

MarÃ-a JosÃ© Motilva

List of Publications by Year in descending order

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160
papers

8,381
citations

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160
docs citations

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times ranked

8892
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Changes in commercial virgin olive oil (cv Arbequina) during storage, with special emphasis on the phenolic fraction. Food Chemistry, 2004, 85, 357-364. | 4.2 | 272 |
| 2 | Bioavailability of procyanidin dimers and trimers and matrix food effects in <i>in vitro</i> and <i>in vivo</i> models. British Journal of Nutrition, 2010, 103, 944-952. | 1.2 | 239 |
| 3 | 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, 943-953. | 5.4 | 225 |
| 4 | Changes in the Phenolic Composition of Virgin Olive Oil from Young Trees (<i>Olea europaea</i> L. cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 2001, 49, 5502-5508. | 2.4 | 222 |
| 5 | Metabolic pathways of the colonic metabolism of flavonoids (flavonols, flavones and flavanones) and phenolic acids. Food Chemistry, 2012, 130, 383-393. | 4.2 | 178 |
| 6 | Metabolic and Microbial Modulation of the Large Intestine Ecosystem by Non-Absorbed Diet Phenolic Compounds: A Review. Molecules, 2015, 20, 17429-17468. | 1.7 | 174 |
| 7 | Effect of Fat Content on the Digestibility and Bioaccessibility of Cocoa Polyphenol by an <i>in Vitro</i> Digestion Model. Journal of Agricultural and Food Chemistry, 2009, 57, 5743-5749. | 2.4 | 159 |
| 8 | Influence of regulated deficit irrigation strategies applied to olive trees (Arbequina cultivar) on oil yield and oil composition during the fruit ripening period. Journal of the Science of Food and Agriculture, 2000, 80, 2037-2043. | 1.7 | 150 |
| 9 | L-Phenylalanine ammonia-lyase activity and concentration of phenolics in developing olive (<i>Olea</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 62 Food and Agriculture, 2002, 82, 892-898. | 1.7 | 149 |
| 10 | Analysis of food polyphenols by ultra high-performance liquid chromatography coupled to mass spectrometry: An overview. Journal of Chromatography A, 2013, 1292, 66-82. | 1.8 | 141 |
| 11 | Effect of the Maturation Process of the Olive Fruit on the Phenolic Fraction of Drupes and Oils from Arbequina, Farga, and Morrut Cultivars. Journal of Agricultural and Food Chemistry, 2004, 52, 6002-6009. | 2.4 | 139 |
| 12 | Stability and metabolism of <i>Arbutus unedo</i> bioactive compounds (phenolics and antioxidants) under <i>in vitro</i> digestion and colonic fermentation. Food Chemistry, 2016, 201, 120-130. | 4.2 | 139 |
| 13 | Application of <i>in vitro</i> 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. | 1.6 | 137 |
| 14 | 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, 486-496. | 1.5 | 136 |
| 15 | Matrix composition effect on the digestibility of carob flour phenols by an <i>in-vitro</i> digestion model. Food Chemistry, 2011, 124, 65-71. | 4.2 | 134 |
| 16 | Composition and organoleptic characteristics of oil from Arbequina olive (<i>Olea europaea</i> L) trees under deficit irrigation. Journal of the Science of Food and Agriculture, 2002, 82, 1755-1763. | 1.7 | 125 |
| 17 | Improved liquid chromatography tandem mass spectrometry method for the determination of phenolic compounds in virgin olive oil. Journal of Chromatography A, 2008, 1214, 90-99. | 1.8 | 121 |
| 18 | Antioxidant Activity of Olive Pulp and Olive Oil Phenolic Compounds of the Arbequina Cultivar. Journal of Agricultural and Food Chemistry, 2005, 53, 2002-2008. | 2.4 | 111 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 19 | Muscle lipolysis phenomena in the processing of dry-cured ham. Food Chemistry, 1993, 48, 121-125. | 4.2 | 110 |
| 20 | Methods for Preparing Phenolic Extracts from Olive Cake for Potential Application as Food Antioxidants. Journal of Agricultural and Food Chemistry, 2009, 57, 1463-1472. | 2.4 | 103 |
| 21 | The effects of prebiotics on microbial dysbiosis, butyrate production and immunity in HIV-infected subjects. Mucosal Immunology, 2017, 10, 1279-1293. | 2.7 | 103 |
| 22 | Changes in the HPLC Phenolic Profile of Virgin Olive Oil from Young Trees (<i>Olea europaea</i> L. Cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6. Chemistry, 2002, 50, 5349-5354. | 2.4 | 99 |
| 23 | Pigment profile and colour of monovarietal virgin olive oils from Arbequina cultivar obtained during two consecutive crop seasons. Food Chemistry, 2008, 110, 873-880. | 4.2 | 99 |
| 24 | Comparative study of UPLC-MS/MS and HPLC-MS/MS to determine procyanidins and alkaloids in cocoa samples. Journal of Food Composition and Analysis, 2010, 23, 298-305. | 1.9 | 95 |
| 25 | Obtention and Characterization of Phenolic Extracts from Different Cocoa Sources. Journal of Agricultural and Food Chemistry, 2008, 56, 9621-9627. | 2.4 | 94 |
| 26 | Effect of virgin olive oil and thyme phenolic compounds on blood lipid profile: implications of human gut microbiota. European Journal of Nutrition, 2017, 56, 119-131. | 4.6 | 93 |
| 27 | Effects of functional olive oil enriched with its own phenolic compounds on endothelial function in hypertensive patients. A randomised controlled trial. Food Chemistry, 2015, 167, 30-35. | 4.2 | 92 |
| 28 | Assay of lipase and esterase activities in fresh pork meat and dry-cured ham. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1992, 195, 446-450. | 0.7 | 90 |
| 29 | Evaluation of l-phenylalanine ammonia-lyase activity and phenolic profile in olive drupe (<i>Olea</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 6. Food Chemistry, 2017, 220, 107-114. | 1.7 | 89 |
| 30 | Bioavailability of phenols from a phenol-enriched olive oil. British Journal of Nutrition, 2011, 106, 1691-1701. | 1.2 | 86 |
| 31 | Olive oil polyphenols enhance the expression of cholesterol efflux related genes in vivo in humans. A randomized controlled trial. Journal of Nutritional Biochemistry, 2013, 24, 1334-1339. | 1.9 | 85 |
| 32 | Determination of procyanidins and their metabolites in plasma samples by improved liquid chromatography-tandem mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2009, 877, 1169-1176. | 1.2 | 84 |
| 33 | Improved method for identifying and quantifying olive oil phenolic compounds and their metabolites in human plasma by microelution solid-phase extraction plate and liquid chromatography-tandem mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2009, 877, 4097-4106. | 1.2 | 84 |
| 34 | Enrichment of Refined Olive Oil with Phenolic Compounds: Evaluation of Their Antioxidant Activity and Their Effect on the Bitter Index. Journal of Agricultural and Food Chemistry, 2006, 54, 6079-6088. | 2.4 | 81 |
| 35 | Comparative study of the effect of the maturation process of the olive fruit on the chlorophyll and carotenoid fractions of drupes and virgin oils from Arbequina and Farga cultivars. Food Chemistry, 2007, 100, 748-755. | 4.2 | 79 |
| 36 | Faecal microbial metabolism of olive oil phenolic compounds: In vitro and in vivo approaches. Molecular Nutrition and Food Research, 2014, 58, 1809-1819. | 1.5 | 79 |

