

Javier Perona

List of Publications by Year in descending order

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84
papers

2,956
citations

201674

27
h-index

175258

52
g-index

87
all docs

87
docs citations

87
times ranked

3938
citing authors

#	ARTICLE	IF	CITATIONS
1	Oleanolic Acid: Extraction, Characterization and Biological Activity. <i>Nutrients</i> , 2022, 14, 623.	4.1	79
2	Lipophilic Bioactive Compounds Transported in Triglyceride-Rich Lipoproteins Modulate Microglial Inflammatory Response. <i>International Journal of Molecular Sciences</i> , 2022, 23, 7706.	4.1	4
3	Concordance among diagnostic criteria for metabolic syndrome is inconsistent in Spanish adolescents. <i>European Journal of Clinical Investigation</i> , 2021, 51, e13384.	3.4	2
4	Effects of virgin olive oil phenolic compounds on health: solid evidence or just another fiasco?. <i>Grasas Y Aceites</i> , 2021, 72, e404.	0.9	4
5	Oleanolic Acid-Enriched Olive Oil Alleviates the Interleukin-6 Overproduction Induced by Postprandial Triglyceride-Rich Lipoproteins in THP-1 Macrophages. <i>Nutrients</i> , 2021, 13, 3471.	4.1	8
6	Assessment of Different Atherogenic Indices as Predictors of Metabolic Syndrome in Spanish Adolescents. <i>Biological Research for Nursing</i> , 2021, , 109980042110508.	1.9	5
7	The acidophilic microalga <i>Coccomyxa onubensis</i> and atorvastatin equally improve antihyperglycemic and antihyperlipidemic protective effects on rats fed on high-fat diets. <i>Journal of Applied Phycology</i> , 2020, 32, 3923-3931.	2.8	6
8	Modulation of Lipid Transport and Adipose Tissue Deposition by Small Lipophilic Compounds. <i>Frontiers in Cell and Developmental Biology</i> , 2020, 8, 555359.	3.7	13
9	Waist circumference and abdominal volume index are the strongest anthropometric discriminators of metabolic syndrome in Spanish adolescents. <i>European Journal of Clinical Investigation</i> , 2019, 49, e13060.	3.4	45
10	Metabolic Syndrome and Its Associated Early-Life Factors among Chinese and Spanish Adolescents: A Pilot Study. <i>Nutrients</i> , 2019, 11, 1568.	4.1	21
11	Oleanolic Acid Exerts a Neuroprotective Effect Against Microglial Cell Activation by Modulating Cytokine Release and Antioxidant Defense Systems. <i>Biomolecules</i> , 2019, 9, 683.	4.0	34
12	Potential Protective Effect of Oleanolic Acid on the Components of Metabolic Syndrome: A Systematic Review. <i>Journal of Clinical Medicine</i> , 2019, 8, 1294.	2.4	14
13	Waist Circumference and Abdominal Volume Index Can Predict Metabolic Syndrome in Adolescents, but only When the Criteria of the International Diabetes Federation are Employed for the Diagnosis. <i>Nutrients</i> , 2019, 11, 1370.	4.1	19
14	A Mediterranean-style breakfast increases postprandial serum $\hat{\pm}$ -tocopherol levels in lean and obese individuals. <i>Grasas Y Aceites</i> , 2018, 69, 261.	0.9	0
15	Membrane lipid alterations in the metabolic syndrome and the role of dietary oils. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2017, 1859, 1690-1703.	2.6	65
16	Association of Exclusive Breastfeeding Duration With Systemic Inflammation Markers in Adolescents: A Cross-Sectional Study. <i>Biological Research for Nursing</i> , 2017, 19, 419-427.	1.9	2
17	Need of improvement of diet and life habits among university student regardless of religion professed. <i>Appetite</i> , 2017, 114, 6-14.	3.7	18
18	Waist circumference shows the highest predictive value for metabolic syndrome, and waist-to-hip ratio for its components, in Spanish adolescents. <i>Nutrition Research</i> , 2017, 45, 38-45.	2.9	21

