BegoÃ±a Bartolome

List of Publications by Year
in descending order

178 papers	12,736 citations	23567 58 h-index	27406 106 g-index
181 all docs	181 docs citations	181 times ranked	13304 citing authors

#	Article	IF	Citations
1	Extending Applicability of the Oxygen Radical Absorbance Capacity (ORACâˆ’Fluorescein) Assay. Journal of Agricultural and Food Chemistry, 2004, 52, 48-54.	5.2	955
2	Preparation of Antioxidant Enzymatic Hydrolysates from Î±-Lactalbumin and Î²-Lactoglobulin. Identification of Active Peptides by HPLC-MS/MS. Journal of Agricultural and Food Chemistry, 2005, 53, 588-593.	5.2	543
3	Insights into the metabolism and microbial biotransformation of dietary flavan-3-ols and the bioactivity of their metabolites. Food and Function, 2010, 1, 233.	4.6	515
4	Antioxidant Activity of Peptides Derived from Egg White Proteins by Enzymatic Hydrolysis. Journal of Food Protection, 2004, 67, 1939-1944.	1.7	423
5	Antimicrobial activity of phenolic acids against commensal, probiotic and pathogenic bacteria. Research in Microbiology, 2010, 161, 372-382.	2.1	389
6	Monomeric, Oligomeric, and Polymeric Flavan-3-ol Composition of Wines and Grapes from<i>Vitis vinifera</i>L. Cv. Graciano, Tempranillo, and Cabernet Sauvignon. Journal of Agricultural and Food Chemistry, 2003, 51, 6475-6481.	5.2	363
7	Updated Knowledge About the Presence of Phenolic Compounds in Wine. Critical Reviews in Food Science and Nutrition, 2005, 45, 85-118.	10.3	301
8	A Survey of Modulation of Gut Microbiota by Dietary Polyphenols. BioMed Research International, 2015, 2015, 1-15.	1.9	288
9	Novel Tacrineâˆ’Melatonin Hybrids as Dual-Acting Drugs for Alzheimer Disease, with Improved Acetylcholinesterase Inhibitory and Antioxidant Properties. Journal of Medicinal Chemistry, 2006, 49, 459-462.	6.4	240
10	Variability of brewerâ€™s spent grain within a brewery. Food Chemistry, 2003, 80, 17-21.	8.2	216
11	Adsorption of Anthocyanins by Yeast Cell Walls during the Fermentation of Red Wines. Journal of Agricultural and Food Chemistry, 2003, 51, 4084-4088.	5.2	210
12	Assessment of probiotic properties in lactic acid bacteria isolated from wine. Food Microbiology, 2014, 44, 220-225.	4.2	196
13	Effect of grape polyphenols on lactic acid bacteria and bifidobacteria growth: Resistance and metabolism. Food Microbiology, 2011, 28, 1345-1352.	4.2	195
14	Hydroxycinnamic Acids and Ferulic Acid Dehydrodimers in Barley and Processed Barley. Journal of Agricultural and Food Chemistry, 2001, 49, 4884-4888.	5.2	190
15	MALDI-TOF MS analysis of plant proanthocyanidins. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 358-372.	2.8	163
16	<i>In vitro</i>fermentation of grape seed flavan-3-ol fractions by human faecal microbiota: changes in microbial groups and phenolic metabolites. FEMS Microbiology Ecology, 2013, 83, 792-805.	2.7	163
17	In Vitro Fermentation of a Red Wine Extract by Human Gut Microbiota: Changes in Microbial Groups and Formation of Phenolic Metabolites. Journal of Agricultural and Food Chemistry, 2012, 60, 2136-2147.	5.2	157
18	Antioxidant properties of commercial grape juices and vinegars. Food Chemistry, 2005, 93, 325-330.	8.2	155

#	ARTICLE	IF	CITATIONS
19	Almond (<i>Prunus dulcis</i> (Mill.) D.A. Webb) Skins as a Potential Source of Bioactive Polyphenols. Journal of Agricultural and Food Chemistry, 2007, 55, 8498-8507.	5.2	143
20	Phenolic Compound Profiles and Antioxidant Capacity of <i>Persea americana</i> Mill. Peels and Seeds of Two Varieties. Journal of Agricultural and Food Chemistry, 2012, 60, 4613-4619.	5.2	138
