

Mar Larrosa

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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.

68

papers

5,562

citations

38

h-index

72

g-index

72

ext. papers

6,356

ext. citations

5.3

avg, IF

5.52

L-index

#	Paper	IF	Citations
68	The dietary hydrolysable tannin punicalagin releases ellagic acid that induces apoptosis in human colon adenocarcinoma Caco-2 cells by using the mitochondrial pathway. <i>Journal of Nutritional Biochemistry</i> , 2006 , 17, 611-25	6.3	323
67	Resveratrol and clinical trials: the crossroad from in vitro studies to human evidence. <i>Current Pharmaceutical Design</i> , 2013 , 19, 6064-93	3.3	321
66	Anti-inflammatory properties of a pomegranate extract and its metabolite urolithin-A in a colitis rat model and the effect of colon inflammation on phenolic metabolism. <i>Journal of Nutritional Biochemistry</i> , 2010 , 21, 717-25	6.3	319
65	Biological significance of urolithins, the gut microbial ellagic Acid-derived metabolites: the evidence so far. <i>Evidence-based Complementary and Alternative Medicine</i> , 2013 , 2013, 270418	2.3	297
64	Ellagitannins, ellagic acid and vascular health. <i>Molecular Aspects of Medicine</i> , 2010 , 31, 513-39	16.7	260
63	One-year supplementation with a grape extract containing resveratrol modulates inflammatory-related microRNAs and cytokines expression in peripheral blood mononuclear cells of type 2 diabetes and hypertensive patients with coronary artery disease. <i>Pharmacological Research</i> , 2013 , 72, 69-82	10.2	259
62	Effect of a low dose of dietary resveratrol on colon microbiota, inflammation and tissue damage in a DSS-induced colitis rat model. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 2211-20	5.7	240
61	Urolithins, ellagic acid-derived metabolites produced by human colonic microflora, exhibit estrogenic and antiestrogenic activities. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 1611-20	5.7	204
60	Differences in gut microbiota profile between women with active lifestyle and sedentary women. <i>PLoS ONE</i> , 2017 , 12, e0171352	3.7	197
59	One-year consumption of a grape nutraceutical containing resveratrol improves the inflammatory and fibrinolytic status of patients in primary prevention of cardiovascular disease. <i>American Journal of Cardiology</i> , 2012 , 110, 356-63	3	190
58	Polyphenol metabolites from colonic microbiota exert anti-inflammatory activity on different inflammation models. <i>Molecular Nutrition and Food Research</i> , 2009 , 53, 1044-54	5.9	174
57	Grape resveratrol increases serum adiponectin and downregulates inflammatory genes in peripheral blood mononuclear cells: a triple-blind, placebo-controlled, one-year clinical trial in patients with stable coronary artery disease. <i>Cardiovascular Drugs and Therapy</i> , 2013 , 27, 37-48	3.9	159
56	Alternative method for gas chromatography-mass spectrometry analysis of short-chain fatty acids in faecal samples. <i>Journal of Separation Science</i> , 2012 , 35, 1906-13	3.4	156
55	NF-kappaB-dependent anti-inflammatory activity of urolithins, gut microbiota ellagic acid-derived metabolites, in human colonic fibroblasts. <i>British Journal of Nutrition</i> , 2010 , 104, 503-12	3.6	153
54	Consumption of a grape extract supplement containing resveratrol decreases oxidized LDL and ApoB in patients undergoing primary prevention of cardiovascular disease: a triple-blind, 6-month follow-up, placebo-controlled, randomized trial. <i>Molecular Nutrition and Food Research</i> , 2012 , 56, 810-21	5.9	141
53	Ellagitannin metabolites, urolithin A glucuronide and its aglycone urolithin A, ameliorate TNF- α -induced inflammation and associated molecular markers in human aortic endothelial cells. <i>Molecular Nutrition and Food Research</i> , 2012 , 56, 784-96	5.9	120
52	Concentration and solubility of flavanones in orange beverages affect their bioavailability in humans. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6516-24	5.7	116

