Miriam Martnez-Hulamo

List of Publications by Citations

42 papers	1,321 citations	21 h-index	36 g-index
43 ext. papers	1,585 ext. citations	5.7 avg, IF	4.49 L-index

#	Paper	IF	Citations
42	A comprehensive study on the phenolic profile of widely used culinary herbs and spices: rosemary, thyme, oregano, cinnamon, cumin and bay. *Food Chemistry*, **2014**, 154, 299-307	8.5	219
41	A comprehensive characterisation of beer polyphenols by high resolution mass spectrometry (LC-ESI-LTQ-Orbitrap-MS). *Food Chemistry*, **2015**, 169, 336-43	8.5	124
40	Phenolic profile and hydrophilic antioxidant capacity as chemotaxonomic markers of tomato varieties. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 3994-4001	5.7	83
39	Effects of alcohol and polyphenols from beer on atherosclerotic biomarkers in high cardiovascular risk men: a randomized feeding trial. *Nutrition, Metabolism and Cardiovascular Diseases*, **2015**, 25, 36-45	4.5	70
38	The tomato sauce making process affects the bioaccessibility and bioavailability of tomato phenolics: a pharmacokinetic study. *Food Chemistry*, **2015**, 173, 864-72	8.5	60
37	Characterization of the phenolic and antioxidant profiles of selected culinary herbs and spices: caraway, turmeric, dill, marjoram and nutmeg. *Food Science and Technology*, **2015**, 35, 189-195	2	59
36	Modulation of Nrf2 by Olive Oil and Wine Polyphenols and Neuroprotection. *Antioxidants*, **2017**, 6,	7.1	51
35	Oil matrix effects on plasma exposure and urinary excretion of phenolic compounds from tomato sauces: Evidence from a human pilot study. *Food Chemistry*, **2012**, 130, 581-590	8.5	42
34	Bioavailability of tomato polyphenols is enhanced by processing and fat addition: Evidence from a randomized feeding trial. *Molecular Nutrition and Food Research*, **2016**, 60, 1578-89	5.9	41
33	Tomato Sauce Enriched with Olive Oil Exerts Greater Effects on Cardiovascular Disease Risk Factors than Raw Tomato and Tomato Sauce: A Randomized Trial. *Nutrients*, **2016**, 8, 170	6.7	40
32	Influence of olive oil on carotenoid absorption from tomato juice and effects on postprandial lipemia. *Food Chemistry*, **2015**, 168, 203-10	8.5	39
31	Identification of phenolic metabolites in human urine after the intake of a functional food made from grape extract by a high resolution LTQ-Orbitrap-MS approach. *Food Research International*, **2017**, 100, 435-444	7	38
30	High gastrointestinal permeability and local metabolism of naringenin: influence of antibiotic treatment on absorption and metabolism. *British Journal of Nutrition*, **2015**, 114, 169-80	3.6	35
29	Home cooking and ingredient synergism improve lycopene isomer production in Sofrito. *Food Research International*, **2017**, 99, 851-861	7	34
28	Setup of a UHPLC-QqQ-MS method for the analysis of phenolic compounds in cherry tomatoes, tomato sauce, and tomato juice. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 8373-80	5.7	26
27	Development of an Advanced HPLC-MS/MS Method for the Determination of Carotenoids and Fat-Soluble Vitamins in Human Plasma. *International Journal of Molecular Sciences*, **2016**, 17,	6.3	26
26	Metabolic profile of naringenin in the stomach and colon using liquid chromatography/electrospray ionization linear ion trap quadrupole-Orbitrap-mass spectrometry (LC-ESI-LTQ-Orbitrap-MS) and LC-ESI-MS/MS. *Journal of Pharmaceutical and Biomedical Analysis*, **2016**, 120, 38-45	3.5	25

