Alba MaciÃ

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/522307/publications.pdf

Version: 2024-02-01

83	4,336	71102	110387
papers	citations	41 h-index	64 g-index

84	84	84	5539
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Bioavailability of procyanidin dimers and trimers and matrix food effects in in vitro and in vivo models. British Journal of Nutrition, 2010, 103, 944-952.	2.3	239
2	Metabolic pathways of the colonic metabolism of flavonoids (flavonols, flavones and flavanones) and phenolic acids. Food Chemistry, 2012, 130, 383-393.	8.2	178
3	Metabolic and Microbial Modulation of the Large Intestine Ecosystem by Non-Absorbed Diet Phenolic Compounds: A Review. Molecules, 2015, 20, 17429-17468.	3.8	174
4	Effect of Fat Content on the Digestibility and Bioaccessibility of Cocoa Polyphenol by an in Vitro Digestion Model. Journal of Agricultural and Food Chemistry, 2009, 57, 5743-5749.	5.2	159
5	Analysis of food polyphenols by ultra high-performance liquid chromatography coupled to mass spectrometry: An overview. Journal of Chromatography A, 2013, 1292, 66-82.	3.7	141
6	Stability and metabolism of Arbutus unedo bioactive compounds (phenolics and antioxidants) under in vitro digestion and colonic fermentation. Food Chemistry, 2016, 201, 120-130.	8.2	139
7	Application of in vitro gastrointestinal digestion and colonic fermentation models to pomegranate products (juice, pulp and peel extract) to study the stability and catabolism of phenolic compounds. Journal of Functional Foods, 2015, 14, 529-540.	3.4	137
8	Distribution of olive oil phenolic compounds in rat tissues after administration of a phenolic extract from olive cake. Molecular Nutrition and Food Research, 2012, 56, 486-496.	3.3	136
9	Matrix composition effect on the digestibility of carob flour phenols by an in-vitro digestion model. Food Chemistry, 2011, 124, 65-71.	8.2	134
10	Improved liquid chromatography tandem mass spectrometry method for the determination of phenolic compounds in virgin olive oil. Journal of Chromatography A, 2008, 1214, 90-99.	3.7	121
11	Methods for Preparing Phenolic Extracts from Olive Cake for Potential Application as Food Antioxidants. Journal of Agricultural and Food Chemistry, 2009, 57, 1463-1472.	5.2	103
12	Comparative study of UPLCâ€“MS/MS and HPLCâ€“MS/MS to determine procyanidins and alkaloids in cocoa samples. Journal of Food Composition and Analysis, 2010, 23, 298-305.	3.9	95
13	Obtention and Characterization of Phenolic Extracts from Different Cocoa Sources. Journal of Agricultural and Food Chemistry, 2008, 56, 9621-9627.	5.2	94
14	Bioavailability of phenols from a phenol-enriched olive oil. British Journal of Nutrition, 2011, 106, 1691-1701.	2.3	86
15	Determination of procyanidins and their metabolites in plasma samples by improved liquid chromatographyâ€“tandem mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2009, 877, 1169-1176.	2.3	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 chromatographyâ€“tandem mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2009, 877, 4097-4106.	2.3	84
17	Faecal microbial metabolism of olive oil phenolic compounds: In vitro and in vivo approaches. Molecular Nutrition and Food Research, 2014, 58, 1809-1819.	3.3	79
18	Differential absorption and metabolism of hydroxytyrosol and its precursors oleuropein and secoiridoids. Journal of Functional Foods, 2016, 22, 52-63.	3.4	76

