

Mara Jos Motilva

List of Publications by Year in Descending Order

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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.

155
papers

6,760
citations

49
h-index

75
g-index

160
ext. papers

7,580
ext. citations

5.4
avg, IF

5.85
L-index

#	Paper	IF	Citations
155	Functional implications of bound phenolic compounds and phenolics-food interaction: A review.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022 ,	16.4	10
154	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
153	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
152	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
151	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
150	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
149	Phenol Biological Metabolites as Food Intake Biomarkers, a Pending Signature for a Complete Understanding of the Beneficial Effects of the Mediterranean Diet. <i>Nutrients</i> , 2021 , 13,	6.7	1
148	Variation in the Methylation of Caffeoylquinic Acids and Urinary Excretion of 3'-methoxycinnamic acid-4'-Sulfate After Apple Consumption by Volunteers. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2100471	5.9	1
147	Characterization of Tempranillo negro (VN21), a high phenolic content grapevine Tempranillo clone, through UHPLC-QqQ-MS/MS polyphenol profiling. <i>Food Chemistry</i> , 2021 , 360, 130049	8.5	1
146	Chemopreventive effects of anthocyanins on colorectal and breast cancer: A review. <i>Seminars in Cancer Biology</i> , 2021 ,	12.7	6
145	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	6.3	8
144	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
143	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
142	Relationship between Wine Consumption, Diet and Microbiome Modulation in Alzheimer's Disease. <i>Nutrients</i> , 2020 , 12,	6.7	12
141	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
140	Phenol-Enriched Virgin Olive Oil Promotes Macrophage-Specific Reverse Cholesterol Transport In Vivo. <i>Biomedicines</i> , 2020 , 8,	4.8	5
139	Identification and validation of common molecular targets of hydroxytyrosol. <i>Food and Function</i> , 2019 , 10, 4897-4910	6.1	8

138	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
137	Berry-Enriched Diet in Salt-Sensitive Hypertensive Rats: Metabolic Fate of (Poly)Phenols and the Role of Gut Microbiota. <i>Nutrients</i> , 2019 , 11,	6.7	17
136	Design, optimization and validation of genes commonly used in expression studies on DMH/AOM rat colon carcinogenesis model. <i>PeerJ</i> , 2019 , 7, e6372	3.1	3
135	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
134	Barley-βglucans reduce systemic inflammation, renal injury and aortic calcification through ADAM17 and neutral-sphingomyelinase2 inhibition. <i>Scientific Reports</i> , 2019 , 9, 17810	4.9	9
133	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	5.9	12
132	Impact of dietary supplementation with olive and thyme phenols on alpha-tocopherol concentration in the muscle and liver of adult Wistar rats. <i>Food and Function</i> , 2018 , 9, 1433-1443	6.1	5
131	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
130	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
129	Phytochemical composition and βglucan content of barley genotypes from two different geographic origins for human health food production. <i>Food Chemistry</i> , 2018 , 245, 61-70	8.5	40
128	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
127	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	5.7	16
126	Brain uptake of hydroxytyrosol and its main circulating metabolites: Protective potential in neuronal cells. <i>Journal of Functional Foods</i> , 2018 , 46, 110-117	5.1	26
125	Hydroxytyrosol: Emerging Trends in Potential Therapeutic Applications. <i>Current Pharmaceutical Design</i> , 2018 , 24, 2157-2179	3.3	18
124	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
123	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	5.7	9
122	Effect of virgin olive oil and thyme phenolic compounds on blood lipid profile: implications of human gut microbiota. <i>European Journal of Nutrition</i> , 2017 , 56, 119-131		70
121	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	5.7	45

120	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	5.7	41
119	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	6.1	17
118	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
117	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	5.9	13
116	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
115	The effects of prebiotics on microbial dysbiosis, butyrate production and immunity in HIV-infected subjects. <i>Mucosal Immunology</i> , 2017 , 10, 1279-1293	9.2	64
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	5.9	10
113	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	6.3	39
112	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	5.7	45
111	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
110	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
109	Stability and metabolism of Arbutus unedo bioactive compounds (phenolics and antioxidants) under in vitro digestion and colonic fermentation. <i>Food Chemistry</i> , 2016 , 201, 120-30	8.5	102
108	Interplay between TDP-43 and docosahexaenoic acid-related processes in amyotrophic lateral sclerosis. <i>Neurobiology of Disease</i> , 2016 , 88, 148-60	7.5	17
107	Analysis of free hydroxytyrosol in human plasma following the administration of olive oil. <i>Journal of Chromatography A</i> , 2016 , 1437, 183-190	4.5	35
106	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
105	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
104	Understanding of human metabolic pathways of different sub-classes of phenols from Arbutus unedo fruit after an acute intake. <i>Food and Function</i> , 2016 , 7, 1700-10	6.1	13
103	Effect of dry salting on flavonoid profile and antioxidant capacity of Algerian olive cultivars. <i>Grasas Y Aceites</i> , 2016 , 67, e132	1.3	6

