Sonia de Pascual-Teresa

List of Publications by Citations

91 papers	5,591 citations	39 h-index	74 g-index
97 ext. papers	6,182 ext. citations	5.1 avg, IF	5.65 L-index

#	Paper	IF	Citations
91	Flavanols and anthocyanins in cardiovascular health: a review of current evidence. *International Journal of Molecular Sciences*, **2010**, 11, 1679-703	6.3	413
90	Quantitative analysis of flavan-3-ols in Spanish foodstuffs and beverages. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 5331-7	5.7	337
89	Anthocyanins: from plant to health. *Phytochemistry Reviews*, **2008**, 7, 281-299	7.7	301
88	Metabolism of anthocyanins by human gut microflora and their influence on gut bacterial growth. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 3882-90	5.7	286
87	Antioxidant properties of catechins and proanthocyanidins: effect of polymerisation, galloylation and glycosylation. *Free Radical Research*, **1998**, 29, 351-8	4	231
86	Effect of flavonoids and vitamin E on cyclooxygenase-2 (COX-2) transcription. *Mutation Research - Fundamental and Molecular Mechanisms of Mutagenesis*, **2004**, 551, 245-54	3.3	227
85	Evaluation of the antioxidant properties of fruits. *Food Chemistry*, **2004**, 84, 13-18	8.5	219
84	Flavonoid–flavonoid interaction and its effect on their antioxidant activity. *Food Chemistry*, **2010**, 121, 691-696	8.5	214
83	Effect of postharvest ultraviolet irradiation on resveratrol and other phenolics of cv. Napoleon table grapes. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 4606-12	5.7	177
82	Flavanol content and antioxidant activity in winery byproducts. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 234-8	5.7	153
81	LC–MS analysis of anthocyanins from purple corn cob. *Journal of the Science of Food and Agriculture*, **2002**, 82, 1003-1006	4.3	146
80	Bioconversion of anthocyanin glycosides by Bifidobacteria and Lactobacillus. *Food Research International*, **2009**, 42, 1453-1461	7	127
79	Structural diversity of anthocyanin-derived pigments in port wines. *Food Chemistry*, **2002**, 76, 335-342	8.5	125
78	Antioxidant and free radical scavenging activity of isoflavone metabolites. *Xenobiotica*, **2003**, 33, 913-252		117
77	Red wine anthocyanins are rapidly absorbed in humans and affect monocyte chemoattractant protein 1 levels and antioxidant capacity of plasma. *Journal of Nutritional Biochemistry*, **2009**, 20, 521-9	6.3	116
76	Potential anti-inflammatory, anti-adhesive, anti/estrogenic, and angiotensin-converting enzyme inhibitory activities of anthocyanins and their gut metabolites. *Genes and Nutrition*, **2012**, 7, 295-306	4.3	115
75	Characterization of the antioxidant composition of strawberry tree (Arbutus unedo L.) fruits. *Journal of Food Composition and Analysis*, **2008**, 21, 273-281	4.1	113

