Javier I Ottaviani

List of Publications by Year in descending order

27 papers	2,121 citations	393982 19 h-index	500791 28 g-index
28 all docs	28 docs citations	28 times ranked	2301 citing authors

#	Article	IF	Citations
1	Inhibition of Angiotensin Converting Enzyme Activity by Flavanol-Rich Foods. Journal of Agricultural and Food Chemistry, 2006, 54, 229-234.	2.4	264
2	Inhibition of angiotensin converting enzyme (ACE) activity by flavan-3-ols and procyanidins. FEBS Letters, 2003, 555, 597-600.	1.3	203
3	The metabolome of [2-14C](â^')-epicatechin in humans: implications for the assessment of efficacy, safety and mechanisms of action of polyphenolic bioactives. Scientific Reports, 2016, 6, 29034.	1.6	197
4	Improvement of Endothelial Function With Dietary Flavanols Is Associated With Mobilization of Circulating Angiogenic Cells in Patients With Coronary Artery Disease. Journal of the American College of Cardiology, 2010, 56, 218-224.	1.2	181
5	Regular Consumption of a Flavanol-rich Chocolate can Improve Oxidant Stress in Young Soccer Players. Clinical and Developmental Immunology, 2005, 12, 11-17.	3.3	154
6	The stereochemical configuration of flavanols influences the level and metabolism of flavanols in humans and their biological activity in vivo. Free Radical Biology and Medicine, 2011, 50, 237-244.	1.3	143
7	Structurally related (â^')-epicatechin metabolites in humans: Assessment using de novo chemically synthesized authentic standards. Free Radical Biology and Medicine, 2012, 52, 1403-1412.	1.3	128
8	Intake of dietary procyanidins does not contribute to the pool of circulating flavanols in humans. American Journal of Clinical Nutrition, 2012, 95, 851-858.	2.2	115
9	Absorption, metabolism, distribution and excretion of (â^')-epicatechin: A review of recent findings. Molecular Aspects of Medicine, 2018, 61, 18-30.	2.7	113
10	Procyanidin structure defines theÂextent andÂspecificity ofÂangiotensin I converting enzyme inhibition. Biochimie, 2006, 88, 359-365.	1.3	87
11	Methylxanthines enhance the effects of cocoa flavanols on cardiovascular function: randomized, double-masked controlled studies. American Journal of Clinical Nutrition, 2017, 105, 352-360.	2.2	86
12	Recommending flavanols and procyanidins for cardiovascular health: Revisited. Molecular Aspects of Medicine, 2018, 61, 63-75.	2.7	64
13	Evaluation at scale of microbiome-derived metabolites as biomarker of flavan-3-ol intake in epidemiological studies. Scientific Reports, 2018, 8, 9859.	1.6	53
14	Influence of age on the absorption, metabolism, and excretion of cocoa flavanols in healthy subjects. Molecular Nutrition and Food Research, 2015, 59, 1504-1512.	1.5	49
15	Assessing the respective contributions of dietary flavanol monomers and procyanidins in mediating cardiovascular effects in humans: randomized, controlled, double-masked intervention trial. American Journal of Clinical Nutrition, 2018, 108, 1229-1237.	2.2	46
16	Safety and efficacy of cocoa flavanol intake in healthy adults: a randomized, controlled, double-masked trial. American Journal of Clinical Nutrition, 2015, 102, 1425-1435.	2.2	42
17	Use of LC-MS for the quantitative analysis of (poly)phenol metabolites does not necessarily yield accurate results: Implications for assessing existing data and conducting future research. Free Radical Biology and Medicine, 2018, 124, 97-103.	1.3	33
18	Biomarker-estimated flavan-3-ol intake is associated with lower blood pressure in cross-sectional analysis in EPIC Norfolk. Scientific Reports, 2020, 10, 17964.	1.6	30

#	Article	IF	Citations
19	Influence of flavan-3-ols and procyanidins on UVC-mediated formation of 8-oxo-7,8-dihydro-2â€²-deoxyguanosine in isolated DNA. Archives of Biochemistry and Biophysics, 2002, 406, 203-208.	1.4	28
20	Evaluation of (â^')-epicatechin metabolites as recovery biomarker of dietary flavan-3-ol intake. Scientific Reports, 2019, 9, 13108.	1.6	21
21	Reliable, accessible and transferable method for the quantification of flavanols and procyanidins in foodstuffs and dietary supplements. Food and Function, 2020, 11, 131-138.	2.1	15
22	Single-Laboratory Validation for the Determination of Cocoa Flavanols and Procyanidins (by Degree) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 Coupled with Fluorescence Detection: First Action 2020.05. Journal of AOAC INTERNATIONAL, 2021, 104, 413-421.	0.7	15
23	Absorption, distribution, metabolism and excretion of apigenin and its glycosides in healthy male adults. Free Radical Biology and Medicine, 2022, 185, 90-96.	1.3	13
24	Structurally related (â^')-epicatechin metabolites and gut microbiota derived metabolites exert genomic modifications via VEGF signaling pathways in brain microvascular endothelial cells under lipotoxic conditions: Integrated multi-omic study. Journal of Proteomics, 2022, 263, 104603.	1.2	8
25	Arginase inhibitor, NÏ‰-hydroxy-L-norarginine, spontaneously releases biologically active NO-like molecule: Limitations for research applications. Free Radical Biology and Medicine, 2020, 152, 74-82.	1.3	6
26	Validation of a high-throughput method for the quantification of flavanol and procyanidin biomarkers and methylxanthines in plasma by UPLC-MS. Food and Function, 2021, 12, 7762-7772.	2.1	6
27	Evolution of cocoa flavanol analytics: impact on reporting and cross-study comparison. Food and Function, 2021, 12, 3433-3442.	2.1	6