

# MarÃ-a JosÃ© Motilva

## List of Publications by Year in descending order

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Version: 2024-02-01

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	Chemopreventive effects of anthocyanins on colorectal and breast cancer: A review. <i>Seminars in Cancer Biology</i> , 2022, 81, 241-258.	9.6	26
2	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.	11.7	68
3	New red-fleshed apple cultivars: A comprehensive review of processing effect, (poly)phenol bioavailability and biological effects. <i>Food and Function</i> , 2022, , .	4.6	2
4	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.	4.1	4
5	Phenol metabolic fingerprint and selection of intake biomarkers after acute and sustained consumption of red-fleshed apple versus common apple in humans. The AppleCOR study. <i>Food Chemistry</i> , 2022, 384, 132612.	8.2	4
6	Winemaking by-products as a source of phenolic compounds: Comparative study of dehydration processes. <i>LWT - Food Science and Technology</i> , 2022, 165, 113774.	5.2	7
7	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
8	Phosphoproteomic Analysis and Proteinâ€“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.	5.2	2
9	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
10	Metabolic Fate and Cardiometabolic Effects of Phenolic Compounds from Redâ€“Fleshed Apple in Hypercholesterolemic Rats: A Comparative Study with Common Whiteâ€“Fleshed Apple. The AppleCOR Study. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2001225.	3.3	10
11	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.	4.1	3
12	Variation in the Methylation of Caffeoylquinic Acids and Urinary Excretion of 3â€“methoxycinnamic acidâ€“4â€“sulfate After Apple Consumption by Volunteers. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2100471.	3.3	5
13	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.	8.2	10
14	Relationship between Wine Consumption, Diet and Microbiome Modulation in Alzheimerâ€™s Disease. <i>Nutrients</i> , 2020, 12, 3082.	4.1	27
15	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
16	Phenol-Enriched Virgin Olive Oil Promotes Macrophage-Specific Reverse Cholesterol Transport In Vivo. <i>Biomedicines</i> , 2020, 8, 266.	3.2	9
17	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
18	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.	2.3	2

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19	Impact of Phenol-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
20	Identification and validation of common molecular targets of hydroxytyrosol. <i>Food and Function</i> , 2019, 10, 4897-4910.	4.6	14
21	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
22	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
23	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
24	Barley- $\beta$ -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
25	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
26	Design, optimization and validation of genes commonly used in expression studies on DMH/AOM rat colon carcinogenesis model. <i>PeerJ</i> , 2019, 7, e6372.	2.0	6
27	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.	4.6	9
28	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
29	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
30	Phytochemical composition and $\beta$ -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
31	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.	3.3	17
32	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
33	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.	3.3	32
34	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
35	Brain uptake of hydroxytyrosol and its main circulating metabolites: Protective potential in neuronal cells. <i>Journal of Functional Foods</i> , 2018, 46, 110-117.	3.4	38
36	Hydroxytyrosol: Emerging Trends in Potential Therapeutic Applications. <i>Current Pharmaceutical Design</i> , 2018, 24, 2157-2179.	1.9	29

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37	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
38	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
39	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
40	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
41	Phenol-enriched olive oils modify paraoxonase-related variables: A randomized, crossover, controlled trial. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600932.	3.3	17
42	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
43	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
44	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
45	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
46	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
47	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
48	Influence of Phenol-Enriched Olive Oils on Human Intestinal Immune Function. <i>Nutrients</i> , 2016, 8, 213.	4.1	47
49	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
50	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
51	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
52	Correction to Virgin Olive Oil Enriched with Its Own Phenolics 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, 5137-5137.	5.2	1
53	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
54	Stability and metabolism of <i>Arbutus unedo</i> bioactive compounds (phenolics and antioxidants) under in vitro digestion and colonic fermentation. <i>Food Chemistry</i> , 2016, 201, 120-130.	8.2	139

