

Francisco A Tomas-Barberan

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385
papers

31,635
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99
h-index

163
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398
ext. papers

35,403
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5
avg, IF

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L-index

#	Paper	IF	Citations
385	Antioxidant activity of pomegranate juice and its relationship with phenolic composition and processing. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 4581-9	5.7	1626
384	Flavonoids in food and their health benefits. <i>Plant Foods for Human Nutrition</i> , 2004 , 59, 113-22	3.9	951
383	Interaction between phenolics and gut microbiota: role in human health. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 6485-501	5.7	849
382	Phenolic compounds and related enzymes as determinants of quality in fruits and vegetables. <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 853-876	4.3	738
381	Nutraceuticals: facts and fiction. <i>Phytochemistry</i> , 2007 , 68, 2986-3008	4	581
380	Antioxidant capacities, phenolic compounds, carotenoids, and vitamin C contents of nectarine, peach, and plum cultivars from California. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 4976-82	5.7	553
379	HPLC-DAD-ESIMS analysis of phenolic compounds in nectarines, peaches, and plums. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 4748-60	5.7	510
378	Stability of polyphenols in chokeberry (<i>Aronia melanocarpa</i>) subjected to in vitro gastric and pancreatic digestion. <i>Food Chemistry</i> , 2007 , 102, 865-874	8.5	366
377	Characterisation of polyphenols and antioxidant properties of five lettuce varieties and escarole. <i>Food Chemistry</i> , 2008 , 108, 1028-38	8.5	358
376	The effects of polyphenols and other bioactives on human health. <i>Food and Function</i> , 2019 , 10, 514-528	6.1	348
375	Characterization and quantitation of antioxidant constituents of sweet pepper (<i>Capsicum annuum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 3861-9	5.7	342
374	Metabolism of antioxidant and chemopreventive ellagitannins from strawberries, raspberries, walnuts, and oak-aged wine in humans: identification of biomarkers and individual variability. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 227-35	5.7	325
373	The dietary hydrolysable tannin punicalagin releases ellagic acid that induces apoptosis in human colon adenocarcinoma Caco-2 cells by using the mitochondrial pathway. <i>Journal of Nutritional Biochemistry</i> , 2006 , 17, 611-25	6.3	323
372	Resveratrol and clinical trials: the crossroad from in vitro studies to human evidence. <i>Current Pharmaceutical Design</i> , 2013 , 19, 6064-93	3.3	321
371	The gut microbiota: A key factor in the therapeutic effects of (poly)phenols. <i>Biochemical Pharmacology</i> , 2017 , 139, 82-93	6	319
370	Anti-inflammatory properties of a pomegranate extract and its metabolite urolithin-A in a colitis rat model and the effect of colon inflammation on phenolic metabolism. <i>Journal of Nutritional Biochemistry</i> , 2010 , 21, 717-25	6.3	319
369	Biological significance of urolithins, the gut microbial ellagic Acid-derived metabolites: the evidence so far. <i>Evidence-based Complementary and Alternative Medicine</i> , 2013 , 2013, 270418	2.3	297

