MarÃ-a Victoria Selma

List of Publications by Year
in descending order

78	8,210	53660 45	74018 75
papers	citations	h-index	g-index

80	80	80	7968
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	An Integrative Approach to Characterize the Early Phases of Dimethylhydrazine-Induced Colorectal Carcinogenesis in the Rat. Biomedicines, 2022, 10, 409.	1.4	3
2	Urolithins: potential biomarkers of gut dysbiosis and disease stage in Parkinson's patients. Food and Function, 2022, 13, 6306-6316.	2.1	15
3	4-Hydroxydibenzyl: a novel metabolite from the human gut microbiota after consuming resveratrol. Food and Function, 2022, 13, 7487-7493.	2.1	10
4	Main drivers of (poly)phenol effects on human health: metabolite production and/or gut microbiota-associated metabotypes?. Food and Function, 2021, 12, 10324-10355.	2.1	58
5	Pharmacological Therapy Determines the Gut Microbiota Modulation by a Pomegranate Extract Nutraceutical in Metabolic Syndrome: A Randomized Clinical Trial. Molecular Nutrition and Food Research, 2021, 65, e2001048.	1.5	22
6	Urolithins in Human Breast Milk after Walnut Intake and Kinetics of Gordonibacter Colonization in Newly Born: The Role of Mothersâ€™ Urolithin Metabotypes. Journal of Agricultural and Food Chemistry, 2020, 68, 12606-12616.	2.4	14
7	There is No Distinctive Gut Microbiota Signature in the Metabolic Syndrome: Contribution of Cardiovascular Disease Risk Factors and Associated Medication. Microorganisms, 2020, 8, 416.	1.6	18
8	Where to Look into the Puzzle of Polyphenols and Health? The Postbiotics and Gut Microbiota Associated with Human Metabotypes. Molecular Nutrition and Food Research, 2020, 64, e1900952.	1.5	170
9	Genetic Polymorphisms, Mediterranean Diet and Microbiota-Associated Urolithin Metabotypes can Predict Obesity in Childhood-Adolescence. Scientific Reports, 2020, 10, 7850.	1.6	22
10	Urolithin Metabotypes Can Determine the Modulation of Gut Microbiota in Healthy Individuals by Tracking Walnuts Consumption over Three Days. Nutrients, 2019, 11, 2483.	1.7	46
11	Urolithin Metabotypes can Anticipate the Different Restoration of the Gut Microbiota and Anthropometric Profiles during the First Year Postpartum. Nutrients, 2019, 11, 2079.	1.7	20
12	Identification of Novel Urolithin Metabolites in Human Feces and Urine after the Intake of a Pomegranate Extract. Journal of Agricultural and Food Chemistry, 2019, 67, 11099-11107.	2.4	48
13	The Human Metabolism of Nuts Proanthocyanidins does not Reveal Urinary Metabolites Consistent with Distinctive Gut Microbiota Metabotypes. Molecular Nutrition and Food Research, 2019, 63, e1800819.	1.5	29
14	Deciphering the Human Gut Microbiome of Urolithin Metabotypes: Association with Enterotypes and Potential Cardiometabolic Health Implications. Molecular Nutrition and Food Research, 2019, 63, e1800958.	1.5	97
15	The Endotoxemia Marker Lipopolysaccharideâ€Binding Protein is Reduced in Overweightâ€Obese Subjects Consuming Pomegranate Extract by Modulating the Gut Microbiota: A Randomized Clinical Trial. Molecular Nutrition and Food Research, 2018, 62, e1800160.	1.5	97
16	Polyphenolsâ€™ Gut Microbiota Metabolites: Bioactives or Biomarkers?. Journal of Agricultural and Food Chemistry, 2018, 66, 3593-3594.	2.4	48
17	The gut microbiota metabolism of pomegranate or walnut ellagitannins yields two urolithin-metabotypes that correlate with cardiometabolic risk biomarkers: Comparison between normoweight, overweight-obesity and metabolic syndrome. Clinical Nutrition, 2018, 37, 897-905.	2.3	111
18	Impact of climate change and global trends on the microbial quality of leafy greens. Acta Horticulturae, 2018, , 51-56.	0.1	0

