

# Sergio Montserrat-de la Paz

## List of Publications by Year in descending order

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Version: 2024-02-01

69  
papers

1,617  
citations

304368

22  
h-index

344852

36  
g-index

70  
all docs

70  
docs citations

70  
times ranked

2324  
citing authors

#	ARTICLE	IF	CITATIONS
1	GPETAFLR, a peptide from <i>Lupinus angustifolius</i> L. prevents inflammation in microglial cells and confers neuroprotection in brain. <i>Nutritional Neuroscience</i> , 2022, 25, 472-484.	1.5	11
2	High-density lipoproteins and immune response: A review. <i>International Journal of Biological Macromolecules</i> , 2022, 195, 117-123.	3.6	26
3	Antioxidant and Immunomodulatory Properties of Chia Protein Hydrolysates in Primary Human Monocyte-Macrophage Plasticity. <i>Foods</i> , 2022, 11, 623.	1.9	12
4	Nutritional modulation of leptin expression and leptin action in obesity and obesity-associated complications. <i>Journal of Nutritional Biochemistry</i> , 2021, 89, 108561.	1.9	22
5	Oleic acid—the main component of olive oil on postprandial metabolic processes. , 2021, , 639-649.		2
6	High-Density Lipoproteins and Mediterranean Diet: A Systematic Review. <i>Nutrients</i> , 2021, 13, 955.	1.7	20
7	Identification and Characterization of Novel Antioxidant Protein Hydrolysates from Kiwicha ( <i>Amaranthus caudatus</i> L.). <i>Antioxidants</i> , 2021, 10, 645.	2.2	8
8	Active Ingredients from Foods: Biochemical and Processing Aspects. <i>Foods</i> , 2021, 10, 1240.	1.9	1
9	<i>Bacteroides uniformis</i> CECT 7771 alleviates inflammation within the gut-adipose tissue axis involving TLR5 signaling in obese mice. <i>Scientific Reports</i> , 2021, 11, 11788.	1.6	33
10	Pectins and Olive Pectins: From Biotechnology to Human Health. <i>Biology</i> , 2021, 10, 860.	1.3	8
11	Antihypertensive and Antioxidant Activity of Chia Protein Techno-Functional Extensive Hydrolysates. <i>Foods</i> , 2021, 10, 2297.	1.9	15
12	Antioxidant and Anti-Inflammatory Properties of Bioavailable Protein Hydrolysates from Lupin-Derived Agri-Waste. <i>Biomolecules</i> , 2021, 11, 1458.	1.8	18
13	Obesity-Associated Metabolic Disturbances Reverse the Antioxidant and Anti-Inflammatory Properties of High-Density Lipoproteins in Microglial Cells. <i>Biomedicines</i> , 2021, 9, 1722.	1.4	5
14	Postprandial triglyceride-rich lipoproteins promote M1/M2 microglia polarization in a fatty-acid-dependent manner. <i>Journal of Nutritional Biochemistry</i> , 2020, 75, 108248.	1.9	20
15	Niacin and hyperlipidemia. , 2020, , 263-281.		3
16	Nutraceutical value of kiwicha ( <i>Amaranthus caudatus</i> L.). <i>Journal of Functional Foods</i> , 2020, 65, 103735.	1.6	52
17	Grape ( <i>Vitis vinifera</i> L.) Seed Oil: A Functional Food from the Winemaking Industry. <i>Foods</i> , 2020, 9, 1360.	1.9	67
18	Dietary Fatty Acids in Postprandial Triglyceride-Rich Lipoproteins Modulate Human Monocyte-Derived Dendritic Cell Maturation and Activation. <i>Nutrients</i> , 2020, 12, 3139.	1.7	9

