

Maria-Jose Motilva

List of Publications by Year in descending order

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130
papers

7,472
citations

31949

53
h-index

60583

81
g-index

131
all docs

131
docs citations

131
times ranked

8111
citing authors

#	ARTICLE	IF	CITATIONS
1	Changes in commercial virgin olive oil (cv Arbequina) during storage, with special emphasis on the phenolic fraction. <i>Food Chemistry</i> , 2004, 85, 357-364.	4.2	272
2	Bioavailability of procyanidin dimers and trimers and matrix food effects in <i>in vitro</i> and <i>in vivo</i> models. <i>British Journal of Nutrition</i> , 2010, 103, 944-952.	1.2	239
3	Recent Advances in Biologically Active Compounds in Herbs and Spices: A Review of the Most Effective Antioxidant and Anti-Inflammatory Active Principles. <i>Critical Reviews in Food Science and Nutrition</i> , 2013, 53, 943-953.	5.4	225
4	Changes in the Phenolic Composition of Virgin Olive Oil from Young Trees (<i>Olea europaea</i> L. cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 2001, 49, 5502-5508.	2.4	222
5	Metabolic pathways of the colonic metabolism of flavonoids (flavonols, flavones and flavanones) and phenolic acids. <i>Food Chemistry</i> , 2012, 130, 383-393.	4.2	178
6	Metabolic and Microbial Modulation of the Large Intestine Ecosystem by Non-Absorbed Diet Phenolic Compounds: A Review. <i>Molecules</i> , 2015, 20, 17429-17468.	1.7	174
7	Effect of Fat Content on the Digestibility and Bioaccessibility of Cocoa Polyphenol by an <i>in Vitro</i> Digestion Model. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5743-5749.	2.4	159
8	L-Phenylalanine ammonia-lyase activity and concentration of phenolics in developing olive (<i>Olea</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4 <i>Food and Agriculture</i> , 2002, 82, 892-898.	1.7	149
9	Analysis of food polyphenols by ultra high-performance liquid chromatography coupled to mass spectrometry: An overview. <i>Journal of Chromatography A</i> , 2013, 1292, 66-82.	1.8	141
10	Effect of the Maturation Process of the Olive Fruit on the Phenolic Fraction of Drupes and Oils from Arbequina, Farga, and Morrut Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6002-6009.	2.4	139
11	Stability and metabolism of <i>Arbutus unedo</i> bioactive compounds (phenolics and antioxidants) under <i>in vitro</i> digestion and colonic fermentation. <i>Food Chemistry</i> , 2016, 201, 120-130.	4.2	139
12	Application of <i>in vitro</i> gastrointestinal digestion and colonic fermentation models to pomegranate products (juice, pulp and peel extract) to study the stability and catabolism of phenolic compounds. <i>Journal of Functional Foods</i> , 2015, 14, 529-540.	1.6	137
13	Distribution of olive oil phenolic compounds in rat tissues after administration of a phenolic extract from olive cake. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 486-496.	1.5	136
14	Matrix composition effect on the digestibility of carob flour phenols by an <i>in-vitro</i> digestion model. <i>Food Chemistry</i> , 2011, 124, 65-71.	4.2	134
15	Composition and organoleptic characteristics of oil from Arbequina olive (<i>Olea europaea</i> L) trees under deficit irrigation. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 1755-1763.	1.7	125
16	Improved liquid chromatography tandem mass spectrometry method for the determination of phenolic compounds in virgin olive oil. <i>Journal of Chromatography A</i> , 2008, 1214, 90-99.	1.8	121
17	Antioxidant Activity of Olive Pulp and Olive Oil Phenolic Compounds of the Arbequina Cultivar. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2002-2008.	2.4	111
18	Muscle lipolysis phenomena in the processing of dry-cured ham. <i>Food Chemistry</i> , 1993, 48, 121-125.	4.2	110

