

Hã©lder Josã© Couto Oliveira

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6346360/publications.pdf>

Version: 2024-02-01

19
papers

685
citations

623574

14
h-index

794469

19
g-index

20
all docs

20
docs citations

20
times ranked

854
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of ohmic heating on extraction of food-grade phytochemicals from colored potato. <i>LWT - Food Science and Technology</i> , 2016, 74, 493-503.	2.5	93
2	Microencapsulation of anthocyanins extracted from grape skin by emulsification/internal gelation followed by spray/freeze-drying techniques: Characterization, stability and bioaccessibility. <i>LWT - Food Science and Technology</i> , 2020, 123, 109097.	2.5	70
3	Experimental and Theoretical Data on the Mechanism by Which Red Wine Anthocyanins Are Transported through a Human MKN-28 Gastric Cell Model. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 7685-7692.	2.4	69
4	Comparison of the in vitro gastrointestinal bioavailability of acylated and non-acylated anthocyanins: Purple-fleshed sweet potato vs red wine. <i>Food Chemistry</i> , 2019, 276, 410-418.	4.2	67
5	Recent advances in extracting phenolic compounds from food and their use in disease prevention and as cosmetics. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1130-1151.	5.4	61
6	Anthocyanins as Antidiabetic Agentsâ€”In Vitro and In Silico Approaches of Preventive and Therapeutic Effects. <i>Molecules</i> , 2020, 25, 3813.	1.7	48
7	GLUT1 and GLUT3 involvement in anthocyanin gastric transport- Nanobased targeted approach. <i>Scientific Reports</i> , 2019, 9, 789.	1.6	42
8	Bioavailability studies and anticancer properties of malvidin based anthocyanins, pyranoanthocyanins and non-oxonium derivatives. <i>Food and Function</i> , 2016, 7, 2462-2468.	2.1	37
9	Purple-fleshed sweet potato acylated anthocyanins: Equilibrium network and photophysical properties. <i>Food Chemistry</i> , 2019, 288, 386-394.	4.2	33
10	In vitro gastrointestinal absorption of red wine anthocyanins â€” Impact of structural complexity and phase II metabolization. <i>Food Chemistry</i> , 2020, 317, 126398.	4.2	32
11	Gastrointestinal absorption, antiproliferative and anti-inflammatory effect of the major carotenoids of <i>Gardenia jasminoides</i> Ellis on cancer cells. <i>Food and Function</i> , 2017, 8, 1672-1679.	2.1	28
12	Exploring the Applications of the Photoprotective Properties of Anthocyanins in Biological Systems. <i>International Journal of Molecular Sciences</i> , 2020, 21, 7464.	1.8	25
13	Anthocyanin-Related Pigments: Natural Allies for Skin Health Maintenance and Protection. <i>Antioxidants</i> , 2021, 10, 1038.	2.2	22
14	Antitumor Activity of <i>Fucus vesiculosus</i> -Derived Phlorotannins through Activation of Apoptotic Signals in Gastric and Colorectal Tumor Cell Lines. <i>International Journal of Molecular Sciences</i> , 2021, 22, 7604.	1.8	20
15	Ageing impact on the antioxidant and antiproliferative properties of Port wines. <i>Food Research International</i> , 2015, 67, 199-205.	2.9	12
16	Cyanidin-3-glucoside Lipophilic Conjugates for Topical Application: Tuning the Antimicrobial Activities with Fatty Acid Chain Length. <i>Processes</i> , 2021, 9, 340.	1.3	10
17	The Role of Anthocyanins, Deoxyanthocyanins and Pyranoanthocyanins on the Modulation of Tyrosinase Activity: An In Vitro and In Silico Approach. <i>International Journal of Molecular Sciences</i> , 2021, 22, 6192.	1.8	6
18	Dietary polyglycosylated anthocyanins, the smart option? A comprehensive review on their health benefits and technological applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 3096-3128.	5.9	6

#	ARTICLE	IF	CITATIONS
19	Photoactivated cell-killing amino-based flavylum compounds. Scientific Reports, 2021, 11, 22005.	1.6	2