Maria-Carmen LÃ³pez de Las Hazas

List of Publications by Year
in descending order

43 papers	1,436 citations	304743 22 h-index	330143 37 g-index

43 all docs	43 docs citations	43 times ranked	2232 citing authors

#	Article	IF	Citations
1	Dietary bovine milk miRNAs transported in extracellular vesicles are partially stable during GI digestion, are bioavailable and reach target tissues but need a minimum dose to impact on gene expression. European Journal of Nutrition, 2022, 61, 1043-1056.	3.9	43
2	Response to: Letter to the editor regarding â€œDietary bovine milk miRNAs transported in extracellular vesicles are partially stable during GI digestion, are bioavailable and reach target tissues but need a minimum dose to impact on gene expressionâ€. European Journal of Nutrition, 2022, 61, 1697-1698.	3.9	0
3	Milk-Derived Exosomes as Nanocarriers to Deliver Curcumin and Resveratrol in Breast Tissue and Enhance Their Anticancer Activity. International Journal of Molecular Sciences, 2022, 23, 2860.	4.1	44
4	Interplay of Walnut Consumption, Changes in Circulating miRNAs and Reduction in LDL-Cholesterol in Elders. Nutrients, 2022, 14, 1473.	4.1	6
5	Untoward Effects of Micro- and Nanoplastics: An Expert Review of Their Biological Impact and Epigenetic Effects. Advances in Nutrition, 2022, 13, 1310-1323.	6.4	23
6	Nutri-Epigenetic Effects of Phenolic Compounds from Extra Virgin Olive Oil: A Systematic Review. Advances in Nutrition, 2022, 13, 2039-2060.	6.4	15
7	One-year dietary supplementation with walnuts modifies exosomal miRNA in elderly subjects. European Journal of Nutrition, 2021, 60, 1999-2011.	3.9	15
8	Dietary microRNAs and cancer: A new therapeutic approach?. Seminars in Cancer Biology, 2021, 73, 19-29.	9.6	25
9	Bovine Milk-Derived Exosomes as a Drug Delivery Vehicle for miRNA-Based Therapy. International Journal of Molecular Sciences, 2021, 22, 1105.	4.1	89
10	Eating microRNAs: pharmacological opportunities for crossâ€kingdom regulation and implications in host gene and gut microbiota modulation. British Journal of Pharmacology, 2021, 178, 2218-2245.	5.4	53
11	Mediterranean diet enriched in extra-virgin olive oil or nuts modulates circulating exosomal non-coding RNAs. European Journal of Nutrition, 2021, 60, 4279-4293.	3.9	21
12	Connection between miRNA Mediation and the Bioactive Effects of Broccoli (Brassica oleracea) Tj ETQq0 0 0 rgBT /Overlock 10 T Agricultural and Food Chemistry, 2021, 69, 9326-9337.	5.2	17
13	Upâ€“toâ€“date on the evidence linking miRNA-related epitranscriptomic modifications and disease settings. Can these modifications affect cross-kingdom regulation?. RNA Biology, 2021, , 1-14.	3.1	3
14	An overview of the pharmacology of olive oil and its active ingredients. British Journal of Pharmacology, 2020, 177, 1316-1330.	5.4	64
15	Intestinal miRNAs regulated in response to dietary lipids. Scientific Reports, 2020, 10, 18921.	3.3	11
16	Changes of Physical Activity and Ultra-Processed Food Consumption in Adolescents from Different Countries during Covid-19 Pandemic: An Observational Study. Nutrients, 2020, 12, 2289.	4.1	183
17	Intestinal Lipid Metabolism Genes Regulated by miRNAs. Frontiers in Genetics, 2020, 11, 707.	2.3	12
18	Exosomes transport trace amounts of (poly)phenols. Food and Function, 2020, 11, 7784-7792.	4.6	9

