

Montserrat Duenas-Paton

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Effects of different industrial processes on the phenolic composition of white and brown teff (<i>Eragrostis tef</i> (Zucc.) Trotter). <i>Food Chemistry</i> , 2021 , 335, 127331	8.5	4
104	Bioavailability of Melatonin from Lentil Sprouts and Its Role in the Plasmatic Antioxidant Status in Rats. <i>Foods</i> , 2020 , 9,	4.9	12
103	Phenolic metabolites from 5,000-year-old coprolites of <i>Myotragus balearicus</i> , an extinct insular bovid. <i>Quaternary International</i> , 2020 , 554, 143-149	2	
102	Determination by HPLC-DAD-ESI/MS ⁿ of phenolic compounds in Andean tubers grown in Ecuador. <i>Journal of Food Composition and Analysis</i> , 2019 , 84, 103258	4.1	6
101	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> , 2019 , 13, 2448-2460	2.8	2
100	approach for evaluation of carob by-products as source bioactive ingredients with potential to attenuate metabolic syndrome (MetS). <i>Heliyon</i> , 2019 , 5, e01175	3.6	12
99	Synergistic effect of mixture of two proline-rich-protein salivary families (aPRP and bPRP) on the interaction with wine flavanols. <i>Food Chemistry</i> , 2019 , 272, 210-215	8.5	10
98	Epicatechin modulates stress-resistance in <i>C. elegans</i> via insulin/IGF-1 signaling pathway. <i>PLoS ONE</i> , 2019 , 14, e0199483	3.7	26
97	Exploring Target Genes Involved in the Effect of Quercetin on the Response to Oxidative Stress in. <i>Antioxidants</i> , 2019 , 8,	7.1	12
96	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> , 2018 , 68, 289-297	3.1	19
95	Effect of the addition of mannoproteins on the interaction between wine flavonols and salivary proteins. <i>Food Chemistry</i> , 2018 , 264, 226-232	8.5	33
94	Individual contributions of Savinase and <i>Lactobacillus plantarum</i> to lentil functionalization during alkaline pH-controlled fermentation. <i>Food Chemistry</i> , 2018 , 257, 341-349	8.5	17
93	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> , 2018 , 48, 9-18	5.1	10
92	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> , 2018 , 53, 516-524	3.8	24
91	Betalains and phenolic compounds profiling and antioxidant capacity of pitaya (<i>Stenocereus</i> spp.) fruit from two species (<i>S. pruinosus</i> and <i>S. stellatus</i>). <i>Food Chemistry</i> , 2017 , 234, 111-118	8.5	58
90	Molecular Approach to the Synergistic Effect on Astringency Elicited by Mixtures of Flavanols. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 6425-6433	5.7	15
89	Antioxidant Activity and Phenolic Composition of a Red Bean (<i>Phaseolus vulgaris</i>) Extract and its Fractions. <i>Natural Product Communications</i> , 2017 , 12, 1934578X1701200	0.9	5