#	ARTICLE	IF	CITATIONS
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. Food Chemistry, 2010, 119, 703-714.	8.2	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. Electrophoresis, 2003, 24, 2779-2787.	2.4	71
21	Impact of olive oil phenolic concentration on human plasmatic phenolic metabolites. Food Chemistry, 2012, 135, 2922-2929.	8.2	69
22	Effect of the co-occurring olive oil and thyme extracts on the phenolic bioaccesibility and bioavailability assessed by in vitro digestion and cell models. Food Chemistry, 2014, 149, 277-284.	8.2	66
23	Effect of daily intake of pomegranate juice on fecal microbiota and feces metabolites from healthy volunteers. Molecular Nutrition and Food Research, 2015, 59, 1942-1953.	3.3	64
24	Application of capillary electrophoresis with different sample stacking strategies for the determination of a group of nonsteroidal anti-inflammatory drugs in the lowÎ¼gâ€Šâˆ•âˆ’1 concentration range. Electrophoresis, 2004, 25, 428-436.	2.4	62
25	Capillary electrophoresis for the analysis of non-steroidal anti-inflammatory drugs. TrAC - Trends in Analytical Chemistry, 2007, 26, 133-153.	11.4	62
26	Rapid analysis of procyanidins and anthocyanins in plasma by microelution SPE and ultraâ€HPLC. Journal of Separation Science, 2010, 33, 2841-2853.	2.5	61
27	Phytochemical Profiles of New Red-Fleshed Apple Varieties Compared with Traditional and New White-Fleshed Varieties. Journal of Agricultural and Food Chemistry, 2017, 65, 1684-1696.	5.2	59
28	Development of a Phenol-Enriched Olive Oil with Both Its Own Phenolic Compounds and Complementary Phenols from Thyme. Journal of Agricultural and Food Chemistry, 2012, 60, 3105-3112.	5.2	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. European Journal of Nutrition, 2013, 52, 1029-1038.	3.9	56
30	Human bioavailability and metabolism of phenolic compounds from red wine enriched with free or nano-encapsulated phenolic extract. Journal of Functional Foods, 2016, 25, 80-93.	3.4	56
31	Anthocyanin Tissue Bioavailability in Animals: Possible Implications for Human Health. A Systematic Review. Journal of Agricultural and Food Chemistry, 2018, 66, 11531-11543.	5.2	56
32	Exploring the Colonic Metabolism of Grape and Strawberry Anthocyanins and Their in Vitro Apoptotic Effects in HT-29 Colon Cancer Cells. Journal of Agricultural and Food Chemistry, 2017, 65, 6477-6487.	5.2	55
33	Hydroxytyrosol and the Colonic Metabolites Derived from Virgin Olive Oil Intake Induce Cell Cycle Arrest and Apoptosis in Colon Cancer Cells. Journal of Agricultural and Food Chemistry, 2017, 65, 6467-6476.	5.2	54
34	Determination of some acidic drugs in surface and sewage treatment plant waters by capillary electrophoresis-electrospray ionization-mass spectrometry. Electrophoresis, 2004, 25, 3441-3449.	2.4	51
35	Different sample stacking strategies to analyse some nonsteroidal anti-inflammatory drugs by micellar electrokinetic capillary chromatography in mineral waters. Journal of Chromatography A, 2006, 1117, 234-245.	3.7	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. Food Research International, 2014, 65, 59-68.	6.2	49

