

# MarÃ-a Victoria Selma

## List of Publications by Year in descending order

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Version: 2024-02-01

78  
papers

8,210  
citations

53660

45  
h-index

74018

75  
g-index

80  
all docs

80  
docs citations

80  
times ranked

7968  
citing authors

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 1  | Interaction between Phenolics and Gut Microbiota: Role in Human Health. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6485-6501.   | 2.4 | 1,029     |
| 2  | Fresh-cut product sanitation and wash water disinfection: Problems and solutions. <i>International Journal of Food Microbiology</i> , 2009, 134, 37-45.  | 2.1 | 649       |
| 3  | Anti-inflammatory properties of a pomegranate extract and its metabolite urolithin-A in a colitis rat model and the effect of colon inflammation on phenolic metabolism. <i>Journal of Nutritional Biochemistry</i> , 2010, 21, 717-725.   | 1.9 | 393       |
| 4  | Urolithins, the rescue of "old" metabolites to understand a "new" concept: Metabotypes as a nexus among phenolic metabolism, microbiota dysbiosis, and host health status. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1500901.   | 1.5 | 319       |
| 5  | Ellagic Acid Metabolism by Human Gut Microbiota: Consistent Observation of Three Urolithin Phenotypes in Intervention Trials, Independent of Food Source, Age, and Health Status. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 6535-6538.                                       | 2.4 | 299       |
| 6  | Effect of a Low Dose of Dietary Resveratrol on Colon Microbiota, Inflammation and Tissue Damage in a DSS-Induced Colitis Rat Model. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2211-2220.   | 2.4 | 294       |
| 7  | Interactions of gut microbiota with dietary polyphenols and consequences to human health. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , 2016, 19, 471-476.   | 1.3 | 278       |
| 8  | Pre- and Postharvest Preventive Measures and Intervention Strategies to Control Microbial Food Safety Hazards of Fresh Leafy Vegetables. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 453-468.  | 5.4 | 226       |
| 9  | Ozonated Water Extends the Shelf Life of Fresh-Cut Lettuce. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5654-5663.   | 2.4 | 217       |
| 10 | Description of urolithin production capacity from ellagic acid of two human intestinal <i>Gordonibacter</i> species. <i>Food and Function</i> , 2014, 5, 1779-1784.  | 2.1 | 209       |
| 11 | Where to Look into the Puzzle of Polyphenols and Health? The Postbiotics and Gut Microbiota Associated with Human Metabotypes. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e1900952.  | 1.5 | 170       |
| 12 | Clustering according to urolithin metabotype explains the interindividual variability in the improvement of cardiovascular risk biomarkers in overweight/obese individuals consuming pomegranate: A randomized clinical trial. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600830. | 1.5 | 165       |
| 13 | Role of commercial sanitizers and washing systems on epiphytic microorganisms and sensory quality of fresh-cut escarole and lettuce. <i>Postharvest Biology and Technology</i> , 2008, 49, 155-163.  | 2.9 | 162       |
| 14 | Prevention of <i>Escherichia coli</i> cross-contamination by different commercial sanitizers during washing of fresh-cut lettuce. <i>International Journal of Food Microbiology</i> , 2009, 133, 167-171.  | 2.1 | 161       |
| 15 | Disinfection potential of ozone, ultraviolet-C and their combination in wash water for the fresh-cut vegetable industry. <i>Food Microbiology</i> , 2008, 25, 809-814.   | 2.1 | 141       |
| 16 | Time Course Production of Urolithins from Ellagic Acid by Human Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 8797-8806.   | 2.4 | 141       |
| 17 | Isolation of Human Intestinal Bacteria Capable of Producing the Bioactive Metabolite Isourolithin A from Ellagic Acid. <i>Frontiers in Microbiology</i> , 2017, 8, 1521.   | 1.5 | 141       |
| 18 | Effect of different sanitizers on microbial and sensory quality of fresh-cut potato strips stored under modified atmosphere or vacuum packaging. <i>Postharvest Biology and Technology</i> , 2005, 37, 37-46.  | 2.9 | 136       |

