M V Moreno-Arribas

List of Publications by Year
in descending order

174 papers	9,121 citations	26630 56 h-index	53230 85 g-index
175 all docs	175 docs citations	175 times ranked	8587 citing authors

#	Article	IF	Citations
1	Antimicrobial activity of phenolic acids against commensal, probiotic and pathogenic bacteria. Research in Microbiology, 2010, 161, 372-382.	2.1	389
2	A Survey of Modulation of Gut Microbiota by Dietary Polyphenols. BioMed Research International, 2015, 2015, 1-15.	1.9	288
3	The problem of biogenic amines in fermented foods andÂthe use of potential biogenic amine-degrading microorganisms as a solution. Trends in Food Science and Technology, 2014, 39, 146-155.	15.1	273
4	Screening of biogenic amine production by lactic acid bacteria isolated from grape must and wine. International Journal of Food Microbiology, 2003, 84, 117-123.	4.7	224
5	Microbial Contribution to Wine Aroma and Its Intended Use for Wine Quality Improvement. Molecules, 2017, 22, 189.	3.8	205
6	Assessment of probiotic properties in lactic acid bacteria isolated from wine. Food Microbiology, 2014, 44, 220-225.	4.2	196
7	Effect of grape polyphenols on lactic acid bacteria and bifidobacteria growth: Resistance and metabolism. Food Microbiology, 2011, 28, 1345-1352.	4.2	195
8	Wine Volatile and Amino Acid Composition after Malolactic Fermentation:Â Effect ofOenococcus oeniandLactobacillus plantarumStarter Cultures. Journal of Agricultural and Food Chemistry, 2005, 53, 8729-8735.	5.2	165
9	<i>In vitro</i>fermentation of grape seed flavan-3-ol fractions by human faecal microbiota: changes in microbial groups and phenolic metabolites. FEMS Microbiology Ecology, 2013, 83, 792-805.	2.7	163
10	In Vitro Fermentation of a Red Wine Extract by Human Gut Microbiota: Changes in Microbial Groups and Formation of Phenolic Metabolites. Journal of Agricultural and Food Chemistry, 2012, 60, 2136-2147.	5.2	157
11	Winemaking Biochemistry and Microbiology: Current Knowledge and Future Trends. Critical Reviews in Food Science and Nutrition, 2005, 45, 265-286.	10.3	123
12	Formation of Biogenic Amines throughout the Industrial Manufacture of Red Wine. Journal of Food Protection, 2006, 69, 397-404.	1.7	121
13	Potential of phenolic compounds for controlling lactic acid bacteria growth in wine. Food Control, 2008, 19, 835-841.	5.5	119
14	Potential of wine-associated lactic acid bacteria to degrade biogenic amines. International Journal of Food Microbiology, 2011, 148, 115-120.	4.7	118
15	Biogenic amine content of red Spanish wines: comparison of a direct ELISA and an HPLC method for the determination of histamine in wines. Food Research International, 2005, 38, 387-394.	6.2	114
16	Isolation, properties and behaviour of tyramine-producing lactic acid bacteria from wine. Journal of Applied Microbiology, 2000, 88, 584-593.	3.1	110
17	Influence of the polysaccharides and the nitrogen compounds on foaming properties of sparkling wines. Food Chemistry, 2000, 70, 309-317.	8.2	110
18	An Integrated View of the Effects of Wine Polyphenols and Their Relevant Metabolites on Gut and Host Health. Molecules, 2017, 22, 99.	3.8	107

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19	Scientific evidences beyond the application of inactive dry yeast preparations in winemaking. Food Research International, 2009, 42, 754-761.	6.2	101
20	Perspectives of theÂpotential implications of wine polyphenols on human oral and gut microbiota. Trends in Food Science and Technology, 2010, 21, 332-344.	15.1	90
21	Determination of Microbial Phenolic Acids in Human Faeces by UPLC-ESI-TQ MS. Journal of Agricultural and Food Chemistry, 2011, 59, 2241-2247.	5.2	89
