Urska Vrhovsek

List of Publications by Year
in descending order

111 papers	5,380 citations	70961 41 h-index	91712 69 g-index
113 all docs	113 docs citations	113 times ranked	7039 citing authors

#	Article	IF	Citations
1	Metabolite Profiling of Grape:Â Flavonols and Anthocyanins. Journal of Agricultural and Food Chemistry, 2006, 54, 7692-7702.	2.4	537
2	Quantitation of Polyphenols in Different Apple Varieties. Journal of Agricultural and Food Chemistry, 2004, 52, 6532-6538.	2.4	388
3	The stomach as a site for anthocyanins absorption from food 1. FEBS Letters, 2003, 544, 210-213.	1.3	267
4	A Versatile Targeted Metabolomics Method for the Rapid Quantification of Multiple Classes of Phenolics in Fruits and Beverages. Journal of Agricultural and Food Chemistry, 2012, 60, 8831-8840.	2.4	267
5	Profiling and Accurate Quantification of Rubus Ellagitannins and Ellagic Acid Conjugates Using Direct UPLC-Q-TOF HDMS and HPLC-DAD Analysis. Journal of Agricultural and Food Chemistry, 2010, 58, 4602-4616.	2.4	125
6	PredRet: Prediction of Retention Time by Direct Mapping between Multiple Chromatographic Systems. Analytical Chemistry, 2015, 87, 9421-9428.	3.2	121
7	Fate of Microbial Metabolites of Dietary Polyphenols in Rats: Is the Brain Their Target Destination?. ACS Chemical Neuroscience, 2015, 6, 1341-1352.	1.7	118
8	Profiling of Resveratrol Oligomers, Important Stress Metabolites, Accumulating in the Leaves of Hybrid Vitis vinifera (Merzling Ã— Teroldego) Genotypes Infected with Plasmopara viticola. Journal of Agricultural and Food Chemistry, 2011, 59, 5364-5375.	2.4	115
9	Quantitative profiling of polar primary metabolites using hydrophilic interaction ultrahigh performance liquid chromatographyâ€“tandem mass spectrometry. Journal of Chromatography A, 2012, 1259, 121-127.	1.8	105
10	Resistance to Plasmopara viticola in a grapevine segregating population is associated with stilbenoid accumulation and with specific host transcriptional responses. BMC Plant Biology, 2011, 11, 114.	1.6	103
11	Effects of Commercial Apple Varieties on Human Gut Microbiota Composition and Metabolic Output Using an In Vitro Colonic Model. Nutrients, 2017, 9, 533.	1.7	99
12	A rapid LCâ€“MS/MS method for quantitative profiling of fatty acids, sterols, glycerolipids, glycerophospholipids and sphingolipids in grapes. Talanta, 2015, 140, 52-61.	2.9	82
13	Combined targeted and untargeted profiling of volatile aroma compounds with comprehensive two-dimensional gas chromatography for differentiation of virgin olive oils according to variety and geographical origin. Food Chemistry, 2019, 270, 403-414.	4.2	78
14	Apple fruit superficial scald resistance mediated by ethylene inhibition is associated with diverse metabolic processes. Plant Journal, 2018, 93, 270-285.	2.8	76
15	Untangling the wine metabolome by combining untargeted SPMEâ€“GCxGC-TOF-MS and sensory analysis to profile Sauvignon blanc co-fermented with seven different yeasts. Metabolomics, 2016, 12, 1.	1.4	74
16	LC-MS based global metabolite profiling of grapes: solvent extraction protocol optimisation. Metabolomics, 2012, 8, 175-185.	1.4	72
17	Target metabolite and gene transcription profiling during the development of superficial scald in apple (Malus x domestica Borkh). BMC Plant Biology, 2014, 14, 193.	1.6	69
18	Phenolic Profiling of Olives and Olive Oil Process-Derived Matrices Using UPLC-DAD-ESI-QTOF-HRMS Analysis. Journal of Agricultural and Food Chemistry, 2015, 63, 3859-3872.	2.4	68

