

Carmen Haro-Mariscal

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

1,418
citations

686830

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713013

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docs citations

23
times ranked

2886
citing authors

#	ARTICLE	IF	CITATIONS
1	Consumption of Triticum Bread Reduces Immunogenic Gluten Intake without Altering the Gut Microbiota. <i>Foods</i> , 2022, 11, 1439.	1.9	4
2	Primer Choice and Xylem-Microbiome-Extraction Method Are Important Determinants in Assessing Xylem Bacterial Community in Olive Trees. <i>Plants</i> , 2022, 11, 1320.	1.6	4
3	Triticum breads are well tolerated with preference over <sc>gluten-free</sc> breads in <sc>non-celiac wheat-sensitive</sc> patients and its consumption induce changes in gut bacteria. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3508-3517.	1.7	13
4	Evaluation of Established Methods for DNA Extraction and Primer Pairs Targeting 16S rRNA Gene for Bacterial Microbiota Profiling of Olive Xylem Sap. <i>Frontiers in Plant Science</i> , 2021, 12, 640829.	1.7	14
5	Metabolomic, Ionic and Microbial Characterization of Olive Xylem Sap Reveals Differences According to Plant Age and Genotype. <i>Agronomy</i> , 2021, 11, 1179.	1.3	14
6	A Diet-Dependent Microbiota Profile Associated with Incident Type 2 Diabetes: From the CORDIOPREV Study. <i>Molecular Nutrition and Food Research</i> , 2020, 64, 2000730.	1.5	7
7	Interplay between gonadal hormones and postnatal overfeeding in defining sex-dependent differences in gut microbiota architecture. <i>Aging</i> , 2020, 12, 19979-20000.	1.4	14
8	Sex Differences in the Gut Microbiota as Potential Determinants of Gender Predisposition to Disease. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1800870.	1.5	103
9	Culture-Dependent and Culture-Independent Characterization of the Olive Xylem Microbiota: Effect of Sap Extraction Methods. <i>Frontiers in Plant Science</i> , 2019, 10, 1708.	1.7	58
10	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. <i>Nutrients</i> , 2018, 10, 1964.	1.7	28
11	Frying oils with high natural or added antioxidants content, which protect against postprandial oxidative stress, also protect against DNA oxidation damage. <i>European Journal of Nutrition</i> , 2017, 56, 1597-1607.	1.8	16
12	Differential menopause- versus aging-induced changes in oxidative stress and circadian rhythm gene markers. <i>Mechanisms of Ageing and Development</i> , 2017, 164, 41-48.	2.2	16
13	Consumption of Two Healthy Dietary Patterns Restored Microbiota Dysbiosis in Obese Patients with Metabolic Dysfunction. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700300.	1.5	107
14	Effect of Dietary Lipids on Endotoxemia Influences Postprandial Inflammatory Response. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7756-7763.	2.4	32
15	TNFA gene variants related to the inflammatory status and its association with cellular aging: From the CORDIOPREV study. <i>Experimental Gerontology</i> , 2016, 83, 56-62.	1.2	11
16	Virgin olive oil rich in phenolic compounds modulates the expression of atherosclerosis-related genes in vascular endothelium. <i>European Journal of Nutrition</i> , 2016, 55, 519-527.	1.8	16
17	Two Healthy Diets Modulate Gut Microbial Community Improving Insulin Sensitivity in a Human Obese Population. <i>Journal of Clinical Endocrinology and Metabolism</i> , 2016, 101, 233-242.	1.8	223
18	The gut microbial community in metabolic syndrome patients is modified by diet. <i>Journal of Nutritional Biochemistry</i> , 2016, 27, 27-31.	1.9	166

#	ARTICLE	IF	CITATIONS
19	Intestinal Microbiota Is Influenced by Gender and Body Mass Index. PLoS ONE, 2016, 11, e0154090.	1.1	511
20	Olive oil phenolic compounds decrease the postprandial inflammatory response by reducing postprandial plasma lipopolysaccharide levels. Food Chemistry, 2014, 162, 161-171.	4.2	48
21	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