Rosa Lamuela-Raventos

List of Publications by Year in Descending Order

335 papers	33,436 citations	88 h-index	178 g-index
358 ext. papers	38,204 ext. citations	6 avg, IF	7.06 L-index

#	Paper	IF	Citations
335	Effect of Crushing Peanuts on Fatty Acid and Phenolic Bioaccessibility: A Long-Term Study.. *Antioxidants*, **2022**, 11,	6.8	2
334	Effect of Peanut Consumption on Cardiovascular Risk Factors: A Randomized Clinical Trial and Meta-Analysis.. *Frontiers in Nutrition*, **2022**, 9, 853378	5.9	
333	New insights into the lipidomic response of CaCo-2 cells to differently cooked and in vitro digested extra-virgin olive oils.. *Food Research International*, **2022**, 155, 111030	6.8	
332	Cooking with extra-virgin olive oil: A mixture of food components to prevent oxidation and degradation. *Trends in Food Science and Technology*, **2022**, 123, 28-36	14.9	0
331	Nutrition During Pregnancy and Lactation: New Evidence for the Vertical Transmission of Extra Virgin Olive Oil Phenolic Compounds in Rats. *Food Chemistry*, **2022**, 133211	8.3	
330	Changes in plasma total saturated fatty acids and palmitic acid are related to pro-inflammatory molecule IL-6 concentrations after nutritional intervention for one year.. *Biomedicine and Pharmacotherapy*, **2022**, 150, 113028	7.2	0
329	A Response to L□ Drieu et al., 2020, □s It Possible to Identify Ancient Wine Production Using Biomolecular Approaches?□(STAR: Science & Technology of Archaeological Research, DOI:10.1080/20548923.2020.1738728). *Science and Technology of Archaeological Research*, **2021**, 7, 43-48	1.2	1
328	Influence of the Ripening Stage and Extraction Conditions on the Phenolic Fingerprint of 'Corbella' Extra-Virgin Olive Oil. *Antioxidants*, **2021**, 10,	6.8	4
327	Moderate Consumption of Beer (with and without Ethanol) and Menopausal Symptoms: Results from a Parallel Clinical Trial in Postmenopausal Women. *Nutrients*, **2021**, 13,	6.4	1
326	Encapsulation of Phenolic Compounds from a Grape Cane Pilot-Plant Extract in Hydroxypropyl Beta-Cyclodextrin and Maltodextrin by Spray Drying. *Antioxidants*, **2021**, 10,	6.8	9
325	Fruit and Vegetable Consumption is Inversely Associated with Plasma Saturated Fatty Acids at Baseline in Predimed Plus Trial. *Molecular Nutrition and Food Research*, **2021**, 65, e2100363	5.1	1
324	LC-ESI-LTQ-Orbitrap-MS for Profiling the Distribution of Oleacein and Its Metabolites in Rat Tissues. *Antioxidants*, **2021**, 10,	6.8	1
323	Urinary Tartaric Acid, a Biomarker of Wine Intake, Correlates with Lower Total and LDL Cholesterol. *Nutrients*, **2021**, 13,	6.4	3
322	Total Analysis of the Major Secoiridoids in Extra Virgin Olive Oil: Validation of an UHPLC-ESI-MS/MS Method. *Antioxidants*, **2021**, 10,	6.8	7
321	Impact of Emerging Technologies on Virgin Olive Oil Processing, Consumer Acceptance, and the Valorization of Olive Mill Wastes. *Antioxidants*, **2021**, 10,	6.8	7
320	High Fruit and Vegetable Consumption and Moderate Fat Intake Are Associated with Higher Carotenoid Concentration in Human Plasma. *Antioxidants*, **2021**, 10,	6.8	3
319	Do drought-adapted peanut genotypes have different bioactive compounds and ROS-scavenging activity?. *European Food Research and Technology*, **2021**, 247, 1369-1378	3.3	1

318	Tissue Distribution of Oleocanthal and Its Metabolites after Oral Ingestion in Rats. *Antioxidants*, **2021**, 10,	6.8	5
317	Pilot-plant scale extraction of phenolic compounds from grape canes: Comprehensive characterization by LC-ESI-LTQ-Orbitrap-MS. *Food Research International*, **2021**, 143, 110265	6.8	7
