

Sara Fernández-Castillejo

List of Publications by Year in descending order

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Version: 2024-02-01

43
papers

1,437
citations

361045

20
h-index

315357

38
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43
all docs

43
docs citations

43
times ranked

2629
citing authors

#	ARTICLE	IF	CITATIONS
1	Monitoring the Anisotropy and Fluidity of the HDL Monolayer as Surrogates of HDL Functionality. <i>Methods in Molecular Biology</i> , 2022, 2419, 275-282.	0.4	0
2	A Fluorescence-Based In Vitro Method to Assess Cholesterol Efflux. <i>Methods in Molecular Biology</i> , 2022, 2419, 257-274.	0.4	1
3	Phosphoproteomic Analysis and Protein-Protein Interaction of Rat Aorta GJA1 and Rat Heart FKBP1A after Secoiridoid Consumption from Virgin Olive Oil: A Functional Proteomic Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1536-1554.	2.4	2
4	Virgin Olive Oil Phenolic Compounds Modulate the HDL Lipidome in Hypercholesterolaemic Subjects: A Lipidomic Analysis of the VOHF Study. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2001192.	1.5	12
5	Metabolic Fate and Cardiometabolic Effects of Phenolic Compounds from Red-Fleshed Apple in Hypercholesterolemic Rats: A Comparative Study with Common White-Fleshed Apple. <i>The AppleCOR Study. Molecular Nutrition and Food Research</i> , 2021, 65, e2001225.	1.5	10
6	Cyanidin-3-glucoside as a possible biomarker of anthocyanin-rich berry intake in body fluids of healthy humans: a systematic review of clinical trials. <i>Nutrition Reviews</i> , 2020, 78, 597-610.	2.6	10
7	Phenol-Enriched Virgin Olive Oil Promotes Macrophage-Specific Reverse Cholesterol Transport In Vivo. <i>Biomedicines</i> , 2020, 8, 266.	1.4	9
8	A Functional Virgin Olive Oil Enriched with Olive Oil and Thyme Phenolic Compounds Improves the Expression of Cholesterol Efflux-Related Genes: A Randomized, Crossover, Controlled Trial. <i>Nutrients</i> , 2019, 11, 1732.	1.7	16
9	Aqueous Stable Gold Nanostar/ZnO Nanocomposites for Light-Triggered Release of Active Cargo Inside Living Cells. <i>Angewandte Chemie - International Edition</i> , 2019, 58, 7078-7082.	7.2	103
10	Endothelial Cells Deconjugate Resveratrol Metabolites to Free Resveratrol: A Possible Role in Tissue Factor Modulation. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1800715.	1.5	17
11	Hydroxytyrosol and its main plasma circulating metabolites attenuate the initial steps of atherosclerosis through inhibition of the MAPK pathway. <i>Journal of Functional Foods</i> , 2018, 40, 280-291.	1.6	14
12	Phenol-enriched olive oils improve HDL antioxidant content in hypercholesterolemic subjects. A randomized, double-blind, cross-over, controlled trial. <i>Journal of Nutritional Biochemistry</i> , 2018, 51, 99-104.	1.9	28
13	Collagen and fibronectin surface modification of nanoporous anodic alumina and macroporous silicon for endothelial cell cultures. <i>Journal of Biological Engineering</i> , 2018, 12, 21.	2.0	24
14	Anthocyanin Tissue Bioavailability in Animals: Possible Implications for Human Health. A Systematic Review. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11531-11543.	2.4	56
15	Validation of Dried Blood Spot Cards to Determine Apple Phenolic Metabolites in Human Blood and Plasma After an Acute Intake of Red-Fleshed Apple Snack. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800623.	1.5	17
16	Effectiveness of a low-fat yoghurt supplemented with rooster comb extract on muscle strength in adults with mild knee pain and mechanisms of action on muscle regeneration. <i>Food and Function</i> , 2018, 9, 3244-3253.	2.1	3
17	Cardiovascular Benefits of Phenol-Enriched Virgin Olive Oils: New Insights from the Virgin Olive Oil and HDL Functionality (VOHF) Study. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800456.	1.5	32
18	Effect of virgin olive oil and thyme phenolic compounds on blood lipid profile: implications of human gut microbiota. <i>European Journal of Nutrition</i> , 2017, 56, 119-131.	4.6	93

