Ral Domnguez-Perles

List of Publications by Citations

102 papers	2,800 citations	29 h-index	50 g-index
113 ext. papers	3,390 ext. citations	5 avg, IF	5.35 L-index

#	Paper	IF	Citations
102	Natural bioactive compounds from winery by-products as health promoters: a review. *International Journal of Molecular Sciences*, **2014**, 15, 15638-78	6.3	313
101	Natural bioactive compounds of Citrus limon for food and health. *Journal of Pharmaceutical and Biomedical Analysis*, **2010**, 51, 327-45	3.5	264
100	Cowpea (Vigna unguiculata L. Walp), a renewed multipurpose crop for a more sustainable agri-food system: nutritional advantages and constraints. *Journal of the Science of Food and Agriculture*, **2016**, 96, 2941-51	4.3	109
99	Minerals in plant food: effect of agricultural practices and role in human health. A review. *Agronomy for Sustainable Development*, **2010**, 30, 295-309	6.8	106
98	Broccoli-derived by-products--a promising source of bioactive ingredients. *Journal of Food Science*, **2010**, 75, C383-92	3.4	98
97	Nanoparticles and Controlled Delivery for Bioactive Compounds: Outlining Challenges for New "Smart-Foods" for Health. *Foods*, **2018**, 7,	4.9	88
96	Profiling of polyphenolics, nutrients and antioxidant potential of germplasms leaves from seven cultivars of Moringa oleifera Lam.. *Industrial Crops and Products*, **2016**, 83, 166-176	5.9	81
95	Absence of dysferlin alters myogenin expression and delays human muscle differentiation "in vitro". *Journal of Biological Chemistry*, **2006**, 281, 17092-17098	5.4	78
94	A ultra-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, 1249-57	2.2	68
93	Differentiation "in vitro" of primary and immortalized porcine mesenchymal stem cells into cardiomyocytes for cell transplantation. *Transplantation Proceedings*, **2005**, 37, 481-2	1.1	65
92	Dysferlin expression in monocytes: a source of mRNA for mutation analysis. *Neuromuscular Disorders*, **2007**, 17, 69-76	2.9	63
91	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	3.7	57
90	Flavan-3-ols, anthocyanins, and inflammation. *IUBMB Life*, **2014**, 66, 745-58	4.7	51
89	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	7	49
88	Brassica foods as a dietary source of vitamin C: a review. *Critical Reviews in Food Science and Nutrition*, **2014**, 54, 1076-91	11.5	47
87	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	8.5	46
86	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	6.8	46

85	Metabolomics and the diagnosis of human diseases--a guide to the markers and pathophysiological pathways affected. *Current Medicinal Chemistry*, **2014**, 21, 823-48	4.3	45
84	Assessment of oxidative stress markers and prostaglandins after chronic training of triathletes. *Prostaglandins and Other Lipid Mediators*, **2012**, 99, 79-86	3.7	41
83	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, 339-46	8.5	40
82	Valorization Challenges to Almond Residues: Phytochemical Composition and Functional Application. *Molecules*, **2017**, 22,	4.8	40
81	Symptomatic dysferlin gene mutation carriers: characterization of two cases. *Neurology*, **2007**, 68, 1284-9	8.5	40
80	Critical Review on the Significance of Olive Phytochemicals in Plant Physiology and Human Health. *Molecules*, **2017**, 22,	4.8	39
79	Sorting out the Value of Cruciferous Sprouts as Sources of Bioactive Compounds for Nutrition and Health. *Nutrients*, **2019**, 11,	6.7	37
78	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, 1187-94	8.5	33
77	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	5.9	33
76	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	5.4	30
75	A new ultra-rapid UHPLC/MS/MS method for assessing glucoraphanin and sulforaphane bioavailability in human urine. *Food Chemistry*, **2014**, 143, 132-8	8.5	30
74	Novel varieties of broccoli for optimal bioactive components under saline stress. *Journal of the Science of Food and Agriculture*, **2011**, 91, 1638-47	4.3	29
73	Role of thrombospondin 1 in macrophage inflammation in dysferlin myopathy. *Journal of Neuropathology and Experimental Neurology*, **2010**, 69, 643-53	3.1	29
72	Autosomal-dominant distal myopathy with a myotilin S55F mutation: sorting out the phenotype. *Journal of Neurology, Neurosurgery and Psychiatry*, **2008**, 79, 205-8	5.5	29
71	Gender differences in plasma and urine metabolites from Sprague-Dawley rats after oral administration of normal and high doses of hydroxytyrosol, hydroxytyrosol acetate, and DOPAC. *European Journal of Nutrition*, **2017**, 56, 215-224		28
70	Antibody-mediated signaling through PD-1 costimulates T cells and enhances CD28-dependent proliferation. *European Journal of Immunology*, **2005**, 35, 3545-60	6.1	26
69	Involvement of a glucosinolate (sinigrin) in the regulation of water transport in Brassica oleracea grown under salt stress. *Physiologia Plantarum*, **2014**, 150, 145-60	4.6	25
68	Physical activity increases the bioavailability of flavanones after dietary aronia-citrus juice intake in triathletes. *Food Chemistry*, **2012**, 135, 2133-7	8.5	24