316	Oleacein Intestinal Permeation and Metabolism in Rats Using an In Situ Perfusion Technique. *Pharmaceutics*, **2021**, 13,	6.1	4
315	Metabolomics Technologies for the Identification and Quantification of Dietary Phenolic Compound Metabolites: An Overview. *Antioxidants*, **2021**, 10,	6.8	9
314	Optimizing the Malaxation Conditions to Produce an Arbequina EVOO with High Content of Bioactive Compounds. *Antioxidants*, **2021**, 10,	6.8	3
313	Effects of Mediterranean Diet or Mindfulness-Based Stress Reduction on Prevention of Small-for-Gestational Age Birth Weights in Newborns Born to At-Risk Pregnant Individuals: The IMPACT BCN Randomized Clinical Trial. *JAMA - Journal of the American Medical Association*, **2021**, 326, 2150-2160	26.8	5
312	Consumption of peanut products improves memory and stress response in healthy adults from the ARISTOTLE study: A 6-month randomized controlled trial. *Clinical Nutrition*, **2021**, 40, 5556-5567	3.5	4
311	New vacuum cooking techniques with extra-virgin olive oil show a better phytochemical profile than traditional cooking methods: A foodomics study. *Food Chemistry*, **2021**, 362, 130194	8.3	5
310	Genetic Individuality and Alcohol Consumption **2020**, 231-235		
309	Health-promoting properties of oleocanthal and oleacein: Two secoiridoids from extra-virgin olive oil. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 2532-2548	11	41
308	Polyphenol analysis using high-resolution mass spectrometry allows differentiation of drought tolerant peanut genotypes. *Journal of the Science of Food and Agriculture*, **2020**, 100, 721-731	4.2	6
307	Polyphenols in Urine and Cardiovascular Risk Factors: A Cross-Sectional Analysis Reveals Gender Differences in Spanish Adolescents from the SI! Program. *Antioxidants*, **2020**, 9,	6.8	1
306	Cuisinomics: MS-based untargeted approach reveals chemical modulation by a recipe during home cooking. *Food Research International*, **2020**, 138, 109787	6.8	1
305	Effect of physiological factors, pathologies, and acquired habits on the sweet taste threshold: A systematic review and meta-analysis. *Comprehensive Reviews in Food Science and Food Safety*, **2020**, 19, 3755-3773	15.8	4
304	Bioactive Compounds of Mediterranean Cooked Tomato Sauce (Sofrito) Modulate Intestinal Epithelial Cancer Cell Growth Through Oxidative Stress/Arachidonic Acid Cascade Regulation. *ACS Omega*, **2020**, 5, 17071-17077	3.8	5
303	Vegetable and Fruit Consumption and Prognosis Among Cancer Survivors: A Systematic Review and Meta-Analysis of Cohort Studies. *Advances in Nutrition*, **2020**, 11, 1569-1582	9.4	8
302	Effects of the Non-Alcoholic Fraction of Beer on Abdominal Fat, Osteoporosis, and Body Hydration in Women. *Molecules*, **2020**, 25,	4.7	4
301	Reply to "Comment on López-Yerena et al. 'Absorption and Intestinal Metabolic Profile of Oleocanthal in Rats' 2020, , 134". *Pharmaceutics*, **2020**, 12,	6.1	1

300	Conservation of Native Wild Ivory-White Olives from the MEDES Islands Natural Reserve to Maintain Virgin Olive Oil Diversity. *Antioxidants*, **2020**, 9,	6.8	8
299	Differentiating, evaluating, and classifying three quinoa ecotypes by washing, cooking and germination treatments, using H NMR-based metabolomic approach. *Food Chemistry*, **2020**, 331, 127351	8.3	4
298	Beer Phenolic Composition of Simple Phenols, Prenylated Flavonoids and Alkylresorcinols. *Molecules*, **2020**, 25,	4.7	13
297	5--, - and Total Lycopene Plasma Concentrations Inversely Relate to Atherosclerotic Plaque Burden in Newly Diagnosed Type 2 Diabetes Subjects. *Nutrients*, **2020**, 12,	6.4	7