21	ACE-Inhibitory and Radical-Scavenging Activity of Peptides Derived from Î²-Lactoglobulin f(19â^'25). Interactions with Ascorbic Acid. Journal of Agricultural and Food Chemistry, 2007, 55, 3392-3397.	5.2	129
22	Potential of phenolic compounds for controlling lactic acid bacteria growth in wine. Food Control, 2008, 19, 835-841.	5.5	119
23	Potential of wine-associated lactic acid bacteria to degrade biogenic amines. International Journal of Food Microbiology, 2011, 148, 115-120.	4.7	118
24	Polyphenols and Antioxidant Properties of Almond Skins: Influence of Industrial Processing. Journal of Food Science, 2008, 73, C106-15.	3.1	115
25	Comparative Flavan-3-ol Profile and Antioxidant Capacity of Roasted Peanut, Hazelnut, and Almond Skins. Journal of Agricultural and Food Chemistry, 2009, 57, 10590-10599.	5.2	110
26	Evolution of the phenolic content of red wines from L. during ageing in bottle. Food Chemistry, 2006, 95, 405-412.	8.2	109
27	Vitis vinifera L. cv. Graciano grapes characterized by its anthocyanin profile. Postharvest Biology and Technology, 2004, 31, 69-79.	6.0	107
28	An Integrated View of the Effects of Wine Polyphenols and Their Relevant Metabolites on Gut and Host Health. Molecules, 2017, 22, 99.	3.8	107
29	Metabolomics Study of Human Urinary Metabolome Modifications After Intake of Almond (<i>Prunus) Tj ETQq1 1 0.784314 rgBT /Ov	3.7	103
30	Evolution of polyphenols in red wines from Vitis vinifera L. during aging in the bottle. European Food Research and Technology, 2005, 220, 331-340.	3.3	97
31	Commercial Dietary Ingredients fromVitis viniferaL. Leaves and Grape Skins:Â Antioxidant and Chemical Characterization. Journal of Agricultural and Food Chemistry, 2006, 54, 319-327.	5.2	97
32	Phenolic Composition of Industrially Manufactured PurÃ©es and Concentrates from Peach and Apple Fruits. Journal of Agricultural and Food Chemistry, 1997, 45, 4071-4075.	5.2	96
33	Barley spent grain: release of hydroxycinnamic acids (ferulic andp-coumaric acids) by commercial enzyme preparations. Journal of the Science of Food and Agriculture, 1999, 79, 435-439.	3.5	93
34	Interaction of Low Molecular Weight Phenolics with Proteins (BSA). Journal of Food Science, 2000, 65, 617-621.	3.1	91
35	Perspectives of theÂpotential implications of wine polyphenols on human oral and gut microbiota. Trends in Food Science and Technology, 2010, 21, 332-344.	15.1	90
36	Determination of Microbial Phenolic Acids in Human Faeces by UPLC-ESI-TQ MS. Journal of Agricultural and Food Chemistry, 2011, 59, 2241-2247.	5.2	89

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37	Profiling of Microbial-Derived Phenolic Metabolites in Human Feces after Moderate Red Wine Intake. Journal of Agricultural and Food Chemistry, 2013, 61, 9470-9479.	5.2	86
38	Profile of Plasma and Urine Metabolites after the Intake of Almond [Prunus dulcis (Mill.) D.A. Webb] Polyphenols in Humans. Journal of Agricultural and Food Chemistry, 2009, 57, 10134-10142.	5.2	84
39	Silver Nanoparticles against Foodborne Bacteria. Effects at Intestinal Level and Health Limitations. Microorganisms, 2020, 8, 132.	3.6	83
40	Wine Features Related to Safety and Consumer Health: An Integrated Perspective. Critical Reviews in Food Science and Nutrition, 2012, 52, 31-54.	10.3	81
41	Studies on Modulation of Gut Microbiota by Wine Polyphenols: From Isolated Cultures to Omic Approaches. Antioxidants, 2015, 4, 1-21.	5.1	80
42	Effects of Wine Phenolics and Sorghum Tannins on Tyrosinase Activity and Growth of Melanoma Cells. Journal of Agricultural and Food Chemistry, 2001, 49, 1620-1624.	5.2	78
