Maria Izquierdo-Pulido

List of Publications by Year
in descending order

74 papers	4,687 citations	76196 40 h-index	98622 67 g-index
75 all docs	75 docs citations	75 times ranked	5744 citing authors

#	Article	IF	Citations
1	Liquid chromatographic/electrospray ionization tandem mass spectrometric study of the phenolic composition of cocoa (Theobroma cacao). Journal of Mass Spectrometry, 2003, 38, 35-42.	0.7	396
2	Biogenic Amine and Polyamine Contents in Meat and Meat Products. Journal of Agricultural and Food Chemistry, 1997, 45, 2098-2102.	2.4	257
3	Amino acid-decarboxylase activity of bacteria isolated from fermented pork sausages. International Journal of Food Microbiology, 2001, 66, 185-189.	2.1	252
4	Dietary fibre composition, antioxidant capacity and physico-chemical properties of a fibre-rich product from cocoa (Theobroma cacao L.). Food Chemistry, 2007, 104, 948-954.	4.2	226
5	Comprehensive identification of walnut polyphenols by liquid chromatography coupled to linear ion trapâ€“Orbitrap mass spectrometry. Food Chemistry, 2014, 152, 340-348.	4.2	206
6	Ion-Pair High-Performance Liquid Chromatographic Determination of Biogenic Amines in Meat and Meat Products. Journal of Agricultural and Food Chemistry, 1996, 44, 2710-2715.	2.4	177
7	Targeted metabolic profiling of phenolics in urine and plasma after regular consumption of cocoa by liquid chromatographyâ€“tandem mass spectrometry. Journal of Chromatography A, 2009, 1216, 7258-7267.	1.8	160
8	Legume consumption and CVD risk: a systematic review and meta-analysis. Public Health Nutrition, 2017, 20, 245-254.	1.1	118
9	Biogenic Amine Sources in Cooked Cured Shoulder Pork. Journal of Agricultural and Food Chemistry, 1996, 44, 3097-3101.	2.4	116
10	Molecular Mechanisms of (â˜)-Epicatechin and Chlorogenic Acid on the Regulation of the Apoptotic and Survival/Proliferation Pathways in a Human Hepatoma Cell Line. Journal of Agricultural and Food Chemistry, 2007, 55, 2020-2027.	2.4	115
11	A diet rich in dietary fiber from cocoa improves lipid profile and reduces malondialdehyde in hypercholesterolemic rats. Nutrition, 2007, 23, 332-341.	1.1	109
12	Milk Does Not Affect the Bioavailability of Cocoa Powder Flavonoid in Healthy Human. Annals of Nutrition and Metabolism, 2007, 51, 493-498.	1.0	103
13	Protection of Human HepG2 Cells against Oxidative Stress by Cocoa Phenolic Extract. Journal of Agricultural and Food Chemistry, 2008, 56, 7765-7772.	2.4	102
14	Health benefits of walnut polyphenols: An exploration beyond their lipid profile. Critical Reviews in Food Science and Nutrition, 2017, 57, 3373-3383.	5.4	100
15	Flavonoids fromTheobroma cacaoDown-Regulate Inflammatory Mediators. Journal of Agricultural and Food Chemistry, 2005, 53, 8506-8511.	2.4	98
16	Timing of food intake is associated with weight loss evolution in severe obese patients after bariatric surgery. Clinical Nutrition, 2016, 35, 1308-1314.	2.3	90
17	The Mediterranean Diet and ADHD in Children and Adolescents. Pediatrics, 2017, 139, .	1.0	89
18	Changes in biogenic amine and polyamine contents in slightly fermented sausages manufactured with and without sugar. Meat Science, 2001, 57, 215-221.	2.7	87