296	Dietary Polyphenol Intake is Associated with HDL-Cholesterol and A Better Profile of other Components of the Metabolic Syndrome: A PREDIMED-Plus Sub-Study. *Nutrients*, **2020**, 12,	6.4	27
295	Domestic Sautﾎng with EVOO: Change in the Phenolic Profile. *Antioxidants*, **2020**, 9,	6.8	14
294	Absorption and Intestinal Metabolic Profile of Oleocanthal in Rats. *Pharmaceutics*, **2020**, 12,	6.1	12
293	Prevalence and correlates of cardiovascular health among early adolescents enrolled in the SI! Program in Spain: a cross-sectional analysis. *European Journal of Preventive Cardiology*, **2020**,	3.8	1
292	Dried Fruits **2020**, 487-496		1
291	Dietary Patterns and Cardiovascular Risk Factors in Spanish Adolescents: A Cross-Sectional Analysis of the SI! Program for Health Promotion in Secondary Schools. *Nutrients*, **2019**, 11,	6.4	5
290	Increased Consumption of Virgin Olive Oil, Nuts, Legumes, Whole Grains, and Fish Promotes HDL Functions in Humans. *Molecular Nutrition and Food Research*, **2019**, 63, e1800847	5.1	16
289	Microbial Phenolic Metabolites: Which Molecules Actually Have an Effect on Human Health?. *Nutrients*, **2019**, 11,	6.4	22
288	Lyophilized Maqui () Berry Induces Browning in the Subcutaneous White Adipose Tissue and Ameliorates the Insulin Resistance in High Fat Diet-Induced Obese Mice. *Antioxidants*, **2019**, 8,	6.8	13
287	Increase of 4-Hydroxybenzoic, a Bioactive Phenolic Compound, after an Organic Intervention Diet. *Antioxidants*, **2019**, 8,	6.8	2
286	Extra Virgin Olive Oil Minor Compounds Modulate Mitogenic Action of Oleic Acid on Colon Cancer Cell Line. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 11420-11427	5.5	14
285	In Vivo Anti-inflammatory and Antiallergic Activity of Pure Naringenin, Naringenin Chalcone, and Quercetin in Mice. *Journal of Natural Products*, **2019**, 82, 177-182	4.6	23
284	Acute Effect of a Single Dose of Tomato on Plasmatic Inflammatory Biomarkers in Healthy Men. *Nutrients*, **2019**, 11,	6.4	6
283	Effect of a high-fat Mediterranean diet on bodyweight and waist circumference: a prespecified secondary outcomes analysis of the PREDIMED randomised controlled trial. *Lancet Diabetes and Endocrinology,the*, **2019**, 7, e6-e17	17.4	48

282	Rationale and design of the school-based SI! Program to face obesity and promote health among Spanish adolescents: A cluster-randomized controlled trial. *American Heart Journal*, **2019**, 215, 27-40	4.7	13
281	Using Extra Virgin Olive Oil to Cook Vegetables Enhances Polyphenol and Carotenoid Extractability: A Study Applying the Technique. *Molecules*, **2019**, 24,	4.7	17
280	Dietary inflammatory index and all-cause mortality in large cohorts: The SUN and PREDIMED studies. *Clinical Nutrition*, **2019**, 38, 1221-1231	3.5	55
279	Consumption of aged white wine modulates cardiovascular risk factors via circulating endothelial progenitor cells and inflammatory biomarkers. *Clinical Nutrition*, **2019**, 38, 1036-1044	3.5	6
278	Acute consumption of Andalusian aged wine and gin decreases the expression of genes related to atherosclerosis in men with high cardiovascular risk: Randomized intervention trial. *Clinical Nutrition*, **2019**, 38, 1599-1606	3.5	2
277	Bioactive Compounds of Cooked Tomato Sauce Modulate Oxidative Stress and Arachidonic Acid Cascade Induced by Oxidized LDL in Macrophage Cultures. *Nutrients*, **2019**, 11,	6.4	12
276	Mediterranean sofrito home-cooking technique enhances polyphenol content in tomato sauce. *Journal of the Science of Food and Agriculture*, **2019**, 99, 6535-6545	4.2	8
275	Role of HDL function and LDL atherogenicity on cardiovascular risk: A comprehensive examination. *PLoS ONE*, **2019**, 14, e0218533	3.6	18
