Maria Carmen Garca-Parrilla

List of Publications by Year in Descending Order

100 papers	4,683 citations	35 h-index	66 g-index
105 ext. papers	5,259 ext. citations	5.8 avg, IF	5.51 L-index

#	Paper	IF	Citations
100	SAlBi educa (Tailored Nutrition App for Improving Dietary Habits): Initial Evaluation of Usability.. *Frontiers in Nutrition*, **2022**, 9, 782430	6.2	1
99	Short-Term Pilot Study to Evaluate the Impact of Salbi Educa Nutrition App in Macronutrients Intake and Adherence to the Mediterranean Diet: Randomized Controlled Trial. *Nutrients*, **2022**, 14, 2061	6.7	1
98	Isotopic labelling-based analysis elucidates biosynthesis pathways in Saccharomyces cerevisiae for Melatonin, Serotonin and Hydroxytyrosol formation. *Food Chemistry*, **2021**, 374, 131742	8.5	3
97	Occurrence of melatonin and indolic compounds derived from l-tryptophan yeast metabolism in fermented wort and commercial beers. *Food Chemistry*, **2020**, 331, 127192	8.5	2
96	Anthocyanins in Blueberries Grown in Hot Climate Exert Strong Antioxidant Activity and May Be Effective against Urinary Tract Bacteria. *Antioxidants*, **2020**, 9,	7.1	7
95	Chemical hazards in grapes and wine, climate change and challenges to face. *Food Chemistry*, **2020**, 314, 126222	8.5	26
94	Strawberry **2020**, 281-300		
93	Factors influencing the production of the antioxidant hydroxytyrosol during alcoholic fermentation: Yeast strain, initial tyrosine concentration and initial must. *LWT - Food Science and Technology*, **2020**, 130, 109631	5.4	3
92	Microglia-mediated neuroinflammation and Mediterranean diet **2020**, 347-356		1
91	New Insights into the Exploitation of L. cv. Aglianico Leaf Extracts for Nutraceutical Purposes. *Antioxidants*, **2020**, 9,	7.1	7
90	Melatonin, protocatechuic acid and hydroxytyrosol effects on vitagenes system against alpha-synuclein toxicity. *Food and Chemical Toxicology*, **2019**, 134, 110817	4.7	17
89	and Intra- and Extra-Cellular Aromatic Amino Acids Metabolism. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 7942-7953	5.7	13
88	Efficiency of three intracellular extraction methods in the determination of metabolites related to tryptophan and tyrosine in winemaking yeasts metabolism by LC-HRMS. *Food Chemistry*, **2019**, 297, 124924	8.5	3
87	Inhibition of VEGFR-2 Phosphorylation and Effects on Downstream Signaling Pathways in Cultivated Human Endothelial Cells by Stilbenes from Vitis Spp. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 3909-3918	5.7	11
86	Anti-VEGF Signalling Mechanism in HUVECs by Melatonin, Serotonin, Hydroxytyrosol and Other Bioactive Compounds. *Nutrients*, **2019**, 11,	6.7	7
85	Hydroxytyrosol Decreases LPS- and -Synuclein-Induced Microglial Activation In Vitro. *Antioxidants*, **2019**, 9,	7.1	11
84	Intracellular biosynthesis of melatonin and other indolic compounds in Saccharomyces and non-Saccharomyces wine yeasts. *European Food Research and Technology*, **2019**, 245, 1553-1560	3.4	11

