S Arranz

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/2591802/publications.pdf

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50 papers	4,093 citations	185998 28 h-index	214527 47 g-index
50 all docs	50 docs citations	50 times ranked	6492 citing authors

#	Article	IF	Citations
1	Updated methodology to determine antioxidant capacity in plant foods, oils and beverages: Extraction, measurement and expression of results. Food Research International, 2008, 41, 274-285.	2.9	517
2	Wine, Beer, Alcohol and Polyphenols on Cardiovascular Disease and Cancer. Nutrients, 2012, 4, 759-781.	1.7	390
3	Effects of Wine, Alcohol and Polyphenols on Cardiovascular Disease Risk Factors: Evidences from Human Studies. Alcohol and Alcoholism, 2013, 48, 270-277.	0.9	204
4	Virgin olive oil and nuts as key foods of the Mediterranean diet effects on inflammatory biomarkers related to atherosclerosis. Pharmacological Research, 2012, 65, 577-583.	3.1	190
5	Effects of grape antioxidant dietary fiber in cardiovascular disease risk factors. Nutrition, 2008, 24, 646-653.	1.1	188
6	Effects of red wine polyphenols and alcohol on glucose metabolism and the lipid profile: A randomized clinical trial. Clinical Nutrition, 2013, 32, 200-206.	2.3	178
7	High Contents of Nonextractable Polyphenols in Fruits Suggest That Polyphenol Contents of Plant Foods Have Been Underestimated. Journal of Agricultural and Food Chemistry, 2009, 57, 7298-7303.	2.4	166
8	Comparison between free radical scavenging capacity and oxidative stability of nut oils. Food Chemistry, 2008, 110, 985-990.	4.2	161
9	Differential effects of polyphenols and alcohol of red wine on the expression of adhesion molecules and inflammatory cytokines related to atherosclerosis: a randomized clinical trial. American Journal of Clinical Nutrition, 2012, 95, 326-334.	2.2	157
10	Nonextractable polyphenols, usually ignored, are the major part of dietary polyphenols: A study on the Spanish diet. Molecular Nutrition and Food Research, 2010, 54, 1646-1658.	1.5	143
11	Bioavailability of Phenolic Antioxidants Associated with Dietary Fiber: Plasma Antioxidant Capacity After Acute and Long-Term Intake in Humans. Plant Foods for Human Nutrition, 2009, 64, 102-107.	1.4	132
12	Proanthocyanidin content in foods is largely underestimated in the literature data: An approach to quantification of the missing proanthocyanidins. Food Research International, 2009, 42, 1381-1388.	2.9	125
13	Dietary Fiber Content and Associated Antioxidant Compounds in Roselle Flower (<i>Hibiscus) Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.4	119
14	Dealcoholized Red Wine Decreases Systolic and Diastolic Blood Pressure and Increases Plasma Nitric Oxide. Circulation Research, 2012, 111, 1065-1068.	2.0	117
15	Phenolic profiling of the skin, pulp and seeds of AlbariÃ±o grapes using hybrid quadrupole time-of-flight and triple-quadrupole mass spectrometry. Food Chemistry, 2014, 145, 874-882.	4.2	101
16	Analysis of polyphenols in cereals may be improved performing acidic hydrolysis: A study in wheat flour and wheat bran and cereals of the diet. Journal of Cereal Science, 2010, 51, 313-318.	1.8	100
17	Antioxidant capacity of walnut (Juglans regia L.): contribution of oil and defatted matter. European Food Research and Technology, 2008, 227, 425-431.	1.6	99
18	Effects of alcohol and polyphenols from beer on atherosclerotic biomarkers in high cardiovascular risk men: A randomized feeding trial. Nutrition, Metabolism and Cardiovascular Diseases, 2015, 25, 36-45.	1.1	98

