

Francisco A Tomas-Barberan

List of Publications by Year in descending order

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377
papers

39,523
citations

1457

107
h-index

3563

181
g-index

398
all docs

398
docs citations

398
times ranked

30458
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant Activity of Pomegranate Juice and Its Relationship with Phenolic Composition and Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4581-4589.	2.4	1,957
2	Flavonoids in Food and Their Health Benefits. <i>Plant Foods for Human Nutrition</i> , 2004, 59, 113-122.	1.4	1,173
3	Interaction between Phenolics and Gut Microbiota: Role in Human Health. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6485-6501.	2.4	1,029
4	Phenolic compounds and related enzymes as determinants of quality in fruits and vegetables. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 853-876.	1.7	932
5	Antioxidant Capacities, Phenolic Compounds, Carotenoids, and Vitamin C Contents of Nectarine, Peach, and Plum Cultivars from California. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4976-4982.	2.4	679
6	Nutraceuticals: Facts and fiction. <i>Phytochemistry</i> , 2007, 68, 2986-3008.	1.4	675
7	The effects of polyphenols and other bioactives on human health. <i>Food and Function</i> , 2019, 10, 514-528.	2.1	664
8	HPLC-DAD-ESI/MS Analysis of Phenolic Compounds in Nectarines, Peaches, and Plums. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 4748-4760.	2.4	594
9	Stability of polyphenols in chokeberry (<i>Aronia melanocarpa</i>) subjected to in vitro gastric and pancreatic digestion. <i>Food Chemistry</i> , 2007, 102, 865-874.	4.2	446
10	Characterisation of polyphenols and antioxidant properties of five lettuce varieties and escarole. <i>Food Chemistry</i> , 2008, 108, 1028-1038.	4.2	427
11	The gut microbiota: A key factor in the therapeutic effects of (poly)phenols. <i>Biochemical Pharmacology</i> , 2017, 139, 82-93.	2.0	427
12	Characterization and Quantitation of Antioxidant Constituents of Sweet Pepper (<i>Capsicum annum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3861-3869.	2.4	417
13	Biological Significance of Urolithins, the Gut Microbial Ellagic Acid-Derived Metabolites: The Evidence So Far. <i>Evidence-based Complementary and Alternative Medicine</i> , 2013, 2013, 1-15.	0.5	399
14	Anti-inflammatory properties of a pomegranate extract and its metabolite urolithin-A in a colitis rat model and the effect of colon inflammation on phenolic metabolism. <i>Journal of Nutritional Biochemistry</i> , 2010, 21, 717-725.	1.9	393
15	Metabolism of Antioxidant and Chemopreventive Ellagitannins from Strawberries, Raspberries, Walnuts, and Oak-Aged Wine in Humans: Identification of Biomarkers and Individual Variability. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 227-235.	2.4	377
16	Resveratrol and Clinical Trials: The Crossroad from In Vitro Studies to Human Evidence. <i>Current Pharmaceutical Design</i> , 2013, 19, 6064-6093.	0.9	377
17	The dietary hydrolysable tannin punicalagin releases ellagic acid that induces apoptosis in human colon adenocarcinoma Caco-2 cells by using the mitochondrial pathway. <i>Journal of Nutritional Biochemistry</i> , 2006, 17, 611-625.	1.9	372
18	The potent in vitro antioxidant ellagitannins from pomegranate juice are metabolised into bioavailable but poor antioxidant hydroxydibenzopyranone derivatives by the colonic microflora of healthy humans. <i>European Journal of Nutrition</i> , 2004, 43, 205-20.	1.8	347

