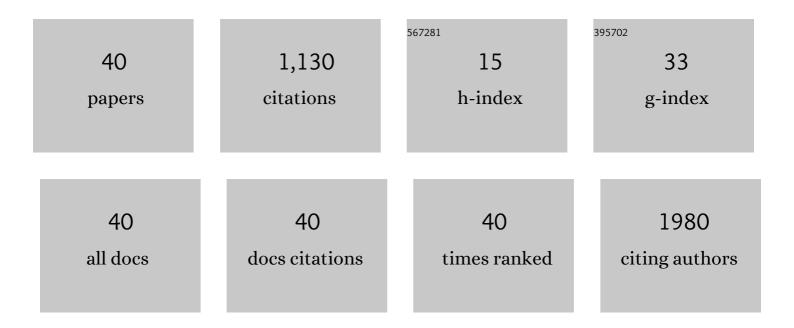
MarÃ-a Pilar Zafrilla

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	An in vitro method to simulate phenolic compound release from the food matrix in the gastrointestinal tract. European Food Research and Technology, 2002, 214, 155-159.	3.3	176
2	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.	3.3	165
3	Oxidative stress, frailty and cognitive decline. Journal of Nutrition, Health and Aging, 2011, 15, 756-760.	3.3	113
4	Effects of long-term consumption of broccoli sprouts on inflammatory markers in overweight subjects. Clinical Nutrition, 2019, 38, 745-752.	5.0	89
5	Influence of Cooking Methods on Glucosinolates and Isothiocyanates Content in Novel Cruciferous Foods. Foods, 2019, 8, 257.	4.3	56
6	Variations on cardiovascular risk factors in metabolic syndrome after consume of a citrus-based juice. Clinical Nutrition, 2012, 31, 372-377.	5.0	54
7	Phenolic compounds and antioxidant activity of red wine made from grapes treated with different fungicides. Food Chemistry, 2015, 180, 25-31.	8.2	50
8	Potential Role of Ginger (Zingiber officinale Roscoe) in the Prevention of Neurodegenerative Diseases. Frontiers in Nutrition, 2022, 9, 809621.	3.7	40
9	Cognitive Function and Consumption of Fruit and Vegetable Polyphenols in a Young Population: Is There a Relationship?. Foods, 2019, 8, 507.	4.3	39
10	Effect of principal polyphenolic components in relation to antioxidant activity in conventional and organic red wines during storage. European Food Research and Technology, 2009, 229, 807-812.	3.3	36
11	Antioxidant Activity and Phenolic Compounds in Organic Red Wine Using Different Winemaking Techniques. Journal of Food Science, 2011, 76, C436-40.	3.1	34
12	Dependency of Phytoprostane Fingerprints of Must and Wine on Viticulture and Enological Processes. Journal of Agricultural and Food Chemistry, 2015, 63, 9022-9028.	5.2	26
13	High-performance liquid chromatography-diode array detector determination and availability of phenolic compounds in 10 genotypes of walnuts. International Journal of Food Properties, 2017, 20, 1074-1084.	3.0	23
14	Biomarkers of oxidative stress in patients with wet age related macular degeneration. Journal of Nutrition, Health and Aging, 2013, 17, 219-222.	3.3	22
15	Targeted and Untargeted Metabolomics to Explore the Bioavailability of the Secoiridoids from a Seed/Fruit Extract (Fraxinus angustifolia Vahl) in Human Healthy Volunteers: A Preliminary Study. Molecules, 2015, 20, 22202-22219.	3.8	18
16	Markers of cardiovascular risk in elderly patients with age-related macular degeneration. Clinical Hemorheology and Microcirculation, 2014, 58, 447-453.	1.7	16
17	Melatonin and hydroxytyrosol protect against oxidative stress related to the central nervous system after the ingestion of three types of wine by healthy volunteers. Food and Function, 2017, 8, 64-74.	4.6	16
18	Stevia, sucralose and sucrose added to a maqui-Citrus beverage and their effects on glycemic response in overweight subjects: A randomized clinical trial. LWT - Food Science and Technology, 2021, 144, 111173.	5.2	16

