Anna Pedret

List of Publications by Year
in descending order

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53	1,587	304368	315357
papers	citations	22 h-index	38 g-index

53	53	53	2696
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Nontargeted Metabolite Profiling Discriminates Diet-Specific Biomarkers for Consumption of Whole Grains, Fatty Fish, and Bilberries in a Randomized Controlled Trial. Journal of Nutrition, 2015, 145, 7-17.	1.3	129
2	Olive Oil Polyphenols Enhance High-Density Lipoprotein Function in Humans. Arteriosclerosis, Thrombosis, and Vascular Biology, 2014, 34, 2115-2119.	1.1	128
3	Effects of daily consumption of the probiotic Bifidobacterium animalis subsp. lactis CECT 8145 on anthropometric adiposity biomarkers in abdominally obese subjects: a randomized controlled trial. International Journal of Obesity, 2019, 43, 1863-1868.	1.6	124
4	Gut metagenomic and short chain fatty acids signature in hypertension: a cross-sectional study. Scientific Reports, 2020, 10, 6436.	1.6	115
5	Fermented Dairy Products, Probiotic Supplementation, and Cardiometabolic Diseases: A Systematic Review and Meta-analysis. Advances in Nutrition, 2020, 11, 834-863.	2.9	88
6	Differential absorption and metabolism of hydroxytyrosol and its precursors oleuropein and secoiridoids. Journal of Functional Foods, 2016, 22, 52-63.	1.6	76
7	Impact of olive oil phenolic concentration on human plasmatic phenolic metabolites. Food Chemistry, 2012, 135, 2922-2929.	4.2	69
8	Protective effect of hydroxytyrosol and its predominant plasmatic human metabolites against endothelial dysfunction in human aortic endothelial cells. Molecular Nutrition and Food Research, 2015, 59, 2523-2536.	1.5	61
9	Effects of Poly-Bioactive Compounds on Lipid Profile and Body Weight in a Moderately Hypercholesterolemic Population with Low Cardiovascular Disease Risk: A Multicenter Randomized Trial. PLoS ONE, 2014, 9, e101978.	1.1	51
10	Effects of hesperidin in orange juice on blood and pulse pressures in mildly hypertensive individuals: a randomized controlled trialÂ(Citrus study). European Journal of Nutrition, 2021, 60, 1277-1288.	1.8	49
11	Polyphenol rich olive oils improve lipoprotein particle atherogenic ratios and subclasses profile: A randomized, crossover, controlled trial. Molecular Nutrition and Food Research, 2016, 60, 1544-1554.	1.5	47
12	Effects of low molecular weight procyanidin rich extract from french maritime pine bark on cardiovascular disease risk factors in stage-1 hypertensive subjects: Randomized, double-blind, crossover, placebo-controlled intervention trial. Phytomedicine, 2016, 23, 1451-1461.	2.3	44
13	Impact of Virgin Olive Oil and Phenol-Enriched Virgin Olive Oils on the HDL Proteome in Hypercholesterolemic Subjects: A Double Blind, Randomized, Controlled, Cross-Over Clinical Trial (VOHF Study). PLoS ONE, 2015, 10, e0129160.	1.1	43
14	A new hydroxytyrosol metabolite identified in human plasma: Hydroxytyrosol acetate sulphate. Food Chemistry, 2012, 134, 1132-1136.	4.2	41
15	Cardiovascular Benefits of Phenolâ€Enriched Virgin Olive Oils: New Insights from the Virgin Olive Oil and HDL Functionality (VOHF) Study. Molecular Nutrition and Food Research, 2018, 62, e1800456.	1.5	32
16	Effects of hesperidin consumption on cardiovascular risk biomarkers: a systematic review of animal studies and human randomized clinical trials. Nutrition Reviews, 2019, 77, 845-864.	2.6	31
17	Phenol-enriched olive oils improve HDL antioxidant content in hypercholesterolemic subjects. A randomized, double-blind, cross-over, controlled trial. Journal of Nutritional Biochemistry, 2018, 51, 99-104.	1.9	28
18	Interplay between dietary phenolic compound intake and the human gut microbiome in hypertension: A cross-sectional study. Food Chemistry, 2021, 344, 128567.	4.2	28

