Juan Carlos EspÃ-n

List of Publications by Year
in descending order

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208	22,590	4942 84	9073 144
papers	citations	h-index	g-index

215	215	215	19445
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effects of red raspberry polyphenols and metabolites on the biomarkers of inflammation and insulin resistance in type 2 diabetes: a pilot study. Food and Function, 2022, 13, 5166-5176.	2.1	2
2	Urolithins: a Comprehensive Update on their Metabolism, Bioactivity, and Associated Gut Microbiota. Molecular Nutrition and Food Research, 2022, 66, e2101019.	1.5	89
3	An Integrative Approach to Characterize the Early Phases of Dimethylhydrazine-Induced Colorectal Carcinogenesis in the Rat. Biomedicines, 2022, 10, 409.	1.4	3
4	Milk-Derived Exosomes as Nanocarriers to Deliver Curcumin and Resveratrol in Breast Tissue and Enhance Their Anticancer Activity. International Journal of Molecular Sciences, 2022, 23, 2860.	1.8	44
5	Urolithins: potential biomarkers of gut dysbiosis and disease stage in Parkinson's patients. Food and Function, 2022, 13, 6306-6316.	2.1	15
6	4-Hydroxydibenzyl: a novel metabolite from the human gut microbiota after consuming resveratrol. Food and Function, 2022, 13, 7487-7493.	2.1	10
7	Physiologically relevant curcuminoids inhibit angiogenesis via VEGFR2 in human aortic endothelial cells. Food and Chemical Toxicology, 2022, 166, 113254.	1.8	4
8	Main drivers of (poly)phenol effects on human health: metabolite production and/or gut microbiota-associated metabotypes?. Food and Function, 2021, 12, 10324-10355.	2.1	58
9	Pharmacological Therapy Determines the Gut Microbiota Modulation by a Pomegranate Extract Nutraceutical in Metabolic Syndrome: A Randomized Clinical Trial. Molecular Nutrition and Food Research, 2021, 65, e2001048.	1.5	22
10	New Insights into the Metabolism of the Flavanones Eriocitrin and Hesperidin: A Comparative Human Pharmacokinetic Study. Antioxidants, 2021, 10, 435.	2.2	38
11	Disposition of Dietary Polyphenols in Breast Cancer Patientsâ€™ Tumors, and Their Associated Anticancer Activity: The Particular Case of Curcumin. Molecular Nutrition and Food Research, 2021, 65, e2100163.	1.5	42
12	Targeting Mammalian 5-Lipoxygenase by Dietary Phenolics as an Anti-Inflammatory Mechanism: A Systematic Review. International Journal of Molecular Sciences, 2021, 22, 7937.	1.8	24
13	Differential Effects of Western and Mediterranean-Type Diets on Gut Microbiota: A Metagenomics and Metabolomics Approach. Nutrients, 2021, 13, 2638.	1.7	32
14	Evidence for health properties of pomegranate juices and extracts beyond nutrition: A critical systematic review of human studies. Trends in Food Science and Technology, 2021, 114, 410-423.	7.8	48
15	Metabolism of different dietary phenolic compounds by the urolithin-producing human-gut bacteria Gordonibacter urolithinfaciens and Ellagibacter isourolithinifaciens. Food and Function, 2020, 11, 7012-7022.	2.1	42
16	Dietary Phenolics against Breast Cancer. A Critical Evidence-Based Review and Future Perspectives. International Journal of Molecular Sciences, 2020, 21, 5718.	1.8	40
17	Urolithins in Human Breast Milk after Walnut Intake and Kinetics of Gordonibacter Colonization in Newly Born: The Role of Mothersâ€™ Urolithin Metabotypes. Journal of Agricultural and Food Chemistry, 2020, 68, 12606-12616.	2.4	14
18	There is No Distinctive Gut Microbiota Signature in the Metabolic Syndrome: Contribution of Cardiovascular Disease Risk Factors and Associated Medication. Microorganisms, 2020, 8, 416.	1.6	18

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19	The gut microbiota metabolite urolithin A, but not other relevant urolithins, induces p53-dependent cellular senescence in human colon cancer cells. Food and Chemical Toxicology, 2020, 139, 111260.	1.8	40