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|----|---|-----|-----------|
| 37 | Differential absorption and metabolism of hydroxytyrosol and its precursors oleuropein and secoiridoids. <i>Journal of Functional Foods</i> , 2016, 22, 52-63. | 1.6 | 76 |
| 38 | Effect of crop season on the composition of virgin olive oil with protected designation of origin "Les Garrigues". <i>JAACS</i> , <i>Journal of the American Oil Chemists' Society</i> , 2003, 80, 423-430. | 0.8 | 75 |
| 39 | Digestion stability and evaluation of the metabolism and transport of olive oil phenols in the human small-intestinal epithelial Caco-2/TC7 cell line. <i>Food Chemistry</i> , 2010, 119, 703-714. | 4.2 | 75 |
| 40 | Muscle and Adipose Tissue Amino-peptidase Activities in Raw and Dry-Cured Ham.. <i>Journal of Food Science</i> , 1992, 57, 816-818. | 1.5 | 71 |
| 41 | Development of a Phenol-Enriched Olive Oil with Phenolic Compounds from Olive Cake. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10396-10403. | 2.4 | 71 |
| 42 | Effect of freeze injuries in olive fruit on virgin olive oil composition. <i>Food Chemistry</i> , 2003, 81, 547-553. | 4.2 | 69 |
| 43 | Impact of olive oil phenolic concentration on human plasmatic phenolic metabolites. <i>Food Chemistry</i> , 2012, 135, 2922-2929. | 4.2 | 69 |
| 44 | Functional implications of bound phenolic compounds and phenolics "food interaction: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 811-842. | 5.9 | 68 |
| 45 | Metabolites Involved in Oleuropein Accumulation and Degradation in Fruits of <i>Olea europaea</i> L.: Hojiblanca and Arbequina Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12924-12933. | 2.4 | 67 |
| 46 | 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, 277-284. | 4.2 | 66 |
| 47 | Partition of phenolic compounds during the virgin olive oil industrial extraction process. <i>European Food Research and Technology</i> , 2007, 225, 617-625. | 1.6 | 64 |
| 48 | 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, 1942-1953. | 1.5 | 64 |
| 49 | Effect of curing agents and water activity on pork muscle and adipose subcutaneous tissue lipolytic activity. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1993, 196, 228-232. | 0.7 | 61 |
| 50 | Rapid analysis of procyanidins and anthocyanins in plasma by microelution SPE and ultra-HPLC. <i>Journal of Separation Science</i> , 2010, 33, 2841-2853. | 1.3 | 61 |
| 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, 2523-2536. | 1.5 | 61 |
| 52 | Phytochemical Profiles of New Red-Fleshed Apple Varieties Compared with Traditional and New White-Fleshed Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1684-1696. | 2.4 | 59 |
| 53 | Ferulic acid, a bioactive component of rice bran, improves oxidative stress and mitochondrial biogenesis and dynamics in mice and in human mononuclear cells. <i>Journal of Nutritional Biochemistry</i> , 2017, 48, 51-61. | 1.9 | 58 |
| 54 | 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, 3105-3112. | 2.4 | 56 |