83	Time course of l-tryptophan metabolites when fermenting natural grape musts: effect of inoculation treatments and cultivar on the occurrence of melatonin and related indolic compounds. *Australian Journal of Grape and Wine Research*, **2019**, 25, 92-100	2.4	14
82	Determination of hydroxytyrosol produced by winemaking yeasts during alcoholic fermentation using a validated UHPLC-HRMS method. *Food Chemistry*, **2018**, 242, 345-351	8.5	16
81	In Vitro Effects of Serotonin, Melatonin, and Other Related Indole Compounds on Amyloid- Kinetics and Neuroprotection. *Molecular Nutrition and Food Research*, **2018**, 62, 1700383	5.9	22
80	Phenolic Compounds Characteristic of the Mediterranean Diet in Mitigating Microglia-Mediated Neuroinflammation. *Frontiers in Cellular Neuroscience*, **2018**, 12, 373	6.1	57
79	Protective effects of hydroxytyrosol against synuclein toxicity on PC12 cells and fibril formation. *Food and Chemical Toxicology*, **2018**, 120, 41-49	4.7	15
78	Effect of Gluconic Acid Submerged Fermentation of Strawberry Pur on Amino Acids and Biogenic Amines Profile. *Journal of Food Processing and Preservation*, **2017**, 41, e12787	2.1	4
77	Influence of Fermentation Process on the Anthocyanin Composition of Wine and Vinegar Elaborated from Strawberry. *Journal of Food Science*, **2017**, 82, 364-372	3.4	23
76	Comparative assessment of software for non-targeted data analysis in the study of volatile fingerprint changes during storage of a strawberry beverage. *Journal of Chromatography A*, **2017**, 1522, 70-77	4.5	5
75	Vinegars and Other Fermented Condiments **2017**, 577-591		5
74	Evaluation of biogenic amines profile in opened wine bottles: Effect of storage conditions. *Journal of Food Composition and Analysis*, **2017**, 63, 139-147	4.1	14
73	Melatonin and derived l-tryptophan metabolites produced during alcoholic fermentation by different wine yeast strains. *Food Chemistry*, **2017**, 217, 431-437	8.5	46
72	Inhibition of VEGF-Induced VEGFR-2 Activation and HUVEC Migration by Melatonin and Other Bioactive Indolic Compounds. *Nutrients*, **2017**, 9,	6.7	36
71	Quality control and determination of melatonin in food supplements. *Journal of Food Composition and Analysis*, **2016**, 45, 80-86	4.1	22
70	Changes in orange juice (poly)phenol composition induced by controlled alcoholic fermentation. *Analytical Methods*, **2016**, 8, 8151-8164	3.2	6
69	Determination of Nonanthocyanin Phenolic Compounds Using High-Resolution Mass Spectrometry (UHPLC-Orbitrap-MS/MS) and Impact of Storage Conditions in a Beverage Made from Strawberry by Fermentation. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 1367-76	5.7	17
68	Impact of preharvest and postharvest treatment combinations on increase of stilbene content in grape. *Oeno One*, **2016**, 47, 203	3.3	4
67	Influence of storage conditions on the anthocyanin profile and colour of an innovative beverage elaborated by gluconic fermentation of strawberry. *Journal of Functional Foods*, **2016**, 23, 198-209	5.1	14
66	Effects of gluconic and alcoholic fermentation on anthocyanin composition and antioxidant activity of beverages made from strawberry. *LWT - Food Science and Technology*, **2016**, 69, 382-389	5.4	16

65	Validation of an Analytical Method to Determine Melatonin and Compounds Related to l-Tryptophan Metabolism Using UHPLC/HRMS. *Food Analytical Methods*, **2016**, 9, 3327-3336	3.4	20
64	Protocatechuic Acid: Inhibition of Fibril Formation, Destabilization of Preformed Fibrils of Amyloid-β and α-Synuclein, and Neuroprotection. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 7722-7732	5.7	48
63	Reported foodborne outbreaks due to fresh produce in the United States and European Union: trends and causes. *Foodborne Pathogens and Disease*, **2015**, 12, 32-8	3.8	381
62	Impact of gluconic fermentation of strawberry using acetic acid bacteria on amino acids and biogenic amines profile. *Food Chemistry*, **2015**, 178, 221-8	8.5	14
61	Composition of nonanthocyanin polyphenols in alcoholic-fermented strawberry products using LC-MS (QTRAP), high-resolution MS (UHPLC-Orbitrap-MS), LC-DAD, and antioxidant activity. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 2041-51	5.7	41
60	Melatonin and Other Tryptophan Metabolites Produced by Yeasts: Implications in Cardiovascular and Neurodegenerative Diseases. *Frontiers in Microbiology*, **2015**, 6, 1565	5.7	17
59	Non-anthocyanin phenolic compounds and antioxidant activity of beverages obtained by gluconic fermentation of strawberry. *Innovative Food Science and Emerging Technologies*, **2014**, 26, 469-481	6.8	14
58	Phenolic composition of vinegars over an accelerated aging process using different wood species (acacia, cherry, chestnut, and oak): effect of wood toasting. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 4369-76	5.7	13
57	Effects of the strawberry (Fragaria ananassa) puré elaboration process on non-anthocyanin phenolic composition and antioxidant activity. *Food Chemistry*, **2014**, 164, 104-12	8.5	30
56	Acetic acid bacteria and the production and quality of wine vinegar. *Scientific World Journal, The*, **2014**, 2014, 394671	2.2	59
55	Bioactive compounds derived from the yeast metabolism of aromatic amino acids during alcoholic fermentation. *BioMed Research International*, **2014**, 2014, 898045	3	43
54	Preharvest methyl jasmonate and postharvest UVC treatments: increasing stilbenes in wine. *Journal of Food Science*, **2014**, 79, C310-7	3.4	26
53	Alcoholic fermentation induces melatonin synthesis in orange juice. *Journal of Pineal Research*, **2014**, 56, 31-8	10.4	50
52	Influence of the production process of strawberry industrial purees on free and glycosidically bound aroma compounds. *Innovative Food Science and Emerging Technologies*, **2014**, 26, 381-388	6.8	9
51	Melatonin is formed during winemaking at safe levels of biogenic amines. *Food and Chemical Toxicology*, **2013**, 57, 140-6	4.7	20
50	Terroir and variety: Two key factors for obtaining stilbene-enriched grapes. *Journal of Food Composition and Analysis*, **2013**, 31, 191-198	4.1	22
49	A survey of biogenic amines in vinegars. *Food Chemistry*, **2013**, 141, 2713-9	8.5	32
48	Functional Grapes **2013**, 2581-2615		1