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55	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
56	Analysis of free hydroxytyrosol in human plasma following the administration of olive oil. <i>Journal of Chromatography A</i> , 2016, 1437, 183-190.	3.7	42
57	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
58	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
59	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
60	Effect of dry salting on flavonoid profile and antioxidant capacity of Algerian olive cultivars. <i>Grasas Y Aceites</i> , 2016, 67, e132.	0.9	9
61	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
62	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
63	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
64	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
65	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.	3.4	137
66	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
67	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.	2.8	30
68	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
69	CHAPTER 10. Liquid Chromatography Coupled to Tandem Mass Spectrometry to Analyze Imidazole Dipeptides. <i>Food and Nutritional Components in Focus</i> , 2015, , 191-213.	0.1	1
70	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.	2.5	43
71	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
72	Adaptation of the standard enzymatic protocol (Megazyme method) to microplaque format for Î²-(1,3)(1,4)-d-glucan determination in cereal based samples with a wide range of Î²-glucan content. <i>Journal of Cereal Science</i> , 2014, 59, 224-227.	3.7	10

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73	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
74	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
75	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
76	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
77	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
78	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.	2.0	35
79	Impact of Various Factors on Pharmacokinetics of Bioactive Polyphenols: An Overview. <i>Current Drug Metabolism</i> , 2014, 15, 62-76.	1.2	45
80	Extraction of anthocyanins and flavan-3-ols from red grape pomace continuously by coupling hot water extraction with a modified expeller. <i>Food Research International</i> , 2014, 65, 77-87.	6.2	36
81	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
82	Building bridges: an integrated strategy for sustainable food production throughout the value chain. <i>Molecular Breeding</i> , 2013, 32, 743-770.	2.1	28
83	Dose-dependent metabolic disposition of hydroxytyrosol and formation of mercapturates in rats. <i>Pharmacological Research</i> , 2013, 77, 47-56.	7.1	54
84	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
85	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
86	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
87	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
88	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
89	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
90	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

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91	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
92	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.	2.3	2
93	Procyanidins modify insulinemia by affecting insulin production and degradation. <i>Journal of Nutritional Biochemistry</i> , 2012, 23, 1565-1572.	4.2	35
94	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
95	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
96	Impact of olive oil phenolic concentration on human plasmatic phenolic metabolites. <i>Food Chemistry</i> , 2012, 135, 2922-2929.	8.2	69
97	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.	2.3	35
98	Fetal programming of dietary fructose and saturated fat on hepatic quercetin glucuronidation in rats. <i>Nutrition</i> , 2012, 28, 1165-1171.	2.4	7
99	$\beta$ -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.	5.2	30
100	Plant-Derived Phenolics Inhibit the Accrual of Structurally Characterised Protein and Lipid Oxidative Modifications. <i>PLoS ONE</i> , 2012, 7, e43308.	2.5	10
101	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
102	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
103	A new hydroxytyrosol metabolite identified in human plasma: Hydroxytyrosol acetate sulphate. <i>Food Chemistry</i> , 2012, 134, 1132-1136.	8.2	41
104	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
105	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.	3.7	39
106	Stability of a phenol-enriched olive oil during storage. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 894-903.	1.5	32
107	Matrix composition effect on the digestibility of carob flour phenols by an in-vitro digestion model. <i>Food Chemistry</i> , 2011, 124, 65-71.	8.2	134
108	Metabolic pathways of the colonic metabolism of procyanidins (monomers and dimers) and alkaloids. <i>Food Chemistry</i> , 2011, 126, 1127-1137.	8.2	46



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109	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.	2.3	40
110	Bioavailability of phenols from a phenol-enriched olive oil. <i>British Journal of Nutrition</i> , 2011, 106, 1691-1701.	2.3	86
111	Pharmacokinetics and disposition of procyanidins metabolites in rats. <i>FASEB Journal</i> , 2011, 25, lb197.	0.5	0
112	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.	2.8	8
113	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
114	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
115	Organotypic co-culture system to study plant extract bioactivity on hepatocytes. <i>Food Chemistry</i> , 2010, 122, 775-781.	8.2	18
116	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
117	Effect of Climatic Conditions on Quality of Virgin Olive Oil. , 2010, , 43-50.		9
118	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
119	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
120	Development of a Coculture System to Evaluate the Bioactivity of Plant Extracts on Pancreatic $\beta$ -Cells. <i>Planta Medica</i> , 2010, 76, 1576-1581.	1.3	12
121	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
122	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
123	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
124	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
125	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
126	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.	5.2	39



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127	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, 5743-5749.	5.2	159
128	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.	3.3	33
129	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
130	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
131	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
132	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
133	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
134	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
135	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
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