Jara Prez-Jimnez

List of Publications by Year in Descending Order

85 papers	5,863 citations	36 h-index	76 g-index
95 ext. papers	6,669 ext. citations	5.4 avg, IF	5.85 L-index

#	Paper	IF	Citations
85	Indigestible fraction of guava fruit: Phenolic profile, colonic fermentation and effect on HT-29 cells. *Food Bioscience*, **2022**, 46, 101566	4.9	
84	A potential of banana flower and pseudo-stem as novel ingredients rich in phenolic compounds. *International Journal of Food Science and Technology*, **2021**, 56, 5601	3.8	4
83	Evaluation of the potential of total proanthocyanidin content in feces as an intake biomarker. *Food Research International*, **2021**, 145, 110390	7	2
82	New players in the relationship between diet and microbiota: the role of macromolecular antioxidant polyphenols. *European Journal of Nutrition*, **2021**, 60, 1403-1413	5.2	3
81	Inter-Individual Variability in Insulin Response after Grape Pomace Supplementation in Subjects at High Cardiometabolic Risk: Role of Microbiota and miRNA. *Molecular Nutrition and Food Research*, **2021**, 65, e2000113	5.9	5
80	Characterisation of Muffins with Upcycled Sunflower Flour. *Foods*, **2021**, 10,	4.9	2
79	Labels on bars of solid chocolate and chocolate bar sweets in the Polish market: A nutritional approach and implications for the consumer. *Journal of Food Composition and Analysis*, **2021**, 102, 104029	4.1	0
78	Modification on the polyphenols and dietary fiber content of grape pomace by instant controlled pressure drop. *Food Chemistry*, **2021**, 360, 130035	8.5	5
77	Design of polyphenol-rich diets in clinical trials: A systematic review. *Food Research International*, **2021**, 149, 110655	7	4
76	Acute supplementation with grapes in obese subjects did not affect postprandial metabolism: a randomized, double-blind, crossover clinical trial. *European Journal of Nutrition*, **2021**, 60, 2671-2681	5.2	0
75	Bioaccessibility of phenolic compounds in common beans (Phaseolus vulgaris L.) after in vitro gastrointestinal digestion: A comparison of two cooking procedures. *Cereal Chemistry*, **2020**, 97, 670-680	2.4	4
74	Potential of a Sunflower Seed By-Product as Animal Fat Replacer in Healthier Frankfurters. *Foods*, **2020**, 9,	4.9	15
73	Modifications of Gut Microbiota after Grape Pomace Supplementation in Subjects at Cardiometabolic Risk: A Randomized Cross-Over Controlled Clinical Trial. *Foods*, **2020**, 9,	4.9	4
72	Relationship between iron status markers and insulin resistance: an exploratory study in subjects with excess body weight. *PeerJ*, **2020**, 8, e9528	3.1	2
71	Nonextractable Polyphenols: A Relevant Group with Health Effects **2020**, 31-83		0
70	Phlorotannins: From isolation and structural characterization, to the evaluation of their antidiabetic and anticancer potential. *Food Research International*, **2020**, 137, 109589	7	24
69	Exploring the potential of common iceplant, seaside arrowgrass and sea fennel as edible halophytic plants. *Food Research International*, **2020**, 137, 109613	7	14