22	Identification of the ornithine decarboxylase gene in the putrescine-producerOenococcus oeniBIFI-83. FEMS Microbiology Letters, 2004, 239, 213-220.	1.8	88
23	Phenolic compounds in red wine subjected to industrial malolactic fermentation and ageing on lees. Analytica Chimica Acta, 2006, 563, 116-125.	5.4	88
24	Profiling of Microbial-Derived Phenolic Metabolites in Human Feces after Moderate Red Wine Intake. Journal of Agricultural and Food Chemistry, 2013, 61, 9470-9479.	5.2	86
25	Peptides in Musts and Wines. Changes during the Manufacture of Cavas (Sparkling Wines). Journal of Agricultural and Food Chemistry, 1996, 44, 3783-3788.	5.2	83
26	Assessment of the effect of the non-volatile wine matrix on the volatility of typical wine aroma compounds by headspace solid phase microextraction/gas chromatography analysis. Journal of the Science of Food and Agriculture, 2011, 91, 2484-2494.	3.5	83
27	Silver Nanoparticles against Foodborne Bacteria. Effects at Intestinal Level and Health Limitations. Microorganisms, 2020, 8, 132.	3.6	83
28	Chemical and biochemical features involved in sparkling wine production: from a traditional to an improved winemaking technology. Trends in Food Science and Technology, 2009, 20, 289-299.	15.1	82
29	Wine Features Related to Safety and Consumer Health: An Integrated Perspective. Critical Reviews in Food Science and Nutrition, 2012, 52, 31-54.	10.3	81
30	Influence of the yeast strain on the changes of the amino acids, peptides and proteins during sparkling wine production by the traditional method. Journal of Industrial Microbiology and Biotechnology, 2002, 29, 314-322.	3.0	80
31	Multiplex PCR Method for the Simultaneous Detection of Histamine-, Tyramine-, and Putrescine-Producing Lactic Acid Bacteria in Foods. Journal of Food Protection, 2005, 68, 874-878.	1.7	80
32	Studies on Modulation of Gut Microbiota by Wine Polyphenols: From Isolated Cultures to Omic Approaches. Antioxidants, 2015, 4, 1-21.	5.1	80
33	Occurrence of lactic acid bacteria and biogenic amines in biologically aged wines. Food Microbiology, 2008, 25, 875-881.	4.2	79
34	Changes in the Amino Acid Composition of the Different Nitrogenous Fractions during the Aging of Wine with Yeasts. Journal of Agricultural and Food Chemistry, 1998, 46, 4042-4051.	5.2	77
35	Influence of technological practices on biogenic amine contents in red wines. European Food Research and Technology, 2006, 222, 420-424.	3.3	77
36	PET microplastics affect human gut microbiota communities during simulated gastrointestinal digestion, first evidence of plausible polymer biodegradation during human digestion. Scientific Reports, 2022, 12, 528.	3.3	77

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37	Selection and technological potential of Lactobacillus plantarum bacteria suitable for wine malolactic fermentation and grape aroma release. LWT - Food Science and Technology, 2016, 73, 557-566.	5.2	76
38	Comparative study of the inhibitory effects of wine polyphenols on the growth of enological lactic acid bacteria. International Journal of Food Microbiology, 2011, 145, 426-431.	4.7	75
39	Anti-Adhesive Activity of Cranberry Phenolic Compounds and Their Microbial-Derived Metabolites against Uropathogenic Escherichia coli in Bladder Epithelial Cell Cultures. International Journal of Molecular Sciences, 2015, 16, 12119-12130.	4.1	74
40	Capillary isoelectric focusing of erythropoietin glycoforms and its comparison with flat-bed isoelectric focusing and capillary zone electrophoresis. Journal of Chromatography A, 1999, 830, 453-463.	3.7	73
41	Chiral MEKC-LIF of amino acids in foods: Analysis of vinegars. Electrophoresis, 2006, 27, 2551-2557.	2.4	73
