

# Rosa Lamuela-Raventos

## List of Publications by Citations

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335  
papers

33,479  
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88  
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178  
g-index

358  
ext. papers

38,362  
ext. citations

6  
avg. IF

7.07  
L-index

#	Paper	IF	Citations
335	[14] Analysis of total phenols and other oxidation substrates and antioxidants by means of folin-ciocalteu reagent. <i>Methods in Enzymology</i> , <b>1999</b> , 152-178	1.6	7788
334	Primary prevention of cardiovascular disease with a Mediterranean diet. <i>New England Journal of Medicine</i> , <b>2013</b> , 368, 1279-90	57.2	3101
333	Primary Prevention of Cardiovascular Disease with a Mediterranean Diet Supplemented with Extra-Virgin Olive Oil or Nuts. <i>New England Journal of Medicine</i> , <b>2018</b> , 378, e34	57.2	1192
332	A short screener is valid for assessing Mediterranean diet adherence among older Spanish men and women. <i>Journal of Nutrition</i> , <b>2011</b> , 141, 1140-5	3.9	615
331	A 14-item Mediterranean diet assessment tool and obesity indexes among high-risk subjects: the PREDIMED trial. <i>PLoS ONE</i> , <b>2012</b> , 7, e43134	3.6	427
330	An industrial approach in the search of natural antioxidants from vegetable and fruit wastes. <i>Food Chemistry</i> , <b>2006</b> , 97, 137-150	8.3	424
329	Anthocyanins in aged blueberry-fed rats are found centrally and may enhance memory. <i>Nutritional Neuroscience</i> , <b>2005</b> , 8, 111-20	3.5	413
328	Prevention of diabetes with Mediterranean diets: a subgroup analysis of a randomized trial. <i>Annals of Internal Medicine</i> , <b>2014</b> , 160, 1-10	7.8	415
327	Cohort profile: design and methods of the PREDIMED study. <i>International Journal of Epidemiology</i> , <b>2012</b> , 41, 377-85	7.6	364
326	Effect of a Mediterranean diet supplemented with nuts on metabolic syndrome status: one-year results of the PREDIMED randomized trial. <i>Archives of Internal Medicine</i> , <b>2008</b> , 168, 2449-2458		327
325	Liquid chromatographic/electrospray ionization tandem mass spectrometric study of the phenolic composition of cocoa ( <i>Theobroma cacao</i> ). <i>Journal of Mass Spectrometry</i> , <b>2003</b> , 38, 35-42	2.1	321
324	Wine, beer, alcohol and polyphenols on cardiovascular disease and cancer. <i>Nutrients</i> , <b>2012</b> , 4, 759-81	6.4	285
323	Direct HPLC Analysis of cis- and trans-Resveratrol and Piceid Isomers in Spanish Red <i>Vitis vinifera</i> Wines. <i>Journal of Agricultural and Food Chemistry</i> , <b>1995</b> , 43, 281-283	5.5	236
322	Mediterranean dietary pattern and depression: the PREDIMED randomized trial. <i>BMC Medicine</i> , <b>2013</b> , 11, 208	11.1	225
321	International conference on the healthy effect of virgin olive oil. <i>European Journal of Clinical Investigation</i> , <b>2005</b> , 35, 421-4	4.4	217
320	Piceid, the major resveratrol derivative in grape juices. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 1533-6	5.5	215
319	A comprehensive study on the phenolic profile of widely used culinary herbs and spices: rosemary, thyme, oregano, cinnamon, cumin and bay. <i>Food Chemistry</i> , <b>2014</b> , 154, 299-307	8.3	208

