Lourdes Maria Varela

List of Publications by Year
in descending order

33 papers	1,009 citations	516561 16 h-index	552653 26 g-index
34 all docs	34 docs citations	34 times ranked	2136 citing authors

#	Article	IF	Citations
1	<scp>HDL</scp> and endothelial protection. British Journal of Pharmacology, 2013, 169, 493-511.	2.7	132
2	Membrane composition and dynamics: A target of bioactive virgin olive oil constituents. Biochimica Et Biophysica Acta - Biomembranes, 2014, 1838, 1638-1656.	1.4	110
3	Protective Effects of Ticagrelor on Myocardial Injury After Infarction. Circulation, 2016, 134, 1708-1719.	1.6	101
4	Effects of meals rich in either monounsaturated or saturated fat on lipid concentrations and on insulin secretion and action in subjects with high fasting triglyceride concentrations. American Journal of Clinical Nutrition, 2011, 93, 494-499.	2.2	90
5	The Flavonol Isorhamnetin Exhibits Cytotoxic Effects on Human Colon Cancer Cells. Journal of Agricultural and Food Chemistry, 2010, 58, 10869-10875.	2.4	88
6	Oleic Acid in Olive Oil: From a Metabolic Framework Toward a Clinical Perspective. Current Pharmaceutical Design, 2011, 17, 831-843.	0.9	79
7	A high-fat meal promotes lipid-load and apolipoprotein B-48 receptor transcriptional activity in circulating monocytes. American Journal of Clinical Nutrition, 2011, 93, 918-925.	2.2	43
8	The effects of dietary fatty acids on the postprandial triglyceride-rich lipoprotein/apoB48 receptor axis in human monocyte/macrophage cells. Journal of Nutritional Biochemistry, 2013, 24, 2031-2039.	1.9	37
9	An extra virgin olive oil rich diet intervention ameliorates the nonalcoholic steatohepatitis induced by a highâ€fat â€œWesternâ€typeâ€•diet in mice. Molecular Nutrition and Food Research, 2017, 61, 1600549.	1.5	37
10	Extraâ€Virgin Olive Oil with Natural Phenolic Content Exerts an Antiâ€Inflammatory Effect in Adipose Tissue and Attenuates the Severity of Atherosclerotic Lesions in Ldlrâ^'/â^'.Leiden Mice. Molecular Nutrition and Food Research, 2018, 62, e1800295.	1.5	36
11	Clustering effects on postprandial insulin secretion and sensitivity in response to meals with different fatty acid compositions. Food and Function, 2014, 5, 1374.	2.1	31
12	Leukocyte Overexpression of Intracellular NAMPT Attenuates Atherosclerosis by Regulating PPARÎ³-Dependent Monocyte Differentiation and Function. Arteriosclerosis, Thrombosis, and Vascular Biology, 2017, 37, 1157-1167.	1.1	31
13	Extra virgin olive oil diet intervention improves insulin resistance and islet performance in diet-induced diabetes in mice. Scientific Reports, 2019, 9, 11311.	1.6	23
14	Triglyceride-Rich Lipoprotein Regulates APOB48 Receptor Gene Expression in Human THP-1 Monocytes and Macrophages3. Journal of Nutrition, 2012, 142, 227-232.	1.3	22
15	High-Density Lipoproteins and Mediterranean Diet: A Systematic Review. Nutrients, 2021, 13, 955.	1.7	20
16	Dietary fatty acids linking postprandial metabolic response and chronic diseases. Food and Function, 2012, 3, 22-27.	2.1	17
17	A lupine (Lupinus angustifolious L.) peptide prevents non-alcoholic fatty liver disease in high-fat-diet-induced obese mice. Food and Function, 2020, 11, 2943-2952.	2.1	17
18	Postprandial triglyceride-rich lipoproteins regulate perilipin-2 and perilipin-3 lipid-droplet-associated proteins in macrophages. Journal of Nutritional Biochemistry, 2015, 26, 327-336.	1.9	14

#	Article	IF	Citations
19	Extra virgin olive oil improved body weight and insulin sensitivity in high fat diet-induced obese LDLrâ˜'/â˜'.Leiden mice without attenuation of steatohepatitis. Scientific Reports, 2021, 11, 8250.	1.6	14
20	Changes in High-Density Lipoproteins Related to Outcomes in Patients with Acute Stroke. Journal of Clinical Medicine, 2020, 9, 2269.	1.0	12
21	Postprandial triglyceride-rich lipoproteins promote invasion of human coronary artery smooth muscle cells in a fatty-acid manner through PI3k-Rac1-JNK signaling. Molecular Nutrition and Food Research, 2014, 58, 1349-1364.	1.5	11
22	p38 MAPK Protects Human Monocytes from Postprandial Triglyceride-Rich Lipoprotein-Induced Toxicity. Journal of Nutrition, 2013, 143, 620-626.	1.3	10
23	Olives and olive oil: diet and health impacts.. CAB Reviews: Perspectives in Agriculture, Veterinary Science, Nutrition and Natural Resources, 0, , 1-10.	0.6	9
24	Postprandial triglyceride-rich lipoproteins promote lipid accumulation and apolipoprotein B-48 receptor transcriptional activity in human circulating and murine bone marrow neutrophils in a fatty acid-dependent manner. Molecular Nutrition and Food Research, 2017, 61, 1600879.	1.5	8
25	Oleic Acid. , 2010, , 1385-1393.		6
26	Back cover: An extra virgin olive oil rich diet intervention ameliorates the nonalcoholic steatohepatitis induced by a highâ€fat â€œWesternâ€typeâ€•diet in mice. Molecular Nutrition and Food Research, 2017, 61, 1770034.	1.5	4
27	Nutrigenomics and Atherosclerosis: The Postprandial and Long-Term Effects of Virgin Olive Oil Ingestion. , 2012, , .		2
28	Response by Vilahur et al to Letters Regarding Article, â€œProtective Effects of Ticagrelor on Myocardial Injury After Infarctionâ€• Circulation, 2017, 135, e1004-e1005.	1.6	2
29	Oleic acidâ€"the main component of olive oil on postprandial metabolic processes. , 2021, , 639-649.		2
30	Recent advances in lipoprotein and atherosclerosis: A nutrigenomic approach. Grasas Y Aceites, 2009, 60, .	0.3	1
31	FRI-318-Effects of fatty acids and polyphenols from extra virgin olive oil in a murine animal dietary model knockout for the LDL receptor. Journal of Hepatology, 2019, 70, e536.	1.8	0
32	Dietary Fatty Acids and Vitamin B3: An Effective Treatment Strategy for the Metabolic Syndrome?. Journal of Food & Nutritional Disorders, 2014, 03, .	0.1	0
33	Ciclo de mejora en el aula virtual aplicado a la asignatura FÃsica General y BiofÃsica del Grado de Biomedicina BÃ¡sica y Experimental. Jornadas De FormaciÃ“n E InnovaciÃ“n Docente Del Profesorado, 2020, , 1436-1457.	0.0	0