67	Oxidative stress prevention and anti-apoptosis activity of grape (Vitis vinifera L.) stems in human keratinocytes. *Food Research International*, **2016**, 87, 92-102	7	24
66	Addressing Facts and Gaps in the Phenolics Chemistry of Winery By-Products. *Molecules*, **2017**, 22,	4.8	23
65	Grape stems as a source of bioactive compounds: application towards added-value commodities and significance for human health. *Phytochemistry Reviews*, **2015**, 14, 921-931	7.7	22
64	Comparative Study of the Phytoprostane and Phytofuran Content of indica and japonica Rice (Oryza sativa L.) Flours. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 8938-8947	5.7	22
63	Anthocyanin Metabolites in Human Urine after the Intake of New Functional Beverages. *Molecules*, **2020**, 25,	4.8	20
62	Sorting out the phytoprostane and phytofuran profile in vegetable oils. *Food Research International* , **2018**, 107, 619-628	7	20
61	Structural/Functional Matches and Divergences of Phytoprostanes and Phytofurans with Bioactive Human Oxylipins. *Antioxidants*, **2018**, 7,	7.1	20
60	Pharmacokinetics and bioavailability of hydroxytyrosol are dependent on the food matrix in humans. *European Journal of Nutrition*, **2021**, 60, 905-915	5.2	19
59	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	8.5	17
58	New grape stems' isolated phenolic compounds modulate reactive oxygen species, glutathione, and lipid peroxidation in vitro: Combined formulations with vitamins C and E. *Fitoterapia*, **2017**, 120, 146-157	3.2	16
57	Bioavailable phytoprostanes and phytofurans from Gracilaria longissima have anti-inflammatory effects in endothelial cells. *Food and Function*, **2020**, 11, 5166-5178	6.1	15
56	The effects of the intake of plant foods on the human metabolome. *TrAC - Trends in Analytical Chemistry*, **2013**, 52, 88-99	14.6	15
55	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	3	14
54	Statement of Foliar Fertilization Impact on Yield, Composition, and Oxidative Biomarkers in Rice. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 597-605	5.7	14
53	Update on oxidative stress and inflammation in pregnant women, unborn children (nasciturus), and newborns - Nutritional and dietary effects. *Free Radical Biology and Medicine*, **2019**, 142, 38-51	7.8	13
52	Irrigation deficit turns almond by-products into a valuable source of antimicrobial (poly)phenols. *Industrial Crops and Products*, **2019**, 132, 186-196	5.9	13
51	Phytoprostanes and Phytofurans-Oxidative Stress and Bioactive Compounds-in Almonds are Affected by Deficit Irrigation in Almond Trees. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 7214-7225	5.7	13
50	Analysis of the tumoral cytotoxicity of green tea-infusions enriched with broccoli. *Food Chemistry*, **2012**, 132, 1197-1206	8.5	13

49	Impact of Salicylic Acid Content and Growing Environment on Phytoprostane and Phytofuran (Stress Biomarkers) in Oryza sativa L. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 12561-12570	5.7	12
48	Evaluating the freezing impact on the proximate composition of immature cowpea (Vigna unguiculata L.) pods: classical versus spectroscopic approaches. *Journal of the Science of Food and Agriculture*, **2017**, 97, 4295-4305	4.3	11
47	Evaluation of vegetable-faba bean (Vicia faba L.) intercropping under Latvian agro-ecological conditions. *Journal of the Science of Food and Agriculture*, **2017**, 97, 4334-4342	4.3	10
46	A Box-Behnken Design for Optimal Extraction of Phenolics from Almond By-products. *Food Analytical Methods*, **2019**, 12, 2009-2024	3.4	10
45	Kinetics of the Polyphenolic Content and Radical Scavenging Capacity in Olives through On-Tree Ripening. *Journal of Chemistry*, **2017**, 2017, 1-11	2.3	10
44	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	5.7	10
43	Physiological linkage of gender, bioavailable hydroxytyrosol derivatives, and their metabolites with systemic catecholamine metabolism. *Food and Function*, **2017**, 8, 4570-4581	6.1	9
42	New UHPLC-QqQ-MS/MS Method for the Rapid and Sensitive Analysis of Ascorbic and Dehydroascorbic Acids in Plant Foods. *Molecules*, **2019**, 24,	4.8	9
41	Alternative Sweeteners Modify the Urinary Excretion of Flavanones Metabolites Ingested through a New Maqui-Berry Beverage. *Foods*, **2020**, 9,	4.9	9
40	HPLC-DAD-ESI/MS phenolic profile and in vitro biological potential of Centaurium erythraea Rafn aqueous extract. *Food Chemistry*, **2019**, 278, 424-433	8.5	9
39	Stevia vs. Sucrose: Influence on the Phytochemical Content of a Citrus-Maqui Beverage-A Shelf Life Study. *Foods*, **2020**, 9,	4.9	8
38	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	5.7	8
37	Waking Up from Four Decades' Long Dream of Valorizing Agro-Food Byproducts: Toward Practical Applications of the Gained Knowledge. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 3069-3073	5.7	8
36	FTY720 inhibits TH1-mediated allogeneic humoral immune response. *Transplantation Proceedings*, **2005**, 37, 4124-6	1.1	8
35	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,	6.7	8
34	New grape stems-based liqueur: Physicochemical and phytochemical evaluation. *Food Chemistry*, **2016**, 190, 896-903	8.5	7
33	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	5.7	7
32	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	4.1	7