68	Effects of acute intake of grape/pomegranate pomace dietary supplement on glucose metabolism and oxidative stress in adults with abdominal obesity. *International Journal of Food Sciences and Nutrition*, **2020**, 71, 94-105	3.7	10
67	Design of low glycemic response foods using polyphenols from seaweed. *Journal of Functional Foods*, **2019**, 56, 33-39	5.1	16
66	Phenolic Metabolites in Plasma and Thigh Meat of Chickens Supplemented with Grape Byproducts. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 4463-4471	5.7	12
65	Comparison of the bioactive potential of Roselle (Hibiscus sabdariffa L.) calyx and its by-product: Phenolic characterization by UPLC-QTOF MS and their anti-obesity effect in vivo. *Food Research International*, **2019**, 126, 108589	7	18
64	In vitro evaluation of the kinetics of the release of phenolic compounds from guava (Psidium guajava L.) fruit. *Journal of Functional Foods*, **2018**, 43, 139-145	5.1	27
63	Comprehensive Characterization of Extractable and Nonextractable Phenolic Compounds by High-Performance Liquid Chromatography-Electrospray Ionization-Quadrupole Time-of-Flight of a Grape/Pomegranate Pomace Dietary Supplement. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 661-673	5.7	36
62	A high-fat high-sucrose diet affects the long-term metabolic fate of grape proanthocyanidins in rats. *European Journal of Nutrition*, **2018**, 57, 339-349	5.2	8
61	Estimated dietary intake and major food sources of polyphenols in elderly of Viçosa, Brazil: a population-based study. *European Journal of Nutrition*, **2018**, 57, 617-627	5.2	40
60	Emulsion gels containing n-3 fatty acids and condensed tannins designed as functional fat replacers. *Food Research International*, **2018**, 113, 465-473	7	16
59	A 6-week supplementation with grape pomace to subjects at cardiometabolic risk ameliorates insulin sensitivity, without affecting other metabolic syndrome markers. *Food and Function*, **2018**, 9, 6010-6019	6.1	18
58	Association of plasma and urine viscosity with cardiometabolic risk factors and oxidative status. A pilot study in subjects with abdominal obesity. *PLoS ONE*, **2018**, 13, e0204075	3.7	6
57	Fruit peels as sources of non-extractable polyphenols or macromolecular antioxidants: Analysis and nutritional implications. *Food Research International*, **2018**, 111, 148-152	7	50
56	Macromolecular Antioxidants and Dietary Fiber in Edible Seaweeds. *Journal of Food Science*, **2017**, 82, 289-295	3.4	36
55	Influence of omega-3 PUFAs on the metabolism of proanthocyanidins in rats. *Food Research International*, **2017**, 97, 133-140	7	8
54	Dietary Fiber and Associated Macromolecular Antioxidants in Fruit and Vegetables **2017**, 393-404		1
53	Anchovy mince (Engraulis ringens) enriched with polyphenol-rich grape pomace dietary fibre: In vitro polyphenols bioaccessibility, antioxidant and physico-chemical properties. *Food Research International*, **2017**, 102, 639-646	7	17
52	The combined action of omega-3 polyunsaturated fatty acids and grape proanthocyanidins on a rat model of diet-induced metabolic alterations. *Food and Function*, **2016**, 7, 3516-23	6.1	12
51	Lipidomics to analyze the influence of diets with different EPA:DHA ratios in the progression of Metabolic Syndrome using SHROB rats as a model. *Food Chemistry*, **2016**, 205, 196-203	8.5	25