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19	Metabolomic profile in pancreatic cancer patients: a consensus-based approach to identify highly discriminating metabolites. Oncotarget, 2016, 7, 5815-5829.	0.8	68
20	Determination of cyanidin 3-glucoside in rat brain, liver and kidneys by UPLC/MS-MS and its application to a short-term pharmacokinetic study. Scientific Reports, 2016, 6, 22815.	1.6	67
21	Clarifying the Identity of the Main Ellagitannin in the Fruit of the Strawberry, Fragaria vesca and Fragaria ananassa Duch.. Journal of Agricultural and Food Chemistry, 2012, 60, 2507-2516.	2.4	65
22	Chemical composition of volatile aroma metabolites and their glycosylated precursors that can uniquely differentiate individual grape cultivars. Food Chemistry, 2015, 188, 309-319.	4.2	65
23	Identification of Biomarkers for Defense Response to Plasmopara viticola in a Resistant Grape Variety. Frontiers in Plant Science, 2017, 8, 1524.	1.7	65
24	Is There Room for Improving the Nutraceutical Composition of Apple?. Journal of Agricultural and Food Chemistry, 2015, 63, 2750-2759.	2.4	64
25	A Multidisciplinary Approach Providing New Insight into Fruit Flesh Browning Physiology in Apple (Malus x domestica Borkh.). PLoS ONE, 2013, 8, e78004.	1.1	63
26	Early fermentation volatile metabolite profile of non-Saccharomyces yeasts in red and white grape must: A targeted approach. LWT - Food Science and Technology, 2015, 64, 412-422.	2.5	62
27	Development of a fast and cost-effective gas chromatographyâ€“mass spectrometry method for the quantification of short-chain and medium-chain fatty acids in human biofluids. Analytical and Bioanalytical Chemistry, 2017, 409, 5555-5567.	1.9	61
28	Evolution of Ellagitannin Content and Profile during Fruit Ripening in Fragaria spp.. Journal of Agricultural and Food Chemistry, 2013, 61, 8597-8607.	2.4	60
29	Measuring the impact of olive pomace enriched biscuits on the gut microbiota and its metabolic activity in mildly hypercholesterolaemic subjects. European Journal of Nutrition, 2019, 58, 63-81.	1.8	59
30	Regulation of flavonol content and composition in (SyrahÃ—Pinot Noir) mature grapes: integration of transcriptional profiling and metabolic quantitative trait locus analyses. Journal of Experimental Botany, 2015, 66, 4441-4453.	2.4	58
31	The Rpv3-3 Haplotype and Stilbenoid Induction Mediate Downy Mildew Resistance in a Grapevine Interspecific Population. Frontiers in Plant Science, 2019, 10, 234.	1.7	58
32	Quantitative metabolic profiling of grape, apple and raspberry volatile compounds (VOCs) using a GC/MS/MS method. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2014, 966, 132-139.	1.2	57
33	Regional features of northern Italian sparkling wines, identified using solid-phase micro extraction and comprehensive two-dimensional gas chromatography coupled with time-of-flight mass spectrometry. Food Chemistry, 2016, 208, 68-80.	4.2	56
34	Proanthocyanidin profile and antioxidant capacity of Brazilian Vitis vinifera red wines. Food Chemistry, 2011, 126, 213-220.	4.2	55
35	Exceptionally Fast Uptake and Metabolism of Cyanidin 3-Glucoside by Rat Kidneys and Liver. Journal of Natural Products, 2011, 74, 1049-1054.	1.5	52
36	White Wine Phenolics Are Absorbed and Extensively Metabolized in Humans. Journal of Agricultural and Food Chemistry, 2009, 57, 2711-2718.	2.4	51

