

Pedro Mena

List of Publications by Year in Descending Order

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Version: 2024-04-23

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	In vitro faecal fermentation of monomeric and oligomeric flavan-3-ols: Catabolic pathways and stoichiometry.. <i>Molecular Nutrition and Food Research</i> , 2022 , e2101090	5.9	2
128	Coffee-Derived Phenolic Compounds Activate Nrf2 Antioxidant Pathway in I/R Injury In Vitro Model: A Nutritional Approach Preventing Age Related-Damages.. <i>Molecules</i> , 2022 , 27,	4.8	3
127	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.. <i>BMJ Open</i> , 2022 , 12, e051285	3	2
126	A Screening of Native (Poly)phenols and Gut-Related Metabolites on 3D HCT116 Spheroids Reveals Gut Health Benefits of a Flavan-3-ol Metabolite.. <i>Molecular Nutrition and Food Research</i> , 2022 , e2101043	5.9	1
125	(Poly)phenolic composition of tomatoes from different growing locations and their absorption in rats: A comparative study.. <i>Food Chemistry</i> , 2022 , 388, 132984	8.5	1
124	Impact of Seasonal Consumption of Local Tomatoes on the Metabolism and Absorption of (Poly)Phenols in Fischer Rats. <i>Nutrients</i> , 2022 , 14, 2047	6.7	0
123	Metabotypes of flavan-3-ol colonic metabolites after cranberry intake: elucidation and statistical approaches. <i>European Journal of Nutrition</i> , 2021 , 1	5.2	0
122	In vitro (poly)phenol catabolism of unformulated- and phytosome-formulated cranberry (Vaccinium macrocarpon) extracts. <i>Food Research International</i> , 2021 , 141, 110137	7	4
121	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. <i>Toxicology Letters</i> , 2021 , 340, 15-22	4.4	4
120	Study of the Antioxidant Effects of Coffee Phenolic Metabolites on C6 Glioma Cells Exposed to Diesel Exhaust Particles. <i>Antioxidants</i> , 2021 , 10,	7.1	2
119	Comprehensive dietary evaluation of Italian primary school children: food consumption and intake of energy, nutrients and phenolic compounds. <i>International Journal of Food Sciences and Nutrition</i> , 2021 , 72, 70-81	3.7	7
118	Dietary phytoestrogens and biomarkers of their intake in relation to cancer survival and recurrence: a comprehensive systematic review with meta-analysis. <i>Nutrition Reviews</i> , 2021 , 79, 42-65	6.4	19
117	Effect of coffee and cocoa-based confectionery containing coffee on markers of cardiometabolic health: results from the pocket-4-life project. <i>European Journal of Nutrition</i> , 2021 , 60, 1453-1463	5.2	3
116	Metabolomic Changes after Coffee Consumption: New Paths on the Block. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2000875	5.9	10
115	Effect of the growing area on the fat content and the fatty acid composition of Ecuadorian cocoa beans. <i>International Journal of Food Sciences and Nutrition</i> , 2021 , 72, 901-911	3.7	2
114	Effect of Coffee and Cocoa-Based Confectionery Containing Coffee on Markers of DNA Damage and Lipid Peroxidation Products: Results from a Human Intervention Study. <i>Nutrients</i> , 2021 , 13,	6.7	1
113	Flavan-3-ol Microbial Metabolites Modulate Proteolysis in Neuronal Cells Reducing Amyloid-beta (1-42) Levels. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2100380	5.9	7

