

Sonia de Pascual-Teresa

List of Publications by Year in descending order

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93
papers

6,918
citations

76326

40
h-index

60623

81
g-index

97
all docs

97
docs citations

97
times ranked

9120
citing authors

#	ARTICLE	IF	CITATIONS
1	Flavanols and Anthocyanins in Cardiovascular Health: A Review of Current Evidence. <i>International Journal of Molecular Sciences</i> , 2010, 11, 1679-1703.	4.1	476
2	Quantitative Analysis of Flavan-3-ols in Spanish Foodstuffs and Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5331-5337.	5.2	383
3	Anthocyanins: from plant to health. <i>Phytochemistry Reviews</i> , 2008, 7, 281-299.	6.5	379
4	Metabolism of Anthocyanins by Human Gut Microflora and Their Influence on Gut Bacterial Growth. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3882-3890.	5.2	371
5	Flavonoid-flavonoid interaction and its effect on their antioxidant activity. <i>Food Chemistry</i> , 2010, 121, 691-696.	8.2	293
6	Evaluation of the antioxidant properties of fruits. <i>Food Chemistry</i> , 2004, 84, 13-18.	8.2	268
7	Antioxidant properties of catechins and proanthocyanidins: Effect of polymerisation, galloylation and glycosylation. <i>Free Radical Research</i> , 1998, 29, 351-358.	3.3	264
8	Effect of flavonoids and Vitamin E on cyclooxygenase-2 (COX-2) transcription. <i>Mutation Research - Fundamental and Molecular Mechanisms of Mutagenesis</i> , 2004, 551, 245-254.	1.0	264
9	Effect of Postharvest Ultraviolet Irradiation on Resveratrol and Other Phenolics of Cv. Napoleon Table Grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4606-4612.	5.2	202
10	Flavanol Content and Antioxidant Activity in Winery Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 234-238.	5.2	171
11	LC-MS analysis of anthocyanins from purple corn cob. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 1003-1006.	3.5	170
12	Bioconversion of anthocyanin glycosides by Bifidobacteria and Lactobacillus. <i>Food Research International</i> , 2009, 42, 1453-1461.	6.2	160
13	Characterization of the antioxidant composition of strawberry tree (<i>Arbutus unedo</i> L.) fruits. <i>Journal of Food Composition and Analysis</i> , 2008, 21, 273-281.	3.9	139
14	Identification of anthocyanin pigments in strawberry (cv Camarosa) by LC using DAD and ESI-MS detection. <i>European Food Research and Technology</i> , 2002, 214, 248-253.	3.3	138
15	Red wine anthocyanins are rapidly absorbed in humans and affect monocyte chemoattractant protein 1 levels and antioxidant capacity of plasma. <i>Journal of Nutritional Biochemistry</i> , 2009, 20, 521-529.	4.2	134
16	Potential anti-inflammatory, anti-adhesive, anti/estrogenic, and angiotensin-converting enzyme inhibitory activities of anthocyanins and their gut metabolites. <i>Genes and Nutrition</i> , 2012, 7, 295-306.	2.5	134
17	Structural diversity of anthocyanin-derived pigments in port wines. <i>Food Chemistry</i> , 2002, 76, 335-342.	8.2	131
18	Antioxidant and free radical scavenging activity of isoflavone metabolites. <i>Xenobiotica</i> , 2003, 33, 913-925.	1.1	130