42	Ion-trap versus time-of-flight mass spectrometry coupled to capillary electrophoresis to analyze biogenic amines in wine. Journal of Chromatography A, 2008, 1195, 150-156.	3.7	72
43	Gut microbial catabolism of grape seed flavan-3-ols by human faecal microbiota. Targetted analysis of precursor compounds, intermediate metabolites and end-products. Food Chemistry, 2012, 131, 337-347.	8.2	72
44	Comparative in vitro fermentations of cranberry and grape seed polyphenols with colonic microbiota. Food Chemistry, 2015, 183, 273-282.	8.2	72
45	Contribution of Malolactic Fermentation by Oenococcus Oeni and Lactobacillus Plantarum to the Changes in the Nonanthocyanin Polyphenolic Composition of Red Wine. Journal of Agricultural and Food Chemistry, 2007, 55, 5260-5266.	5.2	71
46	Analytical methods for the characterization of proteins and peptides in wines. Analytica Chimica Acta, 2002, 458, 63-75.	5.4	68
47	Antibacterial activity of wine phenolic compounds and oenological extracts against potential respiratory pathogens. Letters in Applied Microbiology, 2012, 54, 557-563.	2.2	68
48	Dynamic gastrointestinal digestion of grape pomace extracts: Bioaccessible phenolic metabolites and impact on human gut microbiota. Journal of Food Composition and Analysis, 2018, 68, 41-52.	3.9	68
49	Comparative Study of Microbial-Derived Phenolic Metabolites in Human Feces after Intake of Gin, Red Wine, and Dealcoholized Red Wine. Journal of Agricultural and Food Chemistry, 2013, 61, 3909-3915.	5.2	67
50	Adherence to a Mediterranean Diet Influences the Fecal Metabolic Profile of Microbial-Derived Phenolics in a Spanish Cohort of Middle-Age and Older People. Journal of Agricultural and Food Chemistry, 2017, 65, 586-595.	5.2	63
51	Understanding the Role of Saliva in Aroma Release from Wine by Using Static and Dynamic Headspace Conditions. Journal of Agricultural and Food Chemistry, 2014, 62, 8274-8288.	5.2	62
52	Application of a DNA Analysis Method for the Cultivar Identification of Grape Musts and Experimental and Commercial Wines ofVitis viniferaL. Using Microsatellite Markers. Journal of Agricultural and Food Chemistry, 2002, 50, 6090-6096.	5.2	61
53	Mouthfeel perception of wine: Oral physiology, components and instrumental characterization. Trends in Food Science and Technology, 2017, 59, 49-59.	15.1	61
54	Interplay between Dietary Polyphenols and Oral and Gut Microbiota in the Development of Colorectal Cancer. Nutrients, 2020, 12, 625.	4.1	60

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55	Evidence for Horizontal Gene Transfer as Origin of Putrescine Production in Oenococcus oeni RM83. Applied and Environmental Microbiology, 2006, 72, 7954-7958.	3.1	59
56	Influence of malolactic fermentation, postfermentative treatments and ageing with lees on nitrogen compounds of red wines. Food Chemistry, 2007, 103, 572-581.	8.2	59
57	Faecal Metabolomic Fingerprint after Moderate Consumption of Red Wine by Healthy Subjects. Journal of Proteome Research, 2015, 14, 897-905.	3.7	59
58	Impact of the Nonvolatile Wine Matrix Composition on the <i>In Vivo</i> Aroma Release from Wines. Journal of Agricultural and Food Chemistry, 2014, 62, 66-73.	5.2	58
59	Cranberry Polyphenols and Prevention against Urinary Tract Infections: Relevant Considerations. Molecules, 2020, 25, 3523.	3.8	58
60	Biogenic amine production by lactic acid bacteria isolated from cider. Letters in Applied Microbiology, 2007, 45, 473-478.	2.2	57
61	A multifactorial design for studying factors influencing growth and tyramine production of the lactic acid bacteria Lactobacillus brevis CECT 4669 and Enterococcus faecium BIFI-58. Research in Microbiology, 2006, 157, 417-424.	2.1	55
