Pedro Mena

List of Publications by Citations

129 papers	4,473 citations	39 h-index	61 g-index
149 ext. papers	5,545 ext. citations	5.3 avg, IF	5.7 L-index

#	Paper	IF	Citations
129	Bioavailability, bioactivity and impact on health of dietary flavonoids and related compounds: an update. *Archives of Toxicology*, **2014**, 88, 1803-53	5.8	386
128	Phytochemical characterisation for industrial use of pomegranate (Punica granatum L.) cultivars grown in Spain. *Journal of the Science of Food and Agriculture*, **2011**, 91, 1893-906	4.3	190
127	Rapid and comprehensive evaluation of (poly)phenolic compounds in pomegranate (Punica granatum L.) juice by UHPLC-MSn. *Molecules*, **2012**, 17, 14821-40	4.8	186
126	New insights into the bioavailability of red raspberry anthocyanins and ellagitannins. *Free Radical Biology and Medicine*, **2015**, 89, 758-69	7.8	125
125	Variations in caffeine and chlorogenic acid contents of coffees: what are we drinking?. *Food and Function*, **2014**, 5, 1718-26	6.1	124
124	Phenyl-γ-valerolactones and phenylvaleric acids, the main colonic metabolites of flavan-3-ols: synthesis, analysis, bioavailability, and bioactivity. *Natural Product Reports*, **2019**, 36, 714-752	15.1	114
123	Atheroprotective effects of (poly)phenols: a focus on cell cholesterol metabolism. *Food and Function*, **2015**, 6, 13-31	6.1	109
122	Phytochemical Profiling of Flavonoids, Phenolic Acids, Terpenoids, and Volatile Fraction of a Rosemary (Rosmarinus officinalis L.) Extract. *Molecules*, **2016**, 21,	4.8	94
121	Antioxidant activity and physico-chemical properties of Tunisian grown pomegranate (Punica granatum L.) cultivars. *Industrial Crops and Products*, **2012**, 40, 81-89	5.9	91
120	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	5.1	82
119	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,	6.3	77
118	(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	5.1	69
117	Factors affecting intake, metabolism and health benefits of phenolic acids: do we understand individual variability?. *European Journal of Nutrition*, **2020**, 59, 1275-1293	5.2	68
116	Diet and Mental Health: Review of the Recent Updates on Molecular Mechanisms. *Antioxidants*, **2020**, 9,	7.1	67
115	Pomegranate varietal wines: Phytochemical composition and quality parameters. *Food Chemistry*, **2012**, 133, 108-115	8.5	66
114	Environmental impact of omnivorous, ovo-lacto-vegetarian, and vegan diet. *Scientific Reports*, **2017**, 7, 6105	4.9	65
113	A novel beverage rich in antioxidant phenolics: Maqui berry (Aristotelia chilensis) and lemon juice. *LWT - Food Science and Technology*, **2012**, 47, 279-286	5.4	65

112	In vivo administration of urolithin A and B prevents the occurrence of cardiac dysfunction in streptozotocin-induced diabetic rats. *Cardiovascular Diabetology*, **2017**, 16, 80	8.7	60
111	Bioavailability and pharmacokinetic profile of grape pomace phenolic compounds in humans. *Archives of Biochemistry and Biophysics*, **2018**, 646, 1-9	4.1	59
110	Volatile composition and descriptive sensory analysis of pomegranate juice and wine. *Food Research International*, **2013**, 54, 246-254	7	58
109	Phenolic and Volatile Composition of a Dry Spearmint (Mentha spicata L.) Extract. *Molecules*, **2016**, 21,	4.8	55
108	(Poly)phenolic fingerprint and chemometric analysis of white (Morus alba L.) and black (Morus nigra L.) mulberry leaves by using a non-targeted UHPLC-MS approach. *Food Chemistry*, **2016**, 212, 250-5	8.5	55
107	Changes on indigenous microbiota, colour, bioactive compounds and antioxidant activity of pasteurised pomegranate juice. *Food Chemistry*, **2013**, 141, 2122-9	8.5	54
106	Effect of pasteurization process and storage on color and shelf-life of pomegranate juices. *LWT - Food Science and Technology*, **2013**, 54, 592-596	5.4	54
105	Ultra-HPLC-MS(n) (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, 5600-9	5.7	52
104	The importance of studying cell metabolism when testing the bioactivity of phenolic compounds. *Trends in Food Science and Technology*, **2017**, 69, 230-242	15.3	51
103	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	5.1	51
102	Antiatherogenic effects of ellagic acid and urolithins in vitro. *Archives of Biochemistry and Biophysics* , **2016**, 599, 42-50	4.1	51
101	Flavan-3-ols, anthocyanins, and inflammation. *IUBMB Life*, **2014**, 66, 745-58	4.7	51
100	Brassica foods as a dietary source of vitamin C: a review. *Critical Reviews in Food Science and Nutrition*, **2014**, 54, 1076-91	11.5	47
99	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, 1090-100	4.3	45
98	Dietary (Poly)phenols, Brown Adipose Tissue Activation, and Energy Expenditure: A Narrative Review. *Advances in Nutrition*, **2017**, 8, 694-704	10	45
97	Trimethylamine-N-Oxide (TMAO)-Induced Impairment of Cardiomyocyte Function and the Protective Role of Urolithin B-Glucuronide. *Molecules*, **2018**, 23,	4.8	43
96	Combinatory Effect of Thermal Treatment and Blending on the Quality of Pomegranate Juices. *Food and Bioprocess Technology*, **2013**, 6, 3186-3199	5.1	43
95	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	5.2	43

