

Anna Pedret

List of Publications by Year in descending order

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Version: 2024-02-01

53
papers

1,587
citations

304368

22
h-index

315357

38
g-index

53
all docs

53
docs citations

53
times ranked

2696
citing authors

#	ARTICLE	IF	CITATIONS
1	Serum lysophospholipidome of dietary origin as a suitable susceptibility/risk biomarker of human hypercholesterolemia: A cross-sectional study. <i>Clinical Nutrition</i> , 2022, 41, 489-499.	2.3	3
2	Effects of an Optimized Aged Garlic Extract on Cardiovascular Disease Risk Factors in Moderate Hypercholesterolemic Subjects: A Randomized, Crossover, Double-Blind, Sustained and Controlled Study. <i>Nutrients</i> , 2022, 14, 405.	1.7	8
3	Red-Fleshed Apples Rich in Anthocyanins and White-Fleshed Apples Modulate the Aorta and Heart Proteome in Hypercholesterolaemic Rats: The AppleCOR Study. <i>Nutrients</i> , 2022, 14, 1047.	1.7	4
4	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. <i>Food Chemistry</i> , 2022, 384, 132612.	4.2	4
5	Serum lysophospholipidome of dietary origin as a suitable susceptibility/risk biomarker of human hypercholesterolemia: Letter to the editor. <i>Clinical Nutrition</i> , 2022, , .	2.3	0
6	Hesperidin Bioavailability Is Increased by the Presence of 2S-Diastereoisomer and Micronization – A Randomized, Crossover and Double-Blind Clinical Trial. <i>Nutrients</i> , 2022, 14, 2481.	1.7	4
7	Fermented dairy foods rich in probiotics and cardiometabolic risk factors: a narrative review from prospective cohort studies. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1966-1975.	5.4	20
8	Effects of hesperidin in orange juice on blood and pulse pressures in mildly hypertensive individuals: a randomized controlled trial (Citrus study). <i>European Journal of Nutrition</i> , 2021, 60, 1277-1288.	1.8	49
9	Interplay between dietary phenolic compound intake and the human gut microbiome in hypertension: A cross-sectional study. <i>Food Chemistry</i> , 2021, 344, 128567.	4.2	28
10	Exploring the effects of phenolic compounds to reduce intestinal damage and improve the intestinal barrier integrity: A systematic review of in vivo animal studies. <i>Clinical Nutrition</i> , 2021, 40, 1719-1732.	2.3	22
11	Phosphoproteomic Analysis and Protein-Protein Interaction of Rat Aorta GJA1 and Rat Heart FKBP1A after Secoiridoid Consumption from Virgin Olive Oil: A Functional Proteomic Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1536-1554.	2.4	2
12	Virgin Olive Oil Phenolic Compounds Modulate the HDL Lipidome in Hypercholesterolaemic Subjects: A Lipidomic Analysis of the VOHF Study. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2001192.	1.5	12
13	Metabolic Fate and Cardiometabolic Effects of Phenolic Compounds from Red-Fleshed Apple in Hypercholesterolemic Rats: A Comparative Study with Common White-Fleshed Apple. The AppleCOR Study. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2001225.	1.5	10
14	Effects of Hesperidin Consumption on the Cardiovascular System in Pre- and Stage 1 Hypertensive Subjects: Targeted and Non-Targeted Metabolomic Approaches (CITRUS Study). <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2001175.	1.5	8
15	Relative absorption of silicon from different formulations of dietary supplements: a pilot randomized, double-blind, crossover post-prandial study. <i>Scientific Reports</i> , 2021, 11, 16479.	1.6	1
16	Hesperidin in orange juice improves human endothelial function in subjects with elevated blood pressure and stage 1 hypertension: A randomized, controlled trial (Citrus study). <i>Journal of Functional Foods</i> , 2021, 85, 104646.	1.6	7
17	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). <i>Clinical Nutrition</i> , 2021, 40, 5812-5822.	2.3	4
18	Effects of Stress on Performance during Highly Demanding Tasks in Student Pilots. <i>International Journal of Aerospace Psychology</i> , 2021, 31, 43-55.	1.1	5

