Marta Miguel

List of Publications by Year
in descending order

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Version: 2024-02-01

94 papers	4,782 citations	134610 34 h-index	111975 67 g-index
98 all docs	98 docs citations	98 times ranked	5439 citing authors

#	Article	IF	Citations
1	New Method for Obtaining a Bioactive Essence Extracted from Iberian Ham Fat Rich in MUFA and Antioxidants. Molecules, 2022, 27, 428.	1.7	2
2	Potential benefits of egg white hydrolysate in the prevention of Hg-induced dysfunction in adipose tissue. Food and Function, 2022, 13, 5996-6007.	2.1	3
3	Multi-functional egg white hydrolysate prevent hypertension and vascular dysfunction induced by cadmium in rats. Journal of Functional Foods, 2022, 94, 105131.	1.6	4
4	Influence of eating habits and alcohol consumption on the academic performance among a university population in the community of Madrid: A pilot study. Heliyon, 2021, 7, e07186.	1.4	8
5	Adherence to Mediterranean Diet, Alcohol Consumption and Emotional Eating in Spanish University Students. Nutrients, 2021, 13, 3174.	1.7	16
6	Development of functional ice cream with egg white hydrolysates. International Journal of Gastronomy and Food Science, 2021, 25, 100334.	1.3	20
7	Modulation of Gilthead Sea Bream Gut Microbiota by a Bioactive Egg White Hydrolysate: Interactions Between Bacteria and Host Lipid Metabolism. Frontiers in Marine Science, 2021, 8, .	1.2	9
8	Egg-derived peptides and hydrolysates: A new bioactive treasure for cardiometabolic diseases. Trends in Food Science and Technology, 2020, 104, 208-218.	7.8	22
9	Antioxidant Properties of Egg White Hydrolysate Prevent Mercury-Induced Vascular Damage in Resistance Arteries. Frontiers in Physiology, 2020, 11, 595767.	1.3	4
10	Physical and Psychological Effects Related to Food Habits and Lifestyle Changes Derived from COVID-19 Home Confinement in the Spanish Population. Nutrients, 2020, 12, 3445.	1.7	143
11	Coffee capsules: implications in antioxidant activity, bioactive compounds, and aluminum content. European Food Research and Technology, 2020, 246, 2335-2347.	1.6	5
12	Characterization of Novel Synthetic Polyphenols: Validation of Antioxidant and Vasculoprotective Activities. Antioxidants, 2020, 9, 787.	2.2	7
13	Antioxidant, Angiotensin-Converting Enzyme Inhibitory Properties and Blood-Pressure-Lowering Effect of Rice Bran Protein Hydrolysates. Foods, 2020, 9, 812.	1.9	20
14	Egg white hydrolysate prevents reproductive impairments induced by cadmium in rats. Journal of Functional Foods, 2020, 67, 103823.	1.6	3
15	Bioactive Peptides and Hydrolysates from Egg Proteins as a New Tool for Protection Against Cardiovascular Problems. Current Pharmaceutical Design, 2020, 26, 3676-3683.	0.9	8
16	1-(2â€²,5â€²-Dihydroxyphenyl)-3-(2-fluoro-4-hydroxyphenyl)-1-propanone (RGM079): A Positive Allosteric Modulator of Î±7 Nicotinic Receptors with Analgesic and Neuroprotective Activity. ACS Chemical Neuroscience, 2019, 10, 3900-3909.	1.7	11
17	Egg white hydrolysates improve vascular damage in obese Zucker rats by its antioxidant properties. Journal of Food Biochemistry, 2019, 43, e13062.	1.2	6
18	Egg White Hydrolysate: A new putative agent to prevent vascular dysfunction in rats following long-term exposure to aluminum. Food and Chemical Toxicology, 2019, 133, 110799.	1.8	12