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19	The effects of milk as a food matrix for polyphenols on the excretion profile of cocoa (Ââ^'Â)-epicatechin metabolites in healthy human subjects. British Journal of Nutrition, 2008, 100, 846-851.	1.2	84
20	Influence of Hygienic Quality of Raw Materials on Biogenic Amine Production during Ripening and Storage of Dry Fermented Sausages. Journal of Food Protection, 2000, 63, 1544-1550.	0.8	82
21	Rapid Liquid Chromatography Tandem Mass Spectrometry Assay To Quantify Plasma (â^')-Epicatechin Metabolites after Ingestion of a Standard Portion of Cocoa Beverage in Humans. Journal of Agricultural and Food Chemistry, 2005, 53, 6190-6194.	2.4	80
22	Intestinal immune system of young rats influenced by cocoa-enriched diet. Journal of Nutritional Biochemistry, 2008, 19, 555-565.	1.9	79
23	Effect of Starter Cultures on Biogenic Amine Formation during Fermented Sausage Production. Journal of Food Protection, 1997, 60, 825-830.	0.8	77
24	Mixed Starter Cultures To Control Biogenic Amine Production in Dry Fermented Sausages. Journal of Food Protection, 2000, 63, 1556-1562.	0.8	77
25	Determination of Free and Total Furfural Compounds in Infant Milk Formulas by High-Performance Liquid Chromatography. Journal of Agricultural and Food Chemistry, 1997, 45, 2128-2133.	2.4	74
26	Cocoa-Enriched Diet Enhances Antioxidant Enzyme Activity and Modulates Lymphocyte Composition in Thymus from Young Rats. Journal of Agricultural and Food Chemistry, 2007, 55, 6431-6438.	2.4	72
27	Effect of the interaction between a low tyramine-producing Lactobacillus and proteolytic staphylococci on biogenic amine production during ripening and storage of dry sausages. International Journal of Food Microbiology, 2001, 65, 113-123.	2.1	70
28	Eating Jet Lag: A Marker of the Variability in Meal Timing and Its Association with Body Mass Index. Nutrients, 2019, 11, 2980.	1.7	68
29	Reduction of Biogenic Amine Formation Using a Negative Amino Acidâ€“Decarboxylase Starter Culture for Fermentation of Fuet Sausages. Journal of Food Protection, 2000, 63, 237-243.	0.8	67
30	Effectiveness of a Lactobacillus sakei Starter Culture in the Reduction of Biogenic Amine Accumulation as a Function of the Raw Material Quality. Journal of Food Protection, 2001, 64, 367-373.	0.8	66
31	Social Jet Lag Associates Negatively with the Adherence to the Mediterranean Diet and Body Mass Index among Young Adults. Nutrients, 2019, 11, 1756.	1.7	63
32	Biogenic Amines in European Beers. Journal of Agricultural and Food Chemistry, 1996, 44, 3159-3163.	2.4	61
33	Beneficial effects of walnut consumption on human health. Current Opinion in Clinical Nutrition and Metabolic Care, 2018, 21, 498-504.	1.3	58
34	Walnut polyphenol metabolites, urolithins A and B, inhibit the expression of the prostate-specific antigen and the androgen receptor in prostate cancer cells. Food and Function, 2014, 5, 2922-2930.	2.1	57
35	Effect of Theobroma cacao flavonoids on immune activation of a lymphoid cell line. British Journal of Nutrition, 2005, 93, 859-866.	1.2	54
36	Protection of human HepG2 cells against oxidative stress by the flavonoid epicatechin. Phytotherapy Research, 2010, 24, 503-509.	2.8	51

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37	Urolithin A causes p21 up-regulation in prostate cancer cells. European Journal of Nutrition, 2016, 55, 1099-1112.	1.8	49
38	Preoperative Predictors of Weight Loss at 4 Years Following Bariatric Surgery. Nutrition in Clinical Practice, 2015, 30, 420-424.	1.1	47
39	Effect of tyrosine on tyramine formation during beer fermentation. Food Chemistry, 2000, 70, 329-332.	4.2	44
40	Epicatechin and a Cocoa Polyphenolic Extract Modulate Gene Expression in Human Caco-2 Cells. Journal of Nutrition, 2004, 134, 2509-2516.	1.3	44
41	Effect of COVID-19 Lockdown on Dietary Habits and Lifestyle of Food Science Students and Professionals from Spain. Nutrients, 2021, 13, 1494.	1.7	42
42	Association of diet quality with dietary inflammatory potential in youth. Food and Nutrition Research, 2017, 61, 1328961.	1.2	39
43	Levels and Significance of Biogenic Amines in Brazilian Beers. Journal of Food Composition and Analysis, 1999, 12, 129-136.	1.9	37
44	Inhibition by White Tea of 2-Amino-1-Methyl-6-Phenylimidazo[4,5-b]Pyridine-Induced Colonic Aberrant Crypts in the F344 Rat. Nutrition and Cancer, 2001, 41, 98-103.	0.9	28
45	In vitro antioxidant activity of dietary polyamines. Food Research International, 2013, 51, 141-147.	2.9	27
46	The Elapsed Time between Dinner and the Midpoint of Sleep Is Associated with Adiposity in Young Women. Nutrients, 2020, 12, 410.	1.7	26
47	CYP1A1 is overexpressed upon incubation of breast cancer cells with a polyphenolic cocoa extract. European Journal of Nutrition, 2012, 51, 465-476.	1.8	24
48	Biogenic Amine Changes Related to Lactic Acid Bacteria During Brewing. Journal of Food Protection, 1996, 59, 175-180.	0.8	21
49	Association of increased monetary cost of dietary intake, diet quality and weight management in Spanish adults. British Journal of Nutrition, 2016, 115, 817-822.	1.2	20
50	Tyramine Formation by Pediococcus spp. during Beer Fermentation. Journal of Food Protection, 1997, 60, 831-836.	0.8	18
51	Higher eating frequency is associated with lower adiposity and robust circadian rhythms: a cross-sectional study. American Journal of Clinical Nutrition, 2021, 113, 17-27.	2.2	18
52	Coffee Polyphenols Change the Expression of STAT5B and ATF-2 Modifying Cyclin D1 Levels in Cancer Cells. Oxidative Medicine and Cellular Longevity, 2012, 2012, 1-17.	1.9	17
53	Inhibitory activity of monofloral and multifloral honeys against bacterial pathogens. Journal of Apicultural Research, 2008, 47, 131-136.	0.7	15
54	Biogenic amines in Spanish beers: differences among breweries. European Food Research and Technology, 1996, 203, 507-511.	0.6	14

