

Maria-Jose Motilva

List of Publications by Year in Descending Order

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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.

128
papers

6,110
citations

46
h-index

73
g-index

130
ext. papers

6,797
ext. citations

5.4
avg, IF

5.75
L-index

#	Paper	IF	Citations
128	Functional implications of bound phenolic compounds and phenolics-food interaction: A review.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022 ,	16.4	10
127	Metabolic Fate and Cardiometabolic Effects of Phenolic Compounds from Red-Fleshed Apple in Hypercholesterolemic Rats: A Comparative Study with Common White-Fleshed Apple. The AppleCOR Study. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2001225	5.9	3
126	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	5.7	0
125	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,	6.7	1
124	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	8.5	1
123	Chemopreventive effects of anthocyanins on colorectal and breast cancer: A review. <i>Seminars in Cancer Biology</i> , 2021 ,	12.7	6
122	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	6.3	8
121	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	3.2	2
120	Phenol-Enriched Virgin Olive Oil Promotes Macrophage-Specific Reverse Cholesterol Transport In Vivo. <i>Biomedicines</i> , 2020 , 8,	4.8	5
119	Berry-Enriched Diet in Salt-Sensitive Hypertensive Rats: Metabolic Fate of (Poly)Phenols and the Role of Gut Microbiota. <i>Nutrients</i> , 2019 , 11,	6.7	17
118	Design, optimization and validation of genes commonly used in expression studies on DMH/AOM rat colon carcinogenesis model. <i>PeerJ</i> , 2019 , 7, e6372	3.1	3
117	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	5.1	13
116	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	5.9	12
115	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	6.1	5
114	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	5.1	12
113	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	6.3	16
112	Phytochemical composition and βglucan content of barley genotypes from two different geographic origins for human health food production. <i>Food Chemistry</i> , 2018 , 245, 61-70	8.5	40

111	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	5.9	24
110	Beta-Glucan and Phenolic Compounds: Their Concentration and Behavior during in Vitro Gastrointestinal Digestion and Colonic Fermentation of Different Barley-Based Food Products. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 8966-8975	5.7	16
109	Brain uptake of hydroxytyrosol and its main circulating metabolites: Protective potential in neuronal cells. <i>Journal of Functional Foods</i> , 2018 , 46, 110-117	5.1	26
108	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	5.9	12
107	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	5.7	9
106	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	5.7	45
105	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	5.7	41
104	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	6.1	17
103	Phenol-enriched olive oils modify paraoxonase-related variables: A randomized, crossover, controlled trial. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600932	5.9	12
102	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	5.9	13
101	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	5.1	11
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	5.9	10
99	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	6.3	39
98	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	5.7	45
97	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	5.1	41
96	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	5.9	21
95	Stability and metabolism of Arbutus unedo bioactive compounds (phenolics and antioxidants) under in vitro digestion and colonic fermentation. <i>Food Chemistry</i> , 2016 , 201, 120-30	8.5	102
94	Analysis of free hydroxytyrosol in human plasma following the administration of olive oil. <i>Journal of Chromatography A</i> , 2016 , 1437, 183-190	4.5	35

93	Differential absorption and metabolism of hydroxytyrosol and its precursors oleuropein and secoiridoids. <i>Journal of Functional Foods</i> , 2016 , 22, 52-63	5.1	57
92	Understanding of human metabolic pathways of different sub-classes of phenols from Arbutus unedo fruit after an acute intake. <i>Food and Function</i> , 2016 , 7, 1700-10	6.1	13
91	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, 1544-54	5.9	38
90	Application of in vitro 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	5.1	104
89	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, 1395-9	5.9	38
88	Nutrikinetic studies of food bioactive compounds: from in vitro to in vivo approaches. <i>International Journal of Food Sciences and Nutrition</i> , 2015 , 66 Suppl 1, S41-52	3.7	22
87	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, 30-5	8.5	83
86	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, 2523-36	5.9	52
85	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, 1942-53	5.9	55
84	Metabolic and Microbial Modulation of the Large Intestine Ecosystem by Non-Absorbed Diet Phenolic Compounds: A Review. <i>Molecules</i> , 2015 , 20, 17429-68	4.8	126
83	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	3.7	33
82	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, 234-43	8.5	17
81	Faecal microbial metabolism of olive oil phenolic compounds: in vitro and in vivo approaches. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 1809-19	5.9	66
80	Study of the catabolism of thyme phenols combining in vitro fermentation and human intervention. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 10954-61	5.7	22
79	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, 740-7	6.1	21
78	In vivo 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	5.1	25
77	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	2.8	29
76	Impact of various factors on pharmacokinetics of bioactive polyphenols: an overview. <i>Current Drug Metabolism</i> , 2014 , 15, 62-76	3.5	34

