

S Arranz

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.

45
papers

3,222
citations

27
h-index

50
g-index

50
ext. papers

3,658
ext. citations

5.4
avg, IF

5
L-index

#	Paper	IF	Citations
45	Critical Review on Fatty Acid-Based Food and Nutraceuticals as Supporting Therapy in Cancer. <i>International Journal of Molecular Sciences</i> , 2022 , 23, 6030	6.3	2
44	Potential of Erythrocyte Membrane Lipid Profile as a Novel Inflammatory Biomarker to Distinguish Metabolically Healthy Obesity in Children. <i>Journal of Personalized Medicine</i> , 2021 , 11,	3.6	5
43	Molecular Differences Based on Erythrocyte Fatty Acid Profile to Personalize Dietary Strategies between Adults and Children with Obesity. <i>Metabolites</i> , 2021 , 11,	5.6	3
42	Fatty Acid Profile of Mature Red Blood Cell Membranes and Dietary Intake as a New Approach to Characterize Children with Overweight and Obesity. <i>Nutrients</i> , 2020 , 12,	6.7	8
41	Modulation of the Gut Microbiota by Olive Oil Phenolic Compounds: Implications for Lipid Metabolism, Immune System, and Obesity. <i>Nutrients</i> , 2020 , 12,	6.7	29
40	Understanding children's healthiness and hedonic perception of school meals via structured sorting. <i>Appetite</i> , 2020 , 144, 104466	4.5	8
39	Host-microbiome interactions in response to a high-saturated fat diet and fish-oil supplementation in zebrafish adult. <i>Journal of Functional Foods</i> , 2019 , 60, 103416	5.1	6
38	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
37	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
36	Altered Red Blood Cell Membrane Fatty Acid Profile in Cancer Patients. <i>Nutrients</i> , 2018 , 10,	6.7	26
35	Prediction of Cardiovascular Disease by the Framingham-REGICOR Equation in the High-Risk PREDIMED Cohort: Impact of the Mediterranean Diet Across Different Risk Strata. <i>Journal of the American Heart Association</i> , 2017 , 6,	6	11
34	Anti-Inflammatory Effects of the Mediterranean Diet in the Early and Late Stages of Atheroma Plaque Development. <i>Mediators of Inflammation</i> , 2017 , 2017, 3674390	4.3	53
33	Dietary Polyphenols in the Prevention of Stroke. <i>Oxidative Medicine and Cellular Longevity</i> , 2017 , 2017, 7467962	6.7	45
32	trans-Lycopene from tomato juice attenuates inflammatory biomarkers in human plasma samples: An intervention trial. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600993	5.9	14
31	Dietary α -Linolenic Acid, Marine Ω 3 Fatty Acids, and Mortality in a Population With High Fish Consumption: Findings From the PREvenci3n con Dieta MEDiterr3nea (PREDIMED) Study. <i>Journal of the American Heart Association</i> , 2016 , 5,	6	48
30	Tomato Sauce Enriched with Olive Oil Exerts Greater Effects on Cardiovascular Disease Risk Factors than Raw Tomato and Tomato Sauce: A Randomized Trial. <i>Nutrients</i> , 2016 , 8, 170	6.7	40
29	Influence of olive oil on carotenoid absorption from tomato juice and effects on postprandial lipemia. <i>Food Chemistry</i> , 2015 , 168, 203-10	8.5	39