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19	A Review of Factors Affecting Anthocyanin Bioavailability: Possible Implications for the Inter-Individual Variability. <i>Foods</i> , 2020, 9, 2.	4.3	117
20	Meta-Analysis of the Effects of Foods and Derived Products Containing Ellagitannins and Anthocyanins on Cardiometabolic Biomarkers: Analysis of Factors Influencing Variability of the Individual Responses. <i>International Journal of Molecular Sciences</i> , 2018, 19, 694.	4.1	108
21	Antioxidant and Cellular Activities of Anthocyanins and Their Corresponding Vitisins A Studies in Platelets, Monocytes, and Human Endothelial Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3378-3384.	5.2	106
22	Electron spin resonance spectroscopy studies on the free radical scavenging activity of wine anthocyanins and pyranoanthocyanins. <i>Molecular Nutrition and Food Research</i> , 2005, 49, 1112-1119.	3.3	103
23	Antibacterial activity of a grape seed extract and its fractions against <i>Campylobacter</i> spp.. <i>Food Control</i> , 2013, 29, 25-31.	5.5	100
24	Sulfation of genistein alters its antioxidant properties and its effect on platelet aggregation and monocyte and endothelial function. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2004, 1670, 229-237.	2.4	99
25	Identification of hepatic molecular mechanisms of action of alpha-tocopherol using global gene expression profile analysis in rats. <i>Biochimica Et Biophysica Acta - Molecular Basis of Disease</i> , 2004, 1689, 66-74.	3.8	98
26	Quercetin Metabolites Downregulate Cyclooxygenase-2 Transcription in Human Lymphocytes Ex Vivo but Not In Vivo. <i>Journal of Nutrition</i> , 2004, 134, 552-557.	2.9	84
27	Antioxidant properties of galocatechin and prodelpinidins from pomegranate peel. <i>Redox Report</i> , 2002, 7, 41-46.	4.5	83
28	Analysis of Flavanols in Beverages by High-Performance Liquid Chromatography with Chemical Reaction Detection. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 4209-4213.	5.2	76
29	Molecular mechanisms involved in the cardiovascular and neuroprotective effects of anthocyanins. <i>Archives of Biochemistry and Biophysics</i> , 2014, 559, 68-74.	3.0	72
30	Antioxidant and Anti-atherogenic Activities of Olive Oil Phenolics. <i>International Journal for Vitamin and Nutrition Research</i> , 2005, 75, 61-70.	1.5	68
31	Impact of minimal processing on orange bioactive compounds during refrigerated storage. <i>Food Chemistry</i> , 2011, 124, 646-651.	8.2	66
32	Absorption of isoflavones in humans: effects of food matrix and processing. <i>Journal of Nutritional Biochemistry</i> , 2006, 17, 257-264.	4.2	63
33	The Influence of Different Air-Drying Conditions on Bioactive Compounds and Antioxidant Activity of Berries. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2714-2723.	5.2	62
34	Evaluation of the antigenotoxic potential of monomeric and dimeric flavanols, and black tea polyphenols against heterocyclic amine-induced DNA damage in human lymphocytes using the Comet assay. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , 2002, 515, 39-56.	1.7	59
35	A protective effect of anthocyanins and xanthophylls on UVB-induced damage in retinal pigment epithelial cells. <i>Food and Function</i> , 2016, 7, 1067-1076.	4.6	59
36	Food-Derived Peptides Stimulate Mucin Secretion and Gene Expression in Intestinal Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8600-8605.	5.2	57

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37	Fatty Acids, Sterols, and Antioxidant Activity in Minimally Processed Avocados during Refrigerated Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3204-3209.	5.2	53
38	New 3-deoxyanthocyanidins from leaves of <i>Arrabidaea chica</i> . <i>Phytochemical Analysis</i> , 2002, 13, 114-120.	2.4	51
39	Effects of blackcurrant-based juice on atherosclerosis-related biomarkers in cultured macrophages and in human subjects after consumption of a high-energy meal. <i>British Journal of Nutrition</i> , 2012, 108, 234-244.	2.3	49
40	Prodelphinidins and related flavanols in wine. <i>International Journal of Food Science and Technology</i> , 2000, 35, 33-40.	2.7	42
41	Genistein affects the expression of genes involved in blood pressure regulation and angiogenesis in primary human endothelial cells. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2006, 16, 35-43.	2.6	40
42	Differential effects of apolipoprotein E3 and E4 on markers of oxidative status in macrophages. <i>British Journal of Nutrition</i> , 2007, 97, 864-871.	2.3	40
43	Biological Properties of Polyphenols Extracts from Agro Industry's Wastes. <i>Waste and Biomass Valorization</i> , 2018, 9, 1567-1578.	3.4	40
44	Effect of Cocoa and Cocoa Products on Cognitive Performance in Young Adults. <i>Nutrients</i> , 2020, 12, 3691.	4.1	36
45	Hydrothermal carbonization as a sustainable strategy for integral valorisation of apple waste. <i>Bioresource Technology</i> , 2020, 309, 123395.	9.6	36
46	Dietary gallic acid and anthocyanin cytotoxicity on human fibrosarcoma HT1080 cells. A study on the mode of action. <i>Food and Function</i> , 2014, 5, 381-389.	4.6	35
47	Neurocognitive Effects of Cocoa and Red-Berries Consumption in Healthy Adults. <i>Nutrients</i> , 2022, 14, 1.	4.1	35
48	Characterization of monomeric and oligomeric flavan-3-ols from unripe almond fruits. , 1998, 9, 21-27.		33
49	Proteome analysis for identification of target proteins of genistein in primary human endothelial cells stressed with oxidized LDL or homocysteine. <i>European Journal of Nutrition</i> , 2005, 44, 95-104.	3.9	33
50	Effects of regular consumption of vitamin C-rich or polyphenol-rich apple juice on cardiometabolic markers in healthy adults: a randomized crossover trial. <i>European Journal of Nutrition</i> , 2014, 53, 1645-1657.	3.9	33
51	Contribution to the identification of the pigments responsible for the browning of anthocyanin-flavanol solutions. <i>European Food Research and Technology</i> , 1999, 209, 411-415.	3.3	32
52	Identification of anthocyanins of pinta boca (<i>Solanum stenotomum</i>) tubers. <i>Food Chemistry</i> , 2004, 86, 441-448.	8.2	30
53	Fatty Acid Profile Is Modulated by Dietary Resveratrol in Rainbow Trout (<i>Oncorhynchus mykiss</i>). <i>Marine Drugs</i> , 2017, 15, 252.	4.6	28
54	Molecular mechanisms by which dietary isoflavones potentially prevent atherosclerosis. <i>Expert Reviews in Molecular Medicine</i> , 2003, 5, 1-15.	3.9	27

