Marta FarrÃ s MaÃ±Ã©

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/2287240/publications.pdf

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26	1,193	430442	552369
papers	citations	18 h-index	26 g-index

26	26	26	2031
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Trimethylamine N-Oxide: A Link among Diet, Gut Microbiota, Gene Regulation of Liver and Intestine Cholesterol Homeostasis and HDL Function. International Journal of Molecular Sciences, 2018, 19, 3228.	1.8	138
2	Olive Oil Polyphenols Enhance High-Density Lipoprotein Function in Humans. Arteriosclerosis, Thrombosis, and Vascular Biology, 2014, 34, 2115-2119.	1.1	128
3	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
4	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
5	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
6	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
7	Olive Oil Polyphenols Decrease LDL Concentrations and LDL Atherogenicity in Men in a Randomized Controlled Trial. Journal of Nutrition, 2015, 145, 1692-1697.	1.3	73
8	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.	2.9	49
9	Modulation of the Gut Microbiota by Olive Oil Phenolic Compounds: Implications for Lipid Metabolism, Immune System, and Obesity. Nutrients, 2020, 12, 2200.	1.7	48
10	Complementary phenolâ€enriched olive oil improves HDL characteristics in hypercholesterolemic subjects. A randomized, doubleâ€blind, crossover, controlled trial. The VOHF study. Molecular Nutrition and Food Research, 2015, 59, 1758-1770.	1.5	43
11	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
12	Molecular Insights into the Mechanisms Underlying the Cholesterol- Lowering Effects of Phytosterols. Current Medicinal Chemistry, 2019, 26, 6704-6723.	1.2	40
13	Characterizing the metabolic phenotype of intestinal villus blunting in Zambian children with severe acute malnutrition and persistent diarrhea. PLoS ONE, 2018, 13, e0192092.	1.1	33
14	Cardiovascular Benefits of Phenolâ€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
15	Study of the Catabolism of Thyme Phenols Combining in Vitro Fermentation and Human Intervention. Journal of Agricultural and Food Chemistry, 2014, 62, 10954-10961.	2.4	29
16	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.	1.9	28
17	Beneficial effects of olive oil and Mediterranean diet on cancer physio-pathology and incidence. Seminars in Cancer Biology, 2021, 73, 178-195.	4.3	24
18	Olive oil phenolic compounds and high-density lipoprotein function. Current Opinion in Lipidology, 2016, 27, 47-53.	1.2	20

#	Article	IF	Citations
19	Impact of Phenolâ€Enriched Virgin Olive Oils on the Postprandial Levels of Circulating microRNAs Related to Cardiovascular Disease. Molecular Nutrition and Food Research, 2020, 64, e2000049.	1.5	20
20	Phenolâ€enriched olive oils modify paraoxonaseâ€related variables: A randomized, crossover, controlled trial. Molecular Nutrition and Food Research, 2017, 61, 1600932.	1.5	17
21	HDL-Related Mechanisms of Olive Oil Protection in Cardiovascular Disease. Current Vascular Pharmacology, 2012, 10, 392-409.	0.8	16
22	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, 1732.	1.7	16
23	Effects of Virgin Olive Oil and Phenol-Enriched Virgin Olive Oils on Lipoprotein Atherogenicity. Nutrients, 2020, 12, 601.	1.7	14
24	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.	1.6	12
25	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.	1.5	12
26	Phenol-Enriched Virgin Olive Oil Promotes Macrophage-Specific Reverse Cholesterol Transport In Vivo. Biomedicines, 2020, 8, 266.	1.4	9