

Juan Carlos Espn

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.

204
papers

17,878
citations

75
h-index

129
g-index

215
ext. papers

20,251
ext. citations

5.3
avg, IF

6.91
L-index

#	Paper	IF	Citations
204	Urolithins: a comprehensive update on their metabolism, bioactivity, and associated gut microbiota.. <i>Molecular Nutrition and Food Research</i> , 2022 , e2101019	5.9	11
203	Milk-Derived Exosomes as Nanocarriers to Deliver Curcumin and Resveratrol in Breast Tissue and Enhance Their Anticancer Activity.. <i>International Journal of Molecular Sciences</i> , 2022 , 23,	6.3	5
202	New Insights into the Metabolism of the Flavanones Eriocitrin and Hesperidin: A Comparative Human Pharmacokinetic Study. <i>Antioxidants</i> , 2021 , 10,	7.1	9
201	Disposition of Dietary Polyphenols in Breast Cancer Patients Tumors, and Their Associated Anticancer Activity: The Particular Case of Curcumin. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2100163	5.9	14
200	Targeting Mammalian 5-Lipoxygenase by Dietary Phenolics as an Anti-Inflammatory Mechanism: A Systematic Review. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	6
199	Main drivers of (poly)phenol effects on human health: metabolite production and/or gut microbiota-associated metabotypes?. <i>Food and Function</i> , 2021 , 12, 10324-10355	6.1	15
198	Pharmacological Therapy Determines the Gut Microbiota Modulation by a Pomegranate Extract Nutraceutical in Metabolic Syndrome: A Randomized Clinical Trial. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2001048	5.9	8
197	Differential Effects of Western and Mediterranean-Type Diets on Gut Microbiota: A Metagenomics and Metabolomics Approach. <i>Nutrients</i> , 2021 , 13,	6.7	6
196	Evidence for health properties of pomegranate juices and extracts beyond nutrition: A critical systematic review of human studies. <i>Trends in Food Science and Technology</i> , 2021 , 114, 410-423	15.3	11
195	There is No Distinctive Gut Microbiota Signature in the Metabolic Syndrome: Contribution of Cardiovascular Disease Risk Factors and Associated Medication. <i>Microorganisms</i> , 2020 , 8,	4.9	14
194	The gut microbiota metabolite urolithin A, but not other relevant urolithins, induces p53-dependent cellular senescence in human colon cancer cells. <i>Food and Chemical Toxicology</i> , 2020 , 139, 111260	4.7	21
193	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
192	Inhibition of 5-Lipoxygenase-Derived Leukotrienes and Hemiketals as a Novel Anti-Inflammatory Mechanism of Urolithins. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e2000129	5.9	6
191	Genetic Polymorphisms, Mediterranean Diet and Microbiota-Associated Urolithin Metabotypes can Predict Obesity in Childhood-Adolescence. <i>Scientific Reports</i> , 2020 , 10, 7850	4.9	9
190	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> , 2020 , 11, 7012-7022	6.1	13
189	Dietary Phenolics against Breast Cancer. A Critical Evidence-Based Review and Future Perspectives. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	22
188	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> , 2020 , 68, 12606-12616	5.7	6

