Lisard Iglesias-Carres

List of Publications by Year in Descending Order

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	Identification of novel antihypertensive peptides from wine lees hydrolysate. *Food Chemistry*, **2022**, 366, 130690	8.5	3
34	Winery by-products as a valuable source for natural antihypertensive agents.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-14	11.5	1
33	Cardioprotective properties of phenolic compounds: a role for biological rhythms.. *Molecular Nutrition and Food Research*, **2022**, e2100990	5.9	0
32	Time-of-day dependent effect of proanthocyanidins on adipose tissue metabolism in rats with diet-induced obesity.. *International Journal of Obesity*, **2022**,	5.5	3
31	Administration time significantly affects plasma bioavailability of grape seed proanthocyanidins extract in healthy and obese Fischer 344 rats. *Molecular Nutrition and Food Research*, **2021**, e2100552	5.9	1
30	Utilizing preclinical models of genetic diversity to improve translation of phytochemical activities from rodents to humans and inform personalized nutrition. *Food and Function*, **2021**, 12, 11077-11105	6.1	0
29	Blood Pressure-Lowering Effect of Wine Lees: Dose-Response Study, Effect of Dealcoholization and Possible Mechanisms of Action. *Nutrients*, **2021**, 13,	6.7	3
28	Enzyme-Assisted Extraction to Obtain Phenolic-Enriched Wine Lees with Enhanced Bioactivity in Hypertensive Rats. *Antioxidants*, **2021**, 10,	7.1	6
27	Development of a High-Throughput Method to Study the Inhibitory Effect of Phytochemicals on Trimethylamine Formation. *Nutrients*, **2021**, 13,	6.7	3
26	Use of dietary phytochemicals for inhibition of trimethylamine N-oxide formation. *Journal of Nutritional Biochemistry*, **2021**, 91, 108600	6.3	8
25	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. *Journal of Nutritional Biochemistry*, **2021**, 87, 108521	6.3	2
24	Blood Pressure-Lowering Effect of Wine Lees Phenolic Compounds Is Mediated by Endothelial-Derived Factors: Role of Sirtuin 1. *Antioxidants*, **2021**, 10,	7.1	2
23	Phenolic compounds and biological rhythms: Who takes the lead?. *Trends in Food Science and Technology*, **2021**, 113, 77-85	15.3	12
22	Tomatoes consumed in-season prevent oxidative stress in Fischer 344 rats: impact of geographical origin. *Food and Function*, **2021**, 12, 8340-8350	6.1	3
21	Implication of Opioid Receptors in the Antihypertensive Effect of a Novel Chicken Foot-Derived Peptide. *Biomolecules*, **2020**, 10,	5.9	4
20	Exosomes transport trace amounts of (poly)phenols. *Food and Function*, **2020**, 11, 7784-7792	6.1	3
19	Changes in arterial blood pressure caused by long-term administration of grape seed proanthocyanidins in rats with established hypertension. *Food and Function*, **2020**, 11, 8735-8742	6.1	8

18	Exposure of Fischer 344 rats to distinct photoperiods influences the bioavailability of red grape polyphenols. *Journal of Photochemistry and Photobiology B: Biology*, **2019**, 199, 111623	6.7	7
17	Optimization of a polyphenol extraction method for sweet orange pulp (Citrus sinensis L.) to identify phenolic compounds consumed from sweet oranges. *PLoS ONE*, **2019**, 14, e0211267	3.7	27
16	Long-term administration of protein hydrolysate from chicken feet induces antihypertensive effect and confers vasoprotective pattern in diet-induced hypertensive rats. *Journal of Functional Foods*, **2019**, 55, 28-35	5.1	14
15	A comparative study on the bioavailability of phenolic compounds from organic and nonorganic red grapes. *Food Chemistry*, **2019**, 299, 125092	8.5	18
14	Chrononutrition and Polyphenols: Roles and Diseases. *Nutrients*, **2019**, 11,	6.7	19
13	Evidence that Nitric Oxide is Involved in the Blood Pressure Lowering Effect of the Peptide AVFQHNCQE in Spontaneously Hypertensive Rats. *Nutrients*, **2019**, 11,	6.7	8
12	Optimization and characterization of Royal Dawn cherry (Prunus avium) phenolics extraction. *Scientific Reports*, **2019**, 9, 17626	4.9	7
11	Optimization of extraction methods for characterization of phenolic compounds in apricot fruit (Prunus armeniaca). *Food and Function*, **2019**, 10, 6492-6502	6.1	6
10	Optimized Extraction by Response Surface Methodology Used for the Characterization and Quantification of Phenolic Compounds in Whole Red Grapes (). *Nutrients*, **2018**, 10,	6.7	14
9	Flavanol plasma bioavailability is affected by metabolic syndrome in rats. *Food Chemistry*, **2017**, 231, 287-294	8.5	17
8	Rat health status affects bioavailability, target tissue levels, and bioactivity of grape seed flavanols. *Molecular Nutrition and Food Research*, **2017**, 61, 1600342	5.9	11
7	Age related differences in the plasma kinetics of flavanols in rats. *Journal of Nutritional Biochemistry*, **2016**, 29, 90-6	6.3	15
6	Gender-related similarities and differences in the body distribution of grape seed flavanols in rats. *Molecular Nutrition and Food Research*, **2016**, 60, 760-72	5.9	38
5	Proanthocyanidins in health and disease. *BioFactors*, **2016**, 42, 5-12	6.1	70
4	Lack of tissue accumulation of grape seed flavanols after daily long-term administration in healthy and cafeteria-diet obese rats. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 9996-10003	5.7	18
3	Plasma kinetics and microbial biotransformation of grape seed flavanols in rats. *Journal of Functional Foods*, **2015**, 12, 478-488	5.1	37
2	Tissue distribution of rat flavanol metabolites at different doses. *Journal of Nutritional Biochemistry* , **2015**, 26, 987-95	6.3	35
1	A dose-response study of the bioavailability of grape seed proanthocyanidin in rat and lipid-lowering effects of generated metabolites in HepG2 cells. *Food Research International*, **2014**, 64, 500-507	7	20