Sonia Losada Barreiro

List of Publications by Year
in descending order

63 papers	1,644 citations	236833 25 h-index	302012 39 g-index
64 all docs	64 docs citations	64 times ranked	1032 citing authors

#	Article	IF	Citations
1	Free radicals and polyphenols: The redox chemistry of neurodegenerative diseases. European Journal of Medicinal Chemistry, 2017, 133, 379-402.	2.6	196
2	Maxima in Antioxidant Distributions and Efficiencies with Increasing Hydrophobicity of Gallic Acid and Its Alkyl Esters. The Pseudophase Model Interpretation of the â€œCutoff Effectâ€. Journal of Agricultural and Food Chemistry, 2013, 61, 6533-6543.	2.4	89
3	A direct correlation between the antioxidant efficiencies of caffeic acid and its alkyl esters and their concentrations in the interfacial region of olive oil emulsions. The pseudophase model interpretation of the â€œcut-offâ€• effect. Food Chemistry, 2015, 175, 233-242.	4.2	79
4	Effects of emulsifier hydrophileâ€“lipophile balance and emulsifier concentration on the distributions of gallic acid, propyl gallate, and Î±-tocopherol in corn oil emulsions. Journal of Colloid and Interface Science, 2013, 389, 1-9.	5.0	66
5	To Model Chemical Reactivity in Heterogeneous Emulsions, Think Homogeneous Microemulsions. Langmuir, 2015, 31, 8961-8979.	1.6	65
6	Interfacial Concentrations of Hydroxytyrosol and Its Lipophilic Esters in Intact Olive Oil-in-Water Emulsions: Effects of Antioxidant Hydrophobicity, Surfactant Concentration, and the Oil-to-Water Ratio on the Oxidative Stability of the Emulsions. Journal of Agricultural and Food Chemistry, 2016, 64, 5274-5283.	2.4	63
7	Distribution of Hydroxytyrosol and Hydroxytyrosol Acetate in Olive Oil Emulsions and Their Antioxidant Efficiency. Journal of Agricultural and Food Chemistry, 2012, 60, 7318-7325.	2.4	62
8	Quantitative determination of Î±-tocopherol distribution in a tributyrin/Brij 30/water model food emulsion. Journal of Colloid and Interface Science, 2008, 320, 1-8.	5.0	45
9	Enhancement of the antioxidant efficiency of gallic acid derivatives in intact fish oil-in-water emulsions through optimization of their interfacial concentrations. Food and Function, 2018, 9, 4429-4442.	2.1	44
10	Physical evidence that the variations in the efficiency of homologous series of antioxidants in emulsions are a result of differences in their distribution. Journal of the Science of Food and Agriculture, 2017, 97, 564-571.	1.7	43
11	Targeting Antioxidants to Interfaces: Control of the Oxidative Stability of Lipid-Based Emulsions. Journal of Agricultural and Food Chemistry, 2019, 67, 3266-3274.	2.4	43
12	Effects of droplet size on the interfacial concentrations of antioxidants in fish and olive oil-in-water emulsions and nanoemulsions and on their oxidative stability. Journal of Colloid and Interface Science, 2020, 562, 352-362.	5.0	43
13	Effects of Temperature and Emulsifier Concentration on Î±-Tocopherol Distribution in a Stirred, Fluid, Emulsion. Thermodynamics of Î±-Tocopherol Transfer between the Oil and Interfacial Regions. Langmuir, 2009, 25, 2646-2653.	1.6	40
14	Modulating the interfacial concentration of gallates to improve the oxidative stability of fish oil-in-water emulsions. Food Research International, 2018, 112, 192-198.	2.9	38
15	Influence of AO chain length, droplet size and oil to water ratio on the distribution and on the activity of gallates in fish oil-in-water emulsified systems: Emulsion and nanoemulsion comparison. Food Chemistry, 2020, 310, 125716.	4.2	38
16	Temperature and emulsifier concentration effects on gallic acid distribution in a model food emulsion. Journal of Colloid and Interface Science, 2012, 370, 73-79.	5.0	37
17	Polyphenolic Antioxidants in Lipid Emulsions: Partitioning Effects and Interfacial Phenomena. Foods, 2021, 10, 539.	1.9	33
18	Control of antioxidant efficiency of chlorogenates in emulsions: modulation of antioxidant interfacial concentrations. Journal of the Science of Food and Agriculture, 2019, 99, 3917-3925.	1.7	29