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19	Methods for Preparing Phenolic Extracts from Olive Cake for Potential Application as Food Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1463-1472.	2.4	103
20	Changes in the HPLC Phenolic Profile of Virgin Olive Oil from Young Trees (<i>Olea europaea</i> L. Cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7 <i>Chemistry</i> , 2002, 50, 5349-5354.	2.4	99
21	Pigment profile and colour of monovarietal virgin olive oils from Arbequina cultivar obtained during two consecutive crop seasons. <i>Food Chemistry</i> , 2008, 110, 873-880.	4.2	99
22	Comparative study of UPLCâ€“MS/MS and HPLCâ€“MS/MS to determine procyanidins and alkaloids in cocoa samples. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 298-305.	1.9	95
23	Obtention and Characterization of Phenolic Extracts from Different Cocoa Sources. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9621-9627.	2.4	94
24	Effects of functional olive oil enriched with its own phenolic compounds on endothelial function in hypertensive patients. A randomised controlled trial. <i>Food Chemistry</i> , 2015, 167, 30-35.	4.2	92
25	Evaluation of l-phenylalanine ammonia-lyase activity and phenolic profile in olive drupe (<i>Olea</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 7 <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1463-1472.	1.7	89
26	Bioavailability of phenols from a phenol-enriched olive oil. <i>British Journal of Nutrition</i> , 2011, 106, 1691-1701.	1.2	86
27	Olive oil polyphenols enhance the expression of cholesterol efflux related genes in vivo in humans. A randomized controlled trial. <i>Journal of Nutritional Biochemistry</i> , 2013, 24, 1334-1339.	1.9	85
28	Determination of procyanidins and their metabolites in plasma samples by improved liquid chromatographyâ€“tandem mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2009, 877, 1169-1176.	1.2	84
29	Improved method for identifying and quantifying olive oil phenolic compounds and their metabolites in human plasma by microelution solid-phase extraction plate and liquid chromatographyâ€“tandem mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2009, 877, 4097-4106.	1.2	84
30	Enrichment of Refined Olive Oil with Phenolic Compounds:â€“% Evaluation of Their Antioxidant Activity and Their Effect on the Bitter Index. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6079-6088.	2.4	81
31	Comparative study of the effect of the maturation process of the olive fruit on the chlorophyll and carotenoid fractions of drupes and virgin oils from Arbequina and Farga cultivars. <i>Food Chemistry</i> , 2007, 100, 748-755.	4.2	79
32	Faecal microbial metabolism of olive oil phenolic compounds: In vitro and in vivo approaches. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 1809-1819.	1.5	79
33	Differential absorption and metabolism of hydroxytyrosol and its precursors oleuropein and secoiridoids. <i>Journal of Functional Foods</i> , 2016, 22, 52-63.	1.6	76
34	Effect of crop season on the composition of virgin olive oil with protected designation of origin â€œLes Garriguesâ€“. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2003, 80, 423-430.	0.8	75
35	Digestion stability and evaluation of the metabolism and transport of olive oil phenols in the human small-intestinal epithelial Caco-2/TC7 cell line. <i>Food Chemistry</i> , 2010, 119, 703-714.	4.2	75
36	Muscle and Adipose Tissue Aminopeptidase Activities in Raw and Dry-Cured Ham.. <i>Journal of Food Science</i> , 1992, 57, 816-818.	1.5	71

