

Catarina L Lopes

List of Publications by Year in descending order

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31
papers

1,341
citations

393982

19
h-index

580395

25
g-index

31
all docs

31
docs citations

31
times ranked

1383
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of Releasing Active Packaging in Oils and Fats. <i>Food Bioactive Ingredients</i> , 2022, , 465-505.	0.3	1
2	Pigment Composition of Nine Brown Algae from the Iberian Northwestern Coastline: Influence of the Extraction Solvent. <i>Marine Drugs</i> , 2022, 20, 113.	2.2	17
3	Thermochemical Characterization of Eight Seaweed Species and Evaluation of Their Potential Use as an Alternative for Biofuel Production and Source of Bioactive Compounds. <i>International Journal of Molecular Sciences</i> , 2022, 23, 2355.	1.8	17
4	Nutraceutical and Pharmaceutical Behavior of Bioactive Compounds of Miracle Oilseeds: An Overview. <i>Foods</i> , 2022, 11, 1824.	1.9	16
5	Fucoxanthinâ€™s Optimization from <i>Undaria pinnatifida</i> Using Conventional Heat Extraction, Bioactivity Assays and In Silico Studies. <i>Antioxidants</i> , 2022, 11, 1296.	2.2	8
6	Main bioactive phenolic compounds in marine algae and their mechanisms of action supporting potential health benefits. <i>Food Chemistry</i> , 2021, 341, 128262.	4.2	87
7	Evolution of Flavors in Extra Virgin Olive Oil Shelf-Life. <i>Antioxidants</i> , 2021, 10, 368.	2.2	27
8	Biological action mechanisms of fucoxanthin extracted from algae for application in food and cosmetic industries. <i>Trends in Food Science and Technology</i> , 2021, 117, 163-181.	7.8	83
9	Xanthophylls from the Sea: Algae as Source of Bioactive Carotenoids. <i>Marine Drugs</i> , 2021, 19, 188.	2.2	94
10	The Use of Invasive Algae Species as a Source of Secondary Metabolites and Biological Activities: Spain as Case-Study. <i>Marine Drugs</i> , 2021, 19, 178.	2.2	31
11	Screening of Bioactive Properties in Brown Algae from the Northwest Iberian Peninsula. <i>Foods</i> , 2021, 10, 1915.	1.9	30
12	Traditional Applications of Tannin Rich Extracts Supported by Scientific Data: Chemical Composition, Bioavailability and Bioaccessibility. <i>Foods</i> , 2021, 10, 251.	1.9	47
13	Recovery of Phenolic Compounds from Edible Algae Using High Hydrostatic Pressure: An Optimization Approach. <i>Proceedings (mdpi)</i> , 2021, 70, 110.	0.2	1
14	Optimization of Bioactive Compounds with Antioxidant Activity of <i>Himantalia elongata</i> by Microwave-Assisted Extraction Using Response Surface Methodology. , 2021, 5, .		2
15	Identification, Quantification, and Method Validation of Anthocyanins. , 2021, 5, .		2
16	Nutritional Composition of the Atlantic Seaweeds <i>Ulva rigida</i> , <i>Codium tomentosum</i> , <i>Palmaria palmata</i> and <i>Porphyra purpurea</i> . , 2021, 5, .		4
17	Antibacterial Use of Macroalgae Compounds against Foodborne Pathogens. <i>Antibiotics</i> , 2020, 9, 712.	1.5	29
18	Seaweed-based natural ingredients: Stability of phlorotannins during extraction, storage, passage through the gastrointestinal tract and potential incorporation into functional foods. <i>Food Research International</i> , 2020, 137, 109676.	2.9	41

#	ARTICLE	IF	CITATIONS
19	Bioactive Compounds and Quality of Extra Virgin Olive Oil. <i>Foods</i> , 2020, 9, 1014.	1.9	222
20	Metabolites from Macroalgae and Its Applications in the Cosmetic Industry: A Circular Economy Approach. <i>Resources</i> , 2020, 9, 101.	1.6	59
21	Macroalgae as a Source of Valuable Antimicrobial Compounds: Extraction and Applications. <i>Antibiotics</i> , 2020, 9, 642.	1.5	81
22	Culinary and nutritional value of edible wild plants from northern Spain rich in phenolic compounds with potential health benefits. <i>Food and Function</i> , 2020, 11, 8493-8515.	2.1	30
23	Scientific Approaches on Extraction, Purification and Stability for the Commercialization of Fucoxanthin Recovered from Brown Algae. <i>Foods</i> , 2020, 9, 1113.	1.9	69
24	Agriculture waste valorisation as a source of antioxidant phenolic compounds within a circular and sustainable bioeconomy. <i>Food and Function</i> , 2020, 11, 4853-4877.	2.1	111
25	Scientific basis for the industrialization of traditionally used plants of the Rosaceae family. <i>Food Chemistry</i> , 2020, 330, 127197.	4.2	23
26	Technological Application of Tannin-Based Extracts. <i>Molecules</i> , 2020, 25, 614.	1.7	124
27	Extraction, Properties, and Applications of Bioactive Compounds Obtained from Microalgae. <i>Current Pharmaceutical Design</i> , 2020, 26, 1929-1950.	0.9	22
28	Phenolic Composition and Bioactivity of <i>Lavandula pedunculata</i> (Mill.) Cav. Samples from Different Geographical Origin. <i>Molecules</i> , 2018, 23, 1037.	1.7	50
29	Management of Wine Aroma Compounds: Principal Basis and Future Perspectives. , 0, , .		6
30	Application of Green Extraction Techniques for Natural Additives Production. , 0, , .		6
31	Carotenoids as Natural Colorful Additives for the Food Industry. , 0, , .		1