

# Begoña Bartolome

## List of Publications by Year in descending order

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178  
papers

12,736  
citations

27035

58  
h-index

31191

106  
g-index

181  
all docs

181  
docs citations

181  
times ranked

14328  
citing authors

#	ARTICLE	IF	CITATIONS
1	Simulated gastrointestinal digestion of cranberry polyphenols under dynamic conditions. Impact on antiadhesive activity against uropathogenic bacteria. <i>Food Chemistry</i> , 2022, 368, 130871.	4.2	15
2	Hypertension- and glycaemia-lowering effects of a grape-pomace-derived seasoning in high-cardiovascular risk and healthy subjects. Interplay with the gut microbiome. <i>Food and Function</i> , 2022, 13, 2068-2082.	2.1	20
3	Ulcerative Colitis Seems to Imply Oral Microbiome Dysbiosis. <i>Current Issues in Molecular Biology</i> , 2022, 44, 1513-1527.	1.0	8
4	Gut microbiome-modulating properties of a polyphenol-enriched dietary supplement comprised of hibiscus and lemon verbena extracts. Monitoring of phenolic metabolites. <i>Journal of Functional Foods</i> , 2022, 91, 105016.	1.6	8
5	Gastrointestinal co-digestion of wine polyphenols with glucose/whey proteins affects their bioaccessibility and impact on colonic microbiota. <i>Food Research International</i> , 2022, 155, 111010.	2.9	20
6	Omic Approaches Coupled to Gastrointestinal Dynamic Modelling to Assess Food Bioactivity. , 2021, , 516-525.		0
7	Revalorization of Coffee Husk: Modeling and Optimizing the Green Sustainable Extraction of Phenolic Compounds. <i>Foods</i> , 2021, 10, 653.	1.9	33
8	Effects of Wine and Its Microbial-Derived Metabolites on Intestinal Permeability Using Simulated Gastrointestinal Digestion/Colonic Fermentation and Caco-2 Intestinal Cell Models. <i>Microorganisms</i> , 2021, 9, 1378.	1.6	14
9	Gastrointestinal Digestion of a Grape Pomace Extract: Impact on Intestinal Barrier Permeability and Interaction with Gut Microbiome. <i>Nutrients</i> , 2021, 13, 2467.	1.7	13
10	Extraction of phenolic compounds from cocoa shell: Modeling using response surface methodology and artificial neural networks. <i>Separation and Purification Technology</i> , 2021, 270, 118779.	3.9	50
11	A multi-omics approach for understanding the effects of moderate wine consumption on human intestinal health. <i>Food and Function</i> , 2021, 12, 4152-4164.	2.1	11
12	Application of the dynamic gastrointestinal simulator (simgi <sup>®</sup> ) to assess the impact of probiotic supplementation in the metabolism of grape polyphenols. <i>Food Research International</i> , 2020, 129, 108790.	2.9	28
13	Glutathione-Stabilized Silver Nanoparticles: Antibacterial Activity against Periodontal Bacteria, and Cytotoxicity and Inflammatory Response in Oral Cells. <i>Biomedicines</i> , 2020, 8, 375.	1.4	15
14	Relationship between Wine Consumption, Diet and Microbiome Modulation in Alzheimer's Disease. <i>Nutrients</i> , 2020, 12, 3082.	1.7	27
15	Sensory acceptability of winery by-products as seasonings for salt replacement. <i>European Food Research and Technology</i> , 2020, 246, 2359-2369.	1.6	5
16	Cranberry Polyphenols and Prevention against Urinary Tract Infections: Relevant Considerations. <i>Molecules</i> , 2020, 25, 3523.	1.7	58
17	Moderate Wine Consumption Reduces Faecal Water Cytotoxicity in Healthy Volunteers. <i>Nutrients</i> , 2020, 12, 2716.	1.7	6
18	Current and future experimental approaches in the study of grape and wine polyphenols interacting gut microbiota. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3789-3802.	1.7	27