274	Associations between Dietary Polyphenols and Type 2 Diabetes in a Cross-Sectional Analysis of the PREDIMED-Plus Trial: Role of Body Mass Index and Sex. *Antioxidants*, **2019**, 8,	6.8	16
273	Cohort Profile: Design and methods of the PREDIMED-Plus randomized trial. *International Journal of Epidemiology*, **2019**, 48, 387-388o	7.6	79
272	A review of factors that affect carotenoid concentrations in human plasma: differences between Mediterranean and Northern diets. *European Journal of Clinical Nutrition*, **2019**, 72, 18-25	5	10
271	Organic food and the impact on human health. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 704-714	11	34
270	Is Eating Raisins Healthy?. *Nutrients*, **2019**, 12,	6.4	13
269	Mediterranean Tomato-Based Sofrito Sauce Improves Fibroblast Growth Factor 21 (FGF21) Signaling in White Adipose Tissue of Obese ZUCKER Rats. *Molecular Nutrition and Food Research*, **2018**, 62, 1700606	5.1	10
268	Dietary patterns and the risk of obesity, type 2 diabetes mellitus, cardiovascular diseases, asthma, and neurodegenerative diseases. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 262-296	11	125
267	Legume consumption is inversely associated with type 2 diabetes incidence in adults: A prospective assessment from the PREDIMED study. *Clinical Nutrition*, **2018**, 37, 906-913	3.5	69
266	Polyphenols, food and pharma. Current knowledge and directions for future research. *Biochemical Pharmacology*, **2018**, 156, 186-195	5.8	111
265	Retraction and Republication: Primary Prevention of Cardiovascular Disease with a Mediterranean Diet. N Engl J Med 2013;368:1279-90. *New England Journal of Medicine*, **2018**, 378, 2441-2442	57.2	111

264	Primary Prevention of Cardiovascular Disease with a Mediterranean Diet Supplemented with Extra-Virgin Olive Oil or Nuts. *New England Journal of Medicine*, **2018**, 378, e34	57.2	1192
263	Changing to a Low-Polyphenol Diet Alters Vascular Biomarkers in Healthy Men after Only Two Weeks. *Nutrients*, **2018**, 10,	6.4	11
262	Health Effects of Resveratrol: Results from Human Intervention Trials. *Nutrients*, **2018**, 10,	6.4	123
261	Cooking Practice and the Matrix Effect on the Health Properties of Mediterranean Diet: A Study in Tomato Sauce. *ACS Symposium Series*, **2018**, 305-314	0.4	2
260	Relationship between Mediterranean Dietary Polyphenol Intake and Obesity. *Nutrients*, **2018**, 10,	6.4	74
259	Anti-Inflammatory Effects of the Mediterranean Diet in the Early and Late Stages of Atheroma Plaque Development. *Mediators of Inflammation*, **2017**, 2017, 3674390	4.1	51
258	Beer Polyphenols and Menopause: Effects and Mechanisms-A Review of Current Knowledge. *Oxidative Medicine and Cellular Longevity*, **2017**, 2017, 4749131	6.5	11
257	trans-Lycopene from tomato juice attenuates inflammatory biomarkers in human plasma samples: An intervention trial. *Molecular Nutrition and Food Research*, **2017**, 61, 1600993	5.1	14
256	Olives and Olive Oil: A Mediterranean Source of Polyphenols **2017**, 417-434		1
255	Design, synthesis and multitarget biological profiling of second-generation anti-Alzheimer rhein-huprine hybrids. *Future Medicinal Chemistry*, **2017**, 9, 965-981	3.9	28
254	Folin□iocalteu method for the measurement of total phenolic content and antioxidant capacity **2017**, 107-115		7
253	Polyphenol Levels Are Inversely Correlated with Body Weight and Obesity in an Elderly Population after 5 Years of Follow Up (The Randomised PREDIMED Study). *Nutrients*, **2017**, 9,	6.4	31
