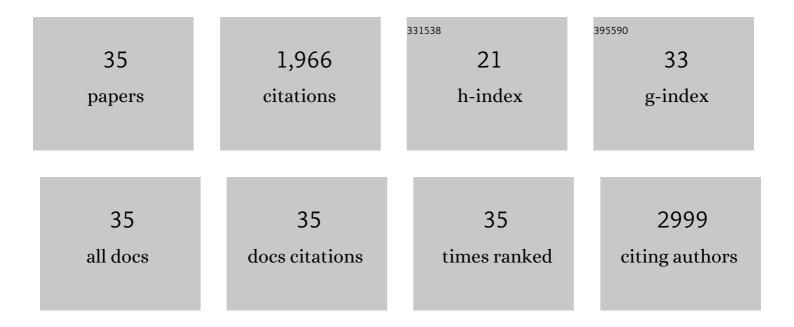
## RocÃ-o Gonzalez-Barrio

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5577452/publications.pdf Version: 2024-02-01



#	Article	lF	CITATIONS
1	Iberian Pig as a Model To Clarify Obscure Points in the Bioavailability and Metabolism of Ellagitannins in Humans. Journal of Agricultural and Food Chemistry, 2007, 55, 10476-10485.	2.4	296
2	Bioavailability of Anthocyanins and Ellagitannins Following Consumption of Raspberries by Healthy Humans and Subjects with an Ileostomy. Journal of Agricultural and Food Chemistry, 2010, 58, 3933-3939.	2.4	225
3	Colonic Catabolism of Ellagitannins, Ellagic Acid, and Raspberry Anthocyanins: In Vivo and In Vitro Studies. Drug Metabolism and Disposition, 2011, 39, 1680-1688.	1.7	165
4	UV and MS Identification of Urolithins and Nasutins, the Bioavailable Metabolites of Ellagitannins and Ellagic Acid in Different Mammals. Journal of Agricultural and Food Chemistry, 2011, 59, 1152-1162.	2.4	128
5	Nutritional Composition and Antioxidant Capacity in Edible Flowers: Characterisation of Phenolic Compounds by HPLC-DAD-ESI/MSn. International Journal of Molecular Sciences, 2015, 16, 805-822.	1.8	116
6	Comparison of Ozone and UV-C Treatments on the Postharvest Stilbenoid Monomer, Dimer, and Trimer Induction in Var. â€~Superior' White Table Grapes. Journal of Agricultural and Food Chemistry, 2006, 54, 4222-4228.	2.4	108
7	Potential of microencapsulation through emulsion-electrospraying to improve the bioaccesibility of β-carotene. Food Hydrocolloids, 2017, 73, 1-12.	5.6	102
8	Phenolic characterisation of red grapes autochthonous to Andalusia. Food Chemistry, 2009, 112, 949-955.	4.2	101
9	Chemical composition of the edible flowers, pansy (Viola wittrockiana) and snapdragon (Antirrhinum) Tj ETQq	1 0.78431 4.2	.4 rgBT /Over
10	Persistence of Anticancer Activity in Berry Extracts after Simulated Gastrointestinal Digestion and Colonic Fermentation. PLoS ONE, 2012, 7, e49740.	1.1	58
11	A Rosemary Extract Rich in Carnosic Acid Selectively Modulates Caecum Microbiota and Inhibits β-Glucosidase Activity, Altering Fiber and Short Chain Fatty Acids Fecal Excretion in Lean and Obese Female Rats. PLoS ONE, 2014, 9, e94687.	1.1	55
12	Raspberry juice consumption, oxidative stress and reduction of atherosclerosis risk factors in hypercholesterolemic golden Syrian hamsters. Food and Function, 2011, 2, 400.	2.1	45
13	Preparation of a resveratrol-enriched grape juice based on ultraviolet C-treated berries. Innovative Food Science and Emerging Technologies, 2009, 10, 374-382.	2.7	44
14	Production of Bioavailable Flavonoid Glucosides in Fruit Juices and Green Tea by Use of Fungal α-l-Rhamnosidases. Journal of Agricultural and Food Chemistry, 2004, 52, 6136-6142.	2.4	43
15	The effect of tomato juice supplementation on biomarkers and gene expression related to lipid metabolism in rats with induced hepatic steatosis. European Journal of Nutrition, 2015, 54, 933-944.	1.8	41
16	Etiology of UV-C-Induced Browning in Var. Superior White Table Grapes. Journal of Agricultural and Food Chemistry, 2005, 53, 5990-5996.	2.4	40
17	Tracking (Poly)phenol Components from Raspberries in Ileal Fluid. Journal of Agricultural and Food Chemistry, 2014, 62, 7631-7641.	2.4	39
18	Metabolism of Oak Leaf Ellagitannins and Urolithin Production in Beef Cattle. Journal of Agricultural and Food Chemistry, 2012, 60, 3068-3077.	2.4	28