318	Postprandial LDL phenolic content and LDL oxidation are modulated by olive oil phenolic compounds in humans. <i>Free Radical Biology and Medicine</i> , <b>2006</b> , 40, 608-16	7.2	208
317	Polyphenol-rich foods in the Mediterranean diet are associated with better cognitive function in elderly subjects at high cardiovascular risk. <i>Journal of Alzheimer's Disease</i> , <b>2012</b> , 29, 773-82	4.2	196
316	Isoflavones, lignans and stilbenes [br]ignins, metabolism and potential importance to human health <b>2000</b> , 80, 1044-1062		192
315	Olive oil intake and risk of cardiovascular disease and mortality in the PREDIMED Study. <i>BMC Medicine</i> , <b>2014</b> , 12, 78	11.1	196
314	Inhibition of circulating immune cell activation: a molecular antiinflammatory effect of the Mediterranean diet. <i>American Journal of Clinical Nutrition</i> , <b>2009</b> , 89, 248-56	6.6	197
313	Inverse association between habitual polyphenol intake and incidence of cardiovascular events in the PREDIMED study. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , <b>2014</b> , 24, 639-47	3.6	187
312	Mediterranean diets and metabolic syndrome status in the PREDIMED randomized trial. <i>Cmaj</i> , <b>2014</b> , 186, E649-57	3.4	179
311	Method for the quantitative extraction of resveratrol and piceid isomers in grape berry skins. Effect of powdery mildew on the stilbene content. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 210-5	5.5	173
310	Epicatechin, procyanidins, and phenolic microbial metabolites after cocoa intake in humans and rats. <i>Analytical and Bioanalytical Chemistry</i> , <b>2009</b> , 394, 1545-56	4.3	173
309	Effect of the Mediterranean diet on blood pressure in the PREDIMED trial: results from a randomized controlled trial. <i>BMC Medicine</i> , <b>2013</b> , 11, 207	11.1	178
308	Dietary intake and major food sources of polyphenols in a Spanish population at high cardiovascular risk: the PREDIMED study. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , <b>2013</b> , 23, 953-9	3.6	170
307	Virgin olive oil supplementation and long-term cognition: the PREDIMED-NAVARRA randomized, trial. <i>Journal of Nutrition, Health and Aging</i> , <b>2013</b> , 17, 544-52	5	180
306	Effect of cocoa powder on the modulation of inflammatory biomarkers in patients at high risk of cardiovascular disease. <i>American Journal of Clinical Nutrition</i> , <b>2009</b> , 90, 1144-50	6.6	162
305	Effects of wine, alcohol and polyphenols on cardiovascular disease risk factors: evidences from human studies. <i>Alcohol and Alcoholism</i> , <b>2013</b> , 48, 270-7	3.4	164
304	Comprehensive identification of walnut polyphenols by liquid chromatography coupled to linear ion trap-Orbitrap mass spectrometry. <i>Food Chemistry</i> , <b>2014</b> , 152, 340-8	8.3	154
303	Dietary inflammatory index and anthropometric measures of obesity in a population sample at high cardiovascular risk from the PREDIMED (PREvenci3 con Dieta MEDiterr3nea) trial. <i>British Journal of Nutrition</i> , <b>2015</b> , 113, 984-95	3.4	151
302	A large randomized individual and group intervention conducted by registered dietitians increased adherence to Mediterranean-type diets: the PREDIMED study. <i>Journal of the American Dietetic Association</i> , <b>2008</b> , 108, 1134-44; discussion 1145		151
301	Virgin olive oil and nuts as key foods of the Mediterranean diet effects on inflammatory biomarkers related to atherosclerosis. <i>Pharmacological Research</i> , <b>2012</b> , 65, 577-83	9.9	151

