

Begoña Olmedilla-Alonso

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4747870/publications.pdf>

Version: 2024-02-01

110
papers

6,252
citations

81900
39
h-index

71685
76
g-index

117
all docs

117
docs citations

117
times ranked

6198
citing authors

#	ARTICLE	IF	CITATIONS
1	A comprehensive review on carotenoids in foods and feeds: <i>status quo</i> , applications, patents, and research needs. Critical Reviews in Food Science and Nutrition, 2022, 62, 1999-2049.	10.3	132
2	Greater bioavailability of xanthophylls compared to carotenes from orange juice (high-pressure) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70 crossover study in healthy individuals. Food Chemistry, 2022, 371, 130821.	8.2	9
3	Status and Dietary Intake of Phytoene and Phytofluene in Spanish Adults and the Effect of a Four-Week Dietary Intervention with Lutein-Rich Fruits or Vegetables. Nutrients, 2022, 14, 2922.	4.1	3
4	From carotenoid intake to carotenoid blood and tissue concentrations “ implications for dietary intake recommendations. Nutrition Reviews, 2021, 79, 544-573.	5.8	113
5	An engineered extraplastidial pathway for carotenoid biofortification of leaves. Plant Biotechnology Journal, 2021, 19, 1008-1021.	8.3	23
6	A Randomized Study of Nutritional Supplementation in Patients with Unilateral Wet Age-Related Macular Degeneration. Nutrients, 2021, 13, 1253.	4.1	20
7	European Database of Carotenoid Levels in Foods. Factors Affecting Carotenoid Content. Foods, 2021, 10, 912.	4.3	30
8	Predictors of macular pigment and contrast threshold in Spanish healthy normolipemic subjects (45–65 years) with habitual food intake. PLoS ONE, 2021, 16, e0251324.	2.5	2
9	Evaluation of the potential of total proanthocyanidin content in feces as an intake biomarker. Food Research International, 2021, 145, 110390.	6.2	4
10	Changes in Lutein Status Markers (Serum and Faecal Concentrations, Macular Pigment) in Response to a Lutein-Rich Fruit or Vegetable (Three Pieces/Day) Dietary Intervention in Normolipemic Subjects. Nutrients, 2021, 13, 3614.	4.1	7
11	Assessment of Food Sources and the Intake of the Colourless Carotenoids Phytoene and Phytofluene in Spain. Nutrients, 2021, 13, 4436.	4.1	15
12	Dietary β -Cryptoxanthin and β -Carotene Have Greater Apparent Bioavailability Than β -Carotene in Subjects from Countries with Different Dietary Patterns. Nutrients, 2020, 12, 2639.	4.1	15
13	Assessment of carotenoid concentrations in red peppers (<i>Capsicum annuum</i>) under domestic refrigeration for three weeks as determined by HPLC-DAD. Food Chemistry: X, 2020, 6, 100092.	4.3	22
14	Extraction and Analysis by HPLC-DAD of Carotenoids in Human Faeces from Spanish Adults. Antioxidants, 2020, 9, 484.	5.1	7
15	Intervention Studies in Humans. Methods in Molecular Biology, 2020, 2083, 363-373.	0.9	1
16	Lack of a Synergistic Effect on Cardiometabolic and Redox Markers in a Dietary Supplementation with Anthocyanins and Xanthophylls in Postmenopausal Women. Nutrients, 2019, 11, 1533.	4.1	12
17	Coagulation, Thrombogenesis, and Insulin Resistance Markers in Increased-Cardiovascular-Risk Subjects Consuming Improved-Fat Meat Products. Journal of the American College of Nutrition, 2019, 38, 334-341.	1.8	2
18	Fruit and Vegetable Intake and the Macular Pigment Optical Density. , 2019, , 529-549.		0