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19	Kinetics and Mechanism of the Reaction between an Arenediazonium Ion and Methyl Gallate (=Methyl) Tj ETQq1 1 0.784314 rgBT /Ov Oâ€Coupling Reaction. Helvetica Chimica Acta, 2007, 90, 1559-1573.	1.0	28
20	Nanotechnology-Based Drug Delivery to Improve the Therapeutic Benefits of NRF2 Modulators in Cancer Therapy. Antioxidants, 2021, 10, 685.	2.2	28
21	Review on phase change material emulsions for advanced thermal management: Design, characterization and thermal performance. Renewable and Sustainable Energy Reviews, 2022, 159, 112238.	8.2	28
22	Transfer of antioxidants at the interfaces of model food emulsions: distributions and thermodynamic parameters. Organic and Biomolecular Chemistry, 2015, 13, 876-885.	1.5	27
23	Optimizing the efficiency of antioxidants in emulsions by lipophilization: tuning interfacial concentrations. RSC Advances, 2016, 6, 91483-91493.	1.7	27
24	Distributions of phenolic acid antioxidants between the interfacial and aqueous regions of corn oil emulsions: Effects of pH and emulsifier concentration. European Journal of Lipid Science and Technology, 2015, 117, 1801-1813.	1.0	26
25	Partitioning and antioxidative effect of protocatechuates in soybean oil emulsions: Relevance of emulsifier concentration. European Journal of Lipid Science and Technology, 2017, 119, 1600274.	1.0	25
26	Adsorption of gallic acid, propyl gallate and polyphenols from Bryophyllum extracts on activated carbon. Scientific Reports, 2019, 9, 14830.	1.6	25
27	Polyphenols as Antioxidants for Extending Food Shelf-Life and in the Prevention of Health Diseases: Encapsulation and Interfacial Phenomena. Biomedicines, 2021, 9, 1909.	1.4	25
28	Cyclodextrin-Elicited Bryophyllum Suspension Cultured Cells: Enhancement of the Production of Bioactive Compounds. International Journal of Molecular Sciences, 2019, 20, 5180.	1.8	23
29	Differential Partitioning of Bioantioxidants in Edible Oilâ€“Water and Octanolâ€“Water Systems: Linear Free Energy Relationships. Journal of Chemical & Engineering Data, 2018, 63, 2999-3007.	1.0	22
30	Enhancing the fraction of antioxidants at the interfaces of oil-in-water emulsions: A kinetic and thermodynamic analysis of their partitioning. Journal of Colloid and Interface Science, 2019, 555, 224-233.	5.0	22
31	Effects of acidity and emulsifier concentration on the distribution of vitamin C in a model food emulsion. Journal of Physical Organic Chemistry, 2012, 25, 908-915.	0.9	21
32	A Physicochemical Study of the Effects of Acidity on the Distribution and Antioxidant Efficiency of Trolox in Olive Oilâ€inâ€Water Emulsions. ChemPhysChem, 2016, 17, 296-304.	1.0	20
33	Interfacial kinetics in olive oil-in-water nanoemulsions: Relationships between rates of initiation of lipid peroxidation, induction times and effective interfacial antioxidant concentrations. Journal of Colloid and Interface Science, 2021, 604, 248-259.	5.0	20
34	Encapsulation and solubilization of the antioxidants gallic acid and ethyl, propyl and butyl gallate with Î²-cyclodextrin. Journal of Molecular Liquids, 2015, 210, 143-150.	2.3	19
35	Effects of Acidity, Temperature and Emulsifier Concentration on the Distribution of Caffeic Acid in Stripped Corn and Olive Oilâ€inâ€Water Emulsions. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1629-1636.	0.8	17
36	Influence of Temperature on the Distribution of Catechin in Corn Oil-in-Water Emulsions and Some Relevant Thermodynamic Parameters. Food Biophysics, 2014, 9, 380-388.	1.4	17