51	Gut Microbiota Modification: Another Piece in the Puzzle of the Benefits of Physical Exercise in Health?. <i>Frontiers in Physiology</i> , 2016 , 7, 51	4.6	110
50	Metabolites and tissue distribution of resveratrol in the pig. <i>Molecular Nutrition and Food Research</i> , 2011 , 55, 1154-68	5.9	103
49	Grape polyphenol resveratrol and the related molecule 4-hydroxystilbene induce growth inhibition, apoptosis, S-phase arrest, and upregulation of cyclins A, E, and B1 in human SK-Mel-28 melanoma cells. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 4576-84	5.7	101
48	Inhibition of quorum sensing (QS) in <i>Yersinia enterocolitica</i> by an orange extract rich in glycosylated flavanones. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 8885-94	5.7	97
47	The grape and wine polyphenol piceatannol is a potent inducer of apoptosis in human SK-Mel-28 melanoma cells. <i>European Journal of Nutrition</i> , 2004 , 43, 275-84	5.2	97
46	Phase-II metabolism limits the antiproliferative activity of urolithins in human colon cancer cells. <i>European Journal of Nutrition</i> , 2014 , 53, 853-64	5.2	84
45	Intestinal ellagitannin metabolites ameliorate cytokine-induced inflammation and associated molecular markers in human colon fibroblasts. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 8866-76	5.7	75
44	Strawberry processing does not affect the production and urinary excretion of urolithins, ellagic acid metabolites, in humans. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 5749-54	5.7	73
43	Up-regulation of tumor suppressor carcinoembryonic antigen-related cell adhesion molecule 1 in human colon cancer Caco-2 cells following repetitive exposure to dietary levels of a polyphenol-rich chokeberry juice. <i>Journal of Nutritional Biochemistry</i> , 2007 , 18, 259-71	6.3	66
42	Resveratrol in primary and secondary prevention of cardiovascular disease: a dietary and clinical perspective. <i>Annals of the New York Academy of Sciences</i> , 2013 , 1290, 37-51	6.5	65
41	Bioavailability of the major bioactive diterpenoids in a rosemary extract: metabolic profile in the intestine, liver, plasma, and brain of Zucker rats. <i>Molecular Nutrition and Food Research</i> , 2013 , 57, 1834-46	5.9	62
40	Inhibition of gastric lipase as a mechanism for body weight and plasma lipids reduction in Zucker rats fed a rosemary extract rich in carnosic acid. <i>PLoS ONE</i> , 2012 , 7, e39773	3.7	61
39	Preventive oral treatment with resveratrol pro-prodrugs drastically reduce colon inflammation in rodents. <i>Journal of Medicinal Chemistry</i> , 2010 , 53, 7365-76	8.3	59
38	Food phytochemicals act as Quorum Sensing inhibitors reducing production and/or degrading autoinducers of <i>Yersinia enterocolitica</i> and <i>Erwinia carotovora</i> . <i>Food Control</i> , 2012 , 24, 78-85	6.2	57
37	Plant food extracts and phytochemicals: Their role as Quorum Sensing Inhibitors. <i>Trends in Food Science and Technology</i> , 2015 , 43, 189-204	15.3	53
36	Bioavailability of phenolics from an oleuropein-rich olive (<i>Olea europaea</i>) leaf extract and its acute effect on plasma antioxidant status: comparison between pre- and postmenopausal women. <i>European Journal of Nutrition</i> , 2014 , 53, 1015-27	5.2	53
35	Urolithins, ellagitannin metabolites produced by colon microbiota, inhibit Quorum Sensing in <i>Yersinia enterocolitica</i> : Phenotypic response and associated molecular changes. <i>Food Chemistry</i> , 2012 , 132, 1465-1474	8.5	47
34	A rosemary extract rich in carnosic acid selectively modulates caecum microbiota and inhibits β -glucosidase activity, altering fiber and short chain fatty acids fecal excretion in lean and obese female rats. <i>PLoS ONE</i> , 2014 , 9, e94687	3.7	46

33	Effect of a Protein Supplement on the Gut Microbiota of Endurance Athletes: A Randomized, Controlled, Double-Blind Pilot Study. <i>Nutrients</i> , 2018 , 10,	6.7	45
32	Antioxidant, antimicrobial, antitopoisomerase and gastroprotective effect of herbal infusions from four Quercus species. <i>Industrial Crops and Products</i> , 2013 , 42, 57-62	5.9	45
31	Increase of Antioxidant Activity of Tomato Juice Upon Functionalisation with Vegetable Byproduct Extracts. <i>LWT - Food Science and Technology</i> , 2002 , 35, 532-542	5.4	40
30	Effects of long-term consumption of low doses of resveratrol on diet-induced mild hypercholesterolemia in pigs: a transcriptomic approach to disease prevention. <i>Journal of Nutritional Biochemistry</i> , 2012 , 23, 829-37	6.3	37
29	Nutraceuticals for older people: facts, fictions and gaps in knowledge. <i>Maturitas</i> , 2013 , 75, 313-34	5	37
28	Dietary extra-virgin olive oil rich in phenolic antioxidants and the aging process: long-term effects in the rat. <i>Journal of Nutritional Biochemistry</i> , 2010 , 21, 290-6	6.3	36
27	Oak kombucha protects against oxidative stress and inflammatory processes. <i>Chemico-Biological Interactions</i> , 2017 , 272, 1-9	5	35
26	Pharmacokinetic study of trans-resveratrol in adult pigs. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 11165-71	5.7	31
25	Hydrocaffeic and p-coumaric acids, natural phenolic compounds, inhibit UV-B damage in WKD human conjunctival cells in vitro and rabbit eye in vivo. <i>Free Radical Research</i> , 2008 , 42, 903-10	4	29
24	Lack of effect of oral administration of resveratrol in LPS-induced systemic inflammation. <i>European Journal of Nutrition</i> , 2011 , 50, 673-80	5.2	28
23	Resveratrol and some glucosyl, glucosylacyl, and glucuronide derivatives reduce Escherichia coli O157:H7, Salmonella Typhimurium, and Listeria monocytogenes Scott A adhesion to colonic epithelial cell lines. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7367-74	5.7	26
22	Liver and colon DNA oxidative damage and gene expression profiles of rats fed Arabidopsis thaliana mutant seeds containing contrasted flavonoids. <i>Food and Chemical Toxicology</i> , 2008 , 46, 1213-20	4.7	24
21	Transcriptional changes in human Caco-2 colon cancer cells following exposure to a recurrent non-toxic dose of polyphenol-rich chokeberry juice. <i>Genes and Nutrition</i> , 2007 , 2, 111-3	4.3	22
20	A rosemary extract enriched in carnosic acid improves circulating adipocytokines and modulates key metabolic sensors in lean Zucker rats: Critical and contrasting differences in the obese genotype. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 942-53	5.9	20
19	A dietary resveratrol-rich grape extract prevents the developing of atherosclerotic lesions in the aorta of pigs fed an atherogenic diet. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 5609-20	5.7	20
18	The effect of acute moderate-intensity exercise on the serum and fecal metabolomes and the gut microbiota of cross-country endurance athletes. <i>Scientific Reports</i> , 2021 , 11, 3558	4.9	18
17	Antioxidant capacity of tomato juice functionalised with enzymatically synthesised hydroxytyrosol. <i>Journal of the Science of Food and Agriculture</i> , 2003 , 83, 658-666	4.3	16
16	Gastroprotective potential of Buddleja scordioides Kunth Scrophulariaceae infusions; effects into the modulation of antioxidant enzymes and inflammation markers in an in vivo model. <i>Journal of Ethnopharmacology</i> , 2015 , 169, 280-6	5	15