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37	Development of a Phenol-Enriched Olive Oil with Phenolic Compounds from Olive Cake. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10396-10403.	2.4	71
38	Effect of freeze injuries in olive fruit on virgin olive oil composition. <i>Food Chemistry</i> , 2003, 81, 547-553.	4.2	69
39	Impact of olive oil phenolic concentration on human plasmatic phenolic metabolites. <i>Food Chemistry</i> , 2012, 135, 2922-2929.	4.2	69
40	Functional implications of bound phenolic compounds and phenolicsâ€“food interaction: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 811-842.	5.9	68
41	Metabolites Involved in Oleuropein Accumulation and Degradation in Fruits of <i>Olea europaea</i> L.: Hojiblanca and Arbequina Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12924-12933.	2.4	67
42	Effect of the co-occurring olive oil and thyme extracts on the phenolic bioaccessibility and bioavailability assessed by in vitro digestion and cell models. <i>Food Chemistry</i> , 2014, 149, 277-284.	4.2	66
43	Partition of phenolic compounds during the virgin olive oil industrial extraction process. <i>European Food Research and Technology</i> , 2007, 225, 617-625.	1.6	64
44	Effect of daily intake of pomegranate juice on fecal microbiota and feces metabolites from healthy volunteers. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 1942-1953.	1.5	64
45	Rapid analysis of procyanidins and anthocyanins in plasma by microelution SPE and ultraâ€“HPLC. <i>Journal of Separation Science</i> , 2010, 33, 2841-2853.	1.3	61
46	Protective effect of hydroxytyrosol and its predominant plasmatic human metabolites against endothelial dysfunction in human aortic endothelial cells. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 2523-2536.	1.5	61
47	Phytochemical Profiles of New Red-Fleshed Apple Varieties Compared with Traditional and New White-Fleshed Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1684-1696.	2.4	59
48	Ferulic acid, a bioactive component of rice bran, improves oxidative stress and mitochondrial biogenesis and dynamics in mice and in human mononuclear cells. <i>Journal of Nutritional Biochemistry</i> , 2017, 48, 51-61.	1.9	58
49	Development of a Phenol-Enriched Olive Oil with Both Its Own Phenolic Compounds and Complementary Phenols from Thyme. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3105-3112.	2.4	56
50	Distribution of procyanidins and their metabolites in rat plasma and tissues in relation to ingestion of procyanidin-enriched or procyanidin-rich cocoa creams. <i>European Journal of Nutrition</i> , 2013, 52, 1029-1038.	1.8	56
51	Dose effect on the uptake and accumulation of hydroxytyrosol and its metabolites in target tissues in rats. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 1395-1399.	1.5	56
52	Human bioavailability and metabolism of phenolic compounds from red wine enriched with free or nano-encapsulated phenolic extract. <i>Journal of Functional Foods</i> , 2016, 25, 80-93.	1.6	56
53	Exploring the Colonic Metabolism of Grape and Strawberry Anthocyanins and Their in Vitro Apoptotic Effects in HT-29 Colon Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6477-6487.	2.4	55
54	Dose-dependent metabolic disposition of hydroxytyrosol and formation of mercapturates in rats. <i>Pharmacological Research</i> , 2013, 77, 47-56.	3.1	54

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55	Hydroxytyrosol and the Colonic Metabolites Derived from Virgin Olive Oil Intake Induce Cell Cycle Arrest and Apoptosis in Colon Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6467-6476.	2.4	54
56	Phytochemical composition and β -glucan content of barley genotypes from two different geographic origins for human health food production. <i>Food Chemistry</i> , 2018, 245, 61-70.	4.2	54
57	Pre-freezing Hams Affects Lipolysis during Dry-curing. <i>Journal of Food Science</i> , 1994, 59, 303-305.	1.5	50
58	Transfer of phenolic compounds during olive oil extraction in relation to ripening stage of the fruit. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 518-527.	1.7	49
59	Metabolite profiling of olive oil and thyme phenols after a sustained intake of two phenol-enriched olive oils by humans: Identification of compliance markers. <i>Food Research International</i> , 2014, 65, 59-68.	2.9	49
60	Effect of growing area on pigment and phenolic fractions of virgin olive oils of the arbequina variety in Spain. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2004, 81, 633.	0.8	47
61	Polyphenol rich olive oils improve lipoprotein particle atherogenic ratios and subclasses profile: A randomized, crossover, controlled trial. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 1544-1554.	1.5	47
62	Metabolic pathways of the colonic metabolism of procyanidins (monomers and dimers) and alkaloids. <i>Food Chemistry</i> , 2011, 126, 1127-1137.	4.2	46
63	Distribution of procyanidins and their metabolites in rat plasma and tissues after an acute intake of hazelnut extract. <i>Food and Function</i> , 2011, 2, 562.	2.1	45
64	Impact of Various Factors on Pharmacokinetics of Bioactive Polyphenols: An Overview. <i>Current Drug Metabolism</i> , 2014, 15, 62-76.	0.7	45
65	Effect of irrigation applied to olive trees (<i>Olea europaea</i> L.) on phenolic compound transfer during olive oil extraction. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 19-27.	1.0	43
66	Impact of Virgin Olive Oil and Phenol-Enriched Virgin Olive Oils on the HDL Proteome in Hypercholesterolemic Subjects: A Double Blind, Randomized, Controlled, Cross-Over Clinical Trial (VOHF Study). <i>PLoS ONE</i> , 2015, 10, e0129160.	1.1	43
67	SUBCUTANEOUS ADIPOSE TISSUE LIPOLYSIS IN THE PROCESSING OF DRY-CURED HAM. <i>Journal of Food Biochemistry</i> , 1992, 16, 323-335.	1.2	42
68	Analysis of free hydroxytyrosol in human plasma following the administration of olive oil. <i>Journal of Chromatography A</i> , 2016, 1437, 183-190.	1.8	42
69	A new hydroxytyrosol metabolite identified in human plasma: Hydroxytyrosol acetate sulphate. <i>Food Chemistry</i> , 2012, 134, 1132-1136.	4.2	41
70	Rapid methods to determine procyanidins, anthocyanins, theobromine and caffeine in rat tissues by liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2011, 879, 1519-1528.	1.2	40
71	Rapid Determination of Phenolic Compounds and Alkaloids of Carob Flour by Improved Liquid Chromatography Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7239-7244.	2.4	39
72	Multicompartmental LC-Q-TOF-Based Metabonomics as an Exploratory Tool to Identify Novel Pathways Affected by Polyphenol-Rich Diets in Mice. <i>Journal of Proteome Research</i> , 2011, 10, 3501-3512.	1.8	39