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19	Chronic mercury at low doses impairs white adipose tissue plasticity. Toxicology, 2019, 418, 41-50.	2.0	21
20	Egg White Hydrolysate as a functional food ingredient to prevent cognitive dysfunction in rats following long-term exposure to aluminum. Scientific Reports, 2019, 9, 1868.	1.6	16
21	Aluminum exposure for 60 days at an equivalent human dietary level promotes peripheral dysfunction in rats. Journal of Inorganic Biochemistry, 2018, 181, 169-176.	1.5	19
22	Pepsin egg white hydrolysate ameliorates metabolic syndrome in high-fat/high-dextrose fed rats. Food and Function, 2018, 9, 78-86.	2.1	21
23	Expression enhancement in brown adipose tissue of genes related to thermogenesis and mitochondrial dynamics after administration of pepsin egg white hydrolysate. Food and Function, 2018, 9, 6599-6607.	2.1	8
24	High Fat/High Glucose Diet Induces Metabolic Syndrome in an Experimental Rat Model. Nutrients, 2018, 10, 1502.	1.7	125
25	Small Library of Triazolyl Polyphenols Correlating Antioxidant Activity and Stability with Number and Position of Hydroxyl Groups. ACS Combinatorial Science, 2018, 20, 694-699.	3.8	19
26	Pepsin Egg White Hydrolysate Improves Glucose Metabolism Complications Related to Metabolic Syndrome in Zucker Fatty Rats. Nutrients, 2018, 10, 441.	1.7	18
27	Pepsin egg white hydrolysate modulates gut microbiota in Zucker obese rats. Food and Function, 2017, 8, 437-443.	2.1	35
28	The cessation of the long-term exposure to low doses of mercury ameliorates the increase in systolic blood pressure and vascular damage in rats. Environmental Research, 2017, 155, 182-192.	3.7	13
29	Egg white-derived peptides prevent male reproductive dysfunction induced by mercury in rats. Food and Chemical Toxicology, 2017, 100, 253-264.	1.8	22
30	Egg white-derived peptides prevent cardiovascular disorders induced by mercury in rats: Role of angiotensin-converting enzyme (ACE) and NADPH oxidase. Toxicology Letters, 2017, 281, 158-174.	0.4	30
31	Aluminum exposure at human dietary levels promotes vascular dysfunction and increases blood pressure in rats: A concerted action of NAD(P)H oxidase and COX-2. Toxicology, 2017, 390, 10-21.	2.0	37
32	Aluminum exposure for 60 days at human dietary levels impairs spermatogenesis and sperm quality in rats. Reproductive Toxicology, 2017, 73, 128-141.	1.3	31
33	Aluminum Exposure at Human Dietary Levels for 60 Days Reaches a Threshold Sufficient to Promote Memory Impairment in Rats. Neurotoxicity Research, 2017, 31, 20-30.	1.3	33
34	Pepsin Egg White Hydrolysate Ameliorates Obesity-Related Oxidative Stress, Inflammation and Steatosis in Zucker Fatty Rats. PLoS ONE, 2016, 11, e0151193.	1.1	62
35	Egg white hydrolysate promotes neuroprotection for neuropathic disorders induced by chronic exposure to low concentrations of mercury. Brain Research, 2016, 1646, 482-489.	1.1	19
36	1,3-diphenylpropan-1-ones as allosteric modulators of Î±7 nACh receptors with analgesic and antioxidant properties. Future Medicinal Chemistry, 2016, 8, 731-749.	1.1	12

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37	Egg white hydrolysates with in vitro biological multiactivities to control complications associated with the metabolic syndrome. European Food Research and Technology, 2016, 242, 61-69.	1.6	41
38	Dietary fiber and blood pressure control. Food and Function, 2016, 7, 1864-1871.	2.1	113
39	Ameliorative effects of egg white hydrolysate on recognition memory impairments associated with chronic exposure to low mercury concentration. Neurochemistry International, 2016, 101, 30-37.	1.9	27
40	Long-term antihypertensive effect of a soluble cocoa fiber product in spontaneously hypertensive rats. Food and Nutrition Research, 2016, 60, 29418.	1.2	7
41	Egg protein hydrolysates: New culinary textures. International Journal of Gastronomy and Food Science, 2016, 3, 17-22.	1.3	32
42	7A.08. Journal of Hypertension, 2015, 33, e91.	0.3	3
43	The blood pressure effect and related plasma levels of flavan-3-ols in spontaneously hypertensive rats. Food and Function, 2015, 6, 3479-3489.	2.1	21
44	Long-Term Effect of an AqueousFraxinus excelsiorL. Seed Extract in Spontaneously Hypertensive Rats. International Journal of Hypertension, 2014, 2014, 1-8.	0.5	5
45	Short-term effect of an aqueous Fraxinus excelsior L. seed extract in spontaneously hypertensive rats. Food Research International, 2013, 53, 81-87.	2.9	9
46	Nitric oxide mediates the antihypertensive and vascular relaxing effects of a soluble cocoa fiber product in spontaneously hypertensive rats. Nitric Oxide - Biology and Chemistry, 2013, 29, 1-3.	1.2	4
47	Beneficial effects of polyphenols on cardiovascular disease. Pharmacological Research, 2013, 68, 125-131.	3.1	230
48	Dietary Fiber, Gut Peptides, and Adipocytokines. Journal of Medicinal Food, 2012, 15, 223-230.	0.8	55
49	Pioglitazone treatment increases COXâ€2â€derived prostacyclin production and reduces oxidative stress in hypertensive rats: role in vascular function. British Journal of Pharmacology, 2012, 166, 1303-1319.	2.7	24
50	Bioactive Peptides. , 2012, , 41-68.		1
51	Soluble fiber-enriched diets improve inflammation and oxidative stress biomarkers in Zucker fatty rats. Pharmacological Research, 2011, 64, 31-35.	3.1	44
52	Evidence that nitric oxide mediates the blood pressure lowering effect of a polyphenol-rich cocoa powder in spontaneously hypertensive rats. Pharmacological Research, 2011, 64, 478-481.	3.1	24
53	Effect of a cocoa polyphenol extract in spontaneously hypertensive rats. Food and Function, 2011, 2, 649.	2.1	31
54	Mechanisms for antihypertensive effect of CocoanOX, a polyphenol-rich cocoa powder, in spontaneously hypertensive rats. Food Research International, 2011, 44, 1203-1208.	2.9	21

