Paula Garca Oliveira

List of Publications by Citations

39 papers	572 citations	14 h-index	23 g-index
43 ext. papers	1,094 ext. citations	5.6 avg, IF	4.69 L-index

#	Paper	IF	Citations
39	Technological Application of Tannin-Based Extracts. *Molecules*, **2020**, 25,	4.8	63
38	Agriculture waste valorisation as a source of antioxidant phenolic compounds within a circular and sustainable bioeconomy. *Food and Function*, **2020**, 11, 4853-4877	6.1	57
37	Essential Oils and Their Application on Active Packaging Systems: A Review. *Resources*, **2021**, 10, 7	3.7	35
36	Main bioactive phenolic compounds in marine algae and their mechanisms of action supporting potential health benefits. *Food Chemistry*, **2021**, 341, 128262	8.5	34
35	Scientific Approaches on Extraction, Purification and Stability for the Commercialization of Fucoxanthin Recovered from Brown Algae. *Foods*, **2020**, 9,	4.9	33
34	Macroalgae as a Source of Valuable Antimicrobial Compounds: Extraction and Applications. *Antibiotics*, **2020**, 9,	4.9	30
33	Metabolites from Macroalgae and Its Applications in the Cosmetic Industry: A Circular Economy Approach. *Resources*, **2020**, 9, 101	3.7	29
32	Status and Challenges of Plant-Anticancer Compounds in Cancer Treatment. *Pharmaceuticals*, **2021**, 14,	5.2	29
31	Biological action mechanisms of fucoxanthin extracted from algae for application in food and cosmetic industries. *Trends in Food Science and Technology*, **2021**, 117, 163-163	15.3	27
30	By-Products of Agri-Food Industry as Tannin-Rich Sources: A Review of TanninsbBiological Activities and Their Potential for Valorization. *Foods*, **2021**, 10,	4.9	23
29	Main Applications of Cyclodextrins in the Food Industry as the Compounds of Choice to Form Host-Guest Complexes. *International Journal of Molecular Sciences*, **2021**, 22,	6.3	19
28	Analytical Metabolomics and Applications in Health, Environmental and Food Science. *Critical Reviews in Analytical Chemistry*, **2020**, 1-23	5.2	18
27	Secondary Aroma: Influence of Wine Microorganisms in Their Aroma Profile. *Foods*, **2020**, 10,	4.9	15
26	Solutions for the sustainability of the food production and consumption system. *Critical Reviews in Food Science and Nutrition*, **2020**, 1-17	11.5	15
25	Scientific basis for the industrialization of traditionally used plants of the Rosaceae family. *Food Chemistry*, **2020**, 330, 127197	8.5	14
24	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,	4.6	14
23	Protein Oxidation in Muscle Foods: A Comprehensive Review.. *Antioxidants*, **2021**, 11,	7.1	13

22	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	6.1	11
21	Extraction, Properties, and Applications of Bioactive Compounds Obtained from Microalgae. *Current Pharmaceutical Design*, **2020**, 26, 1929-1950	3.3	9
20	Screening of Bioactive Properties in Brown Algae from the Northwest Iberian Peninsula. *Foods*, **2021**, 10,	4.9	9
19	Evolution of Flavors in Extra Virgin Olive Oil Shelf-Life. *Antioxidants*, **2021**, 10,	7.1	8
18	State-of-the-Art of Analytical Techniques to Determine Food Fraud in Olive Oils. *Foods*, **2021**, 10,	4.9	8
17	Seaweed polysaccharides: Emerging extraction technologies, chemical modifications and bioactive properties. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-29	11.5	8
16	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	15.3	8
15	Traditional Applications of Tannin Rich Extracts Supported by Scientific Data: Chemical Composition, Bioavailability and Bioaccessibility. *Foods*, **2021**, 10,	4.9	8
14	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	2.9	7
13	The Use of Invasive Algae Species as a Source of Secondary Metabolites and Biological Activities: Spain as Case-Study. *Marine Drugs*, **2021**, 19,	6	7
12	Traditional plants from Asteraceae family as potential candidates for functional food industry. *Food and Function*, **2021**, 12, 2850-2873	6.1	7
11	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	15.3	4
10	Macroalgae as an Alternative Source of Nutrients and Compounds with Bioactive Potential. *Proceedings (mdpi)*, **2021**, 70, 46	0.3	3
9	Plants of the Family Asteraceae: Evaluation of Biological Properties and Identification of Phenolic Compounds. *Chemistry Proceedings*, **2021**, 5, 51		2
8	Recovery of Phenolic Compounds from Edible Algae Using High Hydrostatic Pressure: An Optimization Approach. *Proceedings (mdpi)*, **2021**, 70, 110	0.3	1
7	Approaches for sustainable food production and consumption systems **2022**, 23-38		1
6	Seaweed-Derived Proteins and Peptides: Promising Marine Bioactives.. *Antioxidants*, **2022**, 11,	7.1	1
5	Seafood Processing, Preservation, and Analytical Techniques in the Age of Industry 4.0. *Applied Sciences (Switzerland)*, **2022**, 12, 1703	2.6	1

4	Algae as a Source of Bioactive Compounds to Prevent the Development of Type 2 Diabetes Mellitus. *Current Medicinal Chemistry*, **2021**, 28, 4592-4615	4.3	1
3	Plant Antioxidants from Agricultural Waste: Synergistic Potential with Other Biological Properties and Possible Applications. *Reference Series in Phytochemistry*, **2021**, 1-38	0.7	0
2	Red Algae as Source of Nutrients with Antioxidant and Antimicrobial Potential. *Proceedings (mdpi)*, **2021**, 70, 5	0.3	
1	Plant Antioxidants from Agricultural Waste: Synergistic Potential with Other Biological Properties and Possible Applications. *Reference Series in Phytochemistry*, **2022**, 343-380	0.7	