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|----|---|-----|-----------|
| 19 | Growth and bacteriocin production by lactic acid bacteria in vegetable broth and their effectiveness at reducing <i>Listeria monocytogenes</i> in vitro and in fresh-cut lettuce. <i>Food Microbiology</i> , 2007, 24, 759-766.   | 2.1 | 134       |
| 20 | Suitability of aqueous chlorine dioxide versus sodium hypochlorite as an effective sanitizer for preserving quality of fresh-cut lettuce while avoiding by-product formation. <i>Postharvest Biology and Technology</i> , 2010, 55, 53-60.  | 2.9 | 132       |
| 21 | Cross-contamination of fresh-cut lettuce after a short-term exposure during pre-washing cannot be controlled after subsequent washing with chlorine dioxide or sodium hypochlorite. <i>Food Microbiology</i> , 2010, 27, 199-204.   | 2.1 | 131       |
| 22 | <i>Gordonibacter urolithinifaciens</i> sp. nov., a urolithin-producing bacterium isolated from the human gut. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2014, 64, 2346-2352.   | 0.8 | 120       |
| 23 | The gut microbiota urolithin metabolites revisited: the human metabolism of ellagic acid is mainly determined by aging. <i>Food and Function</i> , 2018, 9, 4100-4106.  | 2.1 | 119       |
| 24 | Effect of gaseous ozone and hot water on microbial and sensory quality of cantaloupe and potential transference of <i>Escherichia coli</i> O157:H7 during cutting. <i>Food Microbiology</i> , 2008, 25, 162-168.  | 2.1 | 114       |
| 25 | The gut microbiota metabolism of pomegranate or walnut ellagitannins yields two urolithin-metabolites that correlate with cardiometabolic risk biomarkers: Comparison between normoweight, overweight-obesity and metabolic syndrome. <i>Clinical Nutrition</i> , 2018, 37, 897-905.    | 2.3 | 111       |
| 26 | Elimination by ozone of <i>Shigella sonnei</i> in shredded lettuce and water. <i>Food Microbiology</i> , 2007, 24, 492-499.   | 2.1 | 108       |
| 27 | Reduction by gaseous ozone of <i>Salmonella</i> and microbial flora associated with fresh-cut cantaloupe. <i>Food Microbiology</i> , 2008, 25, 558-565.   | 2.1 | 103       |
| 28 | The Endotoxemia Marker Lipopolysaccharide-Binding Protein is Reduced in Overweight/Obese Subjects Consuming Pomegranate Extract by Modulating the Gut Microbiota: A Randomized Clinical Trial. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800160.                       | 1.5 | 97        |
| 29 | Deciphering the Human Gut Microbiome of Urolithin Metabolites: Association with Enterotypes and Potential Cardiometabolic Health Implications. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1800958.   | 1.5 | 97        |
| 30 | Baby-leaf and multi-leaf of green and red lettuces are suitable raw materials for the fresh-cut industry. <i>Postharvest Biology and Technology</i> , 2012, 63, 1-10.   | 2.9 | 95        |
| 31 | The human gut microbial ecology associated with overweight and obesity determines ellagic acid metabolism. <i>Food and Function</i> , 2016, 7, 1769-1774.   | 2.1 | 91        |
| 32 | Gastrointestinal Simulation Model TWIN-SHIME Shows Differences between Human Urolithin-Metabolites in Gut Microbiota Composition, Pomegranate Polyphenol Metabolism, and Transport along the Intestinal Tract. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5480-5493. | 2.4 | 90        |
| 33 | Dietary phenolics against colorectal cancer: From promising preclinical results to poor translation into clinical trials: Pitfalls and future needs. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 1274-1291.  | 1.5 | 89        |
| 34 | Electrochemical disinfection: An efficient treatment to inactivate <i>Escherichia coli</i> O157:H7 in process wash water containing organic matter. <i>Food Microbiology</i> , 2012, 30, 146-156.   | 2.1 | 85        |
| 35 | <i>Ellagibacter isourolithinifaciens</i> gen. nov., sp. nov., a new member of the family Eggerthellaceae, isolated from human gut. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2018, 68, 1707-1712.  | 0.8 | 85        |
| 36 | Real-time PCR based procedures for detection and quantification of <i>Aspergillus carbonarius</i> in wine grapes. <i>International Journal of Food Microbiology</i> , 2008, 122, 126-134.   | 2.1 | 83        |

