MarÃ-a Pilar Zafrilla

List of Publications by Year
in descending order

40 papers	1,130 citations	567281 15 h-index	395702 33 g-index
40 all docs	40 docs citations	40 times ranked	1980 citing authors

#	Article	IF	Citations
1	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
2	Potential Role of Ginger (Zingiber officinale Roscoe) in the Prevention of Neurodegenerative Diseases. Frontiers in Nutrition, 2022, 9, 809621.	3.7	40
3	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
4	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
5	Melatonin in Wine and Beer: Beneficial Effects. Molecules, 2021, 26, 343.	3.8	9
6	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
7	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
8	Biological effects of stevia, sucralose and sucrose in citrusâ€“maqui juices on overweight subjects. Food and Function, 2021, 12, 8535-8543.	4.6	8
9	Deficiencia de vitamina D en preadolescentes sanas que viven en Colombia. Archivos Latinoamericanos De Nutricion, 2021, 71, 5-12.	0.3	0
10	Alternative Sweeteners Modify the Urinary Excretion of Flavanones Metabolites Ingested through a New Maqui-Berry Beverage. Foods, 2020, 9, 41.	4.3	15
11	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
12	Influence of Cooking Methods on Glucosinolates and Isothiocyanates Content in Novel Cruciferous Foods. Foods, 2019, 8, 257.	4.3	56
13	Cognitive Function and Consumption of Fruit and Vegetable Polyphenols in a Young Population: Is There a Relationship?. Foods, 2019, 8, 507.	4.3	39
14	Cardiovascular Disease and Nutrition. , 2019, , .		3
15	A comprehensive review on fruit Aristotelia chilensis (Maqui) for modern health: towards a better understanding. Food and Function, 2019, 10, 3057-3067.	4.6	14
16	Effects of long-term consumption of broccoli sprouts on inflammatory markers in overweight subjects. Clinical Nutrition, 2019, 38, 745-752.	5.0	89
17	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
18	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

#	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	[LB.02.22] DRY-CURED HAM, ITS EFFECTS ON HUMAN BLOOD PRESSURE AND CARDIOVASCULAR RISK. Journal of Hypertension, 2017, 35, e257.	0.5	1
21	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
22	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
23	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
24	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
25	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
26	Phenolic compounds and antioxidant activity of red wine made from grapes treated with different fungicides. Food Chemistry, 2015, 180, 25-31.	8.2	50
27	Influence of anti-VEGF about cardiovascular biomarkers in age related macular degeneration. Journal of Nutrition, Health and Aging, 2015, 19, 228-231.	3.3	5
28	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
29	BIOACTIVE SUBSTANCES WITH PREVENTIVE EFFECT IN CARDIOVASCULAR DISEASES. Nutricion Hospitalaria, 2015, 32, 1462-7.	0.3	10
30	Markers of cardiovascular risk in elderly patients with age-related macular degeneration. Clinical Hemorheology and Microcirculation, 2014, 58, 447-453.	1.7	16
31	PKP-009â€...Markers of cardiovascular risk and age-related macular degeneration. European Journal of Hospital Pharmacy, 2014, 21, A140.1-A140.	1.1	0
32	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
33	Variations on cardiovascular risk factors in metabolic syndrome after consume of a citrus-based juice. Clinical Nutrition, 2012, 31, 372-377.	5.0	54
34	Antioxidant Activity and Phenolic Compounds in Organic Red Wine Using Different Winemaking Techniques. Journal of Food Science, 2011, 76, C436-40.	3.1	34
35	Oxidative stress, frailty and cognitive decline. Journal of Nutrition, Health and Aging, 2011, 15, 756-760.	3.3	113
36	Antioxidant activity and phenolic compounds in conventional and organic red grapes (var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67 Td (por cultivo tradicional y ecolÃ³gico. CYTA - Journal of Food, 2010, 8, 185-191.	1.9	6

#	Article	IF	Citations
37	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
38	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
39	SOIL AND CLIMATE DETERMINE ANTIOXIDANT CAPACITY OF WALNUTS. Emirates Journal of Food and Agriculture, 0, , 557.	1.0	6
40	Ginger in the Prevention of Cardiovascular Diseases. , 0, , .		1