RaÃºl DomÃ-nguez-Perles

List of Publications by Year
in descending order

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113 papers	4,002 citations	136740 32 h-index	133063 59 g-index
114 all docs	114 docs citations	114 times ranked	5658 citing authors

#	Article	IF	Citations
1	Natural Bioactive Compounds from Winery By-Products as Health Promoters: A Review. International Journal of Molecular Sciences, 2014, 15, 15638-15678.	1.8	413
2	Natural bioactive compounds of Citrus limon for food and health. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 327-345.	1.4	357
3	Cowpea (<i>Vigna unguiculata</i> L. Walp), a renewed multipurpose crop for a more sustainable agriâ€food system: nutritional advantages and constraints. Journal of the Science of Food and Agriculture, 2016, 96, 2941-2951.	1.7	169
4	Minerals in plant food: effect of agricultural practices and role in human health. A review. Agronomy for Sustainable Development, 2010, 30, 295-309.	2.2	158
5	Nanoparticles and Controlled Delivery for Bioactive Compounds: Outlining Challenges for New â€œSmart-Foodsâ€•for Health. Foods, 2018, 7, 72.	1.9	142
6	Broccoliâ€Derived Byâ€Productsâ€”A Promising Source of Bioactive Ingredients. Journal of Food Science, 2010, 75, C383-92.	1.5	130
7	Profiling of polyphenolics, nutrients and antioxidant potential of germplasmâ€™s leaves from seven cultivars of Moringa oleifera Lam.. Industrial Crops and Products, 2016, 83, 166-176.	2.5	128
8	Absence of Dysferlin Alters Myogenin Expression and Delays Human Muscle Differentiation â€œin Vitroâ€. Journal of Biological Chemistry, 2006, 281, 17092-17098.	1.6	88
9	Integrated Analysis of COX-2 and iNOS Derived Inflammatory Mediators in LPS-Stimulated RAW Macrophages Pre-Exposed to Echium plantagineum L. Bee Pollen Extract. PLoS ONE, 2013, 8, e59131.	1.1	85
10	Differentiation â€œin vitroâ€•of primary and immortalized porcine mesenchymal stem cells into cardiomyocytes for cell transplantation. Transplantation Proceedings, 2005, 37, 481-482.	0.3	72
11	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.	0.7	72
12	Dysferlin expression in monocytes: A source of mRNA for mutation analysis. Neuromuscular Disorders, 2007, 17, 69-76.	0.3	71
13	Flavanâ€3â€ols, anthocyanins, and inflammation. IUBMB Life, 2014, 66, 745-758.	1.5	71
14	Sorting out the Value of Cruciferous Sprouts as Sources of Bioactive Compounds for Nutrition and Health. Nutrients, 2019, 11, 429.	1.7	71
15	Valorization Challenges to Almond Residues: Phytochemical Composition and Functional Application. Molecules, 2017, 22, 1774.	1.7	70
16	Evaluation of grape (Vitis vinifera L.) stems from Portuguese varieties as a resource of (poly)phenolic compounds: A comparative study. Food Research International, 2014, 65, 375-384.	2.9	68
17	Composition and antioxidant capacity of a novel beverage produced with green tea and minimally-processed byproducts of broccoli. Innovative Food Science and Emerging Technologies, 2011, 12, 361-368.	2.7	63
18	Qualitative and quantitative changes in polyphenol composition and bioactivity of Ribes magellanicum and R. punctatum after in vitro gastrointestinal digestion. Food Chemistry, 2017, 237, 1073-1082.	4.2	63