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19	Impact of Long-Term Supplementation with Fish Oil in Individuals with Non-Alcoholic Fatty Liver Disease: A Double Blind Randomized Placebo Controlled Clinical Trial. Nutrients, 2020, 12, 3372.	4.1	19
20	Olive oil consumption and its repercussions on lipid metabolism. Nutrition Reviews, 2020, 78, 952-968.	5.8	24
21	Identification and validation of common molecular targets of hydroxytyrosol. Food and Function, 2019, 10, 4897-4910.	4.6	14
22	Postprandial Circulating miRNAs in Response to a Dietary Fat Challenge. Nutrients, 2019, 11, 1326.	4.1	29
23	Impact of dietary supplementation with olive and thyme phenols on alpha-tocopherol concentration in the muscle and liver of adult Wistar rats. Food and Function, 2018, 9, 1433-1443.	4.6	9
24	Hydroxytyrosol and its main plasma circulating metabolites attenuate the initial steps of atherosclerosis through inhibition of the MAPK pathway. Journal of Functional Foods, 2018, 40, 280-291.	3.4	14
25	Phytochemical composition and Î²-glucan content of barley genotypes from two different geographic origins for human health food production. Food Chemistry, 2018, 245, 61-70.	8.2	54
26	Customized Dietary Intervention Avoids Unintentional Weight Loss and Modulates Circulating miRNAs Footprint in Huntington's Disease. Molecular Nutrition and Food Research, 2018, 62, e1800619.	3.3	17
27	Cardiovascular Benefits of Phenolâ€Enriched Virgin Olive Oils: New Insights from the Virgin Olive Oil and HDL Functionality (VOHF) Study. Molecular Nutrition and Food Research, 2018, 62, e1800456.	3.3	32
28	Brain uptake of hydroxytyrosol and its main circulating metabolites: Protective potential in neuronal cells. Journal of Functional Foods, 2018, 46, 110-117.	3.4	38
29	Hydroxytyrosol: Emerging Trends in Potential Therapeutic Applications. Current Pharmaceutical Design, 2018, 24, 2157-2179.	1.9	29
30	Hydroxytyrosol and the Colonic Metabolites Derived from Virgin Olive Oil Intake Induce Cell Cycle Arrest and Apoptosis in Colon Cancer Cells. Journal of Agricultural and Food Chemistry, 2017, 65, 6467-6476.	5.2	54
31	Phenolâ€enriched olive oils modify paraoxonaseâ€related variables: A randomized, crossover, controlled trial. Molecular Nutrition and Food Research, 2017, 61, 1600932.	3.3	17
32	Exploring the Colonic Metabolism of Grape and Strawberry Anthocyanins and Their in Vitro Apoptotic Effects in HT-29 Colon Cancer Cells. Journal of Agricultural and Food Chemistry, 2017, 65, 6477-6487.	5.2	55
33	Application of dried blood spot cards to determine olive oil phenols (hydroxytyrosol metabolites) in human blood. Talanta, 2016, 159, 189-193.	5.5	11
34	Correction to Virgin Olive Oil Enriched with Its Own Phenolics or Complemented with Thyme Phenols Improves DNA Protection against Oxidation and Antioxidant Enzyme Activity in Hyperlipidemic Subjects. Journal of Agricultural and Food Chemistry, 2016, 64, 5137-5137.	5.2	1
35	Hydroxytyrosol and its complex forms (secoiridoids) modulate aorta and heart proteome in healthy rats: Potential cardioâ€protective effects. Molecular Nutrition and Food Research, 2016, 60, 2114-2129.	3.3	25
36	Virgin Olive Oil Enriched with Its Own Phenols or Complemented with Thyme Phenols Improves DNA Protection against Oxidation and Antioxidant Enzyme Activity in Hyperlipidemic Subjects. Journal of Agricultural and Food Chemistry, 2016, 64, 1879-1888.	5.2	18

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37	Differential absorption and metabolism of hydroxytyrosol and its precursors oleuropein and secoiridoids. Journal of Functional Foods, 2016, 22, 52-63.	3.4	76
38	Protective effect of hydroxytyrosol and its predominant plasmatic human metabolites against endothelial dysfunction in human aortic endothelial cells. Molecular Nutrition and Food Research, 2015, 59, 2523-2536.	3.3	61
39	Supercritical fluid extraction as an alternative process to obtain essential oils with anti-inflammatory properties from marjoram and sweet basil. Industrial Crops and Products, 2015, 67, 121-129.	5.2	62
40	Dose effect on the uptake and accumulation of hydroxytyrosol and its metabolites in target tissues in rats. Molecular Nutrition and Food Research, 2015, 59, 1395-1399.	3.3	56
41	Extraction of functional ingredients from spinach (Spinacia oleracea L.) using liquid solvent and supercritical <scp>CO₂</scp> extraction. Journal of the Science of Food and Agriculture, 2015, 95, 722-729.	3.5	44
42	Supercritical sage extracts as anti-inflammatory food ingredients. Industrial Crops and Products, 2014, 54, 159-166.	5.2	24
43	Supercritical fluid extraction as an alternative process to obtain antiviral agents from thyme species. Industrial Crops and Products, 2014, 52, 475-480.	5.2	20