43	Release of Lipids during Yeast Autolysis in a Model Wine System. Journal of Agricultural and Food Chemistry, 2000, 48, 116-122.	5.2	76
44	Selection and technological potential of Lactobacillus plantarum bacteria suitable for wine malolactic fermentation and grape aroma release. LWT - Food Science and Technology, 2016, 73, 557-566.	5.2	76
45	Comparative study of the inhibitory effects of wine polyphenols on the growth of enological lactic acid bacteria. International Journal of Food Microbiology, 2011, 145, 426-431.	4.7	75
46	Anti-Adhesive Activity of Cranberry Phenolic Compounds and Their Microbial-Derived Metabolites against Uropathogenic Escherichia coli in Bladder Epithelial Cell Cultures. International Journal of Molecular Sciences, 2015, 16, 12119-12130.	4.1	74
47	Mono- and dimeric ferulic acid release from brewer's spent grain by fungal feruloyl esterases. Applied Microbiology and Biotechnology, 2002, 60, 489-494.	3.6	73
48	Enzymic Release of Ferulic Acid from Barley Spent Grain. Journal of Cereal Science, 1997, 25, 285-288.	3.7	72
49	Gut microbial catabolism of grape seed flavan-3-ols by human faecal microbiota. Targetted analysis of precursor compounds, intermediate metabolites and end-products. Food Chemistry, 2012, 131, 337-347.	8.2	72
50	Comparative in vitro fermentations of cranberry and grape seed polyphenols with colonic microbiota. Food Chemistry, 2015, 183, 273-282.	8.2	72
51	Antibacterial activity of wine phenolic compounds and oenological extracts against potential respiratory pathogens. Letters in Applied Microbiology, 2012, 54, 557-563.	2.2	68
52	Dynamic gastrointestinal digestion of grape pomace extracts: Bioaccessible phenolic metabolites and impact on human gut microbiota. Journal of Food Composition and Analysis, 2018, 68, 41-52.	3.9	68
53	Comparative Study of Microbial-Derived Phenolic Metabolites in Human Feces after Intake of Gin, Red Wine, and Dealcoholized Red Wine. Journal of Agricultural and Food Chemistry, 2013, 61, 3909-3915.	5.2	67
54	Characterisation of feruloyl esterase activity in barley. Journal of the Science of Food and Agriculture, 1999, 79, 447-449.	3.5	65

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55	Determination of some structural features of procyanidins and related compounds by photodiode-array detection. Journal of Chromatography A, 1996, 723, 19-26.	3.7	64
56	Adherence to a Mediterranean Diet Influences the Fecal Metabolic Profile of Microbial-Derived Phenolics in a Spanish Cohort of Middle-Age and Older People. Journal of Agricultural and Food Chemistry, 2017, 65, 586-595.	5.2	63
57	Mouthfeel perception of wine: Oral physiology, components and instrumental characterization. Trends in Food Science and Technology, 2017, 59, 49-59.	15.1	61
58	Interplay between Dietary Polyphenols and Oral and Gut Microbiota in the Development of Colorectal Cancer. Nutrients, 2020, 12, 625.	4.1	60
59	Changes in phenolic compounds in lentils (Lens culinaris) during germination and fermentation. European Food Research and Technology, 1997, 205, 290-294.	0.6	59
60	Faecal Metabolomic Fingerprint after Moderate Consumption of Red Wine by Healthy Subjects. Journal of Proteome Research, 2015, 14, 897-905.	3.7	59
61	Cranberry Polyphenols and Prevention against Urinary Tract Infections: Relevant Considerations. Molecules, 2020, 25, 3523.	3.8	58
62	Phenolics and related substances in alcohol-free beers. European Food Research and Technology, 2000, 210, 419-423.	3.3	56
