

# Miguel Rebollo-Hernanz

## List of Publications by Year in descending order

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Version: 2024-02-01

50  
papers

2,006  
citations

346980

22  
h-index

355658

38  
g-index

53  
all docs

53  
docs citations

53  
times ranked

2656  
citing authors

#	ARTICLE	IF	CITATIONS
1	Phytochemicals from the Cocoa Shell Modulate Mitochondrial Function, Lipid and Glucose Metabolism in Hepatocytes via Activation of FGF21/ERK, AKT, and mTOR Pathways. <i>Antioxidants</i> , 2022, 11, 136.	2.2	14
2	Designer food and feeds from underutilized fruits and vegetables. , 2022, , 165-182.		0
3	Vasoactive Properties of a Cocoa Shell Extract: Mechanism of Action and Effect on Endothelial Dysfunction in Aged Rats. <i>Antioxidants</i> , 2022, 11, 429.	2.2	13
4	Activating Effects of the Bioactive Compounds From Coffee By-Products on FGF21 Signaling Modulate Hepatic Mitochondrial Bioenergetics and Energy Metabolism in vitro. <i>Frontiers in Nutrition</i> , 2022, 9, 866233.	1.6	11
5	Gastrointestinal Digestion and Absorption of Antioxidant Phenolic Compounds and Caffeine from the Coffee Pulp under Simulated Conditions. , 2022, 12, .		0
6	Extruded coffee parchment shows enhanced antioxidant, hypoglycaemic, and hypolipidemic properties by releasing phenolic compounds from the fibre matrix. <i>Food and Function</i> , 2021, 12, 1097-1110.	2.1	26
7	Role of anthocyanins in oxidative stress and the prevention of cancer in the digestive system. , 2021, , 265-280.		1
8	Investigating edible insects as a sustainable food source: nutritional value and techno-functional and physiological properties. <i>Food and Function</i> , 2021, 12, 6309-6322.	2.1	12
9	Revalorization of Coffee Husk: Modeling and Optimizing the Green Sustainable Extraction of Phenolic Compounds. <i>Foods</i> , 2021, 10, 653.	1.9	33
10	Phytochemicals from Cocoa Shell Protect Mitochondrial Function and Alleviate Oxidative Stress in Hepatocytes via Regulation of ERK and PI3K-AKT Pathways. <i>Medical Sciences Forum</i> , 2021, 2, .	0.5	1
11	Extraction of phenolic compounds from cocoa shell: Modeling using response surface methodology and artificial neural networks. <i>Separation and Purification Technology</i> , 2021, 270, 118779.	3.9	50
12	Critical Evaluation of Coffee Pulp as an Innovative Antioxidant Dietary Fiber Ingredient: Nutritional Value, Functional Properties, and Acute and Sub-Chronic Toxicity. <i>Proceedings (mdpi)</i> , 2021, 70, 65.	0.2	10
13	Evaluation of the Hypolipidemic Properties of Cocoa Shell after Simulated Digestion Using In Vitro Techniques and a Cell Culture Model of Non-Alcoholic Fatty Liver Disease. <i>Proceedings (mdpi)</i> , 2021, 70, 58.	0.2	2
14	Hypolipidemic Properties of Cocoa and Coffee By-Products after Simulated Gastrointestinal Digestion: A Comparative Approach. <i>Biology and Life Sciences Forum</i> , 2021, 7, 1.	0.6	0
15	Role of the Phytochemicals from the Cocoa Shell on the Prevention of Metabolic Syndrome by an Integrated Network Pharmacology Analysis. <i>Biology and Life Sciences Forum</i> , 2021, 7, .	0.6	0
16	Comparative Investigation on Coffee Cascara from Dry and Wet Methods: Chemical and Functional Properties. , 2021, 6, .		2
17	Caffeine, but not other phytochemicals, in mate tea ( <i>Ilex paraguariensis</i> St. Hilaire) attenuates high-fat-high-sucrose-diet-driven lipogenesis and body fat accumulation. <i>Journal of Functional Foods</i> , 2020, 64, 103646.	1.6	27
18	Spent coffee ( <i>Coffea arabica</i> L.) grounds positively modulate indicators of colonic microbial activity. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 60, 102286.	2.7	17