#	Article	IF	Citations
37	Polyphenol rich olive oils improve lipoprotein particle atherogenic ratios and subclasses profile: A randomized, crossover, controlled trial. Molecular Nutrition and Food Research, 2016, 60, 1544-1554.	3.3	47
38	Metabolic pathways of the colonic metabolism of procyanidins (monomers and dimers) and alkaloids. Food Chemistry, 2011, 126, 1127-1137.	8.2	46
39	Distribution of procyanidins and their metabolites in rat plasma and tissues after an acute intake of hazelnut extract. Food and Function, 2011, 2, 562.	4.6	45
40	Impact of Various Factors on Pharmacokinetics of Bioactive Polyphenols: An Overview. Current Drug Metabolism, 2014, 15, 62-76.	1.2	45
41	A new hydroxytyrosol metabolite identified in human plasma: Hydroxytyrosol acetate sulphate. Food Chemistry, 2012, 134, 1132-1136.	8.2	41
42	Rapid methods to determine procyanidins, anthocyanins, theobromine and caffeine in rat tissues by liquid chromatography-tandem mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2011, 879, 1519-1528.	2.3	40
43	Separation and on-column preconcentration of some nonsteroidal anti-inflammatory drugs by microemulsion electrokinetic capillary chromatography using high-speed separations. Electrophoresis, 2005, 26, 970-979.	2.4	39
44	Rapid Determination of Phenolic Compounds and Alkaloids of Carob Flour by Improved Liquid Chromatography Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2009, 57, 7239-7244.	5.2	39
45	Brain uptake of hydroxytyrosol and its main circulating metabolites: Protective potential in neuronal cells. Journal of Functional Foods, 2018, 46, 110-117.	3.4	38
46	Validation of determination of plasma metabolites derived from thyme bioactive compounds by improved liquid chromatography coupled to tandem mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2012, 905, 75-84.	2.3	35
47	Gallic Acid Is an Active Component for the Anticarcinogenic Action of Grape Seed Procyanidins in Pancreatic Cancer Cells. Nutrition and Cancer, 2014, 66, 88-96.	2.0	35
48	Sensitivity enhancement for the analysis of naproxen in tap water by solidâ€phase extraction coupled inâ€line to capillary electrophoresis. Journal of Separation Science, 2008, 31, 872-880.	2.5	33
49	Cardiovascular Benefits of Phenolâ€Enriched Virgin Olive Oils: New Insights from the Virgin Olive Oil and HDL Functionality (VOHF) Study. Molecular Nutrition and Food Research, 2018, 62, e1800456.	3.3	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. Chromatographia, 2006, 63, 149-154.	1.3	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. Analytical and Bioanalytical Chemistry, 2013, 405, 9179-9192.	3.7	29
52	Study of the Catabolism of Thyme Phenols Combining in Vitro Fermentation and Human Intervention. Journal of Agricultural and Food Chemistry, 2014, 62, 10954-10961.	5.2	29
53	Hydroxytyrosol: Emerging Trends in Potential Therapeutic Applications. Current Pharmaceutical Design, 2018, 24, 2157-2179.	1.9	29
54	In vivo distribution and deconjugation of hydroxytyrosol phase II metabolites in red blood cells: A potential new target for hydroxytyrosol. Journal of Functional Foods, 2014, 10, 139-143.	3.4	26