94	Synthetic and analytical strategies for the quantification of phenyl-γ-valerolactone conjugated metabolites in human urine. *Molecular Nutrition and Food Research*, **2017**, 61, 1700077	5.9	42
93	Phytochemical characterization of different prickly pear (Opuntia ficus-indica (L.) Mill.) cultivars and botanical parts: UHPLC-ESI-MS metabolomics profiles and their chemometric analysis. *Food Research International*, **2018**, 108, 301-308	7	42
92	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	5.1	42
91	(Poly)phenolic characterization of three food supplements containing 36 different fruits, vegetables and berries. *PharmaNutrition*, **2015**, 3, 11-19	2.9	40
90	5-(3?,4?-Dihydroxyphenyl)-γ-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	5.1	39
89	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	5.1	39
88	Modelling the possible bioactivity of ellagitannin-derived metabolites. In silico tools to evaluate their potential xenoestrogenic behavior. *Food and Function*, **2013**, 4, 1442-51	6.1	39
87	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	6.7	39
86	Approaches to understanding the contribution of anthocyanins to the antioxidant capacity of pasteurized pomegranate juices. *Food Chemistry*, **2013**, 141, 1630-6	8.5	39
85	Sustained deficit irrigation affects the colour and phytochemical characteristics of pomegranate juice. *Journal of the Science of Food and Agriculture*, **2013**, 93, 1922-7	4.3	37
84	Vitamin C and the role of citrus juices as functional food. *Natural Product Communications*, **2009**, 4, 677-700	0.9	37
83	Recommendations for standardizing nomenclature for dietary (poly)phenol catabolites. *American Journal of Clinical Nutrition*, **2020**, 112, 1051-1068	7	35
82	Absorption Profile of (Poly)Phenolic Compounds after Consumption of Three Food Supplements Containing 36 Different Fruits, Vegetables, and Berries. *Nutrients*, **2017**, 9,	6.7	34
81	Catalytic, Enantioselective Vinylogous Mukaiyama Aldol Reaction of Furan-Based Dienoxy Silanes: A Chemodivergent Approach to γ-Valerolactone Flavan-3-ol Metabolites and δ-Lactone Analogues. *Advanced Synthesis and Catalysis*, **2015**, 357, 4082-4092	5.6	33
80	5-(Hydroxyphenyl)-γ-Valerolactone-Sulfate, a Key Microbial Metabolite of Flavan-3-ols, Is Able to Reach the Brain: Evidence from Different in , In Vitro and In Vivo Experimental Models. *Nutrients*, **2019**, 11,	6.7	32
79	Vitamin C and the Role of Citrus Juices as Functional Food. *Natural Product Communications*, **2009**, 4, 1934578X0900400	0.9	32
78	Assessment of pomegranate wine lees as a valuable source for the recovery of (poly)phenolic compounds. *Food Chemistry*, **2014**, 145, 327-34	8.5	31
77	Anthocyanin profiles and biological properties of caneberry (Rubus spp.) press residues. *Journal of the Science of Food and Agriculture*, **2014**, 94, 2393-400	4.3	30

