

Simone A Osborne

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

29
papers

589
citations

13
h-index

24
g-index

29
ext. papers

681
ext. citations

5.1
avg, IF

3.89
L-index

#	Paper	IF	Citations
29	Bioaccessibility and Intestinal Absorption of Selected Bioactive Compounds in .. <i>Frontiers in Nutrition</i> , 2021 , 8, 818195	6.2	1
28	Impact of polyphenol-rich extracts of fruits and seeds on viability of human intestinal and liver cells .. <i>Food Chemistry Molecular Sciences</i> , 2021 , 2, 100024	1	3
27	Oral administration of dermatan sulphate reduces venous thrombus formation in vivo: potential use as a formulation for venous thromboembolism. <i>Inflammopharmacology</i> , 2021 , 29, 525-535	5.1	
26	Interactions Between Phytochemicals and Minerals in and Implications for Mineral Bioavailability. <i>Frontiers in Nutrition</i> , 2020 , 7, 598219	6.2	4
25	Microbial biomass, marine invertebrate meals and feed restriction influence the biological and gut microbiota response of shrimp <i>Penaeus monodon</i> . <i>Aquaculture</i> , 2020 , 520, 734679	4.4	16
24	Antioxidant Rich Extracts of Inhibit the Growth of Foodborne Bacteria. <i>Foods</i> , 2019 , 8,	4.9	21
23	Antioxidant-Rich Extracts of Interfere with Estimation of Cell Viability. <i>Antioxidants</i> , 2019 , 8,	7.1	12
22	Indospicine cytotoxicity and transport in human cell lines. <i>Food Chemistry</i> , 2018 , 267, 119-123	8.5	6
21	Release of Indospicine from Contaminated Camel Meat following Cooking and Simulated Gastrointestinal Digestion: Implications for Human Consumption. <i>Toxins</i> , 2018 , 10,	4.9	3
20	In vitro anti-inflammatory activities of blacklip abalone (<i>Haliotis rubra</i>) in RAW 264.7 macrophages. <i>Food and Agricultural Immunology</i> , 2017 , 28, 711-724	2.9	10
19	Biological fate of food nanoemulsions and the nutrients they carry Internalisation, transport and cytotoxicity of edible nanoemulsions in Caco-2 intestinal cells. <i>RSC Advances</i> , 2017 , 7, 40053-40066	3.7	22
18	In vitro anti-thrombotic and anti-coagulant properties of blacklip abalone (<i>Haliotis rubra</i>) viscera hydrolysate. <i>Analytical and Bioanalytical Chemistry</i> , 2017 , 409, 4195-4205	4.4	9
17	Transport rates of dietary phytochemicals in cell monolayers is inversely correlated with absorption kinetics in humans. <i>Journal of Functional Foods</i> , 2017 , 39, 206-214	5.1	6
16	Anti-Coagulant and Anti-Thrombotic Properties of Blacklip Abalone (<i>Haliotis rubra</i>): In Vitro and Animal Studies. <i>Marine Drugs</i> , 2017 , 15,	6	11
15	Extraction, purification and characterisation of dermatan sulphate from bovine collagen waste liquor. <i>Food and Bioproducts Processing</i> , 2016 , 99, 244-251	4.9	2
14	Marine bioactive compounds and health promoting perspectives; innovation pathways for drug discovery. <i>Trends in Food Science and Technology</i> , 2016 , 50, 44-55	15.3	87
13	In vitro Anti-Thrombotic Activity of Extracts from Blacklip Abalone (<i>Haliotis rubra</i>) Processing Waste. <i>Marine Drugs</i> , 2016 , 15,	6	8

12	Current and potential uses of bioactive molecules from marine processing waste. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 1064-7	4.3	17
11	Marine-Based Nutraceuticals: An Innovative Trend in the Food and Supplement Industries. <i>Marine Drugs</i> , 2015 , 13, 6336-51	6	133
10	RNF14 is a regulator of mitochondrial and immune function in muscle. <i>BMC Systems Biology</i> , 2014 , 8, 10	3.5	3
9	In vitro transport and satiety of a beta-lactoglobulin dipeptide and beta-casomorphin-7 and its metabolites. <i>Food and Function</i> , 2014 , 5, 2706-18	6.1	28
8	Transport of folic acid across Caco-2 cells is more effective than 5-methyltetrahydrofolate following the in vitro digestion of fortified bread. <i>Food Research International</i> , 2013 , 53, 104-109	7	6
7	Release and absorption of carotenes from processed carrots (<i>Daucus carota</i>) using in vitro digestion coupled with a Caco-2 cell trans-well culture model. <i>Food Research International</i> , 2011 , 44, 868-874	7.74	49
6	Antithrombin activity and disaccharide composition of dermatan sulfate from different bovine tissues. <i>Glycobiology</i> , 2008 , 18, 225-34	5.8	18
5	The tert-butylhydroquinone-mediated activation of the human thioredoxin gene reveals a novel promoter structure. <i>Biochemical Journal</i> , 2006 , 398, 269-77	3.8	15
4	Thioredoxin-mediated redox control of the transcription factor Sp1 and regulation of the thioredoxin gene promoter. <i>Gene</i> , 2003 , 319, 107-16	3.8	44
3	pRL-TK induction can cause misinterpretation of gene promoter activity. <i>BioTechniques</i> , 2002 , 33, 1240-2.5		18
2	Genomic organisation and alternative splicing of mouse and human thioredoxin reductase 1 genes. <i>BMC Genomics</i> , 2001 , 2, 10	4.5	34
1	Determination of Ellagic Acid, Punicalagin, and Castalagin from <i>Terminalia ferdinandiana</i> (Kakadu plum) by a Validated UHPLC-PDA-MS/MS Methodology. <i>Food Analytical Methods</i> , 1	3.4	3