112	Effect of different patterns of consumption of coffee and a cocoa-based product containing coffee on the nutrkinetics and urinary excretion of phenolic compounds. <i>American Journal of Clinical Nutrition</i> , 2021 ,	7	2
111	Data sharing in PredRet for accurate prediction of retention time: Application to plant food bioactive compounds. <i>Food Chemistry</i> , 2021 , 357, 129757	8.5	1
110	Specific Dietary (Poly)phenols Are Associated with Sleep Quality in a Cohort of Italian Adults. <i>Nutrients</i> , 2020 , 12,	6.7	15
109	Kinetic profile and urinary excretion of phenyl- β -valerolactones upon consumption of cranberry: a dose-response relationship. <i>Food and Function</i> , 2020 , 11, 3975-3985	6.1	8
108	Quantifying the human diet in the crosstalk between nutrition and health by multi-targeted metabolomics of food and microbiota-derived metabolites. <i>International Journal of Obesity</i> , 2020 , 44, 2372-2381	5.5	18
107	Phenyl- β -valerolactones and healthy ageing: Linking dietary factors, nutrient biomarkers, metabolic status and inflammation with cognition in older adults (the VALID project). <i>Nutrition Bulletin</i> , 2020 , 45, 415-423	3.5	1
106	Chemical Characterization of Capsule-Brewed Espresso Coffee Aroma from the Most Widespread Italian Brands by HS-SPME/GC-MS. <i>Molecules</i> , 2020 , 25,	4.8	10
105	Effect of the growing area on the methylxanthines and flavan-3-ols content in cocoa beans from Ecuador. <i>Journal of Food Composition and Analysis</i> , 2020 , 88, 103448	4.1	9
104	The Effect of Formulation of Curcuminoids on Their Metabolism by Human Colonic Microbiota. <i>Molecules</i> , 2020 , 25,	4.8	14
103	Antimicrobial and Fermentation Potential of in Food Applications. <i>Microorganisms</i> , 2020 , 8,	4.9	13
102	Diet and Mental Health: Review of the Recent Updates on Molecular Mechanisms. <i>Antioxidants</i> , 2020 , 9,	7.1	67
101	Bioavailability of red wine and grape seed proanthocyanidins in rats. <i>Food and Function</i> , 2020 , 11, 3986-4001	4.0	12
100	Systematic bioinformatic analysis of nutrigenomic data of flavanols in cell models of cardiometabolic disease. <i>Food and Function</i> , 2020 , 11, 5040-5064	6.1	10
99	Absorption, metabolism, and excretion of orange juice (poly)phenols in humans: The effect of a controlled alcoholic fermentation. <i>Archives of Biochemistry and Biophysics</i> , 2020 , 695, 108627	4.1	10
98	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. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e2000489	5.9	6
97	Flavan-3-ols: Catechins and Proanthocyanidins 2020 , 283-317		
96	The Human Microbial Metabolism of Quercetin in Different Formulations: An In Vitro Evaluation. <i>Foods</i> , 2020 , 9,	4.9	12
95	Recommendations for standardizing nomenclature for dietary (poly)phenol catabolites. <i>American Journal of Clinical Nutrition</i> , 2020 , 112, 1051-1068	7	35

