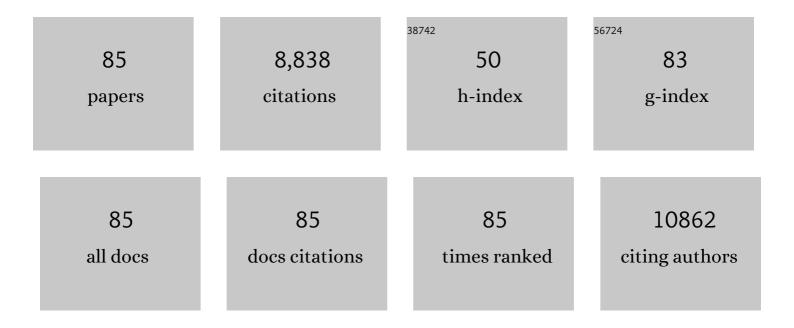
## Maria-Teresa Garcia-Conesa

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Nutraceuticals: Facts and fiction. Phytochemistry, 2007, 68, 2986-3008.	2.9	675
2	Stability of polyphenols in chokeberry (Aronia melanocarpa) subjected to in vitro gastric and pancreatic digestion. Food Chemistry, 2007, 102, 865-874.	8.2	446
3	Biological Significance of Urolithins, the Gut Microbial Ellagic Acid-Derived Metabolites: The Evidence So Far. Evidence-based Complementary and Alternative Medicine, 2013, 2013, 1-15.	1.2	399
4	Resveratrol and Clinical Trials: The Crossroad from In Vitro Studies to Human Evidence. Current Pharmaceutical Design, 2013, 19, 6064-6093.	1.9	377
5	Urolithins, the rescue of "old―metabolites to understand a "new―concept: Metabotypes as a nexus among phenolic metabolism, microbiota dysbiosis, and host health status. Molecular Nutrition and Food Research, 2017, 61, 1500901.	3.3	319
6	Ellagitannins, ellagic acid and vascular health. Molecular Aspects of Medicine, 2010, 31, 513-539.	6.4	315
7	One-year supplementation with a grape extract containing resveratrol modulates inflammatory-related microRNAs and cytokines expression in peripheral blood mononuclear cells of type 2 diabetes and hypertensive patients with coronary artery disease. Pharmacological Research, 2013, 72, 69-82.	7.1	304
8	Esterase Activity Able To Hydrolyze Dietary Antioxidant Hydroxycinnamates Is Distributed along the Intestine of Mammals. Journal of Agricultural and Food Chemistry, 2001, 49, 5679-5684.	5.2	269
9	Intestinal release and uptake of phenolic antioxidant diferulic acids. Free Radical Biology and Medicine, 2001, 31, 304-314.	2.9	241
10	Urolithins, Ellagic Acid-Derived Metabolites Produced by Human Colonic Microflora, Exhibit Estrogenic and Antiestrogenic Activities. Journal of Agricultural and Food Chemistry, 2006, 54, 1611-1620.	5.2	233
11	One-Year Consumption of a Grape Nutraceutical Containing Resveratrol Improves the Inflammatory and Fibrinolytic Status of Patients in Primary Prevention of Cardiovascular Disease. American Journal of Cardiology, 2012, 110, 356-363.	1.6	219
12	Alternative method for gas chromatographyâ€mass spectrometry analysis of short hain fatty acids in faecal samples. Journal of Separation Science, 2012, 35, 1906-1913.	2.5	203
13	Absorption of Hydroxycinnamates in Humans after High-Bran Cereal Consumption. Journal of Agricultural and Food Chemistry, 2003, 51, 6050-6055.	5.2	197
14	Grape Resveratrol Increases Serum Adiponectin and Downregulates Inflammatory Genes in Peripheral Blood Mononuclear Cells: A Triple-Blind, Placebo-Controlled, One-Year Clinical Trial in Patients with Stable Coronary Artery Disease. Cardiovascular Drugs and Therapy, 2013, 27, 37-48.	2.6	197
15	Addressing the interâ€individual variation in response to consumption of plant food bioactives: Towards a better understanding of their role in healthy aging and cardiometabolic risk reduction. Molecular Nutrition and Food Research, 2017, 61, 1600557.	3.3	179
16	Occurrence of urolithins, gut microbiota ellagic acid metabolites and proliferation markers expression response in the human prostate gland upon consumption of walnuts and pomegranate juice. Molecular Nutrition and Food Research, 2010, 54, 311-322.	3.3	174
17	Isolation and structural determination of two 5,5′-diferuloyl oligosaccharides indicate that maize heteroxylans are covalently cross-linked by oxidatively coupled ferulates. Carbohydrate Research, 1999, 320, 82-92.	2.3	168
18	Consumption of a grape extract supplement containing resveratrol decreases oxidized <scp>LDL</scp> and <scp>A</scp> po <scp>B</scp> in patients undergoing primary prevention of cardiovascular disease: A tripleâ€blind, 6â€month followâ€up, placeboâ€controlled, randomized trial. Molecular Nutrition and Food Research, 2012, 56, 810-821.	3.3	167