88	Differential effect of quercetin on cisplatin-induced toxicity in kidney and tumor tissues. <i>Food and Chemical Toxicology</i> , 2017 , 107, 226-236	4.7	39
87	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> , 2017 , 76, 236-244	5.4	36
86	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> , 2017 , 76, 245-252	5.4	15
85	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> , 2017 , 41, e13113	2.1	5
84	Flavonoid Composition and Antitumor Activity of Bee Bread Collected in Northeast Portugal. <i>Molecules</i> , 2017 , 22,	4.8	62
83	A comparison of the bioactivity and phytochemical profile of three different cultivars of globe amaranth: red, white, and pink. <i>Food and Function</i> , 2016 , 7, 679-88	6.1	7
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> , 2016 , 66, 72-78	5.4	81
81	Flavonoids as dopaminergic neuromodulators. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 495-501	5.9	7
80	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> , 2016 , 40, 507-516	3.3	15
79	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> , 2015 , 66, 203-9	3.7	22
78	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> , 2015 , 70, 151-157	7	24
77	Chemical characterisation and bioactive properties of <i>Prunus avium</i> L.: the widely studied fruits and the unexplored stems. <i>Food Chemistry</i> , 2015 , 173, 1045-53	8.5	72
76	Fermentation enhances the content of bioactive compounds in kidney bean extracts. <i>Food Chemistry</i> , 2015 , 172, 343-52	8.5	95
75	Studies on Modulation of Gut Microbiota by Wine Polyphenols: From Isolated Cultures to Omic Approaches. <i>Antioxidants</i> , 2015 , 4, 1-21	7.1	65
74	A survey of modulation of gut microbiota by dietary polyphenols. <i>BioMed Research International</i> , 2015 , 2015, 850902	3	217
73	Characterization of phenolic compounds and antioxidant properties of <i>Glycyrrhiza glabra</i> L. rhizomes and roots. <i>RSC Advances</i> , 2015 , 5, 26991-26997	3.7	51
72	Gamma irradiation improves the extractability of phenolic compounds in <i>Ginkgo biloba</i> L.. <i>Industrial Crops and Products</i> , 2015 , 74, 144-149	5.9	34
71	Effect of germination and elicitation on phenolic composition and bioactivity of kidney beans. <i>Food Research International</i> , 2015 , 70, 55-63	7	60

70	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> , 2014 , 156, 339-46	8.5	38
69	Flavonoid metabolites transport across a human BBB model. <i>Food Chemistry</i> , 2014 , 149, 190-6	8.5	88
68	Bioactivity and phytochemical characterization of <i>Arenaria montana</i> L. <i>Food and Function</i> , 2014 , 5, 1848-55	5.5	15
67	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> , 2014 , 53, 330-336	5.9	37
66	Nitric oxide plays a role in stem cell niche homeostasis through its interaction with auxin. <i>Plant Physiology</i> , 2014 , 166, 1972-84	6.6	74
65	Antifungal activity and detailed chemical characterization of <i>Cistus ladanifer</i> phenolic extracts. <i>Industrial Crops and Products</i> , 2013 , 41, 41-45	5.9	68
64	Chemical composition of wild and commercial <i>Achillea millefolium</i> L. and bioactivity of the methanolic extract, infusion and decoction. <i>Food Chemistry</i> , 2013 , 141, 4152-60	8.5	90
63	Characterisation of phenolic compounds in wild fruits from Northeastern Portugal. <i>Food Chemistry</i> , 2013 , 141, 3721-30	8.5	132
62	Bioactivity and chemical characterization in hydrophilic and lipophilic compounds of <i>Chenopodium ambrosioides</i> L.. <i>Journal of Functional Foods</i> , 2013 , 5, 1732-1740	5.1	221
61	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> , 2013 , 44, 104-110	5.9	63
60	Infusion and decoction of wild German chamomile: bioactivity and characterization of organic acids and phenolic compounds. <i>Food Chemistry</i> , 2013 , 136, 947-54	8.5	67
59	Deglycosylation is a key step in biotransformation and lifespan effects of quercetin-3-O-glucoside in <i>Caenorhabditis elegans</i> . <i>Pharmacological Research</i> , 2013 , 76, 41-8	10.2	32
58	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> , 2013 , 51, 430-436	5.9	48
57	Characterization and modulation of glucose uptake in a human blood-brain barrier model. <i>Journal of Membrane Biology</i> , 2013 , 246, 669-77	2.3	19
56	<i>Bryonia dioica</i> , <i>Tamus communis</i> and <i>Lonicera periclymenum</i> fruits: Characterization in phenolic compounds and incorporation of their extracts in hydrogel formulations for topical application. <i>Industrial Crops and Products</i> , 2013 , 49, 169-176	5.9	10
55	Nutrients, phytochemicals and bioactivity of wild Roman chamomile: a comparison between the herb and its preparations. <i>Food Chemistry</i> , 2013 , 136, 718-25	8.5	97
54	Chemical composition and antioxidant activity of dried powder formulations of <i>Agaricus blazei</i> and <i>Lentinus edodes</i> . <i>Food Chemistry</i> , 2013 , 138, 2168-73	8.5	72
53	Effect of cooking and germination on phenolic composition and biological properties of dark beans (<i>Phaseolus vulgaris</i> L.). <i>Food Chemistry</i> , 2013 , 138, 547-55	8.5	85