50	Macromolecular antioxidants or non-extractable polyphenols in fruit and vegetables: Intake in four European countries. *Food Research International*, **2015**, 74, 315-323	7	77
49	Contribution of Macromolecular Antioxidants to Dietary Antioxidant Capacity: A Study in the Spanish Mediterranean Diet. *Plant Foods for Human Nutrition*, **2015**, 70, 365-70	3.9	39
48	Obtainment and characterization of a potential functional ingredient from olive. *International Journal of Food Sciences and Nutrition*, **2015**, 66, 749-54	3.7	7
47	D-Fagomine attenuates metabolic alterations induced by a high-energy-dense diet in rats. *Food and Function*, **2015**, 6, 2614-9	6.1	12
46	Regular consumption of an antioxidant-rich juice improves oxidative status and causes metabolome changes in healthy adults. *Plant Foods for Human Nutrition*, **2015**, 70, 9-14	3.9	33
45	Effects of food processing on polyphenol contents: a systematic analysis using Phenol-Explorer data. *Molecular Nutrition and Food Research*, **2015**, 59, 160-70	5.9	71
44	Effect of n-3 PUFA supplementation at different EPA:DHA ratios on the spontaneously hypertensive obese rat model of the metabolic syndrome. *British Journal of Nutrition*, **2015**, 113, 878-87	3.6	35
43	Targets of protein carbonylation in spontaneously hypertensive obese Koletsky rats and healthy Wistar counterparts: a potential role on metabolic disorders. *Journal of Proteomics*, **2014**, 106, 246-59	3.9	12
42	Non-Extractable Polyphenols in Plant Foods: Nature, Isolation, and Analysis **2014**, 203-218		6
41	Evidence for the formation of maillardized insoluble dietary fiber in bread: A specific kind of dietary fiber in thermally processed food. *Food Research International*, **2014**, 55, 391-396	7	35
40	Cardiovascular disease-related parameters and oxidative stress in SHROB rats, a model for metabolic syndrome. *PLoS ONE*, **2014**, 9, e104637	3.7	15
39	Effect of (D)-fagomine on excreted Enterobacteria and weight gain in rats fed a high-fat high-sucrose diet. *Obesity*, **2014**, 22, 976-9	8	21
38	Reduced protein oxidation in Wistar rats supplemented with marine ? PUFAs. *Free Radical Biology and Medicine*, **2013**, 55, 8-20	7.8	41
37	Mexican ?ataulfo? mango (Mangifera indica L) as a source of hydrolyzable tannins. Analysis by MALDI-TOF/TOF MS. *Food Research International*, **2013**, 51, 188-194	7	36
36	Protective effect of the omega-3 polyunsaturated fatty acids: Eicosapentaenoic acid/Docosahexaenoic acid 1:1 ratio on cardiovascular disease risk markers in rats. *Lipids in Health and Disease*, **2013**, 12, 140	4.4	48
35	Dietary intake and major food sources of polyphenols in a Spanish population at high cardiovascular risk: the PREDIMED study. *Nutrition, Metabolism and Cardiovascular Diseases*, **2013**, 23, 953-9	4.5	174
34	Effect of pressurized hot water extraction on antioxidants from grape pomace before and after enological fermentation. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 6929-36	5.7	84
33	Non-extractable polyphenols, a major dietary antioxidant: occurrence, metabolic fate and health effects. *Nutrition Research Reviews*, **2013**, 26, 118-29	7	150

