Juan Carlos EspÃ-n

List of Publications by Year in descending order

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208 papers 22,590 citations

4942 84 h-index 9073

215 all docs

215 docs citations

times ranked

215

19445 citing authors

g-index

#	Article	IF	CITATIONS
1	Interaction between Phenolics and Gut Microbiota: Role in Human Health. Journal of Agricultural and Food Chemistry, 2009, 57, 6485-6501.	2.4	1,029
2	Phenolic compounds and related enzymes as determinants of quality in fruits and vegetables. Journal of the Science of Food and Agriculture, 2001, 81, 853-876.	1.7	932
3	Nutraceuticals: Facts and fiction. Phytochemistry, 2007, 68, 2986-3008.	1.4	675
4	Characterization of the Total Free Radical Scavenger Capacity of Vegetable Oils and Oil Fractions Using 2,2-Diphenyl-1-picrylhydrazyl Radical. Journal of Agricultural and Food Chemistry, 2000, 48, 648-656.	2.4	547
5	The gut microbiota: A key factor in the therapeutic effects of (poly)phenols. Biochemical Pharmacology, 2017, 139, 82-93.	2.0	427
6	Biological Significance of Urolithins, the Gut Microbial Ellagic Acid-Derived Metabolites: The Evidence So Far. Evidence-based Complementary and Alternative Medicine, 2013, 2013, 1-15.	0.5	399
7	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 metabolismâ [†] . Journal of Nutritional Biochemistry, 2010, 21, 717-725.	1.9	393
8	Metabolism of Antioxidant and Chemopreventive Ellagitannins from Strawberries, Raspberries, Walnuts, and Oak-Aged Wine in Humans:Â Identification of Biomarkers and Individual Variability. Journal of Agricultural and Food Chemistry, 2005, 53, 227-235.	2.4	377
9	Resveratrol and Clinical Trials: The Crossroad from In Vitro Studies to Human Evidence. Current Pharmaceutical Design, 2013, 19, 6064-6093.	0.9	377
10	The dietary hydrolysable tannin punicalagin releases ellagic acid that induces apoptosis in human colon adenocarcinoma Caco-2 cells by using the mitochondrial pathway. Journal of Nutritional Biochemistry, 2006, 17, 611-625.	1.9	372
11	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. European Journal of Nutrition, 2004, 43, 205-20.	1.8	347
12	Oleuropein and related compounds. Journal of the Science of Food and Agriculture, 2000, 80, 1013-1023.	1.7	341
13	Urolithins, the rescue of "old―metabolites to understand a "new―concept: Metabotypes as a nexus among phenolic metabolism, microbiota dysbiosis, and host health status. Molecular Nutrition and Food Research, 2017, 61, 1500901.	1.5	319
14	Ellagitannins, ellagic acid and vascular health. Molecular Aspects of Medicine, 2010, 31, 513-539.	2.7	315
15	Evaluation of the bioavailability and metabolism in the rat of punicalagin, an antioxidant polyphenol from pomegranate juice. European Journal of Nutrition, 2003, 42, 18-28.	1.8	309
16	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. Pharmacological Research, 2013, 72, 69-82.	3.1	304
17	Ellagic Acid Metabolism by Human Gut Microbiota: Consistent Observation of Three Urolithin Phenotypes in Intervention Trials, Independent of Food Source, Age, and Health Status. Journal of Agricultural and Food Chemistry, 2014, 62, 6535-6538.	2.4	299
18	Iberian Pig as a Model To Clarify Obscure Points in the Bioavailability and Metabolism of Ellagitannins in Humans. Journal of Agricultural and Food Chemistry, 2007, 55, 10476-10485.	2.4	296

