Pedro Mena

List of Publications by Year in descending order

146 papers	6,562 citations	46918 47 h-index	76769 74 g-index
149 all docs	149 docs citations	149 times ranked	8442 citing authors

#	Article	IF	Citations
1	Bioavailability, bioactivity and impact on health of dietary flavonoids and related compounds: an update. Archives of Toxicology, 2014, 88, 1803-1853.	1.9	472
2	Rapid and Comprehensive Evaluation of (Poly)phenolic Compounds in Pomegranate (Punica granatum) Tj ETQq0 0 0 rgBT /Overlock 10	1.7	247
3	Phytochemical characterisation for industrial use of pomegranate (Punica granatumL.) cultivars grown in Spain. Journal of the Science of Food and Agriculture, 2011, 91, 1893-1906.	1.7	227
4	Phenyl-Î³-valerolactones and phenylvaleric acids, the main colonic metabolites of flavan-3-ols: synthesis, analysis, bioavailability, and bioactivity. Natural Product Reports, 2019, 36, 714-752.	5.2	170
5	Variations in caffeine and chlorogenic acid contents of coffees: what are we drinking?. Food and Function, 2014, 5, 1718-1726.	2.1	168
6	Phytochemical Profiling of Flavonoids, Phenolic Acids, Terpenoids, and Volatile Fraction of a Rosemary (Rosmarinus officinalis L.) Extract. Molecules, 2016, 21, 1576.	1.7	159
7	New insights into the bioavailability of red raspberry anthocyanins and ellagitannins. Free Radical Biology and Medicine, 2015, 89, 758-769.	1.3	150
8	Diet and Mental Health: Review of the Recent Updates on Molecular Mechanisms. Antioxidants, 2020, 9, 346.	2.2	146
9	Atheroprotective effects of (poly)phenols: a focus on cell cholesterol metabolism. Food and Function, 2015, 6, 13-31.	2.1	126
10	Phytochemical evaluation of white (Morus alba L.) and black (Morus nigra L.) mulberry fruits, a starting point for the assessment of their beneficial properties. Journal of Functional Foods, 2015, 12, 399-408.	1.6	125
11	Antioxidant activity and physico-chemical properties of Tunisian grown pomegranate (Punica) Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.5	113
12	Environmental impact of omnivorous, ovo-lacto-vegetarian, and vegan diet. Scientific Reports, 2017, 7, 6105.	1.6	113
13	Factors affecting intake, metabolism and health benefits of phenolic acids: do we understand individual variability?. European Journal of Nutrition, 2020, 59, 1275-1293.	1.8	110
14	Meta-Analysis of the Effects of Foods and Derived Products Containing Ellagitannins and Anthocyanins on Cardiometabolic Biomarkers: Analysis of Factors Influencing Variability of the Individual Responses. International Journal of Molecular Sciences, 2018, 19, 694.	1.8	108
15	(Poly)phenolic compounds and antioxidant activity of white (Morus alba) and black (Morus nigra) mulberry leaves: Their potential for new products rich in phytochemicals. Journal of Functional Foods, 2015, 18, 1039-1046.	1.6	107
16	In vivo administration of urolithin A and B prevents the occurrence of cardiac dysfunction in streptozotocin-induced diabetic rats. Cardiovascular Diabetology, 2017, 16, 80.	2.7	99
17	Phenolic and Volatile Composition of a Dry Spearmint (Mentha spicata L.) Extract. Molecules, 2016, 21, 1007.	1.7	95
18	Bioavailability and pharmacokinetic profile of grape pomace phenolic compounds in humans. Archives of Biochemistry and Biophysics, 2018, 646, 1-9.	1.4	93

#	Article	IF	Citations
19	(Poly)phenolic fingerprint and chemometric analysis of white (Morus alba L.) and black (Morus nigra) Tj ETQq1 1 0.784314 rgBT /Overlo	4.2	89
20	A novel beverage rich in antioxidant phenolics: Maqui berry (Aristotelia chilensis) and lemon juice. LWT - Food Science and Technology, 2012, 47, 279-286.	2.5	83
21	Pomegranate varietal wines: Phytochemical composition and quality parameters. Food Chemistry, 2012, 133, 108-115.	4.2	79