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19	Hemp ( <i>Cannabis sativa</i> L.) Protein Hydrolysates Promote Anti-Inflammatory Response in Primary Human Monocytes. <i>Biomolecules</i> , 2020, 10, 803.	1.8	38
20	Evaluation of Anti-Inflammatory and Atheroprotective Properties of Wheat Gluten Protein Hydrolysates in Primary Human Monocytes. <i>Foods</i> , 2020, 9, 854.	1.9	18
21	Oleuropein and its peracetylated derivative negatively regulate osteoclastogenesis by controlling the expression of genes involved in osteoclast differentiation and function. <i>Food and Function</i> , 2020, 11, 4038-4048.	2.1	6
22	A lupine ( <i>Lupinus angustifolius</i> L.) peptide prevents non-alcoholic fatty liver disease in high-fat-diet-induced obese mice. <i>Food and Function</i> , 2020, 11, 2943-2952.	2.1	17
23	Characterization of bioactive compounds in defatted hempseed ( <i>Cannabis sativa</i> L.) by UHPLC-HRMS/MS and anti-inflammatory activity in primary human monocytes. <i>Food and Function</i> , 2020, 11, 4057-4066.	2.1	21
24	Monounsaturated Fatty Acids in a High-Fat Diet and Niacin Protect from White Fat Dysfunction in the Metabolic Syndrome. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1900425.	1.5	16
25	GPETAFLR, a biopeptide from <i>Lupinus angustifolius</i> L., protects against oxidative and inflammatory damage in retinal pigment epithelium cells. <i>Journal of Food Biochemistry</i> , 2019, 43, e12995.	1.2	10
26	Nutraceutical Extract from Dulse ( <i>Palmaria palmata</i> L.) Inhibits Primary Human Neutrophil Activation. <i>Marine Drugs</i> , 2019, 17, 610.	2.2	3
27	Unsaponifiable and phenolic fractions from virgin olive oil prevent neuroinflammation skewing microglia polarization toward M2 phenotype. <i>Journal of Functional Foods</i> , 2019, 62, 103543.	1.6	5
28	Resveratrol-enriched grape seed oil ( <i>Vitis vinifera</i> L.) protects from white fat dysfunction in obese mice. <i>Journal of Functional Foods</i> , 2019, 62, 103546.	1.6	15
29	Minor compounds from virgin olive oil attenuate LPS-induced inflammation via visfatin-related gene modulation on primary human monocytes. <i>Journal of Food Biochemistry</i> , 2019, 43, e12941.	1.2	13
30	GPETAFLR, an octapeptide isolated from <i>Lupinus angustifolius</i> L. protein hydrolysate, promotes the skewing to the M2 phenotype in human primary monocytes. <i>Food and Function</i> , 2019, 10, 3303-3311.	2.1	17
31	Neuroprotective protein hydrolysates from hemp ( <i>Cannabis sativa</i> L.) seeds. <i>Food and Function</i> , 2019, 10, 6732-6739.	2.1	43
32	Ginger rhizome enhances the anti-inflammatory and anti-nociceptive effects of paracetamol in an experimental mouse model of fibromyalgia. <i>Inflammopharmacology</i> , 2018, 26, 1093-1101.	1.9	29
33	Unsaponifiable fraction isolated from grape ( <i>Vitis vinifera</i> L.) seed oil attenuates oxidative and inflammatory responses in human primary monocytes. <i>Food and Function</i> , 2018, 9, 2517-2523.	2.1	22
34	A microRNA expression signature of the postprandial state in response to a high-saturated-fat challenge. <i>Journal of Nutritional Biochemistry</i> , 2018, 57, 45-55.	1.9	18
35	Effects of immediate-release niacin and dietary fatty acids on acute insulin and lipid status in individuals with metabolic syndrome. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2194-2200.	1.7	7
36	<i>Bifidobacterium pseudocatenulatum</i> CECT 7765 Ameliorates Neuroendocrine Alterations Associated with an Exaggerated Stress Response and Anhedonia in Obese Mice. <i>Molecular Neurobiology</i> , 2018, 55, 5337-5352.	1.9	61

