

# Montserrat Duenas-Paton

## List of Publications by Citations

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105  
papers

5,647  
citations

49  
h-index

72  
g-index

109  
ext. papers

6,427  
ext. citations

5.4  
avg, IF

5.63  
L-index

#	Paper	IF	Citations
105	Bioactivity and chemical characterization in hydrophilic and lipophilic compounds of <i>Chenopodium ambrosioides</i> L.. <i>Journal of Functional Foods</i> , <b>2013</b> , 5, 1732-1740	5.1	221
104	A survey of modulation of gut microbiota by dietary polyphenols. <i>BioMed Research International</i> , <b>2015</b> , 2015, 850902	3	217
103	Phenolic acids determination by HPLC-DAD-ESI/MS in sixteen different Portuguese wild mushrooms species. <i>Food and Chemical Toxicology</i> , <b>2009</b> , 47, 1076-9	4.7	189
102	Characterisation of phenolic compounds in wild fruits from Northeastern Portugal. <i>Food Chemistry</i> , <b>2013</b> , 141, 3721-30	8.5	132
101	Germination as a process to increase the polyphenol content and antioxidant activity of lupin seeds ( <i>Lupinus angustifolius</i> L.). <i>Food Chemistry</i> , <b>2009</b> , 117, 599-607	8.5	131
100	Bioactive phenolic compounds of cowpeas ( <i>Vigna sinensis</i> L). Modifications by fermentation with natural microflora and with <i>Lactobacillus plantarum</i> ATCC 14917. <i>Journal of the Science of Food and Agriculture</i> , <b>2005</b> , 85, 297-304	4.3	129
99	Antioxidant evaluation of O-methylated metabolites of catechin, epicatechin and quercetin. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2010</b> , 51, 443-9	3.5	128
98	Phenolic profiles of cultivated, in vitro cultured and commercial samples of <i>Melissa officinalis</i> L. infusions. <i>Food Chemistry</i> , <b>2013</b> , 136, 1-8	8.5	127
97	Assessment of in vitro antioxidant capacity of the seed coat and the cotyledon of legumes in relation to their phenolic contents. <i>Food Chemistry</i> , <b>2006</b> , 98, 95-103	8.5	124
96	Anthocyanin composition in fig ( <i>Ficus carica</i> L.). <i>Journal of Food Composition and Analysis</i> , <b>2008</b> , 21, 107-115	11.5	108
95	Elucidation of (-)-epicatechin metabolites after ingestion of chocolate by healthy humans. <i>Free Radical Biology and Medicine</i> , <b>2012</b> , 53, 787-95	7.8	106
94	Studies on the copigmentation between anthocyanins and flavan-3-ols and their influence in the colour expression of red wine. <i>Food Chemistry</i> , <b>2009</b> , 114, 649-656	8.5	102
93	Proanthocyanidin composition in the seed coat of lentils ( <i>Lens culinaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 7999-8004	5.7	100
92	Nutrients, phytochemicals and bioactivity of wild Roman chamomile: a comparison between the herb and its preparations. <i>Food Chemistry</i> , <b>2013</b> , 136, 718-25	8.5	97
91	Fermentation enhances the content of bioactive compounds in kidney bean extracts. <i>Food Chemistry</i> , <b>2015</b> , 172, 343-52	8.5	95
90	Vascular deconjugation of quercetin glucuronide: the flavonoid paradox revealed?. <i>Molecular Nutrition and Food Research</i> , <b>2011</b> , 55, 1780-90	5.9	93
89	Characterization of phenolic compounds in flowers of wild medicinal plants from Northeastern Portugal. <i>Food and Chemical Toxicology</i> , <b>2012</b> , 50, 1576-82	4.7	92