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|----|---|-----|-----------|
| 37 | Application of propidium monoazide-qPCR to evaluate the ultrasonic inactivation of Escherichia coli O157:H7 in fresh-cut vegetable wash water. <i>Food Microbiology</i> , 2012, 30, 316-320.  | 2.1 | 78        |
| 38 | Sensory quality, bioactive constituents and microbiological quality of green and red fresh-cut lettuces ( <i>Lactuca sativa</i> L.) are influenced by soil and soilless agricultural production systems. <i>Postharvest Biology and Technology</i> , 2012, 63, 16-24.   | 2.9 | 77        |
| 39 | Interindividual variability in the human metabolism of ellagic acid: Contribution of <i>Gordonibacter</i> to urolithin production. <i>Journal of Functional Foods</i> , 2015, 17, 785-791.  | 1.6 | 77        |
| 40 | Preventive Oral Treatment with Resveratrol Pro-prodrugs Drastically Reduce Colon Inflammation in Rodents. <i>Journal of Medicinal Chemistry</i> , 2010, 53, 7365-7376.  | 2.9 | 69        |
| 41 | Main drivers of (poly)phenol effects on human health: metabolite production and/or gut microbiota-associated metabolites?. <i>Food and Function</i> , 2021, 12, 10324-10355.  | 2.1 | 58        |
| 42 | A Rosemary Extract Rich in Carnosic Acid Selectively Modulates Caecum Microbiota and Inhibits $\beta$ -Glucosidase Activity, Altering Fiber and Short Chain Fatty Acids Fecal Excretion in Lean and Obese Female Rats. <i>PLoS ONE</i> , 2014, 9, e94687.   | 1.1 | 55        |
| 43 | Control of <i>Lactobacillus plantarum</i> and <i>Escherichia coli</i> by pulsed electric fields in MRS Broth, Nutrient Broth and orange carrot juice. <i>Food Microbiology</i> , 2004, 21, 519-525.   | 2.1 | 48        |
| 44 | Polyphenols Gut Microbiota Metabolites: Bioactives or Biomarkers?. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3593-3594.   | 2.4 | 48        |
| 45 | Identification of Novel Urolithin Metabolites in Human Feces and Urine after the Intake of a Pomegranate Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 11099-11107.  | 2.4 | 48        |
| 46 | Urolithin Metatypes Can Determine the Modulation of Gut Microbiota in Healthy Individuals by Tracking Walnuts Consumption over Three Days. <i>Nutrients</i> , 2019, 11, 2483.   | 1.7 | 46        |
| 47 | Impact of Organic Soil Amendments on Phytochemicals and Microbial Quality of Rocket Leaves ( <i>Eruca</i> ) Tj ETQq1 1 0,784314 rgBT /Over  | 2.4 | 48        |
| 48 | Modelling growth of <i>Escherichia coli</i> O157:H7 in fresh-cut lettuce submitted to commercial process conditions: Chlorine washing and modified atmosphere packaging. <i>Food Microbiology</i> , 2013, 33, 131-138.  | 2.1 | 38        |
| 49 | Operating conditions for the electrolytic disinfection of process wash water from the fresh-cut industry contaminated with <i>E. coli</i> o157:H7. <i>Food Control</i> , 2013, 29, 42-48.   | 2.8 | 38        |
| 50 | Control of <i>Enterobacter aerogenes</i> by high-intensity, pulsed electric fields in horchata, a Spanish low-acid vegetable beverage. <i>Food Microbiology</i> , 2003, 20, 105-110.  | 2.1 | 37        |
| 51 | Consumption of pomegranate decreases plasma lipopolysaccharide-binding protein levels, a marker of metabolic endotoxemia, in patients with newly diagnosed colorectal cancer: a randomized controlled clinical trial. <i>Food and Function</i> , 2018, 9, 2617-2622.  | 2.1 | 32        |
| 52 | Resveratrol and Some Glucosyl, Glucosylacyl, and Glucuronide Derivatives Reduce <i>Escherichia coli</i> O157:H7, <i>Salmonella Typhimurium</i> , and <i>Listeria monocytogenes</i> Scott A Adhesion to Colonic Epithelial Cell Lines. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7367-7374.          | 2.4 | 30        |
| 53 | The Human Metabolism of Nuts Proanthocyanidins does not Reveal Urinary Metabolites Consistent with Distinctive Gut Microbiota Metatypes. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1800819.   | 1.5 | 29        |
| 54 | Comparative efficacy of <i>Zataria multiflora</i> Boiss., <i>Origanum compactum</i> and <i>Eugenia caryophyllus</i> essential oils against <i>E. coli</i> O157:H7, feline calicivirus and endogenous microbiota in commercial baby-leaf salads. <i>International Journal of Food Microbiology</i> , 2013, 166, 249-255. | 2.1 | 27        |

