Laura Rubi

List of Publications by Year in Descending Order

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	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.. *Food Chemistry*, **2022**, 384, 132612	8.5	0
57	Serum lysophospholipidome of dietary origin as a suitable susceptibility/risk biomarker of human hypercholesterolemia: A cross-sectional study.. *Clinical Nutrition*, **2021**, 41, 489-499	5.9	0
56	Virgin Olive Oil Phenolic Compounds Modulate the HDL Lipidome in Hypercholesterolaemic Subjects: A Lipidomic Analysis of the VOHF Study. *Molecular Nutrition and Food Research*, **2021**, 65, e2001192	5.9	2
55	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. *Molecular Nutrition and Food Research*, **2021**, 65, e2001225	5.9	3
54	Gut Microbiota Profile and Its Association with Clinical Variables and Dietary Intake in Overweight/Obese and Lean Subjects: A Cross-Sectional Study. *Nutrients*, **2021**, 13,	6.7	9
53	Effects of hesperidin in orange juice on blood and pulse pressures in mildly hypertensive individuals: a randomized controlled trial (Citrus study). *European Journal of Nutrition*, **2021**, 60, 1277-1288	5.2	19
52	Interplay between dietary phenolic compound intake and the human gut microbiome in hypertension: A cross-sectional study. *Food Chemistry*, **2021**, 344, 128567	8.5	9
51	Exploring the effects of phenolic compounds to reduce intestinal damage and improve the intestinal barrier integrity: A systematic review of in vivo animal studies. *Clinical Nutrition*, **2021**, 40, 1719-1732	5.9	10
50	The health benefits of anthocyanins: an umbrella review of systematic reviews and meta-analyses of observational studies and controlled clinical trials. *Nutrition Reviews*, **2021**,	6.4	4
49	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. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 1536-1554	5.7	0
48	Variation in the Methylation of Caffeoylquinic Acids and Urinary Excretion of 3-Hydroxycinnamic acid-4-Sulfate After Apple Consumption by Volunteers. *Molecular Nutrition and Food Research*, **2021**, 65, e2100471	5.9	1
47	Hesperidin in orange juice improves human endothelial function in subjects with elevated blood pressure and stage 1 hypertension: A randomized, controlled trial (Citrus study). *Journal of Functional Foods*, **2021**, 85, 104646	5.1	4
46	Application of Dried Blood Spot Cards combined with liquid chromatography-tandem mass spectrometry to determine eight fat-soluble micronutrients in human blood. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2020**, 1152, 122247	3.2	2
45	Impact of Phenol-Enriched Virgin Olive Oils on the Postprandial Levels of Circulating microRNAs Related to Cardiovascular Disease. *Molecular Nutrition and Food Research*, **2020**, 64, e2000049	5.9	8
44	Hydroxycinnamates **2020**, 129-162		
43	Thermal and non-thermal processing of red-fleshed apple: how are (poly)phenol composition and bioavailability affected?. *Food and Function*, **2020**, 11, 10436-10447	6.1	7
42	Phenol-Enriched Virgin Olive Oil Promotes Macrophage-Specific Reverse Cholesterol Transport In Vivo. *Biomedicines*, **2020**, 8,	4.8	5

41	Gut metagenomic and short chain fatty acids signature in hypertension: a cross-sectional study. *Scientific Reports*, **2020**, 10, 6436	4.9	36
40	Identification and validation of common molecular targets of hydroxytyrosol. *Food and Function*, **2019**, 10, 4897-4910	6.1	8
39	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. *Nutrients*, **2019**, 11,	6.7	8
38	In vivo biotransformation of (poly)phenols and anthocyanins of red-fleshed apple and identification of intake biomarkers. *Journal of Functional Foods*, **2019**, 55, 146-155	5.1	13
37	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	5.1	12
36	Phenol-enriched olive oils improve HDL antioxidant content in hypercholesterolemic subjects. A randomized, double-blind, cross-over, controlled trial. *Journal of Nutritional Biochemistry*, **2018**, 51, 99-104	6.3	16
35	Cardiovascular Benefits of Phenol-Enriched Virgin Olive Oils: New Insights from the Virgin Olive Oil and HDL Functionality (VOHF) Study. *Molecular Nutrition and Food Research*, **2018**, 62, e1800456	5.9	24
34	Hydroxytyrosol: Emerging Trends in Potential Therapeutic Applications. *Current Pharmaceutical Design*, **2018**, 24, 2157-2179	3.3	18
33	Anthocyanin Tissue Bioavailability in Animals: Possible Implications for Human Health. A Systematic Review. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 11531-11543	5.7	44
32	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. *Molecular Nutrition and Food Research*, **2018**, 62, e1800623	5.9	12
31	Phenol-enriched olive oils modify paraoxonase-related variables: A randomized, crossover, controlled trial. *Molecular Nutrition and Food Research*, **2017**, 61, 1600932	5.9	12
30	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. *Journal of Functional Foods*, **2017**, 28, 285-292	5.1	11
29	Determinants of HDL Cholesterol Efflux Capacity after Virgin Olive Oil Ingestion: Interrelationships with Fluidity of HDL Monolayer. *Molecular Nutrition and Food Research*, **2017**, 61, 1700445	5.9	10
28	In vitro Metabolomic Approaches to Investigating the Potential Biological Effects of Phenolic Compounds: An Update. *Genomics, Proteomics and Bioinformatics*, **2017**, 15, 236-245	6.5	16
27	Human bioavailability and metabolism of phenolic compounds from red wine enriched with free or nano-encapsulated phenolic extract. *Journal of Functional Foods*, **2016**, 25, 80-93	5.1	41
26	Hydroxytyrosol and its complex forms (secoiridoids) modulate aorta and heart proteome in healthy rats: Potential cardio-protective effects. *Molecular Nutrition and Food Research*, **2016**, 60, 2114-2129	5.9	21
25	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, 1879-88	5.7	16
24	Differential absorption and metabolism of hydroxytyrosol and its precursors oleuropein and secoiridoids. *Journal of Functional Foods*, **2016**, 22, 52-63	5.1	57

