Sonia Medina

List of Publications by Year
in descending order

88 papers	2,753 citations	186265 28 h-index	206112 48 g-index
90 all docs	90 docs citations	90 times ranked	3719 citing authors

#	Article	IF	Citations
1	Phytoprostanes, phytofurans, tocopherols, tocotrienols, carotenoids and free amino acids and biological potential of sea buckthorn juices. Journal of the Science of Food and Agriculture, 2022, 102, 185-197.	3.5	10
2	Alpha-linolenic acid, phytoprostanes and phytofurans in plant, algae and food. Advances in Botanical Research, 2022, 101, 437-468.	1.1	7
3	Hydroxytyrosol fatty acid esters as new candidate markers for detecting olive oil inadequate storage conditions by UHPLC-QqQ-MS/MS. Microchemical Journal, 2022, 181, 107656.	4.5	2
4	Anti-Inflammatory and Antioxidant Capacity of a Fruit and Vegetable-Based Nutraceutical Measured by Urinary Oxylipin Concentration in a Healthy Population: A Randomized, Double-Blind, Placebo-Controlled Clinical Trial. Antioxidants, 2022, 11, 1342.	5.1	4
5	Recent Developments in the Applications of Fingerprinting Technology in the Food Field. Foods, 2022, 11, 2006.	4.3	0
6	Pharmacokinetics and bioavailability of hydroxytyrosol are dependent on the food matrix in humans. European Journal of Nutrition, 2021, 60, 905-915.	3.9	32
7	Recycled Wastewater and Reverse Osmosis Brine Use for Halophytes Irrigation: Differences in Physiological, Nutritional and Hormonal Responses of Crithmum maritimum and Atriplex halimus Plants. Agronomy, 2021, 11, 627.	3.0	12
8	Caffeine Health Claims on Sports Supplement Labeling. Analytical Assessment According to EFSA Scientific Opinion and International Evidence and Criteria. Molecules, 2021, 26, 2095.	3.8	2
9	Phytoprostanes and phytofurans modulate COX-2-linked inflammation markers in LPS-stimulated THP-1 monocytes by lipidomics workflow. Free Radical Biology and Medicine, 2021, 167, 335-347.	2.9	9
10	The role of plant labile carbohydrates and nitrogen on wheat-aphid relationsÂ. Scientific Reports, 2021, 11, 12529.	3.3	6
11	Effect of Coffee and Cocoa-Based Confectionery Containing Coffee on Markers of DNA Damage and Lipid Peroxidation Products: Results from a Human Intervention Study. Nutrients, 2021, 13, 2399.	4.1	5
12	Unravelling the capacity of hydroxytyrosol and its lipophenolic derivates to modulate the H2O2-induced isoprostanoid profile of THP-1 monocytes by UHPLC-QqQ-MS/MS lipidomic workflow. Microchemical Journal, 2021, 170, 106703.	4.5	3
13	Fatty Acid Hydroxytyrosyl Esters of Olive Oils Are Bioaccessible According to Simulated <i>In Vitro</i> Gastrointestinal Digestion: Unraveling the Role of Digestive Enzymes on Their Stability. Journal of Agricultural and Food Chemistry, 2021, 69, 14165-14175.	5.2	4
14	Urinary oxylipin signature as biomarkers to monitor the allograft function during the first six months post-renal transplantation. Free Radical Biology and Medicine, 2020, 146, 340-349.	2.9	7
15	Effects of Deficit Irrigation, Rootstock, and Roasting on the Contents of Fatty Acids, Phytoprostanes, and Phytofurans in Pistachio Kernels. Journal of Agricultural and Food Chemistry, 2020, 68, 8915-8924.	5.2	14
16	Evaluation of the Probiotic Properties and the Capacity to Form Biofilms of Various Lactobacillus Strains. Microorganisms, 2020, 8, 1053.	3.6	21
17	Evaluation of <i>Phoenix dactylifera</i> Edible Parts and Byproducts as Sources of Phytoprostanes and Phytofurans. Journal of Agricultural and Food Chemistry, 2020, 68, 8942-8950.	5.2	10
18	Oxylipin regulation by phenolic compounds from coffee beverage: Positive outcomes from a randomized controlled trial in healthy adults and macrophage derived foam cells. Free Radical Biology and Medicine, 2020, 160, 604-617.	2.9	14