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19	Effect of Postharvest Storage and Processing on the Antioxidant Constituents (Flavonoids and) Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.4	340
20	Flavanones, chalcones and dihydrochalcones - nature, occurrence and dietary burden. Journal of the Science of Food and Agriculture, 2000, 80, 1073-1080.	1.7	321
21	Urolithins, the rescue of "old" metabolites to understand a "new" concept: Metabotypes as a nexus among phenolic metabolism, microbiota dysbiosis, and host health status. Molecular Nutrition and Food Research, 2017, 61, 1500901.	1.5	319
22	Ellagitannins, ellagic acid and vascular health. Molecular Aspects of Medicine, 2010, 31, 513-539.	2.7	315
23	Evaluation of the bioavailability and metabolism in the rat of punicalagin, an antioxidant polyphenol from pomegranate juice. European Journal of Nutrition, 2003, 42, 18-28.	1.8	309
24	One-year supplementation with a grape extract containing resveratrol modulates inflammatory-related microRNAs and cytokines expression in peripheral blood mononuclear cells of type 2 diabetes and hypertensive patients with coronary artery disease. Pharmacological Research, 2013, 72, 69-82.	3.1	304
25	Ellagic Acid Metabolism by Human Gut Microbiota: Consistent Observation of Three Urolithin Phenotypes in Intervention Trials, Independent of Food Source, Age, and Health Status. Journal of Agricultural and Food Chemistry, 2014, 62, 6535-6538.	2.4	299
26	Iberian Pig as a Model To Clarify Obscure Points in the Bioavailability and Metabolism of Ellagitannins in Humans. Journal of Agricultural and Food Chemistry, 2007, 55, 10476-10485.	2.4	296
27	Effect of a Low Dose of Dietary Resveratrol on Colon Microbiota, Inflammation and Tissue Damage in a DSS-Induced Colitis Rat Model. Journal of Agricultural and Food Chemistry, 2009, 57, 2211-2220.	2.4	294
28	Varietal Differences among the Polyphenol Profiles of Seven Table Grape Cultivars Studied by LC-MS/MS. Journal of Agricultural and Food Chemistry, 2002, 50, 5691-5696.	2.4	283
29	Interactions of gut microbiota with dietary polyphenols and consequences to human health. Current Opinion in Clinical Nutrition and Metabolic Care, 2016, 19, 471-476.	1.3	278
30	Effect of Processing and Storage on the Antioxidant Ellagic Acid Derivatives and Flavonoids of Red Raspberry (Rubus idaeus) Jams. Journal of Agricultural and Food Chemistry, 2001, 49, 3651-3655.	2.4	270
31	HPLC flavonoid profiles as markers for the botanical origin of European unifloral honeys. Journal of the Science of Food and Agriculture, 2001, 81, 485-496.	1.7	246
32	Repeated Oral Administration of High Doses of the Pomegranate Ellagitannin Punicalagin to Rats for 37 Days Is Not Toxic. Journal of Agricultural and Food Chemistry, 2003, 51, 3493-3501.	2.4	243
33	Identification of Urolithin A as a Metabolite Produced by Human Colon Microflora from Ellagic Acid and Related Compounds. Journal of Agricultural and Food Chemistry, 2005, 53, 5571-5576.	2.4	239
34	In Vitro Availability of Flavonoids and Other Phenolics in Orange Juice. Journal of Agricultural and Food Chemistry, 2001, 49, 1035-1041.	2.4	239
35	Urolithins, Ellagic Acid-Derived Metabolites Produced by Human Colonic Microflora, Exhibit Estrogenic and Antiestrogenic Activities. Journal of Agricultural and Food Chemistry, 2006, 54, 1611-1620.	2.4	233
36	Dietary hydroxybenzoic acid derivatives - nature, occurrence and dietary burden. Journal of the Science of Food and Agriculture, 2000, 80, 1024-1032.	1.7	231

