

MarÃ-a JosÃ© Motilva

List of Publications by Year in descending order

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160
papers

8,381
citations

30070

54
h-index

56724

83
g-index

160
all docs

160
docs citations

160
times ranked

8892
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.	8.2	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.	2.3	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.	10.3	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.	5.2	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.	8.2	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.	3.8	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.	5.2	159
8	Influence of regulated deficit irrigation strategies applied to olive trees (Arbequina cultivar) on oil yield and oil composition during the fruit ripening period. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 2037-2043.	3.5	150
9	L-Phenylalanine ammonia-lyase activity and concentration of phenolics in developing olive (<i>Olea</i>) Tj ETQq1 1 0.784314 rgBT /Overlock <i>Food and Agriculture</i> , 2002, 82, 892-898.	3.5	149
10	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.	3.7	141
11	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.	5.2	139
12	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.	8.2	139
13	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.	3.4	137
14	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.	3.3	136
15	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.	8.2	134
16	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.	3.5	125
17	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.	3.7	121
18	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.	5.2	111

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19	Muscle lipolysis phenomena in the processing of dry-cured ham. <i>Food Chemistry</i> , 1993, 48, 121-125.	8.2	110
20	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.	5.2	103
21	The effects of prebiotics on microbial dysbiosis, butyrate production and immunity in HIV-infected subjects. <i>Mucosal Immunology</i> , 2017, 10, 1279-1293.	6.0	103
22	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 6 Chemistry, 2002, 50, 5349-5354.	5.2	99
23	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.	8.2	99
24	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.	3.9	95
25	Obtention and Characterization of Phenolic Extracts from Different Cocoa Sources. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9621-9627.	5.2	94
26	Effect of virgin olive oil and thyme phenolic compounds on blood lipid profile: implications of human gut microbiota. <i>European Journal of Nutrition</i> , 2017, 56, 119-131.	4.6	93
27	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.	8.2	92
28	Assay of lipase and esterase activities in fresh pork meat and dry-cured ham. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1992, 195, 446-450.	0.6	90
29	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 6	3.8	89
30	Bioavailability of phenols from a phenol-enriched olive oil. <i>British Journal of Nutrition</i> , 2011, 106, 1691-1701.	2.3	86
31	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.	4.2	85
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, 1169-1176.	2.3	84
33	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, 4097-4106.	2.3	84
34	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, 6079-6088.	5.2	81
35	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.	8.2	79
36	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.	3.3	79

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37	Differential absorption and metabolism of hydroxytyrosol and its precursors oleuropein and secoiridoids. <i>Journal of Functional Foods</i> , 2016, 22, 52-63.	3.4	76
38	Effect of crop season on the composition of virgin olive oil with protected designation of origin "Les Garrigues". <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2003, 80, 423-430.	1.9	75
39	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.	8.2	75
40	Muscle and Adipose Tissue Aminopeptidase Activities in Raw and Dry-Cured Ham. <i>Journal of Food Science</i> , 1992, 57, 816-818.	3.1	71
41	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.	5.2	71
42	Effect of freeze injuries in olive fruit on virgin olive oil composition. <i>Food Chemistry</i> , 2003, 81, 547-553.	8.2	69
43	Impact of olive oil phenolic concentration on human plasmatic phenolic metabolites. <i>Food Chemistry</i> , 2012, 135, 2922-2929.	8.2	69
44	Functional implications of bound phenolic compounds and phenolics "food interaction: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 811-842.	11.7	68
45	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.	5.2	67
46	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.	8.2	66
47	Partition of phenolic compounds during the virgin olive oil industrial extraction process. <i>European Food Research and Technology</i> , 2007, 225, 617-625.	3.3	64
48	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.	3.3	64
49	Effect of curing agents and water activity on pork muscle and adipose subcutaneous tissue lipolytic activity. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1993, 196, 228-232.	0.6	61
50	Rapid analysis of procyanidins and anthocyanins in plasma by microelution SPE and ultra-HPLC. <i>Journal of Separation Science</i> , 2010, 33, 2841-2853.	2.5	61
51	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.	3.3	61
52	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.	5.2	59
53	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.	4.2	58
54	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.	5.2	56

