Paula GarcÃ-a Oliveira

List of Publications by Year
in descending order

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	Seaweed polysaccharides: Emerging extraction technologies, chemical modifications and bioactive properties. Critical Reviews in Food Science and Nutrition, 2023, 63, 1901-1929.	5.4	41
2	Analytical Metabolomics and Applications in Health, Environmental and Food Science. Critical Reviews in Analytical Chemistry, 2022, 52, 712-734.	1.8	49
3	Aquaculture as a circular bio-economy model with Galicia as a study case: How to transform waste into revalorized by-products. Trends in Food Science and Technology, 2022, 119, 23-35.	7.8	27
4	Approaches for sustainable food production and consumption systems. , 2022, , 23-38.		6
5	Seaweed-Derived Proteins and Peptides: Promising Marine Bioactives. Antioxidants, 2022, 11, 176.	2.2	30
6	Seafood Processing, Preservation, and Analytical Techniques in the Age of Industry 4.0. Applied Sciences (Switzerland), 2022, 12, 1703.	1.3	25
7	Protein Oxidation in Muscle Foods: A Comprehensive Review. Antioxidants, 2022, 11, 60.	2.2	97
8	Plant Antioxidants from Agricultural Waste: Synergistic Potential with Other Biological Properties and Possible Applications. Reference Series in Phytochemistry, 2022, , 343-380.	0.2	1
9	Bioactive Compounds Extracted from Edible Legumes Not Suitable for Marketingâ€"A Source of Functional Ingredients. , 2022, 12, .		0
10	Main bioactive phenolic compounds in marine algae and their mechanisms of action supporting potential health benefits. Food Chemistry, 2021, 341, 128262.	4.2	87
11	By-Products of Agri-Food Industry as Tannin-Rich Sources: A Review of Tanninsâ€™ Biological Activities and Their Potential for Valorization. Foods, 2021, 10, 137.	1.9	65
12	Essential Oils and Their Application on Active Packaging Systems: A Review. Resources, 2021, 10, 7.	1.6	112
13	Main Applications of Cyclodextrins in the Food Industry as the Compounds of Choice to Form Hostâ€"Guest Complexes. International Journal of Molecular Sciences, 2021, 22, 1339.	1.8	59
14	Traditional plants from Asteraceae family as potential candidates for functional food industry. Food and Function, 2021, 12, 2850-2873.	2.1	28
15	Status and Challenges of Plant-Anticancer Compounds in Cancer Treatment. Pharmaceuticals, 2021, 14, 157.	1.7	105
16	Evolution of Flavors in Extra Virgin Olive Oil Shelf-Life. Antioxidants, 2021, 10, 368.	2.2	27
17	State-of-the-Art of Analytical Techniques to Determine Food Fraud in Olive Oils. Foods, 2021, 10, 484.	1.9	14
18	Biological action mechanisms of fucoxanthin extracted from algae for application in food and cosmetic industries. Trends in Food Science and Technology, 2021, 117, 163-181.	7.8	83

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19	The Use of Invasive Algae Species as a Source of Secondary Metabolites and Biological Activities: Spain as Case-Study. Marine Drugs, 2021, 19, 178.	2.2	31
20	Algae as a Source of Bioactive Compounds to Prevent the Development of Type 2 Diabetes Mellitus. Current Medicinal Chemistry, 2021, 28, 4592-4615.	1.2	11
21	Screening of Bioactive Properties in Brown Algae from the Northwest Iberian Peninsula. Foods, 2021, 10, 1915.	1.9	30
22	Benefits and Drawbacks of Ultrasound-Assisted Extraction for the Recovery of Bioactive Compounds from Marine Algae. International Journal of Environmental Research and Public Health, 2021, 18, 9153.	1.2	89
23	Applications of by-products from the olive oil processing: Revalorization strategies based on target molecules and green extraction technologies. Trends in Food Science and Technology, 2021, 116, 1084-1104.	7.8	42
24	Traditional Applications of Tannin Rich Extracts Supported by Scientific Data: Chemical Composition, Bioavailability and Bioaccessibility. Foods, 2021, 10, 251.	1.9	47
25	Secondary Aroma: Influence of Wine Microorganisms in Their Aroma Profile. Foods, 2021, 10, 51.	1.9	55
26	Recovery of Phenolic Compounds from Edible Algae Using High Hydrostatic Pressure: An Optimization Approach. Proceedings (mdpi), 2021, 70, 110.	0.2	1
27	Plants of the Family Asteraceae: Evaluation of Biological Properties and Identification of Phenolic Compounds. Chemistry Proceedings, 2021, 5, .	0.1	4
28	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
29	Identification, Quantification, and Method Validation of Anthocyanins. , 2021, 5, .		2
30	Metabolites from Macroalgae and Its Applications in the Cosmetic Industry: A Circular Economy Approach. Resources, 2020, 9, 101.	1.6	59
31	Macroalgae as a Source of Valuable Antimicrobial Compounds: Extraction and Applications. Antibiotics, 2020, 9, 642.	1.5	81
32	Culinary and nutritional value of edible wild plants from northern Spain rich in phenolic compounds with potential health benefits. Food and Function, 2020, 11, 8493-8515.	2.1	30
33	Application of Novel Techniques for Monitoring Quality Changes in Meat and Fish Products during Traditional Processing Processes: Reconciling Novelty and Tradition. Processes, 2020, 8, 988.	1.3	11
34	Scientific Approaches on Extraction, Purification and Stability for the Commercialization of Fucoxanthin Recovered from Brown Algae. Foods, 2020, 9, 1113.	1.9	69
35	Agriculture waste valorisation as a source of antioxidant phenolic compounds within a circular and sustainable bioeconomy. Food and Function, 2020, 11, 4853-4877.	2.1	111
36	Scientific basis for the industrialization of traditionally used plants of the Rosaceae family. Food Chemistry, 2020, 330, 127197.	4.2	23

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37	Technological Application of Tannin-Based Extracts. Molecules, 2020, 25, 614.	1.7	124
38	Extraction, Properties, and Applications of Bioactive Compounds Obtained from Microalgae. Current Pharmaceutical Design, 2020, 26, 1929-1950.	0.9	22
39	Red Algae as Source of Nutrients with Antioxidant and Antimicrobial Potential. Proceedings (mdpi), 2020, 70, .	0.2	0
40	Macroalgae as an Alternative Source of Nutrients and Compounds with Bioactive Potential. Proceedings (mdpi), 2020, 70, .	0.2	7
41	Carotenoids as Natural Colorful Additives for the Food Industry. , 0, , .		1