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19	<i>Brassica</i>Foods as a Dietary Source of Vitamin C: A Review. Critical Reviews in Food Science and Nutrition, 2014, 54, 1076-1091.	5.4	61
20	Critical Review on the Significance of Olive Phytochemicals in Plant Physiology and Human Health. Molecules, 2017, 22, 1986.	1.7	57
21	Assessment of (poly)phenols in grape (Vitis vinifera L.) stems by using food/pharma industry compatible solvents and Response Surface Methodology. Food Chemistry, 2014, 164, 339-346.	4.2	53
22	Symptomatic dysferlin gene mutation carriers: Characterization of two cases. Neurology, 2007, 68, 1284-1289.	1.5	52
23	Metabolomics and the Diagnosis of Human Diseases -A Guide to the Markers and Pathophysiological Pathways Affected. Current Medicinal Chemistry, 2014, 21, 823-848.	1.2	52
24	Assessment of oxidative stress markers and prostaglandins after chronic training of triathletes. Prostaglandins and Other Lipid Mediators, 2012, 99, 79-86.	1.0	47
25	Monitoring the antioxidant and antimicrobial power of grape (Vitis vinifera L.) stems phenolics over long-term storage. Industrial Crops and Products, 2018, 126, 83-91.	2.5	47
26	A new ultra-rapid UHPLC/MS/MS method for assessing glucoraphanin and sulforaphane bioavailability in human urine. Food Chemistry, 2014, 143, 132-138.	4.2	46
27	Phytochemistry and activity against digestive pathogens of grape (Vitis vinifera L.) stem's (poly)phenolic extracts. LWT - Food Science and Technology, 2015, 61, 25-32.	2.5	42
28	Addressing Facts and Gaps in the Phenolics Chemistry of Winery By-Products. Molecules, 2017, 22, 286.	1.7	40
29	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.	4.2	39
30	Gender differences in plasma and urine metabolites from Spragueâ€“Dawley rats after oral administration of normal and high doses of hydroxytyrosol, hydroxytyrosol acetate, and DOPAC. European Journal of Nutrition, 2017, 56, 215-224.	4.6	39
31	Oxidative stress prevention and anti-apoptosis activity of grape (Vitis vinifera L.) stems in human keratinocytes. Food Research International, 2016, 87, 92-102.	2.9	36
32	Novel varieties of broccoli for optimal bioactive components under saline stress. Journal of the Science of Food and Agriculture, 2011, 91, 1638-1647.	1.7	35
33	Involvement of a glucosinolate (sinigrin) in the regulation of water transport in <scp><i>Brassica oleracea</i></scp> grown under salt stress. Physiologia Plantarum, 2014, 150, 145-160.	2.6	35
34	Role of Thrombospondin 1 in Macrophage Inflammation in Dysferlin Myopathy. Journal of Neuropathology and Experimental Neurology, 2010, 69, 643-653.	0.9	33
35	Phenolic, oxylipin and fatty acid profiles of the Chilean hazelnut (Gevuina avellana): Antioxidant activity and inhibition of pro-inflammatory and metabolic syndrome-associated enzymes. Food Chemistry, 2019, 298, 125026.	4.2	33
36	Grape stems as a source of bioactive compounds: application towards added-value commodities and significance for human health. Phytochemistry Reviews, 2015, 14, 921-931.	3.1	32

