

# Francisco A Tomas-Barberan

## 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.

385  
papers

31,635  
citations

99  
h-index

163  
g-index

398  
ext. papers

35,403  
ext. citations

5  
avg, IF

7.37  
L-index

#	Paper	IF	Citations
385	Urolithins: a comprehensive update on their metabolism, bioactivity, and associated gut microbiota.. <i>Molecular Nutrition and Food Research</i> , <b>2022</b> , e2101019	5.9	11
384	Novel Approaches in the Valorization of Agricultural Wastes and Their Applications.. <i>Journal of Agricultural and Food Chemistry</i> , <b>2022</b> ,	5.7	11
383	Production of New Microbially Conjugated Bile Acids by Human Gut Microbiota. <i>Biomolecules</i> , <b>2022</b> , 12, 687	5.9	1
382	Bioactive compounds in lettuce: Highlighting the benefits to human health and impacts of preharvest and postharvest practices.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> ,	16.4	7
381	High-Pressure Processing vs. Thermal Treatment: Effect on the Stability of Polyphenols in Strawberry and Apple Products.. <i>Foods</i> , <b>2021</b> , 10,	4.9	4
380	Jaboticaba ( <i>Myrciaria jaboticaba</i> ) powder consumption improves the metabolic profile and regulates gut microbiome composition in high-fat diet-fed mice. <i>Biomedicine and Pharmacotherapy</i> , <b>2021</b> , 144, 112314	7.5	0
379	Novel Urinary Biomarkers of Orange Juice Consumption, Interindividual Variability, and Differences with Processing Methods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 4006-4017	5.7	2
378	Postprandial glucose-lowering effect of cagaita ( <i>Eugenia dysenterica</i> DC) fruit juice in dysglycemic subjects with metabolic syndrome: An exploratory study. <i>Food Research International</i> , <b>2021</b> , 142, 110209 <sup>7</sup>		5
377	Phytosteranes and phytofurans modulate COX-2-linked inflammation markers in LPS-stimulated THP-1 monocytes by lipidomics workflow. <i>Free Radical Biology and Medicine</i> , <b>2021</b> , 167, 335-347	7.8	5
376	Endocrine disruption in Crohn's disease: Bisphenol A enhances systemic inflammatory response in patients with gut barrier translocation of dysbiotic microbiota products. <i>FASEB Journal</i> , <b>2021</b> , 35, e21697 <sup>9.9</sup>		5
375	Tetraselmis suecica F&M-M33 phycosphere: associated bacteria and exo-metabolome characterization. <i>European Journal of Phycology</i> , <b>2021</b> , 56, 61-71	2.2	2
374	Interactions of Food With the Microbiota of the Digestive Tract <b>2021</b> , 1-1		
373	Stratification of Volunteers According to Flavanone Metabolite Excretion and Phase II Metabolism Profile after Single Doses of 'Pera' Orange and 'Moro' Blood Orange Juices. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	2
372	Investigation of Polyphenol-Rich Date (.) Seed Extract Bioactivity. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 667514	6.2	0
371	Jaboticaba berry: A comprehensive review on its polyphenol composition, health effects, metabolism, and the development of food products. <i>Food Research International</i> , <b>2021</b> , 147, 110518	7	4
370	Flavonols and Flavones <b>2020</b> , 163-198		
369	Blood Orange Juice Consumption Increases Flow-Mediated Dilation in Adults with Overweight and Obesity: A Randomized Controlled Trial. <i>Journal of Nutrition</i> , <b>2020</b> , 150, 2287-2294	4.1	13

