BegoÃ±a Muguerza

List of Publications by Year
in descending order

103 papers	3,694 citations	136740 32 h-index	149479 56 g-index
109 all docs	109 docs citations	109 times ranked	4354 citing authors

#	Article	IF	Citations
1	Winery by-products as a valuable source for natural antihypertensive agents. Critical Reviews in Food Science and Nutrition, 2023, 63, 7708-7721.	5.4	6
2	Identification of novel antihypertensive peptides from wine lees hydrolysate. Food Chemistry, 2022, 366, 130690.	4.2	20
3	Administration Time Significantly Affects Plasma Bioavailability of Grape Seed Proanthocyanidins Extract in Healthy and Obese Fischer 344 Rats. Molecular Nutrition and Food Research, 2022, 66, e2100552.	1.5	10
4	Gut Seasons: Photoperiod Effects on Fecal Microbiota in Healthy and Cafeteria-Induced Obese Fisher 344 Rats. Nutrients, 2022, 14, 722.	1.7	14
5	Time-of-Day Circadian Modulation of Grape-Seed Procyanidin Extract (GSPE) in Hepatic Mitochondrial Dynamics in Cafeteria-Diet-Induced Obese Rats. Nutrients, 2022, 14, 774.	1.7	12
6	Potential of Phenolic Compounds and Their Gut Microbiota-Derived Metabolites to Reduce TMA Formation: Application of an <i>In Vitro</i> Fermentation High-Throughput Screening Model. Journal of Agricultural and Food Chemistry, 2022, 70, 3207-3218.	2.4	8
7	Cardioprotective Properties of Phenolic Compounds: A Role for Biological Rhythms. Molecular Nutrition and Food Research, 2022, 66, e2100990.	1.5	13
8	Grape Seed Proanthocyanidins Mitigate the Disturbances Caused by an Abrupt Photoperiod Change in Healthy and Obese Rats. Nutrients, 2022, 14, 1834.	1.7	8
9	Role of Chrononutrition in the Antihypertensive Effects of Natural Bioactive Compounds. Nutrients, 2022, 14, 1920.	1.7	8
10	Phenolic-rich beverages reduce bacterial TMA formation in an <i>ex vivo</i>â€“<i>in vitro</i> colonic fermentation model. Food and Function, 2022, 13, 8022-8037.	2.1	4
11	Diet-induced obesity in genetically diverse collaborative cross mouse founder strains reveals diverse phenotype response and amelioration by quercetin treatment in 129S1/SvImJ, PWK/EiJ, CAST/PhJ, and WSB/EiJ mice. Journal of Nutritional Biochemistry, 2021, 87, 108521.	1.9	11
12	A multifunctional ingredient for the management of metabolic syndrome in cafeteria diet-fed rats. Food and Function, 2021, 12, 815-824.	2.1	3
13	ACE Inhibitory and Antihypertensive Activities of Wine Lees and Relationship among Bioactivity and Phenolic Profile. Nutrients, 2021, 13, 679.	1.7	16
14	Blood Pressure-Lowering Effect of Wine Lees: Dose-Response Study, Effect of Dealcoholization and Possible Mechanisms of Action. Nutrients, 2021, 13, 1142.	1.7	7
15	Enzyme-Assisted Extraction to Obtain Phenolic-Enriched Wine Lees with Enhanced Bioactivity in Hypertensive Rats. Antioxidants, 2021, 10, 517.	2.2	16
16	Development of a High-Throughput Method to Study the Inhibitory Effect of Phytochemicals on Trimethylamine Formation. Nutrients, 2021, 13, 1466.	1.7	15
17	Impact of gut microbiota on plasma oxylipins profile under healthy and obesogenic conditions. Clinical Nutrition, 2021, 40, 1475-1486.	2.3	15
18	Use of dietary phytochemicals for inhibition of trimethylamine N-oxide formation. Journal of Nutritional Biochemistry, 2021, 91, 108600.	1.9	26

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19	Blood Pressure-Lowering Effect of Wine Lees Phenolic Compounds Is Mediated by Endothelial-Derived Factors: Role of Sirtuin 1. Antioxidants, 2021, 10, 1073.	2.2	11
20	Phenolic compounds and biological rhythms: Who takes the lead?. Trends in Food Science and Technology, 2021, 113, 77-85.	7.8	43