74	Identification of anthocyanin pigments in strawberry (cv Camarosa) by LC using DAD and ESI-MS detection. *European Food Research and Technology*, **2002**, 214, 248-253	3.4	113
73	Electron spin resonance spectroscopy studies on the free radical scavenging activity of wine anthocyanins and pyranoanthocyanins. *Molecular Nutrition and Food Research*, **2005**, 49, 1112-9	5.9	93
72	Antioxidant and cellular activities of anthocyanins and their corresponding vitisins A--studies in platelets, monocytes, and human endothelial cells. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 3378-84	5.7	89
71	Identification of hepatic molecular mechanisms of action of alpha-tocopherol using global gene expression profile analysis in rats. *Biochimica Et Biophysica Acta - Molecular Basis of Disease*, **2004**, 1689, 66-74	6.9	87
70	Sulfation of genistein alters its antioxidant properties and its effect on platelet aggregation and monocyte and endothelial function. *Biochimica Et Biophysica Acta - General Subjects*, **2004**, 1670, 229-37	4	87
69	Antibacterial activity of a grape seed extract and its fractions against Campylobacter spp.. *Food Control*, **2013**, 29, 25-31	6.2	80
68	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. *International Journal of Molecular Sciences*, **2018**, 19,	6.3	77
67	Quercetin metabolites downregulate cyclooxygenase-2 transcription in human lymphocytes ex vivo but not in vivo. *Journal of Nutrition*, **2004**, 134, 552-7	4.1	69
66	Analysis of Flavanols in Beverages by High-Performance Liquid Chromatography with Chemical Reaction Detection. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 4209-4213	5.7	65
65	Antioxidant properties of gallocatechin and prodelphinidins from pomegranate peel. *Redox Report*, **2002**, 7, 41-6	5.9	60
64	Molecular mechanisms involved in the cardiovascular and neuroprotective effects of anthocyanins. *Archives of Biochemistry and Biophysics*, **2014**, 559, 68-74	4.1	59
63	Absorption of isoflavones in humans: effects of food matrix and processing. *Journal of Nutritional Biochemistry*, **2006**, 17, 257-64	6.3	58
62	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. *Mutation Research - Genetic Toxicology and Environmental Mutagenesis*, **2002**, 515, 39-56	3	58
61	Impact of minimal processing on orange bioactive compounds during refrigerated storage. *Food Chemistry*, **2011**, 124, 646-651	8.5	56
60	Antioxidant and anti-atherogenic activities of olive oil phenolics. *International Journal for Vitamin and Nutrition Research*, **2005**, 75, 61-70	1.7	56
59	A Review of Factors Affecting Anthocyanin Bioavailability: Possible Implications for the Inter-Individual Variability. *Foods*, **2019**, 9,	4.9	52
58	Food-derived peptides stimulate mucin secretion and gene expression in intestinal cells. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 8600-5	5.7	51
57	A protective effect of anthocyanins and xanthophylls on UVB-induced damage in retinal pigment epithelial cells. *Food and Function*, **2016**, 7, 1067-76	6.1	46

56	Fatty acids, sterols, and antioxidant activity in minimally processed avocados during refrigerated storage. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 3204-9	5.7	43
55	Effects of blackcurrant-based juice on atherosclerosis-related biomarkers in cultured macrophages and in human subjects after consumption of a high-energy meal. *British Journal of Nutrition*, **2012**, 108, 234-44	3.6	43
54	Prodelphinidins and related flavanols in wine. *International Journal of Food Science and Technology*, **2000**, 35, 33-40	3.8	41
53	New 3-deoxyanthocyanidins from leaves of Arrabidaea chica. *Phytochemical Analysis*, **2002**, 13, 114-9	3.4	40
52	The Influence of Different Air-Drying Conditions on Bioactive Compounds and Antioxidant Activity of Berries. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 2714-2723	5.7	39
51	Differential effects of apolipoprotein E3 and E4 on markers of oxidative status in macrophages. *British Journal of Nutrition*, **2007**, 97, 864-71	3.6	33
50	Genistein affects the expression of genes involved in blood pressure regulation and angiogenesis in primary human endothelial cells. *Nutrition, Metabolism and Cardiovascular Diseases*, **2006**, 16, 35-43	4.5	31
49	Characterization of monomeric and oligomeric flavan-3-ols from unripe almond fruits **1998**, 9, 21-27		30
48	Dietary gallic acid and anthocyanin cytotoxicity on human fibrosarcoma HT1080 cells. A study on the mode of action. *Food and Function*, **2014**, 5, 381-9	6.1	29
47	Identification of anthocyanins of pinta boca (Solanum stenotomum) tubers. *Food Chemistry*, **2004**, 86, 441-448	8.5	28
46	Proteome analysis for identification of target proteins of genistein in primary human endothelial cells stressed with oxidized LDL or homocysteine. *European Journal of Nutrition*, **2005**, 44, 95-104	5.2	27
45	Molecular mechanisms by which dietary isoflavones potentially prevent atherosclerosis. *Expert Reviews in Molecular Medicine*, **2003**, 5, 1-15	6.7	26
44	Contribution to the identification of the pigments responsible for the browning of anthocyanin-flavanol solutions. *European Food Research and Technology*, **1999**, 209, 411-415	3.4	26
43	Biological Properties of Polyphenols Extracts from Agro Industry□ Wastes. *Waste and Biomass Valorization*, **2018**, 9, 1567-1578	3.2	25
42	Effects of regular consumption of vitamin C-rich or polyphenol-rich apple juice on cardiometabolic markers in healthy adults: a randomized crossover trial. *European Journal of Nutrition*, **2014**, 53, 1645-57	5.2	24
41	New scaffolds for the design of selective estrogen receptor modulators. *Organic and Biomolecular Chemistry*, **2008**, 6, 3486-96	3.9	24
40	Anthocyanins do not influence long-chain n-3 fatty acid status: studies in cells, rodents and humans. *Journal of Nutritional Biochemistry*, **2015**, 26, 211-8	6.3	23
39	Differential modulation of the genotoxicity of food carcinogens by naturally occurring monomeric and dimeric polyphenolics. *Environmental and Molecular Mutagenesis*, **2000**, 35, 86-98	3.2	22