94	Factors affecting intake, metabolism and health benefits of phenolic acids: do we understand individual variability?. <i>European Journal of Nutrition</i> , 2020 , 59, 1275-1293	5.2	68
93	Differential Catabolism of an Anthocyanin-Rich Elderberry Extract by Three Gut Microbiota Bacterial Species. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1837-1843	5.7	9
92	Improving the reporting quality of intervention trials addressing the inter-individual variability in response to the consumption of plant bioactives: quality index and recommendations. <i>European Journal of Nutrition</i> , 2019 , 58, 49-64	5.2	7
91	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. <i>Nutrients</i> , 2019 , 11,	6.7	13
90	Dietary absorption profile, bioavailability of (poly)phenolic compounds, and acute modulation of vascular/endothelial function by hazelnut skin drink. <i>Journal of Functional Foods</i> , 2019 , 63, 103576	5.1	4
89	Phenyl-Valerolactones and phenylvaleric acids, the main colonic metabolites of flavan-3-ols: synthesis, analysis, bioavailability, and bioactivity. <i>Natural Product Reports</i> , 2019 , 36, 714-752	15.1	114
88	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. <i>Trials</i> , 2019 , 20, 327	2.8	7
87	Phenolic profile and antioxidant capacity of landraces, old and modern Tunisian durum wheat. <i>European Food Research and Technology</i> , 2019 , 245, 73-82	3.4	14
86	Impact of Foods and Dietary Supplements Containing Hydroxycinnamic Acids on Cardiometabolic Biomarkers: A Systematic Review to Explore Inter-Individual Variability. <i>Nutrients</i> , 2019 , 11,	6.7	17
85	Quantification of Urinary Phenyl-Valerolactones and Related Valeric Acids in Human Urine on Consumption of Apples. <i>Metabolites</i> , 2019 , 9,	5.6	19
84	5-(Hydroxyphenyl)-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. <i>Nutrients</i> , 2019 , 11,	6.7	32
83	Resveratrol Treatment Enhances the Cellular Response to Leptin by Increasing OBRb Content in Palmitate-Induced Steatotic HepG2 Cells. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	4
82	Acute Intake of a Grape and Blueberry Polyphenol-Rich Extract Ameliorates Cognitive Performance in Healthy Young Adults During a Sustained Cognitive Effort. <i>Antioxidants</i> , 2019 , 8,	7.1	25
81	Grape pomace polyphenols improve insulin response to a standard meal in healthy individuals: A pilot study. <i>Clinical Nutrition</i> , 2019 , 38, 2727-2734	5.9	21
80	Dietary intake of (poly)phenols in children and adults: cross-sectional analysis of UK National Diet and Nutrition Survey Rolling Programme (2008-2014). <i>European Journal of Nutrition</i> , 2019 , 58, 3183-3198	5.2	28
79	Inter-individual variability in the production of flavan-3-ol colonic metabolites: preliminary elucidation of urinary metabolotypes. <i>European Journal of Nutrition</i> , 2019 , 58, 1529-1543	5.2	43
78	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. <i>Food Chemistry</i> , 2018 , 252, 49-60	8.5	14
77	Bioavailability and pharmacokinetic profile of grape pomace phenolic compounds in humans. <i>Archives of Biochemistry and Biophysics</i> , 2018 , 646, 1-9	4.1	59

76	Phytochemical characterization of different prickly pear (<i>Opuntia ficus-indica</i> (L.) Mill.) cultivars and botanical parts: UHPLC-ESI-MS metabolomics profiles and their chemometric analysis. <i>Food Research International</i> , 2018 , 108, 301-308	7	42
75	Gold Standards for Realistic (Poly)phenol Research. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 8221-8223	5.7	24
74	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. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	77
73	Trimethylamine-N-Oxide (TMAO)-Induced Impairment of Cardiomyocyte Function and the Protective Role of Urolithin B-Glucuronide. <i>Molecules</i> , 2018 , 23,	4.8	43
72	n-3 Fatty acids combined with flavan-3-ols prevent steatosis and liver injury in a murine model of NAFLD. <i>Biochimica Et Biophysica Acta - Molecular Basis of Disease</i> , 2018 , 1864, 69-78	6.9	13
71	Food perception at lunchtime does not depend on the nutritional and perceived characteristics of breakfast. <i>International Journal of Food Sciences and Nutrition</i> , 2018 , 69, 628-639	3.7	2
70	Consumption of orange fermented beverage improves antioxidant status and reduces peroxidation lipid and inflammatory markers in healthy humans. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 2777-2786	4.3	9
69	Dark chocolate modulates platelet function with a mechanism mediated by flavan-3-ol metabolites. <i>Medicine (United States)</i> , 2018 , 97, e13432	1.8	13
68	Potential Involvement of Peripheral Leptin/STAT3 Signaling in the Effects of Resveratrol and Its Metabolites on Reducing Body Fat Accumulation. <i>Nutrients</i> , 2018 , 10,	6.7	24
67	Niacin, alkaloids and (poly)phenolic compounds in the most widespread Italian capsule-brewed coffees. <i>Scientific Reports</i> , 2018 , 8, 17874	4.9	20
66	Second edition of SIMPARB "Feed Your Destiny" workshop: the role of lifestyle in improving pain management. <i>Journal of Pain Research</i> , 2018 , 11, 1627-1636	2.9	7
65	Breakthroughs in the Health Effects of Plant Food Bioactives: A Perspective on Microbiomics, Nutri(epi)genomics, and Metabolomics. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 10686-10692	5.7	22
64	Gastrointestinal stability of urolithins: an in vitro approach. <i>European Journal of Nutrition</i> , 2017 , 56, 99-106		9
63	5-(3',4'-Dihydroxyphenyl)-Valerolactone and its sulphate conjugates, representative circulating metabolites of flavan-3-ols, exhibit anti-adhesive activity against uropathogenic <i>Escherichia coli</i> in bladder epithelial cells. <i>Journal of Functional Foods</i> , 2017 , 29, 275-280	5.1	39
62	Rye polyphenols and the metabolism of n-3 fatty acids in rats: a dose dependent fatty fish-like effect. <i>Scientific Reports</i> , 2017 , 7, 40162	4.9	10
61	The importance of studying cell metabolism when testing the bioactivity of phenolic compounds. <i>Trends in Food Science and Technology</i> , 2017 , 69, 230-242	15.3	51
60	Phenyl-Valerolactones, flavan-3-ol colonic metabolites, protect brown adipocytes from oxidative stress without affecting their differentiation or function. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1700074	5.9	25
59	Bioaccessibility of (poly)phenolic compounds of raw and cooked cardoon (<i>Cynara cardunculus</i> L.) after simulated gastrointestinal digestion and fermentation by human colonic microbiota. <i>Journal of Functional Foods</i> , 2017 , 32, 195-207	5.1	51