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19	Consumption of seafood and its estimated heavy metals are associated with lipid profile and oxidative lipid damage on healthy adults from a Spanish Mediterranean area: A cross-sectional study. <i>Environmental Research</i> , 2017, 156, 644-651.	3.7	21
20	Phenol-Enriched olive oils modify paraoxonase-related variables: A randomized, crossover, controlled trial. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600932.	1.5	17
21	Virgin olive oil enriched with its own phenolic compounds or complemented with thyme improves endothelial function: The potential role of plasmatic fat-soluble vitamins. A double blind, randomized, controlled, cross-over clinical trial. <i>Journal of Functional Foods</i> , 2017, 28, 285-292.	1.6	12
22	Determinants of HDL Cholesterol Efflux Capacity after Virgin Olive Oil Ingestion: Interrelationships with Fluidity of HDL Monolayer. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700445.	1.5	19
23	Silicon microgrooves for contact guidance of human aortic endothelial cells. <i>Beilstein Journal of Nanotechnology</i> , 2017, 8, 675-681.	1.5	8
24	Polyphenol rich olive oils improve lipoprotein particle atherogenic ratios and subclasses profile: A randomized, crossover, controlled trial. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 1544-1554.	1.5	47
25	Effects of SiO ₂ micropillar arrays on endothelial cells TM morphology. <i>New Biotechnology</i> , 2016, 33, 781-789.	2.4	9
26	Effects of low molecular weight procyanidin rich extract from french maritime pine bark on cardiovascular disease risk factors in stage-1 hypertensive subjects: Randomized, double-blind, crossover, placebo-controlled intervention trial. <i>Phytomedicine</i> , 2016, 23, 1451-1461.	2.3	44
27	Complementary phenol-enriched olive oil improves HDL characteristics in hypercholesterolemic subjects. A randomized, double-blind, crossover, controlled trial. The VOHF study. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 1758-1770.	1.5	43
28	Protective effect of hydroxytyrosol and its predominant plasmatic human metabolites against endothelial dysfunction in human aortic endothelial cells. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 2523-2536.	1.5	61
29	Human aortic endothelial cell morphology influenced by topography of porous silicon substrates. <i>Journal of Biomaterials Applications</i> , 2015, 30, 398-408.	1.2	14
30	Olive Oil Polyphenols Decrease LDL Concentrations and LDL Atherogenicity in Men in a Randomized Controlled Trial. <i>Journal of Nutrition</i> , 2015, 145, 1692-1697.	1.3	73
31	Effects of functional olive oil enriched with its own phenolic compounds on endothelial function in hypertensive patients. A randomised controlled trial. <i>Food Chemistry</i> , 2015, 167, 30-35.	4.2	92
32	Impact of Virgin Olive Oil and Phenol-Enriched Virgin Olive Oils on the HDL Proteome in Hypercholesterolemic Subjects: A Double Blind, Randomized, Controlled, Cross-Over Clinical Trial (VOHF Study). <i>PLoS ONE</i> , 2015, 10, e0129160.	1.1	43
33	Olive Oil Polyphenols Enhance High-Density Lipoprotein Function in Humans. <i>Arteriosclerosis, Thrombosis, and Vascular Biology</i> , 2014, 34, 2115-2119.	1.1	128
34	Effects of macro- versus nanoporous silicon substrates on human aortic endothelial cell behavior. <i>Nanoscale Research Letters</i> , 2014, 9, 421.	3.1	10
35	Synthesis of Cholesterol Analogues Bearing BODIPY Fluorophores by Suzuki or Liebeskind-Srogl Cross-Coupling and Evaluation of Their Potential for Visualization of Cholesterol Pools. <i>ChemBioChem</i> , 2014, 15, 2087-2096.	1.3	16
36	Biomarkers of food intake and metabolite differences between plasma and red blood cell matrices; a human metabolomic profile approach. <i>Molecular BioSystems</i> , 2013, 9, 1411.	2.9	23

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37	Olive oil polyphenols enhance the expression of cholesterol efflux related genes in vivo in humans. A randomized controlled trial. <i>Journal of Nutritional Biochemistry</i> , 2013, 24, 1334-1339.	1.9	85
38	Alpha-Tocopherol and BAY 11-7082 Reduce Vascular Cell Adhesion Molecule in Human Aortic Endothelial Cells. <i>Journal of Vascular Research</i> , 2012, 49, 319-328.	0.6	22
39	Polyphenol-rich foods exhibit <sc>DNA</sc> antioxidative properties and protect the glutathione system in healthy subjects. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 1025-1033.	1.5	24
40	Inhibition of the transcription factor c-Jun by the MAPK family, and not the NF- κ B pathway, suggests that peanut extract has anti-inflammatory properties. <i>Molecular Immunology</i> , 2012, 52, 125-132.	1.0	9
41	¿Los compuestos fenólicos ejercen sus efectos en nuevas vías o mecanismos que explican efectos cardiosaludables del aceite de oliva virgen?. <i>Clínica E Investigación En Arteriosclerosis</i> , 2011, 23, 275-277.	0.4	0
42	Bioavailability of phenols from a phenol-enriched olive oil. <i>British Journal of Nutrition</i> , 2011, 106, 1691-1701.	1.2	86
43	Improved method for identifying and quantifying olive oil phenolic compounds and their metabolites in human plasma by microelution solid-phase extraction plate and liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2009, 877, 4097-4106.	1.2	84