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19	Hydroxycinnamic acid composition and in vitro antioxidant activity of selected grain fractions. Food Chemistry, 2006, 99, 455-463.	8.2	162
20	Ellagitannin metabolites, urolithin <scp>A</scp> glucuronide and its aglycone urolithin <scp>A</scp> , ameliorate <scp>TNF</scp> â€I±â€induced inflammation and associated molecular markers in human aortic endothelial cells. Molecular Nutrition and Food Research, 2012, 56, 784-796.	3.3	143
21	Characterization of Metabolites of Hydroxycinnamates in the in Vitro Model of Human Small Intestinal Epithelium Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2003, 51, 7884-7891.	5.2	135
22	Concentration and Solubility of Flavanones in Orange Beverages Affect Their Bioavailability in Humans. Journal of Agricultural and Food Chemistry, 2010, 58, 6516-6524.	5.2	134
23	Gene expression, cell cycle arrest and MAPK signalling regulation in Cacoâ€2 cells exposed to ellagic acid and its metabolites, urolithins. Molecular Nutrition and Food Research, 2009, 53, 686-698.	3.3	130
24	Inhibition of Quorum Sensing (QS) in Yersinia enterocolitica by an Orange Extract Rich in Glycosylated Flavanones. Journal of Agricultural and Food Chemistry, 2012, 60, 8885-8894.	5.2	124
25	Metabolites and tissue distribution of resveratrol in the pig. Molecular Nutrition and Food Research, 2011, 55, 1154-1168.	3.3	117
26	Meta-Analysis of the Effects of Foods and Derived Products Containing Ellagitannins and Anthocyanins on Cardiometabolic Biomarkers: Analysis of Factors Influencing Variability of the Individual Responses. International Journal of Molecular Sciences, 2018, 19, 694.	4.1	108
27	Phase-II metabolism limits the antiproliferative activity of urolithins in human colon cancer cells. European Journal of Nutrition, 2014, 53, 853-864.	3.9	107
28	Release of ferulic acid dehydrodimers from plant cell walls by feruloyl esterases. Journal of the Science of Food and Agriculture, 1999, 79, 428-434.	3.5	105
29	Intestinal Ellagitannin Metabolites Ameliorate Cytokine-Induced Inflammation and Associated Molecular Markers in Human Colon Fibroblasts. Journal of Agricultural and Food Chemistry, 2012, 60, 8866-8876.	5.2	91
30	Dietary phenolics against colorectal cancer—From promising preclinical results to poor translation into clinical trials: Pitfalls and future needs. Molecular Nutrition and Food Research, 2015, 59, 1274-1291.	3.3	89
31	Gene expression changes in colon tissues from colorectal cancer patients following the intake of an ellagitannin-containing pomegranate extract: a randomized clinical trial. Journal of Nutritional Biochemistry, 2017, 42, 126-133.	4.2	86
32	Strawberry Processing Does Not Affect the Production and Urinary Excretion of Urolithins, Ellagic Acid Metabolites, in Humans. Journal of Agricultural and Food Chemistry, 2012, 60, 5749-5754.	5.2	85
33	Exploring the Validity of the 14-Item Mediterranean Diet Adherence Screener (MEDAS): A Cross-National Study in Seven European Countries around the Mediterranean Region. Nutrients, 2020, 12, 2960.	4.1	85
34	Ferulic acid dehydrodimers from wheat bran: isolation, purification and antioxidant properties of 8-0-4-diferulic acid. Redox Report, 1997, 3, 319-323.	4.5	81
35	A novel class of protein from wheat which inhibits xylanases1. Biochemical Journal, 1999, 338, 441.	3.7	81
36	Resveratrol in primary and secondary prevention of cardiovascular disease: a dietary and clinical perspective. Annals of the New York Academy of Sciences, 2013, 1290, 37-51.	3.8	80