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19	Simulated gastrointestinal digestion influences the <em>in vitro</em> hypolipidemic properties of coffee pulp, a potential ingredient for the prevention of non-alcoholic fatty liver disease. , 2020, , .		2
20	Fibroblast Growth Factor 21 Signaling Activation by Selected Bioactive Compounds from Cocoa Shell Modulated Metabolism and Mitochondrial Function in Hepatocytes. Current Developments in Nutrition, 2020, 4, nzaa045_092.	0.1	3
21	Validation of Cocoa Shell as a Novel Antioxidant Dietary Fiber Food Ingredient: Nutritional Value, Functional Properties, and Safety. Current Developments in Nutrition, 2020, 4, nzaa052_042.	0.1	6
22	Spent coffee (<i>Coffea arabica</i>L.) grounds promote satiety and attenuate energy intake: A pilot study. Journal of Food Biochemistry, 2020, 44, e13204.	1.2	9
23	Bioavailability of Melatonin from Lentil Sprouts and Its Role in the Plasmatic Antioxidant Status in Rats. Foods, 2020, 9, 330.	1.9	29
24	Bioaccessibility of Phenolic Compounds from Cocoa Shell Subjected to In Vitro Digestion and Its Antioxidant Activity in Intestinal and Hepatic Cells. Medical Sciences Forum, 2020, 2, .	0.5	2
25	Assessment of the Nutritional Value, Techno-Functional, and In Vitro Physiological Properties of Six Edible Insects. Proceedings (mdpi), 2020, 70, .	0.2	0
26	Relationship of the Phytochemicals from Coffee and Cocoa By-Products with their Potential to Modulate Biomarkers of Metabolic Syndrome In Vitro. Antioxidants, 2019, 8, 279.	2.2	44
27	Phenolic compounds from coffee by-products modulate adipogenesis-related inflammation, mitochondrial dysfunction, and insulin resistance in adipocytes, via insulin/PI3K/AKT signaling pathways. Food and Chemical Toxicology, 2019, 132, 110672.	1.8	71
28	Antioxidant dietary fiber isolated from spent coffee (<i>Coffea arabica</i> L.) grounds improves chronotype and circadian locomotor activity in young adults. Food and Function, 2019, 10, 4546-4556.	2.1	21
29	Response surface methodology to optimise the heat-assisted aqueous extraction of phenolic compounds from coffee parchment and their comprehensive analysis. Food and Function, 2019, 10, 4739-4750.	2.1	30
30	Inhibition of the Maillard Reaction by Phytochemicals Composing an Aqueous Coffee Silverskin Extract via a Mixed Mechanism of Action. Foods, 2019, 8, 438.	1.9	28
31	Cocoa Shell Phenolic Compounds Preserve Mitochondrial Function and Insulin Sensitivity in Adipocytes by Attenuating Their Inflammatory Interplay with Macrophages (FS15-06-19). Current Developments in Nutrition, 2019, 3, nzz031.FS15-06-19.	0.1	0
32	Front cover: Cocoa Shell Aqueous Phenolic Extract Preserves Mitochondrial Function and Insulin Sensitivity by Attenuating Inflammation between Macrophages and Adipocytes In Vitro. Molecular Nutrition and Food Research, 2019, 63, 1970023.	1.5	0
33	Cocoa Shell Aqueous Phenolic Extract Preserves Mitochondrial Function and Insulin Sensitivity by Attenuating Inflammation between Macrophages and Adipocytes In Vitro. Molecular Nutrition and Food Research, 2019, 63, e1801413.	1.5	34
34	Coffee parchment as a new dietary fiber ingredient: Functional and physiological characterization. Food Research International, 2019, 122, 105-113.	2.9	87
35	CHAPTER 2. Coffee Antioxidants in Chronic Diseases. , 2019, , 20-56.		1
36	CHAPTER 6. Melatonin. Food Chemistry, Function and Analysis, 2019, , 129-151.	0.1	1

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37	CHAPTER 10. Thermal Processing of Legumes. Food Chemistry, Function and Analysis, 2019, , 215-234.	0.1	2
38	In vitro health promoting properties of antioxidant dietary fiber extracted from spent coffee (Coffee) Tj ETQq0 0 0 rBT /Overlock 10 Tf	4.2	58
39	Teas and herbal infusions as sources of melatonin and other bioactive non-nutrient components. LWT - Food Science and Technology, 2018, 89, 65-73.	2.5	36
40	The fermented non-digestible fraction of spent coffee grounds induces apoptosis in human colon cancer cells (SW480). Journal of Functional Foods, 2017, 30, 237-246.	1.6	26
41	Microbiota source impact in vitro metabolite colonic production and anti-proliferative effect of spent coffee grounds on human colon cancer cells (HT-29). Food Research International, 2017, 97, 191-198.	2.9	23
42	Use of spent coffee grounds as food ingredient in bakery products. Food Chemistry, 2017, 216, 114-122.	4.2	158
43	Black bean coats: New source of anthocyanins stabilized by $\beta$ -cyclodextrin copigmentation in a sport beverage. Food Chemistry, 2016, 212, 561-570.	4.2	62
44	Spent coffee grounds, an innovative source of colonic fermentable compounds, inhibit inflammatory mediators in vitro. Food Chemistry, 2016, 212, 282-290.	4.2	108
45	Intake of bean sprouts influences melatonin and antioxidant capacity biomarker levels in rats. Food and Function, 2016, 7, 1438-1445.	2.1	31
46	Spent coffee grounds: A review on current research and future prospects. Trends in Food Science and Technology, 2015, 45, 24-36.	7.8	416
47	Impact of Melatonin Enrichment during Germination of Legumes on Bioactive Compounds and Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2015, 63, 7967-7974.	2.4	38
48	Effect of Illumination on the Content of Melatonin, Phenolic Compounds, and Antioxidant Activity During Germination of Lentils ( <i>Lens culinaris</i> L.) and Kidney Beans ( <i>Phaseolus vulgaris</i> ) Tj ETQq0 0 0 rBT /Overlock 10 Tf	4.2	108
49	Minor components of pulses and their potential impact on human health. Food Research International, 2010, 43, 461-482.	2.9	396
50	Regulation of lipid and glucose metabolism in hepatocytes by phytochemicals from coffee by-products and prevention of non-alcoholic fatty liver disease &em&gt;in vitro&lt;/em&gt;. , 0, , .		2