

Laura Rubi

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

58
papers

1,617
citations

24
h-index

39
g-index

61
ext. papers

1,991
ext. citations

5.5
avg, IF

4.65
L-index

#	Paper	IF	Citations
58	Recent advances in biologically active compounds in herbs and spices: a review of the most effective antioxidant and anti-inflammatory active principles. <i>Critical Reviews in Food Science and Nutrition</i> , 2013 , 53, 943-53	11.5	173
57	Distribution of olive oil phenolic compounds in rat tissues after administration of a phenolic extract from olive cake. <i>Molecular Nutrition and Food Research</i> , 2012 , 56, 486-96	5.9	119
56	Application of in vitro gastrointestinal digestion and colonic fermentation models to pomegranate products (juice, pulp and peel extract) to study the stability and catabolism of phenolic compounds. <i>Journal of Functional Foods</i> , 2015 , 14, 529-540	5.1	104
55	Impact of olive oil phenolic concentration on human plasmatic phenolic metabolites. <i>Food Chemistry</i> , 2012 , 135, 2922-9	8.5	60
54	Differential absorption and metabolism of hydroxytyrosol and its precursors oleuropein and secoiridoids. <i>Journal of Functional Foods</i> , 2016 , 22, 52-63	5.1	57
53	Effect of daily intake of pomegranate juice on fecal microbiota and feces metabolites from healthy volunteers. <i>Molecular Nutrition and Food Research</i> , 2015 , 59, 1942-53	5.9	55
52	Effect of the co-occurring olive oil and thyme extracts on the phenolic bioaccessibility and bioavailability assessed by in vitro digestion and cell models. <i>Food Chemistry</i> , 2014 , 149, 277-84	8.5	53
51	Protective effect of hydroxytyrosol and its predominant plasmatic human metabolites against endothelial dysfunction in human aortic endothelial cells. <i>Molecular Nutrition and Food Research</i> , 2015 , 59, 2523-36	5.9	52
50	Distribution of procyanidins and their metabolites in rat plasma and tissues in relation to ingestion of procyanidin-enriched or procyanidin-rich cocoa creams. <i>European Journal of Nutrition</i> , 2013 , 52, 1029-38	5.2	49
49	Dose-dependent metabolic disposition of hydroxytyrosol and formation of mercapturates in rats. <i>Pharmacological Research</i> , 2013 , 77, 47-56	10.2	46
48	Development of a phenol-enriched olive oil with both its own phenolic compounds and complementary phenols from thyme. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3105-12	5.7	44
47	Anthocyanin Tissue Bioavailability in Animals: Possible Implications for Human Health. A Systematic Review. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 11531-11543	5.7	44
46	Human bioavailability and metabolism of phenolic compounds from red wine enriched with free or nano-encapsulated phenolic extract. <i>Journal of Functional Foods</i> , 2016 , 25, 80-93	5.1	41
45	A new hydroxytyrosol metabolite identified in human plasma: hydroxytyrosol acetate sulphate. <i>Food Chemistry</i> , 2012 , 134, 1132-6	8.5	41
44	Metabolite profiling of olive oil and thyme phenols after a sustained intake of two phenol-enriched olive oils by humans: Identification of compliance markers. <i>Food Research International</i> , 2014 , 65, 59-68	7	40
43	Dose effect on the uptake and accumulation of hydroxytyrosol and its metabolites in target tissues in rats. <i>Molecular Nutrition and Food Research</i> , 2015 , 59, 1395-9	5.9	38
42	Polyphenol rich olive oils improve lipoprotein particle atherogenic ratios and subclasses profile: A randomized, crossover, controlled trial. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 1544-54	5.9	38

