

# Alba MaciÃ

## List of Publications by Year in descending order

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83  
papers

4,336  
citations

70961

41  
h-index

110170

64  
g-index

84  
all docs

84  
docs citations

84  
times ranked

5539  
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioavailability of procyanidin dimers and trimers and matrix food effects in <i>in vitro</i> and <i>in vivo</i> models. <i>British Journal of Nutrition</i> , 2010, 103, 944-952.	1.2	239
2	Metabolic pathways of the colonic metabolism of flavonoids (flavonols, flavones and flavanones) and phenolic acids. <i>Food Chemistry</i> , 2012, 130, 383-393.	4.2	178
3	Metabolic and Microbial Modulation of the Large Intestine Ecosystem by Non-Absorbed Diet Phenolic Compounds: A Review. <i>Molecules</i> , 2015, 20, 17429-17468.	1.7	174
4	Effect of Fat Content on the Digestibility and Bioaccessibility of Cocoa Polyphenol by an <i>in Vitro</i> Digestion Model. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5743-5749.	2.4	159
5	Analysis of food polyphenols by ultra high-performance liquid chromatography coupled to mass spectrometry: An overview. <i>Journal of Chromatography A</i> , 2013, 1292, 66-82.	1.8	141
6	Stability and metabolism of <i>Arbutus unedo</i> bioactive compounds (phenolics and antioxidants) under <i>in vitro</i> digestion and colonic fermentation. <i>Food Chemistry</i> , 2016, 201, 120-130.	4.2	139
7	Application of <i>in vitro</i> gastrointestinal digestion and colonic fermentation models to pomegranate products (juice, pulp and peel extract) to study the stability and catabolism of phenolic compounds. <i>Journal of Functional Foods</i> , 2015, 14, 529-540.	1.6	137
8	Distribution of olive oil phenolic compounds in rat tissues after administration of a phenolic extract from olive cake. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 486-496.	1.5	136
9	Matrix composition effect on the digestibility of carob flour phenols by an <i>in-vitro</i> digestion model. <i>Food Chemistry</i> , 2011, 124, 65-71.	4.2	134
10	Improved liquid chromatography tandem mass spectrometry method for the determination of phenolic compounds in virgin olive oil. <i>Journal of Chromatography A</i> , 2008, 1214, 90-99.	1.8	121
11	Methods for Preparing Phenolic Extracts from Olive Cake for Potential Application as Food Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1463-1472.	2.4	103
12	Comparative study of UPLC-MS/MS and HPLC-MS/MS to determine procyanidins and alkaloids in cocoa samples. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 298-305.	1.9	95
13	Obtention and Characterization of Phenolic Extracts from Different Cocoa Sources. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9621-9627.	2.4	94
14	Bioavailability of phenols from a phenol-enriched olive oil. <i>British Journal of Nutrition</i> , 2011, 106, 1691-1701.	1.2	86
15	Determination of procyanidins and their metabolites in plasma samples by improved liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2009, 877, 1169-1176.	1.2	84
16	Improved method for identifying and quantifying olive oil phenolic compounds and their metabolites in human plasma by microelution solid-phase extraction plate and liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2009, 877, 4097-4106.	1.2	84
17	Faecal microbial metabolism of olive oil phenolic compounds: <i>In vitro</i> and <i>in vivo</i> approaches. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 1809-1819.	1.5	79
18	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

