

# Mariana Barbosa

## List of Publications by Year in descending order

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Version: 2024-02-01

17  
papers

744  
citations

567281

15  
h-index

940533

16  
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17  
all docs

17  
docs citations

17  
times ranked

1121  
citing authors

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