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19	Cyanidin-3-glucoside as a possible biomarker of anthocyanin-rich berry intake in body fluids of healthy humans: a systematic review of clinical trials. <i>Nutrition Reviews</i> , 2020, 78, 597-610.	2.6	10
20	Thermal and non-thermal processing of red-fleshed apple: how are (poly)phenol composition and bioavailability affected?. <i>Food and Function</i> , 2020, 11, 10436-10447.	2.1	15
21	Impact of Phenol-Enriched Virgin Olive Oils on the Postprandial Levels of Circulating microRNAs Related to Cardiovascular Disease. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e2000049.	1.5	20
22	Proteomic Analysis of Heart and Kidney Tissues in Healthy and Metabolic Syndrome Rats after Hesperidin Supplementation. <i>Molecular Nutrition and Food Research</i> , 2020, 64, 1901063.	1.5	6
23	Fermented Dairy Products, Probiotic Supplementation, and Cardiometabolic Diseases: A Systematic Review and Meta-analysis. <i>Advances in Nutrition</i> , 2020, 11, 834-863.	2.9	88
24	Gut metagenomic and short chain fatty acids signature in hypertension: a cross-sectional study. <i>Scientific Reports</i> , 2020, 10, 6436.	1.6	115
25	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. <i>Nutrients</i> , 2019, 11, 1732.	1.7	16
26	Effects of hesperidin consumption on cardiovascular risk biomarkers: a systematic review of animal studies and human randomized clinical trials. <i>Nutrition Reviews</i> , 2019, 77, 845-864.	2.6	31
27	Potential Use of Mobile Phone Applications for Self-Monitoring and Increasing Daily Fruit and Vegetable Consumption: A Systematized Review. <i>Nutrients</i> , 2019, 11, 686.	1.7	27
28	In vivo biotransformation of (poly)phenols and anthocyanins of red-fleshed apple and identification of intake biomarkers. <i>Journal of Functional Foods</i> , 2019, 55, 146-155.	1.6	24
29	Effects of daily consumption of the probiotic <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> CECT 8145 on anthropometric adiposity biomarkers in abdominally obese subjects: a randomized controlled trial. <i>International Journal of Obesity</i> , 2019, 43, 1863-1868.	1.6	124
30	Phenol-enriched olive oils improve HDL antioxidant content in hypercholesterolemic subjects. A randomized, double-blind, cross-over, controlled trial. <i>Journal of Nutritional Biochemistry</i> , 2018, 51, 99-104.	1.9	28
31	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. <i>Food and Function</i> , 2018, 9, 3244-3253.	2.1	3
32	Cardiovascular Benefits of Phenol-Enriched Virgin Olive Oils: New Insights from the Virgin Olive Oil and HDL Functionality (VOHF) Study. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800456.	1.5	32
33	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. <i>Environmental Research</i> , 2017, 156, 644-651.	3.7	21
34	Phenol-Enriched olive oils modify paraoxonase-related variables: A randomized, crossover, controlled trial. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600932.	1.5	17
35	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. <i>Journal of Functional Foods</i> , 2017, 28, 285-292.	1.6	12
36	Determinants of HDL Cholesterol Efflux Capacity after Virgin Olive Oil Ingestion: Interrelationships with Fluidity of HDL Monolayer. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700445.	1.5	19

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37	Polyphenol rich olive oils improve lipoprotein particle atherogenic ratios and subclasses profile: A randomized, crossover, controlled trial. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 1544-1554.	1.5	47
38	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. <i>Phytomedicine</i> , 2016, 23, 1451-1461.	2.3	44
39	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. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5137-5137.	2.4	1
40	Hydroxytyrosol and its complex forms (secoiridoids) modulate aorta and heart proteome in healthy rats: Potential cardioâ€protective effects. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 2114-2129.	1.5	25
41	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. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1879-1888.	2.4	18
42	Differential absorption and metabolism of hydroxytyrosol and its precursors oleuropein and secoiridoids. <i>Journal of Functional Foods</i> , 2016, 22, 52-63.	1.6	76
43	Protective effect of hydroxytyrosol and its predominant plasmatic human metabolites against endothelial dysfunction in human aortic endothelial cells. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 2523-2536.	1.5	61
44	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. <i>Food and Function</i> , 2015, 6, 3531-3539.	2.1	6
45	Nontargeted Metabolite Profiling Discriminates Diet-Specific Biomarkers for Consumption of Whole Grains, Fatty Fish, and Bilberries in a Randomized Controlled Trial. <i>Journal of Nutrition</i> , 2015, 145, 7-17.	1.3	129
46	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). <i>PLoS ONE</i> , 2015, 10, e0129160.	1.1	43
47	Olive Oil Polyphenols Enhance High-Density Lipoprotein Function in Humans. <i>Arteriosclerosis, Thrombosis, and Vascular Biology</i> , 2014, 34, 2115-2119.	1.1	128
48	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. <i>PLoS ONE</i> , 2014, 9, e101978.	1.1	51
49	Biomarkers of food intake and metabolite differences between plasma and red blood cell matrices; a human metabolomic profile approach. <i>Molecular BioSystems</i> , 2013, 9, 1411.	2.9	23
50	Impact of olive oil phenolic concentration on human plasmatic phenolic metabolites. <i>Food Chemistry</i> , 2012, 135, 2922-2929.	4.2	69
51	Polyphenolâ€rich foods exhibit <sc>DNA</sc> antioxidative properties and protect the glutathione system in healthy subjects. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 1025-1033.	1.5	24
52	A new hydroxytyrosol metabolite identified in human plasma: Hydroxytyrosol acetate sulphate. <i>Food Chemistry</i> , 2012, 134, 1132-1136.	4.2	41
53	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. <i>European Journal of Nutrition</i> , 0, , .	1.8	2