

Miriam Martnez-Hulamo

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.

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	High Fruit and Vegetable Consumption and Moderate Fat Intake Are Associated with Higher Carotenoid Concentration in Human Plasma. <i>Antioxidants</i> , 2021 , 10,	7.1	2
41	Moderate Consumption of Beer (with and without Ethanol) and Menopausal Symptoms: Results from a Parallel Clinical Trial in Postmenopausal Women. <i>Nutrients</i> , 2021 , 13,	6.7	2
40	Beer Phenolic Composition of Simple Phenols, Prenylated Flavonoids and Alkylresorcinols. <i>Molecules</i> , 2020 , 25,	4.8	18
39	5-, - and Total Lycopene Plasma Concentrations Inversely Relate to Atherosclerotic Plaque Burden in Newly Diagnosed Type 2 Diabetes Subjects. <i>Nutrients</i> , 2020 , 12,	6.7	9
38	Ethnobotanical, nutritional and medicinal properties of Mexican drylands Cactaceae Fruits: Recent findings and research opportunities. <i>Food Chemistry</i> , 2020 , 312, 126073	8.5	22
37	Effect of physiological factors, pathologies, and acquired habits on the sweet taste threshold: A systematic review and meta-analysis. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 3755-3773	16.4	5
36	Extra Virgin Olive Oil Minor Compounds Modulate Mitogenic Action of Oleic Acid on Colon Cancer Cell Line. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 11420-11427	5.7	17
35	Acute Effect of a Single Dose of Tomato on Plasmatic Inflammatory Biomarkers in Healthy Men. <i>Nutrients</i> , 2019 , 11,	6.7	5
34	Characterisation of bioactive compounds and assessment of antioxidant activity of different traditional L. varieties: chemometric analysis. <i>International Journal of Food Sciences and Nutrition</i> , 2019 , 70, 813-824	3.7	2
33	Microbial Phenolic Metabolites: Which Molecules Actually Have an Effect on Human Health?. <i>Nutrients</i> , 2019 , 11,	6.7	23
32	Cooking Practice and the Matrix Effect on the Health Properties of Mediterranean Diet: A Study in Tomato Sauce. <i>ACS Symposium Series</i> , 2018 , 305-314	0.4	2
31	Wine and Olive Oil Phenolic Compounds Interaction in Humans. <i>Diseases (Basel, Switzerland)</i> , 2018 , 6,	4.4	10
30	Home cooking and ingredient synergism improve lycopene isomer production in Sofrito. <i>Food Research International</i> , 2017 , 99, 851-861	7	34
29	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. <i>Food Research International</i> , 2017 , 100, 435-444	7	38
28	Is enzymatic hydrolysis a reliable analytical strategy to quantify glucuronidated and sulfated polyphenol metabolites in human fluids?. <i>Food and Function</i> , 2017 , 8, 2419-2424	6.1	12
27	trans-Lycopene from tomato juice attenuates inflammatory biomarkers in human plasma samples: An intervention trial. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600993	5.9	14
26	Modulation of Nrf2 by Olive Oil and Wine Polyphenols and Neuroprotection. <i>Antioxidants</i> , 2017 , 6,	7.1	51

25	Absorption and disposition of naringenin and quercetin after simultaneous administration via intestinal perfusion in mice. <i>Food and Function</i> , 2016 , 7, 3880-9	6.1	11
24	Bioavailability of tomato polyphenols is enhanced by processing and fat addition: Evidence from a randomized feeding trial. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 1578-89	5.9	41
23	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. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2016 , 120, 38-45	3.5	25
22	Development of an Advanced HPLC-MS/MS Method for the Determination of Carotenoids and Fat-Soluble Vitamins in Human Plasma. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	26
21	Tomato Sauce Enriched with Olive Oil Exerts Greater Effects on Cardiovascular Disease Risk Factors than Raw Tomato and Tomato Sauce: A Randomized Trial. <i>Nutrients</i> , 2016 , 8, 170	6.7	40
20	The tomato sauce making process affects the bioaccessibility and bioavailability of tomato phenolics: a pharmacokinetic study. <i>Food Chemistry</i> , 2015 , 173, 864-72	8.5	60
19	Influence of olive oil on carotenoid absorption from tomato juice and effects on postprandial lipemia. <i>Food Chemistry</i> , 2015 , 168, 203-10	8.5	39
18	A comprehensive characterisation of beer polyphenols by high resolution mass spectrometry (LC-ESI-LTQ-Orbitrap-MS). <i>Food Chemistry</i> , 2015 , 169, 336-43	8.5	124
17	Effects of alcohol and polyphenols from beer on atherosclerotic biomarkers in high cardiovascular risk men: a randomized feeding trial. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2015 , 25, 36-45	4.5	70
16	High gastrointestinal permeability and local metabolism of naringenin: influence of antibiotic treatment on absorption and metabolism. <i>British Journal of Nutrition</i> , 2015 , 114, 169-80	3.6	35
15	Sensitive and Rapid UHPLC-MS/MS for the Analysis of Tomato Phenolics in Human Biological Samples. <i>Molecules</i> , 2015 , 20, 20409-25	4.8	9
14	Characterization of the phenolic and antioxidant profiles of selected culinary herbs and spices: caraway, turmeric, dill, marjoram and nutmeg. <i>Food Science and Technology</i> , 2015 , 35, 189-195	2	59
13	A New Method to Simultaneously Quantify the Antioxidants: Carotenes, Xanthophylls, and Vitamin A in Human Plasma. <i>Oxidative Medicine and Cellular Longevity</i> , 2015 , 2015, 9268531	6.7	13
12	A comprehensive study on the phenolic profile of widely used culinary herbs and spices: rosemary, thyme, oregano, cinnamon, cumin and bay. <i>Food Chemistry</i> , 2014 , 154, 299-307	8.5	219
11	Urinary isoxanthohumol is a specific and accurate biomarker of beer consumption. <i>Journal of Nutrition</i> , 2014 , 144, 484-8	4.1	15
10	Improved Characterization of Polyphenols Using Liquid Chromatography 2014 , 261-292		5
9	Differences in the carotenoid profile of commercially available organic and conventional tomato-based products. <i>Journal of Berry Research</i> , 2014 , 4, 69-77	2	7
8	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. <i>Atherosclerosis</i> , 2014 , 233, 518-524	3.1	20

7	Setup of a UHPLC-QqQ-MS method for the analysis of phenolic compounds in cherry tomatoes, tomato sauce, and tomato juice. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 8373-80	5-7	26
6	Analytical condition setting a crucial step in the quantification of unstable polyphenols in acidic conditions: analyzing prenylflavonoids in biological samples by liquid chromatography-electrospray ionization triple quadrupole mass spectrometry. <i>Analytical Chemistry</i> , 2013 , 85, 5547-54	7-8	16
5	Validation of a new LC-MS/MS method for the detection and quantification of phenolic metabolites from tomato sauce in biological samples. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 4542-9	5-7	21
4	Differences in the carotenoid content of ketchups and gazpachos through HPLC/ESI(Li(+)) -MS/MS correlated with their antioxidant capacity. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 2043-9	4-3	23
3	Oil matrix effects on plasma exposure and urinary excretion of phenolic compounds from tomato sauces: Evidence from a human pilot study. <i>Food Chemistry</i> , 2012 , 130, 581-590	8-5	42
2	Phenolic profile and hydrophilic antioxidant capacity as chemotaxonomic markers of tomato varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3994-4001	5-7	83
1	Determination of penicillins in milk using LC-UV, LC-MS and LC-MS/MS. <i>Journal of Separation Science</i> , 2009 , 32, 2385-93	3-4	25