22	Bioaccessibility of (poly)phenolic compounds of raw and cooked cardoon (Cynara cardunculus L.) after simulated gastrointestinal digestion and fermentation by human colonic microbiota. Journal of Functional Foods, 2017, 32, 195-207.	1.6	75
23	Vitamin C and the Role of Citrus Juices as Functional Food. Natural Product Communications, 2009, 4, 1934578X0900400.	0.2	74
24	Flavanâ€3â€ols, anthocyanins, and inflammation. IUBMB Life, 2014, 66, 745-758.	1.5	71
25	Trimethylamine-N-Oxide (TMAO)-Induced Impairment of Cardiomyocyte Function and the Protective Role of Urolithin B-Glucuronide. Molecules, 2018, 23, 549.	1.7	71
26	Volatile composition and descriptive sensory analysis of pomegranate juice and wine. Food Research International, 2013, 54, 246-254.	2.9	70
27	Ultra-HPLCâ€“MSⁿ (Poly)phenolic Profiling and Chemometric Analysis of Juices from Ancient Punica granatum L. Cultivars: A Nontargeted Approach. Journal of Agricultural and Food Chemistry, 2013, 61, 5600-5609.	2.4	70
28	Dietary (Poly)phenols, Brown Adipose Tissue Activation, and Energy Expenditure: A Narrative Review. Advances in Nutrition, 2017, 8, 694-704.	2.9	70
29	Changes on indigenous microbiota, colour, bioactive compounds and antioxidant activity of pasteurised pomegranate juice. Food Chemistry, 2013, 141, 2122-2129.	4.2	67
30	Phytochemical characterization of different prickly pear (Opuntia ficus-indica (L.) Mill.) cultivars and botanical parts: UHPLC-ESI-MSn metabolomics profiles and their chemometric analysis. Food Research International, 2018, 108, 301-308.	2.9	67
31	Recommendations for standardizing nomenclature for dietary (poly)phenol catabolites. American Journal of Clinical Nutrition, 2020, 112, 1051-1068.	2.2	65
32	Effect of pasteurization process and storage on color and shelf-life of pomegranate juices. LWT - Food Science and Technology, 2013, 54, 592-596.	2.5	64
33	Evaluation of sensorial, phytochemical and biological properties of new isotonic beverages enriched with lemon and berries during shelf life. Journal of the Science of Food and Agriculture, 2014, 94, 1090-1100.	1.7	64
34	Inter-individual variability in the production of flavan-3-ol colonic metabolites: preliminary elucidation of urinary metabotypes. European Journal of Nutrition, 2019, 58, 1529-1543.	1.8	64
35	BrassicaFoods as a Dietary Source of Vitamin C: A Review. Critical Reviews in Food Science and Nutrition, 2014, 54, 1076-1091.	5.4	61
36	Antiatherogenic effects of ellagic acid and urolithins inÂvitro. Archives of Biochemistry and Biophysics, 2016, 599, 42-50.	1.4	59

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37	Catabolism of raw and cooked green pepper (Capsicum annuum) (poly)phenolic compounds after simulated gastrointestinal digestion and faecal fermentation. Journal of Functional Foods, 2016, 27, 201-213.	1.6	58
38	Synthetic and analytical strategies for the quantification of phenyl-Î³-valerolactone conjugated metabolites in human urine. Molecular Nutrition and Food Research, 2017, 61, 1700077.	1.5	58
39	The importance of studying cell metabolism when testing the bioactivity of phenolic compounds. Trends in Food Science and Technology, 2017, 69, 230-242.	7.8	57
40	5-(3â€²,4â€²-Dihydroxyphenyl)-Î³-valerolactone and its sulphate conjugates, representative circulating metabolites of flavan-3-ols, exhibit anti-adhesive activity against uropathogenic Escherichia coli in bladder epithelial cells. Journal of Functional Foods, 2017, 29, 275-280.	1.6	55
41	5-(Hydroxyphenyl)-Î³-Valerolactone-Sulfate, a Key Microbial Metabolite of Flavan-3-ols, Is Able to Reach the Brain: Evidence from Different in Silico, In Vitro and In Vivo Experimental Models. Nutrients, 2019, 11, 2678.	1.7	55
42	Combinatory Effect of Thermal Treatment and Blending on the Quality of Pomegranate Juices. Food and Bioprocess Technology, 2013, 6, 3186-3199.	2.6	54
