

Mara Victoria Selma

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

74
papers

6,278
citations

41
h-index

79
g-index

80
ext. papers

7,267
ext. citations

5.2
avg, IF

5.97
L-index

#	Paper	IF	Citations
74	Main drivers of (poly)phenol effects on human health: metabolite production and/or gut microbiota-associated metabolotypes?. <i>Food and Function</i> , 2021 , 12, 10324-10355	6.1	15
73	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	5.9	8
72	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,	4.9	14
71	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	5.9	79
70	Genetic Polymorphisms, Mediterranean Diet and Microbiota-Associated Urolithin Metabotypes can Predict Obesity in Childhood-Adolescence. <i>Scientific Reports</i> , 2020 , 10, 7850	4.9	9
69	Urolithins in Human Breast Milk after Walnut Intake and Kinetics of Colonization in Newly Born: The Role of Mothers' Urolithin Metabotypes. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 12606-12616	5.7	6
68	Urolithin Metabotypes can Anticipate the Different Restoration of the Gut Microbiota and Anthropometric Profiles during the First Year Postpartum. <i>Nutrients</i> , 2019 , 11,	6.7	11
67	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	5.7	27
66	Urolithin Metabotypes Can Determine the Modulation of Gut Microbiota in Healthy Individuals by Tracking Walnuts Consumption over Three Days. <i>Nutrients</i> , 2019 , 11,	6.7	29
65	The Human Metabolism of Nuts Proanthocyanidins does not Reveal Urinary Metabolites Consistent with Distinctive Gut Microbiota Metabotypes. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1800819	5.9	20
64	Deciphering the Human Gut Microbiome of Urolithin Metabotypes: Association with Enterotypes and Potential Cardiometabolic Health Implications. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1800958	5.9	56
63	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	5.9	61
62	Polyphenols' Gut Microbiota Metabolites: Bioactives or Biomarkers?. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 3593-3594	5.7	35
61	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. <i>Clinical Nutrition</i> , 2018 , 37, 897-905	5.9	73
60	The gut microbiota urolithin metabotypes revisited: the human metabolism of ellagic acid is mainly determined by aging. <i>Food and Function</i> , 2018 , 9, 4100-4106	6.1	63
59	Ellagibacter isourolithinifaciens 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	2.2	51
58	Impact of climate change and global trends on the microbial quality of leafy greens. <i>Acta Horticulturae</i> , 2018 , 51-56	0.3	

57	Electrochemical disinfection of process wash water for the fresh-cut industry. <i>Acta Horticulturae</i> , 2018 , 371-378	0.3	2
56	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	6.1	19
55	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	5.9	221
54	Gastrointestinal Simulation Model TWIN-SHIME Shows Differences between Human Urolithin-Metabotypes 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	5.7	61
53	Multiplex Detection of <i>Aspergillus</i> Species. <i>Methods in Molecular Biology</i> , 2017 , 1542, 261-268	1.4	1
52	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	5.9	114
51	Complete Genome Sequence of the New Urolithin-Producing Bacterium DSM 27213. <i>Genome Announcements</i> , 2017 , 5,		2
50	Isolation of Human Intestinal Bacteria Capable of Producing the Bioactive Metabolite Isourolithin A from Ellagic Acid. <i>Frontiers in Microbiology</i> , 2017 , 8, 1521	5.7	92
49	The human gut microbial ecology associated with overweight and obesity determines ellagic acid metabolism. <i>Food and Function</i> , 2016 , 7, 1769-74	6.1	67
48	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	3.8	191
47	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	6.2	21
46	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	5.1	62
45	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, 1274-91	5.9	65
44	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, 453-68	11.5	167
43	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	6.2	17
42	Description of urolithin production capacity from ellagic acid of two human intestinal <i>Gordonibacter</i> species. <i>Food and Function</i> , 2014 , 5, 1779-84	6.1	152
41	<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	2.2	84
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. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 6535-8	5.7	218