21	Tomatoes consumed in-season prevent oxidative stress in Fischer 344 rats: impact of geographical origin. Food and Function, 2021, 12, 8340-8350.	2.1	9
22	Utilizing preclinical models of genetic diversity to improve translation of phytochemical activities from rodents to humans and inform personalized nutrition. Food and Function, 2021, 12, 11077-11105.	2.1	3
23	Seasonal Consumption of Cherries from Different Origins Affects Metabolic Markers and Gene Expression of Lipogenic Enzymes in Rat Liver: A Preliminary Study. Nutrients, 2021, 13, 3643.	1.7	4
24	Virgin olive oil (unfiltered) extract contains peptides and possesses ACE inhibitory and antihypertensive activity. Clinical Nutrition, 2020, 39, 1242-1249.	2.3	20
25	Implication of Opioid Receptors in the Antihypertensive Effect of a Novel Chicken Foot-Derived Peptide. Biomolecules, 2020, 10, 992.	1.8	7
26	A novel dietary multifunctional ingredient reduces body weight and improves leptin sensitivity in cafeteria diet-fed rats. Journal of Functional Foods, 2020, 73, 104141.	1.6	3
27	Exosomes transport trace amounts of (poly)phenols. Food and Function, 2020, 11, 7784-7792.	2.1	9
28	Changes in arterial blood pressure caused by long-term administration of grape seed proanthocyanidins in rats with established hypertension. Food and Function, 2020, 11, 8735-8742.	2.1	15
29	Beneficial Effects of a Low-dose of Conjugated Linoleic Acid on Body Weight Gain and other Cardiometabolic Risk Factors in Cafeteria Diet-fed Rats. Nutrients, 2020, 12, 408.	1.7	10
30	The Disruption of Liver Metabolic Circadian Rhythms by a Cafeteria Diet Is Sex-Dependent in Fischer 344 Rats. Nutrients, 2020, 12, 1085.	1.7	12
31	Systematic bioinformatic analysis of nutrigenomic data of flavanols in cell models of cardiometabolic disease. Food and Function, 2020, 11, 5040-5064.	2.1	13
32	A comparative study on the bioavailability of phenolic compounds from organic and nonorganic red grapes. Food Chemistry, 2019, 299, 125092.	4.2	33
33	Chrononutrition and Polyphenols: Roles and Diseases. Nutrients, 2019, 11, 2602.	1.7	39
34	Exposure of Fischer 344 rats to distinct photoperiods influences the bioavailability of red grape polyphenols. Journal of Photochemistry and Photobiology B: Biology, 2019, 199, 111623.	1.7	14
35	Proanthocyanidins and Epigenetics. , 2019, , 1933-1956.		2
36	Optimization of a polyphenol extraction method for sweet orange pulp (Citrus sinensis L.) to identify phenolic compounds consumed from sweet oranges. PLoS ONE, 2019, 14, e0211267.	1.1	45

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37	Antihyperglycemic effect of a chicken feet hydrolysate<i>via</i>the incretin system: DPP-IV-inhibitory activity and GLP-1 release stimulation. Food and Function, 2019, 10, 4062-4070.	2.1	24
38	Novel Antihypertensive Peptides Derived from Chicken Foot Proteins. Molecular Nutrition and Food Research, 2019, 63, e1801176.	1.5	22
39	Long-term administration of protein hydrolysate from chicken feet induces antihypertensive effect and confers vasoprotective pattern in diet-induced hypertensive rats. Journal of Functional Foods, 2019, 55, 28-35.	1.6	23
40	Resveratrol Treatment Enhances the Cellular Response to Leptin by Increasing OBRb Content in Palmitate-Induced Steatotic HepG2 Cells. International Journal of Molecular Sciences, 2019, 20, 6282.	1.8	10
41	Optimization and characterization of Royal Dawn cherry (Prunus avium) phenolics extraction. Scientific Reports, 2019, 9, 17626.	1.6	16
