degrading fungus using as substrate plant residues: purification and characterization. <i>World Journal of Microbiology and Biotechnology</i> , <b>2011</b> , 27, 2325-2333	4.4	10
14	Effect of gallic acid on Aspergillus carbonarius growth and ochratoxin A production. <i>World Mycotoxin Journal</i> , <b>2010</b> , 3, 45-48	2.5	9
13	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> , <b>2009</b> , 42, 787-90	2.8	21
12	Inhibition of growth and ochratoxin A biosynthesis in Aspergillus carbonarius by flavonoid and nonflavonoid compounds. <i>Mycotoxin Research</i> , <b>2009</b> , 25, 165-70	4	10
11	Effect of seasonal variations and collection form on antioxidant activity of propolis from San Juan, Argentina. <i>Journal of Medicinal Food</i> , <b>2009</b> , 12, 1334-42	2.8	29
10	Antimicrobial activity of selected plant species from "the Argentine Puna" against sensitive and multi-resistant bacteria. <i>Journal of Ethnopharmacology</i> , <b>2009</b> , 124, 499-505	5	84
9	Antibacterial effect of phenolic compounds from different wines. <i>Food Control</i> , <b>2007</b> , 18, 93-101	6.2	289
8	Influence of phenolic compounds from wines on the growth of Listeria monocytogenes. <i>Food Control</i> , <b>2007</b> , 18, 587-593	6.2	69
7	Putrescine production from agmatine by Lactobacillus hilgardii: Effect of phenolic compounds. <i>Food Control</i> , <b>2007</b> , 18, 898-903	6.2	49
6	Antimicrobial effect of polyphenols from apple skins on human bacterial pathogens. <i>Electronic Journal of Biotechnology</i> , <b>2006</b> , 9, 0-0	3.1	44
5	Metabolism of gallic acid and catechin by Lactobacillus hilgardii from wine. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 6465-9	5.7	52
4	Effect of wine phenolic compounds on Lactobacillus hilgardii 5w viability. <i>Journal of Food Protection</i> , <b>2002</b> , 65, 211-3	2.5	23
3	A comparative survey of two analytical methods for identification and quantification of biogenic amines. <i>Food Control</i> , <b>2002</b> , 13, 125-129	6.2	56
2	Effect of gallic acid and catechin on Lactobacillus hilgardii 5w growth and metabolism of organic compounds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 4359-63	5.7	100
1	Interference in Staphylococcus Aureus Biofilm and Virulence Factors Production by Human Probiotic Bacteria with Antimutagenic Activity. <i>Arabian Journal for Science and Engineering</i> ,1	2.5	О