

Anna Vallverdu-Queralt

List of Publications by Citations

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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.

98 papers	2,913 citations	33 h-index	50 g-index
102 ext. papers	3,530 ext. citations	6.1 avg, IF	5.46 L-index

#	Paper	IF	Citations
98	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
97	Comprehensive identification of walnut polyphenols by liquid chromatography coupled to linear ion trap-Orbitrap mass spectrometry. <i>Food Chemistry</i> , 2014 , 152, 340-8	8.5	157
96	Improved characterization of tomato polyphenols using liquid chromatography/electrospray ionization linear ion trap quadrupole Orbitrap mass spectrometry and liquid chromatography/electrospray ionization tandem mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2010 , 24, 2986-92	2.2	134
95	Health Effects of Resveratrol: Results from Human Intervention Trials. <i>Nutrients</i> , 2018 , 10,	6.7	134
94	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
93	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
92	Screening of the polyphenol content of tomato-based products through accurate-mass spectrometry (HPLC-ESI-QTOF). <i>Food Chemistry</i> , 2011 , 129, 877-83	8.5	77
91	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
90	Metabolite profiling of phenolic and carotenoid contents in tomatoes after moderate-intensity pulsed electric field treatments. <i>Food Chemistry</i> , 2013 , 136, 199-205	8.5	66
89	Changes in the polyphenol profile of tomato juices processed by pulsed electric fields. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 9667-72	5.7	64
88	Is there any difference between the phenolic content of organic and conventional tomato juices?. <i>Food Chemistry</i> , 2012 , 130, 222-227	8.5	63
87	Changes in phenolic profile and antioxidant activity during production of diced tomatoes. <i>Food Chemistry</i> , 2011 , 126, 1700-7	8.5	62
86	Effects of pulsed electric fields on the bioactive compound content and antioxidant capacity of tomato fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3126-34	5.7	61
85	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
84	Impact of high-intensity pulsed electric fields on carotenoids profile of tomato juice made of moderate-intensity pulsed electric field-treated tomatoes. <i>Food Chemistry</i> , 2013 , 141, 3131-8	8.5	58
83	Evaluation of a method to characterize the phenolic profile of organic and conventional tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3373-80	5.7	56
82	Identification of phenolic compounds in red wine extract samples and zebrafish embryos by HPLC-ESI-LTQ-Orbitrap-MS. <i>Food Chemistry</i> , 2015 , 181, 146-51	8.5	53

81	Bioactive compounds present in the Mediterranean sofrito. <i>Food Chemistry</i> , 2013 , 141, 3365-72	8.5	46
80	Cultivar Diversity of Grape Skin Polyphenol Composition and Changes in Response to Drought Investigated by LC-MS Based Metabolomics. <i>Frontiers in Plant Science</i> , 2017 , 8, 1826	6.2	46
79	Dietary Polyphenols in the Prevention of Stroke. <i>Oxidative Medicine and Cellular Longevity</i> , 2017 , 2017, 7467962	6.7	45
78	A metabolomic approach differentiates between conventional and organic ketchups. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 11703-10	5.7	43
77	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
76	Health-promoting properties of oleocanthal and oleacein: Two secoiridoids from extra-virgin olive oil. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2532-2548	11.5	41
75	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
74	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
73	The kinetics of oxygen and SO consumption by red wines. What do they tell about oxidation mechanisms and about changes in wine composition?. <i>Food Chemistry</i> , 2018 , 241, 206-214	8.5	36
72	Phenolic Profile of Grape Canes: Novel Compounds Identified by LC-ESI-LTQ-Orbitrap-MS. <i>Molecules</i> , 2019 , 24,	4.8	36
71	Organic food and the impact on human health. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 704-714	11.5	36
70	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
69	Foodomics: A new tool to differentiate between organic and conventional foods. <i>Electrophoresis</i> , 2016 , 37, 1784-94	3.6	35
68	Home Cooking and Phenolics: Effect of Thermal Treatment and Addition of Extra Virgin Olive Oil on the Phenolic Profile of Tomato Sauces. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 3314-3320	5.7	34
67	Changes in phenolic content of tomato products during storage. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9358-65	5.7	34
66	Shogaol-huprine hybrids: dual antioxidant and anticholinesterase agents with β -amyloid and tau anti-aggregating properties. <i>Bioorganic and Medicinal Chemistry</i> , 2014 , 22, 5298-307	3.4	33
65	The effect of polyphenol consumption on blood pressure. <i>Mini-Reviews in Medicinal Chemistry</i> , 2013 , 13, 1137-49	3.2	33
64	Effect of tomato industrial processing on phenolic profile and hydrophilic antioxidant capacity. <i>LWT - Food Science and Technology</i> , 2012 , 47, 154-160	5.4	31