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19	Influence of Biochemical and Anthropometric Factors on the Presence of Insulin Resistance in Adolescents. <i>Biological Research for Nursing</i> , 2016, 18, 541-548.	1.9	10
20	Brief Communication: Discordant ability of the triglyceride to apolipoprotein B ratio to predict triglyceride-rich lipoprotein particle size in normal-weight and obese men. <i>Experimental Biology and Medicine</i> , 2016, 241, 1772-1775.	2.4	2
21	Predictive value of ceruloplasmin for metabolic syndrome in adolescents. <i>BioFactors</i> , 2016, 42, 163-170.	5.4	14
22	GC-MS/MS determination and pharmacokinetic studies of oleanolic acid in human serum. <i>Biomedical Chromatography</i> , 2015, 29, 1687-1692.	1.7	20
23	The Fatty Acid Composition of Virgin Olive Oil from Different Cultivars Is Determinant for Foam Cell Formation by Macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6731-6738.	5.2	41
24	Minor components of pomace olive oil enhance VLDL-receptor expression in macrophages when treated with postprandial triglyceride-rich lipoproteins. <i>Grasas Y Aceites</i> , 2015, 66, e096.	0.9	2
25	Postprandial phase time influences the uptake of TAG from postprandial TAG-rich lipoproteins by THP-1 macrophages. <i>British Journal of Nutrition</i> , 2014, 112, 1469-1477.	2.3	7
26	Minor components of olive oil facilitate the triglyceride clearance from postprandial lipoproteins in a polarity-dependent manner in healthy men. <i>Nutrition Research</i> , 2014, 34, 40-47.	2.9	13
27	Structural and Compositional Changes in Erythrocyte Membrane of Obese Compared to Normal-Weight Adolescents. <i>Journal of Membrane Biology</i> , 2013, 246, 939-947.	2.1	14
28	Insulin resistance and inflammation markers: correlations in obese adolescents. <i>Journal of Clinical Nursing</i> , 2013, 22, 2002-2010.	3.0	24
29	Evaluation of a method of preparation of lipid emulsions as a model for chylomicron-like particles. <i>Journal of Liposome Research</i> , 2013, 23, 126-133.	3.3	4
30	Olive Oil as a Functional Food: Nutritional and Health Benefits. , 2013, , 677-714.		14
31	Triacylglycerol-rich lipoproteins derived from healthy donors fed different olive oils modulate cytokine secretion and cyclooxygenase-2 expression in macrophages: the potential role of oleanolic acid. <i>European Journal of Nutrition</i> , 2012, 51, 301-309.	3.9	16
32	Olive oil phenols modulate the triacylglycerol molecular species of human very low-density lipoprotein. A randomized, crossover, controlled trial. <i>Metabolism: Clinical and Experimental</i> , 2011, 60, 893-899.	3.4	13
33	Olive Oils Modulate Fatty Acid Content and Signaling Protein Expression in Apolipoprotein E Knockout Mice Brain. <i>Lipids</i> , 2010, 45, 53-61.	1.7	19
34	Reduction in systemic and VLDL triacylglycerol concentration after a 3-month Mediterranean-style diet in high-cardiovascular-risk subjects. <i>Journal of Nutritional Biochemistry</i> , 2010, 21, 892-898.	4.2	22
35	Olive Oil Consumption and Reduced Incidence of Hypertension. , 2010, , 801-805.		0
36	Virgin Olive Oil and Blood Pressure in Hypertensive Elderly Subjects. , 2010, , 807-812.		1