25	Determination of penicillins in milk using LC-UV, LC-MS and LC-MS/MS. *Journal of Separation Science*, **2009**, 32, 2385-93	3.4	25
24	Microbial Phenolic Metabolites: Which Molecules Actually Have an Effect on Human Health?. *Nutrients*, **2019**, 11,	6.7	23
23	Differences in the carotenoid content of ketchups and gazpachos through HPLC/ESI(Li(+))-MS/MS correlated with their antioxidant capacity. *Journal of the Science of Food and Agriculture*, **2012**, 92, 2043-9	4.3	23
22	Ethnobotanical, nutritional and medicinal properties of Mexican drylands Cactaceae Fruits: Recent findings and research opportunities. *Food Chemistry*, **2020**, 312, 126073	8.5	22
21	Validation of a new LC-MS/MS method for the detection and quantification of phenolic metabolites from tomato sauce in biological samples. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 4542-9	5.7	21
20	The non-alcoholic fraction of beer increases stromal cell derived factor 1 and the number of circulating endothelial progenitor cells in high cardiovascular risk subjects: a randomized clinical trial. *Atherosclerosis*, **2014**, 233, 518-524	3.1	20
19	Beer Phenolic Composition of Simple Phenols, Prenylated Flavonoids and Alkylresorcinols. *Molecules*, **2020**, 25,	4.8	18
18	Extra Virgin Olive Oil Minor Compounds Modulate Mitogenic Action of Oleic Acid on Colon Cancer Cell Line. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 11420-11427	5.7	17
17	Analytical condition setting a crucial step in the quantification of unstable polyphenols in acidic conditions: analyzing prenylflavanoids in biological samples by liquid chromatography-electrospray ionization triple quadruple mass spectrometry. *Analytical Chemistry*, **2013**, 85, 5547-54	7.8	16
16	Urinary isoxanthohumol is a specific and accurate biomarker of beer consumption. *Journal of Nutrition*, **2014**, 144, 484-8	4.1	15
15	trans-Lycopene from tomato juice attenuates inflammatory biomarkers in human plasma samples: An intervention trial. *Molecular Nutrition and Food Research*, **2017**, 61, 1600993	5.9	14
14	A New Method to Simultaneously Quantify the Antioxidants: Carotenes, Xanthophylls, and Vitamin A in Human Plasma. *Oxidative Medicine and Cellular Longevity*, **2015**, 2015, 9268531	6.7	13
13	Is enzymatic hydrolysis a reliable analytical strategy to quantify glucuronidated and sulfated polyphenol metabolites in human fluids?. *Food and Function*, **2017**, 8, 2419-2424	6.1	12
12	Absorption and disposition of naringenin and quercetin after simultaneous administration via intestinal perfusion in mice. *Food and Function*, **2016**, 7, 3880-9	6.1	11
11	Wine and Olive Oil Phenolic Compounds Interaction in Humans. *Diseases (Basel, Switzerland)*, **2018**, 6,	4.4	10
10	5--, - and Total Lycopene Plasma Concentrations Inversely Relate to Atherosclerotic Plaque Burden in Newly Diagnosed Type 2 Diabetes Subjects. *Nutrients*, **2020**, 12,	6.7	9
9	Sensitive and Rapid UHPLC-MS/MS for the Analysis of Tomato Phenolics in Human Biological Samples. *Molecules*, **2015**, 20, 20409-25	4.8	9
8	Differences in the carotenoid profile of commercially available organic and conventional tomato-based products. *Journal of Berry Research*, **2014**, 4, 69-77	2	7

7	Acute Effect of a Single Dose of Tomato on Plasmatic Inflammatory Biomarkers in Healthy Men. *Nutrients*, **2019**, 11,	6.7	5
6	Improved Characterization of Polyphenols Using Liquid Chromatography **2014**, 261-292		5
5	Effect of physiological factors, pathologies, and acquired habits on the sweet taste threshold: A systematic review and meta-analysis. *Comprehensive Reviews in Food Science and Food Safety*, **2020**, 19, 3755-3773	16.4	5
4	Characterisation of bioactive compounds and assessment of antioxidant activity of different traditional L. varieties: chemometric analysis. *International Journal of Food Sciences and Nutrition*, **2019**, 70, 813-824	3.7	2
3	High Fruit and Vegetable Consumption and Moderate Fat Intake Are Associated with Higher Carotenoid Concentration in Human Plasma. *Antioxidants*, **2021**, 10,	7.1	2
2	Moderate Consumption of Beer (with and without Ethanol) and Menopausal Symptoms: Results from a Parallel Clinical Trial in Postmenopausal Women. *Nutrients*, **2021**, 13,	6.7	2
1	Cooking Practice and the Matrix Effect on the Health Properties of Mediterranean Diet: A Study in Tomato Sauce. *ACS Symposium Series*, **2018**, 305-314	0.4	2