368	Effect of postharvest storage and processing on the antioxidant constituents (flavonoids and vitamin C) of fresh-cut spinach. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 2213-7	5.7	297
367	The potent in vitro antioxidant ellagitannins from pomegranate juice are metabolised into bioavailable but poor antioxidant hydroxy-6H-dibenzopyran-6-one derivatives by the colonic microflora of healthy humans. <i>European Journal of Nutrition</i> , 2004 , 43, 205-20	5.2	288
366	Flavanones, chalcones and dihydrochalcones: nature, occurrence and dietary burden. <i>Journal of the Science of Food and Agriculture</i> , 2000 , 80, 1073-1080	4.3	283
365	Evaluation of the bioavailability and metabolism in the rat of punicalagin, an antioxidant polyphenol from pomegranate juice. <i>European Journal of Nutrition</i> , 2003 , 42, 18-28	5.2	265
364	Ellagitannins, ellagic acid and vascular health. <i>Molecular Aspects of Medicine</i> , 2010 , 31, 513-39	16.7	260
363	One-year supplementation with a grape extract containing resveratrol modulates inflammatory-related microRNAs and cytokines expression in peripheral blood mononuclear cells of type 2 diabetes and hypertensive patients with coronary artery disease. <i>Pharmacological Research</i> , 2013 , 72, 68-82	10.2	259
362	Iberian pig as a model to clarify obscure points in the bioavailability and metabolism of ellagitannins in humans. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10476-85	5.7	248
361	Effect of a low dose of dietary resveratrol on colon microbiota, inflammation and tissue damage in a DSS-induced colitis rat model. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 2211-20	5.7	240
360	Varietal differences among the polyphenol profiles of seven table grape cultivars studied by LC-DAD-MS-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 5691-6	5.7	235
359	Effect of processing and storage on the antioxidant ellagic acid derivatives and flavonoids of red raspberry (<i>Rubus idaeus</i>) jams. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 3651-5	5.7	227
358	Urolithins, the rescue of "old" metabolites to understand a "new" concept: Metabotypes as a nexus among phenolic metabolism, microbiota dysbiosis, and host health status. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1500901	5.9	221
357	Ellagic acid metabolism by human gut microbiota: consistent observation of three urolithin phenotypes in intervention trials, independent of food source, age, and health status. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 6535-8	5.7	218
356	Dietary hydroxybenzoic acid derivatives: nature, occurrence and dietary burden. <i>Journal of the Science of Food and Agriculture</i> , 2000 , 80, 1024-1032	4.3	206
355	Urolithins, ellagic acid-derived metabolites produced by human colonic microflora, exhibit estrogenic and antiestrogenic activities. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 1611-20	5.7	204
354	Repeated oral administration of high doses of the pomegranate ellagitannin punicalagin to rats for 37 days is not toxic. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 3493-501	5.7	204
353	HPLC flavonoid profiles as markers for the botanical origin of European unifloral honeys. <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 485-496	4.3	202
352	In vitro availability of flavonoids and other phenolics in orange juice. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 1035-41	5.7	200
351	Identification of urolithin a as a metabolite produced by human colon microflora from ellagic acid and related compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5571-6	5.7	198

350	Interactions of gut microbiota with dietary polyphenols and consequences to human health. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , 2016 , 19, 471-476	3.8	191
349	One-year consumption of a grape nutraceutical containing resveratrol improves the inflammatory and fibrinolytic status of patients in primary prevention of cardiovascular disease. <i>American Journal of Cardiology</i> , 2012 , 110, 356-63	3	190
348	HPLC-MS analysis of proanthocyanidin oligomers and other phenolics in 15 strawberry cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 3916-26	5.7	188
347	A new process to develop a cocoa powder with higher flavonoid monomer content and enhanced bioavailability in healthy humans. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 3926-35	5.7	188
346	Artichoke (<i>Cynara scolymus</i> L.) byproducts as a potential source of health-promoting antioxidant phenolics. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 3458-64	5.7	188
345	Effect of postharvest ultraviolet irradiation on resveratrol and other phenolics of cv. Napoleon table grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 4606-12	5.7	177
344	Health-promoting compounds in broccoli as influenced by refrigerated transport and retail sale period. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 3029-34	5.7	176
343	Flavonoids, phenolic acids and abscisic acid in Australian and New Zealand <i>Leptospermum</i> honeys. <i>Food Chemistry</i> , 2003 , 81, 159-168	8.5	172
342	The flavonoid glycosides and procyanidin composition of Deglet Noor dates (<i>Phoenix dactylifera</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 2405-11	5.7	171
341	Glucosinolates and vitamin C content in edible parts of broccoli florets after domestic cooking. <i>European Food Research and Technology</i> , 2002 , 215, 310-316	3.4	170
340	Characterization of C-glycosyl flavones O-glycosylated by liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2007 , 1161, 214-23	4.5	169
339	Minimal processing for healthy traditional foods. <i>Trends in Food Science and Technology</i> , 2006 , 17, 513-519	5.3	168
338	Characterisation of flavonols in broccoli (<i>Brassica oleracea</i> L. var. <i>italica</i>) by liquid chromatography-uV diode-array detection-electrospray ionisation mass spectrometry. <i>Journal of Chromatography A</i> , 2004 , 1054, 181-93	4.5	164
337	Grape resveratrol increases serum adiponectin and downregulates inflammatory genes in peripheral blood mononuclear cells: a triple-blind, placebo-controlled, one-year clinical trial in patients with stable coronary artery disease. <i>Cardiovascular Drugs and Therapy</i> , 2013 , 27, 37-48	3.9	159
336	Alternative method for gas chromatography-mass spectrometry analysis of short-chain fatty acids in faecal samples. <i>Journal of Separation Science</i> , 2012 , 35, 1906-13	3.4	156
335	An in vitro method to simulate phenolic compound release from the food matrix in the gastrointestinal tract. <i>European Food Research and Technology</i> , 2002 , 214, 155-159	3.4	156
334	NF-kappaB-dependent anti-inflammatory activity of urolithins, gut microbiota ellagic acid-derived metabolites, in human colonic fibroblasts. <i>British Journal of Nutrition</i> , 2010 , 104, 503-12	3.6	153
333	Description of urolithin production capacity from ellagic acid of two human intestinal <i>Gordonibacter</i> species. <i>Food and Function</i> , 2014 , 5, 1779-84	6.1	152

