Carmen Haro-Mariscal

List of Publications by Year
in descending order

21 papers	1,418 citations	686830 13 h-index	713013 21 g-index
23 all docs	23 docs citations	23 times ranked	2886 citing authors

#	Article	IF	Citations
1	Intestinal Microbiota Is Influenced by Gender and Body Mass Index. PLoS ONE, 2016, 11, e0154090.	1.1	511
2	Two Healthy Diets Modulate Gut Microbial Community Improving Insulin Sensitivity in a Human Obese Population. Journal of Clinical Endocrinology and Metabolism, 2016, 101, 233-242.	1.8	223
3	The gut microbial community in metabolic syndrome patients is modified by diet. Journal of Nutritional Biochemistry, 2016, 27, 27-31.	1.9	166
4	Consumption of Two Healthy Dietary Patterns Restored Microbiota Dysbiosis in Obese Patients with Metabolic Dysfunction. Molecular Nutrition and Food Research, 2017, 61, 1700300.	1.5	107
5	Sex Differences in the Gut Microbiota as Potential Determinants of Gender Predisposition to Disease. Molecular Nutrition and Food Research, 2019, 63, e1800870.	1.5	103
6	Culture-Dependent and Culture-Independent Characterization of the Olive Xylem Microbiota: Effect of Sap Extraction Methods. Frontiers in Plant Science, 2019, 10, 1708.	1.7	58
7	Olive oil phenolic compounds decrease the postprandial inflammatory response by reducing postprandial plasma lipopolysaccharide levels. Food Chemistry, 2014, 162, 161-171.	4.2	48
8	Effect of Dietary Lipids on Endotoxemia Influences Postprandial Inflammatory Response. Journal of Agricultural and Food Chemistry, 2017, 65, 7756-7763.	2.4	32
9	The Dietary Intervention of Transgenic Low-Gliadin Wheat Bread in Patients with Non-Celiac Gluten Sensitivity (NCGS) Showed No Differences with Gluten Free Diet (GFD) but Provides Better Gut Microbiota Profile. Nutrients, 2018, 10, 1964.	1.7	28
10	Virgin olive oil rich in phenolic compounds modulates the expression of atherosclerosis-related genes in vascular endothelium. European Journal of Nutrition, 2016, 55, 519-527.	1.8	16
11	Frying oils with high natural or added antioxidants content, which protect against postprandial oxidative stress, also protect against DNA oxidation damage. European Journal of Nutrition, 2017, 56, 1597-1607.	1.8	16
12	Differential menopause- versus aging-induced changes in oxidative stress and circadian rhythm gene markers. Mechanisms of Ageing and Development, 2017, 164, 41-48.	2.2	16
13	Evaluation of Established Methods for DNA Extraction and Primer Pairs Targeting 16S rRNA Gene for Bacterial Microbiota Profiling of Olive Xylem Sap. Frontiers in Plant Science, 2021, 12, 640829.	1.7	14
14	Metabolomic, Ionomic and Microbial Characterization of Olive Xylem Sap Reveals Differences According to Plant Age and Genotype. Agronomy, 2021, 11, 1179.	1.3	14
15	Interplay between gonadal hormones and postnatal overfeeding in defining sex-dependent differences in gut microbiota architecture. Aging, 2020, 12, 19979-20000.	1.4	14
16	Tritordeum breads are well tolerated with preference over <scp>glutenâ€free</scp> breads in <scp>nonâ€celiac wheatâ€sensitive</scp> patients and its consumption induce changes in gut bacteria. Journal of the Science of Food and Agriculture, 2021, 101, 3508-3517.	1.7	13
17	TNFA gene variants related to the inflammatory status and its association with cellular aging: From the CORDIOPREV study. Experimental Gerontology, 2016, 83, 56-62.	1.2	11
18	Effect of frying oils on the postprandial endoplasmic reticulum stress in obese people. Molecular Nutrition and Food Research, 2014, 58, 2239-2242.	1.5	10

#	Article	IF	Citations
19	A Dietâ€Dependent Microbiota Profile Associated with Incident Type 2 Diabetes: From the CORDIOPREV Study. Molecular Nutrition and Food Research, 2020, 64, 2000730.	1.5	7
20	Consumption of Tritordeum Bread Reduces Immunogenic Gluten Intake without Altering the Gut Microbiota. Foods, 2022, 11, 1439.	1.9	4
21	Primer Choice and Xylem-Microbiome-Extraction Method Are Important Determinants in Assessing Xylem Bacterial Community in Olive Trees. Plants, 2022, 11, 1320.	1.6	4