42	Optimization of extraction methods for characterization of phenolic compounds in apricot fruit (<i>Prunus armeniaca</i>). Food and Function, 2019, 10, 6492-6502.	2.1	17
43	Evidence that Nitric Oxide is Involved in the Blood Pressure Lowering Effect of the Peptide AVFQHNCQE in Spontaneously Hypertensive Rats. Nutrients, 2019, 11, 225.	1.7	13
44	Potential Involvement of Peripheral Leptin/STAT3 Signaling in the Effects of Resveratrol and Its Metabolites on Reducing Body Fat Accumulation. Nutrients, 2018, 10, 1757.	1.7	31
45	Optimized Extraction by Response Surface Methodology Used for the Characterization and Quantification of Phenolic Compounds in Whole Red Grapes (Vitis vinifera). Nutrients, 2018, 10, 1931.	1.7	22
46	Dose-Related Antihypertensive Properties and the Corresponding Mechanisms of a Chicken Foot Hydrolysate in Hypertensive Rats. Nutrients, 2018, 10, 1295.	1.7	23
47	Chronic administration of grape-seed polyphenols attenuates the development of hypertension and improves other cardiometabolic risk factors associated with the metabolic syndrome in cafeteria diet-fed rats. British Journal of Nutrition, 2017, 117, 200-208.	1.2	39
48	Flavanol plasma bioavailability is affected by metabolic syndrome in rats. Food Chemistry, 2017, 231, 287-294.	4.2	21
49	Proanthocyanidins potentiate hypothalamic leptin/STAT3 signalling and Pomc gene expression in rats with diet-induced obesity. International Journal of Obesity, 2017, 41, 129-136.	1.6	60
50	Rat health status affects bioavailability, target tissue levels, and bioactivity of grape seed flavanols. Molecular Nutrition and Food Research, 2017, 61, 1600342.	1.5	13
51	Proanthocyanidins and Epigenetics. , 2017, , 1-24.		1
52	Genderâ€related similarities and differences in the body distribution of grape seed flavanols in rats. Molecular Nutrition and Food Research, 2016, 60, 760-772.	1.5	46
53	Grape seed flavanols decrease blood pressure via Sirt-1 and confer a vasoprotective pattern in rats. Journal of Functional Foods, 2016, 24, 164-172.	1.6	20
54	Age related differences in the plasma kinetics of flavanols in rats. Journal of Nutritional Biochemistry, 2016, 29, 90-96.	1.9	21

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55	Acute administration of single oral dose of grape seed polyphenols restores blood pressure in a rat model of metabolic syndrome: role of nitric oxide and prostacyclin. European Journal of Nutrition, 2016, 55, 749-758.	1.8	37
56	Proanthocyanidins in health and disease. BioFactors, 2016, 42, 5-12.	2.6	110
57	Tissue distribution of rat flavanol metabolites at different doses. Journal of Nutritional Biochemistry, 2015, 26, 987-995.	1.9	43
58	The blood pressure effect and related plasma levels of flavan-3-ols in spontaneously hypertensive rats. Food and Function, 2015, 6, 3479-3489.	2.1	21
59	Regulation of vascular endothelial genes by dietary flavonoids: structure-expression relationship studies and the role of the transcription factor KLF-2. Journal of Nutritional Biochemistry, 2015, 26, 277-284.	1.9	23
60	Endothelium-dependent vascular relaxing effects of different citrus and olive extracts in aorta rings from spontaneously hypertensive rats. Food Research International, 2015, 77, 484-490.	2.9	5
61	Lack of Tissue Accumulation of Grape Seed Flavanols after Daily Long-Term Administration in Healthy and Cafeteria-Diet Obese Rats. Journal of Agricultural and Food Chemistry, 2015, 63, 9996-10003.	2.4	23
62	Plasma kinetics and microbial biotransformation of grape seed flavanols in rats. Journal of Functional Foods, 2015, 12, 478-488.	1.6	45