#	ARTICLE	IF	CITATIONS
19	Effects of ewe's milk yogurt (whole and semi-skimmed) and cow's milk yogurt on inflammation markers and gut microbiota of subjects with borderline-high plasma cholesterol levels: a crossover study. <i>European Journal of Nutrition</i> , 2019, 58, 1113-1124.	3.9	14
20	CHAPTER 12. Dietary Intake of Carotenoids: Nutritional Status Assessment and the Importance of Considering Free and Ester Forms in Foods. <i>Food Chemistry, Function and Analysis</i> , 2019, , 373-389.	0.2	1
21	A global perspective on carotenoids: Metabolism, biotechnology, and benefits for nutrition and health. <i>Progress in Lipid Research</i> , 2018, 70, 62-93.	11.6	634
22	Comprehensive Database of Carotenoid Contents in Ibero-American Foods. A Valuable Tool in the Context of Functional Foods and the Establishment of Recommended Intakes of Bioactives. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5055-5107.	5.2	76
23	Effect of Long-Term Xanthophyll and Anthocyanin Supplementation on Lutein and Zeaxanthin Serum Concentrations and Macular Pigment Optical Density in Postmenopausal Women. <i>Nutrients</i> , 2018, 10, 959.	4.1	12
24	Effect of ewe's (semi-skimmed and whole) and cow's milk yogurt consumption on the lipid profile of control subjects: a crossover study. <i>Food and Nutrition Research</i> , 2017, 61, 1391669.	2.6	6
25	Assessment of individual carotenoid and vitamin A dietary intake in overweight and obese Dominican subjects. <i>Nutricion Hospitalaria</i> , 2017, 34, 407.	0.3	11
26	Effects of improved fat meat products consumption on emergent cardiovascular disease markers of male volunteers at cardiovascular risk. <i>Journal of Physiology and Biochemistry</i> , 2016, 72, 669-678.	3.0	6
27	Assessment of lutein and zeaxanthin status and dietary markers as predictors of the contrast threshold in 2 age groups of men and women. <i>Nutrition Research</i> , 2016, 36, 719-730.	2.9	3
28	In vitro and in vivo effects of lutein against cisplatin-induced ototoxicity. <i>Experimental and Toxicologic Pathology</i> , 2016, 68, 197-204.	2.1	15
29	Assessment of dietary lutein, zeaxanthin and lycopene intakes and sources in the Spanish survey of dietary intake (2009–2010). <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 305-313.	2.8	31
30	Anthocyanin profile of red fruits and black carrot juices, purees and concentrates by HPLC-ESI/MS-QTOF. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2290-2300.	2.7	24
31	Lutein and zeaxanthin supplied by red/orange foods and fruits are more closely associated with macular pigment optical density than those from green vegetables in Spanish subjects. <i>Nutrition Research</i> , 2016, 36, 1210-1221.	2.9	13
32	Fruits and vegetables in the Brazilian Household Budget Survey (2008–2009): carotenoid content and assessment of individual carotenoid intake. <i>Journal of Food Composition and Analysis</i> , 2016, 50, 88-96.	3.9	33
33	Effect of pre-treatment on physicochemical and structural properties, and the bioaccessibility of β -carotene in sweet potato flour. <i>Food Chemistry</i> , 2016, 200, 199-205.	8.2	52
34	Bioaccessibility of provitamin A carotenoids from fruits: application of a standardised static in vitro digestion method. <i>Food and Function</i> , 2016, 7, 1354-1366.	4.6	53
35	Assessment of dietary vitamin A intake (retinol, β -carotene, β -cryptoxanthin) and its sources in the National Survey of Dietary Intake in Spain (2009–2010). <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 706-712.	2.8	42
36	Effects of industrial canning on the proximate composition, bioactive compounds contents and nutritional profile of two Spanish common dry beans (<i>Phaseolus vulgaris</i> L.). <i>Food Chemistry</i> , 2015, 166, 68-75.	8.2	58