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37	Targeted UPLC-QqQ-MS/MS profiling of phenolic compounds for differentiation of monovarietal wines and corroboration of particular varietal typicity concepts. Food Chemistry, 2019, 300, 125251.	4.2	50
38	Development of a targeted method for twenty-three metabolites related to polyphenol gut microbial metabolism in biological samples, using SPE and UHPLCâ€“ESI-MS/MS. Talanta, 2014, 128, 221-230.	2.9	49
39	Grapevine colonization by endophytic bacteria shifts secondary metabolism and suggests activation of defense pathways. Plant and Soil, 2016, 405, 155-175.	1.8	46
40	Adjusting the scent ratio: using genetically modified Vitis vinifera plants to manipulate European grapevine moth behaviour. Plant Biotechnology Journal, 2018, 16, 264-271.	4.1	46
41	Use of non-conventional yeast improves the wine aroma profile of Ribolla Gialla. Journal of Industrial Microbiology and Biotechnology, 2015, 42, 997-1010.	1.4	44
42	Molecular analysis of the early interaction between the grapevine flower and <scp>Botrytis cinerea</scp> reveals that prompt activation of specific host pathways leads to fungus quiescence. Plant, Cell and Environment, 2017, 40, 1409-1428.	2.8	44
43	Polyphenols Variation in Fruits of the Susceptible Strawberry Cultivar Alba during Ripening and upon Fungal Pathogen Interaction and Possible Involvement in Unripe Fruit Tolerance. Journal of Agricultural and Food Chemistry, 2016, 64, 1869-1878.	2.4	43
44	Extraction of Hydroxycinnamoyltartaric Acids from Berries of Different Grape Varieties. Journal of Agricultural and Food Chemistry, 1998, 46, 4203-4208.	2.4	42
45	LC-MS/MS analysis of free fatty acid composition and other lipids in skins and seeds of Vitis vinifera grape cultivars. Food Research International, 2019, 125, 108556.	2.9	42
46	Interference with ethylene perception at receptor level sheds light on auxin and transcriptional circuits associated with the climacteric ripening of apple fruit (Malus x domestica Borkh.). Plant Journal, 2016, 88, 963-975.	2.8	39
47	Adding Flavor to Beverages with Non-Conventional Yeasts. Fermentation, 2018, 4, 15.	1.4	38
48	Use of Metabolic Profiling To Study Grape Skin Polyphenol Behavior as a Result of Canopy Microclimate Manipulation in a â€˜Pinot noirâ€™ Vineyard. Journal of Agricultural and Food Chemistry, 2013, 61, 8976-8986.	2.4	36
49	Strawberry tannins inhibit IL-8 secretion in a cell model of gastric inflammation. Pharmacological Research, 2016, 111, 703-712.	3.1	36
50	Genotypeâ€byâ€environment effect on bioactive compounds in strawberry (Fragaria x) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 222	1.7	35
51	Complementary Untargeted and Targeted Metabolomics for Differentiation of Extra Virgin Olive Oils of Different Origin of Purchase Based on Volatile and Phenolic Composition and Sensory Quality. Molecules, 2019, 24, 2896.	1.7	33
52	Early versus late leaf removal strategies for Pinot Noir (Vitis vinifera L.): effect on colourâ€related phenolics in young wines following alcoholic fermentation. Journal of the Science of Food and Agriculture, 2013, 93, 3670-3681.	1.7	30
53	Olive Fruit Phenols Transfer, Transformation, and Partition Trail during Laboratory-Scale Olive Oil Processing. Journal of Agricultural and Food Chemistry, 2015, 63, 4570-4579.	2.4	29
54	Lipid, phenol and carotenoid changes in â€˜Biancaâ€™ grapevine leaves after mechanical wounding: a case study. Protoplasma, 2017, 254, 2095-2106.	1.0	27

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55	A bio-guided approach for the development of a chestnut-based proanthocyanidin-enriched nutraceutical with potential anti-gastritis properties. Pharmacological Research, 2018, 134, 145-155.	3.1	27
56	Towards understanding the varietal typicity of virgin olive oil by correlating sensory and compositional analysis data: a case study. Food Research International, 2018, 112, 78-89.	2.9	27
57	Unravelling wine volatile evolution during Shiraz grape ripening by untargeted HS-SPME-GCâ€¯Ã—â€¯GC-TOFMS. Food Chemistry, 2019, 277, 753-765.	4.2	27
58	Dual Transcriptome and Metabolic Analysis of Vitis vinifera cv. Pinot Noir Berry and Botrytis cinerea During Quiescence and Egressed Infection. Frontiers in Plant Science, 2019, 10, 1704.	1.7	26
59	Saccharomyces cerevisiae and Torulaspora delbrueckii Intra- and Extra-Cellular Aromatic Amino Acids Metabolism. Journal of Agricultural and Food Chemistry, 2019, 67, 7942-7953.	2.4	25
60	Overall dietary polyphenol intake in a bowl of strawberries: The influence of Fragaria spp. in nutritional studies. Journal of Functional Foods, 2015, 18, 1057-1069.	1.6	24
61	Core Microbiota and Metabolome of Vitis vinifera L. cv. Corvina Grapes and Musts. Frontiers in Microbiology, 2017, 8, 457.	1.5	24
62	Primary and secondary metabolites as a tool for differentiation of apple juice according to cultivar and geographical origin. LWT - Food Science and Technology, 2018, 90, 238-245.	2.5	24
63	Regional Discrimination of Australian Shiraz Wine Volatome by Two-Dimensional Gas Chromatography Coupled to Time-of-Flight Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2019, 67, 10273-10284.	2.4	24
64	Multifaceted analyses disclose the role of fruit size and skin-russeting in the accumulation pattern of phenolic compounds in apple. PLoS ONE, 2019, 14, e0219354.	1.1	24
65	Lipid Profiling and Stable Isotopic Data Analysis for Differentiation of Extra Virgin Olive Oils Based on Their Origin. Molecules, 2020, 25, 4.	1.7	24
66	Two-omics data revealed commonalities and differences between Rpv12- and Rpv3-mediated resistance in grapevine. Scientific Reports, 2020, 10, 12193.	1.6	24
67	Evolution of free and bound volatile aroma compounds and phenols during fermentation of Muscat blanc grape juice with and without skins. Food Chemistry, 2017, 232, 25-35.	4.2	23
68	Fine-tuning of the flavonoid and monolignol pathways during apple early fruit development. Planta, 2017, 245, 1021-1035.	1.6	21
69	Metabonomic investigation of rat tissues following intravenous administration of cyanidin 3-glucoside at a physiologically relevant dose. Metabolomics, 2013, 9, 88-100.	1.4	20
70	Two apples a day modulate human:microbiome co-metabolic processing of polyphenols, tyrosine and tryptophan. European Journal of Nutrition, 2020, 59, 3691-3714.	1.8	20
71	Investigation of the transcriptomic and metabolic changes associated with superficial scald physiology impaired by lovastatin and 1-methylcyclopropene in pear fruit (cv. â€œBlanquillaâ€). Horticulture Research, 2020, 7, 49.	2.9	20
72	Stable Free Radicals and Peroxyl Radical Trapping Capacity in Red Wines. Journal of Agricultural and Food Chemistry, 2004, 52, 6151-6155.	2.4	19