300	Protective effect of olive oil and its phenolic compounds against low density lipoprotein oxidation. <i>Lipids</i> , <b>2000</b> , 35, 633-8	1.5	149
299	Estimation of dietary sources and flavonoid intake in a Spanish adult population (EPIC-Spain). <i>Journal of the American Dietetic Association</i> , <b>2010</b> , 110, 390-8		146
298	Flavanol and flavonol contents of cocoa powder products: influence of the manufacturing process. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 3111-7	5.5	148
297	The effects of the mediterranean diet on biomarkers of vascular wall inflammation and plaque vulnerability in subjects with high risk for cardiovascular disease. A randomized trial. <i>PLoS ONE</i> , <b>2014</b> , 9, e100084	3.6	147
296	A comprehensive meta-analysis on dietary flavonoid and lignan intake and cancer risk: Level of evidence and limitations. <i>Molecular Nutrition and Food Research</i> , <b>2017</b> , 61, 1600930	5.1	149
295	The effects of harvest and extraction methods on the antioxidant content (phenolics, Tocopherol, and Carotene) in virgin olive oil. <i>Food Chemistry</i> , <b>2002</b> , 78, 207-211	8.3	142
294	Rapid determination of vitamin E in vegetable oils by reversed-phase high-performance liquid chromatography. <i>Journal of Chromatography A</i> , <b>2000</b> , 881, 251-4	4.3	142
293	Characterization and quantification of phenolic compounds in olive oils by solid-phase extraction, HPLC-DAD, and HPLC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 4331-40	5.5	143
292	Mediterranean diet reduces 24-hour ambulatory blood pressure, blood glucose, and lipids: one-year randomized, clinical trial. <i>Hypertension</i> , <b>2014</b> , 64, 69-76	8	144
291	Extravirgin olive oil consumption reduces risk of atrial fibrillation: the PREDIMED (Prevención con Dieta Mediterránea) trial. <i>Circulation</i> , <b>2014</b> , 130, 18-26	16.3	147
290	Targeted metabolic profiling of phenolics in urine and plasma after regular consumption of cocoa by liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , <b>2009</b> , 1216, 7258-64	4.3	136
289	Polyphenol intake from a Mediterranean diet decreases inflammatory biomarkers related to atherosclerosis: a substudy of the PREDIMED trial. <i>British Journal of Clinical Pharmacology</i> , <b>2017</b> , 83, 114-128	3.7	138
288	Improved characterization of tomato polyphenols using liquid chromatography/electrospray ionization linear ion trap quadrupole Orbitrap mass spectrometry and liquid chromatography/electrospray ionization tandem mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , <b>2010</b> , 24, 2986-92	2.1	132
287	The Mediterranean diet improves the systemic lipid and DNA oxidative damage in metabolic syndrome individuals. A randomized, controlled, trial. <i>Clinical Nutrition</i> , <b>2013</b> , 32, 172-8	3.5	133
286	Effects of red wine polyphenols and alcohol on glucose metabolism and the lipid profile: a randomized clinical trial. <i>Clinical Nutrition</i> , <b>2013</b> , 32, 200-6	3.5	128
285	Dietary patterns and the risk of obesity, type 2 diabetes mellitus, cardiovascular diseases, asthma, and neurodegenerative diseases. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 262-296	11	125
284	Levels of cis- and trans-Resveratrol and Their Glucosides in White and Rosé Vitis vinifera Wines from Spain. <i>Journal of Agricultural and Food Chemistry</i> , <b>1996</b> , 44, 2124-2128	5.5	126
283	Health Effects of Resveratrol: Results from Human Intervention Trials. <i>Nutrients</i> , <b>2018</b> , 10,	6.4	123