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|----|---|-----|-----------|
| 55 | 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, 1029-1038. | 1.8 | 56 |
| 56 | 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, 1395-1399. | 1.5 | 56 |
| 57 | 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. | 1.6 | 56 |
| 58 | Exploring the Colonic Metabolism of Grape and Strawberry Anthocyanins and Their in Vitro Apoptotic Effects in HT-29 Colon Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6477-6487. | 2.4 | 55 |
| 59 | Dose-dependent metabolic disposition of hydroxytyrosol and formation of mercapturates in rats. <i>Pharmacological Research</i> , 2013, 77, 47-56. | 3.1 | 54 |
| 60 | Hydroxytyrosol and the Colonic Metabolites Derived from Virgin Olive Oil Intake Induce Cell Cycle Arrest and Apoptosis in Colon Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6467-6476. | 2.4 | 54 |
| 61 | Phytochemical composition and Î²-glucan content of barley genotypes from two different geographic origins for human health food production. <i>Food Chemistry</i> , 2018, 245, 61-70. | 4.2 | 54 |
| 62 | Pre-freezing Hams Affects Lipolysis during Dry-curing. <i>Journal of Food Science</i> , 1994, 59, 303-305. | 1.5 | 50 |
| 63 | Transfer of phenolic compounds during olive oil extraction in relation to ripening stage of the fruit. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 518-527. | 1.7 | 49 |
| 64 | 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. | 2.9 | 49 |
| 65 | Effect of growing area on pigment and phenolic fractions of virgin olive oils of the arbequina variety in Spain. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2004, 81, 633. | 0.8 | 47 |
| 66 | Influence of Phenol-Enriched Olive Oils on Human Intestinal Immune Function. <i>Nutrients</i> , 2016, 8, 213. | 1.7 | 47 |
| 67 | 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, 1544-1554. | 1.5 | 47 |
| 68 | Metabolic pathways of the colonic metabolism of procyanidins (monomers and dimers) and alkaloids. <i>Food Chemistry</i> , 2011, 126, 1127-1137. | 4.2 | 46 |
| 69 | Distribution of procyanidins and their metabolites in rat plasma and tissues after an acute intake of hazelnut extract. <i>Food and Function</i> , 2011, 2, 562. | 2.1 | 45 |
| 70 | Impact of Various Factors on Pharmacokinetics of Bioactive Polyphenols: An Overview. <i>Current Drug Metabolism</i> , 2014, 15, 62-76. | 0.7 | 45 |
| 71 | Effect of irrigation applied to olive trees (<i>Olea europaea</i> L.) on phenolic compound transfer during olive oil extraction. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 19-27. | 1.0 | 43 |
| 72 | 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, 1758-1770. | 1.5 | 43 |