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19	Effect of a Low Dose of Dietary Resveratrol on Colon Microbiota, Inflammation and Tissue Damage in a DSS-Induced Colitis Rat Model. Journal of Agricultural and Food Chemistry, 2009, 57, 2211-2220.	2.4	294
20	Varietal Differences among the Polyphenol Profiles of Seven Table Grape Cultivars Studied by LCâ^'DADâ^'MSâ^'MS. Journal of Agricultural and Food Chemistry, 2002, 50, 5691-5696.	2.4	283
21	Interactions of gut microbiota with dietary polyphenols and consequences to human health. Current Opinion in Clinical Nutrition and Metabolic Care, 2016, 19, 471-476.	1.3	278
22	Repeated Oral Administration of High Doses of the Pomegranate Ellagitannin Punicalagin to Rats for 37 Days Is Not Toxic. Journal of Agricultural and Food Chemistry, 2003, 51, 3493-3501.	2.4	243
23	Identification of Urolithin A as a Metabolite Produced by Human Colon Microflora from Ellagic Acid and Related Compounds. Journal of Agricultural and Food Chemistry, 2005, 53, 5571-5576.	2.4	239
24	Anthocyanin-Based Natural Colorants:Â A New Source of Antiradical Activity for Foodstuff. Journal of Agricultural and Food Chemistry, 2000, 48, 1588-1592.	2.4	235
25	Urolithins, Ellagic Acid-Derived Metabolites Produced by Human Colonic Microflora, Exhibit Estrogenic and Antiestrogenic Activities. Journal of Agricultural and Food Chemistry, 2006, 54, 1611-1620.	2.4	233
26	Phenolic Compounds and Related Enzymes Are Not Rate-Limiting in Browning Development of Fresh-Cut Potatoes. Journal of Agricultural and Food Chemistry, 2002, 50, 3015-3023.	2.4	219
27	Artichoke (Cynara scolymusL.) Byproducts as a Potential Source of Health-Promoting Antioxidant Phenolics. Journal of Agricultural and Food Chemistry, 2002, 50, 3458-3464.	2.4	219
28	One-Year Consumption of a Grape Nutraceutical Containing Resveratrol Improves the Inflammatory and Fibrinolytic Status of Patients in Primary Prevention of Cardiovascular Disease. American Journal of Cardiology, 2012, 110, 356-363.	0.7	219
29	A New Process To Develop a Cocoa Powder with Higher Flavonoid Monomer Content and Enhanced Bioavailability in Healthy Humans. Journal of Agricultural and Food Chemistry, 2007, 55, 3926-3935.	2.4	211
30	An easy and fast test to compare total free radical scavenger capacity of foodstuffs. Phytochemical Analysis, 2000, 11, 330-338.	1,2	209
31	Description of urolithin production capacity from ellagic acid of two human intestinal Gordonibacter species. Food and Function, 2014, 5, 1779-1784.	2.1	209
32	Alternative method for gas chromatographyâ€mass spectrometry analysis of shortâ€chain fatty acids in faecal samples. Journal of Separation Science, 2012, 35, 1906-1913.	1,3	203
33	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. Cardiovascular Drugs and Therapy, 2013, 27, 37-48.	1.3	197
34	Kinetic characterization of the substrate specificity and mechanism of mushroom tyrosinase. FEBS Journal, 2000, 267, 1270-1279.	0.2	196
35	Targeted metabolic profiling of pomegranate polyphenols and urolithins in plasma, urine and colon tissues from colorectal cancer patients. Molecular Nutrition and Food Research, 2014, 58, 1199-1211.	1.5	190
36	Phenolic Compounds and Fatty Acids from Acorns (Quercus spp.), the Main Dietary Constituent of Free-Ranged Iberian Pigs. Journal of Agricultural and Food Chemistry, 2003, 51, 6248-6255.	2.4	183