47	Production of melatonin by Saccharomyces strains under growth and fermentation conditions. *Journal of Pineal Research*, **2012**, 53, 219-24	10.4	67
46	Isorhapontigenin: a novel bioactive stilbene from wine grapes. *Food Chemistry*, **2012**, 135, 1353-9	8.5	45
45	Intake of alcohol-free red wine modulates antioxidant enzyme activities in a human intervention study. *Pharmacological Research*, **2012**, 65, 609-14	10.2	46
44	Comparative evaluation of the antioxidant activity of melatonin and related indoles. *Journal of Food Composition and Analysis*, **2012**, 28, 16-22	4.1	25
43	Bioactive compounds in wine: Resveratrol, hydroxytyrosol and melatonin: A review. *Food Chemistry*, **2012**, 130, 797-813	8.5	246
42	Stability, antioxidant activity and phenolic composition of commercial and reverse osmosis obtained dealcoholised wines. *LWT - Food Science and Technology*, **2011**, 44, 1369-1375	5.4	15
41	Phenolic Compounds as Markers for the Authentication of Sherry Vinegars: A Foresight for High Quality Vinegars Characterization. *ACS Symposium Series*, **2011**, 201-213	0.4	3
40	Melatonin is synthesised by yeast during alcoholic fermentation in wines. *Food Chemistry*, **2011**, 126, 1608-13	8.5	92
39	Determination of the melatonin content of different varieties of tomatoes (Lycopersicon esculentum) and strawberries (Fragariaananassa). *Food Chemistry*, **2011**, 127, 1329-34	8.5	105
38	Melatonin: A new bioactive compound in wine. *Journal of Food Composition and Analysis*, **2011**, 24, 603-608	4.1	89
37	DESCRIPTIVE SENSORY ANALYSIS OF WINE VINEGAR: TASTING PROCEDURE AND RELIABILITY OF NEW ATTRIBUTES. *Journal of Sensory Studies*, **2010**, 25, 216-230	2.2	24
36	Anthocyanin composition in Cabernet Sauvignon red wine vinegar obtained by submerged acetification. *Food Research International*, **2010**, 43, 1577-1584	7	23
35	Effect of wood on the phenolic profile and sensory properties of wine vinegars during ageing. *Journal of Food Composition and Analysis*, **2010**, 23, 175-184	4.1	33
34	Isolation, identification, and antioxidant activity of anthocyanin compounds in Camarosa strawberry. *Food Chemistry*, **2010**, 123, 574-582	8.5	85
33	Analysis of melatonin in foods. *Journal of Food Composition and Analysis*, **2009**, 22, 177-183	4.1	43
32	Improvement of Wine Vinegar Elaboration and Quality Analysis: Instrumental and Human Sensory Evaluation. *Food Reviews International*, **2009**, 25, 142-156	5.5	10
31	(+)-Dihydrorobinetin: a marker of vinegar aging in acacia (Robinia pseudoacacia) wood. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 9551-4	5.7	20
30	Changes in antioxidant endogenous enzymes (activity and gene expression levels) after repeated red wine intake. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 6578-83	5.7	48