#	ARTICLE	IF	CITATIONS
37	IMPACT OF IMPROVED FAT-MEAT PRODUCTS CONSUMPTION ON ANTHROPOMETRIC MARKERS AND NUTRIENT INTAKES OF MALE VOLUNTEERS AT INCREASED CARDIOVASCULAR RISK. <i>Nutricion Hospitalaria</i> , 2015, 32, 710-21.	0.3	4
38	Effects of improved fat content of frankfurters and pâtés on lipid and lipoprotein profile of volunteers at increased cardiovascular risk: a placebo-controlled study. <i>European Journal of Nutrition</i> , 2014, 53, 83-93.	3.9	15
39	Markers of lutein and zeaxanthin status in two age groups of men and women: dietary intake, serum concentrations, lipid profile and macular pigment optical density. <i>Nutrition Journal</i> , 2014, 13, 52.	3.4	44
40	Omega-3 enriched frankfurters and pâtés intake decrease txa2 level and n-6/n-3 in volunteers at increased cardiovascular risk: a placebo-controlled study. <i>Atherosclerosis</i> , 2014, 235, e146-e147.	0.8	0
41	Development and assessment of healthy properties of meat and meat products designed as functional foods. <i>Meat Science</i> , 2013, 95, 919-930.	5.5	179
42	Composition of two Spanish common dry beans (<i>Phaseolus vulgaris</i>), "Almonga"™ and "Curruquilla"™, and their postprandial effect in type 2 diabetics. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1076-1082.	3.5	42
43	Carotenoid content of wild edible young shoots traditionally consumed in Spain (<i>Asparagus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	3.5	30
44	Software application for the calculation of dietary intake of individual carotenoids and of its contribution to vitamin A intake. <i>Nutricion Hospitalaria</i> , 2013, 28, 823-9.	0.3	15
45	The Antioxidant Status Response to Low-Fat and Walnut Paste-Enriched Meat Differs in Volunteers at High Cardiovascular Risk Carrying Different PON-1 Polymorphisms. <i>Journal of the American College of Nutrition</i> , 2012, 31, 194-205.	1.8	20
46	Lutein bioavailability from lutein ester-fortified fermented milk: in vivo and in vitro study. <i>Journal of Nutritional Biochemistry</i> , 2010, 21, 133-139.	4.2	40
47	Design and development of meat-based functional foods with walnut: Technological, nutritional and health impact. <i>Food Chemistry</i> , 2010, 123, 959-967.	8.2	64
48	Bioavailability of carotenoids and α -tocopherol from fruit juices in the presence of absorption modifiers: in vitro and in vivo assessment. <i>British Journal of Nutrition</i> , 2009, 101, 576-582.	2.3	32
49	Carotenoids: Actual knowledge on food sources, intakes, stability and bioavailability and their protective role in humans. <i>Molecular Nutrition and Food Research</i> , 2009, 53, S194-218.	3.3	575
50	Hypocarotenemia After Bariatric Surgery: A Preliminary Study. <i>Obesity Surgery</i> , 2009, 19, 879-882.	2.1	12
51	Applicability of an in vitro model to assess the bioaccessibility of vitamins A and E from fortified commercial milk. <i>International Dairy Journal</i> , 2009, 19, 64-67.	3.0	22
52	Seasonal variation of serum α - and β -cryptoxanthin and 25-OH-vitamin D3 in women with osteoporosis. <i>Osteoporosis International</i> , 2008, 19, 717-720.	3.1	11
53	Suitability of 3-point versus 7-point postprandial retinyl palmitate AUC in human bioavailability studies. <i>European Journal of Nutrition</i> , 2008, 47, 55-58.	3.9	1
54	Simultaneous measurement of retinol, α -tocopherol and six carotenoids in human plasma by using an isocratic reversed-phase HPLC method. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2008, 867, 226-232.	2.3	72

#	ARTICLE	IF	CITATIONS
55	Modified-atmosphere packaging (MAP) does not affect the bioavailability of tocopherols and carotenoids from broccoli in humans: A cross-over study. Food Chemistry, 2008, 106, 1070-1076.	8.2	12
56	Consumption of Restructured Meat Products with Added Walnuts Has a Cholesterol-Lowering Effect in Subjects at High Cardiovascular Risk: A Randomised, Crossover, Placebo-Controlled Study. Journal of the American College of Nutrition, 2008, 27, 342-348.	1.8	45
57	Changes in carotenoid intake from fruit and vegetables in the Spanish population over the period 1964-2004. Public Health Nutrition, 2007, 10, 1018-1023.	2.2	22
58	Effect of total replacement of pork backfat with walnut on the nutritional profile of frankfurters. Meat Science, 2007, 77, 173-181.	5.5	71
59	Comparative in Vitro Bioaccessibility of Carotenoids from Relevant Contributors to Carotenoid Intake. Journal of Agricultural and Food Chemistry, 2007, 55, 6387-6394.	5.2	99
60	In vitro bioaccessibility of carotenoids and tocopherols from fruits and vegetables. Food Chemistry, 2007, 102, 641-648.	8.2	124
61	Risk assessment of lutein and lycopene. Regulatory Toxicology and Pharmacology, 2007, 47, 327-328.	2.7	0
62	Nutritional Approach for Designing Meat-based Functional Food Products with Nuts. Critical Reviews in Food Science and Nutrition, 2006, 46, 537-542.	10.3	33
63	Bioavailability of Carotenoids and Tocopherols from Broccoli: In Vivo and in Vitro Assessment. Experimental Biology and Medicine, 2006, 231, 1733-1738.	2.4	66
64	Assessment of carotenoid status and the relation to glycaemic control in type I diabetics: a follow-up study. European Journal of Clinical Nutrition, 2006, 60, 1000-1008.	2.9	20
65	Mediterranean vegetable soup consumption increases plasma vitamin C and decreases F2-isoprostanes, prostaglandin E2 and monocyte chemotactic protein-1 in healthy humans. Journal of Nutritional Biochemistry, 2006, 17, 183-189.	4.2	78
66	Bioavailability of vitamins A and E from whole and vitamin-fortified milks in control subjects. European Journal of Nutrition, 2006, 45, 391-398.	3.9	22
67	Simultaneous determination of vitamins A, E and 25-OH-vitamin D: Application in clinical assessments. Clinical Biochemistry, 2006, 39, 180-182.	1.9	23
68	QUANTITATION OF PROVITAMIN-A AND NON-PROVITAMIN-A CAROTENOIDS IN THE FRUITS MOST COMMONLY CONSUMED IN SPAIN. , 2005, , 141-145.		6
69	Carotenoids, retinol and tocopherols in blood: Comparability between serum and plasma (Li-heparin) values. Clinical Biochemistry, 2005, 38, 444-449.	1.9	19
70	Intake of Mediterranean vegetable soup treated by pulsed electric fields affects plasma vitamin C and antioxidant biomarkers in humans. International Journal of Food Sciences and Nutrition, 2005, 56, 115-124.	2.8	41
71	Nutritional profile of restructured beef steak with added walnuts. Meat Science, 2005, 70, 647-654.	5.5	63
72	Carotenoid Depletion in Serum of Young Type-1 Diabetics Fed Low-Carotenoid Diets. Annals of Nutrition and Metabolism, 2004, 48, 251-258.	1.9	10