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37	NF-κB-dependent anti-inflammatory activity of urolithins, gut microbiota ellagic acid-derived metabolites, in human colonic fibroblasts. British Journal of Nutrition, 2010, 104, 503-512.	1.2	180
38	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. Molecular Nutrition and Food Research, 2010, 54, 311-322.	1.5	174
39	Where to Look into the Puzzle of Polyphenols and Health? The Postbiotics and Gut Microbiota Associated with Human Metabotypes. Molecular Nutrition and Food Research, 2020, 64, e1900952.	1.5	170
40	Consumption of a grape extract supplement containing resveratrol decreases oxidized <scp>LDL</scp> and <scp>A</scp> po <scp>B</scp> in patients undergoing primary prevention of cardiovascular disease: A tripleâ€blind, 6â€month followâ€up, placeboâ€controlled, randomized trial. Molecular Nutrition and Food Research, 2012, 56, 810-821.	1.5	167
41	Clustering according to urolithin metabotype explains the interindividual variability in the improvement of cardiovascular risk biomarkers in overweightâ€obese individuals consuming pomegranate: A randomized clinical trial. Molecular Nutrition and Food Research, 2017, 61, 1600830.	1.5	165
42	Postharvest Induction Modeling Method Using UV Irradiation Pulses for Obtaining Resveratrol-Enriched Table Grapes: A New "Functional―Fruit?. Journal of Agricultural and Food Chemistry, 2001, 49, 5052-5058.	2.4	159
43	Postharvest UV-C-Irradiated Grapes as a Potential Source for Producing Stilbene-Enriched Red Wines. Journal of Agricultural and Food Chemistry, 2003, 51, 1208-1214.	2.4	153
44	Non-extractable polyphenols produce gut microbiota metabolites that persist in circulation and show anti-inflammatory and free radical-scavenging effects. Trends in Food Science and Technology, 2017, 69, 281-288.	7.8	146
45	Ellagitannin metabolites, urolithin <scp>A</scp> glucuronide and its aglycone urolithin <scp>A</scp> , ameliorate <scp>TNF</scp> â€i±â€induced inflammation and associated molecular markers in human aortic endothelial cells. Molecular Nutrition and Food Research, 2012, 56, 784-796.	1.5	143
46	Time Course Production of Urolithins from Ellagic Acid by Human Gut Microbiota. Journal of Agricultural and Food Chemistry, 2013, 61, 8797-8806.	2.4	141
47	Isolation of Human Intestinal Bacteria Capable of Producing the Bioactive Metabolite Isourolithin A from Ellagic Acid. Frontiers in Microbiology, 2017, 8, 1521.	1.5	141
48	Synthesis of the Antioxidant Hydroxytyrosol Using Tyrosinase as Biocatalyst. Journal of Agricultural and Food Chemistry, 2001, 49, 1187-1193.	2.4	138
49	Concentration and Solubility of Flavanones in Orange Beverages Affect Their Bioavailability in Humans. Journal of Agricultural and Food Chemistry, 2010, 58, 6516-6524.	2.4	134
50	Gene expression, cell cycle arrest and MAPK signalling regulation in Cacoâ€⊋ cells exposed to ellagic acid and its metabolites, urolithins. Molecular Nutrition and Food Research, 2009, 53, 686-698.	1.5	130
51	UV and MS Identification of Urolithins and Nasutins, the Bioavailable Metabolites of Ellagitannins and Ellagic Acid in Different Mammals. Journal of Agricultural and Food Chemistry, 2011, 59, 1152-1162.	2.4	128
52	Induction of Antioxidant Flavonol Biosynthesis in Fresh-Cut Potatoes. Effect of Domestic Cooking. Journal of Agricultural and Food Chemistry, 2002, 50, 5925-5931.	2.4	127
53	Identifying the limits for ellagic acid bioavailability: A crossover pharmacokinetic study in healthy volunteers after consumption of pomegranate extracts. Journal of Functional Foods, 2015, 19, 225-235.	1.6	127
54	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. Food Chemistry, 2009, 114, 813-820.	4.2	126