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19	Plant-derived seasonings as sodium salt replacers in food. <i>Trends in Food Science and Technology</i> , 2020, 99, 194-202.	7.8	33
20	Interplay between Dietary Polyphenols and Oral and Gut Microbiota in the Development of Colorectal Cancer. <i>Nutrients</i> , 2020, 12, 625.	1.7	60
21	New Evidences of Antibacterial Effects of Cranberry Against Periodontal Pathogens. <i>Foods</i> , 2020, 9, 246.	1.9	21
22	Silver Nanoparticles against Foodborne Bacteria. Effects at Intestinal Level and Health Limitations. <i>Microorganisms</i> , 2020, 8, 132.	1.6	83
23	Metabolome-based clustering after moderate wine consumption. <i>Oeno One</i> , 2020, 54, 455-467.	0.7	8
24	Gastrointestinal digestion of food-use silver nanoparticles in the dynamic SIMulator of the Gastrointestinal tract (simgi®). Impact on human gut microbiota. <i>Food and Chemical Toxicology</i> , 2019, 132, 110657.	1.8	41
25	Wine-Derived Phenolic Metabolites in the Digestive and Brain Function. <i>Beverages</i> , 2019, 5, 7.	1.3	9
26	Antimicrobial activity of red wine and oenological extracts against periodontal pathogens in a validated oral biofilm model. <i>BMC Complementary and Alternative Medicine</i> , 2019, 19, 145.	3.7	24
27	Oral Wine Texture Perception and Its Correlation with Instrumental Texture Features of Wine-Saliva Mixtures. <i>Foods</i> , 2019, 8, 190.	1.9	15
28	Antioxidant Characterization and Biological Effects of Grape Pomace Extracts Supplementation in <i>Caenorhabditis elegans</i> . <i>Foods</i> , 2019, 8, 75.	1.9	22
29	Some New Findings Regarding the Antiadhesive Activity of Cranberry Phenolic Compounds and Their Microbial-Derived Metabolites against Uropathogenic Bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2166-2174.	2.4	45
30	Impact of a sustained consumption of grape extract on digestion, gut microbial metabolism and intestinal barrier in broiler chickens. <i>Food and Function</i> , 2019, 10, 1444-1454.	2.1	42
31	An integrative salivary approach regarding palate cleansers in wine tasting. <i>Journal of Texture Studies</i> , 2019, 50, 75-82.	1.1	17
32	Some new findings on the potential use of biocompatible silver nanoparticles in winemaking. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 51, 64-72.	2.7	23
33	Inhibition of Oral Pathogens Adhesion to Human Gingival Fibroblasts by Wine Polyphenols Alone and in Combination with an Oral Probiotic. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2071-2082.	2.4	43
34	An Ultrahigh-Performance Liquid Chromatography–Time-of-Flight Mass Spectrometry Metabolomic Approach to Studying the Impact of Moderate Red-Wine Consumption on Urinary Metabolome. <i>Journal of Proteome Research</i> , 2018, 17, 1624-1635.	1.8	26
35	Supplementation with grape pomace in healthy women: Changes in biochemical parameters, gut microbiota and related metabolic biomarkers. <i>Journal of Functional Foods</i> , 2018, 45, 34-46.	1.6	29
36	Dynamic gastrointestinal digestion of grape pomace extracts: Bioaccessible phenolic metabolites and impact on human gut microbiota. <i>Journal of Food Composition and Analysis</i> , 2018, 68, 41-52.	1.9	68