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37	Up-regulation of tumor suppressor carcinoembryonic antigen-related cell adhesion molecule 1 in human colon cancer Caco-2 cells following repetitive exposure to dietary levels of a polyphenol-rich chokeberry juice. Journal of Nutritional Biochemistry, 2007, 18, 259-271.	4.2	77
38	Bioavailability of the major bioactive diterpenoids in a rosemary extract: Metabolic profile in the intestine, liver, plasma, and brain of Zucker rats. Molecular Nutrition and Food Research, 2013, 57, 1834-1846.	3.3	76
39	Dissimilar <i>In Vitro</i> and <i>In Vivo</i> Effects of Ellagic Acid and Its Microbiota-Derived Metabolites, Urolithins, on the Cytochrome P450 1A1. Journal of Agricultural and Food Chemistry, 2009, 57, 5623-5632.	5.2	75
40	The feruloyl esterase system of Talaromyces stipitatus: production of three discrete feruloyl esterases, including a novel enzyme, TsFaeC, with a broad substrate specificity. Journal of Biotechnology, 2004, 108, 227-241.	3.8	74
41	Inhibition of Gastric Lipase as a Mechanism for Body Weight and Plasma Lipids Reduction in Zucker Rats Fed a Rosemary Extract Rich in Carnosic Acid. PLoS ONE, 2012, 7, e39773.	2.5	71
42	Hydrolysis of diethyl diferulates by a tannase from Aspergillus oryzae. Carbohydrate Polymers, 2001, 44, 319-324.	10.2	70
43	Preventive Oral Treatment with Resveratrol Pro-prodrugs Drastically Reduce Colon Inflammation in Rodents. Journal of Medicinal Chemistry, 2010, 53, 7365-7376.	6.4	69
44	Oligomeric procyanidins inhibit cell migration and modulate the expression of migration and proliferation associated genes in human umbilical vascular endothelial cells. Molecular Nutrition and Food Research, 2009, 53, 266-276.	3.3	68
45	Comprehensive characterization of the effects of ellagic acid and urolithins on colorectal cancer and keyâ€associated molecular hallmarks: MicroRNA cell specific induction of <i>CDKN1A</i> (p21) as a common mechanism involved. Molecular Nutrition and Food Research, 2016, 60, 701-716.	3.3	68
46	Antioxidant properties of 4,4?-dihydroxy-3,3?-dimethoxy-?,??-bicinnamic acid (8-8-diferulic acid,) Tj ETQqO O O rgBT	/Overlock 3.5	k 10 Tf 50 38
47	Urolithins, ellagitannin metabolites produced by colon microbiota, inhibit Quorum Sensing in Yersinia enterocolitica: Phenotypic response and associated molecular changes. Food Chemistry, 2012, 132, 1465-1474.	8.2	60
48	InÂvivo relevant mixed urolithins and ellagic acid inhibit phenotypic and molecular colon cancer stem cell features: A new potentiality for ellagitannin metabolites against cancer. Food and Chemical Toxicology, 2016, 92, 8-16.	3.6	58
49	MicroRNAs expression in normal and malignant colon tissues as biomarkers of colorectal cancer and in response to pomegranate extracts consumption: Critical issues to discern between modulatory effects and potential artefacts. Molecular Nutrition and Food Research, 2015, 59, 1973-1986.	3.3	57
50	A Rosemary Extract Rich in Carnosic Acid Selectively Modulates Caecum Microbiota and Inhibits β-Glucosidase Activity, Altering Fiber and Short Chain Fatty Acids Fecal Excretion in Lean and Obese Female Rats. PLoS ONE, 2014, 9, e94687.	2.5	55
51	A Systematic Review and Meta-Analysis of the Effects of Flavanol-Containing Tea, Cocoa and Apple Products on Body Composition and Blood Lipids: Exploring the Factors Responsible for Variability in Their Efficacy. Nutrients, 2017, 9, 746.	4.1	52