332	Targeted metabolic profiling of pomegranate polyphenols and urolithins in plasma, urine and colon tissues from colorectal cancer patients. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 1199-211	5.9	149
331	Phenolic compounds and fatty acids from acorns (<i>Quercus</i> spp.), the main dietary constituent of free-ranged Iberian pigs. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6248-55	5.7	146
330	Ellagic acid derivatives, ellagitannins, proanthocyanidins and other phenolics, vitamin C and antioxidant capacity of two powder products from camu-camu fruit (<i>Myrciaria dubia</i>). <i>Food Chemistry</i> , 2013 , 139, 578-88	8.5	145
329	Occurrence of urolithins, gut microbiota ellagic acid metabolites and proliferation markers expression response in the human prostate gland upon consumption of walnuts and pomegranate juice. <i>Molecular Nutrition and Food Research</i> , 2010 , 54, 311-22	5.9	145
328	Postharvest induction modeling method using UV irradiation pulses for obtaining resveratrol-enriched table grapes: a new "functional" fruit?. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 5052-8	5.7	143
327	Phenolic Metabolites in Red Pigmented Lettuce (<i>Lactuca sativa</i>). Changes with Minimal Processing and Cold Storage. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 4249-4254	5.7	142
326	Consumption of a grape extract supplement containing resveratrol decreases oxidized LDL and ApoB in patients undergoing primary prevention of cardiovascular disease: a triple-blind, 6-month follow-up, placebo-controlled, randomized trial. <i>Molecular Nutrition and Food Research</i> , 2012 , 56, 810-21	5.9	141
325	Carotenoids from new apricot (<i>Prunus armeniaca</i> L.) varieties and their relationship with flesh and skin color. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 6368-74	5.7	133
324	Identification of flavonoid markers for the botanical origin of Eucalyptus honey. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 1498-502	5.7	133
323	Postharvest UV-C-irradiated grapes as a potential source for producing stilbene-enriched red wines. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 1208-14	5.7	132
322	Color Stability of Strawberry Jam as Affected by Cultivar and Storage Temperature. <i>Journal of Food Science</i> , 1999 , 64, 243-247	3.4	131
321	Phytochemical evidence for the botanical origin of tropical propolis from Venezuela. <i>Phytochemistry</i> , 1993 , 34, 191-196	4	130
320	HPLC-DAD-MS/MS ESI characterization of unusual highly glycosylated acylated flavonoids from cauliflower (<i>Brassica oleracea</i> L. var. botrytis) agroindustrial byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 3895-9	5.7	128
319	Addressing the inter-individual variation in response to consumption of plant food bioactives: Towards a better understanding of their role in healthy aging and cardiometabolic risk reduction. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600557	5.9	127
318	Lettuce and chicory byproducts as a source of antioxidant phenolic extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 5109-16	5.7	127
317	Hesperetin: A marker of the floral origin of citrus honey. <i>Journal of the Science of Food and Agriculture</i> , 1993 , 61, 121-123	4.3	127
316	Evaluation of commercial red fruit juice concentrates as ingredients for antioxidant functional juices. <i>European Food Research and Technology</i> , 2004 , 219, 133-141	3.4	126
315	Polyphenols and health: current state and progress. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 8773-5	5.7	125