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37	Influence of viscosity on the growth of human gut microbiota. <i>Food Hydrocolloids</i> , 2018, 77, 163-167.	5.6	31
38	Could Fecal Phenylacetic and Phenylpropionic Acids Be Used as Indicators of Health Status?. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10438-10446.	2.4	25
39	5-(3,4-Dihydroxyphenyl)- $\beta$ -valerolactone and its sulphate conjugates, representative circulating metabolites of flavan-3-ols, exhibit anti-adhesive activity against uropathogenic <i>Escherichia coli</i> in bladder epithelial cells. <i>Journal of Functional Foods</i> , 2017, 29, 275-280.	1.6	55
40	Strain-specific inhibition of the adherence of uropathogenic bacteria to bladder cells by probiotic <i>Lactobacillus</i> spp.. <i>Pathogens and Disease</i> , 2017, 75, .	0.8	21
41	Chemical characterization and <i>in vitro</i> colonic fermentation of grape pomace extracts. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3433-3444.	1.7	35
42	Adherence to a Mediterranean Diet Influences the Fecal Metabolic Profile of Microbial-Derived Phenolics in a Spanish Cohort of Middle-Age and Older People. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 586-595.	2.4	63
43	The role of wine and food polyphenols in oral health. <i>Trends in Food Science and Technology</i> , 2017, 69, 118-130.	7.8	33
44	Exploring mouthfeel in model wines: Sensory-to-instrumental approaches. <i>Food Research International</i> , 2017, 102, 478-486.	2.9	40
45	Phylogenetic profile of gut microbiota in healthy adults after moderate intake of red wine. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600620.	1.5	43
46	Mouthfeel perception of wine: Oral physiology, components and instrumental characterization. <i>Trends in Food Science and Technology</i> , 2017, 59, 49-59.	7.8	61
47	Reciprocal beneficial effects between wine polyphenols and probiotics: an exploratory study. <i>European Food Research and Technology</i> , 2017, 243, 531-538.	1.6	30
48	An Integrated View of the Effects of Wine Polyphenols and Their Relevant Metabolites on Gut and Host Health. <i>Molecules</i> , 2017, 22, 99.	1.7	107
49	Proanthocyanidin Characterization and Bioactivity of Extracts from Different Parts of <i>Uncaria tomentosa</i> L. (Catá€™s Claw). <i>Antioxidants</i> , 2017, 6, 12.	2.2	29
50	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. <i>Frontiers in Nutrition</i> , 2017, 4, 3.	1.6	23
51	Some Contributions to the Study of Oenological Lactic Acid Bacteria through Their Interaction with Polyphenols. <i>Beverages</i> , 2016, 2, 27.	1.3	3
52	Selection and technological potential of <i>Lactobacillus plantarum</i> bacteria suitable for wine malolactic fermentation and grape aroma release. <i>LWT - Food Science and Technology</i> , 2016, 73, 557-566.	2.5	76
53	Interactions Between Wine Polyphenols and Gut Microbiota. , 2016, , 259-278.		7
54	Profiling of Phenolic Metabolites in Feces from Menopausal Women after Long-Term Isoflavone Supplementation. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 210-216.	2.4	10