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19	Evaluation of Volatilomic Fingerprint from Apple Fruits to Ciders: A Useful Tool to Find Putative Biomarkers for Each Apple Variety. Foods, 2020, 9, 1830.	4.3	19
20	Bioactive plant oxylipins-based lipidomics in eighty worldwide commercial dark chocolates: Effect of cocoa and fatty acid composition on their dietary burden. Microchemical Journal, 2020, 157, 105083.	4.5	7
21	Phytoprostanes and Phytofuransâ€"Oxidative Stress and Bioactive Compoundsâ€"in Almonds are Affected by Deficit Irrigation in Almond Trees. Journal of Agricultural and Food Chemistry, 2020, 68, 7214-7225.	5.2	20
22	Targeted Lipidomics Profiling Reveals the Generation of Hydroxytyrosol-Fatty Acids in Hydroxytyrosol-Fortified Oily Matrices: New Analytical Methodology and Cytotoxicity Evaluation. Journal of Agricultural and Food Chemistry, 2020, 68, 7789-7799.	5.2	9
23	Typicality Assessment of Onions (Allium cepa) from Different Geographical Regions Based on the Volatile Signature and Chemometric Tools. Foods, 2020, 9, 375.	4.3	13
24	Diffuse light affects the contents of vitamin C, phenolic compounds and free amino acids in lettuce plants. Food Chemistry, 2019, 272, 227-234.	8.2	29
25	Differential volatile organic compounds signatures of apple juices from Madeira Island according to variety and geographical origin. Microchemical Journal, 2019, 150, 104094.	4.5	28
26	Current trends on microextraction by packed sorbent â€" fundamentals, application fields, innovative improvements and future applications. Analyst, The, 2019, 144, 5048-5074.	3.5	39
27	Current trends and recent advances on food authenticity technologies and chemometric approaches. Trends in Food Science and Technology, 2019, 85, 163-176.	15.1	145
28	Genotyping of the C>T allele of rs16906252, predictor of O16â€methylguanineâ€DNA methyltransferase (MGMT) promoter methylation status, in erosive atrophic lesions of oral lichen planus. International Journal of Dermatology, 2019, 58, 1078-1082.	1.0	6
29	Untargeted fingerprinting of cider volatiles from different geographical regions by HS-SPME/GC-MS. Microchemical Journal, 2019, 148, 643-651.	4.5	17
30	Green Coffee Extract Improves Cardiometabolic Parameters and Modulates Gut Microbiota in High-Fat-Diet-Fed ApoE-/- Mice. Nutrients, 2019, 11, 497.	4.1	30
31	QuEChERS - Fundamentals, relevant improvements, applications and future trends. Analytica Chimica Acta, 2019, 1070, 1-28.	5.4	299
32	Update on oxidative stress and inflammation in pregnant women, unborn children (nasciturus), and newborns â€" Nutritional and dietary effects. Free Radical Biology and Medicine, 2019, 142, 38-51.	2.9	27
33	Differentiation of Fresh and Processed Fruit Juices Using Volatile Composition. Molecules, 2019, 24, 974.	3.8	21
34	Comparative study of different cocoa (Theobroma cacao L.) clones in terms of their phytoprostanes and phytofurans contents. Food Chemistry, 2019, 280, 231-239.	8.2	20
35	Food fingerprints â€" A valuable tool to monitor food authenticity and safety. Food Chemistry, 2019, 278, 144-162.	8.2	125
36	Potential of <scp><i>Physalis peruviana</i></scp> calyces as a lowâ€cost valuable resource of phytoprostanes and phenolic compounds. Journal of the Science of Food and Agriculture, 2019, 99, 2194-2204.	3.5	34