252	Prebiotic nut compounds and human microbiota. *Critical Reviews in Food Science and Nutrition*, **2017** , 57, 3154-3163	11	61
251	Polyphenol intake from a Mediterranean diet decreases inflammatory biomarkers related to atherosclerosis: a substudy of the PREDIMED trial. *British Journal of Clinical Pharmacology*, **2017**, 83, 114-128	3.7	138
250	Targeted filtering reduces the complexity of UHPLC-Orbitrap-HRMS data to decipher polyphenol polymerization. *Food Chemistry*, **2017**, 227, 255-263	8.3	24
249	A low-protein diet induces body weight loss and browning of subcutaneous white adipose tissue through enhanced expression of hepatic fibroblast growth factor 21 (FGF21). *Molecular Nutrition and Food Research*, **2017**, 61, 1600725	5.1	28
248	Home cooking and ingredient synergism improve lycopene isomer production in Sofrito. *Food Research International*, **2017**, 99, 851-861	6.8	34
247	Dietary energy density and body weight changes after 3 years in the PREDIMED study. *International Journal of Food Sciences and Nutrition*, **2017**, 68, 865-872	3.5	11

246	Identification of phenolic metabolites in human urine after the intake of a functional food made from grape extract by a high resolution LTQ-Orbitrap-MS approach. *Food Research International*, **2017**, 100, 435-444	6.8	37
245	The Hidden Face of Wine Polyphenol Polymerization Highlighted by High-Resolution Mass Spectrometry. *ChemistryOpen*, **2017**, 6, 336-339	2.3	18
244	Is enzymatic hydrolysis a reliable analytical strategy to quantify glucuronidated and sulfated polyphenol metabolites in human fluids?. *Food and Function*, **2017**, 8, 2419-2424	5.9	9
243	A discovery-driven approach to elucidate urinary metabolome changes after a regular and moderate consumption of beer and nonalcoholic beer in subjects at high cardiovascular risk. *Molecular Nutrition and Food Research*, **2017**, 61, 1600980	5.1	5
242	Mediterranean tomato-based sofrito protects against vascular alterations in obese Zucker rats by preserving NO bioavailability. *Molecular Nutrition and Food Research*, **2017**, 61, 1601010	5.1	9
241	Associations between Both Lignan and Yogurt´Consumption and Cardiovascular Risk´Parameters in an Elderly Population: Observations from a Cross-Sectional Approach ĩn the PREDIMED Study. *Journal of the Academy of Nutrition and Dietetics*, **2017**, 117, 609-622.e1	1.4	6
240	Italian and Spanish commercial tomato sauces for pasta dressing: study of sensory and head-space profiles by Flash Profiling and solid-phase microextraction-gas chomatography-mass spectrometry. *Journal of the Science of Food and Agriculture*, **2017**, 97, 3261-3267	4.2	9
239	A comprehensive meta-analysis on dietary flavonoid and lignan intake and cancer risk: Level of evidence and limitations. *Molecular Nutrition and Food Research*, **2017**, 61, 1600930	5.1	149
238	Long-Term Immunomodulatory Effects of a Mediterranean Diet in Adults at High Risk of Cardiovascular Disease in the PREvenciñ con DIeta MEDiterrñea (PREDIMED) Randomized Controlled Trial. *Journal of Nutrition*, **2016**, 146, 1684-93	3.9	94
237	Bioavailability of tomato polyphenols is enhanced by processing and fat addition: Evidence from a randomized feeding trial. *Molecular Nutrition and Food Research*, **2016**, 60, 1578-89	5.1	41
236	Dietary total antioxidant capacity and mortality in the PREDIMED study. *European Journal of Nutrition*, **2016**, 55, 227-36	5	30
235	Mechanism of the Protective Effects of Wine Intake on Cardiovascular Disease **2016**, 231-239		