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55	Studies on Modulation of Gut Microbiota by Wine Polyphenols: From Isolated Cultures to Omic Approaches. <i>Antioxidants</i> , 2015, 4, 1-21.	2.2	80
56	Anti-Adhesive Activity of Cranberry Phenolic Compounds and Their Microbial-Derived Metabolites against Uropathogenic <i>Escherichia coli</i> in Bladder Epithelial Cell Cultures. <i>International Journal of Molecular Sciences</i> , 2015, 16, 12119-12130.	1.8	74
57	Phenolic Assesment of <i>Uncaria tomentosa</i> L. (Catá€™s Claw): Leaves, Stem, Bark and Wood Extracts. <i>Molecules</i> , 2015, 20, 22703-22717.	1.7	32
58	A Survey of Modulation of Gut Microbiota by Dietary Polyphenols. <i>BioMed Research International</i> , 2015, 2015, 1-15.	0.9	288
59	Susceptibility and Tolerance of Human Gut Culturable Aerobic Microbiota to Wine Polyphenols. <i>Microbial Drug Resistance</i> , 2015, 21, 17-24.	0.9	6
60	Faecal Metabolomic Fingerprint after Moderate Consumption of Red Wine by Healthy Subjects. <i>Journal of Proteome Research</i> , 2015, 14, 897-905.	1.8	59
61	Application of a new Dynamic Gastrointestinal Simulator (SIMGI) to study the impact of red wine in colonic metabolism. <i>Food Research International</i> , 2015, 72, 149-159.	2.9	54
62	Comparative in vitro fermentations of cranberry and grape seed polyphenols with colonic microbiota. <i>Food Chemistry</i> , 2015, 183, 273-282.	4.2	72
63	Novel biocompatible silver nanoparticles for controlling the growth of lactic acid bacteria and acetic acid bacteria in wines. <i>Food Control</i> , 2015, 50, 613-619.	2.8	40
64	Towards the Fecal Metabolome Derived from Moderate Red Wine Intake. <i>Metabolites</i> , 2014, 4, 1101-1118.	1.3	19
65	Volatile and Phenolic Composition of A Chardonnay Wine Treated with Antimicrobial Plant Extracts before Malolactic Fermentation. <i>Journal of Agricultural Studies</i> , 2014, 2, 62.	0.2	1
66	Changes in the fecal profile of inflammatory markers after moderate consumption of red wine: a human trial study. <i>Wine Studies</i> , 2014, 3, .	0.4	0
67	Moderate intake of red wine promotes a significant increase of phenolic metabolites in human faeces. <i>Nutrition and Aging (Amsterdam, Netherlands)</i> , 2014, 2, 151-156.	0.3	0
68	Evaluation of SPE as Preparative Technique for the Analysis of Phenolic Metabolites in Human Feces. <i>Food Analytical Methods</i> , 2014, 7, 844-853.	1.3	11
69	<i>Lactobacillus plantarum</i> IFPL935 impacts colonic metabolism in a simulator of the human gut microbiota during feeding with red wine polyphenols. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 6805-6815.	1.7	44
70	Chemical evaluation of white wines elaborated with a recombinant <i>Saccharomyces cerevisiae</i> strain overproducing mannoproteins. <i>Food Chemistry</i> , 2014, 147, 84-91.	4.2	4
71	Moderate Consumption of Red Wine Can Modulate Human Intestinal Inflammatory Response. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10567-10575.	2.4	23
72	Assessment of probiotic properties in lactic acid bacteria isolated from wine. <i>Food Microbiology</i> , 2014, 44, 220-225.	2.1	196

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73	Red Wine and Oenological Extracts Display Antimicrobial Effects in an Oral Bacteria Biofilm Model. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4731-4737.	2.4	37
74	Assessment of the impact of the addition of antimicrobial plant extracts to wine: Volatile and phenolic composition. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2507-2516.	1.7	12
75	Profiling of Microbial-Derived Phenolic Metabolites in Human Feces after Moderate Red Wine Intake. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 9470-9479.	2.4	86
76	Genetic diversity of <i>Oenococcus oeni</i> isolated from wines treated with phenolic extracts as antimicrobial agents. <i>Food Microbiology</i> , 2013, 36, 267-274.	2.1	12
77	<i>In vitro</i> fermentation of grape seed flavan-3-ol fractions by human faecal microbiota: changes in microbial groups and phenolic metabolites. <i>FEMS Microbiology Ecology</i> , 2013, 83, 792-805.	1.3	163
78	A winery-scale trial of the use of antimicrobial plant phenolic extracts as preservatives during wine ageing in barrels. <i>Food Control</i> , 2013, 33, 440-447.	2.8	48
79	Comparative Study of Microbial-Derived Phenolic Metabolites in Human Feces after Intake of Gin, Red Wine, and Dealcoholized Red Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3909-3915.	2.4	67
80	Antimicrobial activity of lactacin 3147 against oenological lactic acid bacteria. Combined effect with other antimicrobial agents. <i>Food Control</i> , 2013, 32, 477-483.	2.8	15
81	<i>Lactobacillus plantarum</i> IFPL935 Favors the Initial Metabolism of Red Wine Polyphenols When Added to a Colonic Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10163-10172.	2.4	38
82	Wine Features Related to Safety and Consumer Health: An Integrated Perspective. <i>Critical Reviews in Food Science and Nutrition</i> , 2012, 52, 31-54.	5.4	81
83	<i>In Vitro</i> Fermentation of a Red Wine Extract by Human Gut Microbiota: Changes in Microbial Groups and Formation of Phenolic Metabolites. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2136-2147.	2.4	157
84	Antibacterial activity of wine phenolic compounds and oenological extracts against potential respiratory pathogens. <i>Letters in Applied Microbiology</i> , 2012, 54, 557-563.	1.0	68
85	Influence of locally-selected yeast on the chemical and sensorial properties of Albariño white wines. <i>LWT - Food Science and Technology</i> , 2012, 46, 319-325.	2.5	22
86	Antimicrobial phenolic extracts able to inhibit lactic acid bacteria growth and wine malolactic fermentation. <i>Food Control</i> , 2012, 28, 212-219.	2.8	41
87	Phenolic Compound Profiles and Antioxidant Capacity of <i>Persea americana</i> Mill. Peels and Seeds of Two Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4613-4619.	2.4	138
88	Comprehensive Assessment of the Quality of Commercial Cranberry Products. Phenolic Characterization and <i>In Vitro</i> Bioactivity. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3396-3408.	2.4	53
89	Capability of <i>Lactobacillus plantarum</i> IFPL935 To Catabolize Flavan-3-ol Compounds and Complex Phenolic Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7142-7151.	2.4	55
90	Gut microbial catabolism of grape seed flavan-3-ols by human faecal microbiota. Targetted analysis of precursor compounds, intermediate metabolites and end-products. <i>Food Chemistry</i> , 2012, 131, 337-347.	4.2	72