62	Capability of Lactobacillus plantarum IFPL935 To Catabolize Flavan-3-ol Compounds and Complex Phenolic Extracts. Journal of Agricultural and Food Chemistry, 2012, 60, 7142-7151.	5.2	55
63	5-(3â€²,4â€²-Dihydroxyphenyl)-Î³-valerolactone and its sulphate conjugates, representative circulating metabolites of flavan-3-ols, exhibit anti-adhesive activity against uropathogenic Escherichia coli in bladder epithelial cells. Journal of Functional Foods, 2017, 29, 275-280.	3.4	55
64	Application of a new Dynamic Gastrointestinal Simulator (SIMGI) to study the impact of red wine in colonic metabolism. Food Research International, 2015, 72, 149-159.	6.2	54
65	Analytical performance of three commonly used extraction methods for the gas chromatographyâ€"mass spectrometry analysis of wine volatile compounds. Journal of Chromatography A, 2009, 1216, 7351-7357.	3.7	53
66	A winery-scale trial of the use of antimicrobial plant phenolic extracts as preservatives during wine ageing in barrels. Food Control, 2013, 33, 440-447.	5.5	48
67	Characterization of Commercial Inactive Dry Yeast Preparations for Enological Use Based on Their Ability To Release Soluble Compounds and Their Behavior toward Aroma Compounds in Model Wines. Journal of Agricultural and Food Chemistry, 2009, 57, 10784-10792.	5.2	47
68	Sherry Wines. Advances in Food and Nutrition Research, 2011, 63, 17-40.	3.0	47
69	Ability of human oral microbiota to produce wine odorant aglycones from odourless grape glycosidic aroma precursors. Food Chemistry, 2015, 187, 112-119.	8.2	47
70	Beyond the characterization of wine aroma compounds: looking for analytical approaches in trying to understand aroma perception during wine consumption. Analytical and Bioanalytical Chemistry, 2011, 401, 1497-1512.	3.7	46
71	Understanding the impact of chia seed mucilage on human gut microbiota by using the dynamic gastrointestinal model simgiÂ®. Journal of Functional Foods, 2018, 50, 104-111.	3.4	45
72	Some New Findings Regarding the Antiadhesive Activity of Cranberry Phenolic Compounds and Their Microbial-Derived Metabolites against Uropathogenic Bacteria. Journal of Agricultural and Food Chemistry, 2019, 67, 2166-2174.	5.2	45

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73	Capillary Electrophoretic Analysis of Wine Proteins. Modifications during the Manufacture of Sparkling Wines. Journal of Agricultural and Food Chemistry, 1997, 45, 3766-3770.	5.2	44
74	Lactobacillus plantarum IFPL935 impacts colonic metabolism in a simulator of the human gut microbiota during feeding with red wine polyphenols. Applied Microbiology and Biotechnology, 2014, 98, 6805-6815.	3.6	44
75	Inactivation of oenological lactic acid bacteria (<i>Lactobacillus hilgardii</i>and<i>Pediococcus) Tj ETQq1 1 0.784314 rgBT /Overlock 1	3.1	43
76	Synthesis, Analytical Features, and Biological Relevance of 5-(3â€²,4â€²-Dihydroxyphenyl)-Î³-valerolactone, a Microbial Metabolite Derived from the Catabolism of Dietary Flavan-3-ols. Journal of Agricultural and Food Chemistry, 2011, 59, 7083-7091.	5.2	43
77	Phylogenetic profile of gut microbiota in healthy adults after moderate intake of red wine. Molecular Nutrition and Food Research, 2017, 61, 1600620.	3.3	43
78	Inhibition of Oral Pathogens Adhesion to Human Gingival Fibroblasts by Wine Polyphenols Alone and in Combination with an Oral Probiotic. Journal of Agricultural and Food Chemistry, 2018, 66, 2071-2082.	5.2	43
79	Antimicrobial phenolic extracts able to inhibit lactic acid bacteria growth and wine malolactic fermentation. Food Control, 2012, 28, 212-219.	5.5	41
80	Impact of Glutathione-Enriched Inactive Dry Yeast Preparations on the Stability of Terpenes during Model Wine Aging. Journal of Agricultural and Food Chemistry, 2014, 62, 1373-1383.	5.2	41