75	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	7	40
74	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, 277-84	8.5	53
73	Adaptation of the standard enzymatic protocol (Megazyme method) to microplaque format for [(1,3)(1,4)-d-glucan determination in cereal based samples with a wide range of βglucan content. <i>Journal of Cereal Science</i> , 2014 , 59, 224-227	3.8	8
72	Building bridges: an integrated strategy for sustainable food production throughout the value chain. <i>Molecular Breeding</i> , 2013 , 32, 743-770	3.4	19
71	Dose-dependent metabolic disposition of hydroxytyrosol and formation of mercapturates in rats. <i>Pharmacological Research</i> , 2013 , 77, 47-56	10.2	46
70	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, 9179-92	4.4	24
69	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	4.5	118
68	Procyanidins target mesenteric adipose tissue in Wistar lean rats and subcutaneous adipose tissue in Zucker obese rat. <i>Food Chemistry</i> , 2013 , 141, 160-6	8.5	14
67	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, 1411-22		21
66	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, 943-53	11.5	173
65	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, 1334-9	6.3	74
64	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, 1029-38	5.2	49
63	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, 1411-20	3.6	17
62	Bioavailability of procyanidin dimers and trimers and matrix food effects in in vitro and in vivo models [CORRIGENDUM]. <i>British Journal of Nutrition</i> , 2013 , 109, 2308-2308	3.6	1
61	Procyanidins modify insulinemia by affecting insulin production and degradation. <i>Journal of Nutritional Biochemistry</i> , 2012 , 23, 1565-72	6.3	31
60	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	6.2	7
59	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, 3105-12	5.7	44
58	Impact of olive oil phenolic concentration on human plasmatic phenolic metabolites. <i>Food Chemistry</i> , 2012 , 135, 2922-9	8.5	60

57	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	3.2	32
56	Fetal programming of dietary fructose and saturated fat on hepatic quercetin glucuronidation in rats. <i>Nutrition</i> , 2012 , 28, 1165-71	4.8	7
55	β-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, 4348-58	5.7	26
54	Plant-derived phenolics inhibit the accrual of structurally characterised protein and lipid oxidative modifications. <i>PLoS ONE</i> , 2012 , 7, e43308	3.7	10
53	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, 486-96	5.9	119
52	Metabolic pathways of the colonic metabolism of flavonoids (flavonols, flavones and flavanones) and phenolic acids. <i>Food Chemistry</i> , 2012 , 130, 383-393	8.5	136
51	A new hydroxytyrosol metabolite identified in human plasma: hydroxytyrosol acetate sulphate. <i>Food Chemistry</i> , 2012 , 134, 1132-6	8.5	41
50	Multicompartmental LC-Q-TOF-based metabolomics as an exploratory tool to identify novel pathways affected by polyphenol-rich diets in mice. <i>Journal of Proteome Research</i> , 2011 , 10, 3501-12	5.6	38
49	Stability of a phenol-enriched olive oil during storage. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 894-903	3	25
48	Matrix composition effect on the digestibility of carob flour phenols by an in-vitro digestion model. <i>Food Chemistry</i> , 2011 , 124, 65-71	8.5	98
47	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, 562-8	6.1	37
46	Metabolic pathways of the colonic metabolism of procyanidins (monomers and dimers) and alkaloids. <i>Food Chemistry</i> , 2011 , 126, 1127-1137	8.5	43
45	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, 1519-28	3.2	36
44	Bioavailability of phenols from a phenol-enriched olive oil. <i>British Journal of Nutrition</i> , 2011 , 106, 1691-701	9.6	70
43	Effect of Climatic Conditions on Quality of Virgin Olive Oil 2010 , 43-50		6
42	The Effect of the Ripening Process of the Olive Fruit on the Chlorophyll and Carotenoid Fractions of Drupes and Virgin Oils 2010 , 59-68		2
41	Bioavailability of procyanidin dimers and trimers and matrix food effects in in vitro and in vivo models. <i>British Journal of Nutrition</i> , 2010 , 103, 944-52	3.6	205
40	Development of a coculture system to evaluate the bioactivity of plant extracts on pancreatic β-cells. <i>Planta Medica</i> , 2010 , 76, 1576-81	3.1	12

