

Paola Quifer-Rada

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8230255/publications.pdf>

Version: 2024-02-01

27
papers

783
citations

566801

15
h-index

552369

26
g-index

27
all docs

27
docs citations

27
times ranked

1523
citing authors

#	ARTICLE	IF	CITATIONS
1	A comprehensive characterisation of beer polyphenols by high resolution mass spectrometry (LC-ESI-LTQ-Orbitrap-MS). <i>Food Chemistry</i> , 2015, 169, 336-343.	4.2	163
2	Phenolic metabolites and substantial microbiome changes in pig feces by ingesting grape seed proanthocyanidins. <i>Food and Function</i> , 2014, 5, 2298-2308.	2.1	109
3	Phenolic profiling of the skin, pulp and seeds of Albariño grapes using hybrid quadrupole time-of-flight and triple-quadrupole mass spectrometry. <i>Food Chemistry</i> , 2014, 145, 874-882.	4.2	101
4	Polyphenolic profile of persimmon leaves by high resolution mass spectrometry (LC-ESI-LTQ-Orbitrap-MS). <i>Journal of Functional Foods</i> , 2016, 23, 370-377.	1.6	40
5	Effects of Organic and Conventional Growing Systems on the Phenolic Profile of Extra-Virgin Olive Oil. <i>Molecules</i> , 2019, 24, 1986.	1.7	35
6	Using Extra Virgin Olive Oil to Cook Vegetables Enhances Polyphenol and Carotenoid Extractability: A Study Applying the sofrito Technique. <i>Molecules</i> , 2019, 24, 1555.	1.7	34
7	The non-alcoholic fraction of beer increases stromal cell derived factor 1 and the number of circulating endothelial progenitor cells in high cardiovascular risk subjects: A randomized clinical trial. <i>Atherosclerosis</i> , 2014, 233, 518-524.	0.4	32
8	Lyophilized Maqui (<i>Aristotelia chilensis</i>) Berry Induces Browning in the Subcutaneous White Adipose Tissue and Ameliorates the Insulin Resistance in High Fat Diet-Induced Obese Mice. <i>Antioxidants</i> , 2019, 8, 360.	2.2	28
9	Urinary Isoxanthohumol Is a Specific and Accurate Biomarker of Beer Consumption. <i>Journal of Nutrition</i> , 2014, 144, 484-488.	1.3	24
10	Use of metabolomics and lipidomics to evaluate the hypocholesterolemic effect of Proanthocyanidins from grape seed in a pig model. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 2219-2227.	1.5	22
11	Analytical Condition Setting a Crucial Step in the Quantification of Unstable Polyphenols in Acidic Conditions: Analyzing Prenylflavonoids in Biological Samples by Liquid Chromatography-Electrospray Ionization Triple Quadrupole Mass Spectrometry. <i>Analytical Chemistry</i> , 2013, 85, 5547-5554.	3.2	20
12	Changing to a Low-Polyphenol Diet Alters Vascular Biomarkers in Healthy Men after Only Two Weeks. <i>Nutrients</i> , 2018, 10, 1766.	1.7	20
13	Piceid presents antiproliferative effects in intestinal epithelial Caco-2 cells, effects unrelated to resveratrol release. <i>Food and Function</i> , 2014, 5, 2137-2144.	2.1	19
14	Absorption and disposition of naringenin and quercetin after simultaneous administration via intestinal perfusion in mice. <i>Food and Function</i> , 2016, 7, 3880-3889.	2.1	19
15	Description of an mHealth tool for breastfeeding support: LactApp. Analysis of how lactating mothers seek support at critical breastfeeding points and according to their infant's age. <i>Research in Nursing and Health</i> , 2021, 44, 173-186.	0.8	19
16	Is enzymatic hydrolysis a reliable analytical strategy to quantify glucuronidated and sulfated polyphenol metabolites in human fluids?. <i>Food and Function</i> , 2017, 8, 2419-2424.	2.1	16
17	Mediterranean <i>sofrito</i> home-cooking technique enhances polyphenol content in tomato sauce. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6535-6545.	1.7	15
18	Acute Effect of a Single Dose of Tomato Sofrito on Plasmatic Inflammatory Biomarkers in Healthy Men. <i>Nutrients</i> , 2019, 11, 851.	1.7	14

#	ARTICLE	IF	CITATIONS
19	A discovery-driven approach to elucidate urinary metabolome changes after a regular and moderate consumption of beer and nonalcoholic beer in subjects at high cardiovascular risk. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600980.	1.5	10
20	Associations between Both Lignan and Yogurt Consumption and Cardiovascular Risk Parameters in an Elderly Population: Observations from a Cross-Sectional Approach in the PREDIMED Study. <i>Journal of the Academy of Nutrition and Dietetics</i> , 2017, 117, 609-622.e1.	0.4	10
21	Improved Characterization of Polyphenols Using Liquid Chromatography. , 2014, , 261-292.		7
22	Impact of COVID-19 Pandemic in Breastfeeding Consultations on LactApp, an m-Health Solution for Breastfeeding Support. <i>Telemedicine Journal and E-Health</i> , 2022, 28, 1449-1457.	1.6	7
23	Increase of 4-Hydroxybenzoic, a Bioactive Phenolic Compound, after an Organic Intervention Diet. <i>Antioxidants</i> , 2019, 8, 340.	2.2	5
24	Effect of dietary polyphenols on cardiovascular risk. <i>Heart</i> , 2016, 102, 1340-1341.	1.2	4
25	Evaluation of the potential of total proanthocyanidin content in feces as an intake biomarker. <i>Food Research International</i> , 2021, 145, 110390.	2.9	4
26	Cuisinomics: MS-based untargeted approach reveals chemical modulation by a recipe during home cooking. <i>Food Research International</i> , 2020, 138, 109787.	2.9	3
27	The COVID-19 vaccine in women: Decisions, data and gender gap. <i>Nursing Inquiry</i> , 2021, 28, e12416.	1.1	3