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73	Metabolomic Profiling and Sensorial Quality of â€˜Golden Deliciousâ€™, â€˜Libertyâ€™, â€˜Santanaâ€™, and â€˜Topazâ€™ Apples Grown Using Organic and Integrated Production Systems. Journal of Agricultural and Food Chemistry, 2013, 61, 6580-6587.	2.4	19
74	Differentiation between Croatian dessert wine ProÅ¡ek and dry wines based on phenolic composition. Journal of Food Composition and Analysis, 2017, 62, 211-216.	1.9	19
75	Improvement of sea fennel (Crithmum maritimum L.) nutritional value through iodine biofortification in a hydroponic floating system. Food Chemistry, 2019, 296, 150-159.	4.2	19
76	Comprehensive 2D Gas Chromatography with TOF-MS Detection Confirms the Matchless Discriminatory Power of Monoterpenes and Provides In-Depth Volatile Profile Information for Highly Efficient White Wine Varietal Differentiation. Foods, 2020, 9, 1787.	1.9	18
77	The metabolomic profile of red non- V. vinifera genotypes. Food Research International, 2017, 98, 10-19.	2.9	17
78	Myrtle Seeds (Myrtus communis L.) as a Rich Source of the Bioactive Ellagitannins Oenothein B and Eugeniflorin D₂. ACS Omega, 2019, 4, 15966-15974.	1.6	17
79	Molecular memory of Flavescence dorÃ©e phytoplasma in recovering grapevines. Horticulture Research, 2020, 7, 126.	2.9	17
80	Development of a metabolites risk score for one-year mortality risk prediction in pancreatic adenocarcinoma patients. Oncotarget, 2016, 7, 8968-8978.	0.8	17
81	Modulating Wine Aromatic Amino Acid Catabolites by Using Torulaspora delbrueckii in Sequentially Inoculated Fermentations or Saccharomyces cerevisiae Alone. Microorganisms, 2020, 8, 1349.	1.6	16
82	Grapevine and Wine Metabolomics-Based Guidelines for FAIR Data and Metadata Management. Metabolites, 2021, 11, 757.	1.3	16
83	Isotopic dilution method for bile acid profiling reveals new sulfate glycine-conjugated dihydroxy bile acids and glucuronide bile acids in serum. Journal of Pharmaceutical and Biomedical Analysis, 2019, 173, 1-17.	1.4	14
84	The Metabolomic-Gut-Clinical Axis of Mankai Plant-Derived Dietary Polyphenols. Nutrients, 2021, 13, 1866.	1.7	14
85	Mono-Locus and Pyramided Resistant Grapevine Cultivars Reveal Early Putative Biomarkers Upon Artificial Inoculation With Plasmopara viticola. Frontiers in Plant Science, 2021, 12, 693887.	1.7	14
86	Ethylene-auxin crosstalk regulates postharvest fruit ripening process in apple. Fruit Research, 2021, 1, 1-13.	0.9	14
87	Proximate composition, lipid and phenolic profiles, and antioxidant activity of different ecotypes of Lupinus albus, Lupinus luteus and lupinus angustifolius. Journal of Food Measurement and Characterization, 2021, 15, 1241-1257.	1.6	13
88	Homologous and heterologous expression of grapevine E-(Î²)-caryophyllene synthase (VvGwECar2). Phytochemistry, 2016, 131, 76-83.	1.4	12
89	Cluster Thinning and Vineyard Site Modulate the Metabolomic Profile of Ribolla Gialla Base and Sparkling Wines. Metabolites, 2021, 11, 331.	1.3	11
90	Methyl Salicylate Glycosides in Some Italian Varietal Wines. Molecules, 2019, 24, 3260.	1.7	10