38	Fatty Acid Profile Is Modulated by Dietary Resveratrol in Rainbow Trout (Oncorhynchus mykiss). *Marine Drugs*, **2017**, 15,	6	21
37	Hydrothermal carbonization as a sustainable strategy for integral valorisation of apple waste. *Bioresource Technology*, **2020**, 309, 123395	11	20
36	Anthocyanin profile of red fruits and black carrot juices, purees and concentrates by HPLC-DAD-ESI/MS-QTOF. *International Journal of Food Science and Technology*, **2016**, 51, 2290-2300	3.8	18
35	Effect of mannoproteins on the growth, gastrointestinal viability, and adherence to Caco-2 cells of lactic acid bacteria. *Journal of Food Science*, **2012**, 77, M176-80	3.4	18
34	Interlaboratory Coverage Test on Plant Food Bioactive Compounds and their Metabolites by Mass Spectrometry-Based Untargeted Metabolomics. *Metabolites*, **2018**, 8,	5.6	17
33	Metabolism and antiproliferative effects of sulforaphane and broccoli sprouts in human intestinal (Caco-2) and hepatic (HepG2) cells. *Phytochemistry Reviews*, **2015**, 14, 1035-1044	7.7	16
32	Interaction of Polyphenols with Other Food Components as a Means for Their Neurological Health Benefits. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 8224-8230	5.7	15
31	Liquid chromatography-mass spectrometry identification of anthocyanins of isla oca (Oxalis tuberosa, Mol.) tubers. *Journal of Chromatography A*, **2004**, 1054, 211-5	4.5	14
30	Wild grown red and yellow hawthorn fruits from Tunisia as source of antioxidants. *Arabian Journal of Chemistry*, **2015**, 8, 570-578	5.9	13
29	Inhibition by yeast-derived mannoproteins of adherence to and invasion of Caco-2 cells by Campylobacter jejuni. *Journal of Food Protection*, **2009**, 72, 55-9	2.5	13
28	n-3 Fatty acids combined with flavan-3-ols prevent steatosis and liver injury in a murine model of NAFLD. *Biochimica Et Biophysica Acta - Molecular Basis of Disease*, **2018**, 1864, 69-78	6.9	13
27	Effects of bioavailable phenolic compounds from Ilex paraguariensis on the brain of mice with lung adenocarcinoma. *Phytotherapy Research*, **2019**, 33, 1142-1149	6.7	12
26	Effect of growth phase on the adherence to and invasion of Caco-2 epithelial cells by Campylobacter. *International Journal of Food Microbiology*, **2010**, 140, 14-8	5.8	12
25	Effect of Cocoa and Cocoa Products on Cognitive Performance in Young Adults. *Nutrients*, **2020**, 12,	6.7	11
24	Chocolate: (un)healthy source of polyphenols?. *Genes and Nutrition*, **2011**, 6, 1-3	4.3	11
23	Freezing Preservation of Fruits **2012**, 103-119		10
22	Systematic bioinformatic analysis of nutrigenomic data of flavanols in cell models of cardiometabolic disease. *Food and Function*, **2020**, 11, 5040-5064	6.1	10
21	Effects of resveratrol and genistein on growth, nutrient utilization and fatty acid composition of rainbow trout. *Animal*, **2019**, 13, 933-940	3.1	10