314	Effect of Selected Browning Inhibitors on Phenolic Metabolism in Stem Tissue of Harvested Lettuce. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 583-589	5.7	121
313	Ellagitannin metabolites, urolithin A glucuronide and its aglycone urolithin A, ameliorate TNF- α -induced inflammation and associated molecular markers in human aortic endothelial cells. <i>Molecular Nutrition and Food Research</i> , 2012 , 56, 784-96	5.9	120
312	Synthesis of the antioxidant hydroxytyrosol using tyrosinase as biocatalyst. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 1187-93	5.7	119
311	Changes in pomegranate juice pigmentation during ripening. <i>Journal of the Science of Food and Agriculture</i> , 1995 , 68, 77-81	4.3	119
310	Early Wound- and Ethylene-induced Changes in Phenylpropanoid Metabolism in Harvested Lettuce. <i>Journal of the American Society for Horticultural Science</i> , 1997 , 122, 399-404	2.3	118
309	Flavonoid Composition of Tunisian Honeys and Propolis. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 2824-2829	5.7	117
308	Identification of the flavonoid fraction in saffron spice by LC/DAD/MS/MS: Comparative study of samples from different geographical origins. <i>Food Chemistry</i> , 2007 , 100, 445-450	8.5	117
307	Concentration and solubility of flavanones in orange beverages affect their bioavailability in humans. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6516-24	5.7	116
306	Clustering according to urolithin metabotype explains the interindividual variability in the improvement of cardiovascular risk biomarkers in overweight-obese individuals consuming pomegranate: A randomized clinical trial. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600830	5.9	114
305	UV and MS identification of Urolithins and Nasutins, the bioavailable metabolites of ellagitannins and ellagic acid in different mammals. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 1152-62	5.7	110
304	Time course production of urolithins from ellagic acid by human gut microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 8797-806	5.7	109
303	Phenolic compound content of fresh and dried figs (<i>Ficus carica</i> L.). <i>Food Chemistry</i> , 2012 , 130, 485-492	8.5	108
302	In vitro transformation of chlorogenic acid by human gut microbiota. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 1122-31	5.9	107
301	Determination of phenolic compounds in honeys with different floral origin by capillary zone electrophoresis. <i>Food Chemistry</i> , 1997 , 60, 79-84	8.5	107
300	Potential bioactive compounds in health promotion from broccoli cultivars grown in Spain. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 1293-1297	4.3	107
299	Induction of antioxidant flavonol biosynthesis in fresh-cut potatoes. Effect of domestic cooking. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 5925-31	5.7	107
298	Postharvest stilbene-enrichment of red and white table grape varieties using UV-C irradiation pulses. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6322-9	5.7	106
297	Plant Phenolic Metabolites and Floral Origin of Rosemary Honey. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 2833-2838	5.7	106