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55	Cocoa flavanol metabolites activate <scp>HNF</scp>â€3Î², <scp>S</scp>p1, and <scp>NFY</scp>â€mediated transcription of apolipoprotein <scp>AI</scp> in human cells. Molecular Nutrition and Food Research, 2013, 57, 986-995.	1.5	14
56	ADHD subtypes are associated differently with circadian rhythms of motor activity, sleep disturbances, and body mass index in children and adolescents: a caseâ€"control study. European Child and Adolescent Psychiatry, 2021, 30, 1917-1927.	2.8	13
57	A higher dietary restraint is associated with higher BMI: a cross-sectional study in college students.. Physiology and Behavior, 2021, 240, 113536.	1.0	11
58	Cumulative Effect of Obesogenic Behaviours on Adiposity in Spanish Children and Adolescents. Obesity Facts, 2017, 10, 584-596.	1.6	11
59	Emotional eating and cognitive restraint mediate the association between sleep quality and BMI in young adults. Appetite, 2022, 170, 105899.	1.8	10
60	Life before and after COVID-19: The â€˜New Normalâ€™ Benefits the Regularity of Daily Sleep and Eating Routines among College Students. Nutrients, 2022, 14, 351.	1.7	10
61	Adherence to Healthy Lifestyle Habits Is a Determinant of the Effectiveness of Weight Loss among Patients Undergoing Endoscopic Bariatric Therapies. Nutrients, 2022, 14, 2261.	1.7	5
62	Attenuated total reflection infrared microspectroscopy combined with multivariate analysis: a novel tool to study the presence of cocoa polyphenol metabolites in urine samples. Analyst, The, 2012, 137, 3565.	1.7	4
63	Adiposity and body mass index of young women are associated with altered 24-hour profile of wrist temperature and sleep quality. Chronobiology International, 2020, 37, 1580-1590.	0.9	3
64	Sleep Restriction and Circadian Misalignment. , 2020, , 131-143.		2
65	Late bedtime is associated with lower weight loss in patients with severe obesity after sleeve gastrectomy. International Journal of Obesity, 2021, 45, 1967-1975.	1.6	2
66	Sleeve gastrectomy in patients with severe obesity restores circadian rhythms and their relationship with sleep pattern. Chronobiology International, 2021, 38, 565-575.	0.9	2
67	Development and Validation of a Short Questionnaire on Dietary and Physical Activity Habits for Patients Submitted to Bariatric Endoscopic Therapies. Obesity Surgery, 2021, , 1.	1.1	2
68	A Mediterranean-Style Diet Plan Is Associated with Greater Effectiveness and Sustainability in Weight Loss in Patients with Obesity after Endoscopic Bariatric Therapy. Medicina (Lithuania), 2022, 58, 168.	0.8	2
69	Industrial and Home Processing of Cocoa Polyphenols. , 2013, , 119-124.		1
70	Urolithin A, Walnut Polyphenol Metabolite, Causes Cell Cycle Arrest and Apoptosis in Prostate and Breast Cancer Cells. FASEB Journal, 2015, 29, 752.7.	0.2	1
71	The relationship between diet and sleep in two-year-old children: Results from Growing Up in New Zealand. Nutrition, 2021, 95, 111560.	1.1	1
72	Implications of sleep quality and eating behavior in obesity prevention: A cross-sectional study in young adults.. Proceedings of the Nutrition Society, 2020, 79, .	0.4	0

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73	Low sleep and diet quality impact on well-being among Mexican college students. Proceedings of the Nutrition Society, 2020, 79, .	0.4	0
74	SLIDE4U: CONSTRUCTION OF THE ONLINE CLASS THROUGH THE SLIDES EXPLAINED BY STUDENTS OF â€œHUMAN NUTRITION AND DIETETICSâ€• , 2021, , .		0