39	Development of a phenol-enriched olive oil with phenolic compounds from olive cake. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10396-403	5.7	56
38	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, 12924-33	5.7	58
37	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	3.5	8
36	Rapid analysis of procyanidins and anthocyanins in plasma by microelution SPE and ultra-HPLC. <i>Journal of Separation Science</i> , 2010 , 33, 2841-53	3.4	57
35	Comparative study of UPLC ^{MS/MS} and HPLC ^{MS/MS} to determine procyanidins and alkaloids in cocoa samples. <i>Journal of Food Composition and Analysis</i> , 2010 , 23, 298-305	4.1	80
34	Organotypic co-culture system to study plant extract bioactivity on hepatocytes. <i>Food Chemistry</i> , 2010 , 122, 775-781	8.5	15
33	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	8.5	70
32	Determination of procyanidins and their metabolites in plasma samples by improved liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2009 , 877, 1169-76	3.2	79
31	Improved method for identifying and quantifying olive oil phenolic compounds and their metabolites in human plasma by microelution solid-phase extraction plate and liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2009 , 877, 4097-106	3.2	71
30	Methods for preparing phenolic extracts from olive cake for potential application as food antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1463-72	5.7	89
29	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, 7239-44	5.7	28
28	Effect of fat content on the digestibility and bioaccessibility of cocoa polyphenol by an in vitro digestion model. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 5743-9	5.7	132
27	Obtention and characterization of phenolic extracts from different cocoa sources. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9621-7	5.7	82
26	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	3.4	27
25	Pigment profile and colour of monovarietal virgin olive oils from Arbequina cultivar obtained during two consecutive crop seasons. <i>Food Chemistry</i> , 2008 , 110, 873-80	8.5	90
24	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, 90-9	4.5	112
23	Effect of the technological and agronomical factors on pigment transfer during olive oil extraction. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 5681-8	5.7	24
22	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	8.5	70

21	Partition of phenolic compounds during the virgin olive oil industrial extraction process. <i>European Food Research and Technology</i> , 2007 , 225, 617-625	3-4	59
20	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	1.8	29
19	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	3	40
18	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	4-3	45
17	Enrichment of refined olive oil with phenolic compounds: evaluation of their antioxidant activity and their effect on the bitter index. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 6079-88	5-7	71
16	Evaluation of l-phenylalanine ammonia-lyase activity and phenolic profile in olive drupe (<i>Olea europaea</i> L.) from fruit setting period to harvesting time. <i>Plant Science</i> , 2005 , 168, 65-72	5-3	75
15	Antioxidant activity of olive pulp and olive oil phenolic compounds of the arbequina cultivar. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 2002-8	5-7	97
14	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	1.8	38
13	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	8.5	227
12	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, 6002-9	5-7	120
11	Effect of crop season on the composition of virgin olive oil with protected designation of origin Ues garrigues JAACS, <i>Journal of the American Oil Chemists Society</i> , 2003 , 80, 423-430	1.8	62
10	Effect of freeze injuries in olive fruit on virgin olive oil composition. <i>Food Chemistry</i> , 2003 , 81, 547-553	8.5	61
9	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	4-3	110
8	L-Phenylalanine ammonia-lyase activity and concentration of phenolics in developing olive (<i>Olea europaea</i> L cv Arbequina) fruit grown under different irrigation regimes. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 892-898	4-3	127
7	Changes in the HPLC phenolic profile of virgin olive oil from young trees (<i>Olea europaea</i> L. Cv. Arbequina) grown under different deficit irrigation strategies. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 5349-54	5-7	88
6	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	1.8	24
5	Changes in the phenolic composition of virgin olive oil from young trees (<i>Olea europaea</i> L. cv. Arbequina) grown under linear irrigation strategies. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 5502-8	5-7	198
4	Pre-freezing Hams Affects Lipolysis during Dry-curing. <i>Journal of Food Science</i> , 1994 , 59, 303-305	3-4	46

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| 3 | Muscle lipolysis phenomena in the processing of dry-cured ham. <i>Food Chemistry</i> , 1993 , 48, 121-125 | 8.5 | 96 |
| 2 | SUBCUTANEOUS ADIPOSE TISSUE LIPOLYSIS IN THE PROCESSING OF DRY-CURED HAM. <i>Journal of Food Biochemistry</i> , 1992 , 16, 323-335 | 3.3 | 32 |
| 1 | Muscle and Adipose Tissue Aminopeptidase Activities in Raw and Dry-Cured Ham.. <i>Journal of Food Science</i> , 1992 , 57, 816-818 | 3.4 | 66 |