31	Proteomics identification of differentially expressed proteins in the muscle of dysferlin myopathy patients. *Proteomics - Clinical Applications*, **2009**, 3, 486-97	3.1	7
30	Effect of Agro-Environmental Factors on the Mineral Content of Olive Oils: Categorization of the Three Major Portuguese Cultivars. *JAOCS, Journal of the American Oil ChemistsoSociety*, **2016**, 93, 813-822	1.8	7
29	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	4.5	7
28	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	4.8	6
27	Polyphenolic profile and antioxidant activity of meristem and leaves from "chagual" (Puya chilensis Mol.), a salad from central Chile. *Food Research International*, **2018**, 114, 90-96	7	6
26	Minerals in Plant Food: Effect of Agricultural Practices and Role in Human Health **2011**, 111-128		5
25	Evaluation of Edible Parts and Byproducts as Sources of Phytoprostanes and Phytofurans. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 8942-8950	5.7	5
24	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	7.8	5
23	Spectrophotometric versus NIR-MIR assessments of cowpea pods for discriminating the impact of freezing. *Journal of the Science of Food and Agriculture*, **2017**, 97, 4285-4294	4.3	4
22	Nutriproteomics survey of sweet chestnut (Castanea sativa Miller) genetic resources in Portugal. *Food Bioscience*, **2020**, 36, 100622	4.9	4
21	Sorting out the value of spectroscopic tools to assess the Colletotrichum acutatum impact in olive cultivars with different susceptibilities. *Journal of Chemometrics*, **2016**, 30, 548-558	1.6	4
20	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	8.5	4
19	Bioavailability and radical scavenging power of phenolic compounds of cocoa and coffee mixtures. *Food Science and Technology International*, **2021**, 10820132211023258	2.6	3
18	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	5.2	3
17	How does water stress affect the low molecular weight phenolics of hydroSOStainable almonds?. *Food Chemistry*, **2021**, 339, 127756	8.5	3
16	The development of a broccoli supplemented beer allows obtaining a valuable dietary source of sulforaphane. *Food Bioscience*, **2021**, 39, 100814	4.9	3
15	FTIR chemometrical approach for clonal assessment: Selection of Olea europaea L. optimal phenotypes from cv. Cobran□sa. *Journal of Chemometrics*, **2017**, 31, e2860	1.6	2
14	A cyclic dipeptide from the Chilean hazelnut cotyledons (Gevuina avellana Mol., Proteaceae). *Scientific Reports*, **2020**, 10, 7070	4.9	2

13	Metalliferous conditions induce regulation in antioxidant activities, polyphenolics and nutritional quality of L. *International Journal of Phytoremediation*, **2020**, 22, 1348-1361	3.9	2
12	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	2.9	2
11	Fatty Acid Hydroxytyrosyl Esters of Olive Oils Are Bioaccessible According to Simulated Gastrointestinal Digestion: Unraveling the Role of Digestive Enzymes on Their Stability. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 14165-14175	5.7	2
10	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	4.3	2
9	Virulence, attachment and invasion of Caco-2 cells by multidrug-resistant bacteria isolated from wild animals. *Microbial Pathogenesis*, **2019**, 128, 230-235	3.8	2
8	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,	6.7	1
7	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	4.8	1
6	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	6.2	0
5	Ifs and buts of non-thermal processing technologies for plant-based drinks' bioactive compounds.. *Food Science and Technology International*, **2022**, 10820132221094724	2.6	0
4	Immunoassay for food quality evaluation **2019**, 661-695		
3	Enriched nutritional beverages, much more than an ingredient mix addition. *Acta Horticulturae*, **2020**, 17-28	0.3	
2	Foods and supplements **2018**, 327-362		
1	Influence of Baltic Agro-Environmental Conditions on Yield and Quality of Fava Bean Crops in Conventional Systems. *Agriculture (Switzerland)*, **2021**, 11, 1042	3	