

Susana González-Manzano

List of Publications by Year in descending order

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Version: 2024-02-01

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	Applications of Natural Products in Food. <i>Foods</i> , 2021, 10, 300.	1.9	6
2	Caffeic and Dihydrocaffeic Acids Promote Longevity and Increase Stress Resistance in <i>Caenorhabditis elegans</i> by Modulating Expression of Stress-Related Genes. <i>Molecules</i> , 2021, 26, 1517.	1.7	16
3	Wine, Polyphenols, and Mediterranean Diets. What Else Is There to Say?. <i>Molecules</i> , 2021, 26, 5537.	1.7	29
4	<i>Caenorhabditis elegans</i> as a Model Organism to Evaluate the Antioxidant Effects of Phytochemicals. <i>Molecules</i> , 2020, 25, 3194.	1.7	34
5	Assessment of the In Vivo Antioxidant Activity of an Anthocyanin-Rich Bilberry Extract Using the <i>Caenorhabditis elegans</i> Model. <i>Antioxidants</i> , 2020, 9, 509.	2.2	12
6	Plant phenolics as functional food ingredients. <i>Advances in Food and Nutrition Research</i> , 2019, 90, 183-257.	1.5	78
7	Antioxidant Characterization and Biological Effects of Grape Pomace Extracts Supplementation in <i>Caenorhabditis elegans</i> . <i>Foods</i> , 2019, 8, 75.	1.9	22
8	Epicatechin modulates stress-resistance in <i>C. elegans</i> via insulin/IGF-1 signaling pathway. <i>PLoS ONE</i> , 2019, 14, e0199483.	1.1	44
9	Exploring Target Genes Involved in the Effect of Quercetin on the Response to Oxidative Stress in <i>Caenorhabditis elegans</i> . <i>Antioxidants</i> , 2019, 8, 585.	2.2	20
10	Effects of Quercetin Metabolites on Triglyceride Metabolism of 3T3-L1 Preadipocytes and Mature Adipocytes. <i>International Journal of Molecular Sciences</i> , 2019, 20, 264.	1.8	26
11	The Mechanisms Behind the Biological Activity of Flavonoids. <i>Current Medicinal Chemistry</i> , 2019, 26, 6976-6990.	1.2	41
12	An Integrated View of the Effects of Wine Polyphenols and Their Relevant Metabolites on Gut and Host Health. <i>Molecules</i> , 2017, 22, 99.	1.7	107
13	Phenolic composition and antioxidant capacity of yellow and purple-red Ecuadorian cultivars of tree tomato (<i>Solanum betaceum</i> Cav.). <i>Food Chemistry</i> , 2016, 194, 1073-1080.	4.2	69
14	Dietary and microbiome factors determine longevity in <i>Caenorhabditis elegans</i> . <i>Aging</i> , 2016, 8, 1513-1539.	1.4	18
15	Anti-proliferative effects of quercetin and catechin metabolites. <i>Food and Function</i> , 2014, 5, 797.	2.1	57
16	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, 41-48.	3.1	47
17	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, 5114-5121.	2.4	44
18	Oxidative Status of Stressed <i>Caenorhabditis elegans</i> Treated with Epicatechin. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8911-8916.	2.4	47

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19	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.	2.9	47
20	Elucidation of (âˆ“)epicatechin metabolites after ingestion of chocolate by healthy humans. <i>Free Radical Biology and Medicine</i> , 2012, 53, 787-795.	1.3	116
21	Glucuronidated Quercetin Lowers Blood Pressure in Spontaneously Hypertensive Rats via Deconjugation. <i>PLoS ONE</i> , 2012, 7, e32673.	1.1	104
22	Extraction and Isolation of Phenolic Compounds. <i>Methods in Molecular Biology</i> , 2012, 864, 427-464.	0.4	55
23	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.	2.1	68
24	Antioxidant properties of major metabolites of quercetin. <i>European Food Research and Technology</i> , 2011, 232, 103-111.	1.6	64
25	Antioxidant evaluation of O-methylated metabolites of catechin, epicatechin and quercetin. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 443-449.	1.4	147
26	Colour implications of self-association processes of wine anthocyanins. <i>European Food Research and Technology</i> , 2008, 226, 483-490.	1.6	67