Susana GonzÃ¡lez-Manzano

List of Publications by Year
in descending order

26 papers	1,385 citations	331538 21 h-index	552653 26 g-index
27 all docs	27 docs citations	27 times ranked	2308 citing authors

#	Article	IF	Citations
1	Antioxidant evaluation of O-methylated metabolites of catechin, epicatechin and quercetin. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 443-449.	1.4	147
2	Elucidation of (â^')-epicatechin metabolites after ingestion of chocolate by healthy humans. Free Radical Biology and Medicine, 2012, 53, 787-795.	1.3	116
3	An Integrated View of the Effects of Wine Polyphenols and Their Relevant Metabolites on Gut and Host Health. Molecules, 2017, 22, 99.	1.7	107
4	Glucuronidated Quercetin Lowers Blood Pressure in Spontaneously Hypertensive Rats via Deconjugation. PLoS ONE, 2012, 7, e32673.	1.1	104
5	Plant phenolics as functional food ingredients. Advances in Food and Nutrition Research, 2019, 90, 183-257.	1.5	78
6	Phenolic composition and antioxidant capacity of yellow and purple-red Ecuadorian cultivars of tree tomato (Solanum betaceum Cav.). Food Chemistry, 2016, 194, 1073-1080.	4.2	69
7	Effects of O-methylated metabolites of quercetin on oxidative stress, thermotolerance, lifespan and bioavailability on Caenorhabditis elegans. Food and Function, 2011, 2, 445.	2.1	68
8	Colour implications of self-association processes of wine anthocyanins. European Food Research and Technology, 2008, 226, 483-490.	1.6	67
9	Antioxidant properties of major metabolites of quercetin. European Food Research and Technology, 2011, 232, 103-111.	1.6	64
10	Anti-proliferative effects of quercetin and catechin metabolites. Food and Function, 2014, 5, 797.	2.1	57
11	Extraction and Isolation of Phenolic Compounds. Methods in Molecular Biology, 2012, 864, 427-464.	0.4	55
12	Oxidative Status of Stressed Caenorhabditis elegans Treated with Epicatechin. Journal of Agricultural and Food Chemistry, 2012, 60, 8911-8916.	2.4	47
13	Influence of catechins and their methylated metabolites on lifespan and resistance to oxidative and thermal stress of Caenorhabditis elegans and epicatechin uptake. Food Research International, 2012, 46, 514-521.	2.9	47
14	Deglycosylation is a key step in biotransformation and lifespan effects of quercetin-3-O-glucoside in Caenorhabditis elegans. Pharmacological Research, 2013, 76, 41-48.	3.1	47
15	Study of Zalema Grape Pomace: Phenolic Composition and Biological Effects in Caenorhabditis elegans. Journal of Agricultural and Food Chemistry, 2013, 61, 5114-5121.	2.4	44
16	Epicatechin modulates stress-resistance in C. elegans via insulin/IGF-1 signaling pathway. PLoS ONE, 2019, 14, e0199483.	1.1	44
17	The Mechanisms Behind the Biological Activity of Flavonoids. Current Medicinal Chemistry, 2019, 26, 6976-6990.	1.2	41
18	Caenorhabditis elegans as a Model Organism to Evaluate the Antioxidant Effects of Phytochemicals. Molecules, 2020, 25, 3194.	1.7	34

#	Article	IF	Citations
19	Wine, Polyphenols, and Mediterranean Diets. What Else Is There to Say?. Molecules, 2021, 26, 5537.	1.7	29
20	Effects of Quercetin Metabolites on Triglyceride Metabolism of 3T3-L1 Preadipocytes and Mature Adipocytes. International Journal of Molecular Sciences, 2019, 20, 264.	1.8	26
21	Antioxidant Characterization and Biological Effects of Grape Pomace Extracts Supplementation in Caenorhabditis elegans. Foods, 2019, 8, 75.	1.9	22
22	Exploring Target Genes Involved in the Effect of Quercetin on the Response to Oxidative Stress in Caenorhabditis elegans. Antioxidants, 2019, 8, 585.	2.2	20
23	Dietary and microbiome factors determine longevity in Caenorhabditis elegans. Aging, 2016, 8, 1513-1539.	1.4	18
24	Caffeic and Dihydrocaffeic Acids Promote Longevity and Increase Stress Resistance in Caenorhabditis elegans by Modulating Expression of Stress-Related Genes. Molecules, 2021, 26, 1517.	1.7	16
25	Assessment of the In Vivo Antioxidant Activity of an Anthocyanin-Rich Bilberry Extract Using the Caenorhabditis elegans Model. Antioxidants, 2020, 9, 509.	2.2	12
26	Applications of Natural Products in Food. Foods, 2021, 10, 300.	1.9	6