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37	New grape stems' isolated phenolic compounds modulate reactive oxygen species, glutathione, and lipid peroxidation in vitro: Combined formulations with vitamins C and E. FÃ¬toterapÃ¬Ã¢, 2017, 120, 146-157.	1.1	32
38	Pharmacokinetics and bioavailability of hydroxytyrosol are dependent on the food matrix in humans. European Journal of Nutrition, 2021, 60, 905-915.	1.8	32
39	Autosomal-dominant distal myopathy with a myotilin S55F mutation: sorting out the phenotype. Journal of Neurology, Neurosurgery and Psychiatry, 2008, 79, 205-208.	0.9	31
40	Anthocyanin Metabolites in Human Urine after the Intake of New Functional Beverages. Molecules, 2020, 25, 371.	1.7	31
41	Comparative Study of the Phytoprostane and Phytofuran Content of <i>indica</i> and <i>japonica</i> Rice (<i>Oryza sativa</i> L.) Flours. Journal of Agricultural and Food Chemistry, 2017, 65, 8938-8947.	2.4	29
42	Antibody-mediated signaling through PD-1 costimulates T cells and enhances CD28-dependent proliferation. European Journal of Immunology, 2005, 35, 3545-3560.	1.6	28
43	Sorting out the phytoprostane and phytofuran profile in vegetable oils. Food Research International, 2018, 107, 619-628.	2.9	28
44	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.	1.3	27
45	Structural/Functional Matches and Divergences of Phytoprostanes and Phytofurans with Bioactive Human Oxylipins. Antioxidants, 2018, 7, 165.	2.2	26
46	Physical activity increases the bioavailability of flavanones after dietary aronia-citrus juice intake in triathletes. Food Chemistry, 2012, 135, 2133-2137.	4.2	25
47	Statement of Foliar Fertilization Impact on Yield, Composition, and Oxidative Biomarkers in Rice. Journal of Agricultural and Food Chemistry, 2019, 67, 597-605.	2.4	23
48	Irrigation deficit turns almond by-products into a valuable source of antimicrobial (poly)phenols. Industrial Crops and Products, 2019, 132, 186-196.	2.5	22
49	Stevia vs. Sucrose: Influence on the Phytochemical Content of a Citrusâ€“Maqui Beverageâ€"A Shelf Life Study. Foods, 2020, 9, 219.	1.9	22
50	Bioavailable phytoprostanes and phytofurans from <i>Gracilaria longissima</i> have anti-inflammatory effects in endothelial cells. Food and Function, 2020, 11, 5166-5178.	2.1	21
51	Waking Up from Four Decadesâ€™ Long Dream of Valorizing Agro-Food Byproducts: Toward Practical Applications of the Gained Knowledge. Journal of Agricultural and Food Chemistry, 2018, 66, 3069-3073.	2.4	20
52	New UHPLC-QqQ-MS/MS Method for the Rapid and Sensitive Analysis of Ascorbic and Dehydroascorbic Acids in Plant Foods. Molecules, 2019, 24, 1632.	1.7	20
53	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.	2.4	20
54	A Box-Behnken Design for Optimal Extraction of Phenolics from Almond By-products. Food Analytical Methods, 2019, 12, 2009-2024.	1.3	19

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55	The use of alternative sweeteners (sucralose and stevia) in healthy soft-drink beverages, enhances the bioavailability of polyphenols relative to the classical caloric sucrose. Food Chemistry, 2022, 370, 131051.	4.2	19
56	Analysis of the tumoral cytotoxicity of green tea-infusions enriched with broccoli. Food Chemistry, 2012, 132, 1197-1206.	4.2	18
57	The effects of the intake of plant foods on the human metabolome. TrAC - Trends in Analytical Chemistry, 2013, 52, 88-99.	5.8	18
58	Impact of Salicylic Acid Content and Growing Environment on Phytoprostane and Phytofuran (Stress) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.4	18
59	The Value of Legume Foods as a Dietary Source of Phytoprostanes and Phytofurans Is Dependent on Species, Variety, and Growing Conditions. European Journal of Lipid Science and Technology, 2019, 121, 1800484.	1.0	17
60	HPLC-DAD-ESI/MSn phenolic profile and in vitro biological potential of Centaurium erythraea Rafn aqueous extract. Food Chemistry, 2019, 278, 424-433.	4.2	17
61	Beverages Based on Second Quality Citrus Fruits and Maqui Berry, a Source of Bioactive (Poly)phenols: Sorting Out Urine Metabolites upon a Longitudinal Study. Nutrients, 2021, 13, 312.	1.7	17
62	Evaluation of vegetableâ€“faba bean (<i>Vicia faba</i> L.) intercropping under Latvian agroâ€ecological conditions. Journal of the Science of Food and Agriculture, 2017, 97, 4334-4342.	1.7	16
63	New Insights in (Poly)phenolic Compounds: From Dietary Sources to Health Evidence. Foods, 2020, 9, 543.	1.9	15
64	Alternative Sweeteners Modify the Urinary Excretion of Flavanones Metabolites Ingested through a New Maqui-Berry Beverage. Foods, 2020, 9, 41.	1.9	15
65	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.	2.4	14
66	Evaluating the freezing impact on the proximate composition of immature cowpea (<i>Vigna) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 Food and Agriculture, 2017, 97, 4295-4305.	1.7	13
67	Sweetener influences plasma concentration of flavonoids in humans after an acute intake of a new (poly)phenol-rich beverage. Nutrition, Metabolism and Cardiovascular Diseases, 2021, 31, 930-938.	1.1	13
68	Effect of Agroâ€Environmental Factors on the Mineral Content of Olive Oils: Categorization of the Three Major Portuguese Cultivars. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 813-822.	0.8	12
69	Physiological linkage of gender, bioavailable hydroxytyrosol derivatives, and their metabolites with systemic catecholamine metabolism. Food and Function, 2017, 8, 4570-4581.	2.1	12
70	Kinetics of the Polyphenolic Content and Radical Scavenging Capacity in Olives through On-Tree Ripening. Journal of Chemistry, 2017, 2017, 1-11.	0.9	12
71	Effect of coffee and cocoa-based confectionery containing coffee on markers of cardiometabolic health: results from the pocket-4-life project. European Journal of Nutrition, 2021, 60, 1453-1463.	1.8	12
72	Chemometric analysis on free amino acids and proximate compositional data for selecting cowpea (Vigna unguiculata L.) diversity. Journal of Food Composition and Analysis, 2016, 53, 69-76.	1.9	11