43	Anthocyanin profiles and biological properties of caneberry (Rubus spp.) press residues. Journal of the Science of Food and Agriculture, 2014, 94, 2393-2400.	1.7	53
44	(Poly)phenolic characterization of three food supplements containing 36 different fruits, vegetables and berries. PharmaNutrition, 2015, 3, 11-19.	0.8	53
45	A Systematic Review and Meta-Analysis of the Effects of Flavanol-Containing Tea, Cocoa and Apple Products on Body Composition and Blood Lipids: Exploring the Factors Responsible for Variability in Their Efficacy. Nutrients, 2017, 9, 746.	1.7	52
46	Dietary intake of (poly)phenols in children and adults: cross-sectional analysis of UK National Diet and Nutrition Survey Rolling Programme (2008â€“2014). European Journal of Nutrition, 2019, 58, 3183-3198.	1.8	52
47	Sustained deficit irrigation affects the colour and phytochemical characteristics of pomegranate juice. Journal of the Science of Food and Agriculture, 2013, 93, 1922-1927.	1.7	49
48	Urolithins at physiological concentrations affect the levels of pro-inflammatory cytokines and growth factor in cultured cardiac cells in hyperglucidic conditions. Journal of Functional Foods, 2015, 15, 97-105.	1.6	49
49	Absorption Profile of (Poly)Phenolic Compounds after Consumption of Three Food Supplements Containing 36 Different Fruits, Vegetables, and Berries. Nutrients, 2017, 9, 194.	1.7	48
50	Vitamin C and the role of citrus juices as functional food. Natural Product Communications, 2009, 4, 677-700.	0.2	46
51	Approaches to understanding the contribution of anthocyanins to the antioxidant capacity of pasteurized pomegranate juices. Food Chemistry, 2013, 141, 1630-1636.	4.2	45
52	Grape pomace polyphenols improve insulin response to a standard meal in healthy individuals: A pilot study. Clinical Nutrition, 2019, 38, 2727-2734.	2.3	43
53	Modelling the possible bioactivity of ellagitannin-derived metabolites. In silico tools to evaluate their potential xenoestrogenic behavior. Food and Function, 2013, 4, 1442.	2.1	41
54	Antinociceptive and anti-inflammatory activities of a pomegranate (Punica granatum L.) extract rich in ellagitannins. International Journal of Food Sciences and Nutrition, 2015, 66, 395-399.	1.3	41

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55	Phytochemical evaluation of eight white (Morus alba L.) and black (Morus nigra L.) mulberry clones grown in Spain based on UHPLC-ESI-MSn metabolomic profiles. Food Research International, 2016, 89, 1116-1122.	2.9	41
56	Assessment of pomegranate wine lees as a valuable source for the recovery of (poly)phenolic compounds. Food Chemistry, 2014, 145, 327-334.	4.2	40
57	Catalytic, Enantioselective Vinylogous Mukaiyama Aldol Reaction of Furanâ€Based Dienoxy Silanes: A Chemodivergent Approach to Î³â€Valerolactone Flavanâ€3â€ol Metabolites and Îâ€Lactone Analogues. Advanced Synthesis and Catalysis, 2015, 357, 4082-4092.	2.1	40
58	Acute Intake of a Grape and Blueberry Polyphenol-Rich Extract Ameliorates Cognitive Performance in Healthy Young Adults During a Sustained Cognitive Effort. Antioxidants, 2019, 8, 650.	2.2	38
59	Effects on Nitric Oxide Production of Urolithins, Gut-Derived Ellagitannin Metabolites, in Human Aortic Endothelial Cells. Molecules, 2016, 21, 1009.	1.7	37
60	Assessment of the melatonin production in pomegranate wines. LWT - Food Science and Technology, 2012, 47, 13-18.	2.5	36
61	New Beverages of Lemon Juice with Elderberry and Grape Concentrates as a Source of Bioactive Compounds. Journal of Food Science, 2012, 77, C727-33.	1.5	35
62	Gold Standards for Realistic (Poly)phenol Research. Journal of Agricultural and Food Chemistry, 2018, 66, 8221-8223.	2.4	34
63	Dietary phytoestrogens and biomarkers of their intake in relation to cancer survival and recurrence: a comprehensive systematic review with meta-analysis. Nutrition Reviews, 2021, 79, 42-65.	2.6	34