63	Involvement of nitric oxide and prostacyclin in the antihypertensive effect of low-molecular-weight procyanidin rich grape seed extract in male spontaneously hypertensive rats. Journal of Functional Foods, 2014, 6, 419-427.	1.6	34
64	A grape seed extract increases active glucagon-like peptide-1 levels after an oral glucose load in rats. Food and Function, 2014, 5, 2357.	2.1	69
65	A Rapid Method to Determine Colonic Microbial Metabolites Derived from Grape Flavanols in Rat Plasma by Liquid Chromatographyâ€“Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2014, 62, 7698-7706.	2.4	24
66	A doseâ€“response study of the bioavailability of grape seed proanthocyanidin in rat and lipid-lowering effects of generated metabolites in HepG2 cells. Food Research International, 2014, 64, 500-507.	2.9	23
67	Effect of low molecular grape seed proanthocyanidins on blood pressure and lipid homeostasis in cafeteria diet-fed rats. Journal of Physiology and Biochemistry, 2014, 70, 629-637.	1.3	48
68	Low-molecular procyanidin rich grape seed extract exerts antihypertensive effect in males spontaneously hypertensive rats. Food Research International, 2013, 51, 587-595.	2.9	89
69	Serum metabolites of proanthocyanidin-administered rats decrease lipid synthesis in HepG2 cells. Journal of Nutritional Biochemistry, 2013, 24, 2092-2099.	1.9	48
70	Inhibition of Angiotensin-Converting Enzyme Activity by Flavonoids: Structure-Activity Relationship Studies. PLoS ONE, 2012, 7, e49493.	1.1	257
71	Inhibition of Ulcerative Colitis in Mice after Oral Administration of a Polyphenol-Enriched Cocoa Extract Is Mediated by the Inhibition of STAT1 and STAT3 Phosphorylation in Colon Cells. Journal of Agricultural and Food Chemistry, 2011, 59, 6474-6483.	2.4	106
72	Soluble fiber-enriched diets improve inflammation and oxidative stress biomarkers in Zucker fatty rats. Pharmacological Research, 2011, 64, 31-35.	3.1	44

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73	Evidence that nitric oxide mediates the blood pressure lowering effect of a polyphenol-rich cocoa powder in spontaneously hypertensive rats. Pharmacological Research, 2011, 64, 478-481.	3.1	24
74	Effect of a cocoa polyphenol extract in spontaneously hypertensive rats. Food and Function, 2011, 2, 649.	2.1	31
75	Mechanisms for antihypertensive effect of CocoanOX, a polyphenol-rich cocoa powder, in spontaneously hypertensive rats. Food Research International, 2011, 44, 1203-1208.	2.9	21
76	Cocoa fibre and its application as a fat replacer in chocolate muffins. LWT - Food Science and Technology, 2011, 44, 729-736.	2.5	145
77	Effect of Olive Powder and High Hydrostatic Pressure on the Inactivation of<i>Bacillus cereus</i>Spores in a Reference Medium. Foodborne Pathogens and Disease, 2011, 8, 681-685.	0.8	17
78	Long-term intake of CocoanOX attenuates the development of hypertension in spontaneously hypertensive rats. Food Chemistry, 2010, 122, 1013-1019.	4.2	24
79	Effect of an antioxidant functional food beverage on exercise-induced oxidative stress: A long-term and large-scale clinical intervention study. Toxicology, 2010, 278, 101-111.	2.0	16
80	Effect of a Soluble Cocoa Fiber-Enriched Diet in Zucker Fatty Rats. Journal of Medicinal Food, 2010, 13, 621-628.	0.8	31
81	Changes in Arterial Blood Pressure of a Soluble Cocoa Fiber Product in Spontaneously Hypertensive Rats. Journal of Agricultural and Food Chemistry, 2010, 58, 1493-1501.	2.4	27
82	Antioxidant properties of polyphenol-rich cocoa products industrially processed. Food Research International, 2010, 43, 1614-1623.	2.9	96
