Martina ÄŒagalj

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Phenolic Content of Brown Algae (Pheophyceae) Species: Extraction, Identification, and Quantification. Biomolecules, 2019, 9, 244.	1.8	148
2	Recent Advances in Marine-Based Nutraceuticals and Their Health Benefits. Marine Drugs, 2020, 18, 627.	2.2	72
3	Recent developments in valorisation of bioactive ingredients in discard/seafood processing by-products. Trends in Food Science and Technology, 2021, 116, 559-582.	7.8	71
4	Recent advances in industrial applications of seaweeds. Critical Reviews in Food Science and Nutrition, 2023, 63, 4979-5008.	5.4	38
5	Production and characterization of crude oils from seafood processing by-products. Food Bioscience, 2020, 33, 100484.	2.0	36
6	Maximizing the Antioxidant Capacity of Padina pavonica by Choosing the Right Drying and Extraction Methods. Processes, 2021, 9, 587.	1.3	29
7	Variations in the Composition, Antioxidant and Antimicrobial Activities of Cystoseira compressa during Seasonal Growth. Marine Drugs, 2022, 20, 64.	2.2	29
8	Astaxanthin from Crustaceans and Their Byproducts: A Bioactive Metabolite Candidate for Therapeutic Application. Marine Drugs, 2022, 20, 206.	2.2	27
9	Bioactive Phenolic Metabolites from Adriatic Brown Algae Dictyota dichotoma and Padina pavonica (Dictyotaceae). Foods, 2021, 10, 1187.	1.9	19
10	Sustainable sources for antioxidant and antimicrobial compounds used in meat and seafood products. Advances in Food and Nutrition Research, 2021, 97, 55-118.	1.5	13
11	Seasonal Variability of Volatilome from Dictyota dichotoma. Molecules, 2022, 27, 3012.	1.7	10
12	Seasonal Changes in Essential Oil Constituents of Cystoseira compressa: First Report. Molecules, 2021, 26, 6649.	1.7	6