64	Specific Dietary (Poly)phenols Are Associated with Sleep Quality in a Cohort of Italian Adults. Nutrients, 2020, 12, 1226.	1.7	33
65	Catechin and Procyanidin B2 Modulate the Expression of Tight Junction Proteins but Do Not Protect from Inflammation-Induced Changes in Permeability in Human Intestinal Cell Monolayers. Nutrients, 2019, 11, 2271.	1.7	32
66	The ellagitannin colonic metabolite urolithin D selectively inhibits EphA2 phosphorylation in prostate cancer cells. Molecular Nutrition and Food Research, 2015, 59, 2155-2167.	1.5	31
67	Phenyl-Î³-valerolactones, flavan-3-ol colonic metabolites, protect brown adipocytes from oxidative stress without affecting their differentiation or function. Molecular Nutrition and Food Research, 2017, 61, 1700074.	1.5	31
68	Potential Involvement of Peripheral Leptin/STAT3 Signaling in the Effects of Resveratrol and Its Metabolites on Reducing Body Fat Accumulation. Nutrients, 2018, 10, 1757.	1.7	31
69	Breakthroughs in the Health Effects of Plant Food Bioactives: A Perspective on Microbiomics, Nutri(epi)genomics, and Metabolomics. Journal of Agricultural and Food Chemistry, 2018, 66, 10686-10692.	2.4	31
70	Chemical composition and potential bioactivity of strawberry pomace. RSC Advances, 2015, 5, 5397-5405.	1.7	30
71	Quantifying the human diet in the crosstalk between nutrition and health by multi-targeted metabolomics of food and microbiota-derived metabolites. International Journal of Obesity, 2020, 44, 2372-2381.	1.6	30
72	Quantification of Urinary Phenyl-Î³-Valerolactones and Related Valeric Acids in Human Urine on Consumption of Apples. Metabolites, 2019, 9, 254.	1.3	29

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73	The Human Microbial Metabolism of Quercetin in Different Formulations: An In Vitro Evaluation. Foods, 2020, 9, 1121.	1.9	29
74	Effects of naringenin and its phase II metabolites onin vitrohuman macrophage gene expression. International Journal of Food Sciences and Nutrition, 2013, 64, 843-849.	1.3	28
75	Development and validation of an UHPLC-HRMS protocol for the analysis of flavan-3-ol metabolites and catabolites in urine, plasma and feces of rats fed a red wine proanthocyanidin extract. Food Chemistry, 2018, 252, 49-60.	4.2	27
76	The Effect of Formulation of Curcuminoids on Their Metabolism by Human Colonic Microbiota. Molecules, 2020, 25, 940.	1.7	27
77	Bioavailability of red wine and grape seed proanthocyanidins in rats. Food and Function, 2020, 11, 3986-4001.	2.1	27
78	Effect of the growing area on the methylxanthines and flavan-3-ols content in cocoa beans from Ecuador. Journal of Food Composition and Analysis, 2020, 88, 103448.	1.9	26
79	n-3 Fatty acids combined with flavan-3-ols prevent steatosis and liver injury in a murine model of NAFLD. Biochimica Et Biophysica Acta - Molecular Basis of Disease, 2018, 1864, 69-78.	1.8	26
80	Impact of Foods and Dietary Supplements Containing Hydroxycinnamic Acids on Cardiometabolic Biomarkers: A Systematic Review to Explore Inter-Individual Variability. Nutrients, 2019, 11, 1805.	1.7	25
81	Niacin, alkaloids and (poly)phenolic compounds in the most widespread Italian capsule-brewed coffees. Scientific Reports, 2018, 8, 17874.	1.6	24
82	Phenolic profile and antioxidant capacity of landraces, old and modern Tunisian durum wheat. European Food Research and Technology, 2019, 245, 73-82.	1.6	24
83	Absorption, metabolism, and excretion of orange juice (poly)phenols in humans: The effect of a controlled alcoholic fermentation. Archives of Biochemistry and Biophysics, 2020, 695, 108627.	1.4	24
84	Kinetic profile and urinary excretion of phenyl-Î³-valerolactones upon consumption of cranberry: a doseâ€“response relationship. Food and Function, 2020, 11, 3975-3985.	2.1	24
