Mariana Barbosa

List of Publications by Year
in descending order

17	744	567281 15	940533 16
papers	citations	h-index	g-index

17	17	17	1121
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Valuable compounds in macroalgae extracts. Food Chemistry, 2013, 138, 1819-1828.	8.2	148
2	Bioactive Compounds from Macroalgae in the New Millennium: Implications for Neurodegenerative Diseases. Marine Drugs, 2014, 12, 4934-4972.	4.6	123
3	Profiling phlorotannins from Fucus spp. of the Northern Portuguese coastline: Chemical approach by HPLC-DAD-ESI/MS and UPLC-ESI-QTOF/MS. Algal Research, 2018, 29, 113-120.	4.6	63
4	Biologically Active Oxylipins from Enzymatic and Nonenzymatic Routes in Macroalgae. Marine Drugs, 2016, 14, 23.	4.6	53
5	Recent Advances in Research on Polyphenols: Effects on Microbiota, Metabolism, and Health. Molecular Nutrition and Food Research, 2022, 66, e2100670.	3.3	48
6	The pigments of kelps (Ochrophyta) as part of the flexible response to highly variable marine environments. Journal of Applied Phycology, 2016, 28, 3689-3696.	2.8	41
7	Phlorotannin extracts from Fucales: Marine polyphenols as bioregulators engaged in inflammation-related mediators and enzymes. Algal Research, 2017, 28, 1-8.	4.6	41
8	Nonenzymatic Î±-Linolenic Acid Derivatives from the Sea: Macroalgae as Novel Sources of Phytoprostanes. Journal of Agricultural and Food Chemistry, 2015, 63, 6466-6474.	5.2	40
9	Bioprospecting of brown seaweeds for biotechnological applications: Phlorotannin actions in inflammation and allergy network. Trends in Food Science and Technology, 2019, 86, 153-171.	15.1	39
10	Fatty acid patterns of the kelps Saccharina latissima, Saccorhiza polyschides and Laminaria ochroleuca: Influence of changing environmental conditions. Arabian Journal of Chemistry, 2020, 13, 45-58.	4.9	29
11	Edible seaweedsâ€™ phlorotannins in allergy: A natural multi-target approach. Food Chemistry, 2018, 265, 233-241.	8.2	26
12	In vitro multifunctionality of phlorotannin extracts from edible Fucus species on targets underpinning neurodegeneration. Food Chemistry, 2020, 333, 127456.	8.2	26
13	Phlorotannins from Fucales: potential to control hyperglycemia and diabetes-related vascular complications. Journal of Applied Phycology, 2019, 31, 3143-3152.	2.8	20
14	Chemical profiling of edible seaweed (Ochrophyta) extracts and assessment of their in vitro effects on cell-free enzyme systems and on the viability of glutamate-injured SH-SY5Y cells. Food and Chemical Toxicology, 2018, 116, 196-206.	3.6	18
15	Polyphenols from Brown Seaweeds (Ochrophyta, Phaeophyceae): Phlorotannins in the Pursuit of Natural Alternatives to Tackle Neurodegeneration. Marine Drugs, 2020, 18, 654.	4.6	17
16	Adding value to marine invaders by exploring the potential of Sargassum muticum (Yendo) Fensholt phlorotannin extract on targets underlying metabolic changes in diabetes. Algal Research, 2021, 59, 102455.	4.6	8
17	Ethnopharmacological use of Cymbopogon citratus (DC.) Stapf and Cymbopogon schoenanthus (L.) Spreng.: Anti-inflammatory potential of phenol-rich extracts. Porto Biomedical Journal, 2017, 2, 216-217.	1.0	4