187	Understanding Polyphenols' Health Effects Through the Gut Microbiota 2020 , 497-531		1
186	Ellagitannins and Their Gut Microbiota-Derived Metabolites: Urolithins 2020 , 319-364		4
185	Urolithin Metabotypes can Anticipate the Different Restoration of the Gut Microbiota and Anthropometric Profiles during the First Year Postpartum. <i>Nutrients</i> , 2019 , 11,	6.7	11
184	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> , 2019 , 67, 11099-11107	5.7	27
183	Metabolic Profiling of Dietary Polyphenols and Methylxanthines in Normal and Malignant Mammary Tissues from Breast Cancer Patients. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1801239	5.9	43
182	Tissue deconjugation of urolithin A glucuronide to free urolithin A in systemic inflammation. <i>Food and Function</i> , 2019 , 10, 3135-3141	6.1	22
181	Re-examining the role of the gut microbiota in the conversion of the lipid-lowering statin monacolin K (lovastatin) into its active β -hydroxy acid metabolite. <i>Food and Function</i> , 2019 , 10, 1787-1791	6.1	12
180	Differential miRNA expression profile and proteome in plasma exosomes from patients with paroxysmal nocturnal hemoglobinuria. <i>Scientific Reports</i> , 2019 , 9, 3611	4.9	12
179	Conjugated Physiological Resveratrol Metabolites Induce Senescence in Breast Cancer Cells: Role of p53/p21 and p16/Rb Pathways, and ABC Transporters. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1900629	5.9	31
178	Kinetic disposition of dietary polyphenols and methylxanthines in the rat mammary tissue. <i>Journal of Functional Foods</i> , 2019 , 61, 103516	5.1	5
177	Urolithin Metabotypes Can Determine the Modulation of Gut Microbiota in Healthy Individuals by Tracking Walnuts Consumption over Three Days. <i>Nutrients</i> , 2019 , 11,	6.7	29
176	First exploratory study on the metabolome from plasma exosomes in patients with paroxysmal nocturnal hemoglobinuria. <i>Thrombosis Research</i> , 2019 , 183, 80-85	8.2	7
175	The Human Metabolism of Nuts Proanthocyanidins does not Reveal Urinary Metabolites Consistent with Distinctive Gut Microbiota Metabotypes. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1800819	5.9	20
174	Deciphering the Human Gut Microbiome of Urolithin Metabotypes: Association with Enterotypes and Potential Cardiometabolic Health Implications. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1800958	5.9	56
173	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> , 2019 , 10, 221-238	14.7	45
172	The Endotoxemia Marker Lipopolysaccharide-Binding Protein is Reduced in Overweight-Obese Subjects Consuming Pomegranate Extract by Modulating the Gut Microbiota: A Randomized Clinical Trial. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1800160	5.9	61
171	An altered tissue distribution of flaxseed lignans and their metabolites in Abcg2 knockout mice. <i>Food and Function</i> , 2018 , 9, 636-642	6.1	6
170	Polyphenols' Gut Microbiota Metabolites: Bioactives or Biomarkers?. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 3593-3594	5.7	35

169	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
168	Physiological Relevance of the Antiproliferative and Estrogenic Effects of Dietary Polyphenol Aglycones versus Their Phase-II Metabolites on Breast Cancer Cells: A Call of Caution. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 8547-8555	5.7	29
167	The gut microbiota urolithin metabotypes revisited: the human metabolism of ellagic acid is mainly determined by aging. <i>Food and Function</i> , 2018 , 9, 4100-4106	6.1	63
166	Meta-Analysis of the Effects of Foods and Derived Products Containing Ellagitannins and Anthocyanins on Cardiometabolic Biomarkers: Analysis of Factors Influencing Variability of the Individual Responses. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	77
165	In Vitro Research on Dietary Polyphenols and Health: A Call of Caution and a Guide on How To Proceed. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 7857-7858	5.7	34
164	Flaxseed-enriched diets change milk concentration of the antimicrobial danofloxacin in sheep. <i>BMC Veterinary Research</i> , 2018 , 14, 14	2.7	6
163	Physiological concentrations of phytosterols enhance the apoptotic effects of 5-fluorouracil in colon cancer cells. <i>Journal of Functional Foods</i> , 2018 , 49, 52-60	5.1	4
162	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> , 2018 , 68, 1707-1712	2.2	51
161	Urolithin A Is a Dietary Microbiota-Derived Human Aryl Hydrocarbon Receptor Antagonist. <i>Metabolites</i> , 2018 , 8,	5.6	32
160	Consumption of pomegranate decreases plasma lipopolysaccharide-binding protein levels, a marker of metabolic endotoxemia, in patients with newly diagnosed colorectal cancer: a randomized controlled clinical trial. <i>Food and Function</i> , 2018 , 9, 2617-2622	6.1	19
159	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> , 2017 , 56, 831-841	5.2	44
158	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
157	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> , 2017 , 42, 126-133	6.3	56
156	The gut microbiota: A key factor in the therapeutic effects of (poly)phenols. <i>Biochemical Pharmacology</i> , 2017 , 139, 82-93	6	319
155	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> , 2017 , 65, 5480-5493	5.7	61
154	Comprehensive characterization by LC-DAD-MS/MS of the phenolic composition of seven Quercus leaf teas. <i>Journal of Food Composition and Analysis</i> , 2017 , 63, 38-46	4.1	29
153	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
152	The Breast Cancer Resistance Protein (BCRP/ABCG2) influences the levels of enterolignans and their metabolites in plasma, milk and mammary gland. <i>Journal of Functional Foods</i> , 2017 , 35, 648-654	5.1	8