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73	Brain uptake of hydroxytyrosol and its main circulating metabolites: Protective potential in neuronal cells. <i>Journal of Functional Foods</i> , 2018, 46, 110-117.	1.6	38
74	Procyanidins modify insulinemia by affecting insulin production and degradation. <i>Journal of Nutritional Biochemistry</i> , 2012, 23, 1565-1572.	1.9	35
75	Validation of determination of plasma metabolites derived from thyme bioactive compounds by improved liquid chromatography coupled to tandem mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2012, 905, 75-84.	1.2	35
76	Gallic Acid Is an Active Component for the Anticarcinogenic Action of Grape Seed Procyanidins in Pancreatic Cancer Cells. <i>Nutrition and Cancer</i> , 2014, 66, 88-96.	0.9	35
77	Pigment profile and chromatic parameters of monovarietal virgin olive oils from different Italian cultivars. <i>European Food Research and Technology</i> , 2008, 226, 1251-1258.	1.6	33
78	Influence of seasonal conditions on the composition and quality parameters of monovarietal virgin olive oils. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2006, 83, 683-690.	0.8	32
79	Stability of a phenol-enriched olive oil during storage. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 894-903.	1.0	32
80	Cardiovascular Benefits of Phenol-Enriched Virgin Olive Oils: New Insights from the Virgin Olive Oil and HDL Functionality (VOHF) Study. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800456.	1.5	32
81	Î²-Glucosidase Involvement in the Formation and Transformation of Oleuropein during the Growth and Development of Olive Fruits (<i>Olea europaea</i> L. cv. Arbequina) Grown under Different Farming Practices. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4348-4358.	2.4	30
82	Nutrikinetic studies of food bioactive compounds: from <i>in vitro</i> to <i>in vivo</i> approaches. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, S41-S52.	1.3	30
83	Application of dried spot cards as a rapid sample treatment method for determining hydroxytyrosol metabolites in human urine samples. Comparison with microelution solid-phase extraction. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 9179-9192.	1.9	29
84	Study of the Catabolism of Thyme Phenols Combining <i>In Vitro</i> Fermentation and Human Intervention. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10954-10961.	2.4	29
85	Analytical characteristics of virgin olive oil from young trees (arbequina cultivar) growing under linear irrigation strategies. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2001, 78, 843-849.	0.8	28
86	Effect of the Technological and Agronomical Factors on Pigment Transfer during Olive Oil Extraction. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5681-5688.	2.4	28
87	Building bridges: an integrated strategy for sustainable food production throughout the value chain. <i>Molecular Breeding</i> , 2013, 32, 743-770.	1.0	28
88	Phenol-enriched olive oils improve HDL antioxidant content in hypercholesterolemic subjects. A randomized, double-blind, cross-over, controlled trial. <i>Journal of Nutritional Biochemistry</i> , 2018, 51, 99-104.	1.9	28
89	Beta-Glucan and Phenolic Compounds: Their Concentration and Behavior during <i>In Vitro</i> Gastrointestinal Digestion and Colonic Fermentation of Different Barley-Based Food Products. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8966-8975.	2.4	28
90	<i>In vivo</i> distribution and deconjugation of hydroxytyrosol phase II metabolites in red blood cells: A potential new target for hydroxytyrosol. <i>Journal of Functional Foods</i> , 2014, 10, 139-143.	1.6	26