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55	Inhibition of Quorum Sensing (QS) in Yersinia enterocolitica by an Orange Extract Rich in Glycosylated Flavanones. Journal of Agricultural and Food Chemistry, 2012, 60, 8885-8894.	2.4	124
56	Neuroprotective Effects of Bioavailable Polyphenol-Derived Metabolites against Oxidative Stress-Induced Cytotoxicity in Human Neuroblastoma SH-SY5Y Cells. Journal of Agricultural and Food Chemistry, 2017, 65, 752-758.	2.4	124
57	A Continuous Spectrophotometric Method for Determining the Monophenolase and Diphenolase Activities of Apple Polyphenol Oxidase. Analytical Biochemistry, 1995, 231, 237-246.	1.1	120
58	Gordonibacter urolithinfaciens sp. nov., a urolithin-producing bacterium isolated from the human gut. International Journal of Systematic and Evolutionary Microbiology, 2014, 64, 2346-2352.	0.8	120
59	The gut microbiota urolithin metabotypes revisited: the human metabolism of ellagic acid is mainly determined by aging. Food and Function, 2018, 9, 4100-4106.	2.1	119
60	Valorization of Cauliflower (Brassica oleraceaL. var.botrytis) By-Products as a Source of Antioxidant Phenolics. Journal of Agricultural and Food Chemistry, 2003, 51, 2181-2187.	2.4	118
61	Postharvest Stilbene-Enrichment of Red and White Table Grape Varieties Using UV-C Irradiation Pulses. Journal of Agricultural and Food Chemistry, 2002, 50, 6322-6329.	2.4	117
62	Metabolites and tissue distribution of resveratrol in the pig. Molecular Nutrition and Food Research, 2011, 55, 1154-1168.	1.5	117
63	Validated Method for the Characterization and Quantification of Extractable and Nonextractable Ellagitannins after Acid Hydrolysis in Pomegranate Fruits, Juices, and Extracts. Journal of Agricultural and Food Chemistry, 2015, 63, 6555-6566.	2.4	111
64	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. Clinical Nutrition, 2018, 37, 897-905.	2.3	111
65	Effect of Wounding on Phenolic Enzymes in Six Minimally Processed Lettuce Cultivars upon Storage. Journal of Agricultural and Food Chemistry, 2001, 49, 322-330.	2.4	110
66	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. Journal of Agricultural and Food Chemistry, 2003, 51, 4576-4584.	2.4	110
67	Comparison of Ozone and UV-C Treatments on the Postharvest Stilbenoid Monomer, Dimer, and Trimer Induction in Var. â€~Superior' White Table Grapes. Journal of Agricultural and Food Chemistry, 2006, 54, 4222-4228.	2.4	108
68	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. International Journal of Molecular Sciences, 2018, 19, 694.	1.8	108
69	Phase-II metabolism limits the antiproliferative activity of urolithins in human colon cancer cells. European Journal of Nutrition, 2014, 53, 853-864.	1.8	107
70	The grape and wine polyphenol piceatannol is a potent inducer of apoptosis in human SK-Mel-28 melanoma cells. European Journal of Nutrition, 2004, 43, 275-284.	1.8	105
71	Pomegranate juice supplementation in chronic obstructive pulmonary disease: a 5-week randomized, double-blind, placebo-controlled trial. European Journal of Clinical Nutrition, 2006, 60, 245-253.	1.3	104
72	Slow-Binding Inhibition of Mushroom (Agaricusbisporus) Tyrosinase Isoforms by Tropolone. Journal of Agricultural and Food Chemistry, 1999, 47, 2638-2644.	2.4	103