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55	n-3 Fatty acids combined with flavan-3-ols prevent steatosis and liver injury in a murine model of NAFLD. <i>Biochimica Et Biophysica Acta - Molecular Basis of Disease</i> , 2018, 1864, 69-78.	3.8	26
56	Effect of Mannoproteins on the Growth, Gastrointestinal Viability, and Adherence to Caco-2 Cells of Lactic Acid Bacteria. <i>Journal of Food Science</i> , 2012, 77, M176-80.	3.1	25
57	Anthocyanins do not influence long-chain n-3 fatty acid status: studies in cells, rodents and humans. <i>Journal of Nutritional Biochemistry</i> , 2015, 26, 211-218.	4.2	25
58	New scaffolds for the design of selective estrogen receptor modulators. <i>Organic and Biomolecular Chemistry</i> , 2008, 6, 3486.	2.8	24
59	Wild grown red and yellow hawthorn fruits from Tunisia as source of antioxidants. <i>Arabian Journal of Chemistry</i> , 2015, 8, 570-578.	4.9	24
60	Anthocyanin profile of red fruits and black carrot juices, purees and concentrates by HPLC-ESI/MS-QTOF. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2290-2300.	2.7	24
61	Differential modulation of the genotoxicity of food carcinogens by naturally occurring monomeric and dimeric polyphenolics. <i>Environmental and Molecular Mutagenesis</i> , 2000, 35, 86-98.	2.2	23
62	Liquid chromatography-mass spectrometry identification of anthocyanins of isla oca (<i>Oxalis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 46	3.7	21
63	Metabolism and antiproliferative effects of sulforaphane and broccoli sprouts in human intestinal (Caco-2) and hepatic (HepG2) cells. <i>Phytochemistry Reviews</i> , 2015, 14, 1035-1044.	6.5	20
64	Fatty Acid Composition and Fatty Acid Associated Gene-Expression in Gilthead Sea Bream (<i>Sparus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 46 Drugs, 2018, 16, 379.	4.6	20
65	Interlaboratory Coverage Test on Plant Food Bioactive Compounds and their Metabolites by Mass Spectrometry-Based Untargeted Metabolomics. <i>Metabolites</i> , 2018, 8, 46.	2.9	20
66	Advances in Polyphenol Research: A <i>Journal of Agricultural and Food Chemistry</i> Virtual Issue. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8093-8095.	5.2	19
67	Inhibition by Yeast-Derived Mannoproteins of Adherence to and Invasion of Caco-2 Cells by <i>Campylobacter jejuni</i> . <i>Journal of Food Protection</i> , 2009, 72, 55-59.	1.7	18
68	Interaction of Polyphenols with Other Food Components as a Means for Their Neurological Health Benefits. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8224-8230.	5.2	17
69	Effect of spray drying on the polyphenolic compounds present in purple sweet potato roots: Identification of new cinnamoylquinic acids. <i>Food Chemistry</i> , 2021, 345, 128679.	8.2	17
70	Effects of resveratrol and genistein on growth, nutrient utilization and fatty acid composition of rainbow trout. <i>Animal</i> , 2019, 13, 933-940.	3.3	16
71	Effect of growth phase on the adherence to and invasion of Caco-2 epithelial cells by <i>Campylobacter</i> . <i>International Journal of Food Microbiology</i> , 2010, 140, 14-18.	4.7	15
72	Chemical Characterization of an Encapsulated Red Wine Powder and Its Effects on Neuronal Cells. <i>Molecules</i> , 2018, 23, 842.	3.8	14