#	ARTICLE	IF	CITATIONS
37	Exploring the Use of Bryophyllum as Natural Source of Bioactive Compounds with Antioxidant Activity to Prevent Lipid Oxidation of Fish Oil-In-Water Emulsions. Plants, 2020, 9, 1012.	1.6	15
38	Kinetics and mechanism of the reaction between 4â€hexadecylbenzenediazonium ions and vitamin C in emulsions: further evidence of the formation of diazo ether intermediates in the course of the reaction. Journal of Physical Organic Chemistry, 2008, 21, 524-530.	0.9	14
39	Distribution and Antioxidant Efficiency of Resveratrol in Stripped Corn Oil Emulsions. Antioxidants, 2014, 3, 212-228.	2.2	12
40	Distribution of catechol in emulsions. Journal of Physical Organic Chemistry, 2014, 27, 290-296.	0.9	12
41	Using a pseudophase model to determine AO distributions in emulsions: Why dynamic equilibrium matters. European Journal of Lipid Science and Technology, 2017, 119, 1600277.	1.0	12
42	Reactivity of 3â€Methylbenzenediazonium Ions with Gallic Acid. Kinetics and Mechanism of the Reaction. Helvetica Chimica Acta, 2009, 92, 2009-2023.	1.0	11
43	Modeling Chemical Reactivity at the Interfaces of Emulsions: Effects of Partitioning and Temperature. Molecules, 2021, 26, 4703.	1.7	11
44	Interfacial Concentrations of Hydroxytyrosol Derivatives in Fish Oil-in-Water Emulsions and Nanoemulsions and Its Influence on Their Lipid Oxidation: Droplet Size Effects. Foods, 2020, 9, 1897.	1.9	10
45	The location of amphiphobic antioxidants in micellar systems: The diving-swan analogy. Food Chemistry, 2019, 279, 288-293.	4.2	9
46	Plant Antioxidants in Food Emulsions. , 2019, , .		8
47	Dediazoniation of 1â€naphthalenediazonium tetrafluoroborate in aqueous acid and in micellar solutions. International Journal of Chemical Kinetics, 2008, 40, 301-309.	1.0	7
48	Effects of the Reactive Moiety of Phenolipids on Their Antioxidant Efficiency in Model Emulsified Systems. Foods, 2021, 10, 1028.	1.9	7
49	Interfacial kinetics in octane based emulsions. Effects of surfactant concentration on the reaction between 16-ArN2+ and octyl and lauryl gallates. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2015, 480, 171-177.	2.3	6
50	Development and Thermophysical Profile of Cetyl Alcohol-in-Water Nanoemulsions for Thermal Management. Fluids, 2022, 7, 11.	0.8	6
51	Kinetics and mechanism of the reaction between 3â€methylbenzenediazonium ions and catechol. Journal of Physical Organic Chemistry, 2016, 29, 586-593.	0.9	5
52	Toxicity of phenolipids: Protocatechuic acid alkyl esters trigger disruption of mitochondrial membrane potential and caspase activation in macrophages. Chemistry and Physics of Lipids, 2017, 206, 16-27.	1.5	5
53	Concentration of resveratrol at the oilâ€"water interface of corn oil-in-water emulsions. Adsorption, 2019, 25, 903-911.	1.4	4
54	Unexpected Antioxidant Efficiency of Chlorogenic Acid Phenolipids in Fish Oil-in-Water Nanoemulsions: An Example of How Relatively Low Interfacial Concentrations Can Make Antioxidants to Be Inefficient. Molecules, 2022, 27, 861.	1.7	4

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55	Kinetic evidence for the formation of diazo ethers in the course of reactions between arenediazonium ions and antioxidants. New Journal of Chemistry, 2017, 41, 2534-2542.	1.4	3
56	Flower Color Change Demonstration as a Visualization of Potential Harmful Effects Associated with Ammonia Gas on Living Organisms. Journal of Chemical Education, 2019, 96, 1982-1987.	1.1	3
57	Synthesis, In Vitro Antioxidant Properties and Distribution of a New Cyanothiophene-Based Phenolic Compound in Olive Oil-In-Water Emulsions. Antioxidants, 2020, 9, 623.	2.2	2
58	Effects of Surfactant Volume Fraction on the Antioxidant Efficiency and on The Interfacial Concentrations of Octyl and Tetradecyl p-Coumarates in Corn Oil-in-Water Emulsions. Molecules, 2021, 26, 6058.	1.7	2
59	Partitioning of aryl radicals in micellar systems. Journal of Physical Organic Chemistry, 2019, 32, e3817.	0.9	1
60	Control of Lipid Oxidation in Oil-in Water Emulsions: Effects of Antioxidant Partitioning and Surfactant Concentration. , 2022, , 201-216.		1
61	Effects of Electrolytes on the Dediazoniation of Aryldiazonium Ions in Acidic MeOH/H2O Mixtures. Compounds, 2022, 2, 54-67.	1.0	1
62	VISUOSPATIAL SKILLS IN TEACHING AND LEARNING CHEMISTRY. EDULEARN Proceedings, 2021, , .	0.0	0
63	Why Encapsulate Antioxidants in Emulsion-Based Systems, Where They Are Located, and How Location Affects Their Efficiency. Food Bioactive Ingredients, 2020, , 1-39.	0.3	0