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91	On sample preparation methods for fermented beverage VOCs profiling by GCxGC-TOFMS. Metabolomics, 2020, 16, 102.	1.4	10
92	Measuring the effect of MankaiÂ® (Wolffia globosa) on the gut microbiota and its metabolic output using an in vitro colon model. Journal of Functional Foods, 2021, 84, 104597.	1.6	10
93	Anti-Inflammatory and Anti-Acne Effects of Hamamelis virginiana Bark in Human Keratinocytes. Antioxidants, 2022, 11, 1119.	2.2	10
94	Metabolite profiling of wines made from disease-tolerant varieties. European Food Research and Technology, 2019, 245, 2039-2052.	1.6	9
95	Compositional characterization of commercial sparkling wines from cv. Ribolla Gialla produced in Friuli Venezia Giulia. European Food Research and Technology, 2019, 245, 2279-2292.	1.6	8
96	Measurement of the Effect of Accelerated Aging on the Aromatic Compounds of GewÃ¼rztraminer and Teroldego Wines, Using a SPE-GC-MS/MS Protocol. Metabolites, 2022, 12, 180.	1.3	8
97	Rhodiola rosea, a protective antioxidant for intense physical exercise: An in vitro study. Journal of Functional Foods, 2018, 48, 27-36.	1.6	7
98	Bioactive Polyphenols Modulate Enzymes Involved in Grapevine Pathogenesis and Chitinase Activity at Increasing Complexity Levels. International Journal of Molecular Sciences, 2019, 20, 6357.	1.8	7
99	Packing a punch: understanding how flavours are produced in lager fermentations. FEMS Yeast Research, 2021, 21, .	1.1	7
100	Metabolomic Workflow for the Accurate and High-Throughput Exploration of the Pathways of Tryptophan, Tyrosine, Phenylalanine, and Branched-Chain Amino Acids in Human Biofluids. Journal of Proteome Research, 2022, 21, 1262-1275.	1.8	7
101	Inoculation of Lupinus albus with the nodule-endophyte Paenibacillus glycanilyticus LJ121 improves grain nutritional quality. Archives of Microbiology, 2020, 202, 283-291.	1.0	6
102	Molecular and biochemical differences underlying the efficacy of lovastatin in preventing the onset of superficial scald in a susceptible and resistant Pyrus communis L. cultivar. Postharvest Biology and Technology, 2021, 173, 111435.	2.9	6
103	Grape Lipidomics: An Extensive Profiling thorough UHPLC-MS/MS Method. Metabolites, 2021, 11, 827.	1.3	6
104	The macromolecular diversity of Italian monovarietal red wines. Oeno One, 2022, 56, 81-90.	0.7	5
105	Exploratory Analysis of Commercial Olive-Based Dietary Supplements Using Untargeted and Targeted Metabolomics. Metabolites, 2020, 10, 516.	1.3	4
106	Ex Vivo Fecal Fermentation of Human Ileal Fluid Collected After Wild Strawberry Consumption Modulates Human Microbiome Community Structure and Metabolic Output and Protects Against DNA Damage in Colonic Epithelial Cells. Molecular Nutrition and Food Research, 2022, 66, e2100405.	1.5	4
107	Measuring phenolic compounds in Mankai: a novel polyphenol and amino rich plant protein source. Proceedings of the Nutrition Society, 2020, 79, .	0.4	2
108	Apple (Malus domestica Borkh.) Cultivar â€˜Majdaâ€™, a Naturally Non-Browning Cultivar: An Assessment of Its Qualities. Plants, 2021, 10, 1402.	1.6	2

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109	Application of a Target-Guided Data Processing Approach in Saturated Peak Correction of GCÃ—GC Analysis. Analytical Chemistry, 2022, 94, 1941-1948.	3.2	2
110	Phenolic Compound Profile by UPLC-MS/MS and Encapsulation with Chitosan of Spondias mombin L. Fruit Peel Extract from Cerrado Hotspotâ€"Brazil. Molecules, 2022, 27, 2382.	1.7	1
111	Wine Pigments: From Your Cup to Your Cells. Journal of Wine Research, 2011, 22, 143-145.	0.9	0