282	Differential effects of polyphenols and alcohol of red wine on the expression of adhesion molecules and inflammatory cytokines related to atherosclerosis: a randomized clinical trial. <i>American Journal of Clinical Nutrition</i> , <b>2012</b> , 95, 326-34	6.6	128
281	Polyphenol intake and mortality risk: a re-analysis of the PREDIMED trial. <i>BMC Medicine</i> , <b>2014</b> , 12, 77	11.1	126
280	Review: Health Effects of Cocoa Flavonoids. <i>Food Science and Technology International</i> , <b>2005</b> , 11, 159-176	6.5	123
279	Rapid Folin-Ciocalteu method using microtiter 96-well plate cartridges for solid phase extraction to assess urinary total phenolic compounds, as a biomarker of total polyphenols intake. <i>Analytica Chimica Acta</i> , <b>2009</b> , 634, 54-60	6.5	123
278	Effect of Mediterranean diet on the expression of pro-atherogenic genes in a population at high cardiovascular risk. <i>Atherosclerosis</i> , <b>2010</b> , 208, 442-50	1.4	121
277	Identification of phenolic compounds in artichoke waste by high-performance liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , <b>2003</b> , 1008, 57-72	4.3	120
276	Capillary gas chromatography-mass spectrometry quantitative determination of hydroxytyrosol and tyrosol in human urine after olive oil intake. <i>Analytical Biochemistry</i> , <b>2001</b> , 294, 63-72	3	120
275	Qualitative analysis of phenolic compounds in apple pomace using liquid chromatography coupled to mass spectrometry in tandem mode. <i>Rapid Communications in Mass Spectrometry</i> , <b>2004</b> , 18, 553-63	2.1	118
274	Effects of total dietary polyphenols on plasma nitric oxide and blood pressure in a high cardiovascular risk cohort. The PREDIMED randomized trial. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , <b>2015</b> , 25, 60-7	3.6	117
273	A comprehensive characterisation of beer polyphenols by high resolution mass spectrometry (LC-ESI-LTQ-Orbitrap-MS). <i>Food Chemistry</i> , <b>2015</b> , 169, 336-43	8.3	117
272	A provegetarian food pattern and reduction in total mortality in the Prevenci3 con Dieta Mediterr3nea (PREDIMED) study. <i>American Journal of Clinical Nutrition</i> , <b>2014</b> , 100 Suppl 1, 320S-8S	6.6	120
271	Uptake of diet resveratrol into the human low-density lipoprotein. Identification and quantification of resveratrol metabolites by liquid chromatography coupled with tandem mass spectrometry. <i>Analytical Chemistry</i> , <b>2005</b> , 77, 3149-55	7.7	118
270	Concentrations of resveratrol and derivatives in foods and estimation of dietary intake in a Spanish population: European Prospective Investigation into Cancer and Nutrition (EPIC)-Spain cohort. <i>British Journal of Nutrition</i> , <b>2008</b> , 100, 188-96	3.4	116
269	The occurrence of piceid, a stilbene glucoside, in grape berries. <i>Phytochemistry</i> , <b>1994</b> , 37, 571-573	3.9	114
268	Polyphenols, food and pharma. Current knowledge and directions for future research. <i>Biochemical Pharmacology</i> , <b>2018</b> , 156, 186-195	5.8	111
267	Retraction and Republication: Primary Prevention of Cardiovascular Disease with a Mediterranean Diet. <i>N Engl J Med</i> 2013;368:1279-90. <i>New England Journal of Medicine</i> , <b>2018</b> , 378, 2441-2442	57.2	111
266	Down-regulation of adhesion molecules and other inflammatory biomarkers after moderate wine consumption in healthy women: a randomized trial. <i>American Journal of Clinical Nutrition</i> , <b>2007</b> , 86, 1463-9	6.6	109
265	Phenolics in White Free Run Juices and Wines from Pened3s by High-Performance Liquid Chromatography: Changes during Vinification. <i>Journal of Agricultural and Food Chemistry</i> , <b>1996</b> , 44, 3040-3046	5.5	109