63	Growth and release of hydroxycinnamic acids from Brewerâ€™s spent grain by Streptomyces avermitilis CECT 3339. Enzyme and Microbial Technology, 2003, 32, 140-144.	3.2	56
64	Commercial Dietary Antioxidant Supplements Assayed for Their Antioxidant Activity by Different Methodologies. Journal of Agricultural and Food Chemistry, 2003, 51, 2512-2519.	5.2	56
65	In vitro antioxidant activity of red grape skins. European Food Research and Technology, 2004, 218, 173-177.	3.3	55
66	Capability of Lactobacillus plantarum IFPL935 To Catabolize Flavan-3-ol Compounds and Complex Phenolic Extracts. Journal of Agricultural and Food Chemistry, 2012, 60, 7142-7151.	5.2	55
67	5-(3â€²,4â€²-Dihydroxyphenyl)-Î³-valerolactone and its sulphate conjugates, representative circulating metabolites of flavan-3-ols, exhibit anti-adhesive activity against uropathogenic Escherichia coli in bladder epithelial cells. Journal of Functional Foods, 2017, 29, 275-280.	3.4	55
68	Release of Ferulic Acid from Cereal Residues by Barley Enzymatic Extracts. Journal of Cereal Science, 2001, 34, 173-179.	3.7	54
69	Application of a new Dynamic Gastrointestinal Simulator (SIMGI) to study the impact of red wine in colonic metabolism. Food Research International, 2015, 72, 149-159.	6.2	54
70	Photodiode array detection for elucidation of the structure of phenolic compounds. Journal of Chromatography A, 1993, 655, 119-125.	3.7	53
71	Comprehensive Assessment of the Quality of Commercial Cranberry Products. Phenolic Characterization and in Vitro Bioactivity. Journal of Agricultural and Food Chemistry, 2012, 60, 3396-3408.	5.2	53
72	Novel biotransformations of agro-industrial cereal waste by ferulic acid esterases. Industrial Crops and Products, 1997, 6, 367-374.	5.2	51

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73	Pentoses and Hydroxycinnamic Acids in Brewer's Spent Grain. Journal of Cereal Science, 2002, 36, 51-58.	3.7	51
74	Evaluation of different Saccharomyces cerevisiae strains for red winemaking. Influence on the anthocyanin, pyranoanthocyanin and non-anthocyanin phenolic content and colour characteristics of wines. Food Chemistry, 2007, 104, 814-823.	8.2	50
75	Extraction of phenolic compounds from cocoa shell: Modeling using response surface methodology and artificial neural networks. Separation and Purification Technology, 2021, 270, 118779.	7.9	50
76	ANTIOXIDANT ACTIONS OF FRUIT, HERB AND SPICE EXTRACTS. Journal of Food Lipids, 1996, 3, 171-188.	1.0	49
77	Ultrafiltration as alternative purification procedure for the characterization of low and high molecular-mass phenolics from almond skins. Analytica Chimica Acta, 2008, 609, 241-251.	5.4	48
78	A winery-scale trial of the use of antimicrobial plant phenolic extracts as preservatives during wine ageing in barrels. Food Control, 2013, 33, 440-447.	5.5	48
79	Chemical characterization of commercial dietary ingredients from Vitis vinifera L.. Analytica Chimica Acta, 2006, 563, 401-410.	5.4	47
80	Phenolic Inhibitors of Î±-Amylase and Trypsin Enzymes by Extracts From Pears, Lentils, and Cocoa. Journal of Food Protection, 1996, 59, 185-192.	1.7	46
81	Fast determination of procyanidins and other phenolic compounds in food samples by micellar electrokinetic chromatography using acidic buffers. Electrophoresis, 2001, 22, 1561-1567.	2.4	46
82	Evolution of polyphenols in red wines from Vitis vinifera L. during aging in the bottle. European Food Research and Technology, 2005, 220, 607-614.	3.3	45