28	Effects of alcohol and polyphenols from beer on atherosclerotic biomarkers in high cardiovascular risk men: a randomized feeding trial. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2015 , 25, 36-45	4.5	70
27	Beer 2015 , 153-164		
26	Wine Polyphenols in the Management of Cardiovascular Risk Factors 2014 , 993-1006		3
25	Phenolic profiling of the skin, pulp and seeds of Albariño grapes using hybrid quadrupole time-of-flight and triple-quadrupole mass spectrometry. <i>Food Chemistry</i> , 2014 , 145, 874-82	8.5	89
24	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. <i>Atherosclerosis</i> , 2014 , 233, 518-524	3.1	20
23	Effects of wine, alcohol and polyphenols on cardiovascular disease risk factors: evidences from human studies. <i>Alcohol and Alcoholism</i> , 2013 , 48, 270-7	3.5	162
22	Gazpacho consumption is associated with lower blood pressure and reduced hypertension in a high cardiovascular risk cohort. Cross-sectional study of the PREDIMED trial. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2013 , 23, 944-52	4.5	15
21	Effects of red wine polyphenols and alcohol on glucose metabolism and the lipid profile: a randomized clinical trial. <i>Clinical Nutrition</i> , 2013 , 32, 200-6	5.9	135
20	Cardioprotective effects of cocoa: clinical evidence from randomized clinical intervention trials in humans. <i>Molecular Nutrition and Food Research</i> , 2013 , 57, 936-47	5.9	65
19	Stability of the phenolic and carotenoid profile of gazpachos during storage. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 1981-8	5.7	14
18	Wine, beer, alcohol and polyphenols on cardiovascular disease and cancer. <i>Nutrients</i> , 2012 , 4, 759-81	6.7	299
17	Virgin olive oil and nuts as key foods of the Mediterranean diet effects on inflammatory biomarkers related to atherosclerosis. <i>Pharmacological Research</i> , 2012 , 65, 577-83	10.2	151
16	Differences in the carotenoid content of ketchups and gazpachos through HPLC/ESI(Li+) -MS/MS correlated with their antioxidant capacity. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 2043-9	4.3	23
15	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. <i>American Journal of Clinical Nutrition</i> , 2012 , 95, 326-34	7	126
14	Polyphenols excreted in urine as biomarkers of total polyphenol intake. <i>Bioanalysis</i> , 2012 , 4, 2705-13	2.1	18
13	Dealcoholized red wine decreases systolic and diastolic blood pressure and increases plasma nitric oxide: short communication. <i>Circulation Research</i> , 2012 , 111, 1065-8	15.7	98
12	AB[(Euterpe oleraceae) BRS Par[tropical fruit source of antioxidant dietary fiber and high antioxidant capacity oil. <i>Food Research International</i> , 2011 , 44, 2100-2106	7	71
11	Changes in phenolic content of tomato products during storage. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9358-65	5.7	34

10	Analysis of polyphenols in cereals may be improved performing acidic hydrolysis: A study in wheat flour and wheat bran and cereals of the diet. <i>Journal of Cereal Science</i> , 2010 , 51, 313-318	3.8	79
9	Nonextractable polyphenols, usually ignored, are the major part of dietary polyphenols: a study on the Spanish diet. <i>Molecular Nutrition and Food Research</i> , 2010 , 54, 1646-58	5.9	122
8	Bioavailability of phenolic antioxidants associated with dietary fiber: plasma antioxidant capacity after acute and long-term intake in humans. <i>Plant Foods for Human Nutrition</i> , 2009 , 64, 102-7	3.9	105
7	Proanthocyanidin content in foods is largely underestimated in the literature data: An approach to quantification of the missing proanthocyanidins. <i>Food Research International</i> , 2009 , 42, 1381-1388	7	107
6	High contents of nonextractable polyphenols in fruits suggest that polyphenol contents of plant foods have been underestimated. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7298-303	5.7	138
5	Effects of grape antioxidant dietary fiber in cardiovascular disease risk factors. <i>Nutrition</i> , 2008 , 24, 646-538	4.8	165
4	Updated methodology to determine antioxidant capacity in plant foods, oils and beverages: Extraction, measurement and expression of results. <i>Food Research International</i> , 2008 , 41, 274-285	7	426
3	Antioxidant capacity of walnut (<i>Juglans regia</i> L.): contribution of oil and defatted matter. <i>European Food Research and Technology</i> , 2008 , 227, 425-431	3.4	83
2	Comparison between free radical scavenging capacity and oxidative stability of nut oils. <i>Food Chemistry</i> , 2008 , 110, 985-90	8.5	137
1	Dietary fiber content and associated antioxidant compounds in Roselle flower (<i>Hibiscus sabdariffa</i> L.) beverage. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7886-90	5.7	89