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|----|---|-----|-----------|
| 73 | 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. | 1.1 | 43 |
| 74 | SUBCUTANEOUS ADIPOSE TISSUE LIPOLYSIS IN THE PROCESSING OF DRY-CURED HAM. Journal of Food Biochemistry, 1992, 16, 323-335. | 1.2 | 42 |
| 75 | Analysis of free hydroxytyrosol in human plasma following the administration of olive oil. Journal of Chromatography A, 2016, 1437, 183-190. | 1.8 | 42 |
| 76 | A new hydroxytyrosol metabolite identified in human plasma: Hydroxytyrosol acetate sulphate. Food Chemistry, 2012, 134, 1132-1136. | 4.2 | 41 |
| 77 | Rapid methods to determine procyanidins, anthocyanins, theobromine and caffeine in rat tissues by liquid chromatography-tandem mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2011, 879, 1519-1528. | 1.2 | 40 |
| 78 | Rapid Determination of Phenolic Compounds and Alkaloids of Carob Flour by Improved Liquid Chromatography Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2009, 57, 7239-7244. | 2.4 | 39 |
| 79 | Multicompartmental LC-Q-TOF-Based Metabonomics as an Exploratory Tool to Identify Novel Pathways Affected by Polyphenol-Rich Diets in Mice. Journal of Proteome Research, 2011, 10, 3501-3512. | 1.8 | 39 |
| 80 | Brain uptake of hydroxytyrosol and its main circulating metabolites: Protective potential in neuronal cells. Journal of Functional Foods, 2018, 46, 110-117. | 1.6 | 38 |
| 81 | Extraction of anthocyanins and flavan-3-ols from red grape pomace continuously by coupling hot water extraction with a modified expeller. Food Research International, 2014, 65, 77-87. | 2.9 | 36 |
| 82 | Procyanidins modify insulinemia by affecting insulin production and degradation. Journal of Nutritional Biochemistry, 2012, 23, 1565-1572. | 1.9 | 35 |
| 83 | 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. | 1.2 | 35 |
| 84 | Gallic Acid Is an Active Component for the Anticarcinogenic Action of Grape Seed Procyanidins in Pancreatic Cancer Cells. Nutrition and Cancer, 2014, 66, 88-96. | 0.9 | 35 |
| 85 | Pigment profile and chromatic parameters of monovarietal virgin olive oils from different Italian cultivars. European Food Research and Technology, 2008, 226, 1251-1258. | 1.6 | 33 |
| 86 | Influence of seasonal conditions on the composition and quality parameters of monovarietal virgin olive oils. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 683-690. | 0.8 | 32 |
| 87 | Stability of a phenol-enriched olive oil during storage. European Journal of Lipid Science and Technology, 2011, 113, 894-903. | 1.0 | 32 |
| 88 | 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. | 1.5 | 32 |
| 89 | Î²-Glucosidase Involvement in the Formation and Transformation of Oleuropein during the Growth and Development of Olive Fruits (<i>Olea europaea</i> L. cv. Arbequina) Grown under Different Farming Practices. Journal of Agricultural and Food Chemistry, 2012, 60, 4348-4358. | 2.4 | 30 |
| 90 | Nutrikinetic studies of food bioactive compounds: from <i>in vitro</i> to <i>in vivo</i> approaches. International Journal of Food Sciences and Nutrition, 2015, 66, S41-S52. | 1.3 | 30 |