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91	Feasibility and application of liquid-liquid extraction combined with gas chromatography-mass spectrometry for the analysis of phenolic acids from grape polyphenols degraded by human faecal microbiota. <i>Food Chemistry</i> , 2012, 133, 526-535.	4.2	17
92	Degradation of biogenic amines by vineyard ecosystem fungi. Potential use in winemaking. <i>Journal of Applied Microbiology</i> , 2012, 112, 672-682.	1.4	35
93	Synthesis, Analytical Features, and Biological Relevance of 5-(3,4-Dihydroxyphenyl)- $\beta$ -valerolactone, a Microbial Metabolite Derived from the Catabolism of Dietary Flavan-3-ols. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7083-7091.	2.4	43
94	Determination of Microbial Phenolic Acids in Human Faeces by UPLC-ESI-TQ MS. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2241-2247.	2.4	89
95	Antibiosis of vineyard ecosystem fungi against food-borne microorganisms. <i>Research in Microbiology</i> , 2011, 162, 1043-1051.	1.0	14
96	Effect of grape polyphenols on lactic acid bacteria and bifidobacteria growth: Resistance and metabolism. <i>Food Microbiology</i> , 2011, 28, 1345-1352.	2.1	195
97	Comparative study of the inhibitory effects of wine polyphenols on the growth of enological lactic acid bacteria. <i>International Journal of Food Microbiology</i> , 2011, 145, 426-431.	2.1	75
98	Potential of wine-associated lactic acid bacteria to degrade biogenic amines. <i>International Journal of Food Microbiology</i> , 2011, 148, 115-120.	2.1	118
99	Synthesis, structure, theoretical and experimental in vitro antioxidant/pharmacological properties of $\beta$ -aryl, N-alkyl nitrones, as potential agents for the treatment of cerebral ischemia. <i>Bioorganic and Medicinal Chemistry</i> , 2011, 19, 951-960.	1.4	29
100	Enhancement of anthocyanins and selected aroma compounds in strawberry fruits through methyl jasmonate vapor treatment. <i>European Food Research and Technology</i> , 2010, 230, 989-999.	1.6	43
101	MALDI-TOF MS analysis of plant proanthocyanidins. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 358-372.	1.4	163
102	Influence of the Genotype on the Anthocyanin Composition, Antioxidant Capacity and color of Chilean Pomegranate ( <i>Punica granatum</i> L.) Juices. <i>Chilean Journal of Agricultural Research</i> , 2010, 70, .	0.4	39
103	Targeted Analysis of Conjugated and Microbial-Derived Phenolic Metabolites in Human Urine After Consumption of an Almond Skin Phenolic Extract. <i>Journal of Nutrition</i> , 2010, 140, 1799-1807.	1.3	29
104	Perspectives of the potential implications of wine polyphenols on human oral and gut microbiota. <i>Trends in Food Science and Technology</i> , 2010, 21, 332-344.	7.8	90
105	Antimicrobial activity of phenolic acids against commensal, probiotic and pathogenic bacteria. <i>Research in Microbiology</i> , 2010, 161, 372-382.	1.0	389
106	Almond ( <i>Prunus dulcis</i> (Mill.) D.A. Webb) polyphenols: From chemical characterization to targeted analysis of phenolic metabolites in humans. <i>Archives of Biochemistry and Biophysics</i> , 2010, 501, 124-133.	1.4	45
107	Metabolomics Study of Human Urinary Metabolome Modifications After Intake of Almond ( <i>Prunus</i> ) Tj ETQq1 1 0.784314 ggBT /Overl 1.8 103	1.8	103
108	Insights into the metabolism and microbial biotransformation of dietary flavan-3-ols and the bioactivity of their metabolites. <i>Food and Function</i> , 2010, 1, 233.	2.1	515