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19	Potential Use of Mobile Phone Applications for Self-Monitoring and Increasing Daily Fruit and Vegetable Consumption: A Systematized Review. Nutrients, 2019, 11, 686.	1.7	27
20	Hydroxytyrosol and its complex forms (secoiridoids) modulate aorta and heart proteome in healthy rats: Potential cardioâ€protective effects. Molecular Nutrition and Food Research, 2016, 60, 2114-2129.	1.5	25
21	Polyphenolâ€rich foods exhibit <scp>DNA</scp> antioxidative properties and protect the glutathione system in healthy subjects. Molecular Nutrition and Food Research, 2012, 56, 1025-1033.	1.5	24
22	In vivo biotransformation of (poly)phenols and anthocyanins of red-fleshed apple and identification of intake biomarkers. Journal of Functional Foods, 2019, 55, 146-155.	1.6	24
23	Biomarkers of food intake and metabolite differences between plasma and red blood cell matrices; a human metabolomic profile approach. Molecular BioSystems, 2013, 9, 1411.	2.9	23
24	Exploring the effects of phenolic compounds to reduce intestinal damage and improve the intestinal barrier integrity: A systematic review of inÂvivo animal studies. Clinical Nutrition, 2021, 40, 1719-1732.	2.3	22
25	Consumption of seafood and its estimated heavy metals are associated with lipid profile and oxidative lipid damage on healthy adults from a Spanish Mediterranean area: A cross-sectional study. Environmental Research, 2017, 156, 644-651.	3.7	21
26	Impact of Phenolâ€Enriched Virgin Olive Oils on the Postprandial Levels of Circulating microRNAs Related to Cardiovascular Disease. Molecular Nutrition and Food Research, 2020, 64, e2000049.	1.5	20
27	Fermented dairy foods rich in probiotics and cardiometabolic risk factors: a narrative review from prospective cohort studies. Critical Reviews in Food Science and Nutrition, 2021, 61, 1966-1975.	5.4	20
28	Determinants of HDL Cholesterol Efflux Capacity after Virgin Olive Oil Ingestion: Interrelationships with Fluidity of HDL Monolayer. Molecular Nutrition and Food Research, 2017, 61, 1700445.	1.5	19
29	Virgin Olive Oil Enriched with Its Own Phenols or Complemented with Thyme Phenols Improves DNA Protection against Oxidation and Antioxidant Enzyme Activity in Hyperlipidemic Subjects. Journal of Agricultural and Food Chemistry, 2016, 64, 1879-1888.	2.4	18
30	Phenolâ€enriched olive oils modify paraoxonaseâ€related variables: A randomized, crossover, controlled trial. Molecular Nutrition and Food Research, 2017, 61, 1600932.	1.5	17
31	A Functional Virgin Olive Oil Enriched with Olive Oil and Thyme Phenolic Compounds Improves the Expression of Cholesterol Efflux-Related Genes: A Randomized, Crossover, Controlled Trial. Nutrients, 2019, 11, 1732.	1.7	16
32	Thermal and non-thermal processing of red-fleshed apple: how are (poly)phenol composition and bioavailability affected?. Food and Function, 2020, 11, 10436-10447.	2.1	15
33	Virgin olive oil enriched with its own phenolic compounds or complemented with thyme improves endothelial function: The potential role of plasmatic fat-soluble vitamins. A double blind, randomized, controlled, cross-over clinical trial. Journal of Functional Foods, 2017, 28, 285-292.	1.6	12
34	Virgin Olive Oil Phenolic Compounds Modulate the HDL Lipidome in Hypercholesterolaemic Subjects: A Lipidomic Analysis of the VOHF Study. Molecular Nutrition and Food Research, 2021, 65, e2001192.	1.5	12
35	Cyanidin-3-glucoside as a possible biomarker of anthocyanin-rich berry intake in body fluids of healthy humans: a systematic review of clinical trials. Nutrition Reviews, 2020, 78, 597-610.	2.6	10
36	Metabolic Fate and Cardiometabolic Effects of Phenolic Compounds from Redâ€Fleshed Apple in Hypercholesterolemic Rats: A Comparative Study with Common Whiteâ€Fleshed Apple. The AppleCOR Study. Molecular Nutrition and Food Research, 2021, 65, e2001225.	1.5	10