81	Gastrointestinal digestion of food-use silver nanoparticles in the dynamic SIMulator of the GastroIntestinal tract (simgiÂ®). Impact on human gut microbiota. Food and Chemical Toxicology, 2019, 132, 110657.	3.6	41
82	Fractionation and partial characterization of protein fractions present at different stages of the production of sparkling wines. Food Chemistry, 1998, 63, 465-471.	8.2	40
83	Assessment of the Native Electrophoretic Analysis of Total Grape Must Proteins for the Characterization ofVitis viniferaL. Cultivars. Journal of Agricultural and Food Chemistry, 1999, 47, 114-120.	5.2	40
84	Novel biocompatible silver nanoparticles for controlling the growth of lactic acid bacteria and acetic acid bacteria in wines. Food Control, 2015, 50, 613-619.	5.5	40
85	Exploring mouthfeel in model wines: Sensory-to-instrumental approaches. Food Research International, 2017, 102, 478-486.	6.2	40
86	Biogenic Amines in Natural Ciders. Journal of Food Protection, 2006, 69, 3006-3012.	1.7	38
87	Lactobacillus plantarum IFPL935 Favors the Initial Metabolism of Red Wine Polyphenols When Added to a Colonic Microbiota. Journal of Agricultural and Food Chemistry, 2013, 61, 10163-10172.	5.2	38
88	In vitro beneficial effects of <i>Streptococcus dentisani</i> as potential oral probiotic for periodontal diseases. Journal of Periodontology, 2019, 90, 1346-1355.	3.4	38
89	Red Wine and Oenological Extracts Display Antimicrobial Effects in an Oral Bacteria Biofilm Model. Journal of Agricultural and Food Chemistry, 2014, 62, 4731-4737.	5.2	37
90	Identification of the origin of commercial enological tannins by the analysis of monosaccharides and polyalcohols. Food Chemistry, 2008, 111, 778-783.	8.2	35

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91	Degradation of biogenic amines by vineyard ecosystem fungi. Potential use in winemaking. Journal of Applied Microbiology, 2012, 112, 672-682.	3.1	35
92	Chemical characterization and <i>in vitro</i> colonic fermentation of grape pomace extracts. Journal of the Science of Food and Agriculture, 2017, 97, 3433-3444.	3.5	35
93	Antibacterial Activity of Glutathione-Stabilized Silver Nanoparticles Against Campylobacter Multidrug-Resistant Strains. Frontiers in Microbiology, 2018, 9, 458.	3.5	35
94	Antibacterial Activity of Hen Egg White Lysozyme Modified by Heat and Enzymatic Treatments against Oenological Lactic Acid Bacteria and Acetic Acid Bacteria. Journal of Food Protection, 2014, 77, 1732-1739.	1.7	34
95	The role of wine and food polyphenols in oral health. Trends in Food Science and Technology, 2017, 69, 118-130.	15.1	33
96	Plant-derived seasonings as sodium salt replacers in food. Trends in Food Science and Technology, 2020, 99, 194-202.	15.1	33
97	Title is missing!. FEMS Microbiology Letters, 1997, 150, 135-139.	1.8	32
98	Reversed-Phase High-Performance Liquid Chromatographyâ€“Fluorescence Detection for the Analysis of Glutathione and Its Precursor Î³-Glutamyl Cysteine in Wines and Model Wines Supplemented with Oenological Inactive Dry Yeast Preparations. Food Analytical Methods, 2012, 5, 154-161.	2.6	32
99	In Vitro Colonic Fermentation of Saponin-Rich Extracts from Quinoa, Lentil, and Fenugreek. Effect on Sapogenins Yield and Human Gut Microbiota. Journal of Agricultural and Food Chemistry, 2020, 68, 106-116.	5.2	32
100	Influence of viscosity on the growth of human gut microbiota. Food Hydrocolloids, 2018, 77, 163-167.	10.7	31
101	Isolation and Characterization of Individual Peptides from Wine. Journal of Agricultural and Food Chemistry, 1998, 46, 3422-3425.	5.2	30