63	Carotenoid profile of tomato sauces: effect of cooking time and content of extra virgin olive oil. <i>International Journal of Molecular Sciences</i> , 2015 , 16, 9588-99	6.3	27
62	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
61	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
60	Targeted filtering reduces the complexity of UHPLC-Orbitrap-HRMS data to decipher polyphenol polymerization. <i>Food Chemistry</i> , 2017 , 227, 255-263	8.5	24
59	Microbial Phenolic Metabolites: Which Molecules Actually Have an Effect on Human Health?. <i>Nutrients</i> , 2019 , 11,	6.7	23
58	Urinary tartaric acid as a potential biomarker for the dietary assessment of moderate wine consumption: a randomised controlled trial. <i>British Journal of Nutrition</i> , 2014 , 111, 1680-5	3.6	23
57	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
56	Effects of Organic and Conventional Growing Systems on the Phenolic Profile of Extra-Virgin Olive Oil. <i>Molecules</i> , 2019 , 24,	4.8	21
55	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
54	Chemical and sensory analysis of commercial tomato juices present on the Italian and Spanish markets. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 1044-50	5.7	19
53	Straightforward method to quantify GSH, GSSG, GRP, and hydroxycinnamic acids in wines by UPLC-MRM-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 142-9	5.7	19
52	A Fast and Robust UHPLC-MRM-MS Method to Characterize and Quantify Grape Skin Tannins after Chemical Depolymerization. <i>Molecules</i> , 2016 , 21,	4.8	19
51	p-Hydroxyphenyl-pyranoanthocyanins: An Experimental and Theoretical Investigation of Their Acid-Base Properties and Molecular Interactions. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	19
50	The Hidden Face of Wine Polyphenol Polymerization Highlighted by High-Resolution Mass Spectrometry. <i>ChemistryOpen</i> , 2017 , 6, 336-339	2.3	18
49	Development of a LC-ESI-MS/MS approach for the rapid quantification of main wine organic acids in human urine. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6763-8	5.7	16
48	Characterization of new flavan-3-ol derivatives in fermented cocoa beans. <i>Food Chemistry</i> , 2018 , 259, 207-212	8.5	15
47	Gazpacho consumption is associated with lower blood pressure and reduced hypertension in a high cardiovascular risk cohort. Cross-sectional study of the PREDIMED trial. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2013 , 23, 944-52	4.5	15
46	Fast Discrimination of Chocolate Quality Based on Average-Mass-Spectra Fingerprints of Cocoa Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2723-2731	5.7	15

45	Domestic Sautéing with EVOO: Change in the Phenolic Profile. <i>Antioxidants</i> , 2020 , 9,	7.1	14
44	A comprehensive investigation of guaiacyl-pyranoanthocyanin synthesis by one-/two-dimensional NMR and UPLC-DAD-ESI-MS(n). <i>Food Chemistry</i> , 2016 , 199, 902-10	8.5	14
43	Stability of the phenolic and carotenoid profile of gazpachos during storage. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 1981-8	5.7	14
42	Absorption and Intestinal Metabolic Profile of Oleocanthal in Rats. <i>Pharmaceutics</i> , 2020 , 12,	6.4	13
41	Is Eating Raisins Healthy?. <i>Nutrients</i> , 2019 , 12,	6.7	13
40	Insights into the Binding of Dietary Phenolic Compounds to Human Serum Albumin and Food-Drug Interactions. <i>Pharmaceutics</i> , 2020 , 12,	6.4	13
39	Quantification of hydroxycinnamic derivatives in wines by UHPLC-MRM-MS. <i>Analytical and Bioanalytical Chemistry</i> , 2018 , 410, 3483-3490	4.4	12
38	NMR spectroscopy: a powerful tool for the analysis of polyphenols in extra virgin olive oil. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 1842-1851	4.3	12
37	Synthesis, Identification, and Structure Elucidation of Adducts Formed by Reactions of Hydroxycinnamic Acids with Glutathione or Cysteinylglycine. <i>Journal of Natural Products</i> , 2016 , 79, 2211-22	4.9	12
36	Focus on putative serine carboxypeptidase-like acyltransferases in grapevine. <i>Plant Physiology and Biochemistry</i> , 2018 , 130, 356-366	5.4	11
35	Volatile profile and sensory evaluation of tomato juices treated with pulsed electric fields. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 1977-84	5.7	11
34	Encapsulation of Phenolic Compounds from a Grape Cane Pilot-Plant Extract in Hydroxypropyl Beta-Cyclodextrin and Maltodextrin by Spray Drying. <i>Antioxidants</i> , 2021 , 10,	7.1	11
33	Identification and quantification of grapefruit juice furanocoumarin metabolites in urine: an approach based on ultraperformance liquid chromatography coupled to linear ion trap-Orbitrap mass spectrometry and solid-phase extraction coupled to ultraperformance liquid chromatography coupled to triple quadrupole-tandem mass spectrometry. <i>Journal of Agricultural and Food</i>	5.7	10
32	Microwave-Assisted Extraction as a Green Technology Approach to Recover Polyphenols from Castanea sativa Shells. <i>ACS Food Science & Technology</i> , 2021 , 1, 229-241		10
31	Italian and Spanish commercial tomato sauces for pasta dressing: study of sensory and head-space profiles by Flash Profiling and solid-phase microextraction-gas chromatography-mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3261-3267	4.3	9
30	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
29	Metabolomics Technologies for the Identification and Quantification of Dietary Phenolic Compound Metabolites: An Overview. <i>Antioxidants</i> , 2021 , 10,	7.1	9
28	Castanea sativa shells: A review on phytochemical composition, bioactivity and waste management approaches for industrial valorization. <i>Food Research International</i> , 2021 , 144, 110364	7	9

