Isabela Mateus Martins

List of Publications by Year
in descending order

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	Enzyme-assisted extraction of flavanones from citrus pomace: Obtention of natural compounds with anti-virulence and anti-adhesive effect against Salmonella enterica subsp. enterica serovar Typhimurium. Food Control, 2021, 120, 107525.	5.5	16
2	Flavanones biotransformation of citrus by-products improves antioxidant and ACE inhibitory activities in vitro. Food Bioscience, 2020, 38, 100787.	4.4	10
3	Effect of enzymatic treatment of citrus by-products on bacterial growth, adhesion and cytokine production by Caco-2 cells. Food and Function, 2020, 11, 8996-9009.	4.6	7
4	Use of agroâ€industrial residues as potent antioxidant, antiglycation agents, and Î±â€amylase and pancreatic lipase inhibitory activity. Journal of Food Processing and Preservation, 2020, 44, e14397.	2.0	14
5	Passion fruit (Passiflora edulis) leaf aqueous extract ameliorates intestinal epithelial barrier dysfunction and reverts inflammatory parameters in Caco-2 cells monolayer. Food Research International, 2020, 133, 109162.	6.2	18
6	Anti-glycation effect and the Î±-amylase, lipase, and Î±-glycosidase inhibition properties of a polyphenolic fraction derived from citrus wastes. Preparative Biochemistry and Biotechnology, 2020, 50, 794-802.	1.9	16
7	Biotransformation processes in soymilk isoflavones to enhance antiâ€inflammatory potential in intestinal cellular model. Journal of Food Biochemistry, 2020, 44, e13149.	2.9	7
8	Biotransformed grape pomace as a potential source of anti-inflammatory polyphenolics: Effects in Caco-2Âcells. Food Bioscience, 2020, 35, 100607.	4.4	19
9	Development of Functional Food From Enzyme Technology: A Review. , 2019, , 263-286.		2
10	Influence of rye flour enzymatic biotransformation on the antioxidant capacity and transepithelial transport of phenolic acids. Food and Function, 2018, 9, 1889-1898.	4.6	5
11	Collagen peptides ameliorate intestinal epithelial barrier dysfunction in immunostimulatory Caco-2 cell monolayers via enhancing tight junctions. Food and Function, 2017, 8, 1144-1151.	4.6	47
12	Tannase enhances the anti-inflammatory effect of grape pomace in Caco-2 cells treated with IL-1Î². Journal of Functional Foods, 2017, 29, 69-76.	3.4	31
13	Antioxidant Potential and Modulatory Effects of Amazonian Restructured Lipids in Liver Cells. Food Technology and Biotechnology, 2017, 55, 553-561.	2.1	4
14	Enzymatic biotransformation of polyphenolics increases antioxidant activity of red and white grape pomace. Food Research International, 2016, 89, 533-539.	6.2	76
15	Immobilized tannase treatment alters polyphenolic composition in teas and their potential anti-obesity and hypoglycemic activities in vitro. Food and Function, 2016, 7, 3920-3932.	4.6	27
16	Occurrence and Characterization of Enterotoxigenic Potential of <scp>S</scp>taphylococcus Isolated from Dairy Products. Journal of Food Safety, 2014, 34, 185-192.	2.3	5