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73	Improvement of a Continuous Spectrophotometric Method for Determining the Monophenolase and Diphenolase Activities of Mushroom Polyphenol Oxidase. Journal of Agricultural and Food Chemistry, 1997, 45, 1084-1090.	2.4	101
74	Eubacterium limosum Activates Isoxanthohumol from Hops (Humulus lupulus L.) into the Potent Phytoestrogen 8-Prenylnaringenin In Vitro and in Rat Intestine3. Journal of Nutrition, 2008, 138, 1310-1316.	1.3	99
75	Chromatographic and spectroscopic characterization of urolithins for their determination in biological samples after the intake of foods containing ellagitannins and ellagic acid. Journal of Chromatography A, 2016, 1428, 162-175.	1.8	99
76	The Endotoxemia Marker Lipopolysaccharideâ€Binding Protein is Reduced in Overweightâ€Obese Subjects Consuming Pomegranate Extract by Modulating the Gut Microbiota: A Randomized Clinical Trial. Molecular Nutrition and Food Research, 2018, 62, e1800160.	1.5	97
77	Deciphering the Human Gut Microbiome of Urolithin Metabotypes: Association with Enterotypes and Potential Cardiometabolic Health Implications. Molecular Nutrition and Food Research, 2019, 63, e1800958.	1.5	97
78	Study of stereospecificity in mushroom tyrosinase. Biochemical Journal, 1998, 331, 547-551.	1.7	95
79	The ellagic acid-derived gut microbiota metabolite, urolithin A, potentiates the anticancer effects of 5-fluorouracil chemotherapy on human colon cancer cells. Food and Function, 2015, 6, 1460-1469.	2.1	94
80	Effects of ellagitanninâ€rich berries on blood lipids, gut microbiota, and urolithin production in human subjects with symptoms of metabolic syndrome. Molecular Nutrition and Food Research, 2013, 57, 2258-2263.	1.5	93
81	Intestinal Ellagitannin Metabolites Ameliorate Cytokine-Induced Inflammation and Associated Molecular Markers in Human Colon Fibroblasts. Journal of Agricultural and Food Chemistry, 2012, 60, 8866-8876.	2.4	91
82	The human gut microbial ecology associated with overweight and obesity determines ellagic acid metabolism. Food and Function, 2016, 7, 1769-1774.	2.1	91
83	Gastrointestinal Simulation Model TWIN-SHIME Shows Differences between Human Urolithin-Metabotypes in Gut Microbiota Composition, Pomegranate Polyphenol Metabolism, and Transport along the Intestinal Tract. Journal of Agricultural and Food Chemistry, 2017, 65, 5480-5493.	2.4	90
84	Dietary phenolics against colorectal cancerâ€"From promising preclinical results to poor translation into clinical trials: Pitfalls and future needs. Molecular Nutrition and Food Research, 2015, 59, 1274-1291.	1.5	89
85	Urolithins: a Comprehensive Update on their Metabolism, Bioactivity, and Associated Gut Microbiota. Molecular Nutrition and Food Research, 2022, 66, e2101019.	1.5	89
86	Gene expression changes in colon tissues from colorectal cancer patients following the intake of an ellagitannin-containing pomegranate extract: a randomized clinical trial. Journal of Nutritional Biochemistry, 2017, 42, 126-133.	1.9	86
87	Strawberry Processing Does Not Affect the Production and Urinary Excretion of Urolithins, Ellagic Acid Metabolites, in Humans. Journal of Agricultural and Food Chemistry, 2012, 60, 5749-5754.	2.4	85
88	Urolithin A, C, and D, but not isoâ€urolithin A and urolithin B, attenuate triglyceride accumulation in human cultures of adipocytes and hepatocytes. Molecular Nutrition and Food Research, 2016, 60, 1129-1138.	1.5	85
89	Ellagibacter isourolithinifaciens gen. nov., sp. nov., a new member of the family Eggerthellaceae, isolated from human gut. International Journal of Systematic and Evolutionary Microbiology, 2018, 68, 1707-1712.	0.8	85
90	Vitamin C retention in fresh-cut potatoes. Postharvest Biology and Technology, 2002, 26, 75-84.	2.9	83