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55	Angiotensin II differentially modulates cyclooxygenase-2, microsomal prostaglandin E2 synthase-1 and prostaglandin I2 synthase expression in adventitial fibroblasts exposed to inflammatory stimuli. Journal of Hypertension, 2011, 29, 529-536.	0.3	10
56	Vascular effects of egg white-derived peptides in resistance arteries from rats. Structure-activity relationships. Journal of the Science of Food and Agriculture, 2010, 90, n/a-n/a.	1.7	31
57	Changes in arterial blood pressure after single oral administration of milkâ€caseinâ€derived peptides in spontaneously hypertensive rats. Molecular Nutrition and Food Research, 2010, 54, 1422-1427.	1.5	65
58	Long-term intake of CocoanOX attenuates the development of hypertension in spontaneously hypertensive rats. Food Chemistry, 2010, 122, 1013-1019.	4.2	24
59	Effect of a Soluble Cocoa Fiber-Enriched Diet in Zucker Fatty Rats. Journal of Medicinal Food, 2010, 13, 621-628.	0.8	31
60	Changes in Arterial Blood Pressure of a Soluble Cocoa Fiber Product in Spontaneously Hypertensive Rats. Journal of Agricultural and Food Chemistry, 2010, 58, 1493-1501.	2.4	27
61	Arterial blood pressure and aortic responses in obese, age-grouped Zucker rats. Methods and Findings in Experimental and Clinical Pharmacology, 2010, 32, 421.	0.8	3
62	The role of cyclooxygenase (COX)-2 derived prostanoids on vasoconstrictor responses to phenylephrine is increased by exposure to low mercury concentration. Journal of Physiology and Pharmacology, 2010, 61, 29-36.	1.1	43
63	Experimental rat models to study the metabolic syndrome. British Journal of Nutrition, 2009, 102, 1246-1253.	1.2	217
64	ACE-inhibitory and antihypertensive properties of a bovine casein hydrolysate. Food Chemistry, 2009, 112, 211-214.	4.2	127
65	Antihypertensive Effect of a Polyphenol-Rich Cocoa Powder Industrially Processed To Preserve the Original Flavonoids of the Cocoa Beans. Journal of Agricultural and Food Chemistry, 2009, 57, 6156-6162.	2.4	88
66	p38 MAPK contributes to angiotensin II-induced COX-2 expression in aortic fibroblasts from normotensive and hypertensive rats. Journal of Hypertension, 2009, 27, 142-154.	0.3	32
67	Transepithelial transport across Caco€2 cell monolayers of antihypertensive eggâ€derived peptides. PepT1â€mediated flux of Tyrâ€Proâ€Ile. Molecular Nutrition and Food Research, 2008, 52, 1507-1513.	1.5	105
68	Effect of the long-term intake of an egg white hydrolysate on the oxidative status and blood lipid profile of spontaneously hypertensive rats. Food Chemistry, 2008, 109, 361-367.	4.2	121
69	Ratas Zucker como modelo experimental para el estudio de diferentes enfermedades. Endocrinologia Y Nutricion: Organo De La Sociedad Espanola De Endocrinologia Y Nutricion, 2008, 55, 217-222.	0.8	9
70	Dietary Fiber in the Prevention and Treatment of Metabolic Syndrome: A Review. Critical Reviews in Food Science and Nutrition, 2008, 48, 905-912.	5.4	91
71	Highly Methoxylated Pectin Improves Insulin Resistance and Other Cardiometabolic Risk Factors in Zucker Fatty Rats. Journal of Agricultural and Food Chemistry, 2008, 56, 3574-3581.	2.4	48
72	Low mercury concentrations cause oxidative stress and endothelial dysfunction in conductance and resistance arteries. American Journal of Physiology - Heart and Circulatory Physiology, 2008, 295, H1033-H1043.	1.5	128