368	How Pre-Harvest Inactivated Yeast Treatment May Influence the Norisoprenoid Aroma Potential in Wine Grapes. <i>Applied Sciences (Switzerland)</i> , <b>2020</b> , 10, 3369	2.6	3
367	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> , <b>2020</b> , 64, e1900952	5.9	79
366	Why interindividual variation in response to consumption of plant food bioactives matters for future personalised nutrition. <i>Proceedings of the Nutrition Society</i> , <b>2020</b> , 79, 225-235	2.9	16
365	Lignans <b>2020</b> , 365-406		
364	Hydroxycinnamates <b>2020</b> , 129-162		
363	Effect of high hydrostatic pressure and drying methods on phenolic compounds profile of jaboticaba ( <i>Myrciaria jaboticaba</i> ) peel and seed. <i>Food Chemistry</i> , <b>2020</b> , 309, 125794	8.5	29
362	Polyphenol characterisation of Phoenix dactylifera L. (date) seeds using HPLC-mass spectrometry and its bioaccessibility using simulated in-vitro digestion/Caco-2 culture model. <i>Food Chemistry</i> , <b>2020</b> , 311, 125969	8.5	25
361	Flavanones <b>2020</b> , 439-495		1
360	Stilbenes: Beneficial Effects of Resveratrol Metabolites in Obesity, Dyslipidemia, Insulin Resistance, and Inflammation <b>2020</b> , 407-438		
359	Nonextractable Polyphenols: A Relevant Group with Health Effects <b>2020</b> , 31-83		0
358	Anti-Inflammatory and Antioxidant Effects of Regular Consumption of Cooked Ham Enriched with Dietary Phenolics in Diet-Induced Obese Mice. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	3
357	Metabolism of different dietary phenolic compounds by the urolithin-producing human-gut bacteria <i>Gordonibacter urolithinifaciens</i> and <i>Ellagibacter isourolithinifaciens</i> . <i>Food and Function</i> , <b>2020</b> , 11, 7012-7022	6.1	13
356	Can we trust biomarkers identified using different non-targeted metabolomics platforms? Multi-platform, inter-laboratory comparative metabolomics profiling of lettuce cultivars via UPLC-QTOF-MS. <i>Metabolomics</i> , <b>2020</b> , 16, 85	4.7	3
355	Urolithins in Human Breast Milk after Walnut Intake and Kinetics of Colonization in Newly Born: The Role of Mothers' Urolithin Metabotypes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 12606-12616	5.7	6
354	Understanding Polyphenols' Health Effects Through the Gut Microbiota <b>2020</b> , 497-531		1
353	Flavan-3-ols: Catechins and Proanthocyanidins <b>2020</b> , 283-317		
352	Structural Diversity of Polyphenols and Distribution in Foods <b>2020</b> , 1-29		4
351	Ellagitannins and Their Gut Microbiota-Derived Metabolites: Urolithins <b>2020</b> , 319-364		4