20	Where to Look into the Puzzle of Polyphenols and Health? The Postbiotics and Gut Microbiota Associated with Human Metabotypes. Molecular Nutrition and Food Research, 2020, 64, e1900952.	1.5	170
21	Inhibition of 5â€Lipoxygenaseâ€Derived Leukotrienes and Hemiketals as a Novel Antiâ€Inflammatory Mechanism of Urolithins. Molecular Nutrition and Food Research, 2020, 64, e2000129.	1.5	16
22	Genetic Polymorphisms, Mediterranean Diet and Microbiota-Associated Urolithin Metabotypes can Predict Obesity in Childhood-Adolescence. Scientific Reports, 2020, 10, 7850.	1.6	22
23	Conjugated Physiological Resveratrol Metabolites Induce Senescence in Breast Cancer Cells: Role of p53/p21 and p16/Rb Pathways, and ABC Transporters. Molecular Nutrition and Food Research, 2019, 63, e1900629.	1.5	48
24	Kinetic disposition of dietary polyphenols and methylxanthines in the rat mammary tissue. Journal of Functional Foods, 2019, 61, 103516.	1.6	6
25	Urolithin Metabotypes Can Determine the Modulation of Gut Microbiota in Healthy Individuals by Tracking Walnuts Consumption over Three Days. Nutrients, 2019, 11, 2483.	1.7	46
26	First exploratory study on the metabolome from plasma exosomes in patients with paroxysmal nocturnal hemoglobinuria. Thrombosis Research, 2019, 183, 80-85.	0.8	12
27	Urolithin Metabotypes can Anticipate the Different Restoration of the Gut Microbiota and Anthropometric Profiles during the First Year Postpartum. Nutrients, 2019, 11, 2079.	1.7	20
28	Identification of Novel Urolithin Metabolites in Human Feces and Urine after the Intake of a Pomegranate Extract. Journal of Agricultural and Food Chemistry, 2019, 67, 11099-11107.	2.4	48
29	Metabolic Profiling of Dietary Polyphenols and Methylxanthines in Normal and Malignant Mammary Tissues from Breast Cancer Patients. Molecular Nutrition and Food Research, 2019, 63, e1801239.	1.5	73
30	Tissue deconjugation of urolithin A glucuronide to free urolithin A in systemic inflammation. Food and Function, 2019, 10, 3135-3141.	2.1	36
31	Re-examining the role of the gut microbiota in the conversion of the lipid-lowering statin monacolin K (lovastatin) into its active β-hydroxy acid metabolite. Food and Function, 2019, 10, 1787-1791.	2.1	20
32	Differential miRNA expression profile and proteome in plasma exosomes from patients with paroxysmal nocturnal hemoglobinuria. Scientific Reports, 2019, 9, 3611.	1.6	13
33	The Human Metabolism of Nuts Proanthocyanidins does not Reveal Urinary Metabolites Consistent with Distinctive Gut Microbiota Metabotypes. Molecular Nutrition and Food Research, 2019, 63, e1800819.	1.5	29
34	Deciphering the Human Gut Microbiome of Urolithin Metabotypes: Association with Enterotypes and Potential Cardiometabolic Health Implications. Molecular Nutrition and Food Research, 2019, 63, e1800958.	1.5	97
35	Effect of Food Structure and Processing on (Poly)phenolâ€“Gut Microbiota Interactions and the Effects on Human Health. Annual Review of Food Science and Technology, 2019, 10, 221-238.	5.1	68
36	The Endotoxemia Marker Lipopolysaccharideâ€Binding Protein is Reduced in Overweightâ€Obese Subjects Consuming Pomegranate Extract by Modulating the Gut Microbiota: A Randomized Clinical Trial. Molecular Nutrition and Food Research, 2018, 62, e1800160.	1.5	97

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37	An altered tissue distribution of flaxseed lignans and their metabolites in Abcg2 knockout mice. Food and Function, 2018, 9, 636-642.	2.1	8
38	Polyphenolsâ€™ Gut Microbiota Metabolites: Bioactives or Biomarkers?. Journal of Agricultural and Food Chemistry, 2018, 66, 3593-3594.	2.4	48
39	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. Clinical Nutrition, 2018, 37, 897-905.	2.3	111
40	Urolithin A Is a Dietary Microbiota-Derived Human Aryl Hydrocarbon Receptor Antagonist. Metabolites, 2018, 8, 86.	1.3	59