Nutraceuticals for older people: Facts, fictions and gaps in knowledge. Maturitas, 2013, 75, 313-334.

hypercholesterolemia in pigs: a transcriptomic approach to disease prevention. Journal of Nutritional Biochemistry, 2012, 23, 829-837.

Antioxidant properties of ferulic acid dimers. Redox Report, 1997, 3, 239-244.

Effects of long-term consumption of low doses of resveratrol on diet-induced mild

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#	Article	IF	CITATIONS
55	Characterisation of the cell walls of loquat (Eriobotrya japonica L.) fruit tissues. Carbohydrate Polymers, 1998, 35, 169-177.	10.2	42
56	Pharmacokinetic Study of <i>trans</i> -Resveratrol in Adult Pigs. Journal of Agricultural and Food Chemistry, 2010, 58, 11165-11171.	5.2	36
57	Combined effect of interventions with pure or enriched mixtures of (poly)phenols and anti-diabetic medication in type 2 diabetes management: a meta-analysis of randomized controlled human trials. European Journal of Nutrition, 2020, 59, 1329-1343.	3.9	36
58	Why interindividual variation in response to consumption of plant food bioactives matters for future personalised nutrition. Proceedings of the Nutrition Society, 2020, 79, 225-235.	1.0	36
59	A cinnamoyl esterase from Aspergillus niger can break plant cell wall cross-links without release of free diferulic acids. FEBS Journal, 1999, 266, 644-652.	0.2	34
60	Superoxide scavenging by polyphenols: effect of conjugation and dimerization. Redox Report, 2002, 7, 379-383.	4.5	33
61	Lack of effect of oral administration of resveratrol in LPS-induced systemic inflammation. European Journal of Nutrition, 2011, 50, 673-680.	3.9	32
62	Hepatic molecular responses to Bifidobacterium pseudocatenulatum CECT 7765 in a mouse model ofAdiet-induced obesity. Nutrition, Metabolism and Cardiovascular Diseases, 2014, 24, 57-64.	2.6	31
63	Chokeberry Juice Containing Polyphenols Does Not Affect Cholesterol or Blood Pressure but Modifies the Composition of Plasma Phospholipids Fatty Acids in Individuals at Cardiovascular Risk. Nutrients, 2019, 11, 850.	4.1	31
64	Dietary Polyphenols against Metabolic Disorders: How Far Have We Progressed in the Understanding of the Molecular Mechanisms of Action of These Compounds?. Critical Reviews in Food Science and Nutrition, 2017, 57, 00-00.	10.3	29
65	A Citrus Extract Containing Flavanones Represses Plasminogen Activator Inhibitor-1 (PAI-1) Expression and Regulates Multiple Inflammatory, Tissue Repair, and Fibrosis Genes in Human Colon Fibroblasts. Journal of Agricultural and Food Chemistry, 2009, 57, 9305-9315.	5.2	28
66	Transcriptional changes in human Caco-2 colon cancer cells following exposure to a recurrent non-toxic dose of polyphenol-rich chokeberry juice. Genes and Nutrition, 2007, 2, 111-113.	2.5	27
67	A rosemary extract enriched in carnosic acid improves circulating adipocytokines and modulates key metabolic sensors in lean Zucker rats: Critical and contrasting differences in the obese genotype. Molecular Nutrition and Food Research, 2014, 58, 942-953.	3.3	24
68	Persistent Moderate-to-Weak Mediterranean Diet Adherence and Low Scoring for Plant-Based Foods across Several Southern European Countries: Are We Overlooking the Mediterranean Diet Recommendations?. Nutrients, 2021, 13, 1432.	4.1	24
69	Release of the bioactive compound, ferulic acid, from malt extracts. Biochemical Society Transactions, 1996, 24, 379S-379S.	3.4	22
70	An Exploratory Search for Potential Molecular Targets Responsive to the Probiotic Lactobacillus salivarius PS2 in Women With Mastitis: Gene Expression Profiling vs. Interindividual Variability. Frontiers in Microbiology, 2018, 9, 2166.	3.5	21
71	Critical Evaluation of Gene Expression Changes in Human Tissues in Response to Supplementation with Dietary Bioactive Compounds: Moving Towards Better-Quality Studies. Nutrients, 2018, 10, 807.	4.1	21
72	A Dietary Resveratrol-Rich Grape Extract Prevents the Developing of Atherosclerotic Lesions in the Aorta of Pigs Fed an Atherogenic Diet. Journal of Agricultural and Food Chemistry, 2012, 60, 5609-5620.	5.2	20