350	Human Gut Microbiota Metabolism of Dietary Sesquiterpene Lactones: Untargeted Metabolomics Study of Lactucopicrin and Lactucin Conversion In Vitro and In Vivo. <i>Molecular Nutrition and Food Research</i> , <b>2020</b> , 64, e2000619	5.9	7
349	Recommendations for standardizing nomenclature for dietary (poly)phenol catabolites. <i>American Journal of Clinical Nutrition</i> , <b>2020</b> , 112, 1051-1068	7	35
348	Identification of Novel Urolithin Metabolites in Human Feces and Urine after the Intake of a Pomegranate Extract. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 11099-11107	5.7	27
347	Factors influencing the cardiometabolic response to (poly)phenols and phytosterols: a review of the COST Action POSITIVE activities. <i>European Journal of Nutrition</i> , <b>2019</b> , 58, 37-47	5.2	27
346	Improving the reporting quality of intervention trials addressing the inter-individual variability in response to the consumption of plant bioactives: quality index and recommendations. <i>European Journal of Nutrition</i> , <b>2019</b> , 58, 49-64	5.2	7
345	Targeted Metabolomics Analysis and Identification of Biomarkers for Predicting Browning of Fresh-Cut Lettuce. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 5908-5917	5.7	14
344	Metabolism of ellagitannins from jaboticaba ( <i>Myrciaria jaboticaba</i> ) in normoweight, overweight and obese Brazilians: Unexpected laxative effects influence urolithins urinary excretion and metabotype distribution. <i>Journal of Functional Foods</i> , <b>2019</b> , 57, 299-308	5.1	15
343	Interindividual Variability in Absorption, Distribution, Metabolism, and Excretion of Food Phytochemicals Should Be Reported. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 3843-3844	5.7	16
342	Pomegranate Fruit and Juice (cv. Mollar), Rich in Ellagitannins and Anthocyanins, Also Provide a Significant Content of a Wide Range of Proanthocyanidins. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 9160-9167	5.7	19
341	Circulating levels of butyrate are inversely related to portal hypertension, endotoxemia, and systemic inflammation in patients with cirrhosis. <i>FASEB Journal</i> , <b>2019</b> , 33, 11595-11605	0.9	32
340	Advances in Health-Promoting Food Ingredients. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 9121-9123	5.7	2
339	Urine Metabolites and Antioxidant Effect after Oral Intake of Date (.) Seeds-Based Products (Powder, Bread and Extract) by Human. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	8
338	Targeting the delivery of dietary plant bioactives to those who would benefit most: from science to practical applications. <i>European Journal of Nutrition</i> , <b>2019</b> , 58, 65-73	5.2	6
337	Future prospects for dissecting inter-individual variability in the absorption, distribution and elimination of plant bioactives of relevance for cardiometabolic endpoints. <i>European Journal of Nutrition</i> , <b>2019</b> , 58, 21-36	5.2	19
336	Contribution of plant food bioactives in promoting health effects of plant foods: why look at interindividual variability?. <i>European Journal of Nutrition</i> , <b>2019</b> , 58, 13-19	5.2	20
335	The effects of polyphenols and other bioactives on human health. <i>Food and Function</i> , <b>2019</b> , 10, 514-528	6.1	348
334	Bioactive Components and Antioxidant and Antibacterial Activities of Different Varieties of Honey: A Screening Prior to Clinical Application. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 688-698	5.7	43
333	Effect of Food Structure and Processing on (Poly)phenol-Gut Microbiota Interactions and the Effects on Human Health. <i>Annual Review of Food Science and Technology</i> , <b>2019</b> , 10, 221-238	14.7	45

332	Tea Is a Significant Dietary Source of Ellagitannins and Ellagic Acid. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 5394-5404	5.7	25
331	Polyphenols' Gut Microbiota Metabolites: Bioactives or Biomarkers?. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 3593-3594	5.7	35
330	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> , <b>2018</b> , 37, 897-905	5.9	73
329	The gut microbiota urolithin metabotypes revisited: the human metabolism of ellagic acid is mainly determined by aging. <i>Food and Function</i> , <b>2018</b> , 9, 4100-4106	6.1	63
328	(Poly)phenol-digested metabolites modulate alpha-synuclein toxicity by regulating proteostasis. <i>Scientific Reports</i> , <b>2018</b> , 8, 6965	4.9	12
327	Interlaboratory Coverage Test on Plant Food Bioactive Compounds and their Metabolites by Mass Spectrometry-Based Untargeted Metabolomics. <i>Metabolites</i> , <b>2018</b> , 8,	5.6	17
326	LCMS untargeted metabolomics reveals early biomarkers to predict browning of fresh-cut lettuce. <i>Postharvest Biology and Technology</i> , <b>2018</b> , 146, 9-17	6.2	14
325	Ellagibacter isourolithinifaciens gen. nov., sp. nov., a new member of the family Eggerthellaceae, isolated from human gut. <i>International Journal of Systematic and Evolutionary Microbiology</i> , <b>2018</b> , 68, 1707-1712	2.2	51
324	Regulatory T Cells Restrict Permeability to Bacterial Antigen Translocation and Preserve Short-Chain Fatty Acids in Experimental Cirrhosis. <i>Hepatology Communications</i> , <b>2018</b> , 2, 1610-1623	6	11
323	Plasma urolithin metabolites correlate with improvements in endothelial function after red raspberry consumption: A double-blind randomized controlled trial. <i>Archives of Biochemistry and Biophysics</i> , <b>2018</b> , 651, 43-51	4.1	37
322	A novel integrated non-targeted metabolomic analysis reveals significant metabolite variations between different lettuce (. L) varieties. <i>Horticulture Research</i> , <b>2018</b> , 5, 33	7.7	45
321	Antiproliferative activity of the ellagic acid-derived gut microbiota isourolithin A and comparison with its urolithin A isomer: the role of cell metabolism. <i>European Journal of Nutrition</i> , <b>2017</b> , 56, 831-841	5.2	44
320	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> , <b>2017</b> , 61, 1500901	5.9	221
319	Gene expression changes in colon tissues from colorectal cancer patients following the intake of an ellagitannin-containing pomegranate extract: a randomized clinical trial. <i>Journal of Nutritional Biochemistry</i> , <b>2017</b> , 42, 126-133	6.3	56
318	LC-MS Untargeted Metabolomics To Explain the Signal Metabolites Inducing Browning in Fresh-Cut Lettuce. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 4526-4535	5.7	28
317	The gut microbiota: A key factor in the therapeutic effects of (poly)phenols. <i>Biochemical Pharmacology</i> , <b>2017</b> , 139, 82-93	6	319
316	Gastrointestinal Simulation Model TWIN-SHIME Shows Differences between Human Urolithin-Metabotypes in Gut Microbiota Composition, Pomegranate Polyphenol Metabolism, and Transport along the Intestinal Tract. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 5480-5493	5.7	61
315	Development, validation and evaluation of an analytical method for the determination of monomeric and oligomeric procyanidins in apple extracts. <i>Journal of Chromatography A</i> , <b>2017</b> , 1495, 46-56	4.5	39