83	Almond (Prunus dulcis (Mill.) D.A. Webb) polyphenols: From chemical characterization to targeted analysis of phenolic metabolites in humans. Archives of Biochemistry and Biophysics, 2010, 501, 124-133.	3.0	45
84	Some New Findings Regarding the Antiadhesive Activity of Cranberry Phenolic Compounds and Their Microbial-Derived Metabolites against Uropathogenic Bacteria. Journal of Agricultural and Food Chemistry, 2019, 67, 2166-2174.	5.2	45
85	Lactobacillus plantarum IFPL935 impacts colonic metabolism in a simulator of the human gut microbiota during feeding with red wine polyphenols. Applied Microbiology and Biotechnology, 2014, 98, 6805-6815.	3.6	44
86	Structure of hydroxycinnamic acid derivatives established by high-perfomance liquid chromatography with photodiode-array detection. Chromatographia, 1995, 41, 94-98.	1.3	43
87	Inactivation of oenological lactic acid bacteria (<i>Lactobacillus hilgardii</i>and<i>Pediococcus) Tj ETQq1 1 0.784314 rgBT /Overlock	3.1	43
88	Enhancement of anthocyanins and selected aroma compounds in strawberry fruits through methyl jasmonate vapor treatment. European Food Research and Technology, 2010, 230, 989-999.	3.3	43
89	Synthesis, Analytical Features, and Biological Relevance of 5-(3â€²,4â€²-Dihydroxyphenyl)-Î³-valerolactone, a Microbial Metabolite Derived from the Catabolism of Dietary Flavan-3-ols. Journal of Agricultural and Food Chemistry, 2011, 59, 7083-7091.	5.2	43
90	Phylogenetic profile of gut microbiota in healthy adults after moderate intake of red wine. Molecular Nutrition and Food Research, 2017, 61, 1600620.	3.3	43

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91	Inhibition of Oral Pathogens Adhesion to Human Gingival Fibroblasts by Wine Polyphenols Alone and in Combination with an Oral Probiotic. Journal of Agricultural and Food Chemistry, 2018, 66, 2071-2082.	5.2	43
92	Statistical interpretation of the color parameters of red wines in function of their phenolic composition during aging in bottle. European Food Research and Technology, 2006, 222, 702-709.	3.3	42
93	Impact of a sustained consumption of grape extract on digestion, gut microbial metabolism and intestinal barrier in broiler chickens. Food and Function, 2019, 10, 1444-1454.	4.6	42
94	Antimicrobial phenolic extracts able to inhibit lactic acid bacteria growth and wine malolactic fermentation. Food Control, 2012, 28, 212-219.	5.5	41
95	Gastrointestinal digestion of food-use silver nanoparticles in the dynamic SIMulator of the GastroIntestinal tract (simgiÂ®). Impact on human gut microbiota. Food and Chemical Toxicology, 2019, 132, 110657.	3.6	41
96	Fractionation and partial characterization of protein fractions present at different stages of the production of sparkling wines. Food Chemistry, 1998, 63, 465-471.	8.2	40
97	Quality Assessment of Commercial Dietary Antioxidant Products From Vitis vinifera L. Grape Seeds. Nutrition and Cancer, 2005, 53, 244-254.	2.0	40
98	Novel biocompatible silver nanoparticles for controlling the growth of lactic acid bacteria and acetic acid bacteria in wines. Food Control, 2015, 50, 613-619.	5.5	40
99	Exploring mouthfeel in model wines: Sensory-to-instrumental approaches. Food Research International, 2017, 102, 478-486.	6.2	40
100	Non-galloylated and galloylated proanthocyanidin oligomers in grape seeds fromVitus vinifera L. cv. Graciano, Tempranillo and Cabernet Sauvignon. Journal of the Science of Food and Agriculture, 2006, 86, 915-921.	3.5	39
101	Influence of the Genotype on the Anthocyanin Composition, Antioxidant Capacity and color of Chilean Pomegranate (Punica granatum L.) Juices. Chilean Journal of Agricultural Research, 2010, 70, .	1.1	39