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37	Pomace Olive Oil and Endothelial Function. , 2010, , 829-834.		0
38	Postprandial Triglyceride-rich Lipoprotein Composition and Size after Olive Oil. , 2010, , 879-885.		0
39	Olive oil and health: Summary of the II international conference on olive oil and health consensus report, Ja�n and C�rdoba (Spain) 2008. Nutrition, Metabolism and Cardiovascular Diseases, 2010, 20, 284-294.	2.6	449
40	Mediterranean-Style Diet Effect on the Structural Properties of the Erythrocyte Cell Membrane of Hypertensive Patients. Hypertension, 2009, 54, 1143-1150.	2.7	44
41	Long-chain fatty alcohols from pomace olive oil modulate the release of proinflammatory mediators. Journal of Nutritional Biochemistry, 2009, 20, 155-162.	4.2	57
42	Evaluation of the Effect of Dietary Virgin Olive Oil on Blood Pressure and Lipid Composition of Serum and Low-Density Lipoprotein in Elderly Type 2 Diabetic Subjects. Journal of Agricultural and Food Chemistry, 2009, 57, 11427-11433.	5.2	23
43	Components of the mediterranean-type food pattern and serum inflammatory markers among patients at high risk for cardiovascular disease. European Journal of Clinical Nutrition, 2008, 62, 651-659.	2.9	249
44	Effects of 2-hydroxyoleic acid on the structural properties of biological and model plasma membranes. Molecular Membrane Biology, 2008, 25, 46-57.	2.0	21
45	Squalene in a sex-dependent manner modulates atherosclerotic lesion which correlates with hepatic fat content in apoE-knockout male mice. Atherosclerosis, 2008, 197, 72-83.	0.8	54
46	Differential modulation of hepatic very low-density lipoprotein secretion by triacylglycerol-rich lipoproteins derived from different oleic-acid rich dietary oils. British Journal of Nutrition, 2008, 99, 29-36.	2.3	13
47	Consumption of Virgin Olive Oil Influences Membrane Lipid Composition and Regulates Intracellular Signaling in Elderly Adults With Type 2 Diabetes Mellitus. Journals of Gerontology - Series A Biological Sciences and Medical Sciences, 2007, 62, 256-263.	3.6	32
48	Modifications in Postprandial Triglyceride-Rich Lipoprotein Composition and Size after the Intake of Pomace Olive Oil. Journal of the American College of Nutrition, 2007, 26, 24-31.	1.8	23
49	Modulation of the effects of chylomicron remnants on endothelial function by minor dietary lipid components. Biochemical Society Transactions, 2007, 35, 446-450.	3.4	5
50	Influence of minor components of olive oils on the composition and size of TRLs and on macrophage receptors involved in foam cell formation. Biochemical Society Transactions, 2007, 35, 470-471.	3.4	17
51	Microarray analysis of hepatic genes differentially expressed in the presence of the unsaponifiable fraction of olive oil in apolipoprotein E-deficient mice. British Journal of Nutrition, 2007, 97, 628-638.	2.3	34
52	G protein-coupled receptor systems and their lipid environment in health disorders during aging. Biochimica Et Biophysica Acta - Biomembranes, 2007, 1768, 964-975.	2.6	78
53	Effects of fatty acids on the structural properties of biological and model membranes. Chemistry and Physics of Lipids, 2007, 149, S39.	3.2	0
54	Olive oil preparation determines the atherosclerotic protection in apolipoprotein E knockout mice. Journal of Nutritional Biochemistry, 2007, 18, 418-424.	4.2	45

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55	Triterpenic Compounds from <i>Orujo</i> Olive Oil Elicit Vasorelaxation in Aorta from Spontaneously Hypertensive Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2096-2102.	5.2	89
56	Uptake of triacylglycerol-rich lipoproteins of differing triacylglycerol molecular species and unsaponifiable content by liver cells. <i>British Journal of Nutrition</i> , 2006, 95, 889-897.	2.3	18
57	Fatty acid composition of chylomicron remnant-like particles influences their uptake and induction of lipid accumulation in macrophages. <i>FEBS Journal</i> , 2006, 273, 5632-5640.	4.7	38
58	The role of virgin olive oil components in the modulation of endothelial function. <i>Journal of Nutritional Biochemistry</i> , 2006, 17, 429-445.	4.2	234
59	Quantitative Lipid Composition of Iberian Pig Muscle and Adipose Tissue by HPLC. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2005, 28, 2445-2457.	1.0	9
60	Effects of Oleic Acid Rich Oils on Aorta Lipids and Lipoprotein Lipase Activity of Spontaneously Hypertensive Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7330-7336.	5.2	10
61	Triacylglycerol molecular species are depleted to different extents in the myocardium of spontaneously hypertensive rats fed two oleic acid-rich oils. <i>American Journal of Hypertension</i> , 2005, 18, 72-80.	2.0	19
62	Effect of Dietary High-Oleic-Acid Oils that are Rich in Antioxidants on Microsomal Lipid Peroxidation in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 730-735.	5.2	53
63	Potential vasorelaxant effects of oleanolic acid and erythrodiol, two triterpenoids contained in <i>Orujo</i> olive oil, on rat aorta. <i>British Journal of Nutrition</i> , 2004, 92, 635-642.	2.3	104
64	Dietary virgin olive oil triacylglycerols as an independent determinant of very low-density lipoprotein composition. <i>Nutrition</i> , 2004, 20, 509-514.	2.4	8
65	Virgin olive oil reduces blood pressure in hypertensive elderly subjects. <i>Clinical Nutrition</i> , 2004, 23, 1113-1121.	5.0	99
66	Quantification of major lipid classes in human triacylglycerol-rich lipoproteins by high-performance liquid chromatography with evaporative light-scattering detection. <i>Journal of Separation Science</i> , 2004, 27, 653-659.	2.5	39
67	Virgin Olive Oil Normalizes the Altered Triacylglycerol Molecular Species Composition of Adipose Tissue in Spontaneously Hypertensive Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4227-4233.	5.2	9
68	Effects of different dietary oils on inflammatory mediator generation and fatty acid composition in rat neutrophils. <i>Metabolism: Clinical and Experimental</i> , 2004, 53, 59-65.	3.4	50
69	The Unsaponifiable Fraction of Virgin Olive Oil in Chylomicrons from Men Improves the Balance between Vasoprotective and Prothrombotic Factors Released by Endothelial Cells. <i>Journal of Nutrition</i> , 2004, 134, 3284-3289.	2.9	45
70	Simultaneous determination of molecular species of monoacylglycerols, diacylglycerols and triacylglycerols in human very-low-density lipoproteins by reversed-phase liquid chromatography. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2003, 785, 89-99.	2.3	32
71	Alteration of Lipids, G Proteins, and PKC in Cell Membranes of Elderly Hypertensives. <i>Hypertension</i> , 2003, 41, 176-182.	2.7	74
72	Plasma lipid modifications in elderly people after administration of two virgin olive oils of the same variety (<i>Olea europaea</i> var. <i>hojiblanca</i>) with different triacylglycerol composition. <i>British Journal of Nutrition</i> , 2003, 89, 819-826.	2.3	27