314	Pomegranate juice, but not an extract, confers a lower glycemic response on a high-glycemic index food: randomized, crossover, controlled trials in healthy subjects. <i>American Journal of Clinical Nutrition</i> , <b>2017</b> , 106, 1384-1393	7	59
313	Interindividual Variability in Biomarkers of Cardiometabolic Health after Consumption of Major Plant-Food Bioactive Compounds and the Determinants Involved. <i>Advances in Nutrition</i> , <b>2017</b> , 8, 558-570 <sup>10</sup>		55
312	Comprehensive characterization by LC-DAD-MS/MS of the phenolic composition of seven Quercus leaf teas. <i>Journal of Food Composition and Analysis</i> , <b>2017</b> , 63, 38-46	4.1	29
311	I7 Interaction of polyphenols with gut microbiota; understanding the health effects of polyphenols. <i>Biochemical Pharmacology</i> , <b>2017</b> , 139, 109	6	2
310	Vasorelaxant activity of twenty-one physiologically relevant (poly)phenolic metabolites on isolated mouse arteries. <i>Food and Function</i> , <b>2017</b> , 8, 4331-4335	6.1	17
309	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> , <b>2017</b> , 69, 281-288	15.3	92
308	Metabolic and transcriptional elucidation of the carotenoid biosynthesis pathway in peel and flesh tissue of loquat fruit during on-tree development. <i>BMC Plant Biology</i> , <b>2017</b> , 17, 102	5.3	28
307	Bioactivity of arid region honey: an in vitro study. <i>BMC Complementary and Alternative Medicine</i> , <b>2017</b> , 17, 177	4.7	15
306	A serum metabolomics-driven approach predicts orange juice consumption and its impact on oxidative stress and inflammation in subjects from the BIONAOS study. <i>Molecular Nutrition and Food Research</i> , <b>2017</b> , 61, 1600120	5.9	25
305	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> , <b>2017</b> , 61, 1600557	5.9	127
304	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> , <b>2017</b> , 61, 1600830	5.9	114
303	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> , <b>2017</b> , 65, 752-758	5.7	89
302	Complete Genome Sequence of the New Urolithin-Producing Bacterium DSM 27213. <i>Genome Announcements</i> , <b>2017</b> , 5,		2
301	Isolation of Human Intestinal Bacteria Capable of Producing the Bioactive Metabolite Isourolithin A from Ellagic Acid. <i>Frontiers in Microbiology</i> , <b>2017</b> , 8, 1521	5.7	92
300	Metabolic engineering to simultaneously activate anthocyanin and proanthocyanidin biosynthetic pathways in <i>Nicotiana</i> spp. <i>PLoS ONE</i> , <b>2017</b> , 12, e0184839	3.7	12
299	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> , <b>2016</b> , 1428, 162-75	4.5	77
298	Hesperetin and its sulfate and glucuronide metabolites inhibit TNF- $\alpha$ -induced human aortic endothelial cell migration and decrease plasminogen activator inhibitor-1 (PAI-1) levels. <i>Food and Function</i> , <b>2016</b> , 7, 118-26	6.1	38
297	Characterization and suitability of polyphenols-based formulas to replace sulfur dioxide for storage of sparkling white wine. <i>Food Control</i> , <b>2016</b> , 60, 606-614	6.2	16