#	Article	IF	Citations
37	Effects of Hesperidin Consumption on the Cardiovascular System in Preâ€•and Stage 1 Hypertensive Subjects: Targeted and Nonâ€Targeted Metabolomic Approaches (CITRUS Study). Molecular Nutrition and Food Research, 2021, 65, e2001175.	1.5	8
38	Effects of an Optimized Aged Garlic Extract on Cardiovascular Disease Risk Factors in Moderate Hypercholesterolemic Subjects: A Randomized, Crossover, Double-Blind, Sustainedand Controlled Study. Nutrients, 2022, 14, 405.	1.7	8
39	Hesperidin in orange juice improves human endothelial function in subjects with elevated blood pressure and stage 1 hypertension: A randomized, controlled trial (Citrus study). Journal of Functional Foods, 2021, 85, 104646.	1.6	7
40	A low-fat yoghurt supplemented with a rooster comb extract on muscle joint function in adults with mild knee pain: a randomized, double blind, parallel, placebo-controlled, clinical trial of efficacy. Food and Function, 2015, 6, 3531-3539.	2.1	6
41	Proteomic Analysis of Heart and Kidney Tissues in Healthy and Metabolic Syndrome Rats after Hesperidin Supplementation. Molecular Nutrition and Food Research, 2020, 64, 1901063.	1.5	6
42	Effects of Stress on Performance during Highly Demanding Tasks in Student Pilots. International Journal of Aerospace Psychology, 2021, 31, 43-55.	1.1	5
43	Effect of the consumption of hesperidin in orange juice on the transcriptomic profile of subjects with elevated blood pressure and stage 1 hypertension: A randomized controlled trial (CITRUS study). Clinical Nutrition, 2021, 40, 5812-5822.	2.3	4
44	Red-Fleshed Apples Rich in Anthocyanins and White-Fleshed Apples Modulate the Aorta and Heart Proteome in Hypercholesterolaemic Rats: The AppleCOR Study. Nutrients, 2022, 14, 1047.	1.7	4
45	Phenol metabolic fingerprint and selection of intake biomarkers after acute and sustained consumption of red-fleshed apple versus common apple in humans. The AppleCOR study. Food Chemistry, 2022, 384, 132612.	4.2	4
46	Hesperidin Bioavailability Is Increased by the Presence of 2S-Diastereoisomer and Micronizationâ€"A Randomized, Crossover and Double-Blind Clinical Trial. Nutrients, 2022, 14, 2481.	1.7	4
47	Effectiveness of a low-fat yoghurt supplemented with rooster comb extract on muscle strength in adults with mild knee pain and mechanisms of action on muscle regeneration. Food and Function, 2018, 9, 3244-3253.	2.1	3
48	Serum lysophospholipidome of dietary origin as a suitable susceptibility/risk biomarker of human hypercholesterolemia: A cross-sectional study. Clinical Nutrition, 2022, 41, 489-499.	2.3	3
49	Phosphoproteomic Analysis and Proteinâ€"Protein Interaction of Rat Aorta GJA1 and Rat Heart FKBP1A after Secoiridoid Consumption from Virgin Olive Oil: A Functional Proteomic Approach. Journal of Agricultural and Food Chemistry, 2021, 69, 1536-1554.	2.4	2
50	Effects of enriched seafood sticks (heat-inactivatedÂB. animalis subsp. lactisÂCECT 8145, inulin, omega-3) on cardiometabolic risk factors and gut microbiota in abdominally obese subjects: randomized controlled trial. European Journal of Nutrition, 0, , .	1.8	2
51	Correction to Virgin Olive Oil Enriched with Its Own Phenolics or Complemented with Thyme Phenols Improves DNA Protection against Oxidation and Antioxidant Enzyme Activity in Hyperlipidemic Subjects. Journal of Agricultural and Food Chemistry, 2016, 64, 5137-5137.	2.4	1
52	Relative absorption of silicon from different formulations of dietary supplements: a pilot randomized, double-blind, crossover post-prandial study. Scientific Reports, 2021, 11, 16479.	1.6	1
53	Serum lysophospholipidome of dietary origin as a suitable susceptibility/risk biomarker of human hypercholesterolemia: Letter to the editor. Clinical Nutrition, 2022, , .	2.3	0