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37	Microencapsulation of lutein by spray-drying: Characterization and stability analyses to promote its use as a functional ingredient. Food Chemistry, 2018, 256, 181-187.	8.2	76
38	Untargeted metabolomics reveals specific withanolides and fatty acyl glycoside as tentative metabolites to differentiate organic and conventional Physalis peruviana fruits. Food Chemistry, 2018, 244, 120-127.	8.2	39
39	<i>Aronia</i>â€"<i>citrus</i>juice (polyphenol-rich juice) intake and elite triathlon training: a lipidomic approach using representative oxylipins in urine. Food and Function, 2018, 9, 463-475.	4.6	33
40	Oxidized LDL triggers changes in oxidative stress and inflammatory biomarkers in human macrophages. Redox Biology, 2018, 15, 1-11.	9.0	134
41	Structural/Functional Matches and Divergences of Phytoprostanes and Phytofurans with Bioactive Human Oxylipins. Antioxidants, 2018, 7, 165.	5.1	26
42	Fruit Response to Water-Scarcity Scenarios. Water Relations and Biochemical Changes. , 2018, , 349-375.		5
43	Snapshot situation of oxidative degradation of the nervous system, kidney, and adrenal glands biomarkers-neuroprostane and dihomo-isoprostanes-urinary biomarkers from infancy to elderly adults. Redox Biology, 2017, 11, 586-591.	9.0	14
44	Potential applications of lipid peroxidation products â€" F4-neuroprostanes, F3-neuroprostanesn-6 DPA, F2-dihomo-isoprostanes and F2-isoprostanes â€•in the evaluation of the allograft function in renal transplantation. Free Radical Biology and Medicine, 2017, 104, 178-184.	2.9	10
45	Quantification of phytoprostanes â€" bioactive oxylipins â€" and phenolic compounds of Passiflora edulis Sims shell using UHPLC-QqQ-MS/MS and LC-IT-DAD-MS/MS. Food Chemistry, 2017, 229, 1-8.	8.2	63
46	Melatonin and hydroxytyrosol protect against oxidative stress related to the central nervous system after the ingestion of three types of wine by healthy volunteers. Food and Function, 2017, 8, 64-74.	4.6	16
47	Effect of the dietary intake of melatonin- and hydroxytyrosol-rich wines by healthy female volunteers on the systemic lipidomic-related oxylipins. Food and Function, 2017, 8, 3745-3757.	4.6	15
48	Phenolic composition profiling of different edible parts and by-products of date palm (Phoenix) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 30	6.2	64
49	Valorization Strategy of Banana Passion Fruit Shell Wastes: An Innovative Source of Phytoprostanes and Phenolic Compounds and Their Potential Use in Pharmaceutical and Cosmetic Industries. Journal of Food and Nutrition Research (Newark, Del), 2017, 5, 801-808.	0.3	16
50	Relationship between the Ingestion of a Polyphenol-Rich Drink, Hepcidin Hormone, and Long-Term Training. Molecules, 2016, 21, 1333.	3.8	15
51	Melatonin and hydroxytyrosol-rich wines influence the generation of DNA oxidation catabolites linked to mutagenesis after the ingestion of three types of wine by healthy volunteers. Food and Function, 2016, 7, 4781-4796.	4.6	14
52	DNA catabolites in triathletes: effects of supplementation with an aroniaâ€"citrus juice (polyphenols-rich juice). Food and Function, 2016, 7, 2084-2093.	4.6	13
53	In vivo evidence of mitochondrial dysfunction and altered redox homeostasis in a genetic mouse model of propionic acidemia: Implications for the pathophysiology of this disorder. Free Radical Biology and Medicine, 2016, 96, 1-12.	2.9	42
54	Lipidomic approach in young adult triathletes: effect of supplementation with a polyphenols-rich juice on neuroprostane and F₂-dihomo-isoprostane markers. Food and Function, 2016, 7, 4343-4355.	4.6	12

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55	Antiepileptic drugs affect lipid oxidative markers- neuroprostanes and F2-dihomo-isoprostanes- in patients with epilepsy: differences among first-, second-, and third-generation drugs by UHPLC-QqQ-MS/MS. RSC Advances, 2016, 6, 82969-82976.	3.6	4
56	Effect of thermal processing on the profile of bioactive compounds and antioxidant capacity of fermented orange juice. International Journal of Food Sciences and Nutrition, 2016, 67, 779-788.	2.8	33
57	Comprehensive characterization and antioxidant activities of the main biflavonoids of Garcinia madruno : A novel tropical species for developing functional products. Journal of Functional Foods, 2016, 27, 503-516.	3.4	20
58	Effect of the season on the free phytoprostane content in Cornicabra extra virgin olive oil from deficitâ€irrigated olive trees. Journal of the Science of Food and Agriculture, 2016, 96, 1585-1592.	3.5	19
59	Rootstock effect on serotonin and nutritional quality of tomatoes produced under low temperature and light conditions. Journal of Food Composition and Analysis, 2016, 46, 50-59.	3.9	26
60	Assessment of oxidative stress biomarkers â€" neuroprostanes and dihomo-isoprostanes â€" in the urine of elite triathletes after two weeks of moderate-altitude training. Free Radical Research, 2016, 50, 485-494.	3.3	13
61	Metabolism and antiproliferative effects of sulforaphane and broccoli sprouts in human intestinal (Caco-2) and hepatic (HepG2) cells. Phytochemistry Reviews, 2015, 14, 1035-1044.	6.5	20
62	Phytoprostanes. Lipid Technology, 2015, 27, 127-130.	0.3	29
63	Metabolites involved in cellular communication among human cumulus-oocyte-complex and sperm during in vitro fertilization. Reproductive Biology and Endocrinology, 2015, 13, 123.	3.3	9
64	New UHPLCâ€"QqQ-MS/MS method for quantitative and qualitative determination of free phytoprostanes in foodstuffs of commercial olive and sunflower oils. Food Chemistry, 2015, 178, 212-220.	8.2	51
65	Dihomo-isoprostanesâ€"nonenzymatic metabolites of AdAâ€"are higher in epileptic patients compared to healthy individuals by a new ultrahigh pressure liquid chromatographyâ€"triple quadrupoleâ€"tandem mass spectrometry method. Free Radical Biology and Medicine, 2015, 79, 154-163.	2.9	33
66	The phytoprostane content in green table olives is influenced by Spanish-style processing and regulated deficit irrigation. LWT - Food Science and Technology, 2015, 64, 997-1003.	5.2	34
67	Effect of elite physical exercise by triathletes on seven catabolites of DNA oxidation. Free Radical Research, 2015, 49, 973-983.	3.3	26
68	Water Deficit during Pit Hardening Enhances Phytoprostanes Content, a Plant Biomarker of Oxidative Stress, in Extra Virgin Olive Oil. Journal of Agricultural and Food Chemistry, 2015, 63, 3784-3792.	5.2	27
69	Dependency of Phytoprostane Fingerprints of Must and Wine on Viticulture and Enological Processes. Journal of Agricultural and Food Chemistry, 2015, 63, 9022-9028.	5.2	26
70	The intake of broccoli sprouts modulates the inflammatory and vascular prostanoids but not the oxidative stress-related isoprostanes in healthy humans. Food Chemistry, 2015, 173, 1187-1194.	8.2	39
71	Hydration and chemical ingredients in sport drinks: food safety in the European context. Nutricion Hospitalaria, 2015, 31, 1889-99.	0.3	12
72	Discovery of human urinary biomarkers of aroniaâ€citrus juice intake by <scp>HPLC</scp>â€qâ€<scp>TOF</scp>â€based metabolomic approach. Electrophoresis, 2014, 35, 1599-1606.	2.4	21