29	Jerez Vinegar **2009**, 179-195		5
28	Antioxidant activity of phenolic compounds: from in vitro results to in vivo evidence. *Critical Reviews in Food Science and Nutrition*, **2008**, 48, 649-71	11.5	234
27	Simulated digestion and antioxidant activity of red wine fractions separated by high speed countercurrent chromatography. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 8879-84	5.7	29
26	Antioxidant compounds and antioxidant activity in acerola (Malpighia emarginata DC.) fruits and derivatives. *Journal of Food Composition and Analysis*, **2008**, 21, 282-290	4.1	107
25	The phenolic composition of red wine vinegar produced in barrels made from different woods. *Food Chemistry*, **2008**, 109, 606-615	8.5	68
24	Different radical scavenging tests in virgin olive oil and their relation to the total phenol content. *Analytica Chimica Acta*, **2007**, 593, 103-7	6.6	120
23	Radical scavenging ability of polyphenolic compounds towards DPPH free radical. *Talanta*, **2007**, 71, 2306-12	6.2	567
22	Repeated red wine consumption and changes on plasma antioxidant capacity and endogenous antioxidants (uric acid and protein thiol groups). *Journal of Agricultural and Food Chemistry*, **2007**, 55, 9713-8	5.7	17
21	Acute intake of red wine does not affect antioxidant enzymes activities in human subjects. *International Journal for Vitamin and Nutrition Research*, **2006**, 76, 291-8	1.7	2
20	Determination of the phenolic composition of sherry and table white wines by liquid chromatography and their relation with antioxidant activity. *Analytica Chimica Acta*, **2006**, 563, 101-108	6.6	82
19	Influence of enological practices on the antioxidant activity of wines. *Food Chemistry*, **2006**, 95, 394-404	8.5	87
18	Antioxidant capacity of plasma after red wine intake in human volunteers. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 5024-9	5.7	42
17	Industrial vinegar clarification by cross-flow microfiltration: effect on colour and polyphenol content. *Journal of Food Engineering*, **2005**, 68, 133-136	6	24
16	Comparison of antioxidant activity of wine phenolic compounds and metabolites in vitro. *Analytica Chimica Acta*, **2005**, 538, 391-398	6.6	147
15	Comparison of different sample preparation treatments for the analysis of wine phenolic compounds in human plasma by reversed phase high-performance liquid chromatography. *Analytica Chimica Acta*, **2004**, 502, 49-55	6.6	29
14	Antioxidant activity of wines and relation with their polyphenolic composition. *Analytica Chimica Acta*, **2004**, 513, 113-118	6.6	184
13	The antioxidant activity of wines determined by the ABTS(+) method: influence of sample dilution and time. *Talanta*, **2004**, 64, 501-9	6.2	86
12	SENSORY EVALUATION OF SHERRY WINE VINEGAR. *Journal of Sensory Studies*, **2002**, 17, 133-144	2.2	29

11	Evolution of the aroma profile of sherry wine vinegars during an experimental aging in wood. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 3173-8	5.7	53
10	Evolution of phenolic compounds during an experimental aging in wood of Sherry vinegar. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 7053-61	5.7	48
9	Wine vinegar: technology, authenticity and quality evaluation. *Trends in Food Science and Technology*, **2002**, 13, 12-21	15.3	145
8	Changes in phenolic composition of wines submitted to in vitro dissolution tests. *Food Chemistry*, **2001**, 73, 11-16	8.5	17
7	Sherry wine vinegar: physicochemical changes during the acetification process. *Journal of the Science of Food and Agriculture*, **2001**, 81, 611-619	4.3	32
6	Set Up and Optimization of a Laboratory Scale Fermentor for the Production of Wine Vinegar. *Journal of the Institute of Brewing*, **2000**, 106, 215-220	2	15
5	Sherry wine vinegars: phenolic composition changes during aging. *Food Research International*, **1999**, 32, 433-440	7	84
4	Measurement of Wine VinegarsSColor: Application of the Characteristic Vector Method. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 4238-4241	5.7	6
3	Differentiation of Wine Vinegars Based on Phenolic Composition. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 3487-3492	5.7	62
2	Spectrophotometric determination of total procyanidins in wine vinegars. *Talanta*, **1997**, 44, 119-23	6.2	15
1	Separation and identification of phenolic acids in wine vinegars by HPLC. *Food Chemistry*, **1994**, 50, 313-315	3.5	27