151	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
150	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
149	Complete Genome Sequence of the New Urolithin-Producing Bacterium DSM 27213. <i>Genome Announcements</i> , 2017 , 5,		2
148	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
147	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
146	Hesperetin and its sulfate and glucuronide metabolites inhibit TNF- α -induced human aortic endothelial cell migration and decrease plasminogen activator inhibitor-1 (PAI-1) levels. <i>Food and Function</i> , 2016 , 7, 118-26	6.1	38
145	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> , 2016 , 60, 1129-38	5.9	62
144	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> , 2016 , 92, 8-16	4.7	48
143	Raspberry seed flour attenuates high-sucrose diet-mediated hepatic stress and adipose tissue inflammation. <i>Journal of Nutritional Biochemistry</i> , 2016 , 32, 64-72	6.3	33
142	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
141	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> , 2016 , 60, 701-16	5.9	59
140	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
139	Effect of bovine ABCG2 polymorphism Y581S SNP on secretion into milk of enterolactone, riboflavin and uric acid. <i>Animal</i> , 2016 , 10, 238-47	3.1	15
138	Interindividual variability in the human metabolism of ellagic acid: Contribution of Gordonibacter to urolithin production. <i>Journal of Functional Foods</i> , 2015 , 17, 785-791	5.1	62
137	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
136	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> , 2015 , 59, 1274-91	5.9	65
135	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> , 2015 , 353, 433-44	4.7	31
134	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

133	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
132	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> , 2015 , 59, 1973-86	5.9	45
131	Urolithin C, a Gut Microbiota Metabolite Derived from Ellagic Acid, Attenuates Triglyceride Accumulation in Human Adipocytes and Hepatoma Huh7 Cells. <i>FASEB Journal</i> , 2015 , 29, 130.1	0.9	1
130	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
129	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> , 2014 , 42, 943-6	4	19
128	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
127	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> , 2014 , 53, 1015-27	5.2	53
126	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
125	<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
124	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
123	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> , 2014 , 58, 942-53	5.9	20
122	Nutraceuticals for older people: facts, fictions and gaps in knowledge. <i>Maturitas</i> , 2013 , 75, 313-34	5	37
121	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
120	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
119	Resveratrol in primary and secondary prevention of cardiovascular disease: a dietary and clinical perspective. <i>Annals of the New York Academy of Sciences</i> , 2013 , 1290, 37-51	6.5	65
118	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
117	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, 69-82	10.2	259
116	The gut microbiota ellagic acid-derived metabolite urolithin A and its sulfate conjugate are substrates for the drug efflux transporter breast cancer resistance protein (ABCG2/BCRP). <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 4352-9	5.7	47