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91	Activation of a Latent Mushroom (Agaricus bisporus) Tyrosinase Isoform by Sodium Dodecyl Sulfate (SDS). Kinetic Properties of the SDS-Activated Isoform. Journal of Agricultural and Food Chemistry, 1999, 47, 3518-3525.	2.4	81
92	Resveratrol in primary and secondary prevention of cardiovascular disease: a dietary and clinical perspective. Annals of the New York Academy of Sciences, 2013, 1290, 37-51.	1.8	80
93	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. Journal of Nutritional Biochemistry, 2007, 18, 259-271.	1.9	77
94	Interindividual variability in the human metabolism of ellagic acid: Contribution of Gordonibacter to urolithin production. Journal of Functional Foods, 2015, 17, 785-791.	1.6	77
95	Bioavailability of the major bioactive diterpenoids in a rosemary extract: Metabolic profile in the intestine, liver, plasma, and brain of Zucker rats. Molecular Nutrition and Food Research, 2013, 57, 1834-1846.	1.5	76
96	Dissimilar <i>In Vitro</i> and <i>In Vivo</i> Effects of Ellagic Acid and Its Microbiota-Derived Metabolites, Urolithins, on the Cytochrome P450 1A1. Journal of Agricultural and Food Chemistry, 2009, 57, 5623-5632.	2.4	75
97	Metabolic Profiling of Dietary Polyphenols and Methylxanthines in Normal and Malignant Mammary Tissues from Breast Cancer Patients. Molecular Nutrition and Food Research, 2019, 63, e1801239.	1.5	73
98	Bioavailability of phenolics from an oleuropein-rich olive (Olea europaea) leaf extract and its acute effect on plasma antioxidant status: comparison between pre- and postmenopausal women. European Journal of Nutrition, 2014, 53, 1015-1027.	1.8	72
99	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. PLoS ONE, 2012, 7, e39773.	1.1	71
100	Preventive Oral Treatment with Resveratrol Pro-prodrugs Drastically Reduce Colon Inflammation in Rodents. Journal of Medicinal Chemistry, 2010, 53, 7365-7376.	2.9	69
101	Comprehensive characterization of the effects of ellagic acid and urolithins on colorectal cancer and keyâ€associated molecular hallmarks: MicroRNA cell specific induction of <i>CDKN1A</i> (p21) as a common mechanism involved. Molecular Nutrition and Food Research, 2016, 60, 701-716.	1.5	68
102	Effect of Food Structure and Processing on (Poly)phenol–Gut Microbiota Interactions and the Effects on Human Health. Annual Review of Food Science and Technology, 2019, 10, 221-238.	5.1	68
103	Monophenolase activity of polyphenol oxidase from Verdedoncella apple. Journal of Agricultural and Food Chemistry, 1995, 43, 2807-2812.	2.4	67
104	Monophenolase and Diphenolase Reaction Mechanisms of Apple and Pear Polyphenol Oxidases. Journal of Agricultural and Food Chemistry, 1998, 46, 2968-2975.	2.4	65
105	Effect of captopril on mushroom tyrosinase activity in vitro. BBA - Proteins and Proteomics, 2001, 1544, 289-300.	2.1	65
106	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). Journal of Agricultural and Food Chemistry, 2013, 61, 4352-4359.	2.4	65
107	Monophenolase Activity of Polyphenol Oxidase from Haas Avocado. Journal of Agricultural and Food Chemistry, 1997, 45, 1091-1096.	2.4	64
108	4-Hydroxyanisole: The Most Suitable Monophenolic Substrate for Determining Spectrophotometrically the Monophenolase Activity of Polyphenol Oxidase from Fruits and Vegetables. Analytical Biochemistry, 1998, 259, 118-126.	1.1	63