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37	Diets supplemented with <i>Annona muricata</i> improve the symptoms of fibromyalgia. <i>PharmaNutrition</i> , 2018, 6, 81-84.	0.8	2
38	Virgin olive oil and its phenol fraction modulate monocyte/macrophage functionality: a potential therapeutic strategy in the treatment of systemic lupus erythematosus. <i>British Journal of Nutrition</i> , 2018, 120, 681-692.	1.2	27
39	GPETAFLR, a novel bioactive peptide from <i>Lupinus angustifolius</i> L. protein hydrolysate, reduces osteoclastogenesis. <i>Journal of Functional Foods</i> , 2018, 47, 299-303.	1.6	21
40	Postprandial dietary fatty acids regulate microglia M1/M2 polarization. Implications in neuroinflammation. Proceedings for Annual Meeting of the Japanese Pharmacological Society, 2018, WCP2018, PO3-4-21.	0.0	0
41	Effect of metabolites of hydroxytyrosol on protection against oxidative stress and inflammation in human endothelial cells. <i>Journal of Functional Foods</i> , 2017, 29, 238-247.	1.6	20
42	The effects of exogenous fatty acids and niacin on human monocyte macrophage plasticity. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600824.	1.5	17
43	Dietary fatty acids on aortic root calcification in mice with metabolic syndrome. <i>Food and Function</i> , 2017, 8, 1468-1474.	2.1	8
44	Leukocyte Overexpression of Intracellular NAMPT Attenuates Atherosclerosis by Regulating PPAR $\gamma$ -Dependent Monocyte Differentiation and Function. <i>Arteriosclerosis, Thrombosis, and Vascular Biology</i> , 2017, 37, 1157-1167.	1.1	31
45	Postprandial triglyceride-rich lipoproteins promote lipid accumulation and apolipoprotein B-48 receptor transcriptional activity in human circulating and murine bone marrow neutrophils in a fatty acid-dependent manner. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600879.	1.5	8
46	Tyrosol and its metabolites as antioxidative and anti-inflammatory molecules in human endothelial cells. <i>Food and Function</i> , 2017, 8, 2905-2914.	2.1	37
47	Exogenous fatty acids and niacin on acute prostaglandin D <sub>2</sub> production in human myeloid cells. <i>Journal of Nutritional Biochemistry</i> , 2017, 39, 22-31.	1.9	9
48	Niacin and its metabolites as master regulators of macrophage activation. <i>Journal of Nutritional Biochemistry</i> , 2017, 39, 40-47.	1.9	43
49	Fatty Acids on Osteoclastogenesis. , 2017, , .		0
50	Dietary fatty acids and lipoproteins on progression of age-related macular degeneration. <i>Grasas Y Aceites</i> , 2017, 68, 187.	0.3	2
51	Virgin Olive Oil and Hypertension. <i>Current Vascular Pharmacology</i> , 2016, 14, 323-329.	0.8	20
52	Acute effects of dietary fatty acids on osteoclastogenesis via RANKL/RANK/OPG system. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 2505-2513.	1.5	23
53	Postprandial dietary fatty acids exert divergent inflammatory responses in retinal-pigmented epithelium cells. <i>Food and Function</i> , 2016, 7, 1345-1353.	2.1	22
54	Niacin and olive oil promote skewing to the M2 phenotype in bone marrow-derived macrophages of mice with metabolic syndrome. <i>Food and Function</i> , 2016, 7, 2233-2238.	2.1	14

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55	Olive oil, compared to a saturated dietary fat, has a protective role on atherosclerosis in niacin-treated mice with metabolic syndrome. <i>Journal of Functional Foods</i> , 2016, 26, 557-564.	1.6	8
56	Olive oil and postprandial hyperlipidemia: implications for atherosclerosis and metabolic syndrome. <i>Food and Function</i> , 2016, 7, 4734-4744.	2.1	26
57	Mitraphylline inhibits lipopolysaccharide-mediated activation of primary human neutrophils. <i>Phytomedicine</i> , 2016, 23, 141-148.	2.3	11
58	Pharmacological Effects of Niacin on Acute Hyperlipemia. <i>Current Medicinal Chemistry</i> , 2016, 23, 2826-2835.	1.2	12
59	Validation of ethnopharmacological use as anti-inflammatory of a decoction from <i>Annona muricata</i> leaves. <i>Tropical Journal of Obstetrics and Gynaecology</i> , 2015, 12, 14.	0.3	11
60	Pharmacological effects of mitraphylline from <i>Uncaria tomentosa</i> in primary human monocytes: Skew toward M2 macrophages. <i>Journal of Ethnopharmacology</i> , 2015, 170, 128-135.	2.0	28
61	Validation and additional support for an experimental animal model of fibromyalgia. <i>Modern Rheumatology</i> , 2015, 25, 116-122.	0.9	15
62	Squalene targets pro- and anti-inflammatory mediators and pathways to modulate over-activation of neutrophils, monocytes and macrophages. <i>Journal of Functional Foods</i> , 2015, 14, 779-790.	1.6	73
63	The sterols isolated from evening primrose oil inhibit human colon adenocarcinoma cell proliferation and induce cell cycle arrest through upregulation of LXR. <i>Journal of Functional Foods</i> , 2015, 12, 64-69.	1.6	20
64	Phytochemical characterization of potential nutraceutical ingredients from Evening Primrose oil ( <i>Oenothera biennis</i> L.). <i>Phytochemistry Letters</i> , 2014, 8, 158-162.	0.6	46
65	Hemp ( <i>Cannabis sativa</i> L.) Seed Oil: Analytical and Phytochemical Characterization of the Unsaponifiable Fraction. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1105-1110.	2.4	147
66	Membrane composition and dynamics: A target of bioactive virgin olive oil constituents. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2014, 1838, 1638-1656.	1.4	110
67	Long-chain fatty alcohols from evening primrose oil inhibit the inflammatory response in murine peritoneal macrophages. <i>Journal of Ethnopharmacology</i> , 2014, 151, 131-136.	2.0	46
68	Dietary supplementation evening primrose oil improve symptoms of fibromyalgia syndrome. <i>Journal of Functional Foods</i> , 2013, 5, 1279-1287.	1.6	10
69	The sterols isolated from Evening Primrose oil modulate the release of proinflammatory mediators. <i>Phytomedicine</i> , 2012, 19, 1072-1076.	2.3	59