58	Synthetic and analytical strategies for the quantification of phenyl-Valerolactone conjugated metabolites in human urine. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1700077	5.9	42
57	In vivo administration of urolithin A and B prevents the occurrence of cardiac dysfunction in streptozotocin-induced diabetic rats. <i>Cardiovascular Diabetology</i> , 2017 , 16, 80	8.7	60
56	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. <i>Trials</i> , 2017 , 18, 527	2.8	11
55	Bioavailability of Bergamot (Citrus bergamia) Flavanones and Biological Activity of Their Circulating Metabolites in Human Pro-Angiogenic Cells. <i>Nutrients</i> , 2017 , 9,	6.7	19
54	Dietary (Poly)phenols, Brown Adipose Tissue Activation, and Energy Expenditure: A Narrative Review. <i>Advances in Nutrition</i> , 2017 , 8, 694-704	10	45
53	Environmental impact of omnivorous, ovo-lacto-vegetarian, and vegan diet. <i>Scientific Reports</i> , 2017 , 7, 6105	4.9	65
52	Absorption Profile of (Poly)Phenolic Compounds after Consumption of Three Food Supplements Containing 36 Different Fruits, Vegetables, and Berries. <i>Nutrients</i> , 2017 , 9,	6.7	34
51	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. <i>Nutrients</i> , 2017 , 9, 746	6.7	39
50	Colors: Health Effects 2016 , 265-272		6
49	Phytochemical evaluation of eight white (<i>Morus alba</i> L.) and black (<i>Morus nigra</i> L.) mulberry clones grown in Spain based on UHPLC-ESI-MSn metabolomic profiles. <i>Food Research International</i> , 2016 , 89, 1116-1122	7	27
48	Antiatherogenic effects of ellagic acid and urolithins in vitro. <i>Archives of Biochemistry and Biophysics</i> , 2016 , 599, 42-50	4.1	51
47	Phytochemical Profiling of Flavonoids, Phenolic Acids, Terpenoids, and Volatile Fraction of a Rosemary (<i>Rosmarinus officinalis</i> L.) Extract. <i>Molecules</i> , 2016 , 21,	4.8	94
46	Effects on Nitric Oxide Production of Urolithins, Gut-Derived Ellagitannin Metabolites, in Human Aortic Endothelial Cells. <i>Molecules</i> , 2016 , 21,	4.8	25
45	Phenolic and Volatile Composition of a Dry Spearmint (<i>Mentha spicata</i> L.) Extract. <i>Molecules</i> , 2016 , 21,	4.8	55
44	(Poly)phenolic fingerprint and chemometric analysis of white (<i>Morus alba</i> L.) and black (<i>Morus nigra</i> L.) mulberry leaves by using a non-targeted UHPLC-MS approach. <i>Food Chemistry</i> , 2016 , 212, 250-5	8.5	55
43	Catabolism of raw and cooked green pepper (<i>Capsicum annuum</i>) (poly)phenolic compounds after simulated gastrointestinal digestion and faecal fermentation. <i>Journal of Functional Foods</i> , 2016 , 27, 201-213	5.1	42
42	Diet and the Gut Microbiota [How the Gut 2015 , 225-245		6
41	(Poly)phenolic compounds and antioxidant activity of white (<i>Morus alba</i>) and black (<i>Morus nigra</i>) mulberry leaves: Their potential for new products rich in phytochemicals. <i>Journal of Functional Foods</i> , 2015 , 18, 1039-1046	5.1	69

