Madalena Salema-Oom

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5109382/publications.pdf

Version: 2024-02-01

22 papers 687

623734 14 h-index 752698 20 g-index

23 all docs 23 docs citations

times ranked

23

884 citing authors

#	Article	IF	CITATIONS
1	Evaluation of cardiovascular risk in patients with rheumatoid arthritis. Annals of Medicine, 2024, 51, 160-160.	3.8	1
2	Oral microbiota changes in patients under enteral feeding through endoscopic gastrostomy. Annals of Medicine, 2024, 51, 91-91.	3.8	0
3	Why fibrosis after exposure to low frequency noise?. Annals of Medicine, 2024, 51, 41-41.	3.8	0
4	Oral Health Status of Adult Dysphagic Patients That Undergo Endoscopic Gastrostomy for Long Term Enteral Feeding. International Journal of Environmental Research and Public Health, 2022, 19, 4827.	2.6	1
5	White wine grape pomace as a suitable carbon source for lipid and carotenoid production by fructophilic Rhodorotula babjevae. Journal of Applied Microbiology, 2022, 133, 656-664.	3.1	2
6	Imprinted hydrogels with LbL coating for dual drug release from soft contact lenses materials. Materials Science and Engineering C, 2021, 120, 111687.	7.3	21
7	Polymerizable Matrix Metalloproteinases' Inhibitors with Potential Application for Dental Restorations. Biomedicines, 2021, 9, 366.	3.2	2
8	Drug-Loaded Hydrogels for Intraocular Lenses with Prophylactic Action against Pseudophakic Cystoid Macular Edema. Pharmaceutics, 2021, 13, 976.	4.5	9
9	Challenges in Matrix Metalloproteinases Inhibition. Biomolecules, 2020, 10, 717.	4.0	43
10	Diclofenac sustained release from sterilised soft contact lens materials using an optimised layer-by-layer coating. International Journal of Pharmaceutics, 2020, 585, 119506.	5.2	24
11	A New Pathway for Mannitol Metabolism in Yeasts Suggests a Link to the Evolution of Alcoholic Fermentation. Frontiers in Microbiology, 2019, 10, 2510.	3.5	21
12	Evidence for loss and reacquisition of alcoholic fermentation in a fructophilic yeast lineage. ELife, 2018, 7, .	6.0	67
13	Valorization of white wine grape pomace through application of subcritical water: Analysis of extraction, hydrolysis, and biological activity of the extracts obtained. Journal of Supercritical Fluids, 2017, 128, 138-144.	3.2	46
14	Stepwise Functional Evolution in a Fungal Sugar Transporter Family. Molecular Biology and Evolution, 2016, 33, 352-366.	8.9	26
15	Fsy1, the sole hexose-proton transporter characterized in Saccharomyces yeasts, exhibits a variable fructose:H+ stoichiometry. Biochimica Et Biophysica Acta - Biomembranes, 2013, 1828, 201-207.	2.6	26
16	Prevalence of Yeast Other than <i>Candida albicans</i> in Denture Wearers. Journal of Prosthodontics, 2013, 22, 351-357.	3.7	10
17	Derepression of a baker's yeast strain for maltose utilization is associated with severe deregulation of HXT gene expression. Journal of Applied Microbiology, 2011, 110, 364-374.	3.1	18
18	FSY1, a horizontally transferred gene in the Saccharomyces cerevisiae EC1118 wine yeast strain, encodes a high-affinity fructose/H+ symporter. Microbiology (United Kingdom), 2010, 156, 3754-3761.	1.8	120

#	Article	IF	CITATIONS
19	Maltotriose Utilization by Industrial Saccharomyces Strains: Characterization of a New Member of the α-Glucoside Transporter Family. Applied and Environmental Microbiology, 2005, 71, 5044-5049.	3.1	82
20	The proton motive force generated in Leuconostoc oenos by L-malate fermentation. Journal of Bacteriology, 1996, 178, 3127-3132.	2.2	88
21	In vitro reassembly of the malolactic fermentation pathway of Leuconostoc oenos (Oenococcus) Tj ETQq1 1 0.78	4314 rgBT 2.2	/Overlock 1
22	Uniport of Monoanionic L-malate in Membrane Vesicles from Leuconostoc Oenos. FEBS Journal, 1994, 225, 289-295.	0.2	58