

# Lisard Iglesias-Carres

## List of Publications by Citations

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**Version:** 2024-04-29

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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.

35  
papers

445  
citations

13  
h-index

20  
g-index

43  
ext. papers

628  
ext. citations

6.4  
avg, IF

3.9  
L-index

#	Paper	IF	Citations
35	Proanthocyanidins in health and disease. <i>BioFactors</i> , <b>2016</b> , 42, 5-12	6.1	70
34	Gender-related similarities and differences in the body distribution of grape seed flavanols in rats. <i>Molecular Nutrition and Food Research</i> , <b>2016</b> , 60, 760-72	5.9	38
33	Plasma kinetics and microbial biotransformation of grape seed flavanols in rats. <i>Journal of Functional Foods</i> , <b>2015</b> , 12, 478-488	5.1	37
32	Tissue distribution of rat flavanol metabolites at different doses. <i>Journal of Nutritional Biochemistry</i> , <b>2015</b> , 26, 987-95	6.3	35
31	Optimization of a polyphenol extraction method for sweet orange pulp ( <i>Citrus sinensis</i> L.) to identify phenolic compounds consumed from sweet oranges. <i>PLoS ONE</i> , <b>2019</b> , 14, e0211267	3.7	27
30	A dose-response study of the bioavailability of grape seed proanthocyanidin in rat and lipid-lowering effects of generated metabolites in HepG2 cells. <i>Food Research International</i> , <b>2014</b> , 64, 500-507	7	20
29	Chrononutrition and Polyphenols: Roles and Diseases. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	19
28	Lack of tissue accumulation of grape seed flavanols after daily long-term administration in healthy and cafeteria-diet obese rats. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 9996-10003	5.7	18
27	A comparative study on the bioavailability of phenolic compounds from organic and nonorganic red grapes. <i>Food Chemistry</i> , <b>2019</b> , 299, 125092	8.5	18
26	Flavanol plasma bioavailability is affected by metabolic syndrome in rats. <i>Food Chemistry</i> , <b>2017</b> , 231, 287-294	8.5	17
25	Age related differences in the plasma kinetics of flavanols in rats. <i>Journal of Nutritional Biochemistry</i> , <b>2016</b> , 29, 90-6	6.3	15
24	Long-term administration of protein hydrolysate from chicken feet induces antihypertensive effect and confers vasoprotective pattern in diet-induced hypertensive rats. <i>Journal of Functional Foods</i> , <b>2019</b> , 55, 28-35	5.1	14
23	Optimized Extraction by Response Surface Methodology Used for the Characterization and Quantification of Phenolic Compounds in Whole Red Grapes (). <i>Nutrients</i> , <b>2018</b> , 10,	6.7	14
22	Phenolic compounds and biological rhythms: Who takes the lead?. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 113, 77-85	15.3	12
21	Rat health status affects bioavailability, target tissue levels, and bioactivity of grape seed flavanols. <i>Molecular Nutrition and Food Research</i> , <b>2017</b> , 61, 1600342	5.9	11
20	Evidence that Nitric Oxide is Involved in the Blood Pressure Lowering Effect of the Peptide AVFQHNCQE in Spontaneously Hypertensive Rats. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	8
19	Changes in arterial blood pressure caused by long-term administration of grape seed proanthocyanidins in rats with established hypertension. <i>Food and Function</i> , <b>2020</b> , 11, 8735-8742	6.1	8

18	Use of dietary phytochemicals for inhibition of trimethylamine N-oxide formation. <i>Journal of Nutritional Biochemistry</i> , <b>2021</b> , 91, 108600	6.3	8
17	Exposure of Fischer 344 rats to distinct photoperiods influences the bioavailability of red grape polyphenols. <i>Journal of Photochemistry and Photobiology B: Biology</i> , <b>2019</b> , 199, 111623	6.7	7
16	Optimization and characterization of Royal Dawn cherry ( <i>Prunus avium</i> ) phenolics extraction. <i>Scientific Reports</i> , <b>2019</b> , 9, 17626	4.9	7
15	Enzyme-Assisted Extraction to Obtain Phenolic-Enriched Wine Lees with Enhanced Bioactivity in Hypertensive Rats. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	6
14	Optimization of extraction methods for characterization of phenolic compounds in apricot fruit ( <i>Prunus armeniaca</i> ). <i>Food and Function</i> , <b>2019</b> , 10, 6492-6502	6.1	6
13	Implication of Opioid Receptors in the Antihypertensive Effect of a Novel Chicken Foot-Derived Peptide. <i>Biomolecules</i> , <b>2020</b> , 10,	5.9	4
12	Exosomes transport trace amounts of (poly)phenols. <i>Food and Function</i> , <b>2020</b> , 11, 7784-7792	6.1	3
11	Blood Pressure-Lowering Effect of Wine Lees: Dose-Response Study, Effect of Dealcoholization and Possible Mechanisms of Action. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	3
10	Development of a High-Throughput Method to Study the Inhibitory Effect of Phytochemicals on Trimethylamine Formation. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	3
9	Identification of novel antihypertensive peptides from wine lees hydrolysate. <i>Food Chemistry</i> , <b>2022</b> , 366, 130690	8.5	3
8	Tomatoes consumed in-season prevent oxidative stress in Fischer 344 rats: impact of geographical origin. <i>Food and Function</i> , <b>2021</b> , 12, 8340-8350	6.1	3
7	Time-of-day dependent effect of proanthocyanidins on adipose tissue metabolism in rats with diet-induced obesity.. <i>International Journal of Obesity</i> , <b>2022</b> ,	5.5	3
6	Diet-induced obesity in genetically diverse collaborative cross mouse founder strains reveals diverse phenotype response and amelioration by quercetin treatment in 129S1/SvImJ, PWK/EiJ, CAST/PhJ, and WSB/EiJ mice. <i>Journal of Nutritional Biochemistry</i> , <b>2021</b> , 87, 108521	6.3	2
5	Blood Pressure-Lowering Effect of Wine Lees Phenolic Compounds Is Mediated by Endothelial-Derived Factors: Role of Sirtuin 1. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	2
4	Administration time significantly affects plasma bioavailability of grape seed proanthocyanidins extract in healthy and obese Fischer 344 rats. <i>Molecular Nutrition and Food Research</i> , <b>2021</b> , e2100552	5.9	1
3	Winery by-products as a valuable source for natural antihypertensive agents.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-14	11.5	1
2	Utilizing preclinical models of genetic diversity to improve translation of phytochemical activities from rodents to humans and inform personalized nutrition. <i>Food and Function</i> , <b>2021</b> , 12, 11077-11105	6.1	0
1	Cardioprotective properties of phenolic compounds: a role for biological rhythms.. <i>Molecular Nutrition and Food Research</i> , <b>2022</b> , e2100990	5.9	0