41	Consumption of pomegranate decreases plasma lipopolysaccharide-binding protein levels, a marker of metabolic endotoxemia, in patients with newly diagnosed colorectal cancer: a randomized controlled clinical trial. Food and Function, 2018, 9, 2617-2622.	2.1	32
42	Physiological Relevance of the Antiproliferative and Estrogenic Effects of Dietary Polyphenol Aglycones versus Their Phase-II Metabolites on Breast Cancer Cells: A Call of Caution. Journal of Agricultural and Food Chemistry, 2018, 66, 8547-8555.	2.4	42
43	The gut microbiota urolithin metabotypes revisited: the human metabolism of ellagic acid is mainly determined by aging. Food and Function, 2018, 9, 4100-4106.	2.1	119
44	Meta-Analysis of the Effects of Foods and Derived Products Containing Ellagitannins and Anthocyanins on Cardiometabolic Biomarkers: Analysis of Factors Influencing Variability of the Individual Responses. International Journal of Molecular Sciences, 2018, 19, 694.	1.8	108
45	In Vitro Research on Dietary Polyphenols and Health: A Call of Caution and a Guide on How To Proceed. Journal of Agricultural and Food Chemistry, 2018, 66, 7857-7858.	2.4	48
46	Flaxseed-enriched diets change milk concentration of the antimicrobial danofloxacin in sheep. BMC Veterinary Research, 2018, 14, 14.	0.7	11
47	Physiological concentrations of phytosterols enhance the apoptotic effects of 5-fluorouracil in colon cancer cells. Journal of Functional Foods, 2018, 49, 52-60.	1.6	9
48	Ellagibacter isourolithinifaciens gen. nov., sp. nov., a new member of the family Eggerthellaceae, isolated from human gut. International Journal of Systematic and Evolutionary Microbiology, 2018, 68, 1707-1712.	0.8	85
49	Antiproliferative activity of the ellagic acid-derived gut microbiota isourolithin A and comparison with its urolithin A isomer: the role of cell metabolism. European Journal of Nutrition, 2017, 56, 831-841.	1.8	54
50	Urolithins, the rescue of â€œoldâ€•metabolites to understand a â€œnewâ€•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
51	Gut Microbiota, Diet and Health. (We and our gut microbes). Molecular Nutrition and Food Research, 2017, 61, 1770015.	1.5	24
52	Gene expression changes in colon tissues from colorectal cancer patients following the intake of an ellagitannin-containing pomegranate extract: a randomized clinical trial. Journal of Nutritional Biochemistry, 2017, 42, 126-133.	1.9	86
53	The gut microbiota: A key factor in the therapeutic effects of (poly)phenols. Biochemical Pharmacology, 2017, 139, 82-93.	2.0	427
54	Gastrointestinal Simulation Model TWIN-SHIME Shows Differences between Human Urolithin-Metabotypes in Gut Microbiota Composition, Pomegranate Polyphenol Metabolism, and Transport along the Intestinal Tract. Journal of Agricultural and Food Chemistry, 2017, 65, 5480-5493.	2.4	90

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55	Comprehensive characterization by LC-DAD-MS/MS of the phenolic composition of seven Quercus leaf teas. Journal of Food Composition and Analysis, 2017, 63, 38-46.	1.9	44
56	Non-extractable polyphenols produce gut microbiota metabolites that persist in circulation and show anti-inflammatory and free radical-scavenging effects. Trends in Food Science and Technology, 2017, 69, 281-288.	7.8	146
57	The Breast Cancer Resistance Protein (BCRP/ABCG2) influences the levels of enterolignans and their metabolites in plasma, milk and mammary gland. Journal of Functional Foods, 2017, 35, 648-654.	1.6	13
58	Clustering according to urolithin metabotype explains the interindividual variability in the improvement of cardiovascular risk biomarkers in overweightâ€obese individuals consuming pomegranate: A randomized clinical trial. Molecular Nutrition and Food Research, 2017, 61, 1600830.	1.5	165
59	Neuroprotective Effects of Bioavailable Polyphenol-Derived Metabolites against Oxidative Stress-Induced Cytotoxicity in Human Neuroblastoma SH-SY5Y Cells. Journal of Agricultural and Food Chemistry, 2017, 65, 752-758.	2.4	124