234	Metabolic profile of naringenin in the stomach and colon using liquid chromatography/electrospray ionization linear ion trap quadrupole-Orbitrap-mass spectrometry (LC-ESI-LTQ-Orbitrap-MS) and LC-ESI-MS/MS. *Journal of Pharmaceutical and Biomedical Analysis*, **2016**, 120, 38-45	3.4	24
233	Effects of Polyphenol, Measured by a Biomarker of Total Polyphenols in Urine, on Cardiovascular Risk Factors After a Long-Term Follow-Up in the PREDIMED Study. *Oxidative Medicine and Cellular Longevity*, **2016**, 2016, 2572606	6.5	46
232	Development of an Advanced HPLC-MS/MS Method for the Determination of Carotenoids and Fat-Soluble Vitamins in Human Plasma. *International Journal of Molecular Sciences*, **2016**, 17,	6.1	23
231	Tomato Sauce Enriched with Olive Oil Exerts Greater Effects on Cardiovascular Disease Risk Factors than Raw Tomato and Tomato Sauce: A Randomized Trial. *Nutrients*, **2016**, 8, 170	6.4	38
230	Foodomics: A new tool to differentiate between organic and conventional foods. *Electrophoresis*, **2016**, 37, 1784-94	3.4	35
229	Use of metabolomics and lipidomics to evaluate the hypocholestreolemic effect of Proanthocyanidins from grape seed in a pig model. *Molecular Nutrition and Food Research*, **2016**, 60, 2219-2227	5.1	15

228	Association between dietary fibre intake and fruit, vegetable or whole-grain consumption and the risk of CVD: results from the PREvenci□n con DIeta MEDiterr□nea (PREDIMED) trial. *British Journal of Nutrition*, **2016**, 116, 534-46	3.4	56
227	Replacing red meat and processed red meat for white meat, fish, legumes or eggs is associated with lower risk of incidence of metabolic syndrome. *Clinical Nutrition*, **2016**, 35, 1442-1449	3.5	36
226	Polyphenolic profile of persimmon leaves by high resolution mass spectrometry (LC-ESI-LTQ-Orbitrap-MS). *Journal of Functional Foods*, **2016**, 23, 370-377	4.9	33
225	Absorption and disposition of naringenin and quercetin after simultaneous administration via intestinal perfusion in mice. *Food and Function*, **2016**, 7, 3880-9	5.9	11
224	Dietary Marine □3 Fatty Acids and Incident Sight-Threatening Retinopathy in Middle-Aged and Older Individuals With Type 2 Diabetes: Prospective Investigation From the PREDIMED Trial. *JAMA Ophthalmology*, **2016**, 134, 1142-1149	3.8	59
223	Carotenoid profile of tomato sauces: effect of cooking time and content of extra virgin olive oil. *International Journal of Molecular Sciences*, **2015**, 16, 9588-99	6.1	26
222	The tomato sauce making process affects the bioaccessibility and bioavailability of tomato phenolics: a pharmacokinetic study. *Food Chemistry*, **2015**, 173, 864-72	8.3	58
221	Empirically-derived food patterns and the risk of total mortality and cardiovascular events in the PREDIMED study. *Clinical Nutrition*, **2015**, 34, 859-67	3.5	27
220	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. *Journal of Nutrition*, **2015**, 145, 2308-16	3.9	87
219	Effects of total dietary polyphenols on plasma nitric oxide and blood pressure in a high cardiovascular risk cohort. The PREDIMED randomized trial. *Nutrition, Metabolism and Cardiovascular Diseases*, **2015**, 25, 60-7	3.6	117
218	Influence of olive oil on carotenoid absorption from tomato juice and effects on postprandial lipemia. *Food Chemistry*, **2015**, 168, 203-10	8.3	39
217	A comprehensive characterisation of beer polyphenols by high resolution mass spectrometry (LC-ESI-LTQ-Orbitrap-MS). *Food Chemistry*, **2015**, 169, 336-43	8.3	117
216	Effects of alcohol and polyphenols from beer on atherosclerotic biomarkers in high cardiovascular risk men: a randomized feeding trial. *Nutrition, Metabolism and Cardiovascular Diseases*, **2015**, 25, 36-45	3.6	69