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91	Chemopreventive effects of anthocyanins on colorectal and breast cancer: A review. <i>Seminars in Cancer Biology</i> , 2022, 81, 241-258.	4.3	26
92	Effect of the co-occurring components from olive oil and thyme extracts on the antioxidant status and its bioavailability in an acute ingestion in rats. <i>Food and Function</i> , 2014, 5, 740.	2.1	25
93	Hydroxytyrosol and its complex forms (secoiridoids) modulate aorta and heart proteome in healthy rats: Potential cardio-protective effects. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 2114-2129.	1.5	25
94	Flavanol metabolites distribute in visceral adipose depots after a long-term intake of grape seed proanthocyanidin extract in rats. <i>British Journal of Nutrition</i> , 2013, 110, 1411-1420.	1.2	24
95	In vivo biotransformation of (poly)phenols and anthocyanins of red-fleshed apple and identification of intake biomarkers. <i>Journal of Functional Foods</i> , 2019, 55, 146-155.	1.6	24
96	Biomarkers of food intake and metabolite differences between plasma and red blood cell matrices; a human metabolomic profile approach. <i>Molecular BioSystems</i> , 2013, 9, 1411.	2.9	23
97	Bioavailability of the ferulic acid-derived phenolic compounds of a rice bran enzymatic extract and their activity against superoxide production. <i>Food and Function</i> , 2017, 8, 2165-2174.	2.1	22
98	Berry-Enriched Diet in Salt-Sensitive Hypertensive Rats: Metabolic Fate of (Poly)Phenols and the Role of Gut Microbiota. <i>Nutrients</i> , 2019, 11, 2634.	1.7	22
99	Optimisation and validation of analytical methods for the simultaneous extraction of antioxidants: Application to the analysis of tomato sauces. <i>Food Chemistry</i> , 2014, 163, 234-243.	4.2	19
100	Determinants of HDL Cholesterol Efflux Capacity after Virgin Olive Oil Ingestion: Interrelationships with Fluidity of HDL Monolayer. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700445.	1.5	19
101	Organotypic co-culture system to study plant extract bioactivity on hepatocytes. <i>Food Chemistry</i> , 2010, 122, 775-781.	4.2	18
102	Consumption evaluation of one apple flesh a day in the initial phases prior to adenoma/adenocarcinoma in an azoxymethane rat colon carcinogenesis model. <i>Journal of Nutritional Biochemistry</i> , 2020, 83, 108418.	1.9	18
103	Phenol-enriched olive oils modify paraoxonase-related variables: A randomized, crossover, controlled trial. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600932.	1.5	17
104	Validation of Dried Blood Spot Cards to Determine Apple Phenolic Metabolites in Human Blood and Plasma After an Acute Intake of Red-fleshed Apple Snack. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800623.	1.5	17
105	Endothelial Cells Deconjugate Resveratrol Metabolites to Free Resveratrol: A Possible Role in Tissue Factor Modulation. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1800715.	1.5	17
106	Procyanidins target mesenteric adipose tissue in Wistar lean rats and subcutaneous adipose tissue in Zucker obese rat. <i>Food Chemistry</i> , 2013, 141, 160-166.	4.2	15
107	Understanding of human metabolic pathways of different sub-classes of phenols from <i>Arbutus unedo</i> fruit after an acute intake. <i>Food and Function</i> , 2016, 7, 1700-1710.	2.1	15
108	Hydroxytyrosol and its main plasma circulating metabolites attenuate the initial steps of atherosclerosis through inhibition of the MAPK pathway. <i>Journal of Functional Foods</i> , 2018, 40, 280-291.	1.6	14