102	Lactobacillus plantarum IFPL935 Favors the Initial Metabolism of Red Wine Polyphenols When Added to a Colonic Microbiota. Journal of Agricultural and Food Chemistry, 2013, 61, 10163-10172.	5.2	38
103	Red Wine and Oenological Extracts Display Antimicrobial Effects in an Oral Bacteria Biofilm Model. Journal of Agricultural and Food Chemistry, 2014, 62, 4731-4737.	5.2	37
104	Effects of red grape juice polyphenols in NADPH oxidase subunit expression in human neutrophils and mononuclear blood cells. British Journal of Nutrition, 2009, 102, 1125-1135.	2.3	36
105	Degradation of biogenic amines by vineyard ecosystem fungi. Potential use in winemaking. Journal of Applied Microbiology, 2012, 112, 672-682.	3.1	35
106	Chemical characterization and <i>in vitro</i> colonic fermentation of grape pomace extracts. Journal of the Science of Food and Agriculture, 2017, 97, 3433-3444.	3.5	35
107	Ferulic acid esterase catalyses the solubilization of ?-glucans and pentosans from the starchy endosperm cell walls of barley. Biotechnology Letters, 1996, 18, 1423-1426.	2.2	34
108	The role of wine and food polyphenols in oral health. Trends in Food Science and Technology, 2017, 69, 118-130.	15.1	33

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109	Plant-derived seasonings as sodium salt replacers in food. Trends in Food Science and Technology, 2020, 99, 194-202.	15.1	33
110	Revalorization of Coffee Husk: Modeling and Optimizing the Green Sustainable Extraction of Phenolic Compounds. Foods, 2021, 10, 653.	4.3	33
111	Phenolic Assesment of Uncaria tomentosa L. (Catâ€™s Claw): Leaves, Stem, Bark and Wood Extracts. Molecules, 2015, 20, 22703-22717.	3.8	32
112	Cross-inhibitory activity of cereal protein inhibitors against Î±-amylases and xylanases. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2003, 1650, 136-144.	2.3	31
113	Influence of viscosity on the growth of human gut microbiota. Food Hydrocolloids, 2018, 77, 163-167.	10.7	31
114	Isolation and Characterization of Individual Peptides from Wine. Journal of Agricultural and Food Chemistry, 1998, 46, 3422-3425.	5.2	30
115	Reciprocal beneficial effects between wine polyphenols and probiotics: an exploratory study. European Food Research and Technology, 2017, 243, 531-538.	3.3	30
116	Targeted Analysis of Conjugated and Microbial-Derived Phenolic Metabolites in Human Urine After Consumption of an Almond Skin Phenolic Extract. Journal of Nutrition, 2010, 140, 1799-1807.	2.9	29
117	Synthesis, structure, theoretical and experimental in vitro antioxidant/pharmacological properties of Î±-aryl, N-alkyl nitrones, as potential agents for the treatment of cerebral ischemia. Bioorganic and Medicinal Chemistry, 2011, 19, 951-960.	3.0	29
118	Proanthocyanidin Characterization and Bioactivity of Extracts from Different Parts of Uncaria tomentosa L. (Catâ€™s Claw). Antioxidants, 2017, 6, 12.	5.1	29
119	Supplementation with grape pomace in healthy women: Changes in biochemical parameters, gut microbiota and related metabolic biomarkers. Journal of Functional Foods, 2018, 45, 34-46.	3.4	29
120	Determination of whey protein to total protein ratio in UHT milk using fourth derivative spectroscopy. International Dairy Journal, 2000, 10, 191-197.	3.0	28
121	Application of the dynamic gastrointestinal simulator (simgiÂ®) to assess the impact of probiotic supplementation in the metabolism of grape polyphenols. Food Research International, 2020, 129, 108790.	6.2	28
122	Relationship between Wine Consumption, Diet and Microbiome Modulation in Alzheimerâ€™s Disease. Nutrients, 2020, 12, 3082.	4.1	27