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73	New grape stems-based liqueur: Physicochemical and phytochemical evaluation. Food Chemistry, 2016, 190, 896-903.	4.2	11
74	Polyphenolic profile and antioxidant activity of meristem and leaves from â€œchagualâ€•(Puya chilensis) Tj ETQq0 0 0 rgBT /Overlock 10	2.9	11
75	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.	2.4	10
76	Optimization of Free Phytoprostane and Phytofuran Production by Enzymatic Hydrolysis of Pea Extracts Using Esterases. Journal of Agricultural and Food Chemistry, 2020, 68, 3445-3455.	2.4	10
77	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.	1.7	10
78	Minerals in Plant Food: Effect of Agricultural Practices and Role in Human Health. , 2011, , 111-128.		10
79	Evidence on the Bioaccessibility of Glucosinolates and Breakdown Products of Cruciferous Sprouts by Simulated In Vitro Gastrointestinal Digestion. International Journal of Molecular Sciences, 2021, 22, 11046.	1.8	10
80	Proteomics identification of differentially expressed proteins in the muscle of dysferlin myopathy patients. Proteomics - Clinical Applications, 2009, 3, 486-497.	0.8	9
81	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.	2.4	9
82	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.	1.3	9
83	In Vitro Evidence on Bioaccessibility of Flavonols and Cinnamoyl Derivatives of Cruciferous Sprouts. Nutrients, 2021, 13, 4140.	1.7	9
84	FTY720 Inhibits TH1-Mediated Allogeneic Humoral Immune Response. Transplantation Proceedings, 2005, 37, 4124-4126.	0.3	8
85	Virulence, attachment and invasion of Caco-2â€¯cells by multidrug-resistant bacteria isolated from wild animals. Microbial Pathogenesis, 2019, 128, 230-235.	1.3	8
86	The development of a broccoli supplemented beer allows obtaining a valuable dietary source of sulforaphane. Food Bioscience, 2021, 39, 100814.	2.0	8
87	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.	2.3	7
88	Metalliferous conditions induce regulation in antioxidant activities, polyphenolics and nutritional quality of<i>Moringa oleifera</i>L.. International Journal of Phytoremediation, 2020, 22, 1348-1361.	1.7	6
89	Bioavailability and radical scavenging power of phenolic compounds of cocoa and coffee mixtures. Food Science and Technology International, 2022, 28, 514-523.	1.1	6
90	A New Food Ingredient Rich in Bioaccessible (Poly)Phenols (and Glucosinolates) Obtained from Stabilized Broccoli Stalks. Foods, 2022, 11, 1734.	1.9	6