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19	A study of the prebiotic-like effects of tomato juice consumption in rats with diet-induced non-alcoholic fatty liver disease (NAFLD). Food and Function, 2017, 8, 3542-3552.	2.1	25
20	Spinach consumption ameliorates the gut microbiota and dislipaemia in rats with diet-induced non-alcoholic fatty liver disease (NAFLD). Food and Function, 2019, 10, 2148-2160.	2.1	23
21	Raspberry dietary fibre: Chemical properties, functional evaluation and prebiotic in vitro effect. LWT - Food Science and Technology, 2020, 134, 110140.	2.5	23
22	Effect of tomato juice consumption on the plasmatic lipid profile, hepatic HMGCR activity, and fecal short chain fatty acid content of rats. Food and Function, 2016, 7, 4460-4467.	2.1	22
23	Tomato Juice Supplementation Influences the Gene Expression Related to Steatosis in Rats. Nutrients, 2018, 10, 1215.	1.7	18
24	Ultraviolet-C and Induced Stilbenes Control Ochratoxigenic Aspergillus in Grapes. Journal of Agricultural and Food Chemistry, 2008, 56, 9990-9996.	2.4	16
25	Ameliorative Effect of Spinach on Non-Alcoholic Fatty Liver Disease Induced in Rats by a High-Fat Diet. International Journal of Molecular Sciences, 2019, 20, 1662.	1.8	16
26	Iron deficiency enhances bioactive phenolics in lemon juice. Journal of the Science of Food and Agriculture, 2011, 91, n/a-n/a.	1.7	15
27	Improvement of the Flavanol Profile and the Antioxidant Capacity of Chocolate Using a Phenolic Rich Cocoa Powder. Foods, 2020, 9, 189.	1.9	14
28	Seasonal Variation of Health-Promoting Bioactives in Broccoli and Methyl-Jasmonate Pre-Harvest Treatments to Enhance Their Contents. Foods, 2020, 9, 1371.	1.9	12
29	Post-Harvest Use of Ultraviolet Light (UV) and Light Emitting Diode (LED) to Enhance Bioactive Compounds in Refrigerated Tomatoes. Molecules, 2021, 26, 1847.	1.7	12
30	Tomato Juice Consumption Modifies the Urinary Peptide Profile in Sprague-Dawley Rats with Induced Hepatic Steatosis. International Journal of Molecular Sciences, 2016, 17, 1789.	1.8	9
31	Bioavailability, Metabolism, and Bioactivity of Food Ellagic Acid and Related Polyphenols. , 0, , 263-277.		8
32	Timing of chocolate intake affects hunger, substrate oxidation, and microbiota: A randomized controlled trial. FASEB Journal, 2021, 35, e21649.	0.2	8
33	Influence of Raspberry and Its Dietary Fractions on the In vitro Activity of the Colonic Microbiota from Normal and Overweight Subjects. Plant Foods for Human Nutrition, 2021, 76, 494-500.	1.4	7
34	A Systematic Review of the Cardiometabolic Benefits of Plant Products Containing Mixed Phenolics and Polyphenols in Postmenopausal Women: Insufficient Evidence for Recommendations to This Specific Population. Nutrients, 2021, 13, 4276.	1.7	7
35	Tomato. , 2020, , 255-271.		3