#	ARTICLE	IF	CITATIONS
73	Dietary Antioxidant Intake and Risk of Type 2 Diabetes: Response to Montonen et al.. Diabetes Care, 2004, 27, 1845-1845.	8.6	11
74	Antioxidant effect of α -tocopherol supplied by propofol preparations (Diprivan) during ischemia-reperfusion in experimental lung transplantation. Transplant International, 2004, 17, 71-77.	1.6	10
75	Pulsed electric fields-processed orange juice consumption increases plasma vitamin C and decreases F2-isoprostanes in healthy humans. Journal of Nutritional Biochemistry, 2004, 15, 601-607.	4.2	62
76	Consumption of High-Pressurized Vegetable Soup Increases Plasma Vitamin C and Decreases Oxidative Stress and Inflammatory Biomarkers in Healthy Humans. Journal of Nutrition, 2004, 134, 3021-3025.	2.9	70
77	Lutein, but not α -tocopherol, supplementation improves visual function in patients with age-related cataracts: a 2-y double-blind, placebo-controlled pilot study. Nutrition, 2003, 19, 21-24.	2.4	210
78	Retinol and α -tocopherol in serum of type 1 diabetic patients with intensive insulin therapy. Nutrition, 2003, 19, 128-132.	2.4	10
79	Nutritional and clinical relevance of lutein in human health. British Journal of Nutrition, 2003, 90, 487-502.	2.3	292
80	Effect of orange juice intake on vitamin C concentrations and biomarkers of antioxidant status in humans. American Journal of Clinical Nutrition, 2003, 78, 454-460.	4.7	121
81	High-Pressurized Orange Juice Consumption Affects Plasma Vitamin C, Antioxidative Status and Inflammatory Markers in Healthy Humans. Journal of Nutrition, 2003, 133, 2204-2209.	2.9	79
82	Comparison of LDL fatty acid and carotenoid concentrations and oxidative resistance of LDL in volunteers from countries with different rates of cardiovascular disease. British Journal of Nutrition, 2002, 87, 21-29.	2.3	20
83	A European multicentre, placebo-controlled supplementation study with α -tocopherol, carotene-rich palm oil, lutein or lycopene: analysis of serum responses. Clinical Science, 2002, 102, 447.	4.3	28
84	Plasma status of retinol, α - and β -tocopherols, and main carotenoids to first myocardial infarction: case control and follow-up study. Nutrition, 2002, 18, 26-31.	2.4	44
85	Serum depletion and bioavailability of lutein in Type I diabetic patients. European Journal of Nutrition, 2002, 41, 47-53.	3.9	17
86	A European carotenoid database to assess carotenoid intakes and its use in a five-country comparative study. British Journal of Nutrition, 2001, 85, 499-507.	2.3	325
87	Serum concentrations of carotenoids and vitamins A, E, and C in control subjects from five European countries. British Journal of Nutrition, 2001, 85, 227-238.	2.3	208
88	Lutein in patients with cataracts and age-related macular degeneration: a long-term supplementation study. Journal of the Science of Food and Agriculture, 2001, 81, 904-909.	3.5	119
89	A Fast, Reliable and Low-cost Saponification Protocol for Analysis of Carotenoids in Vegetables. Journal of Food Composition and Analysis, 2001, 14, 479-489.	3.9	74
90	No Significant Effects of Lutein, Lycopene or β -Carotene Supplementation on Biological Markers of Oxidative Stress and LDL Oxidizability in Healthy Adult Subjects. Journal of the American College of Nutrition, 2001, 20, 232-238.	1.8	109