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55	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.	3.9	56
56	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.	3.3	56
57	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.	3.4	56
58	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.	5.2	55
59	Dose-dependent metabolic disposition of hydroxytyrosol and formation of mercapturates in rats. <i>Pharmacological Research</i> , 2013, 77, 47-56.	7.1	54
60	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.	5.2	54
61	Phytochemical composition and Î²-glucan content of barley genotypes from two different geographic origins for human health food production. <i>Food Chemistry</i> , 2018, 245, 61-70.	8.2	54
62	Pre-freezing Hams Affects Lipolysis during Dry-curing. <i>Journal of Food Science</i> , 1994, 59, 303-305.	3.1	50
63	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.	3.5	49
64	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.	6.2	49
65	Effect of growing area on pigment and phenolic fractions of virgin olive oils of the arbequina variety in Spain. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2004, 81, 633.	1.9	47
66	Influence of Phenol-Enriched Olive Oils on Human Intestinal Immune Function. <i>Nutrients</i> , 2016, 8, 213.	4.1	47
67	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.	3.3	47
68	Metabolic pathways of the colonic metabolism of procyanidins (monomers and dimers) and alkaloids. <i>Food Chemistry</i> , 2011, 126, 1127-1137.	8.2	46
69	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.	4.6	45
70	Impact of Various Factors on Pharmacokinetics of Bioactive Polyphenols: An Overview. <i>Current Drug Metabolism</i> , 2014, 15, 62-76.	1.2	45
71	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.	1.5	43
72	Complementary phenol-enriched olive oil improves HDL characteristics in hypercholesterolemic subjects. A randomized, double-blind, crossover, controlled trial. The VOHF study. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 1758-1770.	3.3	43

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73	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). PLoS ONE, 2015, 10, e0129160.	2.5	43
74	SUBCUTANEOUS ADIPOSE TISSUE LIPOLYSIS IN THE PROCESSING OF DRY-CURED HAM. Journal of Food Biochemistry, 1992, 16, 323-335.	2.9	42
75	Analysis of free hydroxytyrosol in human plasma following the administration of olive oil. Journal of Chromatography A, 2016, 1437, 183-190.	3.7	42
76	A new hydroxytyrosol metabolite identified in human plasma: Hydroxytyrosol acetate sulphate. Food Chemistry, 2012, 134, 1132-1136.	8.2	41
77	Rapid methods to determine procyanidins, anthocyanins, theobromine and caffeine in rat tissues by liquid chromatography-tandem mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2011, 879, 1519-1528.	2.3	40
78	Rapid Determination of Phenolic Compounds and Alkaloids of Carob Flour by Improved Liquid Chromatography Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2009, 57, 7239-7244.	5.2	39
79	Multicompartmental LC-Q-TOF-Based Metabonomics as an Exploratory Tool to Identify Novel Pathways Affected by Polyphenol-Rich Diets in Mice. Journal of Proteome Research, 2011, 10, 3501-3512.	3.7	39
80	Brain uptake of hydroxytyrosol and its main circulating metabolites: Protective potential in neuronal cells. Journal of Functional Foods, 2018, 46, 110-117.	3.4	38
81	Extraction of anthocyanins and flavan-3-ols from red grape pomace continuously by coupling hot water extraction with a modified expeller. Food Research International, 2014, 65, 77-87.	6.2	36
82	Procyanidins modify insulinemia by affecting insulin production and degradation. Journal of Nutritional Biochemistry, 2012, 23, 1565-1572.	4.2	35
83	Validation of determination of plasma metabolites derived from thyme bioactive compounds by improved liquid chromatography coupled to tandem mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2012, 905, 75-84.	2.3	35
84	Gallic Acid Is an Active Component for the Anticarcinogenic Action of Grape Seed Procyanidins in Pancreatic Cancer Cells. Nutrition and Cancer, 2014, 66, 88-96.	2.0	35
85	Pigment profile and chromatic parameters of monovarietal virgin olive oils from different Italian cultivars. European Food Research and Technology, 2008, 226, 1251-1258.	3.3	33
86	Influence of seasonal conditions on the composition and quality parameters of monovarietal virgin olive oils. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 683-690.	1.9	32
87	Stability of a phenol-enriched olive oil during storage. European Journal of Lipid Science and Technology, 2011, 113, 894-903.	1.5	32
88	Cardiovascular Benefits of Phenol-Enriched Virgin Olive Oils: New Insights from the Virgin Olive Oil and HDL Functionality (VOHF) Study. Molecular Nutrition and Food Research, 2018, 62, e1800456.	3.3	32
89	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. Journal of Agricultural and Food Chemistry, 2012, 60, 4348-4358.	5.2	30
90	Nutrikinetic studies of food bioactive compounds: from <i>in vitro</i> to <i>in vivo</i> approaches. International Journal of Food Sciences and Nutrition, 2015, 66, S41-S52.	2.8	30

