HÃ©lder JosÃ© Couto Oliveira

List of Publications by Year
in descending order

Version: 2024-02-01

19	685	623574	794469
papers	citations	14 h-index	19 g-index

20	20	20	854
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Dietary polyglycosylated anthocyanins, the smart option? A comprehensive review on their health benefits and technological applications. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 3096-3128.	5.9	6
2	Recent advances in extracting phenolic compounds from food and their use in disease prevention and as cosmetics. Critical Reviews in Food Science and Nutrition, 2021, 61, 1130-1151.	5.4	61
3	Cyanidin-3-glucoside Lipophilic Conjugates for Topical Application: Tuning the Antimicrobial Activities with Fatty Acid Chain Length. Processes, 2021, 9, 340.	1.3	10
4	The Role of Anthocyanins, Deoxyanthocyanins and Pyranoanthocyanins on the Modulation of Tyrosinase Activity: An In Vitro and In Silico Approach. International Journal of Molecular Sciences, 2021, 22, 6192.	1.8	6
5	Anthocyanin-Related Pigments: Natural Allies for Skin Health Maintenance and Protection. Antioxidants, 2021, 10, 1038.	2.2	22
6	Antitumor Activity of Fucus vesiculosus-Derived Phlorotannins through Activation of Apoptotic Signals in Gastric and Colorectal Tumor Cell Lines. International Journal of Molecular Sciences, 2021, 22, 7604.	1.8	20
7	Photoactivated cell-killing amino-based flavylium compounds. Scientific Reports, 2021, 11, 22005.	1.6	2
8	Exploring the Applications of the Photoprotective Properties of Anthocyanins in Biological Systems. International Journal of Molecular Sciences, 2020, 21, 7464.	1.8	25
9	Anthocyanins as Antidiabetic Agentsâ€"In Vitro and In Silico Approaches of Preventive and Therapeutic Effects. Molecules, 2020, 25, 3813.	1.7	48
10	In vitro gastrointestinal absorption of red wine anthocyanins â€“ Impact of structural complexity and phase II metabolization. Food Chemistry, 2020, 317, 126398.	4.2	32
11	Microencapsulation of anthocyanins extracted from grape skin by emulsification/internal gelation followed by spray/freeze-drying techniques: Characterization, stability and bioaccessibility. LWT - Food Science and Technology, 2020, 123, 109097.	2.5	70
12	GLUT1 and GLUT3 involvement in anthocyanin gastric transport- Nanobased targeted approach. Scientific Reports, 2019, 9, 789.	1.6	42
13	Purple-fleshed sweet potato acylated anthocyanins: Equilibrium network and photophysical properties. Food Chemistry, 2019, 288, 386-394.	4.2	33
14	Comparison of the in vitro gastrointestinal bioavailability of acylated and non-acylated anthocyanins: Purple-fleshed sweet potato vs red wine. Food Chemistry, 2019, 276, 410-418.	4.2	67
15	Gastrointestinal absorption, antiproliferative and anti-inflammatory effect of the major carotenoids of Gardenia jasminoides Ellis on cancer cells. Food and Function, 2017, 8, 1672-1679.	2.1	28
16	Bioavailability studies and anticancer properties of malvidin based anthocyanins, pyranoanthocyanins and non-oxonium derivatives. Food and Function, 2016, 7, 2462-2468.	2.1	37
17	Effects of ohmic heating on extraction of food-grade phytochemicals from colored potato. LWT - Food Science and Technology, 2016, 74, 493-503.	2.5	93
18	Experimental and Theoretical Data on the Mechanism by Which Red Wine Anthocyanins Are Transported through a Human MKN-28 Gastric Cell Model. Journal of Agricultural and Food Chemistry, 2015, 63, 7685-7692.	2.4	69

#	Article	IF	Citations
19	Ageing impact on the antioxidant and antiproliferative properties of Port wines. Food Research International, 2015, 67, 199-205.	2.9	12