32	Phenol-Explorer 3.0: a major update of the Phenol-Explorer database to incorporate data on the effects of food processing on polyphenol content. *Database: the Journal of Biological Databases and Curation*, **2013**, 2013, bat070	5	402
31	New identification of proanthocyanidins in cinnamon (Cinnamomum zeylanicum L.) using MALDI-TOF/TOF mass spectrometry. *Analytical and Bioanalytical Chemistry*, **2012**, 402, 1327-36	4.4	46
30	Effects of temperature and time on polyphenolic content and antioxidant activity in the pressurized hot water extraction of deodorized thyme (Thymus vulgaris). *Journal of Agricultural and Food Chemistry*, **2012**, 60, 10920-9	5.7	87
29	Analysis of proanthocyanidins in almond blanch water by HPLC□ESI□QqQ□MS/MS and MALDI□TOF/TOF MS. *Food Research International*, **2012**, 49, 798-806	7	32
28	Non-extractable proanthocyanidins from grapes are a source of bioavailable (epi)catechin and derived metabolites in rats. *British Journal of Nutrition*, **2012**, 108, 290-7	3.6	47
27	Profile of urinary and fecal proanthocyanidin metabolites from common cinnamon (Cinnamomum zeylanicum L.) in rats. *Molecular Nutrition and Food Research*, **2012**, 56, 671-5	5.9	22
26	Analysis of nonextractable phenolic compounds in foods: the current state of the art. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 12713-24	5.7	127
25	A□□(Euterpe oleraceae) BRS Par□A tropical fruit source of antioxidant dietary fiber and high antioxidant capacity oil. *Food Research International*, **2011**, 44, 2100-2106	7	71
24	Metabolites in contact with the rat digestive tract after ingestion of a phenolic-rich dietary fiber matrix. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 5955-63	5.7	41
23	Dietary intake of 337 polyphenols in French adults. *American Journal of Clinical Nutrition*, **2011**, 93, 1220-8	7	309
22	Acerola and cashew apple as sources of antioxidants and dietary fibre. *International Journal of Food Science and Technology*, **2010**, 45, 2227-2233	3.8	29
21	Identification of the 100 richest dietary sources of polyphenols: an application of the Phenol-Explorer database. *European Journal of Clinical Nutrition*, **2010**, 64 Suppl 3, S112-20	5.2	455
20	Urinary metabolites as biomarkers of polyphenol intake in humans: a systematic review. *American Journal of Clinical Nutrition*, **2010**, 92, 801-9	7	123
19	Systematic analysis of the content of 502 polyphenols in 452 foods and beverages: an application of the phenol-explorer database. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 4959-69	5.7	233
18	Proanthocyanidin metabolites associated with dietary fibre from in vitro colonic fermentation and proanthocyanidin metabolites in human plasma. *Molecular Nutrition and Food Research*, **2010**, 54, 939-46	5.9	107
17	Bioactive compounds and antioxidant capacities of 18 non-traditional tropical fruits from Brazil. *Food Chemistry*, **2010**, 121, 996-1002	8.5	679
16	Contribution of cereals to dietary fibre and antioxidant intakes: Toward more reliable methodology. *Journal of Cereal Science*, **2009**, 50, 291-294	3.8	15
15	Bioavailability of phenolic antioxidants associated with dietary fiber: plasma antioxidant capacity after acute and long-term intake in humans. *Plant Foods for Human Nutrition*, **2009**, 64, 102-7	3.9	105

14	Towards an updated methodology for measurement of dietary fiber, including associated polyphenols, in food and beverages. *Food Research International*, **2009**, 42, 840-846	7	92
13	Proanthocyanidin content in foods is largely underestimated in the literature data: An approach to quantification of the missing proanthocyanidins. *Food Research International*, **2009**, 42, 1381-1388	7	107
12	Dietary fiber and antioxidant capacity in Fucus vesiculosus products. *International Journal of Food Sciences and Nutrition*, **2009**, 60 Suppl 2, 23-34	3.7	49
11	What Contribution Is Beer to the Intake of Antioxidants in the Diet? **2009**, 441-448		3
10	Anti-oxidant capacity of dietary polyphenols determined by ABTS assay: a kinetic expression of the results. *International Journal of Food Science and Technology*, **2008**, 43, 185-191	3.8	42
9	Effects of grape antioxidant dietary fiber in cardiovascular disease risk factors. *Nutrition*, **2008**, 24, 646-53	4.8	165
8	Updated methodology to determine antioxidant capacity in plant foods, oils and beverages: Extraction, measurement and expression of results. *Food Research International*, **2008**, 41, 274-285	7	426
7	Grape products and cardiovascular disease risk factors. *Nutrition Research Reviews*, **2008**, 21, 158-73	7	69
6	Antioxidant capacity of walnut (Juglans regia L.): contribution of oil and defatted matter. *European Food Research and Technology*, **2008**, 227, 425-431	3.4	83
5	Comparison between free radical scavenging capacity and oxidative stability of nut oils. *Food Chemistry*, **2008**, 110, 985-90	8.5	137
4	Effect of solvent and certain food constituents on different antioxidant capacity assays. *Food Research International*, **2006**, 39, 791-800	7	181
3	Literature data may underestimate the actual antioxidant capacity of cereals. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 5036-40	5.7	221
2	Dietary Fiber and Associated Antioxidants in Fruit and Vegetables223-234		3
1	Tannins: Bioavailability and Mechanisms of Action499-508		3