115	Bioavailability of the major bioactive diterpenoids in a rosemary extract: metabolic profile in the intestine, liver, plasma, and brain of Zucker rats. <i>Molecular Nutrition and Food Research</i> , 2013 , 57, 1834-48	5.9	62
114	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
113	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
112	Effects of long-term consumption of low doses of resveratrol on diet-induced mild hypercholesterolemia in pigs: a transcriptomic approach to disease prevention. <i>Journal of Nutritional Biochemistry</i> , 2012 , 23, 829-37	6.3	37
111	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
110	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, 8866-76	5.7	75
109	Metabolism of oak leaf ellagitannins and urolithin production in beef cattle. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3068-77	5.7	23
108	A dietary resveratrol-rich grape extract prevents the developing of atherosclerotic lesions in the aorta of pigs fed an atherogenic diet. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 5609-20	5.7	20
107	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
106	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
105	Evaluation of <i>Pseudomonas aeruginosa</i> (PAO1) adhesion to human alveolar epithelial cells A549 using SYTO 9 dye. <i>Molecular and Cellular Probes</i> , 2012 , 26, 121-6	3.3	12
104	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
103	Urolithins are the main urinary microbial-derived phenolic metabolites discriminating a moderate consumption of nuts in free-living subjects with diagnosed metabolic syndrome. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 8930-40	5.7	58
102	Resveratrol and some glucosyl, glucosylacyl, and glucuronide derivatives reduce <i>Escherichia coli</i> O157:H7, <i>Salmonella Typhimurium</i> , and <i>Listeria monocytogenes</i> Scott A adhesion to colonic epithelial cell lines. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7367-74	5.7	26
101	Inhibition of gastric lipase as a mechanism for body weight and plasma lipids reduction in Zucker rats fed a rosemary extract rich in carnosic acid. <i>PLoS ONE</i> , 2012 , 7, e39773	3.7	61
100	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
99	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
98	Urolithins, ellagitannin metabolites produced by colon microbiota, inhibit Quorum Sensing in <i>Yersinia enterocolitica</i> : Phenotypic response and associated molecular changes. <i>Food Chemistry</i> , 2012 , 132, 1465-1474	8.5	47

97	Reevaluation of the roles of ABCG2 in the disposition of genistein. <i>Drug Metabolism and Disposition</i> , 2012 , 40, 2219; author reply 2219-20	4	1
96	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
95	Lack of effect of oral administration of resveratrol in LPS-induced systemic inflammation. <i>European Journal of Nutrition</i> , 2011 , 50, 673-80	5.2	28
94	Metabolites and tissue distribution of resveratrol in the pig. <i>Molecular Nutrition and Food Research</i> , 2011 , 55, 1154-68	5.9	103
93	Bioavailability of the glucuronide and sulfate conjugates of genistein and daidzein in breast cancer resistance protein 1 knockout mice. <i>Drug Metabolism and Disposition</i> , 2011 , 39, 2008-12	4	41
92	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
91	Ellagitannins, ellagic acid and vascular health. <i>Molecular Aspects of Medicine</i> , 2010 , 31, 513-39	16.7	260
90	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
89	Pharmacokinetic study of trans-resveratrol in adult pigs. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 11165-71	5.7	31
88	Preventive oral treatment with resveratrol pro-prodrugs drastically reduce colon inflammation in rodents. <i>Journal of Medicinal Chemistry</i> , 2010 , 53, 7365-76	8.3	59
87	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
86	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
85	Bioavailability and Metabolism of Ellagic Acid and Ellagitannins 2009 , 273-297		12
84	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
83	Effect of low inulin doses with different polymerisation degree on lipid metabolism, mineral absorption, and intestinal microbiota in rats with fat-supplemented diet. <i>Food Chemistry</i> , 2009 , 113, 1058-1065 ⁴⁰	8.5	1065 ⁴⁰
82	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
81	Dissimilar in vitro and in vivo effects of ellagic acid and its microbiota-derived metabolites, urolithins, on the cytochrome P450 1A1. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 5623-32	5.7	63
80	Preparation of a resveratrol-enriched grape juice based on ultraviolet C-treated berries. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 374-382	6.8	37

79	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
78	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
77	A citrus extract containing flavanones represses plasminogen activator inhibitor-1 (PAI-1) expression and regulates multiple inflammatory, tissue repair, and fibrosis genes in human colon fibroblasts. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 9305-15	5.7	26
76	Ultraviolet-C and induced stilbenes control ochratoxigenic <i>Aspergillus</i> in grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9990-6	5.7	15
75	Safety evaluation of an oak-flavored milk powder containing ellagitannins upon oral administration in the rat. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 2857-65	5.7	15
74	Postharvest enhancement of bioactive compounds in fresh produce using abiotic stresses 2008 , 431-448		
73	<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
72	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
71	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
70	Nutraceuticals: facts and fiction. <i>Phytochemistry</i> , 2007 , 68, 2986-3008	4	581
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