41	Gut metagenomic and short chain fatty acids signature in hypertension: a cross-sectional study. <i>Scientific Reports</i> , 2020 , 10, 6436	4.9	36
40	Complementary phenol-enriched olive oil improves HDL characteristics in hypercholesterolemic subjects. A randomized, double-blind, crossover, controlled trial. The VOHF study. <i>Molecular Nutrition and Food Research</i> , 2015 , 59, 1758-70	5.9	35
39	Impact of various factors on pharmacokinetics of bioactive polyphenols: an overview. <i>Current Drug Metabolism</i> , 2014 , 15, 62-76	3.5	34
38	Impact of Virgin Olive Oil and Phenol-Enriched Virgin Olive Oils on the HDL Proteome in Hypercholesterolemic Subjects: A Double Blind, Randomized, Controlled, Cross-Over Clinical Trial (VOHF Study). <i>PLoS ONE</i> , 2015 , 10, e0129160	3.7	33
37	Validation of determination of plasma metabolites derived from thyme bioactive compounds by improved liquid chromatography coupled to tandem mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2012 , 905, 75-84	3.2	32
36	In vivo distribution and deconjugation of hydroxytyrosol phase II metabolites in red blood cells: A potential new target for hydroxytyrosol. <i>Journal of Functional Foods</i> , 2014 , 10, 139-143	5.1	25
35	Cardiovascular Benefits of Phenol-Enriched Virgin Olive Oils: New Insights from the Virgin Olive Oil and HDL Functionality (VOHF) Study. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1800456	5.9	24
34	Application of dried spot cards as a rapid sample treatment method for determining hydroxytyrosol metabolites in human urine samples. Comparison with microelution solid-phase extraction. <i>Analytical and Bioanalytical Chemistry</i> , 2013 , 405, 9179-92	4.4	24
33	Nutrikinetic studies of food bioactive compounds: from in vitro to in vivo approaches. <i>International Journal of Food Sciences and Nutrition</i> , 2015 , 66 Suppl 1, S41-52	3.7	22
32	Hydroxytyrosol and its complex forms (secoiridoids) modulate aorta and heart proteome in healthy rats: Potential cardio-protective effects. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 2114-2129	5.9	21
31	Effect of the co-occurring components from olive oil and thyme extracts on the antioxidant status and its bioavailability in an acute ingestion in rats. <i>Food and Function</i> , 2014 , 5, 740-7	6.1	21
30	The effect of quercetin and kaempferol aglycones and glucuronides on peroxisome proliferator-activated receptor-gamma (PPAR- γ) <i>Food and Function</i> , 2015 , 6, 1098-107	6.1	20
29	Effects of hesperidin in orange juice on blood and pulse pressures in mildly hypertensive individuals: a randomized controlled trial (Citrus study). <i>European Journal of Nutrition</i> , 2021 , 60, 1277-1288	5.2	19
28	Hydroxytyrosol: Emerging Trends in Potential Therapeutic Applications. <i>Current Pharmaceutical Design</i> , 2018 , 24, 2157-2179	3.3	18
27	Phenol-enriched olive oils improve HDL antioxidant content in hypercholesterolemic subjects. A randomized, double-blind, cross-over, controlled trial. <i>Journal of Nutritional Biochemistry</i> , 2018 , 51, 99-104	6.3	16
26	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. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1879-88	5.7	16
25	In vitro Metabolomic Approaches to Investigating the Potential Biological Effects of Phenolic Compounds: An Update. <i>Genomics, Proteomics and Bioinformatics</i> , 2017 , 15, 236-245	6.5	16
24	In vivo biotransformation of (poly)phenols and anthocyanins of red-fleshed apple and identification of intake biomarkers. <i>Journal of Functional Foods</i> , 2019 , 55, 146-155	5.1	13