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91	Spectrophotometric versus <scp>NIRâ€MIR</scp> assessments of cowpea pods for discriminating the impact of freezing. Journal of the Science of Food and Agriculture, 2017, 97, 4285-4294.	1.7	5
92	Nutriproteomics survey of sweet chestnut (Castanea sativa Miller) genetic resources in Portugal. Food Bioscience, 2020, 36, 100622.	2.0	5
93	A cyclic dipeptide from the Chilean hazelnut cotyledons (Gevuina avellana Mol., Proteaceae). Scientific Reports, 2020, 10, 7070.	1.6	5
94	How does water stress affect the low molecular weight phenolics of hydroSOStainable almonds?. Food Chemistry, 2021, 339, 127756.	4.2	5
95	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.	1.7	5
96	Sorting out the value of spectroscopic tools to assess the <i>Colletotrichum acutatum</i> impact in olive cultivars with different susceptibilities. Journal of Chemometrics, 2016, 30, 548-558.	0.7	4
97	FTIR chemometrical approach for clonal assessment: Selection of <i>Olea europaea</i> L. optimal phenotypes from cv. CobranÃ§osa. Journal of Chemometrics, 2017, 31, e2860.	0.7	4
98	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.	2.4	4
99	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.	2.3	3
100	A UHPLC/MS/MS method for the analysis of active and inactive forms of GLP-1 and GIP incretins in human plasma. Talanta, 2022, 236, 122806.	2.9	3
101	G.P.10.03 Quantification of dysferlin in monocytes: A useful tool for the detection of patients and carriers of dysferlinopathy. Neuromuscular Disorders, 2008, 18, 790-791.	0.3	2
102	Ifs and buts of non-thermal processing technologies for plant-based drinksâ€™ bioactive compounds. Food Science and Technology International, 2023, 29, 445-479.	1.1	2
103	A comprehensive approach to the bioavailability and cardiometabolic effects of the bioactive compounds present in espresso coffee and confectionery-derived coffee. Proceedings of the Nutrition Society, 2020, 79, .	0.4	1
104	Complementarity of clinical trials, model systems, and metabolomic workflow to unravel the healthy effects of foods: BEBESANO vs MODELSANO: A case study. Journal of Clinical Images and Medical Case Reports, 2021, 2, .	0.0	1
105	P.P.6 07 Symptomatic dysferlin gene mutation carriers: characterization of two cases. Neuromuscular Disorders, 2006, 16, 696.	0.3	0
106	G.P.10.02 Proteomics identification of differentially expressed proteins in the muscle of dysferlin myopathy patients. Neuromuscular Disorders, 2008, 18, 790.	0.3	0
107	G.P.10.08 Increased lysosomes trafficking and poly(ADP-ribose)polymerase-1 expression in dysferlin myopathy: Implications in muscle fiber necrosis. Neuromuscular Disorders, 2008, 18, 792.	0.3	0
108	Foods and supplements. , 2018, , 327-362.		0

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109	Immunoassay for food quality evaluation. , 2019, , 661-695.		0
110	Enriched nutritional beverages, much more than an ingredient mix addition. Acta Horticulturae, 2020, , 17-28.	0.1	0
111	Influence of Baltic Agro-Environmental Conditions on Yield and Quality of Fava Bean Crops in Conventional Systems. Agriculture (Switzerland), 2021, 11, 1042.	1.4	0
112	InducciÃ³n de tolerancia en el trasplante de Ã³rganos sÃ³lidos. GastroenterologÃa Y HepatologÃa, 2004, 27, 66-72.	0.2	0
113	Contribution of the diverse experimental models to unravelling the biological scope of dietary (poly)phenols. Journal of the Science of Food and Agriculture, 2022, , .	1.7	0