60	Complete Genome Sequence of the New Urolithin-Producing Bacterium Gordonibacter urolithinfaciens DSM 27213 T. Genome Announcements, 2017, 5, .	0.8	5
61	Isolation of Human Intestinal Bacteria Capable of Producing the Bioactive Metabolite Isourolithin A from Ellagic Acid. Frontiers in Microbiology, 2017, 8, 1521.	1.5	141
62	Comprehensive characterization of the effects of ellagic acid and urolithins on colorectal cancer and keyâ€associated molecular hallmarks: MicroRNA cell specific induction of CDKN1A (p21) as a common mechanism involved. Molecular Nutrition and Food Research, 2016, 60, 701-716.	1.5	68
63	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
64	Effect of bovine ABCG2 polymorphism Y581S SNP on secretion into milk of enterolactone, riboflavin and uric acid. Animal, 2016, 10, 238-247.	1.3	21
65	Urolithin A, C, and D, but not isoâ€urolithin A and urolithin B, attenuate triglyceride accumulation in human cultures of adipocytes and hepatocytes. Molecular Nutrition and Food Research, 2016, 60, 1129-1138.	1.5	85
66	InÂvivo relevant mixed urolithins and ellagic acid inhibit phenotypic and molecular colon cancer stem cell features: A new potentiality for ellagitannin metabolites against cancer. Food and Chemical Toxicology, 2016, 92, 8-16.	1.8	58
67	Raspberry seed flour attenuates high-sucrose diet-mediated hepatic stress and adipose tissue inflammation. Journal of Nutritional Biochemistry, 2016, 32, 64-72.	1.9	45
68	The human gut microbial ecology associated with overweight and obesity determines ellagic acid metabolism. Food and Function, 2016, 7, 1769-1774.	2.1	91
69	Chromatographic and spectroscopic characterization of urolithins for their determination in biological samples after the intake of foods containing ellagitannins and ellagic acid. Journal of Chromatography A, 2016, 1428, 162-175.	1.8	99
70	Hesperetin and its sulfate and glucuronide metabolites inhibit TNF-Î± induced human aortic endothelial cell migration and decrease plasminogen activator inhibitor-1 (PAI-1) levels. Food and Function, 2016, 7, 118-126.	2.1	47
71	MicroRNAs expression in normal and malignant colon tissues as biomarkers of colorectal cancer and in response to pomegranate extracts consumption: Critical issues to discern between modulatory effects and potential artefacts. Molecular Nutrition and Food Research, 2015, 59, 1973-1986.	1.5	57
72	Interindividual variability in the human metabolism of ellagic acid: Contribution of Gordonibacter to urolithin production. Journal of Functional Foods, 2015, 17, 785-791.	1.6	77

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73	Validated Method for the Characterization and Quantification of Extractable and Nonextractable Ellagitannins after Acid Hydrolysis in Pomegranate Fruits, Juices, and Extracts. Journal of Agricultural and Food Chemistry, 2015, 63, 6555-6566.	2.4	111
74	Dietary phenolics against colorectal cancerâ€"From promising preclinical results to poor translation into clinical trials: Pitfalls and future needs. Molecular Nutrition and Food Research, 2015, 59, 1274-1291.	1.5	89
75	The Ellagic Acid Derivative 4,4â€²-Di-O-Methylellagic Acid Efficiently Inhibits Colon Cancer Cell Growth through a Mechanism Involving WNT16. Journal of Pharmacology and Experimental Therapeutics, 2015, 353, 433-444.	1.3	37
76	The ellagic acid-derived gut microbiota metabolite, urolithin A, potentiates the anticancer effects of 5-fluorouracil chemotherapy on human colon cancer cells. Food and Function, 2015, 6, 1460-1469.	2.1	94
77	Identifying the limits for ellagic acid bioavailability: A crossover pharmacokinetic study in healthy volunteers after consumption of pomegranate extracts. Journal of Functional Foods, 2015, 19, 225-235.	1.6	127