102	Influence of Phenol-Enriched Olive Oils on Human Intestinal Immune Function. <i>Nutrients</i> , 2016 , 8, 213	6.7	36
101	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
100	Application of dried blood spot cards to determine olive oil phenols (hydroxytyrosol metabolites) in human blood. <i>Talanta</i> , 2016 , 159, 189-193	6.2	11
99	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
98	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
97	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
96	Effects of functional olive oil enriched with its own phenolic compounds on endothelial function in hypertensive patients. A randomised controlled trial. <i>Food Chemistry</i> , 2015 , 167, 30-5	8.5	83
95	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
94	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
93	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
92	Metabolic and Microbial Modulation of the Large Intestine Ecosystem by Non-Absorbed Diet Phenolic Compounds: A Review. <i>Molecules</i> , 2015 , 20, 17429-68	4.8	126
91	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
90	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, 234-43	8.5	17
89	Faecal microbial metabolism of olive oil phenolic compounds: in vitro and in vivo approaches. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 1809-19	5.9	66
88	Study of the catabolism of thyme phenols combining in vitro fermentation and human intervention. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 10954-61	5.7	22
87	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
86	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
85	Gallic acid is an active component for the anticarcinogenic action of grape seed procyanidins in pancreatic cancer cells. <i>Nutrition and Cancer</i> , 2014 , 66, 88-96	2.8	29

84	Impact of various factors on pharmacokinetics of bioactive polyphenols: an overview. <i>Current Drug Metabolism</i> , 2014 , 15, 62-76	3.5	34
83	Extraction of anthocyanins and flavan-3-ols from red grape pomace continuously by coupling hot water extraction with a modified expeller. <i>Food Research International</i> , 2014 , 65, 77-87	7	31
82	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
81	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
80	Adaptation of the standard enzymatic protocol (Megazyme method) to microplaque format for α (1,3)(1,4)-d-glucan determination in cereal based samples with a wide range of β glucan content. <i>Journal of Cereal Science</i> , 2014 , 59, 224-227	3.8	8
79	Building bridges: an integrated strategy for sustainable food production throughout the value chain. <i>Molecular Breeding</i> , 2013 , 32, 743-770	3.4	19
78	Dose-dependent metabolic disposition of hydroxytyrosol and formation of mercapturates in rats. <i>Pharmacological Research</i> , 2013 , 77, 47-56	10.2	46
77	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
76	Analysis of food polyphenols by ultra high-performance liquid chromatography coupled to mass spectrometry: an overview. <i>Journal of Chromatography A</i> , 2013 , 1292, 66-82	4.5	118
75	Procyanidins target mesenteric adipose tissue in Wistar lean rats and subcutaneous adipose tissue in Zucker obese rat. <i>Food Chemistry</i> , 2013 , 141, 160-6	8.5	14
74	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, 1411-22		21
73	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
72	Olive oil polyphenols enhance the expression of cholesterol efflux related genes in vivo in humans. A randomized controlled trial. <i>Journal of Nutritional Biochemistry</i> , 2013 , 24, 1334-9	6.3	74
71	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
70	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, 1411-20	3.6	17
69	Bioavailability of procyanidin dimers and trimers and matrix food effects in in vitro and in vivo models [CORRIGENDUM]. <i>British Journal of Nutrition</i> , 2013 , 109, 2308-2308	3.6	1
68	Procyanidins modify insulinemia by affecting insulin production and degradation. <i>Journal of Nutritional Biochemistry</i> , 2012 , 23, 1565-72	6.3	31
67	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	6.2	7