88	Occurrence of phenolic compounds in the seed coat and the cotyledon of peas ( <i>Pisum sativum</i> L.). <i>European Food Research and Technology</i> , <b>2004</b> , 219, 116	3.4	92
87	Chemical composition of wild and commercial <i>Achillea millefolium</i> L. and bioactivity of the methanolic extract, infusion and decoction. <i>Food Chemistry</i> , <b>2013</b> , 141, 4152-60	8.5	90
86	Polyphenols restore endothelial function in DOCA-salt hypertension: role of endothelin-1 and NADPH oxidase. <i>Free Radical Biology and Medicine</i> , <b>2007</b> , 43, 462-73	7.8	89
85	Flavonoid metabolites transport across a human BBB model. <i>Food Chemistry</i> , <b>2014</b> , 149, 190-6	8.5	88
84	Phenolic composition of the cotyledon and the seed coat of lentils ( <i>Lens culinaris</i> L.). <i>European Food Research and Technology</i> , <b>2002</b> , 215, 478-483	3.4	88
83	Effect of cooking and germination on phenolic composition and biological properties of dark beans ( <i>Phaseolus vulgaris</i> L.). <i>Food Chemistry</i> , <b>2013</b> , 138, 547-55	8.5	85
82	Impact of cooking and germination on phenolic composition and dietary fibre fractions in dark beans ( <i>Phaseolus vulgaris</i> L.) and lentils ( <i>Lens culinaris</i> L.). <i>LWT - Food Science and Technology</i> , <b>2016</b> , 66, 72-78	5.4	81
81	Glucuronidated quercetin lowers blood pressure in spontaneously hypertensive rats via deconjugation. <i>PLoS ONE</i> , <b>2012</b> , 7, e32673	3.7	76
80	Antioxidant activity of a red lentil extract and its fractions. <i>International Journal of Molecular Sciences</i> , <b>2009</b> , 10, 5513-27	6.3	75
79	Nitric oxide plays a role in stem cell niche homeostasis through its interaction with auxin. <i>Plant Physiology</i> , <b>2014</b> , 166, 1972-84	6.6	74
78	Characterization and quantification of phenolic compounds in four tomato ( <i>Lycopersicon esculentum</i> L.) farmers varieties in northeastern Portugal homegardens. <i>Plant Foods for Human Nutrition</i> , <b>2012</b> , 67, 229-34	3.9	74
77	Phenolic profiles of in vivo and in vitro grown <i>Coriandrum sativum</i> L.. <i>Food Chemistry</i> , <b>2012</b> , 132, 841-848.5	8.5	73
76	Chemical characterisation and bioactive properties of <i>Prunus avium</i> L.: the widely studied fruits and the unexplored stems. <i>Food Chemistry</i> , <b>2015</b> , 173, 1045-53	8.5	72
75	Chemical composition and antioxidant activity of dried powder formulations of <i>Agaricus blazei</i> and <i>Lentinus edodes</i> . <i>Food Chemistry</i> , <b>2013</b> , 138, 2168-73	8.5	72
74	Antifungal activity and detailed chemical characterization of <i>Cistus ladanifer</i> phenolic extracts. <i>Industrial Crops and Products</i> , <b>2013</b> , 41, 41-45	5.9	68
73	Infusion and decoction of wild German chamomile: bioactivity and characterization of organic acids and phenolic compounds. <i>Food Chemistry</i> , <b>2013</b> , 136, 947-54	8.5	67
72	Studies on Modulation of Gut Microbiota by Wine Polyphenols: From Isolated Cultures to Omic Approaches. <i>Antioxidants</i> , <b>2015</b> , 4, 1-21	7.1	65
71	Characterization of pigments from different high speed countercurrent chromatography wine fractions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 4536-46	5.7	65