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|-----|--|-----|-----------|
| 91 | 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, 9179-9192. | 1.9 | 29 |
| 92 | Study of the Catabolism of Thyme Phenols Combining in Vitro Fermentation and Human Intervention. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10954-10961. | 2.4 | 29 |
| 93 | Hydroxytyrosol: Emerging Trends in Potential Therapeutic Applications. <i>Current Pharmaceutical Design</i> , 2018, 24, 2157-2179. | 0.9 | 29 |
| 94 | Analytical characteristics of virgin olive oil from young trees (arbequina cultivar) growing under linear irrigation strategies. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2001, 78, 843-849. | 0.8 | 28 |
| 95 | Effect of the Technological and Agronomical Factors on Pigment Transfer during Olive Oil Extraction. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5681-5688. | 2.4 | 28 |
| 96 | Building bridges: an integrated strategy for sustainable food production throughout the value chain. <i>Molecular Breeding</i> , 2013, 32, 743-770. | 1.0 | 28 |
| 97 | 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. | 1.9 | 28 |
| 98 | Beta-Glucan and Phenolic Compounds: Their Concentration and Behavior during in Vitro Gastrointestinal Digestion and Colonic Fermentation of Different Barley-Based Food Products. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8966-8975. | 2.4 | 28 |
| 99 | Interplay between TDP-43 and docosahexaenoic acid-related processes in amyotrophic lateral sclerosis. <i>Neurobiology of Disease</i> , 2016, 88, 148-160. | 2.1 | 27 |
| 100 | Relationship between Wine Consumption, Diet and Microbiome Modulation in Alzheimer's Disease. <i>Nutrients</i> , 2020, 12, 3082. | 1.7 | 27 |
| 101 | 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. | 1.6 | 26 |
| 102 | Chemopreventive effects of anthocyanins on colorectal and breast cancer: A review. <i>Seminars in Cancer Biology</i> , 2022, 81, 241-258. | 4.3 | 26 |
| 103 | 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. | 2.1 | 25 |
| 104 | Hydroxytyrosol and its complex forms (secoiridoids) modulate aorta and heart proteome in healthy rats: Potential cardioprotective effects. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 2114-2129. | 1.5 | 25 |
| 105 | Effect of extracts from bean (<i>phaseolus vulgaris</i>) and field bean (<i>vicia faba</i>) varieties on intestinal D-glucose transport in rats in vivo. <i>Journal of the Science of Food and Agriculture</i> , 1983, 34, 239-246. | 1.7 | 24 |
| 106 | Flavanol metabolites distribute in visceral adipose depots after a long-term intake of grape seed proanthocyanidin extract in rats. <i>British Journal of Nutrition</i> , 2013, 110, 1411-1420. | 1.2 | 24 |
| 107 | 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. | 1.6 | 24 |
| 108 | Biomarkers of food intake and metabolite differences between plasma and red blood cell matrices; a human metabolomic profile approach. <i>Molecular BioSystems</i> , 2013, 9, 1411. | 2.9 | 23 |