102	Evolution of red wine anthocyanins during malolactic fermentation, postfermentative treatments and ageing with lees. Food Chemistry, 2008, 109, 149-158.	8.2	30
103	Reciprocal beneficial effects between wine polyphenols and probiotics: an exploratory study. European Food Research and Technology, 2017, 243, 531-538.	3.3	30
104	Proanthocyanidin Characterization and Bioactivity of Extracts from Different Parts of Uncaria tomentosa L. (Catâ€™s Claw). Antioxidants, 2017, 6, 12.	5.1	29
105	Supplementation with grape pomace in healthy women: Changes in biochemical parameters, gut microbiota and related metabolic biomarkers. Journal of Functional Foods, 2018, 45, 34-46.	3.4	29
106	Physical effects of dietary fibre on simulated luminal flow, studied by<i>in vitro</i>dynamic gastrointestinal digestion and fermentation. Food and Function, 2019, 10, 3452-3465.	4.6	29
107	Volatile profile and potential of inactive dry yeastâ€based winemaking additives to modify the volatile composition of wines. Journal of the Science of Food and Agriculture, 2009, 89, 1665-1673.	3.5	28
108	Application of the dynamic gastrointestinal simulator (simgiÂ®) to assess the impact of probiotic supplementation in the metabolism of grape polyphenols. Food Research International, 2020, 129, 108790.	6.2	28

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109	Intake of soluble fibre from chia seed reduces bioaccessibility of lipids, cholesterol and glucose in the dynamic gastrointestinal model simgiÂ®. Food Research International, 2020, 137, 109364.	6.2	28
110	Combining microsatellite markers and capillary gel electrophoresis with laser-induced fluorescence to identify the grape (Vitis vinifera) variety of musts. European Food Research and Technology, 2006, 223, 625-631.	3.3	27
111	Relationship between Wine Consumption, Diet and Microbiome Modulation in Alzheimerâ€™s Disease. Nutrients, 2020, 12, 3082.	4.1	27
112	An Ultrahigh-Performance Liquid Chromatographyâ€"Time-of-Flight Mass Spectrometry Metabolomic Approach to Studying the Impact of Moderate Red-Wine Consumption on Urinary Metabolome. Journal of Proteome Research, 2018, 17, 1624-1635.	3.7	26
113	Identification of free disaccharides and other glycosides in wine. Journal of Chromatography A, 2009, 1216, 7296-7300.	3.7	25
114	Could Fecal Phenylacetic and Phenylpropionic Acids Be Used as Indicators of Health Status?. Journal of Agricultural and Food Chemistry, 2018, 66, 10438-10446.	5.2	25
115	Biochemical Transformations Produced by Malolactic Fermentation. , 2009, , 27-57.		24
116	Antioxidant and antimicrobial assessment of licorice supercritical extracts. Industrial Crops and Products, 2019, 139, 111496.	5.2	24
117	Impact of Using New Commercial Glutathione Enriched Inactive Dry Yeast Oenological Preparations on the Aroma and Sensory Properties of Wines. International Journal of Food Properties, 2014, 17, 987-1001.	3.0	23
118	Moderate Consumption of Red Wine Can Modulate Human Intestinal Inflammatory Response. Journal of Agricultural and Food Chemistry, 2014, 62, 10567-10575.	5.2	23
119	Neuroprotective Effects of Selected Microbial-Derived Phenolic Metabolites and Aroma Compounds from Wine in Human SH-SY5Y Neuroblastoma Cells and Their Putative Mechanisms of Action. Frontiers in Nutrition, 2017, 4, 3.	3.7	23
120	Some new findings on the potential use of biocompatible silver nanoparticles in winemaking. Innovative Food Science and Emerging Technologies, 2019, 51, 64-72.	5.6	23
121	Antioxidant Characterization and Biological Effects of Grape Pomace Extracts Supplementation in Caenorhabditis elegans. Foods, 2019, 8, 75.	4.3	22