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19	Electrochemical disinfection of process wash water for the fresh-cut industry. Acta Horticulturae, 2018, , 371-378.	0.1	3
20	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. Food and Function, 2018, 9, 2617-2622.	2.1	32
21	The gut microbiota urolithin metabotypes revisited: the human metabolism of ellagic acid is mainly determined by aging. Food and Function, 2018, 9, 4100-4106.	2.1	119
22	Ellagibacter isourolithinifaciens gen. nov., sp. nov., a new member of the family Eggerthellaceae, isolated from human gut. International Journal of Systematic and Evolutionary Microbiology, 2018, 68, 1707-1712.	0.8	85
23	Urolithins, the rescue of â€œoldâ€•metabolites to understand a â€œnewâ€•concept: Metabotypes as a nexus among phenolic metabolism, microbiota dysbiosis, and host health status. Molecular Nutrition and Food Research, 2017, 61, 1500901.	1.5	319
24	Gastrointestinal Simulation Model TWIN-SHIME Shows Differences between Human Urolithin-Metabotypes in Gut Microbiota Composition, Pomegranate Polyphenol Metabolism, and Transport along the Intestinal Tract. Journal of Agricultural and Food Chemistry, 2017, 65, 5480-5493.	2.4	90
25	Multiplex Detection of Aspergillus Species. Methods in Molecular Biology, 2017, 1542, 261-268.	0.4	2
26	Clustering according to urolithin metabotype explains the interindividual variability in the improvement of cardiovascular risk biomarkers in overweightâ€obese individuals consuming pomegranate: A randomized clinical trial. Molecular Nutrition and Food Research, 2017, 61, 1600830.	1.5	165
27	Complete Genome Sequence of the New Urolithin-Producing Bacterium Gordonibacter urolithinfaciens DSM 27213 T. Genome Announcements, 2017, 5, .	0.8	5
28	Isolation of Human Intestinal Bacteria Capable of Producing the Bioactive Metabolite Isourolithin A from Ellagic Acid. Frontiers in Microbiology, 2017, 8, 1521.	1.5	141
29	Interactions of gut microbiota with dietary polyphenols and consequences to human health. Current Opinion in Clinical Nutrition and Metabolic Care, 2016, 19, 471-476.	1.3	278
30	The human gut microbial ecology associated with overweight and obesity determines ellagic acid metabolism. Food and Function, 2016, 7, 1769-1774.	2.1	91
31	Water reconditioning by high power ultrasound combined with residual chemical sanitizers to inactivate foodborne pathogens associated with fresh-cut products. Food Control, 2015, 53, 29-34.	2.8	19
32	Virucidal effect of high power ultrasound combined with a chemical sanitizer containing peroxyacetic acid for water reconditioning in the fresh-cut industry. Food Control, 2015, 52, 126-131.	2.8	24
33	Interindividual variability in the human metabolism of ellagic acid: Contribution of Gordonibacter to urolithin production. Journal of Functional Foods, 2015, 17, 785-791.	1.6	77
34	Dietary phenolics against colorectal cancerâ€"From promising preclinical results to poor translation into clinical trials: Pitfalls and future needs. Molecular Nutrition and Food Research, 2015, 59, 1274-1291.	1.5	89
35	Pre- and Postharvest Preventive Measures and Intervention Strategies to Control Microbial Food Safety Hazards of Fresh Leafy Vegetables. Critical Reviews in Food Science and Nutrition, 2015, 55, 453-468.	5.4	226
36	A Rosemary Extract Rich in Carnosic Acid Selectively Modulates Caecum Microbiota and Inhibits Î²-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