23	Polyphenol rich olive oils improve lipoprotein particle atherogenic ratios and subclasses profile: A randomized, crossover, controlled trial. *Molecular Nutrition and Food Research*, **2016**, 60, 1544-54	5.9	38
22	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. *Journal of Functional Foods*, **2015**, 14, 529-540	5.1	104
21	The effect of quercetin and kaempferol aglycones and glucuronides on peroxisome proliferator-activated receptor-gamma (PPAR-γ). *Food and Function*, **2015**, 6, 1098-107	6.1	20
20	Dose effect on the uptake and accumulation of hydroxytyrosol and its metabolites in target tissues in rats. *Molecular Nutrition and Food Research*, **2015**, 59, 1395-9	5.9	38
19	Nutrikinetic studies of food bioactive compounds: from in vitro to in vivo approaches. *International Journal of Food Sciences and Nutrition*, **2015**, 66 Suppl 1, S41-52	3.7	22
18	Complementary phenol-enriched olive oil improves HDL characteristics in hypercholesterolemic subjects. A randomized, double-blind, crossover, controlled trial. The VOHF study. *Molecular Nutrition and Food Research*, **2015**, 59, 1758-70	5.9	35
17	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, 2523-36	5.9	52
16	Effect of daily intake of pomegranate juice on fecal microbiota and feces metabolites from healthy volunteers. *Molecular Nutrition and Food Research*, **2015**, 59, 1942-53	5.9	55
15	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). *PLoS ONE*, **2015**, 10, e0129160	3.7	33
14	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. *Food and Function*, **2014**, 5, 740-7	6.1	21
13	In vivo distribution and deconjugation of hydroxytyrosol phase II metabolites in red blood cells: A potential new target for hydroxytyrosol. *Journal of Functional Foods*, **2014**, 10, 139-143	5.1	25
12	Impact of various factors on pharmacokinetics of bioactive polyphenols: an overview. *Current Drug Metabolism*, **2014**, 15, 62-76	3.5	34
11	Metabolite profiling of olive oil and thyme phenols after a sustained intake of two phenol-enriched olive oils by humans: Identification of compliance markers. *Food Research International*, **2014**, 65, 59-68	7	40
10	Effect of the co-occurring olive oil and thyme extracts on the phenolic bioaccessibility and bioavailability assessed by in vitro digestion and cell models. *Food Chemistry*, **2014**, 149, 277-84	8.5	53
9	Dose-dependent metabolic disposition of hydroxytyrosol and formation of mercapturates in rats. *Pharmacological Research*, **2013**, 77, 47-56	10.2	46
8	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. *Analytical and Bioanalytical Chemistry*, **2013**, 405, 9179-92	4.4	24
7	Recent advances in biologically active compounds in herbs and spices: a review of the most effective antioxidant and anti-inflammatory active principles. *Critical Reviews in Food Science and Nutrition*, **2013**, 53, 943-53	11.5	173
6	Distribution of procyanidins and their metabolites in rat plasma and tissues in relation to ingestion of procyanidin-enriched or procyanidin-rich cocoa creams. *European Journal of Nutrition*, **2013**, 52, 1029-38	5.2	49

5	Development of a phenol-enriched olive oil with both its own phenolic compounds and complementary phenols from thyme. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 3105-12	5.7	44
4	Impact of olive oil phenolic concentration on human plasmatic phenolic metabolites. *Food Chemistry*, **2012**, 135, 2922-9	8.5	60
3	Validation of determination of plasma metabolites derived from thyme bioactive compounds by improved liquid chromatography coupled to tandem mass spectrometry. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2012**, 905, 75-84	3.2	32
2	Distribution of olive oil phenolic compounds in rat tissues after administration of a phenolic extract from olive cake. *Molecular Nutrition and Food Research*, **2012**, 56, 486-96	5.9	119
1	A new hydroxytyrosol metabolite identified in human plasma: hydroxytyrosol acetate sulphate. *Food Chemistry*, **2012**, 134, 1132-6	8.5	41