215	A New Method to Simultaneously Quantify the Antioxidants: Carotenes, Xanthophylls, and Vitamin A in Human Plasma. *Oxidative Medicine and Cellular Longevity*, **2015**, 2015, 9268531	6.5	13
214	High gastrointestinal permeability and local metabolism of naringenin: influence of antibiotic treatment on absorption and metabolism. *British Journal of Nutrition*, **2015**, 114, 169-80	3.4	32
213	Dietary Glycemic Index and Glycemic Load Are Positively Associated with Risk of Developing Metabolic Syndrome in Middle-Aged and Elderly Adults. *Journal of the American Geriatrics Society*, **2015**, 63, 1991-2000	5.4	36
212	Sensitive and Rapid UHPLC-MS/MS for the Analysis of Tomato Phenolics in Human Biological Samples. *Molecules*, **2015**, 20, 20409-25	4.7	10
211	Characterization of the phenolic and antioxidant profiles of selected culinary herbs and spices: caraway, turmeric, dill, marjoram and nutmeg. *Food Science and Technology*, **2015**, 35, 189-195	1.9	56

210	Response to Letter Regarding Article, "Extravirgin Olive Oil Consumption Reduces Risk of Atrial Fibrillation: The PREDIMED (Prevenci□ con Dieta Mediterr□ea) Trial". *Circulation*, **2015**, 132, e140-2	16.3	
209	Coffee Polyphenols and High Cardiovascular Risk Parameters **2015**, 387-394		2
208	Identification of phenolic compounds in red wine extract samples and zebrafish embryos by HPLC-ESI-LTQ-Orbitrap-MS. *Food Chemistry*, **2015**, 181, 146-51	8.3	53
207	Dietary inflammatory index and anthropometric measures of obesity in a population sample at high cardiovascular risk from the PREDIMED (PREvenci□ con DIeta MEDiterr□ea) trial. *British Journal of Nutrition*, **2015**, 113, 984-95	3.4	151
206	Moderate red wine consumption is associated with a lower prevalence of the metabolic syndrome in the PREDIMED population. *British Journal of Nutrition*, **2015**, 113 Suppl 2, S121-30	3.4	41
205	Intake of Total Polyphenols and Some Classes of Polyphenols Is Inversely Associated with Diabetes in Elderly People at High Cardiovascular Disease Risk. *Journal of Nutrition*, **2015**, 146, 767-777	3.9	57
204	Improved Characterization of Polyphenols Using Liquid Chromatography **2014**, 261-292		5
203	Fiber intake and all-cause mortality in the Prevenci□ con Dieta Mediterr□ea (PREDIMED) study. *American Journal of Clinical Nutrition*, **2014**, 100, 1498-507	6.6	59
202	Mediterranean diets and metabolic syndrome status in the PREDIMED randomized trial. *Cmaj*, **2014** , 186, E649-57	3.4	179
201	Urinary tartaric acid as a potential biomarker for the dietary assessment of moderate wine consumption: a randomised controlled trial. *British Journal of Nutrition*, **2014**, 111, 1680-5	3.4	22
200	Effect of a Mediterranean Diet Intervention on Dietary Glycemic Load and Dietary Glycemic Index: The PREDIMED Study. *Journal of Nutrition and Metabolism*, **2014**, 2014, 985373	2.6	34
199	Differences in the carotenoid profile of commercially available organic and conventional tomato-based products. *Journal of Berry Research*, **2014**, 4, 69-77	1.8	7
198	Beer elicits vasculoprotective effects through Akt/eNOS activation. *European Journal of Clinical Investigation*, **2014**, 44, 1177-88	4.4	12
197	Phenolic profiling of the skin, pulp and seeds of Albari□ grapes using hybrid quadrupole time-of-flight and triple-quadrupole mass spectrometry. *Food Chemistry*, **2014**, 145, 874-82	8.3	88
196	The non-alcoholic fraction of beer increases stromal cell derived factor 1 and the number of circulating endothelial progenitor cells in high cardiovascular risk subjects: a randomized clinical trial. *Atherosclerosis*, **2014**, 233, 518-524	1.4	21