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37	Corrigendum to â€œModelling growth of Escherichia coli O157:H7 in fresh-cut lettuce submitted to commercial process conditions: Chlorine washing and modified atmosphere packagingâ€•[YFMIC 33 (2013) 131â€“138]. Food Microbiology, 2014, 41, 96.	2.1	0
38	Description of urolithin production capacity from ellagic acid of two human intestinal Gordonibacter species. Food and Function, 2014, 5, 1779-1784.	2.1	209
39	Gordonibacter urolithinfaciens sp. nov., a urolithin-producing bacterium isolated from the human gut. International Journal of Systematic and Evolutionary Microbiology, 2014, 64, 2346-2352.	0.8	120
40	Ellagic Acid Metabolism by Human Gut Microbiota: Consistent Observation of Three Urolithin Phenotypes in Intervention Trials, Independent of Food Source, Age, and Health Status. Journal of Agricultural and Food Chemistry, 2014, 62, 6535-6538.	2.4	299
41	Disinfection Capacity of High-Power Ultrasound Against E. coli O157:H7 in Process Water of the Fresh-Cut Industry. Food and Bioprocess Technology, 2014, 7, 3390-3397.	2.6	17
42	Influence of nutrient solutions in an openâ€field soilless system on the quality characteristics and shelf life of freshâ€cut red and green lettuces (Lactuca sativa L.) in different seasons. Journal of the Science of Food and Agriculture, 2013, 93, 415-421.	1.7	21
43	Comparative efficacy of Zataria multiflora Boiss., Origanum compactum and Eugenia caryophyllus essential oils against E. coli O157:H7, feline calicivirus and endogenous microbiota in commercial baby-leaf salads. International Journal of Food Microbiology, 2013, 166, 249-255.	2.1	27
44	Time Course Production of Urolithins from Ellagic Acid by Human Gut Microbiota. Journal of Agricultural and Food Chemistry, 2013, 61, 8797-8806.	2.4	141
45	Modelling growth of Escherichia coli O157:H7 in fresh-cut lettuce submitted to commercial process conditions: Chlorine washing and modified atmosphere packaging. Food Microbiology, 2013, 33, 131-138.	2.1	38
46	Operating conditions for the electrolytic disinfection of process wash water from the fresh-cut industry contaminated with E. coli o157:H7. Food Control, 2013, 29, 42-48.	2.8	38
47	Resveratrol and Some Glucosyl, Glucosylacyl, and Glucuronide Derivatives Reduce Escherichia coli O157:H7, Salmonella Typhimurium, and Listeria monocytogenes Scott A Adhesion to Colonic Epithelial Cell Lines. Journal of Agricultural and Food Chemistry, 2012, 60, 7367-7374.	2.4	30
48	Electrochemical disinfection: An efficient treatment to inactivate Escherichia coli O157:H7 in process wash water containing organic matter. Food Microbiology, 2012, 30, 146-156.	2.1	85
49	Application of propidium monoazide-qPCR to evaluate the ultrasonic inactivation of Escherichia coli O157:H7 in fresh-cut vegetable wash water. Food Microbiology, 2012, 30, 316-320.	2.1	78
50	Baby-leaf and multi-leaf of green and red lettuces are suitable raw materials for the fresh-cut industry. Postharvest Biology and Technology, 2012, 63, 1-10.	2.9	95
51	Sensory quality, bioactive constituents and microbiological quality of green and red fresh-cut lettuces (Lactuca sativa L.) are influenced by soil and soilless agricultural production systems. Postharvest Biology and Technology, 2012, 63, 16-24.	2.9	77
52	Preventive Oral Treatment with Resveratrol Pro-prodrugs Drastically Reduce Colon Inflammation in Rodents. Journal of Medicinal Chemistry, 2010, 53, 7365-7376.	2.9	69
53	Suitability of aqueous chlorine dioxide versus sodium hypochlorite as an effective sanitizer for preserving quality of fresh-cut lettuce while avoiding by-product formation. Postharvest Biology and Technology, 2010, 55, 53-60.	2.9	132
54	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. Food Microbiology, 2010, 27, 199-204.	2.1	131