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91	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.	3.7	29
92	Study of the Catabolism of Thyme Phenols Combining in Vitro Fermentation and Human Intervention. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10954-10961.	5.2	29
93	Hydroxytyrosol: Emerging Trends in Potential Therapeutic Applications. <i>Current Pharmaceutical Design</i> , 2018, 24, 2157-2179.	1.9	29
94	Analytical characteristics of virgin olive oil from young trees (arbequina cultivar) growing under linear irrigation strategies. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2001, 78, 843-849.	1.9	28
95	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.	5.2	28
96	Building bridges: an integrated strategy for sustainable food production throughout the value chain. <i>Molecular Breeding</i> , 2013, 32, 743-770.	2.1	28
97	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.	4.2	28
98	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.	5.2	28
99	Interplay between TDP-43 and docosahexaenoic acid-related processes in amyotrophic lateral sclerosis. <i>Neurobiology of Disease</i> , 2016, 88, 148-160.	4.4	27
100	Relationship between Wine Consumption, Diet and Microbiome Modulation in Alzheimer's Disease. <i>Nutrients</i> , 2020, 12, 3082.	4.1	27
101	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.	3.4	26
102	Chemopreventive effects of anthocyanins on colorectal and breast cancer: A review. <i>Seminars in Cancer Biology</i> , 2022, 81, 241-258.	9.6	26
103	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.	4.6	25
104	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.	3.3	25
105	Effect of extracts from bean (<i>phaseolus vulgaris</i>) and field bean (<i>vicia faba</i>) varieties on intestinal D-glucose transport in rat in vivo. <i>Journal of the Science of Food and Agriculture</i> , 1983, 34, 239-246.	3.5	24
106	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.	2.3	24
107	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.	3.4	24
108	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

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109	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.	4.6	22
110	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.	4.1	22
111	Exploring the effects of phenolic compounds to reduce intestinal damage and improve the intestinal barrier integrity: A systematic review of inÂvivo animal studies. <i>Clinical Nutrition</i> , 2021, 40, 1719-1732.	5.0	22
112	Impact of Phenolâ€Enriched Virgin Olive Oils on the Postprandial Levels of Circulating microRNAs Related to Cardiovascular Disease. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e2000049.	3.3	20
113	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.	8.2	19
114	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.	3.3	19
115	Organotypic co-culture system to study plant extract bioactivity on hepatocytes. <i>Food Chemistry</i> , 2010, 122, 775-781.	8.2	18
116	Virgin Olive Oil Enriched with Its Own Phenols or Complemented with Thyme Phenols Improves DNA Protection against Oxidation and Antioxidant Enzyme Activity in Hyperlipidemic Subjects. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1879-1888.	5.2	18
117	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.	4.2	18
118	Phenolâ€Enriched olive oils modify paraoxonaseâ€related variables: A randomized, crossover, controlled trial. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600932.	3.3	17
119	Validation of Dried Blood Spot Cards to Determine Apple Phenolic Metabolites in Human Blood and Plasma After an Acute Intake of Redâ€Fleshed Apple Snack. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800623.	3.3	17
120	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.	3.3	17
121	A Functional Virgin Olive Oil Enriched with Olive Oil and Thyme Phenolic Compounds Improves the Expression of Cholesterol Efflux-Related Genes: A Randomized, Crossover, Controlled Trial. <i>Nutrients</i> , 2019, 11, 1732.	4.1	16
122	Barley-Ã-glucans reduce systemic inflammation, renal injury and aortic calcification through ADAM17 and neutral-sphingomyelinase2 inhibition. <i>Scientific Reports</i> , 2019, 9, 17810.	3.3	16
123	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.	8.2	15
124	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.	4.6	15
125	Thermal and non-thermal processing of red-fleshed apple: how are (poly)phenol composition and bioavailability affected?. <i>Food and Function</i> , 2020, 11, 10436-10447.	4.6	15
126	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.	3.4	14

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127	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.	5.2	14
128	Identification and validation of common molecular targets of hydroxytyrosol. <i>Food and Function</i> , 2019, 10, 4897-4910.	4.6	14
129	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.	5.5	13
130	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.	3.3	13
131	Development of a Coculture System to Evaluate the Bioactivity of Plant Extracts on Pancreatic β -Cells. <i>Planta Medica</i> , 2010, 76, 1576-1581.	1.3	12
132	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.	3.4	12
133	Virgin Olive Oil Phenolic Compounds Modulate the HDL Lipidome in Hypercholesterolaemic Subjects: A Lipidomic Analysis of the VOHF Study. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2001192.	3.3	12
134	Application of dried blood spot cards to determine olive oil phenols (hydroxytyrosol metabolites) in human blood. <i>Talanta</i> , 2016, 159, 189-193.	5.5	11
135	Plant-Derived Phenolics Inhibit the Accrual of Structurally Characterised Protein and Lipid Oxidative Modifications. <i>PLoS ONE</i> , 2012, 7, e43308.	2.5	10
136	Adaptation of the standard enzymatic protocol (Megazyme method) to microplaque format for β -D-(1,3)(1,4)-glucan determination in cereal based samples with a wide range of β -D-glucan content. <i>Journal of Cereal Science</i> , 2014, 59, 224-227.	3.7	10
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