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37	HPLC-MS Analysis of Proanthocyanidin Oligomers and Other Phenolics in 15 Strawberry Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3916-3926.	2.4	226
38	Artichoke (<i>Cynara scolymus</i> L.) Byproducts as a Potential Source of Health-Promoting Antioxidant Phenolics. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3458-3464.	2.4	219
39	One-Year Consumption of a Grape Nutraceutical Containing Resveratrol Improves the Inflammatory and Fibrinolytic Status of Patients in Primary Prevention of Cardiovascular Disease. <i>American Journal of Cardiology</i> , 2012, 110, 356-363.	0.7	219
40	The Flavonoid Glycosides and Procyanidin Composition of Deglet Noor Dates (<i>Phoenix dactylifera</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2405-2411.	2.4	212
41	A New Process To Develop a Cocoa Powder with Higher Flavonoid Monomer Content and Enhanced Bioavailability in Healthy Humans. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3926-3935.	2.4	211
42	Description of urolithin production capacity from ellagic acid of two human intestinal <i>Gordonibacter</i> species. <i>Food and Function</i> , 2014, 5, 1779-1784.	2.1	209
43	Flavonoids, phenolic acids and abscisic acid in Australian and New Zealand <i>Leptospermum</i> honeys. <i>Food Chemistry</i> , 2003, 81, 159-168.	4.2	207
44	Alternative method for gas chromatography–mass spectrometry analysis of short-chain fatty acids in faecal samples. <i>Journal of Separation Science</i> , 2012, 35, 1906-1913.	1.3	203
45	Effect of Postharvest Ultraviolet Irradiation on Resveratrol and Other Phenolics of Cv. Napoleon Table Grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4606-4612.	2.4	202
46	Grape Resveratrol Increases Serum Adiponectin and Downregulates Inflammatory Genes in Peripheral Blood Mononuclear Cells: A Triple-Blind, Placebo-Controlled, One-Year Clinical Trial in Patients with Stable Coronary Artery Disease. <i>Cardiovascular Drugs and Therapy</i> , 2013, 27, 37-48.	1.3	197
47	Health-Promoting Compounds in Broccoli as Influenced by Refrigerated Transport and Retail Sale Period. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3029-3034.	2.4	194
48	Minimal processing for healthy traditional foods. <i>Trends in Food Science and Technology</i> , 2006, 17, 513-519.	7.8	194
49	Characterisation of flavonols in broccoli (<i>Brassica oleracea</i> L. var. <i>italica</i>) by liquid chromatography–UV diode-array detection–electrospray ionisation mass spectrometry. <i>Journal of Chromatography A</i> , 2004, 1054, 181-193.	1.8	193
50	Glucosinolates and vitamin C content in edible parts of broccoli florets after domestic cooking. <i>European Food Research and Technology</i> , 2002, 215, 310-316.	1.6	191
51	Targeted metabolic profiling of pomegranate polyphenols and urolithins in plasma, urine and colon tissues from colorectal cancer patients. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 1199-1211.	1.5	190
52	Characterization of C-glycosyl flavones O-glycosylated by liquid chromatography–tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2007, 1161, 214-223.	1.8	189
53	Ellagic acid derivatives, ellagitannins, proanthocyanidins and other phenolics, vitamin C and antioxidant capacity of two powder products from camu-camu fruit (<i>Myrciaria dubia</i>). <i>Food Chemistry</i> , 2013, 139, 578-588.	4.2	188
54	Phenolic Compounds and Fatty Acids from Acorns (<i>Quercus</i> spp.), the Main Dietary Constituent of Free-Ranged Iberian Pigs. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6248-6255.	2.4	183

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55	NF- κ B-dependent anti-inflammatory activity of urolithins, gut microbiota ellagic acid-derived metabolites, in human colonic fibroblasts. <i>British Journal of Nutrition</i> , 2010, 104, 503-512.	1.2	180
56	Addressing the inter-individual variation in response to consumption of plant food bioactives: Towards a better understanding of their role in healthy aging and cardiometabolic risk reduction. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600557.	1.5	179
57	An in vitro method to simulate phenolic compound release from the food matrix in the gastrointestinal tract. <i>European Food Research and Technology</i> , 2002, 214, 155-159.	1.6	176
58	Occurrence of urolithins, gut microbiota ellagic acid metabolites and proliferation markers expression response in the human prostate gland upon consumption of walnuts and pomegranate juice. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 311-322.	1.5	174
59	Where to Look into the Puzzle of Polyphenols and Health? The Postbiotics and Gut Microbiota Associated with Human Metabotypes. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e1900952.	1.5	170
60	Consumption of a grape extract supplement containing resveratrol decreases oxidized LDL and ApoB in patients undergoing primary prevention of cardiovascular disease: A triple-blind, 6-month follow-up, placebo-controlled, randomized trial. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 810-821.	1.5	167
61	Clustering according to urolithin metabotype explains the interindividual variability in the improvement of cardiovascular risk biomarkers in overweight-obese individuals consuming pomegranate: A randomized clinical trial. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600830.	1.5	165
62	Phenolic Metabolites in Red Pigmented Lettuce (<i>Lactuca sativa</i>). Changes with Minimal Processing and Cold Storage. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4249-4254.	2.4	163
63	Identification of Flavonoid Markers for the Botanical Origin of Eucalyptus Honey. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1498-1502.	2.4	163
64	Carotenoids from New Apricot (<i>Prunus armeniaca</i> L.) Varieties and Their Relationship with Flesh and Skin Color. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6368-6374.	2.4	161
65	Postharvest Induction Modeling Method Using UV Irradiation Pulses for Obtaining Resveratrol-Enriched Table Grapes: A New "Functional" Fruit?. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5052-5058.	2.4	159
66	Polyphenols and Health: Current State and Progress. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8773-8775.	2.4	159
67	Postharvest UV-C-Irradiated Grapes as a Potential Source for Producing Stilbene-Enriched Red Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1208-1214.	2.4	153
68	Phytochemical evidence for the botanical origin of tropical propolis from Venezuela. <i>Phytochemistry</i> , 1993, 34, 191-196.	1.4	149
69	HPLC-DAD-MS/MS ESI Characterization of Unusual Highly Glycosylated Acylated Flavonoids from Cauliflower (<i>Brassica oleracea</i> L. var. botrytis) Agroindustrial Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3895-3899.	2.4	146
70	Non-extractable polyphenols produce gut microbiota metabolites that persist in circulation and show anti-inflammatory and free radical-scavenging effects. <i>Trends in Food Science and Technology</i> , 2017, 69, 281-288.	7.8	146
71	Evaluation of commercial red fruit juice concentrates as ingredients for antioxidant functional juices. <i>European Food Research and Technology</i> , 2004, 219, 133-141.	1.6	145
72	Lettuce and Chicory Byproducts as a Source of Antioxidant Phenolic Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5109-5116.	2.4	145