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73	Effects of bioavailable phenolic compounds from <i>Ilex paraguariensis</i> on the brain of mice with lung adenocarcinoma. <i>Phytotherapy Research</i> , 2019, 33, 1142-1149.	5.8	14
74	Chocolate: (un)healthy source of polyphenols?. <i>Genes and Nutrition</i> , 2011, 6, 1-3.	2.5	13
75	Resveratrol Modulates Desaturase Expression and Fatty Acid Composition of Cultured Hepatocytes. <i>Frontiers in Nutrition</i> , 2018, 5, 106.	3.7	13
76	Systematic bioinformatic analysis of nutrigenomic data of flavanols in cell models of cardiometabolic disease. <i>Food and Function</i> , 2020, 11, 5040-5064.	4.6	13
77	Effect of Long-Term Xanthophyll and Anthocyanin Supplementation on Lutein and Zeaxanthin Serum Concentrations and Macular Pigment Optical Density in Postmenopausal Women. <i>Nutrients</i> , 2018, 10, 959.	4.1	12
78	Lack of a Synergistic Effect on Cardiometabolic and Redox Markers in a Dietary Supplementation with Anthocyanins and Xanthophylls in Postmenopausal Women. <i>Nutrients</i> , 2019, 11, 1533.	4.1	12
79	Data sharing in PredRet for accurate prediction of retention time: Application to plant food bioactive compounds. <i>Food Chemistry</i> , 2021, 357, 129757.	8.2	12
80	Role of the polycarboxylic compounds in the response of <i>Silene vulgaris</i> to chromium. <i>Environmental Science and Pollution Research</i> , 2017, 24, 5746-5756.	5.3	10
81	Towards β -selectivity in functional estrogen receptor antagonists. <i>Organic and Biomolecular Chemistry</i> , 2012, 10, 7334.	2.8	8
82	Aqueous Extract of Cocoa Phenolic Compounds Protects Differentiated Neuroblastoma SH-SY5Y Cells from Oxidative Stress. <i>Biomolecules</i> , 2021, 11, 1266.	4.0	7
83	Supplementation with nitrate only modestly affects lipid and glucose metabolism in genetic and dietary-induced murine models of obesity. <i>Journal of Clinical Biochemistry and Nutrition</i> , 2020, 66, 24-35.	1.4	7
84	Polyphenolsâ€™ Effect on Cerebrovascular Health. <i>Current Medicinal Chemistry</i> , 2022, 29, 1029-1044.	2.4	7
85	In vitro evaluation of the antioxidant and anti-inflammatory activities of sulphated metabolites of catechins Evaluaci3n in vitro de las actividades antioxidante y antiinflamatoria de metabolitos sulfatados de catequinas. <i>CYTA - Journal of Food</i> , 2011, 9, 257-264.	1.9	6
86	The Potential of Resveratrol to Act as a Caloric Restriction Mimetic Appears to Be Limited: Insights from Studies in Mice. <i>Advances in Nutrition</i> , 2021, 12, 995-1005.	6.4	6
87	A Red-Berry Mixture as a Nutraceutical: Detailed Composition and Neuronal Protective Effect. <i>Molecules</i> , 2021, 26, 3210.	3.8	6
88	Grape Phenolic Extract Potentially Useful in the Control of Antibiotic Resistant Strains of <i>Campylobacter</i> . <i>Advances in Microbiology</i> , 2014, 04, 73-80.	0.6	6
89	Combined effects of nutritional, biochemical and environmental stimuli on growth performance and fatty acid composition of gilthead sea bream (<i>Sparus aurata</i>). <i>PLoS ONE</i> , 2019, 14, e0216611.	2.5	4
90	The acute effect of cocoa and red-berries on visual acuity and cone-mediated dark adaptation in healthy eyes. <i>Journal of Functional Foods</i> , 2021, 81, 104435.	3.4	4

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91	New clicked full agonists of the estrogen receptor ² . RSC Advances, 2013, 3, 3697.	3.6	3
92	Anthocyanins. , 2013, , 1803-1819.		3
93	Liquid chromatography-mass spectrometry identification of anthocyanins of isla oca (Oxalis) Tj ETQq1 1 0.784314 rgBT /Overlock 10	3.7	0