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109	Inactivation of oenological lactic acid bacteria ( <i>Lactobacillus hilgardii</i> and <i>Pediococcus</i> ) by ethanol and acetic acid. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10134-10142.	1.4	43
110	Profile of Plasma and Urine Metabolites after the Intake of Almond [ <i>Prunus dulcis</i> (Mill.) D.A. Webb] Polyphenols in Humans. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10134-10142.	2.4	84
111	Comparative Flavan-3-ol Profile and Antioxidant Capacity of Roasted Peanut, Hazelnut, and Almond Skins. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10590-10599.	2.4	110
112	Effects of red grape juice polyphenols in NADPH oxidase subunit expression in human neutrophils and mononuclear blood cells. <i>British Journal of Nutrition</i> , 2009, 102, 1125-1135.	1.2	36
113	Ultrafiltration as alternative purification procedure for the characterization of low and high molecular-mass phenolics from almond skins. <i>Analytica Chimica Acta</i> , 2008, 609, 241-251.	2.6	48
114	Polyphenols and Antioxidant Properties of Almond Skins: Influence of Industrial Processing. <i>Journal of Food Science</i> , 2008, 73, C106-15.	1.5	115
115	Potential of phenolic compounds for controlling lactic acid bacteria growth in wine. <i>Food Control</i> , 2008, 19, 835-841.	2.8	119
116	Effect of the modifier (Graciano vs. Cabernet sauvignon) on blends of Tempranillo wine during ageing in the bottle. II. Colour and overall appreciation. <i>LWT - Food Science and Technology</i> , 2007, 40, 107-115.	2.5	18
117	ACE-Inhibitory and Radical-Scavenging Activity of Peptides Derived from $\beta$ -Lactoglobulin (19-25). Interactions with Ascorbic Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3392-3397.	2.4	129
118	Almond ( <i>Prunus dulcis</i> (Mill.) D.A. Webb) Skins as a Potential Source of Bioactive Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8498-8507.	2.4	143
119	Evaluation of different <i>Saccharomyces cerevisiae</i> strains for red winemaking. Influence on the anthocyanin, pyranoanthocyanin and non-anthocyanin phenolic content and colour characteristics of wines. <i>Food Chemistry</i> , 2007, 104, 814-823.	4.2	50
120	Extraction of antioxidants from almond-processing byproducts. <i>Grasas Y Aceites</i> , 2007, 58, .	0.3	6
121	Novel Tacrine-Melatonin Hybrids as Dual-Acting Drugs for Alzheimer Disease, with Improved Acetylcholinesterase Inhibitory and Antioxidant Properties. <i>Journal of Medicinal Chemistry</i> , 2006, 49, 459-462.	2.9	240
122	Commercial Dietary Ingredients from <i>Vitis vinifera</i> L. Leaves and Grape Skins: Antioxidant and Chemical Characterization. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 319-327.	2.4	97
123	Effect of the modifier (Graciano vs. Cabernet Sauvignon) on blends of Tempranillo wine during ageing in the bottle. I. Anthocyanins, pyranoanthocyanins and non-anthocyanin phenolics. <i>LWT - Food Science and Technology</i> , 2006, 39, 1133-1142.	2.5	17
124	Time course of the colour of young red wines from <i>Vitis vinifera</i> L. during ageing in bottle. <i>International Journal of Food Science and Technology</i> , 2006, 41, 892-899.	1.3	21
125	Chemical characterization of commercial dietary ingredients from <i>Vitis vinifera</i> L.. <i>Analytica Chimica Acta</i> , 2006, 563, 401-410.	2.6	47
126	Evolution of the phenolic content of red wines from L. during ageing in bottle. <i>Food Chemistry</i> , 2006, 95, 405-412.	4.2	109