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73	Triacylglycerol-rich lipoproteins trigger the phosphorylation of extracellular-signal regulated kinases in vascular cells. <i>Life Sciences</i> , 2002, 71, 1351-1360.	4.3	3
74	Triacylglycerol-Rich Lipoproteins Interact with Human Vascular Cells in a Lipid-Dependent Fashion. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5653-5661.	5.2	10
75	The Metabolic Availability of Dietary Triacylglycerols from Two High Oleic Oils during the Postprandial Period Does Not Depend on the Amount of Oleic Acid Ingested by Healthy Men. <i>Journal of Nutrition</i> , 2001, 131, 59-65.	2.9	56
76	Influence of different dietary fats on triacylglycerol deposition in rat adipose tissue. <i>British Journal of Nutrition</i> , 2000, 84, 756-774.	2.3	27
77	Effect of two high-oleic oils on the liver lipid composition of spontaneously hypertensive rats. <i>Life Sciences</i> , 2000, 66, 521-531.	4.3	18
78	Postprandial Triacylglycerols from Dietary Virgin Olive Oil Are Selectively Cleared in Humans. <i>Journal of Nutrition</i> , 1999, 129, 2184-2191.	2.9	31
79	Modifications induced by dietary lipid source in adipose tissue phospholipid fatty acids and their consequences in lipid mobilization. <i>British Journal of Nutrition</i> , 1999, 82, 319-327.	2.3	18
80	CHARACTERIZATION OF THE TRIACYLGLYCEROL MOLECULAR SPECIES OF FISH OIL BY REVERSED-PHASE HIGH PERFORMANCE LIQUID CHROMATOGRAPHY. <i>Journal of Liquid Chromatography and Related Technologies</i> , 1999, 22, 1699-1714.	1.0	27
81	Incorporation of dietary triacylglycerols from olive oil and high-oleic sunflower oil into VLDL triacylglycerols of hypertensive patients. <i>European Journal of Clinical Nutrition</i> , 1999, 53, 687-693.	2.9	21
82	La cromatografía líquida de alta eficacia en la separación de triglicéridos de grasas animales complejas. <i>Grasas Y Aceites</i> , 1999, 50, 298-311.	0.9	0
83	Determination of rat liver triglycerides by gas-liquid chromatography and reversed-phase high-performance liquid chromatography. <i>Biomedical Applications</i> , 1998, 706, 173-179.	1.7	23
84	Two highly monounsaturated oils, olive oil and high-oleic sunflower oil, induce different triacylglycerol molecular species distribution in rat liver. <i>Nutrition Research</i> , 1998, 18, 1723-1732.	2.9	9