

# Irene Muñoz-Gonzalez

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7566845/publications.pdf>

Version: 2024-02-01

16  
papers

901  
citations

687363

13  
h-index

1058476

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g-index

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docs citations

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times ranked

1670  
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic Metabolites in Plasma and Thigh Meat of Chickens Supplemented with Grape Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4463-4471.	5.2	22
2	Phylogenetic profile of gut microbiota in healthy adults after moderate intake of red wine. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600620.	3.3	43
3	Studies on Modulation of Gut Microbiota by Wine Polyphenols: From Isolated Cultures to Omic Approaches. <i>Antioxidants</i> , 2015, 4, 1-21.	5.1	80
4	A Survey of Modulation of Gut Microbiota by Dietary Polyphenols. <i>BioMed Research International</i> , 2015, 2015, 1-15.	1.9	288
5	Faecal Metabolomic Fingerprint after Moderate Consumption of Red Wine by Healthy Subjects. <i>Journal of Proteome Research</i> , 2015, 14, 897-905.	3.7	59
6	Application of a new Dynamic Gastrointestinal Simulator (SIMGI) to study the impact of red wine in colonic metabolism. <i>Food Research International</i> , 2015, 72, 149-159.	6.2	54
7	Towards the Fecal Metabolome Derived from Moderate Red Wine Intake. <i>Metabolites</i> , 2014, 4, 1101-1118.	2.9	19
8	Changes in the fecal profile of inflammatory markers after moderate consumption of red wine: a human trial study. <i>Wine Studies</i> , 2014, 3, .	0.4	0
9	Moderate intake of red wine promotes a significant increase of phenolic metabolites in human faeces. <i>Nutrition and Aging (Amsterdam, Netherlands)</i> , 2014, 2, 151-156.	0.3	0
10	Evaluation of SPE as Preparative Technique for the Analysis of Phenolic Metabolites in Human Feces. <i>Food Analytical Methods</i> , 2014, 7, 844-853.	2.6	11
11	<i>Lactobacillus plantarum</i> IFPL935 impacts colonic metabolism in a simulator of the human gut microbiota during feeding with red wine polyphenols. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 6805-6815.	3.6	44
12	Moderate Consumption of Red Wine Can Modulate Human Intestinal Inflammatory Response. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10567-10575.	5.2	23
13	Red Wine and Oenological Extracts Display Antimicrobial Effects in an Oral Bacteria Biofilm Model. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4731-4737.	5.2	37
14	Profiling of Microbial-Derived Phenolic Metabolites in Human Feces after Moderate Red Wine Intake. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 9470-9479.	5.2	86
15	Comparative Study of Microbial-Derived Phenolic Metabolites in Human Feces after Intake of Gin, Red Wine, and Dealcoholized Red Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3909-3915.	5.2	67
16	Antibacterial activity of wine phenolic compounds and oenological extracts against potential respiratory pathogens. <i>Letters in Applied Microbiology</i> , 2012, 54, 557-563.	2.2	68