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19	Digestion stability and evaluation of the metabolism and transport of olive oil phenols in the human small-intestinal epithelial Caco-2/TC7 cell line. <i>Food Chemistry</i> , 2010, 119, 703-714.	4.2	75
20	Improving sensitivity by large-volume sample stacking using the electroosmotic flow pump to analyze some nonsteroidal anti-inflammatory drugs by capillary electrophoresis in water samples. <i>Electrophoresis</i> , 2003, 24, 2779-2787.	1.3	71
21	Impact of olive oil phenolic concentration on human plasmatic phenolic metabolites. <i>Food Chemistry</i> , 2012, 135, 2922-2929.	4.2	69
22	Effect of the co-occurring olive oil and thyme extracts on the phenolic bioaccessibility and bioavailability assessed by in vitro digestion and cell models. <i>Food Chemistry</i> , 2014, 149, 277-284.	4.2	66
23	Effect of daily intake of pomegranate juice on fecal microbiota and feces metabolites from healthy volunteers. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 1942-1953.	1.5	64
24	Application of capillary electrophoresis with different sample stacking strategies for the determination of a group of nonsteroidal anti-inflammatory drugs in the low $10^{-4}$ to $10^{-1}$ concentration range. <i>Electrophoresis</i> , 2004, 25, 428-436.	1.3	62
25	Capillary electrophoresis for the analysis of non-steroidal anti-inflammatory drugs. <i>TrAC - Trends in Analytical Chemistry</i> , 2007, 26, 133-153.	5.8	62
26	Rapid analysis of procyanidins and anthocyanins in plasma by microelution SPE and ultra-HPLC. <i>Journal of Separation Science</i> , 2010, 33, 2841-2853.	1.3	61
27	Phytochemical Profiles of New Red-Fleshed Apple Varieties Compared with Traditional and New White-Fleshed Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1684-1696.	2.4	59
28	Development of a Phenol-Enriched Olive Oil with Both Its Own Phenolic Compounds and Complementary Phenols from Thyme. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3105-3112.	2.4	56
29	Distribution of procyanidins and their metabolites in rat plasma and tissues in relation to ingestion of procyanidin-enriched or procyanidin-rich cocoa creams. <i>European Journal of Nutrition</i> , 2013, 52, 1029-1038.	1.8	56
30	Human bioavailability and metabolism of phenolic compounds from red wine enriched with free or nano-encapsulated phenolic extract. <i>Journal of Functional Foods</i> , 2016, 25, 80-93.	1.6	56
31	Anthocyanin Tissue Bioavailability in Animals: Possible Implications for Human Health. A Systematic Review. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11531-11543.	2.4	56
32	Exploring the Colonic Metabolism of Grape and Strawberry Anthocyanins and Their in Vitro Apoptotic Effects in HT-29 Colon Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6477-6487.	2.4	55
33	Hydroxytyrosol and the Colonic Metabolites Derived from Virgin Olive Oil Intake Induce Cell Cycle Arrest and Apoptosis in Colon Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6467-6476.	2.4	54
34	Determination of some acidic drugs in surface and sewage treatment plant waters by capillary electrophoresis-electrospray ionization-mass spectrometry. <i>Electrophoresis</i> , 2004, 25, 3441-3449.	1.3	51
35	Different sample stacking strategies to analyse some nonsteroidal anti-inflammatory drugs by micellar electrokinetic capillary chromatography in mineral waters. <i>Journal of Chromatography A</i> , 2006, 1117, 234-245.	1.8	49
36	Metabolite profiling of olive oil and thyme phenols after a sustained intake of two phenol-enriched olive oils by humans: Identification of compliance markers. <i>Food Research International</i> , 2014, 65, 59-68.	2.9	49

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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	Metabolic pathways of the colonic metabolism of procyanidins (monomers and dimers) and alkaloids. <i>Food Chemistry</i> , 2011, 126, 1127-1137.	4.2	46
39	Distribution of procyanidins and their metabolites in rat plasma and tissues after an acute intake of hazelnut extract. <i>Food and Function</i> , 2011, 2, 562.	2.1	45
40	Impact of Various Factors on Pharmacokinetics of Bioactive Polyphenols: An Overview. <i>Current Drug Metabolism</i> , 2014, 15, 62-76.	0.7	45
41	A new hydroxytyrosol metabolite identified in human plasma: Hydroxytyrosol acetate sulphate. <i>Food Chemistry</i> , 2012, 134, 1132-1136.	4.2	41
42	Rapid methods to determine procyanidins, anthocyanins, theobromine and caffeine in rat tissues by liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2011, 879, 1519-1528.	1.2	40
43	Separation and on-column preconcentration of some nonsteroidal anti-inflammatory drugs by microemulsion electrokinetic capillary chromatography using high-speed separations. <i>Electrophoresis</i> , 2005, 26, 970-979.	1.3	39
44	Rapid Determination of Phenolic Compounds and Alkaloids of Carob Flour by Improved Liquid Chromatography Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7239-7244.	2.4	39
45	Brain uptake of hydroxytyrosol and its main circulating metabolites: Protective potential in neuronal cells. <i>Journal of Functional Foods</i> , 2018, 46, 110-117.	1.6	38
46	Validation of determination of plasma metabolites derived from thyme bioactive compounds by improved liquid chromatography coupled to tandem mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2012, 905, 75-84.	1.2	35
47	Gallic Acid Is an Active Component for the Anticarcinogenic Action of Grape Seed Procyanidins in Pancreatic Cancer Cells. <i>Nutrition and Cancer</i> , 2014, 66, 88-96.	0.9	35
48	Sensitivity enhancement for the analysis of naproxen in tap water by solid-phase extraction coupled in-line to capillary electrophoresis. <i>Journal of Separation Science</i> , 2008, 31, 872-880.	1.3	33
49	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
50	Analysis of Nonsteroidal Anti-inflammatory Drugs in Water Samples Using Microemulsion Electrokinetic Capillary Chromatography Under pH-Suppressed Electroosmotic Flow with an On-Column Preconcentration Technique. <i>Chromatographia</i> , 2006, 63, 149-154.	0.7	29
51	Application of dried spot cards as a rapid sample treatment method for determining hydroxytyrosol metabolites in human urine samples. Comparison with microelution solid-phase extraction. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 9179-9192.	1.9	29
52	Study of the Catabolism of Thyme Phenols Combining in Vitro Fermentation and Human Intervention. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10954-10961.	2.4	29
53	Hydroxytyrosol: Emerging Trends in Potential Therapeutic Applications. <i>Current Pharmaceutical Design</i> , 2018, 24, 2157-2179.	0.9	29
54	In vivo distribution and deconjugation of hydroxytyrosol phase II metabolites in red blood cells: A potential new target for hydroxytyrosol. <i>Journal of Functional Foods</i> , 2014, 10, 139-143.	1.6	26

