

# Paula Garc a Oliveira

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9124281/publications.pdf>

Version: 2024-02-01

41  
papers

1,761  
citations

279487

23  
h-index

329751

37  
g-index

43  
all docs

43  
docs citations

43  
times ranked

1580  
citing authors

#	ARTICLE	IF	CITATIONS
1	Technological Application of Tannin-Based Extracts. <i>Molecules</i> , 2020, 25, 614.	1.7	124
2	Essential Oils and Their Application on Active Packaging Systems: A Review. <i>Resources</i> , 2021, 10, 7.	1.6	112
3	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
4	Status and Challenges of Plant-Anticancer Compounds in Cancer Treatment. <i>Pharmaceuticals</i> , 2021, 14, 157.	1.7	105
5	Protein Oxidation in Muscle Foods: A Comprehensive Review. <i>Antioxidants</i> , 2022, 11, 60.	2.2	97
6	Benefits and Drawbacks of Ultrasound-Assisted Extraction for the Recovery of Bioactive Compounds from Marine Algae. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 9153.	1.2	89
7	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
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	Macroalgae as a Source of Valuable Antimicrobial Compounds: Extraction and Applications. <i>Antibiotics</i> , 2020, 9, 642.	1.5	81
10	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
11	By-Products of Agri-Food Industry as Tannin-Rich Sources: A Review of Tannins's™ Biological Activities and Their Potential for Valorization. <i>Foods</i> , 2021, 10, 137.	1.9	65
12	Metabolites from Macroalgae and Its Applications in the Cosmetic Industry: A Circular Economy Approach. <i>Resources</i> , 2020, 9, 101.	1.6	59
13	Main Applications of Cyclodextrins in the Food Industry as the Compounds of Choice to Form Host-Guest Complexes. <i>International Journal of Molecular Sciences</i> , 2021, 22, 1339.	1.8	59
14	Secondary Aroma: Influence of Wine Microorganisms in Their Aroma Profile. <i>Foods</i> , 2021, 10, 51.	1.9	55
15	Analytical Metabolomics and Applications in Health, Environmental and Food Science. <i>Critical Reviews in Analytical Chemistry</i> , 2022, 52, 712-734.	1.8	49
16	Traditional Applications of Tannin Rich Extracts Supported by Scientific Data: Chemical Composition, Bioavailability and Bioaccessibility. <i>Foods</i> , 2021, 10, 251.	1.9	47
17	Applications of by-products from the olive oil processing: Revalorization strategies based on target molecules and green extraction technologies. <i>Trends in Food Science and Technology</i> , 2021, 116, 1084-1104.	7.8	42
18	Seaweed polysaccharides: Emerging extraction technologies, chemical modifications and bioactive properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1901-1929.	5.4	41

#	ARTICLE	IF	CITATIONS
19	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
20	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
21	Screening of Bioactive Properties in Brown Algae from the Northwest Iberian Peninsula. <i>Foods</i> , 2021, 10, 1915.	1.9	30
22	Seaweed-Derived Proteins and Peptides: Promising Marine Bioactives. <i>Antioxidants</i> , 2022, 11, 176.	2.2	30
23	Traditional plants from Asteraceae family as potential candidates for functional food industry. <i>Food and Function</i> , 2021, 12, 2850-2873.	2.1	28
24	Evolution of Flavors in Extra Virgin Olive Oil Shelf-Life. <i>Antioxidants</i> , 2021, 10, 368.	2.2	27
25	Aquaculture as a circular bio-economy model with Galicia as a study case: How to transform waste into revalorized by-products. <i>Trends in Food Science and Technology</i> , 2022, 119, 23-35.	7.8	27
26	Seafood Processing, Preservation, and Analytical Techniques in the Age of Industry 4.0. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1703.	1.3	25
27	Scientific basis for the industrialization of traditionally used plants of the Rosaceae family. <i>Food Chemistry</i> , 2020, 330, 127197.	4.2	23
28	Extraction, Properties, and Applications of Bioactive Compounds Obtained from Microalgae. <i>Current Pharmaceutical Design</i> , 2020, 26, 1929-1950.	0.9	22
29	State-of-the-Art of Analytical Techniques to Determine Food Fraud in Olive Oils. <i>Foods</i> , 2021, 10, 484.	1.9	14
30	Application of Novel Techniques for Monitoring Quality Changes in Meat and Fish Products during Traditional Processing Processes: Reconciling Novelty and Tradition. <i>Processes</i> , 2020, 8, 988.	1.3	11
31	Algae as a Source of Bioactive Compounds to Prevent the Development of Type 2 Diabetes Mellitus. <i>Current Medicinal Chemistry</i> , 2021, 28, 4592-4615.	1.2	11
32	Macroalgae as an Alternative Source of Nutrients and Compounds with Bioactive Potential. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	7
33	Approaches for sustainable food production and consumption systems. , 2022, , 23-38.		6
34	Plants of the Family Asteraceae: Evaluation of Biological Properties and Identification of Phenolic Compounds. <i>Chemistry Proceedings</i> , 2021, 5, .	0.1	4
35	Identification, Quantification, and Method Validation of Anthocyanins. , 2021, 5, .		2
36	Carotenoids as Natural Colorful Additives for the Food Industry. , 0, , .		1

#	ARTICLE	IF	CITATIONS
37	Recovery of Phenolic Compounds from Edible Algae Using High Hydrostatic Pressure: An Optimization Approach. Proceedings (mdpi), 2021, 70, 110.	0.2	1
38	Essential Oils as Possible Candidates to Be Included in Active Packaging Systems and the Use of Biosensors to Monitor the Quality of Foodstuff. , 2021, 5, .		1
39	Plant Antioxidants from Agricultural Waste: Synergistic Potential with Other Biological Properties and Possible Applications. Reference Series in Phytochemistry, 2022, , 343-380.	0.2	1
40	Red Algae as Source of Nutrients with Antioxidant and Antimicrobial Potential. Proceedings (mdpi), 2020, 70, .	0.2	0
41	Bioactive Compounds Extracted from Edible Legumes Not Suitable for Marketing – A Source of Functional Ingredients. , 2022, 12, .		0