123	Current and future experimental approaches in the study of grape and wine polyphenols interacting gut microbiota. Journal of the Science of Food and Agriculture, 2020, 100, 3789-3802.	3.5	27
124	Comparison of Three Methods to Determine the Whey Protein to Total Protein Ratio in Milk. Journal of Dairy Science, 2000, 83, 2759-2765.	3.4	26
125	An Ultrahigh-Performance Liquid Chromatographyâ€“Time-of-Flight Mass Spectrometry Metabolomic Approach to Studying the Impact of Moderate Red-Wine Consumption on Urinary Metabolome. Journal of Proteome Research, 2018, 17, 1624-1635.	3.7	26
126	Could Fecal Phenylacetic and Phenylpropionic Acids Be Used as Indicators of Health Status?. Journal of Agricultural and Food Chemistry, 2018, 66, 10438-10446.	5.2	25

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127	Antimicrobial activity of red wine and oenological extracts against periodontal pathogens in a validated oral biofilm model. BMC Complementary and Alternative Medicine, 2019, 19, 145.	3.7	24
128	Moderate Consumption of Red Wine Can Modulate Human Intestinal Inflammatory Response. Journal of Agricultural and Food Chemistry, 2014, 62, 10567-10575.	5.2	23
129	Neuroprotective Effects of Selected Microbial-Derived Phenolic Metabolites and Aroma Compounds from Wine in Human SH-SY5Y Neuroblastoma Cells and Their Putative Mechanisms of Action. Frontiers in Nutrition, 2017, 4, 3.	3.7	23
130	Some new findings on the potential use of biocompatible silver nanoparticles in winemaking. Innovative Food Science and Emerging Technologies, 2019, 51, 64-72.	5.6	23
131	Release of the bioactive compound, ferulic acid, from malt extracts. Biochemical Society Transactions, 1996, 24, 379S-379S.	3.4	22
132	Quercetin is bioavailable from a single ingestion of grape juice. International Journal of Food Sciences and Nutrition, 2006, 57, 391-398.	2.8	22
133	Influence of locally-selected yeast on the chemical and sensorial properties of AlbariÃ±o white wines. LWT - Food Science and Technology, 2012, 46, 319-325.	5.2	22
134	Antioxidant Characterization and Biological Effects of Grape Pomace Extracts Supplementation in Caenorhabditis elegans. Foods, 2019, 8, 75.	4.3	22
135	On-Line HPLC Photodiode Array Detection and OPA Derivatization for Partial Identification of Small Peptides from White Wine. Journal of Agricultural and Food Chemistry, 1997, 45, 3374-3381.	5.2	21
136	Time course of the colour of young red wines from Vitis vinifera L. during ageing in bottle. International Journal of Food Science and Technology, 2006, 41, 892-899.	2.7	21
137	Strain-specific inhibition of the adherence of uropathogenic bacteria to bladder cells by probiotic Lactobacillus spp.. Pathogens and Disease, 2017, 75, .	2.0	21
138	New Evidences of Antibacterial Effects of Cranberry Against Periodontal Pathogens. Foods, 2020, 9, 246.	4.3	21
139	Hypertension- and glycaemia-lowering effects of a grape-pomace-derived seasoning in high-cardiovascular risk and healthy subjects. Interplay with the gut microbiome. Food and Function, 2022, 13, 2068-2082.	4.6	20
140	Gastrointestinal co-digestion of wine polyphenols with glucose/whey proteins affects their bioaccessibility and impact on colonic microbiota. Food Research International, 2022, 155, 111010.	6.2	20
141	Towards the Fecal Metabolome Derived from Moderate Red Wine Intake. Metabolites, 2014, 4, 1101-1118.	2.9	19
142	Determination of patulin in apple juice by high-performance liquid chromatography with diode-array detection. Journal of Chromatography A, 1994, 664, 39-43.	3.7	18