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73	Changes in pomegranate juice pigmentation during ripening. <i>Journal of the Science of Food and Agriculture</i> , 1995, 68, 77-81.	1.7	143
74	Ellagitannin metabolites, urolithin A glucuronide and its aglycone urolithin A, ameliorate TNF α -induced inflammation and associated molecular markers in human aortic endothelial cells. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 784-796.	1.5	143
75	Time Course Production of Urolithins from Ellagic Acid by Human Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 8797-8806.	2.4	141
76	Isolation of Human Intestinal Bacteria Capable of Producing the Bioactive Metabolite Isourolithin A from Ellagic Acid. <i>Frontiers in Microbiology</i> , 2017, 8, 1521.	1.5	141
77	Hesperetin: A marker of the floral origin of citrus honey. <i>Journal of the Science of Food and Agriculture</i> , 1993, 61, 121-123.	1.7	139
78	Flavonoid Composition of Tunisian Honeys and Propolis. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2824-2829.	2.4	139
79	Color Stability of Strawberry Jam as Affected by Cultivar and Storage Temperature. <i>Journal of Food Science</i> , 1999, 64, 243-247.	1.5	139
80	Synthesis of the Antioxidant Hydroxytyrosol Using Tyrosinase as Biocatalyst. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1187-1193.	2.4	138
81	In vitro transformation of chlorogenic acid by human gut microbiota. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 1122-1131.	1.5	137
82	Early Wound- and Ethylene-induced Changes in Phenylpropanoid Metabolism in Harvested Lettuce. <i>Journal of the American Society for Horticultural Science</i> , 1997, 122, 399-404.	0.5	137
83	Identification of the flavonoid fraction in saffron spice by LC/DAD/MS/MS: Comparative study of samples from different geographical origins. <i>Food Chemistry</i> , 2007, 100, 445-450.	4.2	136
84	Effect of Selected Browning Inhibitors on Phenolic Metabolism in Stem Tissue of Harvested Lettuce. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 583-589.	2.4	135
85	Concentration and Solubility of Flavanones in Orange Beverages Affect Their Bioavailability in Humans. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6516-6524.	2.4	134
86	Potential bioactive compounds in health promotion from broccoli cultivars grown in Spain. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 1293-1297.	1.7	133
87	Gene expression, cell cycle arrest and MAPK signalling regulation in Caco-2 cells exposed to ellagic acid and its metabolites, urolithins. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 686-698.	1.5	130
88	Phenolic compound content of fresh and dried figs (<i>Ficus carica</i> L.). <i>Food Chemistry</i> , 2012, 130, 485-492.	4.2	129
89	UV and MS Identification of Urolithins and Nasutins, the Bioavailable Metabolites of Ellagitannins and Ellagic Acid in Different Mammals. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1152-1162.	2.4	128
90	Induction of Antioxidant Flavonol Biosynthesis in Fresh-Cut Potatoes. Effect of Domestic Cooking. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5925-5931.	2.4	127