296	Valorization of cauliflower (<i>Brassica oleracea</i> L. var. botrytis) by-products as a source of antioxidant phenolics. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 2181-7	5.7	105
295	Flavonoids in monospecific eucalyptus honeys from Australia. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 4744-8	5.7	104
294	Metabolites and tissue distribution of resveratrol in the pig. <i>Molecular Nutrition and Food Research</i> , 2011 , 55, 1154-68	5.9	103
293	Gene expression, cell cycle arrest and MAPK signalling regulation in Caco-2 cells exposed to ellagic acid and its metabolites, urolithins. <i>Molecular Nutrition and Food Research</i> , 2009 , 53, 686-98	5.9	103
292	Characterization and quantitation of phenolic compounds in new apricot (<i>Prunus armeniaca</i> L.) varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 9544-52	5.7	103
291	Availability of polyphenols in fruit beverages subjected to in vitro gastrointestinal digestion and their effects on proliferation, cell-cycle and apoptosis in human colon cancer Caco-2 cells. <i>Food Chemistry</i> , 2009 , 114, 813-820	8.5	102
290	Grape polyphenol resveratrol and the related molecule 4-hydroxystilbene induce growth inhibition, apoptosis, S-phase arrest, and upregulation of cyclins A, E, and B1 in human SK-Mel-28 melanoma cells. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 4576-84	5.7	101
289	Effect of wounding on phenolic enzymes in six minimally processed lettuce cultivars upon storage. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 322-30	5.7	101
288	Changes in broccoli (<i>Brassica oleracea</i> L. Var. italica) health-promoting compounds with inflorescence development. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 3776-82	5.7	100
287	Evolution of juice anthocyanins during ripening of new selected pomegranate (<i>Punica granatum</i>) clones. <i>European Food Research and Technology</i> , 1999 , 210, 39-42	3.4	99
286	Natural Occurrence of Abscisic Acid in Heather Honey and Floral Nectar. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 2053-2056	5.7	98
285	Inhibition of quorum sensing (QS) in <i>Yersinia enterocolitica</i> by an orange extract rich in glycosylated flavanones. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 8885-94	5.7	97
284	The use of acetone as an extraction solvent for anthocyanins from strawberry fruit 1998 , 9, 274-277		97
283	Impact of combined postharvest treatments (UV-C light, gaseous O ₃ , superatmospheric O ₂ and high CO ₂) on health promoting compounds and shelf-life of strawberries. <i>Postharvest Biology and Technology</i> , 2007 , 46, 201-211	6.2	97
282	The grape and wine polyphenol piceatannol is a potent inducer of apoptosis in human SK-Mel-28 melanoma cells. <i>European Journal of Nutrition</i> , 2004 , 43, 275-84	5.2	97
281	Comparison of ozone and UV-C treatments on the postharvest stilbenoid monomer, dimer, and trimer induction in var. 'Superior' white table grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 4222-8	5.7	94
280	Non-extractable polyphenols produce gut microbiota metabolites that persist in circulation and show anti-inflammatory and free radical-scavenging effects. <i>Trends in Food Science and Technology</i> , 2017 , 69, 281-288	15.3	92
279	Isolation of Human Intestinal Bacteria Capable of Producing the Bioactive Metabolite Isourolithin A from Ellagic Acid. <i>Frontiers in Microbiology</i> , 2017 , 8, 1521	5.7	92

278	Identifying the limits for ellagic acid bioavailability: A crossover pharmacokinetic study in healthy volunteers after consumption of pomegranate extracts. <i>Journal of Functional Foods</i> , 2015 , 19, 225-235	5.1	91
277	Effect of Modified Atmosphere Packaging on the Flavonoids and Vitamin C Content of Minimally Processed Swiss Chard (<i>Beta vulgaris</i> Subspecies <i>cycla</i>). <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 2007-2012	5.7	91
276	Phenolic compound contents in edible parts of broccoli inflorescences after domestic cooking. <i>Journal of the Science of Food and Agriculture</i> , 2003 , 83, 1511-1516	4.3	90
275	Antimicrobial phenolic compounds from three Spanish <i>Helichrysum</i> species. <i>Phytochemistry</i> , 1990 , 29, 1093-1095	4	90
274	Neuroprotective Effects of Bioavailable Polyphenol-Derived Metabolites against Oxidative Stress-Induced Cytotoxicity in Human Neuroblastoma SH-SY5Y Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 752-758	5.7	89
273	Pomegranate juice supplementation in chronic obstructive pulmonary disease: a 5-week randomized, double-blind, placebo-controlled trial. <i>European Journal of Clinical Nutrition</i> , 2006 , 60, 245-53 ²	5.2	87
272	Capillary electrophoresis: A new technique in the analysis of plant secondary metabolites. <i>Phytochemical Analysis</i> , 1995 , 6, 177-192	3.4	85
271	Phase-II metabolism limits the antiproliferative activity of urolithins in human colon cancer cells. <i>European Journal of Nutrition</i> , 2014 , 53, 853-64	5.2	84
270	<i>Gordonibacter urolithinifaciens</i> sp. nov., a urolithin-producing bacterium isolated from the human gut. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2014 , 64, 2346-2352	2.2	84
269	Normal or High Polyphenol Concentration in Orange Juice Affects Antioxidant Activity, Blood Pressure, and Body Weight in Obese or Overweight Adults. <i>Journal of Nutrition</i> , 2015 , 145, 1808-16	4.1	83
268	Validated Method for the Characterization and Quantification of Extractable and Nonextractable Ellagitannins after Acid Hydrolysis in Pomegranate Fruits, Juices, and Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 6555-66	5.7	82
267	A chemotaxonomic study of flavonoids from european <i>teucrium</i> species. <i>Phytochemistry</i> , 1986 , 25, 2811-2816	4.1	80
266	Where to Look into the Puzzle of Polyphenols and Health? The Postbiotics and Gut Microbiota Associated with Human Metabotypes. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e1900952	5.9	79
265	<i>Eubacterium limosum</i> activates isoxanthohumol from hops (<i>Humulus lupulus</i> L.) into the potent phytoestrogen 8-prenylnaringenin in vitro and in rat intestine. <i>Journal of Nutrition</i> , 2008 , 138, 1310-6	4.1	79
264	Enriched ozone atmosphere enhances bioactive phenolics in seedless table grapes after prolonged shelf life. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 824-831	4.3	78
263	Total and individual glucosinolate contents in inflorescences of eight broccoli cultivars grown under various climatic and fertilisation conditions. <i>Journal of the Science of Food and Agriculture</i> , 2003 , 83, 307-313	4.3	78
262	Chromatographic and spectroscopic characterization of urolithins for their determination in biological samples after the intake of foods containing ellagitannins and ellagic acid. <i>Journal of Chromatography A</i> , 2016 , 1428, 162-75	4.5	77
261	Colour and anthocyanin stability of red raspberry jam. <i>Journal of the Science of Food and Agriculture</i> , 1998 , 78, 565-573	4.3	77