70	Characterization of phenolic compounds in wild medicinal flowers from Portugal by HPLC-DAESI/MS and evaluation of antifungal properties. <i>Industrial Crops and Products</i> , <b>2013</b> , 44, 104-110	5.9	63
69	Formation of anthocyanin-flavanol adducts in model solutions. <i>Analytica Chimica Acta</i> , <b>2006</b> , 563, 15-25	6.6	63
68	Flavonoid Composition and Antitumor Activity of Bee Bread Collected in Northeast Portugal. <i>Molecules</i> , <b>2017</b> , 22,	4.8	62
67	Effect of germination and elicitation on phenolic composition and bioactivity of kidney beans. <i>Food Research International</i> , <b>2015</b> , 70, 55-63	7	60
66	Betalains and phenolic compounds profiling and antioxidant capacity of pitaya ( <i>Stenocereus</i> spp.) fruit from two species ( <i>S. Pruinosis</i> and <i>S. stellatus</i> ). <i>Food Chemistry</i> , <b>2017</b> , 234, 111-118	8.5	58
65	Phenolic compounds in a Spanish red wine aged in barrels made of Spanish, French and American oak wood. <i>European Food Research and Technology</i> , <b>2003</b> , 216, 150-156	3.4	58
64	Antioxidant activity, ascorbic acid, phenolic compounds and sugars of wild and commercial <i>Tuberaria lignosa</i> samples: effects of drying and oral preparation methods. <i>Food Chemistry</i> , <b>2012</b> , 135, 1028-35	8.5	55
63	Use of HPLC-DAESI/MS to profile phenolic compounds in edible wild greens from Portugal. <i>Food Chemistry</i> , <b>2011</b> , 127, 169-173	8.5	55
62	Changes in the content of bioactive polyphenolic compounds of lentils by the action of exogenous enzymes. Effect on their antioxidant activity. <i>Food Chemistry</i> , <b>2007</b> , 101, 90-97	8.5	53
61	<i>Crataegus monogyna</i> buds and fruits phenolic extracts: Growth inhibitory activity on human tumor cell lines and chemical characterization by HPLC-DAESI/MS. <i>Food Research International</i> , <b>2012</b> , 49, 516-523	7	52
60	Antioxidant properties of major metabolites of quercetin. <i>European Food Research and Technology</i> , <b>2011</b> , 232, 103-111	3.4	52
59	Effects of O-methylated metabolites of quercetin on oxidative stress, thermotolerance, lifespan and bioavailability on <i>Caenorhabditis elegans</i> . <i>Food and Function</i> , <b>2011</b> , 2, 445-56	6.1	52
58	Characterization of phenolic compounds and antioxidant properties of <i>Glycyrrhiza glabra</i> L. rhizomes and roots. <i>RSC Advances</i> , <b>2015</b> , 5, 26991-26997	3.7	51
57	Preparation and characterization of catechin sulfates, glucuronides, and methylethers with metabolic interest. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 1231-8	5.7	50
56	Leaves and decoction of <i>Juglans regia</i> L.: Different performances regarding bioactive compounds and in vitro antioxidant and antitumor effects. <i>Industrial Crops and Products</i> , <b>2013</b> , 51, 430-436	5.9	48
55	Extraction and isolation of phenolic compounds. <i>Methods in Molecular Biology</i> , <b>2012</b> , 864, 427-64	1.4	47
54	Antioxidant activity of phenolic compounds identified in sunflower seeds. <i>European Food Research and Technology</i> , <b>2012</b> , 235, 221-230	3.4	47
53	Evaluation of phenolic profile and antioxidant properties of <i>Pardina</i> lentil as affected by industrial dehydration. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 10101-8	5.7	46

52	Preparation of quercetin glucuronides and characterization by HPLC/DAESI/MS. <i>European Food Research and Technology</i> , <b>2008</b> , 227, 1069-1076	3.4	46
51	Phenolic profile and antioxidant capacity of chickpeas ( <i>Cicer arietinum</i> L.) as affected by a dehydration process. <i>Plant Foods for Human Nutrition</i> , <b>2011</b> , 66, 187-95	3.9	45
50	Colour implications of self-association processes of wine anthocyanins. <i>European Food Research and Technology</i> , <b>2008</b> , 226, 483-490	3.4	45
49	Ultrafiltration as alternative purification procedure for the characterization of low and high molecular-mass phenolics from almond skins. <i>Analytica Chimica Acta</i> , <b>2008</b> , 609, 241-51	6.6	44
48	Differential effect of quercetin on cisplatin-induced toxicity in kidney and tumor tissues. <i>Food and Chemical Toxicology</i> , <b>2017</b> , 107, 226-236	4.7	39
47	Nutritional and antioxidant contributions of <i>Laurus nobilis</i> L. leaves: would be more suitable a wild or a cultivated sample?. <i>Food Chemistry</i> , <b>2014</b> , 156, 339-46	8.5	38
46	Study of zalema grape pomace: phenolic composition and biological effects in <i>Caenorhabditis elegans</i> . <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 5114-21	5.7	38
45	Exploring the antioxidant potential of <i>Helichrysum stoechas</i> (L.) Moench phenolic compounds for cosmetic applications: Chemical characterization, microencapsulation and incorporation into a moisturizer. <i>Industrial Crops and Products</i> , <b>2014</b> , 53, 330-336	5.9	37
44	Optimization of germination time and temperature to maximize the content of bioactive compounds and the antioxidant activity of purple corn ( <i>Zea mays</i> L.) by response surface methodology. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 76, 236-244	5.4	36
43	Influence of catechins and their methylated metabolites on lifespan and resistance to oxidative and thermal stress of <i>Caenorhabditis elegans</i> and epicatechin uptake. <i>Food Research International</i> , <b>2012</b> , 46, 514-521	7	36
42	UV-visible spectroscopic investigation of the 8,8-methylmethine catechin-malvidin 3-glucoside pigments in aqueous solution: structural transformations and molecular complexation with chlorogenic acid. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 189-96	5.7	36
41	Gamma irradiation improves the extractability of phenolic compounds in <i>Ginkgo biloba</i> L.. <i>Industrial Crops and Products</i> , <b>2015</b> , 74, 144-149	5.9	34
40	Oxidative status of stressed <i>Caenorhabditis elegans</i> treated with epicatechin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 8911-6	5.7	34
39	Bioactive Phenolic Compounds of Soybean ( <i>Glycine max</i> cv. Merit): Modifications by Different Microbiological Fermentations. <i>Polish Journal of Food and Nutrition Sciences</i> , <b>2012</b> , 62, 241-250	3.1	34
38	Effect of the addition of mannoproteins on the interaction between wine flavonols and salivary proteins. <i>Food Chemistry</i> , <b>2018</b> , 264, 226-232	8.5	33
37	Deglycosylation is a key step in biotransformation and lifespan effects of quercetin-3-O-glucoside in <i>Caenorhabditis elegans</i> . <i>Pharmacological Research</i> , <b>2013</b> , 76, 41-8	10.2	32
36	Influence of wood origin in the polyphenolic composition of a Spanish red wine aging in bottle, after storage in barrels of Spanish, French and American oak wood. <i>European Food Research and Technology</i> , <b>2007</b> , 224, 695-705	3.4	29
35	Formation of vitisins and anthocyanin-flavanol adducts during red grape drying. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 6866-74	5.7	27