20	Fatty Acid Composition and Fatty Acid Associated Gene-Expression in Gilthead Sea Bream () are Affected by Low-Fish Oil Diets, Dietary Resveratrol, and Holding Temperature. *Marine Drugs*, **2018**, 16,	6	10
19	Role of the polycarboxylic compounds in the response of Silene vulgaris to chromium. *Environmental Science and Pollution Research*, **2017**, 24, 5746-5756	5.1	9
18	Effect of Long-Term Xanthophyll and Anthocyanin Supplementation on Lutein and Zeaxanthin Serum Concentrations and Macular Pigment Optical Density in Postmenopausal Women. *Nutrients*, **2018**, 10,	6.7	9
17	Chemical Characterization of an Encapsulated Red Wine Powder and Its Effects on Neuronal Cells. *Molecules*, **2018**, 23,	4.8	9
16	Towards selectivity in functional estrogen receptor antagonists. *Organic and Biomolecular Chemistry*, **2012**, 10, 7334-46	3.9	8
15	Resveratrol Modulates Desaturase Expression and Fatty Acid Composition of Cultured Hepatocytes. *Frontiers in Nutrition*, **2018**, 5, 106	6.2	7
14	Lack of a Synergistic Effect on Cardiometabolic and Redox Markers in a Dietary Supplementation with Anthocyanins and Xanthophylls in Postmenopausal Women. *Nutrients*, **2019**, 11,	6.7	6
13	In vitro evaluation of the antioxidant and anti-inflammatory activities of sulphated metabolites of catechins Evaluaci in vitro de las actividades antioxidante y antiinflamatoria de metabolitos sulfatados de catequinas. *CYTA - Journal of Food*, **2011**, 9, 257-264	2.3	6
12	Grape Phenolic Extract Potentially Useful in the Control of Antibiotic Resistant Strains of <i>Campylobacter</i>. *Advances in Microbiology*, **2014**, 04, 73-80	0.6	6
11	Nutritional Quality of Fruits **2012**, 73-84		5
10	Effect of spray drying on the polyphenolic compounds present in purple sweet potato roots: Identification of new cinnamoylquinic acids. *Food Chemistry*, **2021**, 345, 128679	8.5	5
9	Supplementation with nitrate only modestly affects lipid and glucose metabolism in genetic and dietary-induced murine models of obesity. *Journal of Clinical Biochemistry and Nutrition*, **2020**, 66, 24-35	3.1	4
8	Anthocyanins **2013**, 1803-1819		3
7	New clicked full agonists of the estrogen receptor *RSC Advances*, **2013**, 3, 3697	3.7	2
6	Combined effects of nutritional, biochemical and environmental stimuli on growth performance and fatty acid composition of gilthead sea bream (Sparus aurata). *PLoS ONE*, **2019**, 14, e0216611	3.7	1
5	Application of Nutrigenomics Tools to Analyze the Role of Oxidants and Antioxidants in Gene Expression. *Oxidative Stress and Disease*, **2005**, 1-12		1
4	The acute effect of cocoa and red-berries on visual acuity and cone-mediated dark adaptation in healthy eyes. *Journal of Functional Foods*, **2021**, 81, 104435	5.1	1
3	The Potential of Resveratrol to Act as a Caloric Restriction Mimetic Appears to Be Limited: Insights from Studies in Mice. *Advances in Nutrition*, **2021**, 12, 995-1005	10	1

2	Data sharing in PredRet for accurate prediction of retention time: Application to plant food bioactive compounds. *Food Chemistry*, **2021**, 357, 129757	8.5	1
1	Neurocognitive Effects of Cocoa and Red-Berries Consumption in Healthy Adults.. *Nutrients*, **2021**, 14,	6.7	1