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109	Seasonal Variability of the Phytochemical Composition of New Red-Fleshed Apple Varieties Compared with Traditional and New White-Fleshed Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10011-10025.	2.4	14
110	Improved liquid-chromatography tandem mass spectrometry method for the determination of the bioactive dipeptides, carnosine and anserine: Application to analysis in chicken broth. <i>Talanta</i> , 2012, 93, 293-300.	2.9	13
111	Phytosterol-mediated inhibition of intestinal cholesterol absorption in mice is independent of liver X receptor. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700055.	1.5	13
112	Development of a Coculture System to Evaluate the Bioactivity of Plant Extracts on Pancreatic β -Cells. <i>Planta Medica</i> , 2010, 76, 1576-1581.	0.7	12
113	Virgin olive oil enriched with its own phenolic compounds or complemented with thyme improves endothelial function: The potential role of plasmatic fat-soluble vitamins. A double blind, randomized, controlled, cross-over clinical trial. <i>Journal of Functional Foods</i> , 2017, 28, 285-292.	1.6	12
114	Plant-Derived Phenolics Inhibit the Accrual of Structurally Characterised Protein and Lipid Oxidative Modifications. <i>PLoS ONE</i> , 2012, 7, e43308.	1.1	10
115	Adaptation of the standard enzymatic protocol (Megazyme method) to microplaque format for β -(1,3)(1,4)-d-glucan determination in cereal based samples with a wide range of β -glucan content. <i>Journal of Cereal Science</i> , 2014, 59, 224-227.	1.8	10
116	Metabolic Fate and Cardiometabolic Effects of Phenolic Compounds from Red-Fleshed Apple in Hypercholesterolemic Rats: A Comparative Study with Common White-Fleshed Apple. <i>The AppleCOR Study. Molecular Nutrition and Food Research</i> , 2021, 65, e2001225.	1.5	10
117	Characterization of Tempranillo negro (VN21), a high phenolic content grapevine Tempranillo clone, through UHPLC-QqQ-MS/MS polyphenol profiling. <i>Food Chemistry</i> , 2021, 360, 130049.	4.2	10
118	Effect of Climatic Conditions on Quality of Virgin Olive Oil. , 2010, , 43-50.		9
119	Impact of dietary supplementation with olive and thyme phenols on alpha-tocopherol concentration in the muscle and liver of adult Wistar rats. <i>Food and Function</i> , 2018, 9, 1433-1443.	2.1	9
120	Phenol-Enriched Virgin Olive Oil Promotes Macrophage-Specific Reverse Cholesterol Transport In Vivo. <i>Biomedicines</i> , 2020, 8, 266.	1.4	9
121	Effect of the long-term regular intake of virgin olive oil on the phenolic metabolites in human fasting plasma. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 53, 68-74.	1.4	8
122	Fetal programming of dietary fructose and saturated fat on hepatic quercetin glucuronidation in rats. <i>Nutrition</i> , 2012, 28, 1165-1171.	1.1	7
123	The Effect of the Ripening Process of the Olive Fruit on the Chlorophyll and Carotenoid Fractions of Drupes and Virgin Oils. , 2010, , 59-68.		6
124	Design, optimization and validation of genes commonly used in expression studies on DMH/AOM rat colon carcinogenesis model. <i>PeerJ</i> , 2019, 7, e6372.	0.9	6
125	Red-Fleshed Apples Rich in Anthocyanins and White-Fleshed Apples Modulate the Aorta and Heart Proteome in Hypercholesterolaemic Rats: The AppleCOR Study. <i>Nutrients</i> , 2022, 14, 1047.	1.7	4
126	Phenol Biological Metabolites as Food Intake Biomarkers, a Pending Signature for a Complete Understanding of the Beneficial Effects of the Mediterranean Diet. <i>Nutrients</i> , 2021, 13, 3051.	1.7	3

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127	Bioavailability of procyanidin dimers and trimers and matrix food effects in <i>in vitro</i> and <i>in vivo</i> models – CORRIGENDUM. <i>British Journal of Nutrition</i> , 2013, 109, 2308-2308.	1.2	2
128	Application of Dried Blood Spot Cards combined with liquid chromatography-tandem mass spectrometry to determine eight fat-soluble micronutrients in human blood. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2020, 1152, 122247.	1.2	2
129	Phosphoproteomic Analysis and Protein-Protein Interaction of Rat Aorta GJA1 and Rat Heart FKBP1A after Secoiridoid Consumption from Virgin Olive Oil: A Functional Proteomic Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1536-1554.	2.4	2
130	New red-fleshed apple cultivars: A comprehensive review of processing effect, (poly)phenol bioavailability and biological effects. <i>Food and Function</i> , 2022, , .	2.1	2