78	Urolithin C, a Gut Microbiota Metabolite Derived from Ellagic Acid, Attenuates Triglyceride Accumulation in Human Adipocytes and Hepatoma Huh7 Cells. FASEB Journal, 2015, 29, 130.1.	0.2	2
79	Targeted metabolic profiling of pomegranate polyphenols and urolithins in plasma, urine and colon tissues from colorectal cancer patients. Molecular Nutrition and Food Research, 2014, 58, 1199-1211.	1.5	190
80	Role of ABCG2 in Transport of the Mammalian Lignan Enterolactone and its Secretion into Milk in Abcg2 Knockout Mice. Drug Metabolism and Disposition, 2014, 42, 943-946.	1.7	23
81	Phase-II metabolism limits the antiproliferative activity of urolithins in human colon cancer cells. European Journal of Nutrition, 2014, 53, 853-864.	1.8	107
82	Bioavailability of phenolics from an oleuropein-rich olive (Olea europaea) leaf extract and its acute effect on plasma antioxidant status: comparison between pre- and postmenopausal women. European Journal of Nutrition, 2014, 53, 1015-1027.	1.8	72
83	Description of urolithin production capacity from ellagic acid of two human intestinal Gordonibacter species. Food and Function, 2014, 5, 1779-1784.	2.1	209
84	Gordonibacter urolithinfaciens sp. nov., a urolithin-producing bacterium isolated from the human gut. International Journal of Systematic and Evolutionary Microbiology, 2014, 64, 2346-2352.	0.8	120
85	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
86	A rosemary extract enriched in carnosic acid improves circulating adipocytokines and modulates key metabolic sensors in lean Zucker rats: Critical and contrasting differences in the obese genotype. Molecular Nutrition and Food Research, 2014, 58, 942-953.	1.5	24
87	Nutraceuticals for older people: Facts, fictions and gaps in knowledge. Maturitas, 2013, 75, 313-334.	1.0	50
88	Effects of ellagitanninâ€rich berries on blood lipids, gut microbiota, and urolithin production in human subjects with symptoms of metabolic syndrome. Molecular Nutrition and Food Research, 2013, 57, 2258-2263.	1.5	93
89	Time Course Production of Urolithins from Ellagic Acid by Human Gut Microbiota. Journal of Agricultural and Food Chemistry, 2013, 61, 8797-8806.	2.4	141
90	Resveratrol in primary and secondary prevention of cardiovascular disease: a dietary and clinical perspective. Annals of the New York Academy of Sciences, 2013, 1290, 37-51.	1.8	80

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91	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. Cardiovascular Drugs and Therapy, 2013, 27, 37-48.	1.3	197
92	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
93	The Gut Microbiota Ellagic Acid-Derived Metabolite Urolithin A and Its Sulfate Conjugate Are Substrates for the Drug Efflux Transporter Breast Cancer Resistance Protein (ABCG2/BCRP). Journal of Agricultural and Food Chemistry, 2013, 61, 4352-4359.	2.4	65
94	Bioavailability of the major bioactive diterpenoids in a rosemary extract: Metabolic profile in the intestine, liver, plasma, and brain of Zucker rats. Molecular Nutrition and Food Research, 2013, 57, 1834-1846.	1.5	76
95	Biological Significance of Urolithins, the Gut Microbial Ellagic Acid-Derived Metabolites: The Evidence So Far. Evidence-based Complementary and Alternative Medicine, 2013, 2013, 1-15.	0.5	399
96	Resveratrol and Clinical Trials: The Crossroad from In Vitro Studies to Human Evidence. Current Pharmaceutical Design, 2013, 19, 6064-6093.	0.9	377
97	Reevaluation of the Roles of ABCG2 in the Disposition of Genistein. Drug Metabolism and Disposition, 2012, 40, 2219.1-2219.	1.7	3
98	Alternative method for gas chromatographyâ€•mass spectrometry analysis of shortâ€•chain fatty acids in faecal samples. Journal of Separation Science, 2012, 35, 1906-1913.	1.3	203
99	Intestinal Ellagitannin Metabolites Ameliorate Cytokine-Induced Inflammation and Associated Molecular Markers in Human Colon Fibroblasts. Journal of Agricultural and Food Chemistry, 2012, 60, 8866-8876.	2.4	91