76	Antinociceptive and anti-inflammatory activities of a pomegranate (Punica granatum L.) extract rich in ellagitannins. *International Journal of Food Sciences and Nutrition*, **2015**, 66, 395-9	3.7	29
75	New beverages of lemon juice with elderberry and grape concentrates as a source of bioactive compounds. *Journal of Food Science*, **2012**, 77, C727-33	3.4	28
74	Assessment of the melatonin production in pomegranate wines. *LWT - Food Science and Technology*, **2012**, 47, 13-18	5.4	28
73	Dietary intake of (poly)phenols in children and adults: cross-sectional analysis of UK National Diet and Nutrition Survey Rolling Programme (2008-2014). *European Journal of Nutrition*, **2019**, 58, 3183-3198	5.2	28
72	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	7	27
71	The ellagitannin colonic metabolite urolithin D selectively inhibits EphA2 phosphorylation in prostate cancer cells. *Molecular Nutrition and Food Research*, **2015**, 59, 2155-67	5.9	26
70	Phenyl-γ-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	5.9	25
69	Effects on Nitric Oxide Production of Urolithins, Gut-Derived Ellagitannin Metabolites, in Human Aortic Endothelial Cells. *Molecules*, **2016**, 21,	4.8	25
68	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,	7.1	25
67	Gold Standards for Realistic (Poly)phenol Research. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 8221-8223	5.7	24
66	Chemical composition and potential bioactivity of strawberry pomace. *RSC Advances*, **2015**, 5, 5397-5405	3.7	24
65	Effects of naringenin and its phase II metabolites on in vitro human macrophage gene expression. *International Journal of Food Sciences and Nutrition*, **2013**, 64, 843-9	3.7	24
64	Potential Involvement of Peripheral Leptin/STAT3 Signaling in the Effects of Resveratrol and Its Metabolites on Reducing Body Fat Accumulation. *Nutrients*, **2018**, 10,	6.7	24
63	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	5.7	22
62	Grape pomace polyphenols improve insulin response to a standard meal in healthy individuals: A pilot study. *Clinical Nutrition*, **2019**, 38, 2727-2734	5.9	21
61	Niacin, alkaloids and (poly)phenolic compounds in the most widespread Italian capsule-brewed coffees. *Scientific Reports*, **2018**, 8, 17874	4.9	20
60	Bioavailability of Bergamot (Citrus bergamia) Flavanones and Biological Activity of Their Circulating Metabolites in Human Pro-Angiogenic Cells. *Nutrients*, **2017**, 9,	6.7	19
59	Quantification of Urinary Phenyl-γ-Valerolactones and Related Valeric Acids in Human Urine on Consumption of Apples. *Metabolites*, **2019**, 9,	5.6	19

58	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, 5881-6	5.7	19
57	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	6.4	19
56	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	5.5	18
55	Impact of Foods and Dietary Supplements Containing Hydroxycinnamic Acids on Cardiometabolic Biomarkers: A Systematic Review to Explore Inter-Individual Variability. *Nutrients*, **2019**, 11,	6.7	17
54	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, 6936-43	5.7	16
53	Specific Dietary (Poly)phenols Are Associated with Sleep Quality in a Cohort of Italian Adults. *Nutrients*, **2020**, 12,	6.7	15
52	Bioactivation of High-Molecular-Weight Polyphenols by the Gut Microbiome **2015**, 73-101		14
51	The Effect of Formulation of Curcuminoids on Their Metabolism by Human Colonic Microbiota. *Molecules*, **2020**, 25,	4.8	14
50	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	8.5	14
49	Phenolic profile and antioxidant capacity of landraces, old and modern Tunisian durum wheat. *European Food Research and Technology*, **2019**, 245, 73-82	3.4	14
48	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, 1033-8	3.7	14
47	Catechin and Procyanidin B 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,	6.7	13
46	Antimicrobial and Fermentation Potential of in Food Applications. *Microorganisms*, **2020**, 8,	4.9	13
45	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	6.9	13
44	Dark chocolate modulates platelet function with a mechanism mediated by flavan-3-ol metabolites. *Medicine (United States)*, **2018**, 97, e13432	1.8	13
43	Bioavailability of red wine and grape seed proanthocyanidins in rats. *Food and Function*, **2020**, 11, 3986-4001	6.1	12
42	The Human Microbial Metabolism of Quercetin in Different Formulations: An In Vitro Evaluation. *Foods*, **2020**, 9,	4.9	12
41	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	2.8	11