27	Pilot-plant scale extraction of phenolic compounds from grape canes: Comprehensive characterization by LC-ESI-LTQ-Orbitrap-MS. <i>Food Research International</i> , 2021 , 143, 110265	7	8
26	Conservation of Native Wild Ivory-White Olives from the MEDES Islands Natural Reserve to Maintain Virgin Olive Oil Diversity. <i>Antioxidants</i> , 2020 , 9,	7.1	7
25	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
24	Traceability, authenticity and sustainability of cocoa and chocolate products: a challenge for the chocolate industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-15	11.5	7
23	Impact of Emerging Technologies on Virgin Olive Oil Processing, Consumer Acceptance, and the Valorization of Olive Mill Wastes. <i>Antioxidants</i> , 2021 , 10,	7.1	7
22	Tissue Distribution of Oleocanthal and Its Metabolites after Oral Ingestion in Rats. <i>Antioxidants</i> , 2021 , 10,	7.1	7
21	Total Analysis of the Major Secoiridoids in Extra Virgin Olive Oil: Validation of an UHPLC-ESI-MS/MS Method. <i>Antioxidants</i> , 2021 , 10,	7.1	6
20	Acute Effect of a Single Dose of Tomato on Plasmatic Inflammatory Biomarkers in Healthy Men. <i>Nutrients</i> , 2019 , 11,	6.7	5
19	A Targeted Approach by High Resolution Mass Spectrometry to Reveal New Compounds in Raisins. <i>Molecules</i> , 2020 , 25,	4.8	5
18	Improved Characterization of Polyphenols Using Liquid Chromatography 2014 , 261-292		5
17	Oleacein Intestinal Permeation and Metabolism in Rats Using an In Situ Perfusion Technique. <i>Pharmaceutics</i> , 2021 , 13,	6.4	5
16	New vacuum cooking techniques with extra-virgin olive oil show a better phytochemical profile than traditional cooking methods: A foodomics study. <i>Food Chemistry</i> , 2021 , 362, 130194	8.5	5
15	Current strategies to guarantee the authenticity of coffee. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-16	11.5	4
14	Optimizing the Malaxation Conditions to Produce an Arbequina EVOO with High Content of Bioactive Compounds. <i>Antioxidants</i> , 2021 , 10,	7.1	3
13	Influence of the Ripening Stage and Extraction Conditions on the Phenolic Fingerprint of CorbellaS Extra-Virgin Olive Oil. <i>Antioxidants</i> , 2021 , 10,	7.1	3
12	Effect of Crushing Peanuts on Fatty Acid and Phenolic Bioaccessibility: A Long-Term Study.. <i>Antioxidants</i> , 2022 , 11,	7.1	3
11	Light gazpachos contain higher phytochemical levels than conventional gazpachos. <i>Food Science and Technology International</i> , 2013 , 19, 377-85	2.6	2
10	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

9	LC-ESI-LTQ-Orbitrap-MS for Profiling the Distribution of Oleacein and Its Metabolites in Rat Tissues. <i>Antioxidants</i> , 2021 , 10,	7.1	2
8	Selected case studies presenting advanced methodologies to study food and chemical industry materials: From the structural characterization of raw materials to the multisensory integration of food. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 46, 29-40	6.8	1
7	Bioanalysis young investigator: award 2013. <i>Bioanalysis</i> , 2013 , 5, 1341-5	2.1	1
6	Reply to "Comment on López-Yerena et al. Absorption and Intestinal Metabolic Profile of Oleocanthal in RatsS2020, , 134". <i>Pharmaceutics</i> , 2020 , 12,	6.4	1
5	Thermal Processing Technologies 2021 , 165-181		1
4	High-resolution mass spectrometry (HRMS): Focus on the m/z values estimated by the Savitzky-Golay first derivative. <i>Rapid Communications in Mass Spectrometry</i> , 2021 , 35, e9036	2.2	1
3	Nutrition During Pregnancy and Lactation: New Evidence for the Vertical Transmission of Extra Virgin Olive Oil Phenolic Compounds in Rats. <i>Food Chemistry</i> , 2022 , 133211	8.5	1
2	New insights into the lipidomic response of CaCo-2 cells to differently cooked and in vitro digested extra-virgin olive oils.. <i>Food Research International</i> , 2022 , 155, 111030	7	0
1	Cooking with extra-virgin olive oil: A mixture of food components to prevent oxidation and degradation. <i>Trends in Food Science and Technology</i> , 2022 , 123, 28-36	15.3	0