66	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
65	Impact of olive oil phenolic concentration on human plasmatic phenolic metabolites. <i>Food Chemistry</i> , 2012 , 135, 2922-9	8.5	60
64	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
63	Fetal programming of dietary fructose and saturated fat on hepatic quercetin glucuronidation in rats. <i>Nutrition</i> , 2012 , 28, 1165-71	4.8	7
62	β-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. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 4348-58	5.7	26
61	Plant-derived phenolics inhibit the accrual of structurally characterised protein and lipid oxidative modifications. <i>PLoS ONE</i> , 2012 , 7, e43308	3.7	10
60	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
59	Metabolic pathways of the colonic metabolism of flavonoids (flavonols, flavones and flavanones) and phenolic acids. <i>Food Chemistry</i> , 2012 , 130, 383-393	8.5	136
58	A new hydroxytyrosol metabolite identified in human plasma: hydroxytyrosol acetate sulphate. <i>Food Chemistry</i> , 2012 , 134, 1132-6	8.5	41
57	Multicompartmental LC-Q-TOF-based metabolomics as an exploratory tool to identify novel pathways affected by polyphenol-rich diets in mice. <i>Journal of Proteome Research</i> , 2011 , 10, 3501-12	5.6	38
56	Stability of a phenol-enriched olive oil during storage. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 894-903	3	25
55	Matrix composition effect on the digestibility of carob flour phenols by an in-vitro digestion model. <i>Food Chemistry</i> , 2011 , 124, 65-71	8.5	98
54	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, 562-8	6.1	37
53	Metabolic pathways of the colonic metabolism of procyanidins (monomers and dimers) and alkaloids. <i>Food Chemistry</i> , 2011 , 126, 1127-1137	8.5	43
52	Rapid methods to determine procyanidins, anthocyanins, theobromine and caffeine in rat tissues by liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2011 , 879, 1519-28	3.2	36
51	Bioavailability of phenols from a phenol-enriched olive oil. <i>British Journal of Nutrition</i> , 2011 , 106, 1691-701	9.6	70
50	Pharmacokinetics and disposition of procyanidins metabolites in rats. <i>FASEB Journal</i> , 2011 , 25, lb197	0.9	
49	Effect of Climatic Conditions on Quality of Virgin Olive Oil 2010 , 43-50		6

48	The Effect of the Ripening Process of the Olive Fruit on the Chlorophyll and Carotenoid Fractions of Drupes and Virgin Oils 2010 , 59-68		2
47	Bioavailability of procyanidin dimers and trimers and matrix food effects in in vitro and in vivo models. <i>British Journal of Nutrition</i> , 2010 , 103, 944-52	3.6	205
46	Development of a coculture system to evaluate the bioactivity of plant extracts on pancreatic cells. <i>Planta Medica</i> , 2010 , 76, 1576-81	3.1	12
45	Development of a phenol-enriched olive oil with phenolic compounds from olive cake. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10396-403	5.7	56
44	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, 12924-33	5.7	58
43	Effect of the long-term regular intake of virgin olive oil on the phenolic metabolites in human fasting plasma. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 53, 68-74	3.5	8
42	Rapid analysis of procyanidins and anthocyanins in plasma by microelution SPE and ultra-HPLC. <i>Journal of Separation Science</i> , 2010 , 33, 2841-53	3.4	57
41	Comparative study of UPLC ^{MS} /MS and HPLC ^{MS} /MS to determine procyanidins and alkaloids in cocoa samples. <i>Journal of Food Composition and Analysis</i> , 2010 , 23, 298-305	4.1	80
40	Organotypic co-culture system to study plant extract bioactivity on hepatocytes. <i>Food Chemistry</i> , 2010 , 122, 775-781	8.5	15
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	8.5	70
38	Determination of procyanidins and their metabolites in plasma samples by improved liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2009 , 877, 1169-76	3.2	79
37	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. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2009 , 877, 1097-1104	3.2	71
36	Methods for preparing phenolic extracts from olive cake for potential application as food antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1463-72	5.7	89
35	Rapid determination of phenolic compounds and alkaloids of carob flour by improved liquid chromatography tandem mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7239-44	5.7	28
34	Effect of fat content on the digestibility and bioaccessibility of cocoa polyphenol by an in vitro digestion model. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 5743-9	5.7	132
33	Obtention and characterization of phenolic extracts from different cocoa sources. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9621-7	5.7	82
32	Pigment profile and chromatic parameters of monovarietal virgin olive oils from different Italian cultivars. <i>European Food Research and Technology</i> , 2008 , 226, 1251-1258	3.4	27
31	Pigment profile and colour of monovarietal virgin olive oils from Arbequina cultivar obtained during two consecutive crop seasons. <i>Food Chemistry</i> , 2008 , 110, 873-80	8.5	90