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109	Urolithins Are the Main Urinary Microbial-Derived Phenolic Metabolites Discriminating a Moderate Consumption of Nuts in Free-Living Subjects with Diagnosed Metabolic Syndrome. Journal of Agricultural and Food Chemistry, 2012, 60, 8930-8940.	2.4	61
110	Urolithins, ellagitannin metabolites produced by colon microbiota, inhibit Quorum Sensing in Yersinia enterocolitica: Phenotypic response and associated molecular changes. Food Chemistry, 2012, 132, 1465-1474.	4.2	60
111	Urolithin A Is a Dietary Microbiota-Derived Human Aryl Hydrocarbon Receptor Antagonist. Metabolites, 2018, 8, 86.	1.3	59
112	InÂvivo relevant mixed urolithins and ellagic acid inhibit phenotypic and molecular colon cancer stem cell features: A new potentiality for ellagitannin metabolites against cancer. Food and Chemical Toxicology, 2016, 92, 8-16.	1.8	58
113	Main drivers of (poly)phenol effects on human health: metabolite production and/or gut microbiota-associated metabotypes?. Food and Function, 2021, 12, 10324-10355.	2.1	58
114	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. Molecular Nutrition and Food Research, 2015, 59, 1973-1986.	1.5	57
115	Antiproliferative activity of the ellagic acid-derived gut microbiota isourolithin A and comparison with its urolithin A isomer: the role of cell metabolism. European Journal of Nutrition, 2017, 56, 831-841.	1.8	54
116	Kinetic Study of the Activation Process of a Latent Mushroom (Agaricus bisporus) Tyrosinase by Serine Proteases. Journal of Agricultural and Food Chemistry, 1999, 47, 3509-3517.	2.4	53
117	Inhibition of Mushroom Polyphenol Oxidase by Agaritine. Journal of Agricultural and Food Chemistry, 1998, 46, 2976-2980.	2.4	51
118	Nutraceuticals for older people: Facts, fictions and gaps in knowledge. Maturitas, 2013, 75, 313-334.	1.0	50
119	Bioavailability of the Glucuronide and Sulfate Conjugates of Genistein and Daidzein in Breast Cancer Resistance Protein 1 Knockout Mice. Drug Metabolism and Disposition, 2011, 39, 2008-2012.	1.7	49
120	Continuous Spectrophotometric Method for Determining Monophenolase and Diphenolase Activities of Pear Polyphenoloxidase. Journal of Food Science, 1996, 61, 1177-1182.	1.5	48
121	Polyphenols' Gut Microbiota Metabolites: Bioactives or Biomarkers?. Journal of Agricultural and Food Chemistry, 2018, 66, 3593-3594.	2.4	48
122	<i>In Vitro</i> Research on Dietary Polyphenols and Health: A Call of Caution and a Guide on How To Proceed. Journal of Agricultural and Food Chemistry, 2018, 66, 7857-7858.	2.4	48
123	Conjugated Physiological Resveratrol Metabolites Induce Senescence in Breast Cancer Cells: Role of p53/p21 and p16/Rb Pathways, and ABC Transporters. Molecular Nutrition and Food Research, 2019, 63, e1900629.	1.5	48
124	Identification of Novel Urolithin Metabolites in Human Feces and Urine after the Intake of a Pomegranate Extract. Journal of Agricultural and Food Chemistry, 2019, 67, 11099-11107.	2.4	48
125	Evidence for health properties of pomegranate juices and extracts beyond nutrition: A critical systematic review of human studies. Trends in Food Science and Technology, 2021, 114, 410-423.	7.8	48
126	Increase of Antioxidant Activity of Tomato Juice Upon Functionalisation with Vegetable Byproduct Extracts. LWT - Food Science and Technology, 2002, 35, 532-542.	2.5	47

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127	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. Food and Function, 2016, 7, 118-126.	2.1	47
128	Urolithin Metabotypes Can Determine the Modulation of Gut Microbiota in Healthy Individuals by Tracking Walnuts Consumption over Three Days. Nutrients, 2019, 11, 2483.	1.7	46
129	STUDY OF THE OXIDATION OF RESVERATROL CATALYZED BY POLYPHENOL OXTOASE. EFFECT OF POLYPHENOL OXIDASE, LACCASE AND PEROXIDASE ON THE ANTIRADICAL CAPACITY OF RESVERATROL. Journal of Food Biochemistry, 2000, 24, 225-250.	1.2	45
130	Effect of low inulin doses with different polymerisation degree on lipid metabolism, mineral absorption, and intestinal microbiota in rats with fat-supplemented diet. Food Chemistry, 2009, 113, 1058-1065.	4.2	45
131	Raspberry seed flour attenuates high-sucrose diet-mediated hepatic stress and adipose tissue inflammation. Journal of Nutritional Biochemistry, 2016, 32, 64-72.	1.9	45
132	Purification and Kinetic Characterization of an Anionic Peroxidase from Melon (Cucumis meloL.) Cultivated under Different Salinity Conditions. Journal of Agricultural and Food Chemistry, 2000, 48, 1537-1541.	2.4	44
133	Preparation of a resveratrol-enriched grape juice based on ultraviolet C-treated berries. Innovative Food Science and Emerging Technologies, 2009, 10, 374-382.	2.7	44
134	Comprehensive characterization by LC-DAD-MS/MS of the phenolic composition of seven Quercus leaf teas. Journal of Food Composition and Analysis, 2017, 63, 38-46.	1.9	44
135	Milk-Derived Exosomes as Nanocarriers to Deliver Curcumin and Resveratrol in Breast Tissue and Enhance Their Anticancer Activity. International Journal of Molecular Sciences, 2022, 23, 2860.	1.8	44
136	Production of Bioavailable Flavonoid Glucosides in Fruit Juices and Green Tea by Use of Fungal α-l-Rhamnosidases. Journal of Agricultural and Food Chemistry, 2004, 52, 6136-6142.	2.4	43
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