85	Bioavailability of Bergamot (Citrus bergamia) Flavanones and Biological Activity of Their Circulating Metabolites in Human Pro-Angiogenic Cells. Nutrients, 2017, 9, 1328.	1.7	23
86	Dietary fibre modifies gut microbiota: whatâ€™s the role of (poly)phenols?. International Journal of Food Sciences and Nutrition, 2020, 71, 783-784.	1.3	23
87	Differential Catabolism of an Anthocyanin-Rich Elderberry Extract by Three Gut Microbiota Bacterial Species. Journal of Agricultural and Food Chemistry, 2020, 68, 1837-1843.	2.4	22
88	Bioactivation of High-Molecular-Weight Polyphenols by the Gut Microbiome. , 2015, , 73-101.		21
89	Dark chocolate modulates platelet function with a mechanism mediated by flavan-3-ol metabolites. Medicine (United States), 2018, 97, e13432.	0.4	21
90	Varietal Blends as a Way of Optimizing and Preserving the Anthocyanin Content of Pomegranate (Punica granatum L.) Juices. Journal of Agricultural and Food Chemistry, 2014, 62, 6936-6943.	2.4	20

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91	Consumption of orange fermented beverage improves antioxidant status and reduces peroxidation lipid and inflammatory markers in healthy humans. Journal of the Science of Food and Agriculture, 2018, 98, 2777-2786.	1.7	20
92	Flavanâ€3â€ol Microbial Metabolites Modulate Proteolysis in Neuronal Cells Reducing Amyloidâ€beta (1â€42) Levels. Molecular Nutrition and Food Research, 2021, 65, e2100380.	1.5	20
93	Modeling the Effect of Phase II Conjugations on Topoisomerase I Poisoning: Pilot Study with Luteolin and Quercetin. Journal of Agricultural and Food Chemistry, 2014, 62, 5881-5886.	2.4	19
94	Chemical Characterization of Capsule-Brewed Espresso Coffee Aroma from the Most Widespread Italian Brands by HS-SPME/GC-MS. Molecules, 2020, 25, 1166.	1.7	19
95	Antimicrobial and Fermentation Potential of Himanthalia elongata in Food Applications. Microorganisms, 2020, 8, 248.	1.6	19
96	Hippuric acid in 24 h urine collections as a biomarker of fruits and vegetables intake in kidney stone formers. International Journal of Food Sciences and Nutrition, 2014, 65, 1033-1038.	1.3	18
97	Colors: Health Effects. , 2016, , 265-272.		18
98	Daily consumption of cranberry improves endothelial function in healthy adults: a double blind randomized controlled trial. Food and Function, 2022, 13, 3812-3824.	2.1	18
99	Pomegranate juice to reduce fecal calprotectin levels in inflammatory bowel disease patients with a high risk of clinical relapse: Study protocol for a randomized controlled trial. Trials, 2019, 20, 327.	0.7	17
100	Metabotypes of flavan-3-ol colonic metabolites after cranberry intake: elucidation and statistical approaches. European Journal of Nutrition, 2022, 61, 1299-1317.	1.8	16
101	Absorption, Pharmacokinetics, and Urinary Excretion of Pyridines After Consumption of Coffee and Cocoaâ€Based Products Containing Coffee in a Repeated Dose, Crossover Human Intervention Study. Molecular Nutrition and Food Research, 2020, 64, e2000489.	1.5	15
102	Gastrointestinal stability of urolithins: an in vitro approach. European Journal of Nutrition, 2017, 56, 99-106.	4.6	14
103	Rye polyphenols and the metabolism of n-3 fatty acids in rats: a dose dependent fatty fish-like effect. Scientific Reports, 2017, 7, 40162.	1.6	13
104	The Pocket-4-Life project, bioavailability and beneficial properties of the bioactive compounds of espresso coffee and cocoa-based confectionery containing coffee: study protocol for a randomized cross-over trial. Trials, 2017, 18, 527.	0.7	13
105	Second edition of SIMPAR’s “Feed Your Destiny” workshop: the role of lifestyle in improving pain management. Journal of Pain Research, 2018, Volume 11, 1627-1636.	0.8	13
106	Systematic bioinformatic analysis of nutrigenomic data of flavanols in cell models of cardiometabolic disease. Food and Function, 2020, 11, 5040-5064.	2.1	13