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55	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 metabolismâ˜†. Journal of Nutritional Biochemistry, 2010, 21, 717-725.	1.9	393
56	Impact of Organic Soil Amendments on Phytochemicals and Microbial Quality of Rocket Leaves (Eruca) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.4	40
57	Simultaneous detection of the main black aspergilli responsible for ochratoxin A (OTA) contamination in grapes by multiplex real-time polymerase chain reaction. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2009, 26, 180-188.	1.1	16
58	Prevention of Escherichia coli cross-contamination by different commercial sanitizers during washing of fresh-cut lettuce. International Journal of Food Microbiology, 2009, 133, 167-171.	2.1	161
59	Fresh-cut product sanitation and wash water disinfection: Problems and solutions. International Journal of Food Microbiology, 2009, 134, 37-45.	2.1	649
60	Effect of a Low Dose of Dietary Resveratrol on Colon Microbiota, Inflammation and Tissue Damage in a DSS-Induced Colitis Rat Model. Journal of Agricultural and Food Chemistry, 2009, 57, 2211-2220.	2.4	294
61	Interaction between Phenolics and Gut Microbiota: Role in Human Health. Journal of Agricultural and Food Chemistry, 2009, 57, 6485-6501.	2.4	1,029
62	Effect of gaseous ozone and hot water on microbial and sensory quality of cantaloupe and potential transference of Escherichia coli O157:H7 during cutting. Food Microbiology, 2008, 25, 162-168.	2.1	114
63	Reduction by gaseous ozone of Salmonella and microbial flora associated with fresh-cut cantaloupe. Food Microbiology, 2008, 25, 558-565.	2.1	103
64	Disinfection potential of ozone, ultraviolet-C and their combination in wash water for the fresh-cut vegetable industry. Food Microbiology, 2008, 25, 809-814.	2.1	141
65	Real-time PCR based procedures for detection and quantification of Aspergillus carbonarius in wine grapes. International Journal of Food Microbiology, 2008, 122, 126-134.	2.1	83
66	Role of commercial sanitizers and washing systems on epiphytic microorganisms and sensory quality of fresh-cut escarole and lettuce. Postharvest Biology and Technology, 2008, 49, 155-163.	2.9	162
67	Ultraviolet-C and Induced Stilbenes Control Ochratoxigenic Aspergillus in Grapes. Journal of Agricultural and Food Chemistry, 2008, 56, 9990-9996.	2.4	16
68	Microbial Quality and Bioactive Constituents of Sweet Peppers from Sustainable Production Systems. Journal of Agricultural and Food Chemistry, 2008, 56, 11334-11341.	2.4	24
69	Optimisation of production and storage stability of the starter bacteriaStreptococcus thermophilus andLactobacillus plantarum. Journal of the Science of Food and Agriculture, 2007, 87, 765-772.	1.7	5
70	Potential microbial risk factors related to soil amendments and irrigation water of potato crops. Journal of Applied Microbiology, 2007, 103, 2542-2549.	1.4	22
71	Elimination by ozone of Shigella sonnei in shredded lettuce and water. Food Microbiology, 2007, 24, 492-499.	2.1	108
72	Growth and bacteriocin production by lactic acid bacteria in vegetable broth and their effectiveness at reducing Listeria monocytogenes in vitro and in fresh-cut lettuce. Food Microbiology, 2007, 24, 759-766.	2.1	134

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73	EFFICACY OF PULSED ELECTRIC FIELDS FOR LISTERIA MONOCYTOGENES INACTIVATION AND CONTROL IN HORCHATA. Journal of Food Safety, 2006, 26, 137-149.	1.1	17
74	Effect of different sanitizers on microbial and sensory quality of fresh-cut potato strips stored under modified atmosphere or vacuum packaging. Postharvest Biology and Technology, 2005, 37, 37-46.	2.9	136
75	Overview of Hazards in Fresh-Cut Produce Production: Control and Management of Food Safety Hazards. , 2005, , 155-219.		6
76	Ozonated Water Extends the Shelf Life of Fresh-Cut Lettuce. Journal of Agricultural and Food Chemistry, 2005, 53, 5654-5663.	2.4	217
77	Control of Lactobacillus plantarum and Escherichia coli by pulsed electric fields in MRS Broth, Nutrient Broth and orangeâ€“carrot juice. Food Microbiology, 2004, 21, 519-525.	2.1	48
78	Control of Enterobacter aerogenes by high-intensity, pulsed electric fields in horchata, a Spanish low-acid vegetable beverage. Food Microbiology, 2003, 20, 105-110.	2.1	37