100	Metabolism of Oak Leaf Ellagitannins and Urolithin Production in Beef Cattle. Journal of Agricultural and Food Chemistry, 2012, 60, 3068-3077.	2.4	28
101	A Dietary Resveratrol-Rich Grape Extract Prevents the Developing of Atherosclerotic Lesions in the Aorta of Pigs Fed an Atherogenic Diet. Journal of Agricultural and Food Chemistry, 2012, 60, 5609-5620.	2.4	20
102	Inhibition of Quorum Sensing (QS) in Yersinia enterocolitica by an Orange Extract Rich in Glycosylated Flavanones. Journal of Agricultural and Food Chemistry, 2012, 60, 8885-8894.	2.4	124
103	One-Year Consumption of a Grape Nutraceutical Containing Resveratrol Improves the Inflammatory and Fibrinolytic Status of Patients in Primary Prevention of Cardiovascular Disease. American Journal of Cardiology, 2012, 110, 356-363.	0.7	219
104	Evaluation of Pseudomonas aeruginosa (PAO1) adhesion to human alveolar epithelial cells A549 using SYTO 9 dye. Molecular and Cellular Probes, 2012, 26, 121-126.	0.9	19
105	Strawberry Processing Does Not Affect the Production and Urinary Excretion of Urolithins, Ellagic Acid Metabolites, in Humans. Journal of Agricultural and Food Chemistry, 2012, 60, 5749-5754.	2.4	85
106	Urolithins Are the Main Urinary Microbial-Derived Phenolic Metabolites Discriminating a Moderate Consumption of Nuts in Free-Living Subjects with Diagnosed Metabolic Syndrome. Journal of Agricultural and Food Chemistry, 2012, 60, 8930-8940.	2.4	61
107	Resveratrol and Some Glucosyl, Glucosylacyl, and Glucuronide Derivatives Reduce Escherichia coli O157:H7, Salmonella Typhimurium, and Listeria monocytogenes Scott A Adhesion to Colonic Epithelial Cell Lines. Journal of Agricultural and Food Chemistry, 2012, 60, 7367-7374.	2.4	30
108	Inhibition of Gastric Lipase as a Mechanism for Body Weight and Plasma Lipids Reduction in Zucker Rats Fed a Rosemary Extract Rich in Carnosic Acid. PLoS ONE, 2012, 7, e39773.	1.1	71

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109	Alternative method for gas chromatography-mass spectrometry analysis of short-chain fatty acids in faecal samples. Journal of Separation Science, 2012, , n/a-n/a.	1.3	0
110	Consumption of a grape extract supplement containing resveratrol decreases oxidized <scp>LDL</scp> and <scp>A</scp>po<scp>B</scp> in patients undergoing primary prevention of cardiovascular disease: A tripleâ€blind, 6â€month followâ€up, placeboâ€controlled, randomized trial. Molecular Nutrition and Food Research, 2012, 56, 810-821.	1.5	167
111	Ellagitannin metabolites, urolithin <scp>A</scp> glucuronide and its aglycone urolithin <scp>A</scp>, ameliorate <scp>TNF</scp>â€Ì±â€induced inflammation and associated molecular markers in human aortic endothelial cells. Molecular Nutrition and Food Research, 2012, 56, 784-796.	1.5	143
112	Urolithins, ellagitannin metabolites produced by colon microbiota, inhibit Quorum Sensing in Yersinia enterocolitica: Phenotypic response and associated molecular changes. Food Chemistry, 2012, 132, 1465-1474.	4.2	60
113	Effects of long-term consumption of low doses of resveratrol on diet-induced mild hypercholesterolemia in pigs: a transcriptomic approach to disease prevention. Journal of Nutritional Biochemistry, 2012, 23, 829-837.	1.9	43
114	UV and MS Identification of Urolithins and Nasutins, the Bioavailable Metabolites of Ellagitannins and Ellagic Acid in Different Mammals. Journal of Agricultural and Food Chemistry, 2011, 59, 1152-1162.	2.4	128
115	Lack of effect of oral administration of resveratrol in LPS-induced systemic inflammation. European Journal of Nutrition, 2011, 50, 673-680.	1.8	32
116	Metabolites and tissue distribution of resveratrol in the pig. Molecular Nutrition and Food Research, 2011, 55, 1154-1168.	1.5	117
117	Bioavailability of the Glucuronide and Sulfate Conjugates of Genistein and Daidzein in Breast Cancer Resistance Protein 1 Knockout Mice. Drug Metabolism and Disposition, 2011, 39, 2008-2012.	1.7	49