107	In Vitro Faecal Fermentation of Monomeric and Oligomeric Flavanâ€3â€ols: Catabolic Pathways and Stoichiometry. Molecular Nutrition and Food Research, 2022, 66, e2101090.	1.5	13
108	Effect of coffee and cocoa-based confectionery containing coffee on markers of cardiometabolic health: results from the pocket-4-life project. European Journal of Nutrition, 2021, 60, 1453-1463.	1.8	12

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109	Effect of different patterns of consumption of coffee and a cocoa-based product containing coffee on the nutrikinetics and urinary excretion of phenolic compounds. American Journal of Clinical Nutrition, 2021, 114, 2107-2118.	2.2	12
110	Data sharing in PredRet for accurate prediction of retention time: Application to plant food bioactive compounds. Food Chemistry, 2021, 357, 129757.	4.2	12
111	A Screening of Native (Poly)phenols and Gutâ€Related Metabolites on 3D HCT116 Spheroids Reveals Gut Health Benefits of a Flavanâ€3â€ol Metabolite. Molecular Nutrition and Food Research, 2022, 66, e2101043.	1.5	12
112	Plant Food, Nutrition, and Human Health. Nutrients, 2020, 12, 2157.	1.7	11
113	Comprehensive dietary evaluation of Italian primary school children: food consumption and intake of energy, nutrients and phenolic compounds. International Journal of Food Sciences and Nutrition, 2021, 72, 70-81.	1.3	11
114	Metabolomic Changes after Coffee Consumption: New Paths on the Block. Molecular Nutrition and Food Research, 2021, 65, 2000875.	1.5	11
115	An in vitro study on the transport and phase II metabolism of the mycotoxin alternariol in combination with the structurally related gut microbial metabolite urolithin C. Toxicology Letters, 2021, 340, 15-22.	0.4	11
116	Chronic Consumption of Cranberries (Vaccinium macrocarpon) for 12 Weeks Improves Episodic Memory and Regional Brain Perfusion in Healthy Older Adults: A Randomised, Placebo-Controlled, Parallel-Groups Feasibility Study. Frontiers in Nutrition, 2022, 9, .	1.6	11
117	Resveratrol Treatment Enhances the Cellular Response to Leptin by Increasing OBRb Content in Palmitate-Induced Steatotic HepG2 Cells. International Journal of Molecular Sciences, 2019, 20, 6282.	1.8	10
118	In vitro (poly)phenol catabolism of unformulated- and phytosome-formulated cranberry (Vaccinium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.9	10
119	Coffee-Derived Phenolic Compounds Activate Nrf2 Antioxidant Pathway in I/R Injury In Vitro Model: A Nutritional Approach Preventing Age Related-Damages. Molecules, 2022, 27, 1049.	1.7	10
120	Empowering consumers to PREVENT diet-related diseases through OMICS sciences (PREVENTOMICS): protocol for a parallel double-blinded randomised intervention trial to investigate biomarker-based nutrition plans for weight loss. BMJ Open, 2022, 12, e051285.	0.8	10
121	Improving the reporting quality of intervention trials addressing the inter-individual variability in response to the consumption of plant bioactives: quality index and recommendations. European Journal of Nutrition, 2019, 58, 49-64.	1.8	9
122	(Poly)phenolic composition of tomatoes from different growing locations and their absorption in rats: A comparative study. Food Chemistry, 2022, 388, 132984.	4.2	9
123	Dietary absorption profile, bioavailability of (poly)phenolic compounds, and acute modulation of vascular/endothelial function by hazelnut skin drink. Journal of Functional Foods, 2019, 63, 103576.	1.6	8
124	Diet and the Gut Microbiota â€“ How the Gut. , 2015, , 225-245.		6
125	Effect of the growing area on the fat content and the fatty acid composition of Ecuadorian cocoa beans. International Journal of Food Sciences and Nutrition, 2021, 72, 901-911.	1.3	6