34	Epicatechin modulates stress-resistance in <i>C. elegans</i> via insulin/IGF-1 signaling pathway. <i>PLoS ONE</i> , <b>2019</b> , 14, e0199483	3.7	26
33	Anthocyanin and phenolic characterization, chemical composition and antioxidant activity of chagalapoli ( <i>Ardisia compressa</i> K.) fruit: A tropical source of natural pigments. <i>Food Research International</i> , <b>2015</b> , 70, 151-157	7	24
32	Response surface optimisation of germination conditions to improve the accumulation of bioactive compounds and the antioxidant activity in quinoa. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 516-524	3.8	24
31	Characterization of sulfated quercetin and epicatechin metabolites. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 3592-8	5.7	23
30	Effect of soaking and fermentation on content of phenolic compounds of soybean ( <i>Glycine max</i> cv. Merit) and mung beans ( <i>Vigna radiata</i> [L] Wilczek). <i>International Journal of Food Sciences and Nutrition</i> , <b>2015</b> , 66, 203-9	3.7	22
29	HPLC-DAD-ESI/MS identification of anthocyanins in <i>Dioscorea trifida</i> L. yam tubers (purple sachapapa). <i>European Food Research and Technology</i> , <b>2010</b> , 230, 745-752	3.4	21
28	Effect of Dry Heat Puffing on Nutritional Composition, Fatty Acid, Amino Acid and Phenolic Profiles of Pseudocereals Grains. <i>Polish Journal of Food and Nutrition Sciences</i> , <b>2018</b> , 68, 289-297	3.1	19
27	Characterization and modulation of glucose uptake in a human blood-brain barrier model. <i>Journal of Membrane Biology</i> , <b>2013</b> , 246, 669-77	2.3	19
26	Individual contributions of Savinase and <i>Lactobacillus plantarum</i> to lentil functionalization during alkaline pH-controlled fermentation. <i>Food Chemistry</i> , <b>2018</b> , 257, 341-349	8.5	17
25	Molecular Approach to the Synergistic Effect on Astringency Elicited by Mixtures of Flavanols. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 6425-6433	5.7	15
24	Bioactivity and phytochemical characterization of <i>Arenaria montana</i> L. <i>Food and Function</i> , <b>2014</b> , 5, 1848-55	5.5	15
23	Optimizing germination conditions to enhance the accumulation of bioactive compounds and the antioxidant activity of kiwicha ( <i>Amaranthus caudatus</i> ) using response surface methodology. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 76, 245-252	5.4	15
22	Synergetic Hepatoprotective Effect of Phenolic Fractions Obtained from <i>Ficus Carica</i> Dried Fruit and Extra Virgin Olive Oil on CCL4-Induced Oxidative Stress and Hepatotoxicity in Rats. <i>Journal of Food Biochemistry</i> , <b>2016</b> , 40, 507-516	3.3	15
21	approach for evaluation of carob by-products as source bioactive ingredients with potential to attenuate metabolic syndrome (Mets). <i>Heliyon</i> , <b>2019</b> , 5, e01175	3.6	12
20	Bioavailability of Melatonin from Lentil Sprouts and Its Role in the Plasmatic Antioxidant Status in Rats. <i>Foods</i> , <b>2020</b> , 9,	4.9	12
19	Phenolic composition and antioxidant activity of mocan seeds ( <i>Visnea mocanera</i> L.f).. <i>Food Chemistry</i> , <b>2003</b> , 82, 373-379	8.5	12
18	Exploring Target Genes Involved in the Effect of Quercetin on the Response to Oxidative Stress in. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	12
17	Influence of the action of exogenous enzymes on the polyphenolic composition of pea: Effect on the antioxidant activity. <i>European Food Research and Technology</i> , <b>2007</b> , 225, 493-500	3.4	11