40	Antinociceptive and anti-inflammatory activities of a pomegranate (<i>Punica granatum</i> L.) extract rich in ellagitannins. <i>International Journal of Food Sciences and Nutrition</i> , 2015 , 66, 395-9	3.7	29
39	Urolithins at physiological concentrations affect the levels of pro-inflammatory cytokines and growth factor in cultured cardiac cells in hyperglucidic conditions. <i>Journal of Functional Foods</i> , 2015 , 15, 97-105	5.1	39
38	Atheroprotective effects of (poly)phenols: a focus on cell cholesterol metabolism. <i>Food and Function</i> , 2015 , 6, 13-31	6.1	109
37	Bioactivation of High-Molecular-Weight Polyphenols by the Gut Microbiome 2015 , 73-101		14
36	Catalytic, Enantioselective Vinylogous Mukaiyama Aldol Reaction of Furan-Based Dienoxy Silanes: A Chemodivergent Approach to α -Valerolactone Flavan-3-ol Metabolites and β -Lactone Analogues. <i>Advanced Synthesis and Catalysis</i> , 2015 , 357, 4082-4092	5.6	33
35	The ellagitannin colonic metabolite urolithin D selectively inhibits EphA2 phosphorylation in prostate cancer cells. <i>Molecular Nutrition and Food Research</i> , 2015 , 59, 2155-67	5.9	26
34	Stability of the Ellagitannin Fraction and Antioxidant Capacity of Varietal Pomegranate Juices. <i>Natural Product Communications</i> , 2015 , 10, 1934578X1501000	0.9	
33	New insights into the bioavailability of red raspberry anthocyanins and ellagitannins. <i>Free Radical Biology and Medicine</i> , 2015 , 89, 758-69	7.8	125
32	Phytochemical evaluation of white (<i>Morus alba</i> L.) and black (<i>Morus nigra</i> L.) mulberry fruits, a starting point for the assessment of their beneficial properties. <i>Journal of Functional Foods</i> , 2015 , 12, 399-408	5.1	82
31	(Poly)phenolic characterization of three food supplements containing 36 different fruits, vegetables and berries. <i>PharmaNutrition</i> , 2015 , 3, 11-19	2.9	40
30	Chemical composition and potential bioactivity of strawberry pomace. <i>RSC Advances</i> , 2015 , 5, 5397-5405	3.7	24
29	Assessment of pomegranate wine lees as a valuable source for the recovery of (poly)phenolic compounds. <i>Food Chemistry</i> , 2014 , 145, 327-34	8.5	31
28	Varietal blends as a way of optimizing and preserving the anthocyanin content of pomegranate (<i>Punica granatum</i> L.) juices. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 6936-43	5.7	16
27	Hippuric acid in 24 h urine collections as a biomarker of fruits and vegetables intake in kidney stone formers. <i>International Journal of Food Sciences and Nutrition</i> , 2014 , 65, 1033-8	3.7	14
26	Anthocyanin profiles and biological properties of caneberry (<i>Rubus</i> spp.) press residues. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 2393-400	4.3	30
25	Variations in caffeine and chlorogenic acid contents of coffees: what are we drinking?. <i>Food and Function</i> , 2014 , 5, 1718-26	6.1	124
24	Bioavailability, bioactivity and impact on health of dietary flavonoids and related compounds: an update. <i>Archives of Toxicology</i> , 2014 , 88, 1803-53	5.8	386
23	Modeling the effect of phase II conjugations on topoisomerase I poisoning: pilot study with luteolin and quercetin. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 5881-6	5.7	19