#	ARTICLE	IF	CITATIONS
91	Carotenoids and retinol-equivalents in food composition tables from European countries (EPIC) Tj ETQq1 1 0.784314rgBT /Overlock 10	2.9	27
92	Growth and micronutrient needs of adolescents. European Journal of Clinical Nutrition, 2000, 54, S11-S15.	2.9	27
93	The potential for the improvement of carotenoid levels in foods and the likely systemic effects. Journal of the Science of Food and Agriculture, 2000, 80, 880-912.	3.5	7
94	FENS Program for Nutrition Education in Medical Schools. Annals of Nutrition and Metabolism, 1999, 43, 66-68.	1.9	2
95	Oxidative stress and antioxidant supplementation in type I diabetes. Diabetes Care, 1999, 22, 870-873.	8.6	3
96	Serum carotenoids and oxidative DNA damage in human lymphocytes. Carcinogenesis, 1998, 19, 2159-2162.	2.8	137
97	Lutein ester in serum after lutein supplementation in human subjects. British Journal of Nutrition, 1998, 80, 445-449.	2.3	91
98	Carotenoids, Retinol and Tocopherols in Patients with Insulin-Dependent Diabetes Mellitus and Their Immediate Relatives. Clinical Science, 1998, 94, 189-195.	4.3	37
99	Oxidative DNA damage measured in human lymphocytes: large differences between sexes and between countries, and correlations with heart disease mortality rates. FASEB Journal, 1998, 12, 1397-1400.	0.5	144
100	Variability in the intercomparison of food carotenoid content data: A user's point of view. Critical Reviews in Food Science and Nutrition, 1997, 37, 621-633.	10.3	31
101	Supplementation with lutein (4 months) and α -tocopherol (2 months), in separate or combined oral doses, in control men. Cancer Letters, 1997, 114, 179-181.	7.2	23
102	Evaluation of Retinol, α -Tocopherol, and Carotenoids in Serum of Men With Cancer of the Larynx Before and After Commercial Enteral Formula Feeding. Journal of Parenteral and Enteral Nutrition, 1996, 20, 145-149.	2.6	11
103	Carotenoid composition in raw and cooked Spanish vegetables. Journal of Agricultural and Food Chemistry, 1992, 40, 2135-2140.	5.2	203
104	Determination of nine carotenoids, retinol, retinyl palmitate and α -tocopherol in control human serum using two internal standards. Food Chemistry, 1992, 45, 205-213.	8.2	40
105	An improved HPLC Method for the Separation of Fourteen Carotenoids, Including 15-/13- and 9-CIS- β -Carotene Isomers, Phytoene and Phytofluene. Journal of Liquid Chromatography and Related Technologies, 1991, 14, 2457-2475.	1.0	22
106	A Rapid Separation of Ten Carotenoids, Three Retinoids, Alpha-Tocopherol and d-Alpha-Tocopherol Acetate by High Performance Liquid Chromatography and its Application to Serum and Vegetable Samples. Journal of Liquid Chromatography and Related Technologies, 1990, 13, 1455-1483.	1.0	45
107	α -Adrenoceptor involvement in catecholamine-induced hyperglycaemia in conscious fasted rabbits. British Journal of Pharmacology, 1986, 89, 55-66.	5.4	11
108	High Performance Liquid Chromato-Graphic Systems to Separate and Quantify a Mixture of Nine Sugars and Four Polyols. Journal of Liquid Chromatography and Related Technologies, 1985, 8, 75-94.	1.0	8

#	ARTICLE	IF	CITATIONS
109	Reliable Separation of Xylitol from Some Carbohydrates and Polyols by High Performance Liquid Chromatography. Journal of Liquid Chromatography and Related Technologies, 1984, 7, 2003-2010.	1.0	4
110	Improved Separation of Polyols and Carbohydrates by High Performance Liquid Chromatography. Journal of Liquid Chromatography and Related Technologies, 1982, 5, 1941-1946.	1.0	6