122	On-Line HPLC Photodiode Array Detection and OPA Derivatization for Partial Identification of Small Peptides from White Wine. Journal of Agricultural and Food Chemistry, 1997, 45, 3374-3381.	5.2	21
123	Nitrogen compounds and polysaccharides changes during the biological ageing of sherry wines. LWT - Food Science and Technology, 2008, 41, 1842-1846.	5.2	21
124	Strain-specific inhibition of the adherence of uropathogenic bacteria to bladder cells by probiotic Lactobacillus spp.. Pathogens and Disease, 2017, 75, .	2.0	21
125	New Evidences of Antibacterial Effects of Cranberry Against Periodontal Pathogens. Foods, 2020, 9, 246.	4.3	21
126	Impact of using Trepat and Monastrell red grape varieties on the volatile and nitrogen composition during the manufacture of rosÃ© Cava sparkling wines. LWT - Food Science and Technology, 2010, 43, 1526-1532.	5.2	20

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127	Wine matrix composition affects temporal aroma release as measured by proton transfer reaction - time-of-flight - mass spectrometry. Australian Journal of Grape and Wine Research, 2015, 21, 367-375.	2.1	20
128	<i>Saccharomyces cerevisiae</i>and<i>Hanseniaspora osmophila strains as</i>yeast active cultures for potential probiotic applications. Food and Function, 2019, 10, 4924-4931.	4.6	20
129	Hypertension- and glycaemia-lowering effects of a grape-pomace-derived seasoning in high-cardiovascular risk and healthy subjects. Interplay with the gut microbiome. Food and Function, 2022, 13, 2068-2082.	4.6	20
130	Gastrointestinal co-digestion of wine polyphenols with glucose/whey proteins affects their bioaccessibility and impact on colonic microbiota. Food Research International, 2022, 155, 111010.	6.2	20
131	Towards the Fecal Metabolome Derived from Moderate Red Wine Intake. Metabolites, 2014, 4, 1101-1118.	2.9	19
132	Recovery of Aromatic Aglycones from Grape Pomace Winemaking By-Products by Using Liquid-Liquid and Pressurized-Liquid Extraction. Food Analytical Methods, 2014, 7, 47-57.	2.6	19
133	Feasibility and application of liquidâ€“liquid extraction combined with gas chromatographyâ€“mass spectrometry for the analysis of phenolic acids from grape polyphenols degraded by human faecal microbiota. Food Chemistry, 2012, 133, 526-535.	8.2	17
134	An integrative salivary approach regarding palate cleansers in wine tasting. Journal of Texture Studies, 2019, 50, 75-82.	2.5	17
135	Beer spoilage lactic acid bacteria from craft brewery microbiota: Microbiological quality and food safety. Food Research International, 2020, 138, 109762.	6.2	17
136	Partial characterization of peptides from red wines. Changes during malolactic fermentation and ageing with lees. Food Chemistry, 2008, 107, 622-630.	8.2	16
137	Feasibility and application of a retronasal aromaâ€trapping device to study in vivo aroma release during the consumption of model wineâ€derived beverages. Food Science and Nutrition, 2014, 2, 361-370.	3.4	16
138	Antimicrobial activity of lacticin 3147 against oenological lactic acid bacteria. Combined effect with other antimicrobial agents. Food Control, 2013, 32, 477-483.	5.5	15
139	Antimicrobial and antioxidant activity of pressurized liquid extracts from oenological woods. Food Control, 2015, 50, 581-588.	5.5	15
140	Sequential inoculum of Hanseniaspora guilliermondii and Saccharomyces cerevisiae for winemaking Campanino on an industrial scale. World Journal of Microbiology and Biotechnology, 2018, 34, 161.	3.6	15
141	Oral Wine Texture Perception and Its Correlation with Instrumental Texture Features of Wine-Saliva Mixtures. Foods, 2019, 8, 190.	4.3	15
142	Glutathione-Stabilized Silver Nanoparticles: Antibacterial Activity against Periodontal Bacteria, and Cytotoxicity and Inflammatory Response in Oral Cells. Biomedicines, 2020, 8, 375.	3.2	15
