Marta Farrà s Mañé

List of Publications by Year in descending order

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

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26 papers 1,193 citations

430442 18 h-index 26 g-index

26 all docs

26 docs citations

times ranked

26

2031 citing authors

#	Article	IF	Citations
1	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
2	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
3	Phenol-Enriched Virgin Olive Oil Promotes Macrophage-Specific Reverse Cholesterol Transport In Vivo. Biomedicines, 2020, 8, 266.	1.4	9
4	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
5	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
6	Effects of Virgin Olive Oil and Phenol-Enriched Virgin Olive Oils on Lipoprotein Atherogenicity. Nutrients, 2020, 12, 601.	1.7	14
7	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
8	Molecular Insights into the Mechanisms Underlying the Cholesterol- Lowering Effects of Phytosterols. Current Medicinal Chemistry, 2019, 26, 6704-6723.	1.2	40
9	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
10	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
11	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
12	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
13	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
14	Phenolâ€enriched olive oils modify paraoxonaseâ€related variables: A randomized, crossover, controlled trial. Molecular Nutrition and Food Research, 2017, 61, 1600932.	1.5	17
15	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
16	Olive oil phenolic compounds and high-density lipoprotein function. Current Opinion in Lipidology, 2016, 27, 47-53.	1.2	20
17	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
18	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

#	Article	IF	CITATIONS
19	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
20	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
21	Olive Oil Polyphenols Enhance High-Density Lipoprotein Function in Humans. Arteriosclerosis, Thrombosis, and Vascular Biology, 2014, 34, 2115-2119.	1.1	128
22	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
23	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
24	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
25	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
26	HDL-Related Mechanisms of Olive Oil Protection in Cardiovascular Disease. Current Vascular Pharmacology, 2012, 10, 392-409.	0.8	16