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#	Article	IF	CITATIONS
19	Effect of the dietary intake of melatonin- and hydroxytyrosol-rich wines by healthy female volunteers on the systemic lipidomic-related oxylipins. Food and Function, 2017, 8, 3745-3757.	4.6	15
20	Alternative Sweeteners Modify the Urinary Excretion of Flavanones Metabolites Ingested through a New Maqui-Berry Beverage. Foods, 2020, 9, 41.	4.3	15
21	Melatonin and hydroxytyrosol-rich wines influence the generation of DNA oxidation catabolites linked to mutagenesis after the ingestion of three types of wine by healthy volunteers. Food and Function, 2016, 7, 4781-4796.	4.6	14
22	A comprehensive review on fruit <i>Aristotelia chilensis</i> (Maqui) for modern health: towards a better understanding. Food and Function, 2019, 10, 3057-3067.	4.6	14
23	Effects of Fruit and Vegetable-Based Nutraceutical on Cognitive Function in a Healthy Population: Placebo-Controlled, Double-Blind, and Randomized Clinical Trial. Antioxidants, 2021, 10, 116.	5.1	10
24	BIOACTIVE SUBSTANCES WITH PREVENTIVE EFFECT IN CARDIOVASCULAR DISEASES. Nutricion Hospitalaria, 2015, 32, 1462-7.	0.3	10
25	Melatonin in Wine and Beer: Beneficial Effects. Molecules, 2021, 26, 343.	3.8	9
26	Effects of a Fruit and Vegetable-Based Nutraceutical on Biomarkers of Inflammation and Oxidative Status in the Plasma of a Healthy Population: A Placebo-Controlled, Double-Blind, and Randomized Clinical Trial. Molecules, 2021, 26, 3604.	3.8	9
27	Biological effects of stevia, sucralose and sucrose in citrus–maqui juices on overweight subjects. Food and Function, 2021, 12, 8535-8543.	4.6	8
28	EFFECT OF PEGAPTANIB AND RANIBIZUMAB ON PLASMA AND VITREOUS HOMOCYSTEINE IN PATIENTS WITH EXUDATIVE AGE-RELATED MACULAR DEGENERATION. Retina, 2015, 35, 1765-1771.	1.7	7
29	Antioxidant activity and phenolic compounds in conventional and organic red grapes (var.) Tj ETQq1 1 0.784314 por cultivo tradicional y ecolÃ ³ gico. CYTA - Journal of Food, 2010, 8, 185-191.	rgBT /Ove 1.9	rlock 10 Tf 5 6
30	SOIL AND CLIMATE DETERMINE ANTIOXIDANT CAPACITY OF WALNUTS. Emirates Journal of Food and Agriculture, 0, , 557.	1.0	6
31	Influence of anti-VECF about cardiovascular biomarkers in age related macular degeneration. Journal of Nutrition, Health and Aging, 2015, 19, 228-231.	3.3	5
32	Anti-Inflammatory and Antioxidant Capacity of a Fruit and Vegetable-Based Nutraceutical Measured by Urinary Oxylipin Concentration in a Healthy Population: A Randomized, Double-Blind, Placebo-Controlled Clinical Trial. Antioxidants, 2022, 11, 1342.	5.1	4
33	Cardiovascular Disease and Nutrition. , 2019, , .		3
34	A UHPLC/MS/MS method for the analysis of active and inactive forms of GLP-1 and GIP incretins in human plasma. Talanta, 2022, 236, 122806.	5.5	3
35	[LB.02.22] DRY-CURED HAM, ITS EFFECTS ON HUMAN BLOOD PRESSURE AND CARDIOVASCULAR RISK. Journal of Hypertension, 2017, 35, e257.	0.5	1
36	Influence of fungicide residues and in vitro gastrointestinal digestion on total antioxidant capacity and phenolic fraction of Graciano and Tempranillo red wines. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2019, 54, 942-947.	1.5	1

#	Article	IF	CITATIONS
37	Ginger in the Prevention of Cardiovascular Diseases. , 0, , .		1
38	Deficiencia de vitamina D en preadolescentes sanas que viven en Colombia. Archivos Latinoamericanos De Nutricion, 2021, 71, 5-12.	0.3	0
39	PKP-009â€Markers of cardiovascular risk and age-related macular degeneration. European Journal of Hospital Pharmacy, 2014, 21, A140.1-A140.	1.1	0
40	PKP-025â€Effect of antiangiogenic treatments on biomarkers of oxidative stress in patients with age related macular degeneration. European Journal of Hospital Pharmacy, 2016, 23, A189.2-A190.	1.1	0