Alba MaciÃ

List of Publications by Year
in descending order

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	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.	4.2	4
2	Bioactive Compounds and Antioxidant Capacity in Pearling Fractions of Hulled, Partially Hull-Less and Hull-Less Food Barley Genotypes. Foods, 2021, 10, 565.	1.9	7
3	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.	1.5	12
4	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.	1.7	1
5	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.	1.5	10
6	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.	1.5	5
7	Thermal and non-thermal processing of red-fleshed apple: how are (poly)phenol composition and bioavailability affected?. Food and Function, 2020, 11, 10436-10447.	2.1	15
8	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.	1.9	18
9	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.	1.2	2
10	Berry fruits modulate kidney dysfunction and urine metabolome in Dahl salt-sensitive rats. Free Radical Biology and Medicine, 2020, 154, 119-131.	1.3	8
11	Berry-Enriched Diet in Salt-Sensitive Hypertensive Rats: Metabolic Fate of (Poly)Phenols and the Role of Gut Microbiota. Nutrients, 2019, 11, 2634.	1.7	22
12	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.	1.6	24
13	Endothelial Cells Deconjugate Resveratrol Metabolites to Free Resveratrol: A Possible Role in Tissue Factor Modulation. Molecular Nutrition and Food Research, 2019, 63, e1800715.	1.5	17
14	Anthocyanin Tissue Bioavailability in Animals: Possible Implications for Human Health. A Systematic Review. Journal of Agricultural and Food Chemistry, 2018, 66, 11531-11543.	2.4	56
15	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.	1.5	17
16	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.	2.4	14
17	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.	1.5	32
18	Brain uptake of hydroxytyrosol and its main circulating metabolites: Protective potential in neuronal cells. Journal of Functional Foods, 2018, 46, 110-117.	1.6	38

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19	Hydroxytyrosol: Emerging Trends in Potential Therapeutic Applications. Current Pharmaceutical Design, 2018, 24, 2157-2179.	0.9	29
20	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.	2.4	54
21	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.	2.4	59
22	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.	2.1	22
23	Rice bran enzymatic extract, a source of ferulic acid, protects endothelial function and inhibits NADPHox activity. Atherosclerosis, 2017, 263, e76-e77.	0.4	0
24	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.	2.4	55
25	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.	1.5	47
26	Ferulic acid from rice bran enzymatic extract is responsible for antioxidant and anti-inflammatory activities. Atherosclerosis, 2016, 252, e97.	0.4	0
27	Application of dried blood spot cards to determine olive oil phenols (hydroxytyrosol metabolites) in human blood. Talanta, 2016, 159, 189-193.	2.9	11
28	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.	1.6	56
29	Stability and metabolism of Arbutus unedo bioactive compounds (phenolics and antioxidants) under in vitro digestion and colonic fermentation. Food Chemistry, 2016, 201, 120-130.	4.2	139
30	Differential absorption and metabolism of hydroxytyrosol and its precursors oleuropein and secoiridoids. Journal of Functional Foods, 2016, 22, 52-63.	1.6	76
31	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.	2.1	15
32	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.	1.5	64
33	Metabolic and Microbial Modulation of the Large Intestine Ecosystem by Non-Absorbed Diet Phenolic Compounds: A Review. Molecules, 2015, 20, 17429-17468.	1.7	174
34	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.	1.6	137
35	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
36	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.	4.2	66

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37	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.	4.2	19
38	Faecal microbial metabolism of olive oil phenolic compounds: In vitro and in vivo approaches. Molecular Nutrition and Food Research, 2014, 58, 1809-1819.	1.5	79
39	Study of the Catabolism of Thyme Phenols Combining in Vitro Fermentation and Human Intervention. Journal of Agricultural and Food Chemistry, 2014, 62, 10954-10961.	2.4	29
40	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.	2.1	25
41	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.	1.6	26
42	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.	0.9	35
43	Impact of Various Factors on Pharmacokinetics of Bioactive Polyphenols: An Overview. Current Drug Metabolism, 2014, 15, 62-76.	0.7	45
44	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.	2.9	49
45	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.	1.9	29
46	Analysis of food polyphenols by ultra high-performance liquid chromatography coupled to mass spectrometry: An overview. Journal of Chromatography A, 2013, 1292, 66-82.	1.8	141
47	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
48	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.	1.8	56
49	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.	1.2	24
50	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.	1.2	2
51	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.	2.9	13
52	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.	2.4	56
53	Impact of olive oil phenolic concentration on human plasmatic phenolic metabolites. Food Chemistry, 2012, 135, 2922-2929.	4.2	69
54	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.	1.2	35

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55	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.	1.5	136
56	Metabolic pathways of the colonic metabolism of flavonoids (flavonols, flavones and flavanones) and phenolic acids. Food Chemistry, 2012, 130, 383-393.	4.2	178
57	A new hydroxytyrosol metabolite identified in human plasma: Hydroxytyrosol acetate sulphate. Food Chemistry, 2012, 134, 1132-1136.	4.2	41
58	Distribution of procyanidins and their metabolites in rat plasma and tissues after an acute intake of hazelnut extract. Food and Function, 2011, 2, 562.	2.1	45
59	Matrix composition effect on the digestibility of carob flour phenols by an in-vitro digestion model. Food Chemistry, 2011, 124, 65-71.	4.2	134
60	Metabolic pathways of the colonic metabolism of procyanidins (monomers and dimers) and alkaloids. Food Chemistry, 2011, 126, 1127-1137.	4.2	46
61	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.	1.2	40
62	Bioavailability of phenols from a phenol-enriched olive oil. British Journal of Nutrition, 2011, 106, 1691-1701.	1.2	86
63	Pharmacokinetics and disposition of procyanidins metabolites in rats. FASEB Journal, 2011, 25, lb197.	0.2	0
64	Rapid analysis of procyanidins and anthocyanins in plasma by microelution SPE and ultraâ€HPLC. Journal of Separation Science, 2010, 33, 2841-2853.	1.3	61
65	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.	1.9	95
66	Organotypic co-culture system to study plant extract bioactivity on hepatocytes. Food Chemistry, 2010, 122, 775-781.	4.2	18
67	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.	4.2	75
68	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.	1.2	239
69	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.	1.2	84
70	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.	1.2	84
71	Methods for Preparing Phenolic Extracts from Olive Cake for Potential Application as Food Antioxidants. Journal of Agricultural and Food Chemistry, 2009, 57, 1463-1472.	2.4	103
72	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.	2.4	39

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73	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.	2.4	159
74	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.	1.3	33
75	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.	1.8	121
76	Obtention and Characterization of Phenolic Extracts from Different Cocoa Sources. Journal of Agricultural and Food Chemistry, 2008, 56, 9621-9627.	2.4	94
77	Capillary electrophoresis for the analysis of non-steroidal anti-inflammatory drugs. TrAC - Trends in Analytical Chemistry, 2007, 26, 133-153.	5.8	62
78	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.	1.8	49
79	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.	0.7	29
80	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.	1.3	39
81	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.	1.3	62
82	Determination of some acidic drugs in surface and sewage treatment plant waters by capillary electrophoresis-electrospray ionization-mass spectrometry. Electrophoresis, 2004, 25, 3441-3449.	1.3	51
83	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.	1.3	71