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91	Identifying the limits for ellagic acid bioavailability: A crossover pharmacokinetic study in healthy volunteers after consumption of pomegranate extracts. <i>Journal of Functional Foods</i> , 2015, 19, 225-235.	1.6	127
92	Availability of polyphenols in fruit beverages subjected to in vitro gastrointestinal digestion and their effects on proliferation, cell-cycle and apoptosis in human colon cancer Caco-2 cells. <i>Food Chemistry</i> , 2009, 114, 813-820.	4.2	126
93	Flavonoids in Monospecific Eucalyptus Honeys from Australia. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4744-4748.	2.4	124
94	Inhibition of Quorum Sensing (QS) in <i>Yersinia enterocolitica</i> by an Orange Extract Rich in Glycosylated Flavanones. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8885-8894.	2.4	124
95	Neuroprotective Effects of Bioavailable Polyphenol-Derived Metabolites against Oxidative Stress-Induced Cytotoxicity in Human Neuroblastoma SH-SY5Y Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 752-758.	2.4	124
96	Plant Phenolic Metabolites and Floral Origin of Rosemary Honey. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 2833-2838.	2.4	121
97	The use of acetone as an extraction solvent for anthocyanins from strawberry fruit. , 1998, 9, 274-277.		120
98	Evolution of juice anthocyanins during ripening of new selected pomegranate (<i>Punica granatum</i>) clones. <i>European Food Research and Technology</i> , 1999, 210, 39-42.	1.6	120
99	<i>Gordonibacter urolithinifaciens</i> sp. nov., a urolithin-producing bacterium isolated from the human gut. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2014, 64, 2346-2352.	0.8	120
100	The gut microbiota urolithin metabolotypes revisited: the human metabolism of ellagic acid is mainly determined by aging. <i>Food and Function</i> , 2018, 9, 4100-4106.	2.1	119
101	Valorization of Cauliflower (<i>Brassica oleracea</i> L. var. botrytis) By-Products as a Source of Antioxidant Phenolics. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2181-2187.	2.4	118
102	Characterization and Quantitation of Phenolic Compounds in New Apricot (<i>Prunus armeniaca</i> L.) Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9544-9552.	2.4	118
103	Postharvest Stilbene-Enrichment of Red and White Table Grape Varieties Using UV-C Irradiation Pulses. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6322-6329.	2.4	117
104	Metabolites and tissue distribution of resveratrol in the pig. <i>Molecular Nutrition and Food Research</i> , 2011, 55, 1154-1168.	1.5	117
105	Determination of phenolic compounds in honeys with different floral origin by capillary zone electrophoresis. <i>Food Chemistry</i> , 1997, 60, 79-84.	4.2	116
106	Phenolic compound contents in edible parts of broccoli inflorescences after domestic cooking. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 1511-1516.	1.7	114
107	Impact of combined postharvest treatments (UV-C light, gaseous O ₃ , superatmospheric O ₂ and high T _j) on the stability of phenolic compounds in honey. <i>Journal of Food Science and Technology</i> , 2007, 46, 201-211.	2.9	112
108	Natural Occurrence of Abscisic Acid in Heather Honey and Floral Nectar. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 2053-2056.	2.4	111