52	Study of zalema grape pomace: phenolic composition and biological effects in <i>Caenorhabditis elegans</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5114-21	5.7	38
51	Phenolic profiles of cultivated, in vitro cultured and commercial samples of <i>Melissa officinalis</i> L. infusions. <i>Food Chemistry</i> , 2013 , 136, 1-8	8.5	127
50	Identification by HPLC-MS of Anthocyanin Derivatives in Raisins. <i>Journal of Chemistry</i> , 2013 , 2013, 1-7	2.3	8
49	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> , 2012 , 67, 229-34	3.9	74
48	<i>Crataegus monogyna</i> buds and fruits phenolic extracts: Growth inhibitory activity on human tumor cell lines and chemical characterization by HPLC-DAD-ESI/MS. <i>Food Research International</i> , 2012 , 49, 516-523	7	52
47	Formation of vitisins and anthocyanin-flavanol adducts during red grape drying. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6866-74	5.7	27
46	Oxidative status of stressed <i>Caenorhabditis elegans</i> treated with epicatechin. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 8911-6	5.7	34
45	Characterization of phenolic compounds in flowers of wild medicinal plants from Northeastern Portugal. <i>Food and Chemical Toxicology</i> , 2012 , 50, 1576-82	4.7	92
44	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> , 2012 , 135, 1028-35	8.5	55
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> , 2012 , 46, 514-521	7	36
42	Elucidation of (-)-epicatechin metabolites after ingestion of chocolate by healthy humans. <i>Free Radical Biology and Medicine</i> , 2012 , 53, 787-95	7.8	106
41	Analysis and Characterisation of Flavonoid Phase II Metabolites 2012 , 249-286		7
40	Characterization of sulfated quercetin and epicatechin metabolites. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3592-8	5.7	23
39	Glucuronidated quercetin lowers blood pressure in spontaneously hypertensive rats via deconjugation. <i>PLoS ONE</i> , 2012 , 7, e32673	3.7	76
38	Extraction and isolation of phenolic compounds. <i>Methods in Molecular Biology</i> , 2012 , 864, 427-64	1.4	47
37	Antioxidant activity of phenolic compounds identified in sunflower seeds. <i>European Food Research and Technology</i> , 2012 , 235, 221-230	3.4	47
36	Phenolic profiles of in vivo and in vitro grown <i>Coriandrum sativum</i> L.. <i>Food Chemistry</i> , 2012 , 132, 841-848	8.5	73
35	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> , 2012 , 62, 241-250	3.1	34