118	Preventive Oral Treatment with Resveratrol Pro-prodrugs Drastically Reduce Colon Inflammation in Rodents. Journal of Medicinal Chemistry, 2010, 53, 7365-7376.	2.9	69
119	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. Molecular Nutrition and Food Research, 2010, 54, 311-322.	1.5	174
120	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 metabolismâ†. Journal of Nutritional Biochemistry, 2010, 21, 717-725.	1.9	393
121	NF-Îºb-dependent anti-inflammatory activity of urolithins, gut microbiota ellagic acid-derived metabolites, in human colonic fibroblasts. British Journal of Nutrition, 2010, 104, 503-512.	1.2	180
122	Ellagitannins, ellagic acid and vascular health. Molecular Aspects of Medicine, 2010, 31, 513-539.	2.7	315
123	Concentration and Solubility of Flavanones in Orange Beverages Affect Their Bioavailability in Humans. Journal of Agricultural and Food Chemistry, 2010, 58, 6516-6524.	2.4	134
124	Pharmacokinetic Study of trans-Resveratrol in Adult Pigs. Journal of Agricultural and Food Chemistry, 2010, 58, 11165-11171.	2.4	36
125	Bioavailability and Metabolism of Ellagic Acid and Ellagitannins. , 2009, , 273-297.		18
126	Gene expression, cell cycle arrest and MAPK signalling regulation in Cacoâ€2 cells exposed to ellagic acid and its metabolites, urolithins. Molecular Nutrition and Food Research, 2009, 53, 686-698.	1.5	130

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127	Effect of low inulin doses with different polymerisation degree on lipid metabolism, mineral absorption, and intestinal microbiota in rats with fat-supplemented diet. Food Chemistry, 2009, 113, 1058-1065.	4.2	45
128	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. Food Chemistry, 2009, 114, 813-820.	4.2	126
129	Dissimilar In Vitro and In Vivo Effects of Ellagic Acid and Its Microbiota-Derived Metabolites, Urolithins, on the Cytochrome P450 1A1. Journal of Agricultural and Food Chemistry, 2009, 57, 5623-5632.	2.4	75
130	Preparation of a resveratrol-enriched grape juice based on ultraviolet C-treated berries. Innovative Food Science and Emerging Technologies, 2009, 10, 374-382.	2.7	44
131	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
132	Interaction between Phenolics and Gut Microbiota: Role in Human Health. Journal of Agricultural and Food Chemistry, 2009, 57, 6485-6501.	2.4	1,029
133	A Citrus Extract Containing Flavanones Represses Plasminogen Activator Inhibitor-1 (PAI-1) Expression and Regulates Multiple Inflammatory, Tissue Repair, and Fibrosis Genes in Human Colon Fibroblasts. Journal of Agricultural and Food Chemistry, 2009, 57, 9305-9315.	2.4	28
134	Ultraviolet-C and Induced Stilbenes Control Ochratoxigenic Aspergillus in Grapes. Journal of Agricultural and Food Chemistry, 2008, 56, 9990-9996.	2.4	16
135	Safety Evaluation of an Oak-Flavored Milk Powder Containing Ellagitannins upon Oral Administration in the Rat. Journal of Agricultural and Food Chemistry, 2008, 56, 2857-2865.	2.4	18
136	Postharvest enhancement of bioactive compounds in fresh produce using abiotic stresses. , 2008, , 431-448.		0
137	Eubacterium limosum Activates Isoxanthohumol from Hops (Humulus lupulus L.) into the Potent Phytoestrogen 8-Prenylnaringenin In Vitro and in Rat Intestine3. Journal of Nutrition, 2008, 138, 1310-1316.	1.3	99
138	Effect of mediterranean forest parasite with Curculio sp. on nutritional value of acorn for Iberian pig feeding and fat characteristics. Meat Science, 2007, 76, 316-320.	2.7	8
139	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
140	A New Process To Develop a Cocoa Powder with Higher Flavonoid Monomer Content and Enhanced Bioavailability in Healthy Humans. Journal of Agricultural and Food Chemistry, 2007, 55, 3926-3935.	2.4	211
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