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73	Alcoholic fermentation induces melatonin synthesis in orange juice. Journal of Pineal Research, 2014, 56, 31-38.	7.4	59
74	Melatonin content of pepper and tomato fruits: Effects of cultivar and solar radiation. Food Chemistry, 2014, 156, 347-352.	8.2	74
75	A new ultra-rapid UHPLC/MS/MS method for assessing glucoraphanin and sulforaphane bioavailability in human urine. Food Chemistry, 2014, 143, 132-138.	8.2	46
76	Effects of water deficit during maturation on amino acids and jujube fruit eating quality. Macedonian Journal of Chemistry and Chemical Engineering, 2014, 33, 105.	0.6	31
77	Metabolomics and the Diagnosis of Human Diseases -A Guide to the Markers and Pathophysiological Pathways Affected. Current Medicinal Chemistry, 2014, 21, 823-848.	2.4	52
78	Non-targeted metabolomic approach reveals urinary metabolites linked to steroid biosynthesis pathway after ingestion of citrus juice. Food Chemistry, 2013, 136, 938-946.	8.2	28
79	The effects of the intake of plant foods on the human metabolome. TrAC - Trends in Analytical Chemistry, 2013, 52, 88-99.	11.4	18
80	Fermented Orange Juice: Source of Higher Carotenoid and Flavanone Contents. Journal of Agricultural and Food Chemistry, 2013, 61, 8773-8782.	5.2	84
81	Tea and Metabolomics. , 2013, , 727-735.		0
82	Effect of Water Deficit and Domestic Storage on the Procyanidin Profile, Size, and Aggregation Process in Pear-Jujube (<i>Z. jujuba)</i> Fruits. Journal of Agricultural and Food Chemistry, 2013, 61, 6187-6197.	5.2	28
83	Soy Isoflavones and Cardiovascular Disease Epidemiological, Clinical and -Omics Perspectives. Current Pharmaceutical Biotechnology, 2012, 13, 624-631.	1.6	71
84	Physical activity increases the bioavailability of flavanones after dietary aronia-citrus juice intake in triathletes. Food Chemistry, 2012, 135, 2133-2137.	8.2	25
85	Lime-Induced Iron Chlorosis in Citrus: Diagnosis Through Physiological and Metabolic Evidences. , 2012, , 321-331.		1
86	Assessment of oxidative stress markers and prostaglandins after chronic training of triathletes. Prostaglandins and Other Lipid Mediators, 2012, 99, 79-86.	1.9	47
87	A ultraâ€pressure liquid chromatography/triple quadrupole tandem mass spectrometry method for the analysis of 13 eicosanoids in human urine and quantitative 24 hour values in healthy volunteers in a controlled constant diet. Rapid Communications in Mass Spectrometry, 2012, 26, 1249-1257.	1.5	72
88	Iron deficiency enhances bioactive phenolics in lemon juice. Journal of the Science of Food and Agriculture, 2011, 91, n/a-n/a.	3.5	15