296	Modified atmosphere (MA) prevents browning of fresh-cut romaine lettuce through multi-target effects related to phenolic metabolism. <i>Postharvest Biology and Technology</i> , <b>2016</b> , 119, 84-93	6.2	27
295	Detection of novel metabolites of flaxseed lignans in vitro and in vivo. <i>Molecular Nutrition and Food Research</i> , <b>2016</b> , 60, 1590-601	5.9	36
294	Urolithin A, C, and D, but not iso-urolithin A and urolithin B, attenuate triglyceride accumulation in human cultures of adipocytes and hepatocytes. <i>Molecular Nutrition and Food Research</i> , <b>2016</b> , 60, 1129-38	5.9	62
293	In vivo relevant mixed urolithins and ellagic acid inhibit phenotypic and molecular colon cancer stem cell features: A new potentiality for ellagitannin metabolites against cancer. <i>Food and Chemical Toxicology</i> , <b>2016</b> , 92, 8-16	4.7	48
292	Evaluation of the distribution and metabolism of polyphenols derived from cupuassu (Theobroma grandiflorum) in mice gastrointestinal tract by UPLC-ESI-QTOF. <i>Journal of Functional Foods</i> , <b>2016</b> , 22, 477-489	5.1	22
291	Raspberry seed flour attenuates high-sucrose diet-mediated hepatic stress and adipose tissue inflammation. <i>Journal of Nutritional Biochemistry</i> , <b>2016</b> , 32, 64-72	6.3	33
290	The human gut microbial ecology associated with overweight and obesity determines ellagic acid metabolism. <i>Food and Function</i> , <b>2016</b> , 7, 1769-74	6.1	67
289	Comprehensive characterization of the effects of ellagic acid and urolithins on colorectal cancer and key-associated molecular hallmarks: MicroRNA cell specific induction of CDKN1A (p21) as a common mechanism involved. <i>Molecular Nutrition and Food Research</i> , <b>2016</b> , 60, 701-16	5.9	59
288	Interactions of gut microbiota with dietary polyphenols and consequences to human health. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , <b>2016</b> , 19, 471-476	3.8	191
287	Antioxidant Japanese plum (Prunus salicina) microparticles with potential for food preservation. <i>Journal of Functional Foods</i> , <b>2016</b> , 24, 287-296	5.1	22
286	Untargeted metabolomics approach using UPLC-ESI-QTOF-MS to explore the metabolome of fresh-cut iceberg lettuce. <i>Metabolomics</i> , <b>2016</b> , 12, 1	4.7	49
285	Interindividual variability in the human metabolism of ellagic acid: Contribution of Gordonibacter to urolithin production. <i>Journal of Functional Foods</i> , <b>2015</b> , 17, 785-791	5.1	62
284	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> , <b>2015</b> , 63, 6555-66	5.7	82
283	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> , <b>2015</b> , 145, 1808-16	4.1	83
282	Dietary phenolics against colorectal cancer--From promising preclinical results to poor translation into clinical trials: Pitfalls and future needs. <i>Molecular Nutrition and Food Research</i> , <b>2015</b> , 59, 1274-91	5.9	65
281	Determination of interglycosidic linkages in O-glycosyl flavones by high-performance liquid chromatography/photodiode-array detection coupled to electrospray ionization ion trap mass spectrometry. Its application to Tetragonula carbonaria honey from Australia. <i>Rapid Communications in Mass Spectrometry</i> , <b>2015</b> , 29, 2416-24	2.2	14
280	The ellagic acid derivative 4,4'-di-O-methylellagic acid efficiently inhibits colon cancer cell growth through a mechanism involving WNT16. <i>Journal of Pharmacology and Experimental Therapeutics</i> , <b>2015</b> , 353, 433-44	4.7	31
279	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> , <b>2015</b> , 6, 1460-9	6.1	75