83	Synergistic Effect of High Hydrostatic Pressure and Natural Antimicrobials on Inactivation Kinetics of<i>Bacillus cereus</i>in a Liquid Whole Egg and Skim Milk Mixed Beverage. Foodborne Pathogens and Disease, 2009, 6, 649-656.	0.8	25
84	Effect of Olive Powder on the Growth and Inhibition ofBacillus cereus. Foodborne Pathogens and Disease, 2009, 6, 33-37.	0.8	21
85	Breadmaking Performance and Keeping Behavior of Cocoa-soluble Fiber-enriched Wheat Breads. Food Science and Technology International, 2009, 15, 79-87.	1.1	46
86	Antihypertensive Effect of a Polyphenol-Rich Cocoa Powder Industrially Processed To Preserve the Original Flavonoids of the Cocoa Beans. Journal of Agricultural and Food Chemistry, 2009, 57, 6156-6162.	2.4	88
87	Highly Methoxylated Pectin Improves Insulin Resistance and Other Cardiometabolic Risk Factors in Zucker Fatty Rats. Journal of Agricultural and Food Chemistry, 2008, 56, 3574-3581.	2.4	48
88	Hypolipidemic Effect in Cholesterol-Fed Rats of a Soluble Fiber-Rich Product Obtained from Cocoa Husks. Journal of Agricultural and Food Chemistry, 2008, 56, 6985-6993.	2.4	43
89	Antioxidantes, atividade fÃsica e estresse oxidativo em mulheres idosas. Revista Brasileira De Medicina Do Esporte, 2008, 14, 8-11.	0.1	2
90	Identification of novel antihypertensive peptides in milk fermented with Enterococcus faecalis. International Dairy Journal, 2007, 17, 33-41.	1.5	237

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91	A New Process To Develop a Cocoa Powder with Higher Flavonoid Monomer Content and Enhanced Bioavailability in Healthy Humans. Journal of Agricultural and Food Chemistry, 2007, 55, 3926-3935.	2.4	211
92	Microbial inactivation and butter extraction in a cocoa derivative using high pressure CO2. Journal of Supercritical Fluids, 2007, 42, 80-87.	1.6	32
93	Determination of the Antihypertensive Peptide LHLPLP in Fermented Milk by High-Performance Liquid Chromatographyâ€"Mass Spectrometry. Journal of Dairy Science, 2006, 89, 4527-4535.	1.4	18
94	Efecto producido por la ingesta crÃ³nica de leche fermentada por Enterococcus faecalis CECT 5728 en ratas hipertensas. Hipertension, 2006, 23, 166-172.	0.0	0
95	Antihypertensive activity of milk fermented by Enterococcus faecalis strains isolated from raw milk. International Dairy Journal, 2006, 16, 61-69.	1.5	128
96	Changes in arterial blood pressure in hypertensive rats caused by long-term intake of milk fermented by Enterococcus faecalis CECT 5728. British Journal of Nutrition, 2005, 94, 36-43.	1.2	35
97	Antifibrogenic effect in vivo of low doses of insulin-like growth factor-I in cirrhotic rats. Biochimica Et Biophysica Acta - Molecular Basis of Disease, 2001, 1536, 185-195.	1.8	47
98	Effects of IGF-I treatment on osteopenia in rats with advanced liver cirrhosis. Journal of Physiology and Biochemistry, 2000, 56, 91-99.	1.3	17
99	Osteopenia in rats with liver cirrhosis: beneficial effects of IGF-I treatment. Journal of Hepatology, 1998, 28, 122-131.	1.8	80
100	Hepatoprotective effects of insulin-like growth factor I in rats with carbon tetrachloride-induced cirrhosis. Gastroenterology, 1997, 113, 1682-1691.	0.6	123
101	Low doses of insulin-like growth factor-I improve nitrogen retention and food efficiency in rats with early cirrhosis. Journal of Hepatology, 1997, 26, 191-202.	1.8	53
102	Effect of thyroxine on the rate of collagen breakdown in young thyroidectomized male rats. Revista EspaÃ±ola De FisiologÃa, 1994, 50, 127-8.	0.0	0
103	Eat Fruits In-Season to Give Rhythm to Your Life. Frontiers for Young Minds, 0, 10, .	0.8	0