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73	Evaluation of Pseudomonas aeruginosa (PAO1) adhesion to human alveolar epithelial cells A549 using SYTO 9 dye. Molecular and Cellular Probes, 2012, 26, 121-126.	2.1	19
74	Bioavailability and Metabolism of Ellagic Acid and Ellagitannins. , 2009, , 273-297.		18
75	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
76	Mediterranean Diet Adherence and Subjective Well-Being in a Sample of Portuguese Adults. Nutrients, 2020, 12, 3837.	4.1	18
77	Process for the isolation of preparative quantities of [2-O-(trans-feruloyl)- α-l-arabinofuranosyl]-(1 →) Tj ETQq1 1	0,784314 2.3	· rgBT /Over
78	Targeting the delivery of dietary plant bioactives to those who would benefit most: from science to practical applications. European Journal of Nutrition, 2019, 58, 65-73.	3.9	14
79	Polyphenol-Rich Foods for Human Health and Disease. Nutrients, 2020, 12, 400.	4.1	14
80	Assessment of Subjective Well-Being in a Cohort of University Students and Staff Members: Association with Physical Activity and Outdoor Leisure Time during the COVID-19 Pandemic. International Journal of Environmental Research and Public Health, 2022, 19, 4787.	2.6	13
81	Bioavailability, Metabolism, and Bioactivity of Food Ellagic Acid and Related Polyphenols. , 0, , 263-277.		8
82	A Systematic Review of the Cardiometabolic Benefits of Plant Products Containing Mixed Phenolics and Polyphenols in Postmenopausal Women: Insufficient Evidence for Recommendations to This Specific Population. Nutrients, 2021, 13, 4276.	4.1	7
83	Exploring Hedonic and Eudaimonic Items of Well-Being in Mediterranean and Non-Mediterranean Countries: Influence of Sociodemographic and Lifestyle Factors. International Journal of Environmental Research and Public Health, 2022, 19, 1715.	2.6	4
84	Enzymic hydrolysis of diferulates from wheat bran cell walls. Biochemical Society Transactions, 1998, 26, S168-S168.	3.4	1
85	The inhibitory effect of flavonoids and their gut-derived metabolites on the replication of Chlamydia abortus in the AH-1 ovine trophoblast cell line. Research in Veterinary Science, 2019, 126, 199-206.	1.9	1