23	Phenol-enriched olive oils modify paraoxonase-related variables: A randomized, crossover, controlled trial. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600932	5.9	12
22	Hydroxytyrosol and its main plasma circulating metabolites attenuate the initial steps of atherosclerosis through inhibition of the MAPK pathway. <i>Journal of Functional Foods</i> , 2018 , 40, 280-291	5.1	12
21	Validation of Dried Blood Spot Cards to Determine Apple Phenolic Metabolites in Human Blood and Plasma After an Acute Intake of Red-Fleshed Apple Snack. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1800623	5.9	12
20	Virgin olive oil enriched with its own phenolic compounds or complemented with thyme improves endothelial function: The potential role of plasmatic fat-soluble vitamins. A double blind, randomized, controlled, cross-over clinical trial. <i>Journal of Functional Foods</i> , 2017 , 28, 285-292	5.1	11
19	Determinants of HDL Cholesterol Efflux Capacity after Virgin Olive Oil Ingestion: Interrelationships with Fluidity of HDL Monolayer. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1700445	5.9	10
18	Exploring the effects of phenolic compounds to reduce intestinal damage and improve the intestinal barrier integrity: A systematic review of in vivo animal studies. <i>Clinical Nutrition</i> , 2021 , 40, 1719-1732	5.9	10
17	Gut Microbiota Profile and Its Association with Clinical Variables and Dietary Intake in Overweight/Obese and Lean Subjects: A Cross-Sectional Study. <i>Nutrients</i> , 2021 , 13,	6.7	9
16	Interplay between dietary phenolic compound intake and the human gut microbiome in hypertension: A cross-sectional study. <i>Food Chemistry</i> , 2021 , 344, 128567	8.5	9
15	Impact of Phenol-Enriched Virgin Olive Oils on the Postprandial Levels of Circulating microRNAs Related to Cardiovascular Disease. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e2000049	5.9	8
14	Identification and validation of common molecular targets of hydroxytyrosol. <i>Food and Function</i> , 2019 , 10, 4897-4910	6.1	8
13	A Functional Virgin Olive Oil Enriched with Olive Oil and Thyme Phenolic Compounds Improves the Expression of Cholesterol Efflux-Related Genes: A Randomized, Crossover, Controlled Trial. <i>Nutrients</i> , 2019 , 11,	6.7	8
12	Thermal and non-thermal processing of red-fleshed apple: how are (poly)phenol composition and bioavailability affected?. <i>Food and Function</i> , 2020 , 11, 10436-10447	6.1	7
11	Phenol-Enriched Virgin Olive Oil Promotes Macrophage-Specific Reverse Cholesterol Transport In Vivo. <i>Biomedicines</i> , 2020 , 8,	4.8	5
10	The health benefits of anthocyanins: an umbrella review of systematic reviews and meta-analyses of observational studies and controlled clinical trials. <i>Nutrition Reviews</i> , 2021 ,	6.4	4
9	Hesperidin in orange juice improves human endothelial function in subjects with elevated blood pressure and stage 1 hypertension: A randomized, controlled trial (Citrus study). <i>Journal of Functional Foods</i> , 2021 , 85, 104646	5.1	4
8	Metabolic Fate and Cardiometabolic Effects of Phenolic Compounds from Red-Fleshed Apple in Hypercholesterolemic Rats: A Comparative Study with Common White-Fleshed Apple. The AppleCOR Study. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2001225	5.9	3
7	Application of Dried Blood Spot Cards combined with liquid chromatography-tandem mass spectrometry to determine eight fat-soluble micronutrients in human blood. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2020 , 1152, 122247	3.2	2
6	Virgin Olive Oil Phenolic Compounds Modulate the HDL Lipidome in Hypercholesterolaemic Subjects: A Lipidomic Analysis of the VOHF Study. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2001192	5.9	2

5	Variation in the Methylation of Caffeoylquinic Acids and Urinary Excretion of 3,4,5-trimethoxycinnamic acid-4-O-sulfate After Apple Consumption by Volunteers. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2100471	5.9	1
4	Serum lysophospholipidome of dietary origin as a suitable susceptibility/risk biomarker of human hypercholesterolemia: A cross-sectional study. <i>Clinical Nutrition</i> , 2021 , 41, 489-499	5.9	0
3	Phosphoproteomic Analysis and Protein-Protein Interaction of Rat Aorta GJA1 and Rat Heart FKBP1A after Secoiridoid Consumption from Virgin Olive Oil: A Functional Proteomic Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1536-1554	5.7	0
2	Phenol metabolic fingerprint and selection of intake biomarkers after acute and sustained consumption of red-fleshed apple versus common apple in humans. The AppleCOR study. <i>Food Chemistry</i> , 2022 , 384, 132612	8.5	0
1	Hydroxycinnamates 2020 , 129-162		