40	Rye polyphenols and the metabolism of n-3 fatty acids in rats: a dose dependent fatty fish-like effect. *Scientific Reports*, **2017**, 7, 40162	4.9	10
39	Chemical Characterization of Capsule-Brewed Espresso Coffee Aroma from the Most Widespread Italian Brands by HS-SPME/GC-MS. *Molecules*, **2020**, 25,	4.8	10
38	Systematic bioinformatic analysis of nutrigenomic data of flavanols in cell models of cardiometabolic disease. *Food and Function*, **2020**, 11, 5040-5064	6.1	10
37	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	4.1	10
36	Metabolomic Changes after Coffee Consumption: New Paths on the Block. *Molecular Nutrition and Food Research*, **2021**, 65, e2000875	5.9	10
35	Gastrointestinal stability of urolithins: an in vitro approach. *European Journal of Nutrition*, **2017**, 56, 99-106		9
34	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	4.1	9
33	Differential Catabolism of an Anthocyanin-Rich Elderberry Extract by Three Gut Microbiota Bacterial Species. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 1837-1843	5.7	9
32	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	4.3	9
31	Kinetic profile and urinary excretion of phenyl-γ-valerolactones upon consumption of cranberry: a dose-response relationship. *Food and Function*, **2020**, 11, 3975-3985	6.1	8
30	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	5.2	7
29	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	2.8	7
28	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	3.7	7
27	Second edition of SIMPAR® "Feed Your Destiny" workshop: the role of lifestyle in improving pain management. *Journal of Pain Research*, **2018**, 11, 1627-1636	2.9	7
26	Flavan-3-ol Microbial Metabolites Modulate Proteolysis in Neuronal Cells Reducing Amyloid-beta (1-42) Levels. *Molecular Nutrition and Food Research*, **2021**, 65, e2100380	5.9	7
25	Diet and the Gut Microbiota How the Gut **2015**, 225-245		6
24	Colors: Health Effects **2016**, 265-272		6
23	Absorption, Pharmacokinetics, and Urinary Excretion of Pyridines After Consumption of Coffee and Cocoa-Based Products Containing Coffee in a Repeated Dose, Crossover Human Intervention Study. *Molecular Nutrition and Food Research*, **2020**, 64, e2000489	5.9	6

22	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	5.1	4
21	The Impact of Processing and Storage on the (Poly)Phenolic Fraction of Pomegranate (Punica granatum L.) Juices **2014**, 173-184		4
20	In vitro (poly)phenol catabolism of unformulated- and phytosome-formulated cranberry (Vaccinium macrocarpon) extracts. *Food Research International*, **2021**, 141, 110137	7	4
19	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	4.4	4
18	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,	6.3	4
17	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,	4.8	3
16	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	5.2	3
15	In vitro faecal fermentation of monomeric and oligomeric flavan-3-ols: Catabolic pathways and stoichiometry.. *Molecular Nutrition and Food Research*, **2022**, e2101090	5.9	2
14	Study of the Antioxidant Effects of Coffee Phenolic Metabolites on C6 Glioma Cells Exposed to Diesel Exhaust Particles. *Antioxidants*, **2021**, 10,	7.1	2
13	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	3.7	2
12	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	3.7	2
11	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**,	7	2
10	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	3	2
9	Phenyl-γ-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	3.5	1
8	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,	6.7	1
7	Data sharing in PredRet for accurate prediction of retention time: Application to plant food bioactive compounds. *Food Chemistry*, **2021**, 357, 129757	8.5	1
6	A Screening of Native (Poly)phenols and Gut-Related Metabolites on 3D HCT116 Spheroids Reveals Gut Health Benefits of a Flavan-3-ol Metabolite.. *Molecular Nutrition and Food Research*, **2022**, e2101043	5.9	1
5	(Poly)phenolic composition of tomatoes from different growing locations and their absorption in rats: A comparative study.. *Food Chemistry*, **2022**, 388, 132984	8.5	1

4	Metabotypes of flavan-3-ol colonic metabolites after cranberry intake: elucidation and statistical approaches. *European Journal of Nutrition*, **2021**, 1	5.2	0
3	Impact of Seasonal Consumption of Local Tomatoes on the Metabolism and Absorption of (Poly)Phenols in Fischer Rats. *Nutrients*, **2022**, 14, 2047	6.7	0
2	Stability of the Ellagitannin Fraction and Antioxidant Capacity of Varietal Pomegranate Juices. *Natural Product Communications*, **2015**, 10, 1934578X1501000	0.9	
1	Flavan-3-ols: Catechins and Proanthocyanidins **2020**, 283-317		