264	Frequency of nut consumption and mortality risk in the PREDIMED nutrition intervention trial. <i>BMC Medicine</i> , <b>2013</b> , 11, 164	11.1	106
263	Dihydroxylated phenolic acids derived from microbial metabolism reduce lipopolysaccharide-stimulated cytokine secretion by human peripheral blood mononuclear cells. <i>British Journal of Nutrition</i> , <b>2009</b> , 102, 201-6	3.4	103
262	Minor Components of Olive Oil: Evidence to Date of Health Benefits in Humans. <i>Nutrition Reviews</i> , <b>2006</b> , 64, S20-S30	6.2	97
261	The Antioxidant Activity of Coumarins and Flavonoids. <i>Mini-Reviews in Medicinal Chemistry</i> , <b>2013</b> , 13, 318-334	3.1	97
260	Liquid chromatography with mass spectrometry in tandem mode applied for the identification of wine markers in residues from ancient Egyptian vessels. <i>Analytical Chemistry</i> , <b>2004</b> , 76, 1672-7	7.7	97
259	Occurrence of resveratrol in selected California wines by a new HPLC method. <i>Journal of Agricultural and Food Chemistry</i> , <b>1993</b> , 41, 521-523	5.5	95
258	Mediterranean diet and oxidation: nuts and olive oil as important sources of fat and antioxidants. <i>Current Topics in Medicinal Chemistry</i> , <b>2011</b> , 11, 1797-810	2.9	93
257	Dealcoholized red wine decreases systolic and diastolic blood pressure and increases plasma nitric oxide: short communication. <i>Circulation Research</i> , <b>2012</b> , 111, 1065-8	15.3	97
256	Moderate consumption of red wine, but not gin, decreases erythrocyte superoxide dismutase activity: a randomised cross-over trial. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , <b>2011</b> , 21, 46-53 <sup>3.6</sup>		97
255	Effect of ingestion of virgin olive oil on human low-density lipoprotein composition. <i>European Journal of Clinical Nutrition</i> , <b>2002</b> , 56, 114-20	5	95
254	Long-Term Immunomodulatory Effects of a Mediterranean Diet in Adults at High Risk of Cardiovascular Disease in the PREvenci3 con Dieta MEDiterr3nea (PREDIMED) Randomized Controlled Trial. <i>Journal of Nutrition</i> , <b>2016</b> , 146, 1684-93	3.9	94
253	Effect of the Mediterranean diet on heart failure biomarkers: a randomized sample from the PREDIMED trial. <i>European Journal of Heart Failure</i> , <b>2014</b> , 16, 543-50	12	94
252	Plasma fatty acid composition, estimated desaturase activities, and their relation with the metabolic syndrome in a population at high risk of cardiovascular disease. <i>Clinical Nutrition</i> , <b>2014</b> , 33, 90-7	3.5	92
251	Effect of soil type on wines produced from <i>Vitis vinifera</i> L. cv. Grenache in commercial vineyards. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 779-86	5.5	89
250	Consumption of Yogurt, Low-Fat Milk, and Other Low-Fat Dairy Products Is Associated with Lower Risk of Metabolic Syndrome Incidence in an Elderly Mediterranean Population. <i>Journal of Nutrition</i> , <b>2015</b> , 145, 2308-16	3.9	87
249	Milk does not affect the bioavailability of cocoa powder flavonoid in healthy human. <i>Annals of Nutrition and Metabolism</i> , <b>2007</b> , 51, 493-8	4.3	90
248	Phenolic profiling of the skin, pulp and seeds of Albari3 grapes using hybrid quadrupole time-of-flight and triple-quadrupole mass spectrometry. <i>Food Chemistry</i> , <b>2014</b> , 145, 874-82	8.3	88
247	HPLC-tandem mass spectrometric method to characterize resveratrol metabolism in humans. <i>Clinical Chemistry</i> , <b>2007</b> , 53, 292-9	5.3	85



