

# Miriam MartÃ-nez-HuÃ©lamo

## List of Publications by Year in descending order

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Version: 2024-02-01

43  
papers

1,810  
citations

257101

24  
h-index

264894

42  
g-index

43  
all docs

43  
docs citations

43  
times ranked

3053  
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	4.2	290
2	A comprehensive characterisation of beer polyphenols by high resolution mass spectrometry (LC-ESI-LTQ-Orbitrap-MS). <i>Food Chemistry</i> , 2015, 169, 336-343.	4.2	163
3	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.	1.1	98
4	Phenolic Profile and Hydrophilic Antioxidant Capacity as Chemotaxonomic Markers of Tomato Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3994-4001.	2.4	97
5	The tomato sauce making process affects the bioaccessibility and bioavailability of tomato phenolics: A pharmacokinetic study. <i>Food Chemistry</i> , 2015, 173, 864-872.	4.2	75
6	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.	0.8	73
7	Modulation of Nrf2 by Olive Oil and Wine Polyphenols and Neuroprotection. <i>Antioxidants</i> , 2017, 6, 73.	2.2	70
8	High gastrointestinal permeability and local metabolism of naringenin: influence of antibiotic treatment on absorption and metabolism. <i>British Journal of Nutrition</i> , 2015, 114, 169-180.	1.2	58
9	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, 1578-1589.	1.5	53
10	Influence of olive oil on carotenoid absorption from tomato juice and effects on postprandial lipemia. <i>Food Chemistry</i> , 2015, 168, 203-210.	4.2	52
11	Microbial Phenolic Metabolites: Which Molecules Actually Have an Effect on Human Health?. <i>Nutrients</i> , 2019, 11, 2725.	1.7	52
12	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.	1.7	50
13	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.	4.2	49
14	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.	2.9	49
15	Home cooking and ingredient synergism improve lycopene isomer production in Sofrito. <i>Food Research International</i> , 2017, 99, 851-861.	2.9	41
16	Ethnobotanical, nutritional and medicinal properties of Mexican drylands Cactaceae Fruits: Recent findings and research opportunities. <i>Food Chemistry</i> , 2020, 312, 126073.	4.2	39
17	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, 1719.	1.8	37
18	Beer Phenolic Composition of Simple Phenols, Prenylated Flavonoids and Alkylresorcinols. <i>Molecules</i> , 2020, 25, 2582.	1.7	34

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19	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.	0.4	32
20	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.	1.4	31
21	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.	2.4	30
22	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, 8373-8380.	2.4	29
23	Determination of penicillins in milk using LC-UV, LC-MS and LC-MS/MS. <i>Journal of Separation Science</i> , 2009, 32, 2385-2393.	1.3	27
24	Differences in the carotenoid content of ketchups and gazpachos through HPLC/ESI(Li <sup>+</sup> )-MS/MS correlated with their antioxidant capacity. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2043-2049.	1.7	26
25	Urinary Isoxanthohumol Is a Specific and Accurate Biomarker of Beer Consumption. <i>Journal of Nutrition</i> , 2014, 144, 484-488.	1.3	24
26	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, 4542-4549.	2.4	23
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.	1.5	21
28	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. <i>Analytical Chemistry</i> , 2013, 85, 5547-5554.	3.2	20
29	Absorption and disposition of naringenin and quercetin after simultaneous administration via intestinal perfusion in mice. <i>Food and Function</i> , 2016, 7, 3880-3889.	2.1	19
30	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.	2.1	16
31	A New Method to Simultaneously Quantify the Antioxidants: Carotenes, Xanthophylls, and Vitamin A in Human Plasma. <i>Oxidative Medicine and Cellular Longevity</i> , 2016, 2016, 1-10.	1.9	15
32	Acute Effect of a Single Dose of Tomato Sofrito on Plasmatic Inflammatory Biomarkers in Healthy Men. <i>Nutrients</i> , 2019, 11, 851.	1.7	14
33	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.	5.9	14
34	5-cis-, Trans- and Total Lycopene Plasma Concentrations Inversely Relate to Atherosclerotic Plaque Burden in Newly Diagnosed Type 2 Diabetes Subjects. <i>Nutrients</i> , 2020, 12, 1696.	1.7	14
35	Sensitive and Rapid UHPLC-MS/MS for the Analysis of Tomato Phenolics in Human Biological Samples. <i>Molecules</i> , 2015, 20, 20409-20425.	1.7	13
36	Wine and Olive Oil Phenolic Compounds Interaction in Humans. <i>Diseases (Basel, Switzerland)</i> , 2018, 6, 76.	1.0	12

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37	Identification and Quantification of Urinary Microbial Phenolic Metabolites by HPLC-ESI-LTQ-Orbitrap-HRMS and Their Relationship with Dietary Polyphenols in Adolescents. <i>Antioxidants</i> , 2022, 11, 1167.	2.2	12
38	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, 2278.	1.7	8
39	Improved Characterization of Polyphenols Using Liquid Chromatography. , 2014, , 261-292.		7
40	Differences in the carotenoid profile of commercially available organic and conventional tomato-based products. <i>Journal of Berry Research</i> , 2014, 4, 69-77.	0.7	7
41	High Fruit and Vegetable Consumption and Moderate Fat Intake Are Associated with Higher Carotenoid Concentration in Human Plasma. <i>Antioxidants</i> , 2021, 10, 473.	2.2	7
42	Characterisation of bioactive compounds and assessment of antioxidant activity of different traditional <i>Lycopersicon esculentum</i> L. varieties: chemometric analysis. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 813-824.	1.3	6
43	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.	0.5	3