195	Longitudinal association of telomere length and obesity indices in an intervention study with a Mediterranean diet: the PREDIMED-NAVARRA trial. *International Journal of Obesity*, **2014**, 38, 177-82	5.2	73
194	Inverse association between habitual polyphenol intake and incidence of cardiovascular events in the PREDIMED study. *Nutrition, Metabolism and Cardiovascular Diseases*, **2014**, 24, 639-47	3.6	187
193	Effect of the Mediterranean diet on heart failure biomarkers: a randomized sample from the PREDIMED trial. *European Journal of Heart Failure*, **2014**, 16, 543-50	12	94

192	Dietary intake of vitamin K is inversely associated with mortality risk. *Journal of Nutrition*, **2014**, 144, 743-50	3.9	43
191	A comprehensive study on the phenolic profile of widely used culinary herbs and spices: rosemary, thyme, oregano, cinnamon, cumin and bay. *Food Chemistry*, **2014**, 154, 299-307	8.3	208
190	Phenolic metabolites and substantial microbiome changes in pig feces by ingesting grape seed proanthocyanidins. *Food and Function*, **2014**, 5, 2298-308	5.9	80
189	Home Cooking and Phenolics: Effect of Thermal Treatment and Addition of Extra Virgin Olive Oil on the Phenolic Profile of Tomato Sauces. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 3314-3320	5.5	34
188	Piceid presents antiproliferative effects in intestinal epithelial Caco-2 cells, effects unrelated to resveratrol release. *Food and Function*, **2014**, 5, 2137-44	5.9	15
187	Shogaol-huprine hybrids: dual antioxidant and anticholinesterase agents with β-amyloid and tau anti-aggregating properties. *Bioorganic and Medicinal Chemistry*, **2014**, 22, 5298-307	3.2	30
186	Mediterranean diet reduces 24-hour ambulatory blood pressure, blood glucose, and lipids: one-year randomized, clinical trial. *Hypertension*, **2014**, 64, 69-76	8	144
185	Comprehensive identification of walnut polyphenols by liquid chromatography coupled to linear ion trap-Orbitrap mass spectrometry. *Food Chemistry*, **2014**, 152, 340-8	8.3	154
184	Polyphenol intake and mortality risk: a re-analysis of the PREDIMED trial. *BMC Medicine*, **2014**, 12, 77	11.1	126
183	Olive oil intake and risk of cardiovascular disease and mortality in the PREDIMED Study. *BMC Medicine*, **2014**, 12, 78	11.1	196
182	Identification and quantification of grapefruit juice furanocoumarin metabolites in urine: an approach based on ultraperformance liquid chromatography coupled to linear ion trap-Orbitrap mass spectrometry and solid-phase extraction coupled to ultraperformance liquid chromatography coupled to triple quadrupole-tandem mass spectrometry. *Journal of Agricultural and Food*	5.5	10
181	Urinary isoxanthohumol is a specific and accurate biomarker of beer consumption. *Journal of Nutrition*, **2014**, 144, 484-8	3.9	15
180	Extravirgin olive oil consumption reduces risk of atrial fibrillation: the PREDIMED (Prevención con Dieta Mediterránea) trial. *Circulation*, **2014**, 130, 18-26	16.3	147
179	Dietary magnesium intake is inversely associated with mortality in adults at high cardiovascular disease risk. *Journal of Nutrition*, **2014**, 144, 55-60	3.9	42
178	A provegetarian food pattern and reduction in total mortality in the Prevención con Dieta Mediterránea (PREDIMED) study. *American Journal of Clinical Nutrition*, **2014**, 100 Suppl 1, 320S-8S	6.6	120
177	Plasma fatty acid composition, estimated desaturase activities, and their relation with the metabolic syndrome in a population at high risk of cardiovascular disease. *Clinical Nutrition*, **2014**, 33, 90-7	3.5	92
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