126	New Frontiers on the Metabolism, Bioavailability and Health Effects of Phenolic Compounds. Molecules, 2017, 22, 151.	1.7	5

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127	Phenylâ€Î³â€valerolactones and healthy ageing: Linking dietary factors, nutrient biomarkers, metabolic status and inflammation with cognition in older adults (the VALID project). Nutrition Bulletin, 2020, 45, 415-423.	0.8	5
128	Effect of Coffee and Cocoa-Based Confectionery Containing Coffee on Markers of DNA Damage and Lipid Peroxidation Products: Results from a Human Intervention Study. Nutrients, 2021, 13, 2399.	1.7	5
129	The Impact of Processing and Storage on the (Poly)Phenolic Fraction of Pomegranate (Punica) Tj ETQq1 1 0.784314 rgBT /Overlock 10		4
130	Coffee Bioactive N-Methylpyridinium Attenuates Tumor Necrosis Factor (TNF)-Î±-Mediated Insulin Resistance and Inflammation in Human Adipocytes. Biomolecules, 2021, 11, 1545.	1.8	4
131	A wheat aleurone-rich diet improves oxidative stress but does not influence glucose metabolism in overweight/obese individuals: Results from a randomized controlled trial. Nutrition, Metabolism and Cardiovascular Diseases, 2022, 32, 715-726.	1.1	4
132	In Vitro Colonic Fermentation of (Poly)phenols and Organosulfur Compounds of Fresh and Black Garlic. Journal of Agricultural and Food Chemistry, 2022, 70, 3666-3677.	2.4	4
133	Phytochemical Profile of Opuntia ficus-indica (L.) Mill Fruits (cv. â€˜Oritoâ€™) Stored at Different Conditions. Foods, 2022, 11, 160.	1.9	3
134	Food perception at lunchtime does not depend on the nutritional and perceived characteristics of breakfast. International Journal of Food Sciences and Nutrition, 2018, 69, 628-639.	1.3	2
135	Study Protocol of a Multicenter Randomized Controlled Trial to Tackle Obesity through a Mediterranean Diet vs. a Traditional Low-Fat Diet in Adolescents: The MED4Youth Study. International Journal of Environmental Research and Public Health, 2021, 18, 4841.	1.2	2
136	Study of the Antioxidant Effects of Coffee Phenolic Metabolites on C6 Glioma Cells Exposed to Diesel Exhaust Particles. Antioxidants, 2021, 10, 1169.	2.2	2
137	Editorial: Flavonoids: From Biosynthesis and Metabolism to Health Benefits. Frontiers in Plant Science, 2021, 12, 727043.	1.7	2
138	Effects of colonic fermentation on the stability of fresh and black onion bioactives. Food and Function, 2022, 13, 4432-4444.	2.1	2
139	Impact of Seasonal Consumption of Local Tomatoes on the Metabolism and Absorption of (Poly)Phenols in Fischer Rats. Nutrients, 2022, 14, 2047.	1.7	2
140	A comprehensive approach to the bioavailability and cardiometabolic effects of the bioactive compounds present in espresso coffee and confectionery-derived coffee. Proceedings of the Nutrition Society, 2020, 79, .	0.4	1
141	Stability of the Ellagitannin Fraction and Antioxidant Capacity of Varietal Pomegranate Juices. Natural Product Communications, 2015, 10, 1934578X1501000.	0.2	0
142	Valerolactones and healthy Ageing: Linking Dietary factors, nutrient biomarkers, metabolic status and inflammation with cognition in older adults â€“ The VALID Project. Nutrition, Metabolism and Cardiovascular Diseases, 2019, 29, 875.	1.1	0
143	Dietary intake of energy, nutrients and phenolic compounds in Italian primary school children and their environmental impact. Proceedings of the Nutrition Society, 2020, 79, .	0.4	0
144	Plasma and urinary levels of phenyl-Î³-valerolactones derived from cranberry flavan-3-ols: a dose-response study. Nutrition, Metabolism and Cardiovascular Diseases, 2020, 30, 538-539.	1.1	0

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145	Editorsâ€™ Prelude to Microbiome Research Reports. , 0, , .		0
146	Metabolomic changes after coffee consumption: new paths on the block. Nutrition, Metabolism and Cardiovascular Diseases, 2021, 31, 3251.	1.1	0