39	Disinfection Capacity of High-Power Ultrasound Against E. coli O157:H7 in Process Water of the Fresh-Cut Industry. <i>Food and Bioprocess Technology</i> , 2014 , 7, 3390-3397	5.1	15
38	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. <i>PLoS ONE</i> , 2014 , 9, e94687	3.7	46
37	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, 415-21	4.3	17
36	Comparative efficacy of <i>Zataria multiflora</i> Boiss., <i>Origanum compactum</i> and <i>Eugenia caryophyllus</i> essential oils against E. coli O157:H7, feline calicivirus and endogenous microbiota in commercial baby-leaf salads. <i>International Journal of Food Microbiology</i> , 2013 , 166, 249-55	5.8	22
35	Time course production of urolithins from ellagic acid by human gut microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 8797-806	5.7	109
34	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, 131-8	6	32
33	Operating conditions for the electrolytic disinfection of process wash water from the fresh-cut industry contaminated with E. coli o157:H7. <i>Food Control</i> , 2013 , 29, 42-48	6.2	34
32	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	6.2	79
31	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	6.2	59
30	Resveratrol and some glucosyl, glucosylacyl, and glucuronide derivatives reduce <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> Typhimurium, and <i>Listeria monocytogenes</i> Scott A adhesion to colonic epithelial cell lines. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7367-74	5.7	26
29	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, 146-56	6	68
28	Application of propidium monoazide-qPCR to evaluate the ultrasonic inactivation of <i>Escherichia coli</i> O157:H7 in fresh-cut vegetable wash water. <i>Food Microbiology</i> , 2012 , 30, 316-20	6	63
27	Impact of organic soil amendments on phytochemicals and microbial quality of rocket leaves (<i>Eruca sativa</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 8331-7	5.7	25
26	Preventive oral treatment with resveratrol pro-prodrugs drastically reduce colon inflammation in rodents. <i>Journal of Medicinal Chemistry</i> , 2010 , 53, 7365-76	8.3	59
25	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	6.2	113
24	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	6	107
23	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, 717-25	6.3	319
22	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, 180-8	3.2	14

21	Prevention of Escherichia coli cross-contamination by different commercial sanitizers during washing of fresh-cut lettuce. <i>International Journal of Food Microbiology</i> , 2009 , 133, 167-71	5.8	137
20	Fresh-cut product sanitation and wash water disinfection: problems and solutions. <i>International Journal of Food Microbiology</i> , 2009 , 134, 37-45	5.8	545
19	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, 2211-20	5.7	240
18	Interaction between phenolics and gut microbiota: role in human health. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 6485-501	5.7	849
17	Effect of gaseous ozone and hot water on microbial and sensory quality of cantaloupe and potential transference of Escherichia coli O157:H7 during cutting. <i>Food Microbiology</i> , 2008 , 25, 162-8	6	96
16	Reduction by gaseous ozone of Salmonella and microbial flora associated with fresh-cut cantaloupe. <i>Food Microbiology</i> , 2008 , 25, 558-65	6	88
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, 809-14	6	124
14	Real-time PCR based procedures for detection and quantification of Aspergillus carbonarius in wine grapes. <i>International Journal of Food Microbiology</i> , 2008 , 122, 126-34	5.8	72
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	6.2	147
12	Ultraviolet-C and induced stilbenes control ochratoxigenic Aspergillus in grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9990-6	5.7	15
11	Microbial quality and bioactive constituents of sweet peppers from sustainable production systems. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 11334-41	5.7	18
10	Optimisation of production and storage stability of the starter bacteria Streptococcus thermophilus and Lactobacillus plantarum. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 765-772	3	3
9	Potential microbial risk factors related to soil amendments and irrigation water of potato crops. <i>Journal of Applied Microbiology</i> , 2007 , 103, 2542-9	4.7	17
8	Elimination by ozone of Shigella sonnei in shredded lettuce and water. <i>Food Microbiology</i> , 2007 , 24, 492-8		96
7	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. <i>Food Microbiology</i> , 2007 , 24, 759-66	6	113
6	EFFICACY OF PULSED ELECTRIC FIELDS FOR LISTERIA MONOCYTOGENES INACTIVATION AND CONTROL IN HORCHATA. <i>Journal of Food Safety</i> , 2006 , 26, 137-149	2	14
5	Ozonated water extends the shelf life of fresh-cut lettuce. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5654-63	5.7	186
4	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	6.2	120

3	Overview of Hazards in Fresh-Cut Produce Production: Control and Management of Food Safety Hazards 2005 , 155-219		2
2	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	6	40
1	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	6	34