22	Evaluation of sensorial, phytochemical and biological properties of new isotonic beverages enriched with lemon and berries during shelf life. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 1090-100	4.3	45
21	Flavan-3-ols, anthocyanins, and inflammation. <i>IUBMB Life</i> , 2014 , 66, 745-58	4.7	51
20	The Impact of Processing and Storage on the (Poly)Phenolic Fraction of Pomegranate (<i>Punica granatum</i> L.) Juices 2014 , 173-184		4
19	Brassica foods as a dietary source of vitamin C: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2014 , 54, 1076-91	11.5	47
18	Combinatory Effect of Thermal Treatment and Blending on the Quality of Pomegranate Juices. <i>Food and Bioprocess Technology</i> , 2013 , 6, 3186-3199	5.1	43
17	Changes on indigenous microbiota, colour, bioactive compounds and antioxidant activity of pasteurised pomegranate juice. <i>Food Chemistry</i> , 2013 , 141, 2122-9	8.5	54
16	Modelling the possible bioactivity of ellagitannin-derived metabolites. In silico tools to evaluate their potential xenoestrogenic behavior. <i>Food and Function</i> , 2013 , 4, 1442-51	6.1	39
15	Volatile composition and descriptive sensory analysis of pomegranate juice and wine. <i>Food Research International</i> , 2013 , 54, 246-254	7	58
14	Effect of pasteurization process and storage on color and shelf-life of pomegranate juices. <i>LWT - Food Science and Technology</i> , 2013 , 54, 592-596	5.4	54
13	Sustained deficit irrigation affects the colour and phytochemical characteristics of pomegranate juice. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 1922-7	4.3	37
12	Ultra-HPLC-MS(n) (Poly)phenolic profiling and chemometric analysis of juices from ancient <i>Punica granatum</i> L. Cultivars: a nontargeted approach. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5600-9	5.7	52
11	Approaches to understanding the contribution of anthocyanins to the antioxidant capacity of pasteurized pomegranate juices. <i>Food Chemistry</i> , 2013 , 141, 1630-6	8.5	39
10	Effects of naringenin and its phase II metabolites on in vitro human macrophage gene expression. <i>International Journal of Food Sciences and Nutrition</i> , 2013 , 64, 843-9	3.7	24
9	Antioxidant activity and physico-chemical properties of Tunisian grown pomegranate (<i>Punica granatum</i> L.) cultivars. <i>Industrial Crops and Products</i> , 2012 , 40, 81-89	5.9	91
8	New beverages of lemon juice with elderberry and grape concentrates as a source of bioactive compounds. <i>Journal of Food Science</i> , 2012 , 77, C727-33	3.4	28
7	Assessment of the melatonin production in pomegranate wines. <i>LWT - Food Science and Technology</i> , 2012 , 47, 13-18	5.4	28
6	A novel beverage rich in antioxidant phenolics: Maqui berry (<i>Aristotelia chilensis</i>) and lemon juice. <i>LWT - Food Science and Technology</i> , 2012 , 47, 279-286	5.4	65
5	Pomegranate varietal wines: Phytochemical composition and quality parameters. <i>Food Chemistry</i> , 2012 , 133, 108-115	8.5	66

4	Rapid and comprehensive evaluation of (poly)phenolic compounds in pomegranate (<i>Punica granatum</i> L.) juice by UHPLC-MSn. <i>Molecules</i> , 2012 , 17, 14821-40	4.8	186
3	Phytochemical characterisation for industrial use of pomegranate (<i>Punica granatum</i> L.) cultivars grown in Spain. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 1893-906	4.3	190
2	Vitamin C and the Role of Citrus Juices as Functional Food. <i>Natural Product Communications</i> , 2009 , 4, 1934578X0900400	0.9	32
1	Vitamin C and the role of citrus juices as functional food. <i>Natural Product Communications</i> , 2009 , 4, 677-700		37