16	Combination of pH-controlled fermentation in mild acidic conditions and enzymatic hydrolysis by Savinase to improve metabolic health-promoting properties of lentil. <i>Journal of Functional Foods</i> , <b>2018</b> , 48, 9-18	5.1	10
15	Synergistic effect of mixture of two proline-rich-protein salivary families (aPRP and bPRP) on the interaction with wine flavanols. <i>Food Chemistry</i> , <b>2019</b> , 272, 210-215	8.5	10
14	Bryonia dioica, Tamus communis and Lonicera periclymenum fruits: Characterization in phenolic compounds and incorporation of their extracts in hydrogel formulations for topical application. <i>Industrial Crops and Products</i> , <b>2013</b> , 49, 169-176	5.9	10
13	Identification by HPLC-MS of Anthocyanin Derivatives in Raisins. <i>Journal of Chemistry</i> , <b>2013</b> , 2013, 1-7	2.3	8
12	A comparison of the bioactivity and phytochemical profile of three different cultivars of globe amaranth: red, white, and pink. <i>Food and Function</i> , <b>2016</b> , 7, 679-88	6.1	7
11	Analysis and Characterisation of Flavonoid Phase II Metabolites <b>2012</b> , 249-286		7
10	Flavonoids as dopaminergic neuromodulators. <i>Molecular Nutrition and Food Research</i> , <b>2016</b> , 60, 495-501	5.9	7
9	Determination by HPLC-DAD-ESI/MSn of phenolic compounds in Andean tubers grown in Ecuador. <i>Journal of Food Composition and Analysis</i> , <b>2019</b> , 84, 103258	4.1	6
8	In vitro evaluation of the antioxidant and anti-inflammatory activities of sulphated metabolites of catechins Evaluaci3n in vitro de las actividades antioxidante y antiinflamatoria de metabolitos sulfatados de catequinas. <i>CYTA - Journal of Food</i> , <b>2011</b> , 9, 257-264	2.3	6
7	Analysis of flavonoids in foods and biological samples. <i>Mini-Reviews in Medicinal Chemistry</i> , <b>2011</b> , 11, 1239-55	3.2	6
6	Antioxidant Activity and Phenolic Composition of a Red Bean ( <i>Phaseolus vulgaris</i> ) Extract and its Fractions. <i>Natural Product Communications</i> , <b>2017</b> , 12, 1934578X1701200	0.9	5
5	Influence of Processing in the Phenolic Composition and Health-Promoting Properties of Lentils ( <i>Lens culinaris</i> L.). <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e13113	2.1	5
4	COMPARATIVE STUDY OF THE PHENOLIC COMPOSITION IN LENTILS PROCESSED WITH AND WITHOUT ADDITION OF COMMERCIAL TANNASE. <i>Journal of Food Processing and Preservation</i> , <b>2009</b> , 33, 695-713	2.1	5
3	Effects of different industrial processes on the phenolic composition of white and brown teff ( <i>Eragrostis tef</i> (Zucc.) Trotter). <i>Food Chemistry</i> , <b>2021</b> , 335, 127331	8.5	4
2	Qualitative and quantitative analyses of phenolic compounds by HPLC-DAD-ESI/MS in Tunisian <i>Pistacia vera</i> L. Leaves unveiled a rich source of phenolic compounds with a significant antioxidant potential. <i>Journal of Food Measurement and Characterization</i> , <b>2019</b> , 13, 2448-2460	2.8	2
1	Phenolic metabolites from 5,000-year-old coprolites of <i>Myotragus balearicus</i> , an extinct insular bovid. <i>Quaternary International</i> , <b>2020</b> , 554, 143-149	2	