246	Determination of trans-resveratrol in plasma by HPLC. <i>Analytical Chemistry</i> , <b>1999</b> , 71, 747-50	7.7	85
245	Regular consumption of cocoa powder with milk increases HDL cholesterol and reduces oxidized LDL levels in subjects at high-risk of cardiovascular disease. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , <b>2012</b> , 22, 1046-53	3.6	82
244	Cohort Profile: Design and methods of the PREDIMED-Plus randomized trial. <i>International Journal of Epidemiology</i> , <b>2019</b> , 48, 387-388o	7.6	79
243	Phenolic metabolites and substantial microbiome changes in pig feces by ingesting grape seed proanthocyanidins. <i>Food and Function</i> , <b>2014</b> , 5, 2298-308	5.9	80
242	Resveratrol metabolites in urine as a biomarker of wine intake in free-living subjects: The PREDIMED Study. <i>Free Radical Biology and Medicine</i> , <b>2009</b> , 46, 1562-6	7.2	83
241	Phenolic profile and hydrophilic antioxidant capacity as chemotaxonomic markers of tomato varieties. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 3994-4001	5.5	79
240	Elevated circulating LDL phenol levels in men who consumed virgin rather than refined olive oil are associated with less oxidation of plasma LDL. <i>Journal of Nutrition</i> , <b>2010</b> , 140, 501-8	3.9	81
239	Mediterranean diet and non enzymatic antioxidant capacity in the PREDIMED study: evidence for a mechanism of antioxidant tuning. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , <b>2013</b> , 23, 1167-74	3.6	78
238	Determination of flavonoids in a Citrus fruit extract by LCDAD and LCMS. <i>Food Chemistry</i> , <b>2007</b> , 101, 1742-1747	8.3	76
237	Screening of the polyphenol content of tomato-based products through accurate-mass spectrometry (HPLC-ESI-QTOF). <i>Food Chemistry</i> , <b>2011</b> , 129, 877-83	8.3	75
236	Relationship between Mediterranean Dietary Polyphenol Intake and Obesity. <i>Nutrients</i> , <b>2018</b> , 10,	6.4	74
235	Longitudinal association of telomere length and obesity indices in an intervention study with a Mediterranean diet: the PREDIMED-NAVARRA trial. <i>International Journal of Obesity</i> , <b>2014</b> , 38, 177-82	5.2	73
234	The effects of milk as a food matrix for polyphenols on the excretion profile of cocoa (-)-epicatechin metabolites in healthy human subjects. <i>British Journal of Nutrition</i> , <b>2008</b> , 100, 846-51	3.4	75
233	Low-fat dairy products and blood pressure: follow-up of 2290 older persons at high cardiovascular risk participating in the PREDIMED study. <i>British Journal of Nutrition</i> , <b>2009</b> , 101, 59-67	3.4	75
232	Diagnostic performance of urinary resveratrol metabolites as a biomarker of moderate wine consumption. <i>Clinical Chemistry</i> , <b>2006</b> , 52, 1373-80	5.3	73
231	Simultaneous determination of alpha-tocopherol and beta-carotene in olive oil by reversed-phase high-performance liquid chromatography. <i>Journal of Chromatography A</i> , <b>2000</b> , 881, 255-9	4.3	73
230	Rapid liquid chromatography tandem mass spectrometry assay to quantify plasma (-)-epicatechin metabolites after ingestion of a standard portion of cocoa beverage in humans. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 6190-4	5.5	71
229	The Mediterranean diet pattern and its main components are associated with lower plasma concentrations of tumor necrosis factor receptor 60 in patients at high risk for cardiovascular disease. <i>Journal of Nutrition</i> , <b>2012</b> , 142, 1019-25	3.9	70