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109	Validated Method for the Characterization and Quantification of Extractable and Nonextractable Ellagitannins after Acid Hydrolysis in Pomegranate Fruits, Juices, and Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6555-6566.	2.4	111
110	The gut microbiota metabolism of pomegranate or walnut ellagitannins yields two urolithin-metabotypes that correlate with cardiometabolic risk biomarkers: Comparison between normoweight, overweight-obesity and metabolic syndrome. <i>Clinical Nutrition</i> , 2018, 37, 897-905.	2.3	111
111	Effect of Wounding on Phenolic Enzymes in Six Minimally Processed Lettuce Cultivars upon Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 322-330.	2.4	110
112	Grape Polyphenol Resveratrol and the Related Molecule 4-Hydroxystilbene Induce Growth Inhibition, Apoptosis, S-Phase Arrest, and Upregulation of Cyclins A, E, and B1 in Human SK-Mel-28 Melanoma Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4576-4584.	2.4	110
113	Comparison of Ozone and UV-C Treatments on the Postharvest Stilbenoid Monomer, Dimer, and Trimer Induction in Var. 'Superior' White Table Grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4222-4228.	2.4	108
114	Normal or High Polyphenol Concentration in Orange Juice Affects Antioxidant Activity, Blood Pressure, and Body Weight in Obese or Overweight Adults. <i>Journal of Nutrition</i> , 2015, 145, 1808-1816.	1.3	108
115	Changes in Broccoli (<i>Brassica oleracea</i> L. Var. <i>italica</i>) Health-Promoting Compounds with Inflorescence Development. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3776-3782.	2.4	107
116	Phase-II metabolism limits the antiproliferative activity of urolithins in human colon cancer cells. <i>European Journal of Nutrition</i> , 2014, 53, 853-864.	1.8	107
117	The grape and wine polyphenol piceatannol is a potent inducer of apoptosis in human SK-Mel-28 melanoma cells. <i>European Journal of Nutrition</i> , 2004, 43, 275-284.	1.8	105
118	Effect of Modified Atmosphere Packaging on the Flavonoids and Vitamin C Content of Minimally Processed Swiss Chard (<i>Beta vulgaris</i> Subspecies <i>cycla</i>). <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2007-2012.	2.4	104
119	Pomegranate juice supplementation in chronic obstructive pulmonary disease: a 5-week randomized, double-blind, placebo-controlled trial. <i>European Journal of Clinical Nutrition</i> , 2006, 60, 245-253.	1.3	104
120	Novel Approaches in the Valorization of Agricultural Wastes and Their Applications. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6787-6804.	2.4	104
121	Antimicrobial phenolic compounds from three Spanish <i>Helichrysum</i> species. <i>Phytochemistry</i> , 1990, 29, 1093-1095.	1.4	103
122	<i>Eubacterium limosum</i> Activates Isoxanthohumol from Hops (<i>Humulus lupulus</i> L.) into the Potent Phytoestrogen 8-Prenylnaringenin In Vitro and in Rat Intestine. <i>Journal of Nutrition</i> , 2008, 138, 1310-1316.	1.3	99
123	Chromatographic and spectroscopic characterization of urolithins for their determination in biological samples after the intake of foods containing ellagitannins and ellagic acid. <i>Journal of Chromatography A</i> , 2016, 1428, 162-175.	1.8	99
124	Total and individual glucosinolate contents in inflorescences of eight broccoli cultivars grown under various climatic and fertilisation conditions. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 307-313.	1.7	95
125	The ellagic acid-derived gut microbiota metabolite, urolithin A, potentiates the anticancer effects of 5-fluorouracil chemotherapy on human colon cancer cells. <i>Food and Function</i> , 2015, 6, 1460-1469.	2.1	94
126	Modified atmosphere packaging preserves quality of SO ₂ -free 'Superior seedless'™ table grapes. <i>Postharvest Biology and Technology</i> , 2006, 39, 146-154.	2.9	93

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127	Effects of ellagitannin-rich berries on blood lipids, gut microbiota, and urolithin production in human subjects with symptoms of metabolic syndrome. <i>Molecular Nutrition and Food Research</i> , 2013, 57, 2258-2263.	1.5	93
128	Capillary electrophoresis: A new technique in the analysis of plant secondary metabolites. <i>Phytochemical Analysis</i> , 1995, 6, 177-192.	1.2	92
129	Floral nectar phenolics as biochemical markers for the botanical origin of heather honey. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996, 202, 40-44.	0.7	91
130	Intestinal Ellagitannin Metabolites Ameliorate Cytokine-Induced Inflammation and Associated Molecular Markers in Human Colon Fibroblasts. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8866-8876.	2.4	91
131	The human gut microbial ecology associated with overweight and obesity determines ellagic acid metabolism. <i>Food and Function</i> , 2016, 7, 1769-1774.	2.1	91
132	A chemotaxonomic study of flavonoids from european teucrium species. <i>Phytochemistry</i> , 1986, 25, 2811-2816.	1.4	90
133	Gastrointestinal Simulation Model TWIN-SHIME Shows Differences between Human Urolithin-Metabotypes in Gut Microbiota Composition, Pomegranate Polyphenol Metabolism, and Transport along the Intestinal Tract. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5480-5493.	2.4	90
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