

Isabela Mateus Martins

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8756133/publications.pdf>

Version: 2024-02-01

16
papers

311
citations

1040056

9
h-index

996975

15
g-index

17
all docs

17
docs citations

17
times ranked

478
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Enzymatic biotransformation of polyphenolics increases antioxidant activity of red and white grape pomace. <i>Food Research International</i> , 2016, 89, 533-539. | 6.2 | 76 |
| 2 | Collagen peptides ameliorate intestinal epithelial barrier dysfunction in immunostimulatory Caco-2 cell monolayers via enhancing tight junctions. <i>Food and Function</i> , 2017, 8, 1144-1151. | 4.6 | 47 |
| 3 | Tannase enhances the anti-inflammatory effect of grape pomace in Caco-2 cells treated with IL-1 β . <i>Journal of Functional Foods</i> , 2017, 29, 69-76. | 3.4 | 31 |
| 4 | Immobilized tannase treatment alters polyphenolic composition in teas and their potential anti-obesity and hypoglycemic activities in vitro. <i>Food and Function</i> , 2016, 7, 3920-3932. | 4.6 | 27 |
| 5 | Biotransformed grape pomace as a potential source of anti-inflammatory polyphenolics: Effects in Caco-2 cells. <i>Food Bioscience</i> , 2020, 35, 100607. | 4.4 | 19 |
| 6 | Passion fruit (<i>Passiflora edulis</i>) leaf aqueous extract ameliorates intestinal epithelial barrier dysfunction and reverts inflammatory parameters in Caco-2 cells monolayer. <i>Food Research International</i> , 2020, 133, 109162. | 6.2 | 18 |
| 7 | Anti-glycation effect and the α -amylase, lipase, and α -glucosidase inhibition properties of a polyphenolic fraction derived from citrus wastes. <i>Preparative Biochemistry and Biotechnology</i> , 2020, 50, 794-802. | 1.9 | 16 |
| 8 | Enzyme-assisted extraction of flavanones from citrus pomace: Obtention of natural compounds with anti-virulence and anti-adhesive effect against <i>Salmonella enterica</i> subsp. <i>enterica</i> serovar Typhimurium. <i>Food Control</i> , 2021, 120, 107525. | 5.5 | 16 |
| 9 | Use of agro-industrial residues as potent antioxidant, antiglycation agents, and α -amylase and pancreatic lipase inhibitory activity. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14397. | 2.0 | 14 |
| 10 | Flavanones biotransformation of citrus by-products improves antioxidant and ACE inhibitory activities in vitro. <i>Food Bioscience</i> , 2020, 38, 100787. | 4.4 | 10 |
| 11 | Effect of enzymatic treatment of citrus by-products on bacterial growth, adhesion and cytokine production by Caco-2 cells. <i>Food and Function</i> , 2020, 11, 8996-9009. | 4.6 | 7 |
| 12 | Biotransformation processes in soymilk isoflavones to enhance anti-inflammatory potential in intestinal cellular model. <i>Journal of Food Biochemistry</i> , 2020, 44, e13149. | 2.9 | 7 |
| 13 | Occurrence and Characterization of Enterotoxigenic Potential of <i>S. typhimurium</i> Isolated from Dairy Products. <i>Journal of Food Safety</i> , 2014, 34, 185-192. | 2.3 | 5 |
| 14 | Influence of rye flour enzymatic biotransformation on the antioxidant capacity and transepithelial transport of phenolic acids. <i>Food and Function</i> , 2018, 9, 1889-1898. | 4.6 | 5 |
| 15 | Antioxidant Potential and Modulatory Effects of Amazonian Restructured Lipids in Liver Cells. <i>Food Technology and Biotechnology</i> , 2017, 55, 553-561. | 2.1 | 4 |
| 16 | Development of Functional Food From Enzyme Technology: A Review. , 2019, , 263-286. | | 2 |