30	Improved liquid chromatography tandem mass spectrometry method for the determination of phenolic compounds in virgin olive oil. <i>Journal of Chromatography A</i> , 2008 , 1214, 90-9	4.5	112
29	Effect of the technological and agronomical factors on pigment transfer during olive oil extraction. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 5681-8	5.7	24
28	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. <i>Food Chemistry</i> , 2007 , 100, 748-755	8.5	70
27	Partition of phenolic compounds during the virgin olive oil industrial extraction process. <i>European Food Research and Technology</i> , 2007 , 225, 617-625	3.4	59
26	Influence of seasonal conditions on the composition and quality parameters of monovarietal virgin olive oils. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2006 , 83, 683-690	1.8	29
25	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	3	40
24	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	4.3	45
23	Enrichment of refined olive oil with phenolic compounds: evaluation of their antioxidant activity and their effect on the bitter index. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 6079-88	5.7	71
22	Evaluation of l-phenylalanine ammonia-lyase activity and phenolic profile in olive drupe (<i>Olea europaea</i> L.) from fruit setting period to harvesting time. <i>Plant Science</i> , 2005 , 168, 65-72	5.3	75
21	Antioxidant activity of olive pulp and olive oil phenolic compounds of the arbequina cultivar. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 2002-8	5.7	97
20	Effect of growing area on pigment and phenolic fractions of virgin olive oils of the arbequina variety in Spain. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2004 , 81, 633	1.8	38
19	Changes in commercial virgin olive oil (cv Arbequina) during storage, with special emphasis on the phenolic fraction. <i>Food Chemistry</i> , 2004 , 85, 357-364	8.5	227
18	Effect of the maturation process of the olive fruit on the phenolic fraction of drupes and oils from Arbequina, Farga, and Morrut cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 6002-9	5.7	120
17	Effect of crop season on the composition of virgin olive oil with protected designation of origin Les Garrigues. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2003 , 80, 423-430	1.8	62
16	Effect of freeze injuries in olive fruit on virgin olive oil composition. <i>Food Chemistry</i> , 2003 , 81, 547-553	8.5	61
15	Composition and organoleptic characteristics of oil from Arbequina olive (<i>Olea europaea</i> L) trees under deficit irrigation. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 1755-1763	4.3	110
14	L-Phenylalanine ammonia-lyase activity and concentration of phenolics in developing olive (<i>Olea europaea</i> L cv Arbequina) fruit grown under different irrigation regimes. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 892-898	4.3	127
13	Changes in the HPLC phenolic profile of virgin olive oil from young trees (<i>Olea europaea</i> L. Cv. Arbequina) grown under different deficit irrigation strategies. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 5349-54	5.7	88

12	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	1.8	24
11	Changes in the phenolic composition of virgin olive oil from young trees (<i>Olea europaea</i> L. cv. Arbequina) grown under linear irrigation strategies. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 5502-8	5.7	198
10	Geographical characterisation of virgin olive oils of the denomination of protected origin les garrigues by their fatty acid profile. <i>Grasas Y Aceites</i> , 2001 , 52,	1.3	2
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8	Pre-freezing Hams Affects Lipolysis during Dry-curing. <i>Journal of Food Science</i> , 1994 , 59, 303-305	3.4	46
7	Muscle lipolysis phenomena in the processing of dry-cured ham. <i>Food Chemistry</i> , 1993 , 48, 121-125	8.5	96
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5	EFFECT OF THE REDOX POTENTIAL ON THE MUSCLE ENZYME SYSTEM. <i>Journal of Food Biochemistry</i> , 1992 , 16, 207-215	3.3	6
4	SUBCUTANEOUS ADIPOSE TISSUE LIPOLYSIS IN THE PROCESSING OF DRY-CURED HAM. <i>Journal of Food Biochemistry</i> , 1992 , 16, 323-335	3.3	32
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2	Assay of lipase and esterase activities in fresh pork meat and dry-cured ham. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1992 , 195, 446-450		75
1	Effects of extracts from bean (<i>Phaseolus vulgaris</i>) and field bean (<i>Vicia faba</i>) varieties on intestinal D-glucose transport in rat in vivo. <i>Journal of the Science of Food and Agriculture</i> , 1983 , 34, 239-46	4.3	22