143	Simulated gastrointestinal digestion of cranberry polyphenols under dynamic conditions. Impact on antiadhesive activity against uropathogenic bacteria. Food Chemistry, 2022, 368, 130871.	8.2	15
144	Antibiosis of vineyard ecosystem fungi against food-borne microorganisms. Research in Microbiology, 2011, 162, 1043-1051.	2.1	14

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145	Effects of Wine and Its Microbial-Derived Metabolites on Intestinal Permeability Using Simulated Gastrointestinal Digestion/Colonic Fermentation and Caco-2 Intestinal Cell Models. Microorganisms, 2021, 9, 1378.	3.6	14
146	Amino Acids and Biogenic Amines. , 2009, , 163-189.		13
147	Evolution of amino acids and biogenic amines in natural ciders as a function of the year and the manufacture steps. International Journal of Food Science and Technology, 2013, 48, 375-381.	2.7	13
148	Gastrointestinal Digestion of a Grape Pomace Extract: Impact on Intestinal Barrier Permeability and Interaction with Gut Microbiome. Nutrients, 2021, 13, 2467.	4.1	13
149	Assessment of the impact of the addition of antimicrobial plant extracts to wine: Volatile and phenolic composition. Journal of the Science of Food and Agriculture, 2013, 93, 2507-2516.	3.5	12
150	Genetic diversity of Oenoccoccus oeni isolated from wines treated with phenolic extracts as antimicrobial agents. Food Microbiology, 2013, 36, 267-274.	4.2	12
151	Evaluation of SPE as Preparative Technique for the Analysis of Phenolic Metabolites in Human Feces. Food Analytical Methods, 2014, 7, 844-853.	2.6	11
152	A multi-omics approach for understanding the effects of moderate wine consumption on human intestinal health. Food and Function, 2021, 12, 4152-4164.	4.6	11
153	Role of Specific Components from Commercial Inactive Dry Yeast Winemaking Preparations on the Growth of Wine Lactic Acid Bacteria. Journal of Agricultural and Food Chemistry, 2010, 58, 8392-8399.	5.2	10
154	Applications of Nanotechnology in Wine Production and Quality and Safety Control. , 2016, , 51-69.		10
155	Profiling of Phenolic Metabolites in Feces from Menopausal Women after Long-Term Isoflavone Supplementation. Journal of Agricultural and Food Chemistry, 2016, 64, 210-216.	5.2	10
156	Wine-Derived Phenolic Metabolites in the Digestive and Brain Function. Beverages, 2019, 5, 7.	2.8	9
157	Application of Supercritical CO₂ Extraction for the Elimination of Odorant Volatile Compounds from Winemaking Inactive Dry Yeast Preparation. Journal of Agricultural and Food Chemistry, 2010, 58, 3772-3778.	5.2	8
158	Malolactic Fermentation. , 2019, , 85-98.		8
159	Pectinatus spp. â€“ Unpleasant and recurrent brewing spoilage bacteria. International Journal of Food Microbiology, 2021, 336, 108900.	4.7	8
160	A Binary Logistic Regression Model as a Tool to Predict Craft Beer Susceptibility to Microbial Spoilage. Foods, 2021, 10, 1926.	4.3	8
161	Ulcerative Colitis Seems to Imply Oral Microbiome Dysbiosis. Current Issues in Molecular Biology, 2022, 44, 1513-1527.	2.4	8
162	Gut microbiome-modulating properties of a polyphenol-enriched dietary supplement comprised of hibiscus and lemon verbena extracts. Monitoring of phenolic metabolites. Journal of Functional Foods, 2022, 91, 105016.	3.4	8

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163	Interactions Between Wine Polyphenols and Gut Microbiota. , 2016, , 259-278.		7
164	Polyphenols and Ulcerative Colitis: An Exploratory Study of the Effects of Red Wine Consumption on Gut and Oral Microbiome in Activeâ€Phase Patients. Molecular Nutrition and Food Research, 2022, 66, .	3.3	7
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