34	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> , 2011 , 66, 187-95	3.9	45
33	Antioxidant properties of major metabolites of quercetin. <i>European Food Research and Technology</i> , 2011 , 232, 103-111	3.4	52
32	Vascular deconjugation of quercetin glucuronide: the flavonoid paradox revealed?. <i>Molecular Nutrition and Food Research</i> , 2011 , 55, 1780-90	5.9	93
31	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> , 2011 , 9, 257-264	2.3	6
30	Effects of O-methylated metabolites of quercetin on oxidative stress, thermotolerance, lifespan and bioavailability on <i>Caenorhabditis elegans</i> . <i>Food and Function</i> , 2011 , 2, 445-56	6.1	52
29	Use of HPLC-DAD-ESI/MS to profile phenolic compounds in edible wild greens from Portugal. <i>Food Chemistry</i> , 2011 , 127, 169-173	8.5	55
28	Analysis of flavonoids in foods and biological samples. <i>Mini-Reviews in Medicinal Chemistry</i> , 2011 , 11, 1239-55	3.2	6
27	Evaluation of phenolic profile and antioxidant properties of Pardina lentil as affected by industrial dehydration. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10101-8	5.7	46
26	HPLC-DAD-ESI/MS identification of anthocyanins in <i>Dioscorea trifida</i> L. yam tubers (purple sachapapa). <i>European Food Research and Technology</i> , 2010 , 230, 745-752	3.4	21
25	Antioxidant evaluation of O-methylated metabolites of catechin, epicatechin and quercetin. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 51, 443-9	3.5	128
24	Antioxidant activity of a red lentil extract and its fractions. <i>International Journal of Molecular Sciences</i> , 2009 , 10, 5513-27	6.3	75
23	COMPARATIVE STUDY OF THE PHENOLIC COMPOSITION IN LENTILS PROCESSED WITH AND WITHOUT ADDITION OF COMMERCIAL TANNASE. <i>Journal of Food Processing and Preservation</i> , 2009 , 33, 695-713	2.1	5
22	Studies on the copigmentation between anthocyanins and flavan-3-ols and their influence in the colour expression of red wine. <i>Food Chemistry</i> , 2009 , 114, 649-656	8.5	102
21	Germination as a process to increase the polyphenol content and antioxidant activity of lupin seeds (<i>Lupinus angustifolius</i> L.). <i>Food Chemistry</i> , 2009 , 117, 599-607	8.5	131
20	Preparation and characterization of catechin sulfates, glucuronides, and methylethers with metabolic interest. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1231-8	5.7	50
19	Phenolic acids determination by HPLC-DAD-ESI/MS in sixteen different Portuguese wild mushrooms species. <i>Food and Chemical Toxicology</i> , 2009 , 47, 1076-9	4.7	189
18	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, 241-51	6.6	44
17	Colour implications of self-association processes of wine anthocyanins. <i>European Food Research and Technology</i> , 2008 , 226, 483-490	3.4	45

16	Preparation of quercetin glucuronides and characterization by HPLC-DAESI/MS. <i>European Food Research and Technology</i> , 2008 , 227, 1069-1076	3.4	46
15	Anthocyanin composition in fig (<i>Ficus carica</i> L.). <i>Journal of Food Composition and Analysis</i> , 2008 , 21, 107-115	4.5	108
14	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> , 2007 , 101, 90-97	8.5	53
13	Polyphenols restore endothelial function in DOCA-salt hypertension: role of endothelin-1 and NADPH oxidase. <i>Free Radical Biology and Medicine</i> , 2007 , 43, 462-73	7.8	89
12	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> , 2007 , 224, 695-705	3.4	29
11	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> , 2007 , 225, 493-500	3.4	11
10	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> , 2006 , 54, 189-96	5.7	36
9	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> , 2006 , 98, 95-103	8.5	124
8	Formation of anthocyanin-flavanol adducts in model solutions. <i>Analytica Chimica Acta</i> , 2006 , 563, 15-25	6.6	63
7	Characterization of pigments from different high speed countercurrent chromatography wine fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4536-46	5.7	65
6	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> , 2005 , 85, 297-304	4.3	129
5	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> , 2004 , 219, 116	3.4	92
4	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> , 2003 , 216, 150-156	3.4	58
3	Phenolic composition and antioxidant activity of mocan seeds (<i>Visnea mocanera</i> L.f).. <i>Food Chemistry</i> , 2003 , 82, 373-379	8.5	12
2	Proanthocyanidin composition in the seed coat of lentils (<i>Lens culinaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 7999-8004	5.7	100
1	Phenolic composition of the cotyledon and the seed coat of lentils (<i>Lens culinaris</i> L.). <i>European Food Research and Technology</i> , 2002 , 215, 478-483	3.4	88