228	Minor Components of Olive Oil: Evidence to Date of Health Benefits in Humans. <i>Nutrition Reviews</i> , <b>2006</b> , 64, 20-30	6.2	69
227	Total polyphenol intake estimated by a modified Folin-Ciocalteu assay of urine. <i>Clinical Chemistry</i> , <b>2006</b> , 52, 749-52	5.3	69
226	The antioxidant activity of coumarins and flavonoids. <i>Mini-Reviews in Medicinal Chemistry</i> , <b>2013</b> , 13, 318-34	3.4	69
225	Legume consumption is inversely associated with type 2 diabetes incidence in adults: A prospective assessment from the PREDIMED study. <i>Clinical Nutrition</i> , <b>2018</b> , 37, 906-913	3.5	69
224	Effects of alcohol and polyphenols from beer on atherosclerotic biomarkers in high cardiovascular risk men: a randomized feeding trial. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , <b>2015</b> , 25, 36-45	3.6	69
223	Effect of caffeic acid on the color of red wine. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 2062-5	3.5	68
222	Resveratrol and piceid levels in natural and blended peanut butters. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 6352-4	5.5	68
221	Metabolite profiling of phenolic and carotenoid contents in tomatoes after moderate-intensity pulsed electric field treatments. <i>Food Chemistry</i> , <b>2013</b> , 136, 199-205	8.3	64
220	Lifestyles and risk factors associated with adherence to the Mediterranean diet: a baseline assessment of the PREDIMED trial. <i>PLoS ONE</i> , <b>2013</b> , 8, e60166	3.6	64
219	Cardioprotective effects of cocoa: clinical evidence from randomized clinical intervention trials in humans. <i>Molecular Nutrition and Food Research</i> , <b>2013</b> , 57, 936-47	5.1	65
218	Changes in the polyphenol profile of tomato juices processed by pulsed electric fields. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 9667-72	5.5	62
217	Is there any difference between the phenolic content of organic and conventional tomato juices?. <i>Food Chemistry</i> , <b>2012</b> , 130, 222-227	8.3	63
216	Effect of skin contact on the antioxidant phenolics in white wine. <i>Food Chemistry</i> , <b>2000</b> , 71, 483-487	8.3	63
215	Alcohol intake, wine consumption and the development of depression: the PREDIMED study. <i>BMC Medicine</i> , <b>2013</b> , 11, 192	11.1	63
214	Prebiotic nut compounds and human microbiota. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 3154-3163	11	61
213	Inflammatory markers of atherosclerosis are decreased after moderate consumption of cava (sparkling wine) in men with low cardiovascular risk. <i>Journal of Nutrition</i> , <b>2007</b> , 137, 2279-84	3.9	62
212	Matrix effects on the bioavailability of resveratrol in humans. <i>Food Chemistry</i> , <b>2010</b> , 120, 1123-1130	8.3	62
211	Influence of Variety and Aging on Foaming Properties of Cava (Sparkling Wine). 2. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 2520-2525	5.5	61



210	Changes in phenolic profile and antioxidant activity during production of diced tomatoes. <i>Food Chemistry</i> , <b>2011</b> , 126, 1700-7	8.3	59
209	Effects of pulsed electric fields on the bioactive compound content and antioxidant capacity of tomato fruit. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 3126-34	5.5	57
208	The tomato sauce making process affects the bioaccessibility and bioavailability of tomato phenolics: a pharmacokinetic study. <i>Food Chemistry</i> , <b>2015</b> , 173, 864-72	8.3	58
207	Presence of virgin olive oil phenolic metabolites in human low density lipoprotein fraction: determination by high-performance liquid chromatography-electrospray ionization tandem mass spectrometry. <i>Analytica Chimica Acta</i> , <b>2007</b> , 583, 402-10	6.5	60
206	Characteristics of Sparkling Base Wines Affecting Foam Behavior. <i>Journal of Agricultural and Food Chemistry</i> , <b>1996</b> , 44, 989-995	5.5	59
205	Dietary Marine $\Omega$ Fatty Acids and Incident Sight-Threatening Retinopathy in Middle-Aged and Older Individuals With Type 2 Diabetes: Prospective Investigation From the PREDIMED Trial. <i>JAMA Ophthalmology</i> , <b>2016</b> , 134, 1142-1149	3.8	59
204	Fiber intake and all-cause mortality in the Prevenci3 con Dieta Mediterr3nea (PREDIMED) study. <i>American Journal of Clinical Nutrition</i> , <b>2014</b> , 100, 1498-507	6.6	59
203	Characterization of the phenolic and antioxidant profiles of selected culinary herbs and spices: caraway, turmeric, dill, marjoram and nutmeg. <i>Food Science and Technology</i> , <b>2015</b> , 35, 189-195	1.9	56
202	Impact of high-intensity pulsed electric fields on carotenoids profile of tomato juice made of moderate-intensity pulsed electric field-treated tomatoes. <i>Food Chemistry</i> , <b>2013</b> , 141, 3131-8	8.3	57
201	Intake of Total Polyphenols and Some Classes of Polyphenols Is Inversely Associated with Diabetes in Elderly People at High Cardiovascular Disease Risk. <i>Journal of Nutrition</i> , <b>2015</b> , 146, 767-777	3.9	57
200	Total polyphenol excretion and blood pressure in subjects at high cardiovascular risk. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , <b>2011</b> , 21, 323-31	3.6	55
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