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73	Effect of simulated gastrointestinal digestion on the antihypertensive properties of synthetic Î²-lactoglobulin peptide sequences. Journal of Dairy Research, 2007, 74, 336-339.	0.7	65
74	Vasodilator effects of peptides derived from egg white proteins. Regulatory Peptides, 2007, 140, 131-135.	1.9	75
75	Identification of novel antihypertensive peptides in milk fermented with Enterococcus faecalis. International Dairy Journal, 2007, 17, 33-41.	1.5	237
76	Vascular effects and antihypertensive properties of Îº-casein macropeptide. International Dairy Journal, 2007, 17, 1473-1477.	1.5	44
77	Vascular Effects, Angiotensin I-Converting Enzyme (ACE)-Inhibitory Activity, and Antihypertensive Properties of Peptides Derived from Egg White. Journal of Agricultural and Food Chemistry, 2007, 55, 10615-10621.	2.4	79
78	Angiotensin-converting enzyme activity in plasma and tissues of spontaneously hypertensive rats after the short- and long-term intake of hydrolysed egg white. Molecular Nutrition and Food Research, 2007, 51, 555-563.	1.5	29
79	Antihypertensive, ACE-inhibitory and vasodilator properties of an egg white hydrolysate: Effect of a simulated intestinal digestion. Food Chemistry, 2007, 104, 163-168.	4.2	94
80	Application of capillary zone electrophoresis to the characterisation of the human milk protein profile and its evolution throughout lactation. Journal of Chromatography A, 2007, 1146, 110-117.	1.8	12
81	Effect of Simulated Gastrointestinal Digestion on the Antihypertensive Properties of ACE-Inhibitory Peptides Derived from Ovalbumin. Journal of Agricultural and Food Chemistry, 2006, 54, 726-731.	2.4	124
82	Antihypertensive Effect of Peptides Obtained from Enterococcus faecalis-Fermented Milk in Rats. Journal of Dairy Science, 2006, 89, 3352-3359.	1.4	75
83	Efecto producido por la ingesta crÃ³nica de leche fermentada por Enterococcus faecalis CECT 5728 en ratas hipertensas. Hipertension, 2006, 23, 166-172.	0.0	0
84	Long-term intake of egg white hydrolysate attenuates the development of hypertension in spontaneously hypertensive rats. Life Sciences, 2006, 78, 2960-2966.	2.0	67
85	Antihypertensive activity of milk fermented by Enterococcus faecalis strains isolated from raw milk. International Dairy Journal, 2006, 16, 61-69.	1.5	128
86	Antihypertensive Peptides Derived from Egg Proteins. Journal of Nutrition, 2006, 136, 1457-1460.	1.3	133
87	Short-term effect of egg-white hydrolysate products on the arterial blood pressure of hypertensive rats. British Journal of Nutrition, 2005, 94, 731-737.	1.2	118
88	Comparative study of egg white proteins from different species by chromatographic and electrophoretic methods. European Food Research and Technology, 2005, 221, 542-546.	1.6	50
89	Changes in arterial blood pressure in hypertensive rats caused by long-term intake of milk fermented by Enterococcus faecalis CECT 5728. British Journal of Nutrition, 2005, 94, 36-43.	1.2	35
90	EFECTO DE LA CLARA DE HUEVO TRATADA CON PEPSINA SOBRE EL DESARROLLO DE HIPERTENSIÃ“N ARTERIAL EN RATAS HIPERTENSAS EFFECT OF THE HYDROLYSATE OBTAINED FROM EGG WHITE WITH PEPSIN ON THE DEVELOPMENT OF HYPERTENSION OF SPONTANEOUSLY HYPERTENSIVE RATS EFECTO DA CLARA DE OVO TRATADA CON PEPSINA SOBRE O DESENROLO DE HIPERTENSIÃ“N ARTERIAL EN RATAS HIPERTENSAS. Ciencia Y Tecnologia Alimentaria, 2005, 4, 368-372.	0.4	2

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91	Angiotensin Iâ€“Converting Enzyme Inhibitory Activity of Peptides Derived from Egg White Proteins by Enzymatic Hydrolysis. Journal of Food Protection, 2004, 67, 1914-1920.	0.8	176
92	Antioxidant Activity of Peptides Derived from Egg White Proteins by Enzymatic Hydrolysis. Journal of Food Protection, 2004, 67, 1939-1944.	0.8	423
93	Ouabain-induced hypertension is accompanied by increases in endothelial vasodilator factors. American Journal of Physiology - Heart and Circulatory Physiology, 2002, 283, H2110-H2118.	1.5	50
94	Alterations of the Nitric Oxide Pathway in Cerebral Arteries from Spontaneously Hypertensive Rats. Journal of Cardiovascular Pharmacology, 2002, 39, 378-388.	0.8	27