#	Article	IF	Citations
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. Food and Function, 2014, 5, 740.	4.6	25
56	Flavanol metabolites distribute in visceral adipose depots after a long-term intake of grape seed proanthocyanidin extract in rats. British Journal of Nutrition, 2013, 110, 1411-1420.	2.3	24
57	In vivo biotransformation of (poly)phenols and anthocyanins of red-fleshed apple and identification of intake biomarkers. Journal of Functional Foods, 2019, 55, 146-155.	3.4	24
58	Biomarkers of food intake and metabolite differences between plasma and red blood cell matrices; a human metabolomic profile approach. Molecular BioSystems, 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. Food and Function, 2017, 8, 2165-2174.	4.6	22
60	Berry-Enriched Diet in Salt-Sensitive Hypertensive Rats: Metabolic Fate of (Poly)Phenols and the Role of Gut Microbiota. Nutrients, 2019, 11, 2634.	4.1	22
61	Optimisation and validation of analytical methods for the simultaneous extraction of antioxidants: Application to the analysis of tomato sauces. Food Chemistry, 2014, 163, 234-243.	8.2	19
62	Organotypic co-culture system to study plant extract bioactivity on hepatocytes. Food Chemistry, 2010, 122, 775-781.	8.2	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. Journal of Nutritional Biochemistry, 2020, 83, 108418.	4.2	18
64	Validation of Dried Blood Spot Cards to Determine Apple Phenolic Metabolites in Human Blood and Plasma After an Acute Intake of Redâ€Fleshed Apple Snack. Molecular Nutrition and Food Research, 2018, 62, e1800623.	3.3	17
65	Endothelial Cells Deconjugate Resveratrol Metabolites to Free Resveratrol: A Possible Role in Tissue Factor Modulation. Molecular Nutrition and Food Research, 2019, 63, e1800715.	3.3	17
66	Understanding of human metabolic pathways of different sub-classes of phenols from Arbutus unedo fruit after an acute intake. Food and Function, 2016, 7, 1700-1710.	4.6	15
67	Thermal and non-thermal processing of red-fleshed apple: how are (poly)phenol composition and bioavailability affected?. Food and Function, 2020, 11, 10436-10447.	4.6	15
68	Seasonal Variability of the Phytochemical Composition of New Red-Fleshed Apple Varieties Compared with Traditional and New White-Fleshed Varieties. Journal of Agricultural and Food Chemistry, 2018, 66, 10011-10025.	5.2	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. Talanta, 2012, 93, 293-300.	5.5	13
70	Virgin Olive Oil Phenolic Compounds Modulate the HDL Lipidome in Hypercholesterolaemic Subjects: A Lipidomic Analysis of the VOHF Study. Molecular Nutrition and Food Research, 2021, 65, e2001192.	3.3	12
71	Application of dried blood spot cards to determine olive oil phenols (hydroxytyrosol metabolites) in human blood. Talanta, 2016, 159, 189-193.	5.5	11
72	Metabolic Fate and Cardiometabolic Effects of Phenolic Compounds from Redâ€Fleshed Apple in Hypercholesterolemic Rats: A Comparative Study with Common Whiteâ€Fleshed Apple. The AppleCOR Study. Molecular Nutrition and Food Research, 2021, 65, e2001225.	3.3	10

#	Article	IF	Citations
73	Berry fruits modulate kidney dysfunction and urine metabolome in Dahl salt-sensitive rats. Free Radical Biology and Medicine, 2020, 154, 119-131.	2.9	8
74	Bioactive Compounds and Antioxidant Capacity in Pearling Fractions of Hulled, Partially Hull-Less and Hull-Less Food Barley Genotypes. Foods, 2021, 10, 565.	4.3	7
75	Variation in the Methylation of Caffeoylquinic Acids and Urinary Excretion of 3â€²â€methoxycinnamic acidâ€4â€²â€sulfate After Apple Consumption by Volunteers. Molecular Nutrition and Food Research, 2021, 65, e2100471.	3.3	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. Food Chemistry, 2022, 384, 132612.	8.2	4
77	Bioavailability of procyanidin dimers and trimers and matrix food effects in in vitro and in vivo models â€“ CORRIGENDUM. British Journal of Nutrition, 2013, 109, 2308-2308.	2.3	2
78	Application of Dried Blood Spot Cards combined with liquid chromatography-tandem mass spectrometry to determine eight fat-soluble micronutrients in human blood. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2020, 1152, 122247.	2.3	2
79	Postâ€anthesis thermal stress induces differential accumulation of bioactive compounds in fieldâ€grown barley. Journal of the Science of Food and Agriculture, 2021, 101, 6496-6504.	3.5	1
80	CHAPTER 10. Liquid Chromatography Coupled to Tandem Mass Spectrometry to Analyze Imidazole Dipeptides. Food and Nutritional Components in Focus, 2015, , 191-213.	0.1	1
81	Ferulic acid from rice bran enzymatic extract is responsible for antioxidant and anti-inflammatory activities. Atherosclerosis, 2016, 252, e97.	0.8	0
82	Rice bran enzymatic extract, a source of ferulic acid, protects endothelial function and inhibits NADPHox activity. Atherosclerosis, 2017, 263, e76-e77.	0.8	0
83	Pharmacokinetics and disposition of procyanidins metabolites in rats. FASEB Journal, 2011, 25, lb197.	0.5	0