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|----|--|-----|-----------|
| 55 | Microbial Quality and Bioactive Constituents of Sweet Peppers from Sustainable Production Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 11334-11341.  | 2.4 | 24        |
| 56 | Virucidal effect of high power ultrasound combined with a chemical sanitizer containing peroxyacetic acid for water reconditioning in the fresh-cut industry. <i>Food Control</i> , 2015, 52, 126-131.   | 2.8 | 24        |
| 57 | Potential microbial risk factors related to soil amendments and irrigation water of potato crops. <i>Journal of Applied Microbiology</i> , 2007, 103, 2542-2549.   | 1.4 | 22        |
| 58 | Pharmacological Therapy Determines the Gut Microbiota Modulation by a Pomegranate Extract Nutraceutical in Metabolic Syndrome: A Randomized Clinical Trial. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2001048.   | 1.5 | 22        |
| 59 | Genetic Polymorphisms, Mediterranean Diet and Microbiota-Associated Urolithin Metabotypes can Predict Obesity in Childhood-Adolescence. <i>Scientific Reports</i> , 2020, 10, 7850.  | 1.6 | 22        |
| 60 | Influence of nutrient solutions in an open-field soilless system on the quality characteristics and shelf life of fresh-cut red and green lettuces ( <i>Lactuca sativa</i> L.) in different seasons. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 415-421.                  | 1.7 | 21        |
| 61 | Urolithin Metabotypes can Anticipate the Different Restoration of the Gut Microbiota and Anthropometric Profiles during the First Year Postpartum. <i>Nutrients</i> , 2019, 11, 2079.  | 1.7 | 20        |
| 62 | Water reconditioning by high power ultrasound combined with residual chemical sanitizers to inactivate foodborne pathogens associated with fresh-cut products. <i>Food Control</i> , 2015, 53, 29-34.  | 2.8 | 19        |
| 63 | There is No Distinctive Gut Microbiota Signature in the Metabolic Syndrome: Contribution of Cardiovascular Disease Risk Factors and Associated Medication. <i>Microorganisms</i> , 2020, 8, 416.   | 1.6 | 18        |
| 64 | EFFICACY OF PULSED ELECTRIC FIELDS FOR LISTERIA MONOCYTOGENES INACTIVATION AND CONTROL IN HORCHATA. <i>Journal of Food Safety</i> , 2006, 26, 137-149.   | 1.1 | 17        |
| 65 | Disinfection Capacity of High-Power Ultrasound Against <i>E. coli</i> O157:H7 in Process Water of the Fresh-Cut Industry. <i>Food and Bioprocess Technology</i> , 2014, 7, 3390-3397.  | 2.6 | 17        |
| 66 | Ultraviolet-C and Induced Stilbenes Control Ochratoxigenic <i>Aspergillus</i> in Grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9990-9996.  | 2.4 | 16        |
| 67 | Simultaneous detection of the main black aspergilli responsible for ochratoxin A (OTA) contamination in grapes by multiplex real-time polymerase chain reaction. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2009, 26, 180-188. | 1.1 | 16        |
| 68 | Urolithins: potential biomarkers of gut dysbiosis and disease stage in Parkinson's patients. <i>Food and Function</i> , 2022, 13, 6306-6316.   | 2.1 | 15        |
| 69 | Urolithins in Human Breast Milk after Walnut Intake and Kinetics of <i>Gordonibacter</i> Colonization in Newly Born: The Role of Mothers' Urolithin Metabotypes. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12606-12616.  | 2.4 | 14        |
| 70 | 4-Hydroxydibenzyl: a novel metabolite from the human gut microbiota after consuming resveratrol. <i>Food and Function</i> , 2022, 13, 7487-7493.   | 2.1 | 10        |
| 71 | Overview of Hazards in Fresh-Cut Produce Production: Control and Management of Food Safety Hazards. , 2005, , 155-219.   |     | 6         |
| 72 | Optimisation of production and storage stability of the starter bacteria <i>Streptococcus thermophilus</i> and <i>Lactobacillus plantarum</i> . <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 765-772.   | 1.7 | 5         |

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|----|--|-----|-----------|
| 73 | Complete Genome Sequence of the New Urolithin-Producing Bacterium <i>Gordonibacter urolithinifaciens</i> DSM 27213 T. <i>Genome Announcements</i> , 2017, 5, .   | 0.8 | 5         |
| 74 | Electrochemical disinfection of process wash water for the fresh-cut industry. <i>Acta Horticulturae</i> , 2018, , 371-378.  | 0.1 | 3         |
| 75 | An Integrative Approach to Characterize the Early Phases of Dimethylhydrazine-Induced Colorectal Carcinogenesis in the Rat. <i>Biomedicines</i> , 2022, 10, 409.   | 1.4 | 3         |
| 76 | Multiplex Detection of <i>Aspergillus</i> Species. <i>Methods in Molecular Biology</i> , 2017, 1542, 261-268.  | 0.4 | 2         |
| 77 | Corrigendum to "Modelling growth of <i>Escherichia coli</i> O157:H7 in fresh-cut lettuce submitted to commercial process conditions: Chlorine washing and modified atmosphere packaging" [YFMIC 33 (2013) 131-138]. <i>Food Microbiology</i> , 2014, 41, 96. | 2.1 | 0         |
| 78 | Impact of climate change and global trends on the microbial quality of leafy greens. <i>Acta Horticulturae</i> , 2018, , 51-56.  | 0.1 | 0         |