15	Microbiota Features Associated With a High-Fat/Low-Fiber Diet in Healthy Adults. <i>Frontiers in Nutrition</i> , 2020 , 7, 583608	6.2	14
14	A Critical Mutualism - Competition Interplay Underlies the Loss of Microbial Diversity in Sedentary Lifestyle. <i>Frontiers in Microbiology</i> , 2019 , 10, 3142	5.7	14
13	Evaluation of <i>Pseudomonas aeruginosa</i> (PAO1) adhesion to human alveolar epithelial cells A549 using SYTO 9 dye. <i>Molecular and Cellular Probes</i> , 2012 , 26, 121-6	3.3	12
12	Detection and Quantification Methods for Viable but Non-culturable (VBNC) Cells in Process Wash Water of Fresh-Cut Produce: Industrial Validation. <i>Frontiers in Microbiology</i> , 2020 , 11, 673	5.7	10
11	Chronic flavanol-rich cocoa powder supplementation reduces body fat mass in endurance athletes by modifying the follistatin/myostatin ratio and leptin levels. <i>Food and Function</i> , 2020 , 11, 3441-3450	6.1	7
10	Effects of gastrointestinal digested polyphenolic enriched extracts of Chilean currants (<i>Ribes magellanicum</i> and <i>Ribes punctatum</i>) on in vitro fecal microbiota. <i>Food Research International</i> , 2020 , 129, 108848	7	7
9	Bioinformatic strategies to address limitations of 16rRNA short-read amplicons from different sequencing platforms. <i>Journal of Microbiological Methods</i> , 2020 , 169, 105811	2.8	6
8	Can Gut Microbiota and Lifestyle Help Us in the Handling of Anorexia Nervosa Patients?. <i>Microorganisms</i> , 2019 , 7,	4.9	5
7	Key Bacteria in the Gut Microbiota Network for the Transition between Sedentary and Active Lifestyle. <i>Microorganisms</i> , 2020 , 8,	4.9	5
6	Role of Oral and Gut Microbiota in Dietary Nitrate Metabolism and Its Impact on Sports Performance. <i>Nutrients</i> , 2020 , 12,	6.7	5
5	Bioavailability, Metabolism, and Bioactivity of Food Ellagic Acid and Related Polyphenols263-277		4
4	Acute Impacts of Different Types of Exercise on Circulating Klotho Protein Levels. <i>Frontiers in Physiology</i> , 2021 , 12, 716473	4.6	2
3	Chronic Consumption of Cocoa Rich in Procyanidins Has a Marginal Impact on Gut Microbiota and on Serum and Fecal Metabolomes in Male Endurance Athletes.. <i>Journal of Agricultural and Food Chemistry</i> , 2022 ,	5.7	1
2	Effect of a Blend of Roscoe and L. Herbal Supplement on the Recovery of Delayed-Onset Muscle Soreness Induced by Unaccustomed Eccentric Resistance Training: A Randomized, Triple-Blind, Placebo-Controlled Trial. <i>Frontiers in Physiology</i> , 2020 , 11, 826	4.6	1
1	Effects of adding post-workout microcurrent in males cross country athletes. <i>European Journal of Sport Science</i> , 2021 , 21, 1708-1717	3.9	0