260	Effect of climatic and sulphur fertilisation conditions, on phenolic compounds and vitamin C, in the inflorescences of eight broccoli cultivars. <i>European Food Research and Technology</i> , 2003 , 216, 395-401	3.4	77
259	Modified atmosphere packaging preserves quality of SO ₂ -free Superior seedless table grapes. <i>Postharvest Biology and Technology</i> , 2006 , 39, 146-154	6.2	76
258	The ellagic acid-derived gut microbiota metabolite, urolithin A, potentiates the anticancer effects of 5-fluorouracil chemotherapy on human colon cancer cells. <i>Food and Function</i> , 2015 , 6, 1460-9	6.1	75
257	Intestinal ellagitannin metabolites ameliorate cytokine-induced inflammation and associated molecular markers in human colon fibroblasts. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 8866-8876	5.7	75
256	Floral nectar phenolics as biochemical markers for the botanical origin of heather honey. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996 , 202, 40-44		75
255	A comparative study of hesperetin and methyl anthranilate as markers of the floral origin of citrus honey. <i>Journal of the Science of Food and Agriculture</i> , 1994 , 65, 371-372	4.3	74
254	The gut microbiota metabolism of pomegranate or walnut ellagitannins yields two urolithin-metabotypes that correlate with cardiometabolic risk biomarkers: Comparison between normoweight, overweight-obesity and metabolic syndrome. <i>Clinical Nutrition</i> , 2018 , 37, 897-905	5.9	73
253	Strawberry processing does not affect the production and urinary excretion of urolithins, ellagic acid metabolites, in humans. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 5749-54	5.7	73
252	Effects of ellagitannin-rich berries on blood lipids, gut microbiota, and urolithin production in human subjects with symptoms of metabolic syndrome. <i>Molecular Nutrition and Food Research</i> , 2013 , 57, 2258-63	5.9	71
251	Determination of Authenticity of Fruit Jams by HPLC Analysis of Anthocyanins 1997 , 73, 207-213		70
250	Wound-induced phenolic accumulation and browning in lettuce (<i>Lactuca sativa</i> L.) leaf tissue is reduced by exposure to n-alcohols. <i>Postharvest Biology and Technology</i> , 2005 , 37, 47-55	6.2	70
249	Nectar Flavonol rhamnosides are floral markers of acacia (<i>Robinia pseudacacia</i>) honey. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 8815-24	5.7	68
248	The human gut microbial ecology associated with overweight and obesity determines ellagic acid metabolism. <i>Food and Function</i> , 2016 , 7, 1769-74	6.1	67
247	Up-regulation of tumor suppressor carcinoembryonic antigen-related cell adhesion molecule 1 in human colon cancer Caco-2 cells following repetitive exposure to dietary levels of a polyphenol-rich chokeberry juice. <i>Journal of Nutritional Biochemistry</i> , 2007 , 18, 259-71	6.3	66
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