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55	Effect of the co-occurring components from olive oil and thyme extracts on the antioxidant status and its bioavailability in an acute ingestion in rats. <i>Food and Function</i> , 2014, 5, 740.	2.1	25
56	Flavanol metabolites distribute in visceral adipose depots after a long-term intake of grape seed proanthocyanidin extract in rats. <i>British Journal of Nutrition</i> , 2013, 110, 1411-1420.	1.2	24
57	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
58	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
59	Bioavailability of the ferulic acid-derived phenolic compounds of a rice bran enzymatic extract and their activity against superoxide production. <i>Food and Function</i> , 2017, 8, 2165-2174.	2.1	22
60	Berry-Enriched Diet in Salt-Sensitive Hypertensive Rats: Metabolic Fate of (Poly)Phenols and the Role of Gut Microbiota. <i>Nutrients</i> , 2019, 11, 2634.	1.7	22
61	Optimisation and validation of analytical methods for the simultaneous extraction of antioxidants: Application to the analysis of tomato sauces. <i>Food Chemistry</i> , 2014, 163, 234-243.	4.2	19
62	Organotypic co-culture system to study plant extract bioactivity on hepatocytes. <i>Food Chemistry</i> , 2010, 122, 775-781.	4.2	18
63	Consumption evaluation of one apple flesh a day in the initial phases prior to adenoma/adenocarcinoma in an azoxymethane rat colon carcinogenesis model. <i>Journal of Nutritional Biochemistry</i> , 2020, 83, 108418.	1.9	18
64	Validation of Dried Blood Spot Cards to Determine Apple Phenolic Metabolites in Human Blood and Plasma After an Acute Intake of Red-Fleshed Apple Snack. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800623.	1.5	17
65	Endothelial Cells Deconjugate Resveratrol Metabolites to Free Resveratrol: A Possible Role in Tissue Factor Modulation. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1800715.	1.5	17
66	Understanding of human metabolic pathways of different sub-classes of phenols from <i>Arbutus unedo</i> fruit after an acute intake. <i>Food and Function</i> , 2016, 7, 1700-1710.	2.1	15
67	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
68	Seasonal Variability of the Phytochemical Composition of New Red-Fleshed Apple Varieties Compared with Traditional and New White-Fleshed Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10011-10025.	2.4	14
69	Improved liquid-chromatography tandem mass spectrometry method for the determination of the bioactive dipeptides, carnosine and anserine: Application to analysis in chicken broth. <i>Talanta</i> , 2012, 93, 293-300.	2.9	13
70	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
71	Application of dried blood spot cards to determine olive oil phenols (hydroxytyrosol metabolites) in human blood. <i>Talanta</i> , 2016, 159, 189-193.	2.9	11
72	Metabolic Fate and Cardiometabolic Effects of Phenolic Compounds from Red-Fleshed Apple in Hypercholesterolemic Rats: A Comparative Study with Common White-Fleshed Apple. <i>The AppleCOR Study. Molecular Nutrition and Food Research</i> , 2021, 65, e2001225.	1.5	10

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73	Berry fruits modulate kidney dysfunction and urine metabolome in Dahl salt-sensitive rats. <i>Free Radical Biology and Medicine</i> , 2020, 154, 119-131.	1.3	8
74	Bioactive Compounds and Antioxidant Capacity in Pearling Fractions of Hulled, Partially Hull-Less and Hull-Less Food Barley Genotypes. <i>Foods</i> , 2021, 10, 565.	1.9	7
75	Variation in the Methylation of Caffeoylquinic Acids and Urinary Excretion of 3-O-methoxycinnamic acid Sulfate After Apple Consumption by Volunteers. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2100471.	1.5	5
76	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
77	Bioavailability of procyanidin dimers and trimers and matrix food effects in <i>in vitro</i> and <i>in vivo</i> models – CORRIGENDUM. <i>British Journal of Nutrition</i> , 2013, 109, 2308-2308.	1.2	2
78	Application of Dried Blood Spot Cards combined with liquid chromatography-tandem mass spectrometry to determine eight fat-soluble micronutrients in human blood. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2020, 1152, 122247.	1.2	2
79	Post-anthesis thermal stress induces differential accumulation of bioactive compounds in field-grown barley. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 6496-6504.	1.7	1
80	CHAPTER 10. Liquid Chromatography Coupled to Tandem Mass Spectrometry to Analyze Imidazole Dipeptides. <i>Food and Nutritional Components in Focus</i> , 2015, , 191-213.	0.1	1
81	Ferulic acid from rice bran enzymatic extract is responsible for antioxidant and anti-inflammatory activities. <i>Atherosclerosis</i> , 2016, 252, e97.	0.4	0
82	Rice bran enzymatic extract, a source of ferulic acid, protects endothelial function and inhibits NADPHox activity. <i>Atherosclerosis</i> , 2017, 263, e76-e77.	0.4	0
83	Pharmacokinetics and disposition of procyanidins metabolites in rats. <i>FASEB Journal</i> , 2011, 25, lb197.	0.2	0