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|-----|--|-----|-----------|
| 109 | Bioavailability of the ferulic acid-derived phenolic compounds of a rice bran enzymatic extract and their activity against superoxide production. <i>Food and Function</i> , 2017, 8, 2165-2174. | 2.1 | 22 |
| 110 | Berry-Enriched Diet in Salt-Sensitive Hypertensive Rats: Metabolic Fate of (Poly)Phenols and the Role of Gut Microbiota. <i>Nutrients</i> , 2019, 11, 2634. | 1.7 | 22 |
| 111 | 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. | 2.3 | 22 |
| 112 | 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. | 1.5 | 20 |
| 113 | Optimisation and validation of analytical methods for the simultaneous extraction of antioxidants: Application to the analysis of tomato sauces. <i>Food Chemistry</i> , 2014, 163, 234-243. | 4.2 | 19 |
| 114 | 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. | 1.5 | 19 |
| 115 | Organotypic co-culture system to study plant extract bioactivity on hepatocytes. <i>Food Chemistry</i> , 2010, 122, 775-781. | 4.2 | 18 |
| 116 | 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, 1879-1888. | 2.4 | 18 |
| 117 | Consumption evaluation of one apple flesh a day in the initial phases prior to adenoma/adenocarcinoma in an azoxymethane rat colon carcinogenesis model. <i>Journal of Nutritional Biochemistry</i> , 2020, 83, 108418. | 1.9 | 18 |
| 118 | Phenol-Enriched olive oils modify paraoxonase-related variables: A randomized, crossover, controlled trial. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600932. | 1.5 | 17 |
| 119 | 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. | 1.5 | 17 |
| 120 | Endothelial Cells Deconjugate Resveratrol Metabolites to Free Resveratrol: A Possible Role in Tissue Factor Modulation. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1800715. | 1.5 | 17 |
| 121 | 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, 1732. | 1.7 | 16 |
| 122 | Barley-β-glucans reduce systemic inflammation, renal injury and aortic calcification through ADAM17 and neutral-sphingomyelinase2 inhibition. <i>Scientific Reports</i> , 2019, 9, 17810. | 1.6 | 16 |
| 123 | Procyanidins target mesenteric adipose tissue in Wistar lean rats and subcutaneous adipose tissue in Zucker obese rat. <i>Food Chemistry</i> , 2013, 141, 160-166. | 4.2 | 15 |
| 124 | Understanding of human metabolic pathways of different sub-classes of phenols from <i>Arbutus unedo</i> fruit after an acute intake. <i>Food and Function</i> , 2016, 7, 1700-1710. | 2.1 | 15 |
| 125 | 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. | 2.1 | 15 |
| 126 | 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. | 1.6 | 14 |

| # | ARTICLE | IF | CITATIONS |
|-----|--|-----|-----------|
| 127 | Seasonal Variability of the Phytochemical Composition of New Red-Fleshed Apple Varieties Compared with Traditional and New White-Fleshed Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10011-10025. | 2.4 | 14 |
| 128 | Identification and validation of common molecular targets of hydroxytyrosol. <i>Food and Function</i> , 2019, 10, 4897-4910. | 2.1 | 14 |
| 129 | Improved liquid-chromatography tandem mass spectrometry method for the determination of the bioactive dipeptides, carnosine and anserine: Application to analysis in chicken broth. <i>Talanta</i> , 2012, 93, 293-300. | 2.9 | 13 |
| 130 | Phytosterol-mediated inhibition of intestinal cholesterol absorption in mice is independent of liver X receptor. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700055. | 1.5 | 13 |
| 131 | Development of a Coculture System to Evaluate the Bioactivity of Plant Extracts on Pancreatic β -Cells. <i>Planta Medica</i> , 2010, 76, 1576-1581. | 0.7 | 12 |
| 132 | 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. | 1.6 | 12 |
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| 134 | Application of dried blood spot cards to determine olive oil phenols (hydroxytyrosol metabolites) in human blood. <i>Talanta</i> , 2016, 159, 189-193. | 2.9 | 11 |
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