278	Role of bifidobacteria in the hydrolysis of chlorogenic acid. <i>MicrobiologyOpen</i> , <b>2015</b> , 4, 41-52	3.4	44
277	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> , <b>2015</b> , 19, 225-235	5.1	91
276	Guidelines for Research on Bioactive Constituents--A Journal of Agricultural and Food Chemistry Perspective. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 8103-5	5.7	9
275	MicroRNAs expression in normal and malignant colon tissues as biomarkers of colorectal cancer and in response to pomegranate extracts consumption: Critical issues to discern between modulatory effects and potential artefacts. <i>Molecular Nutrition and Food Research</i> , <b>2015</b> , 59, 1973-86	5.9	45
274	Targeted and Untargeted Metabolomics to Explore the Bioavailability of the Secoiridoids from a Seed/Fruit Extract ( <i>Fraxinus angustifolia</i> Vahl) in Human Healthy Volunteers: A Preliminary Study. <i>Molecules</i> , <b>2015</b> , 20, 22202-19	4.8	13
273	Urolithin C, a Gut Microbiota Metabolite Derived from Ellagic Acid, Attenuates Triglyceride Accumulation in Human Adipocytes and Hepatoma Huh7 Cells. <i>FASEB Journal</i> , <b>2015</b> , 29, 130.1	0.9	1
272	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> , <b>2014</b> , 58, 1199-211	5.9	149
271	Role of ABCG2 in transport of the mammalian lignan enterolactone and its secretion into milk in Abcg2 knockout mice. <i>Drug Metabolism and Disposition</i> , <b>2014</b> , 42, 943-6	4	19
270	Hepatic molecular responses to <i>Bifidobacterium pseudocatenulatum</i> CECT 7765 in a mouse model of diet-induced obesity. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , <b>2014</b> , 24, 57-64	4.5	26
269	Phase-II metabolism limits the antiproliferative activity of urolithins in human colon cancer cells. <i>European Journal of Nutrition</i> , <b>2014</b> , 53, 853-64	5.2	84
268	Bioavailability and Metabolism of Citrus Fruit Beverage Flavanones in Humans <b>2014</b> , 537-551		8
267	Bioavailability of phenolics from an oleuropein-rich olive ( <i>Olea europaea</i> ) leaf extract and its acute effect on plasma antioxidant status: comparison between pre- and postmenopausal women. <i>European Journal of Nutrition</i> , <b>2014</b> , 53, 1015-27	5.2	53
266	Description of urolithin production capacity from ellagic acid of two human intestinal <i>Gordonibacter</i> species. <i>Food and Function</i> , <b>2014</b> , 5, 1779-84	6.1	152
265	<i>Gordonibacter urolithinifaciens</i> sp. nov., a urolithin-producing bacterium isolated from the human gut. <i>International Journal of Systematic and Evolutionary Microbiology</i> , <b>2014</b> , 64, 2346-2352	2.2	84
264	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> , <b>2014</b> , 62, 6535-8	5.7	218
263	A rosemary extract enriched in carnosic acid improves circulating adipocytokines and modulates key metabolic sensors in lean Zucker rats: Critical and contrasting differences in the obese genotype. <i>Molecular Nutrition and Food Research</i> , <b>2014</b> , 58, 942-53	5.9	20
262	Encapsulation and micronization effectively improve orange beverage flavanone bioavailability in humans. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 9458-62	5.7	24
261	Volunteer stratification is more relevant than technological treatment in orange juice flavanone bioavailability. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 24-7	5.7	52



260	A rosemary extract rich in carnosic acid selectively modulates caecum microbiota and inhibits $\alpha$ -glucosidase activity, altering fiber and short chain fatty acids fecal excretion in lean and obese female rats. <i>PLoS ONE</i> , <b>2014</b> , 9, e94687	3.7	46
259	Discovery of human urinary biomarkers of aronia-citrus juice intake by HPLC-q-TOF-based metabolomic approach. <i>Electrophoresis</i> , <b>2014</b> , 35, 1599-606	3.6	18
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