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127	Statistical interpretation of the color parameters of red wines in function of their phenolic composition during aging in bottle. <i>European Food Research and Technology</i> , 2006, 222, 702-709.	1.6	42
128	Non-galloylated and galloylated proanthocyanidin oligomers in grape seeds from <i>Vitis vinifera</i> L. cv. Graciano, Tempranillo and Cabernet Sauvignon. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 915-921.	1.7	39
129	Quercetin is bioavailable from a single ingestion of grape juice. <i>International Journal of Food Sciences and Nutrition</i> , 2006, 57, 391-398.	1.3	22
130	Antioxidant properties of commercial grape juices and vinegars. <i>Food Chemistry</i> , 2005, 93, 325-330.	4.2	155
131	Evolution of polyphenols in red wines from <i>Vitis vinifera</i> L. during aging in the bottle. <i>European Food Research and Technology</i> , 2005, 220, 607-614.	1.6	45
132	Evolution of polyphenols in red wines from <i>Vitis vinifera</i> L. during aging in the bottle. <i>European Food Research and Technology</i> , 2005, 220, 331-340.	1.6	97
133	Quality Assessment of Commercial Dietary Antioxidant Products From <i>Vitis vinifera</i> L. Grape Seeds. <i>Nutrition and Cancer</i> , 2005, 53, 244-254.	0.9	40
134	Preparation of Antioxidant Enzymatic Hydrolysates from $\beta$ -Lactalbumin and $\beta$ -Lactoglobulin. Identification of Active Peptides by HPLC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 588-593.	2.4	543
135	Updated Knowledge About the Presence of Phenolic Compounds in Wine. <i>Critical Reviews in Food Science and Nutrition</i> , 2005, 45, 85-118.	5.4	301
136	Antioxidant Activity of Peptides Derived from Egg White Proteins by Enzymatic Hydrolysis. <i>Journal of Food Protection</i> , 2004, 67, 1939-1944.	0.8	423
137	<i>Vitis vinifera</i> L. cv. Graciano grapes characterized by its anthocyanin profile. <i>Postharvest Biology and Technology</i> , 2004, 31, 69-79.	2.9	107
138	In vitro antioxidant activity of red grape skins. <i>European Food Research and Technology</i> , 2004, 218, 173-177.	1.6	55
139	Inhibition of methyl linoleate autoxidation by phenolics and other related compounds under mild oxidative conditions. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 631-638.	1.7	12
140	Extending Applicability of the Oxygen Radical Absorbance Capacity (ORAC <sup>®</sup> Fluorescein) Assay. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 48-54.	2.4	955
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146	Commercial Dietary Antioxidant Supplements Assayed for Their Antioxidant Activity by Different Methodologies. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2512-2519.	2.4	56
147	Mono- and dimeric ferulic acid release from brewer's spent grain by fungal feruloyl esterases. <i>Applied Microbiology and Biotechnology</i> , 2002, 60, 489-494.	1.7	73
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164	Phenolic Composition of Industrially Manufactured Purées and Concentrates from Peach and Apple Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4071-4075.	2.4	96
165	On-Line HPLC Photodiode Array Detection and OPA Derivatization for Partial Identification of Small Peptides from White Wine. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3374-3381.	2.4	21
166	Enzymic Release of Ferulic Acid from Barley Spent Grain. <i>Journal of Cereal Science</i> , 1997, 25, 285-288.	1.8	72
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