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19	AÃ§aÃ-(Euterpe oleraceae) â€˜BRS ParÃ¡â€™: A tropical fruit source of antioxidant dietary fiber and high antioxidant capacity oil. Food Research International, 2011, 44, 2100-2106.	2.9	88
20	Anti-Inflammatory Effects of the Mediterranean Diet in the Early and Late Stages of Atheroma Plaque Development. Mediators of Inflammation, 2017, 2017, 1-12.	1.4	78
21	Cardioprotective effects of cocoa: Clinical evidence from randomized clinical intervention trials in humans. Molecular Nutrition and Food Research, 2013, 57, 936-947.	1.5	73
22	Dietary Polyphenols in the Prevention of Stroke. Oxidative Medicine and Cellular Longevity, 2017, 2017, 1-10.	1.9	66
23	Dietary Î±â€Linolenic Acid, Marine Ï‰â€3 Fatty Acids, and Mortality in a Population With High Fish Consumption: Findings From the PREvenciÃ³n con Dieta MEDiterrÃ¡nea (PREDIMED) Study. Journal of the American Heart Association, 2016, 5, .	1.6	60
24	Influence of olive oil on carotenoid absorption from tomato juice and effects on postprandial lipemia. Food Chemistry, 2015, 168, 203-210.	4.2	52
25	Tomato Sauce Enriched with Olive Oil Exerts Greater Effects on Cardiovascular Disease Risk Factors than Raw Tomato and Tomato Sauce: A Randomized Trial. Nutrients, 2016, 8, 170.	1.7	50
26	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
27	Altered Red Blood Cell Membrane Fatty Acid Profile in Cancer Patients. Nutrients, 2018, 10, 1853.	1.7	44
28	Changes in Phenolic Content of Tomato Products during Storage. Journal of Agricultural and Food Chemistry, 2011, 59, 9358-9365.	2.4	42
29	The non-alcoholic fraction of beer increases stromal cell derived factor 1 and the number of circulating endothelial progenitor cells in high cardiovascular risk subjects: A randomized clinical trial. Atherosclerosis, 2014, 233, 518-524.	0.4	32
30	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
31	Differences in the carotenoid content of ketchups and gazpachos through HPLC/ESI(Li⁺)â€MS/MS correlated with their antioxidant capacity. Journal of the Science of Food and Agriculture, 2012, 92, 2043-2049.	1.7	26
32	Stability of the Phenolic and Carotenoid Profile of Gazpachos during Storage. Journal of Agricultural and Food Chemistry, 2012, 60, 1981-1988.	2.4	21
33	transâ€Lycopene from tomato juice attenuates inflammatory biomarkers in human plasma samples: An intervention trial. Molecular Nutrition and Food Research, 2017, 61, 1600993.	1.5	21
34	New Insights into the Benefits of Polyphenols in Chronic Diseases. Oxidative Medicine and Cellular Longevity, 2017, 2017, 1-2.	1.9	21
35	Polyphenols excreted in urine as biomarkers of total polyphenol intake. Bioanalysis, 2012, 4, 2705-2713.	0.6	20
36	Gazpacho consumption is associated with lower blood pressure and reduced hypertension in a high cardiovascular risk cohort. Cross-sectional study of the PREDIMED trial. Nutrition, Metabolism and Cardiovascular Diseases, 2013, 23, 944-952.	1.1	20

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37	Fatty Acid Profile of Mature Red Blood Cell Membranes and Dietary Intake as a New Approach to Characterize Children with Overweight and Obesity. Nutrients, 2020, 12, 3446.	1.7	20
38	Prediction of Cardiovascular Disease by the Framinghamâ€REGICOR Equation in the Highâ€Risk PREDIMED Cohort: Impact of the Mediterranean Diet Across Different Risk Strata. Journal of the American Heart Association, 2017, 6, .	1.6	17
39	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
40	Understanding children's healthiness and hedonic perception of school meals via structured sorting. Appetite, 2020, 144, 104466.	1.8	11
41	Molecular Differences Based on Erythrocyte Fatty Acid Profile to Personalize Dietary Strategies between Adults and Children with Obesity. Metabolites, 2021, 11, 43.	1.3	11
42	Host-microbiome interactions in response to a high-saturated fat diet and fish-oil supplementation in zebrafish adult. Journal of Functional Foods, 2019, 60, 103416.	1.6	10
43	Potential of Erythrocyte Membrane Lipid Profile as a Novel Inflammatory Biomarker to Distinguish Metabolically Healthy Obesity in Children. Journal of Personalized Medicine, 2021, 11, 337.	1.1	10
44	Erythrocyte Membrane Nanomechanical Rigidity Is Decreased in Obese Patients. International Journal of Molecular Sciences, 2022, 23, 1920.	1.8	8
45	Critical Review on Fatty Acid-Based Food and Nutraceuticals as Supporting Therapy in Cancer. International Journal of Molecular Sciences, 2022, 23, 6030.	1.8	6
46	OBINTER: A Holistic Approach to Catalyse the Self-Management of Chronic Obesity. Sensors, 2020, 20, 5060.	2.1	5
47	Wine Polyphenols in the Management of Cardiovascular Risk Factors. , 2014, , 993-1006.		3
48	A Journey through ï‰-3 Supplements: Future Perspectives for Precision Nutrition. Journal of Food and Nutrition Research (Newark, Del), 2020, 8, 556-560.	0.1	1
49	Beer. , 2015, , 153-164.		0
50	CHAPTER 5. Dietary Sources and Intakes of Non-extractable Polyphenols. Food Chemistry, Function and Analysis, 0, , 68-87.	0.1	0