143	Nature of the condensed tannins present in the dietary fibre fractions in foods. Food Chemistry, 1995, 53, 357-362.	8.2	18
144	Identification of 2,3-Dihydroxy-1-guaiacylpropan-1-one in Brandies. Journal of Agricultural and Food Chemistry, 1997, 45, 873-876.	5.2	18

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145	Effect of the modifier (Graciano vs. Cabernet sauvignon) on blends of Tempranillo wine during ageing in the bottle. II. Colour and overall appreciation. LWT - Food Science and Technology, 2007, 40, 107-115.	5.2	18
146	Effect of the modifier (Graciano vs. Cabernet Sauvignon) on blends of Tempranillo wine during ageing in the bottle. I. Anthocyanins, pyranoanthocyanins and non-anthocyanin phenolics. LWT - Food Science and Technology, 2006, 39, 1133-1142.	5.2	17
147	Feasibility and application of liquidâ€"liquid extraction combined with gas chromatographyâ€"mass spectrometry for the analysis of phenolic acids from grape polyphenols degraded by human faecal microbiota. Food Chemistry, 2012, 133, 526-535.	8.2	17
148	An integrative salivary approach regarding palate cleansers in wine tasting. Journal of Texture Studies, 2019, 50, 75-82.	2.5	17
149	Antimicrobial activity of lacticin 3147 against oenological lactic acid bacteria. Combined effect with other antimicrobial agents. Food Control, 2013, 32, 477-483.	5.5	15
150	Oral Wine Texture Perception and Its Correlation with Instrumental Texture Features of Wine-Saliva Mixtures. Foods, 2019, 8, 190.	4.3	15
151	Glutathione-Stabilized Silver Nanoparticles: Antibacterial Activity against Periodontal Bacteria, and Cytotoxicity and Inflammatory Response in Oral Cells. Biomedicines, 2020, 8, 375.	3.2	15
152	Simulated gastrointestinal digestion of cranberry polyphenols under dynamic conditions. Impact on antiadhesive activity against uropathogenic bacteria. Food Chemistry, 2022, 368, 130871.	8.2	15
153	Antibiosis of vineyard ecosystem fungi against food-borne microorganisms. Research in Microbiology, 2011, 162, 1043-1051.	2.1	14
154	Effects of Wine and Its Microbial-Derived Metabolites on Intestinal Permeability Using Simulated Gastrointestinal Digestion/Colonic Fermentation and Caco-2 Intestinal Cell Models. Microorganisms, 2021, 9, 1378.	3.6	14
155	Gastrointestinal Digestion of a Grape Pomace Extract: Impact on Intestinal Barrier Permeability and Interaction with Gut Microbiome. Nutrients, 2021, 13, 2467.	4.1	13
156	Inhibition of methyl linoleate autoxidation by phenolics and other related compounds under mild oxidative conditions. Journal of the Science of Food and Agriculture, 2004, 84, 631-638.	3.5	12
157	Assessment of the impact of the addition of antimicrobial plant extracts to wine: Volatile and phenolic composition. Journal of the Science of Food and Agriculture, 2013, 93, 2507-2516.	3.5	12
158	Genetic diversity of Oenoccoccus oeni isolated from wines treated with phenolic extracts as antimicrobial agents. Food Microbiology, 2013, 36, 267-274.	4.2	12
159	Evaluation of SPE as Preparative Technique for the Analysis of Phenolic Metabolites in Human Feces. Food Analytical Methods, 2014, 7, 844-853.	2.6	11
160	A multi-omics approach for understanding the effects of moderate wine consumption on human intestinal health. Food and Function, 2021, 12, 4152-4164.	4.6	11
161	Profiling of Phenolic Metabolites in Feces from Menopausal Women after Long-Term Isoflavone Supplementation. Journal of Agricultural and Food Chemistry, 2016, 64, 210-216.	5.2	10
162	Wine-Derived Phenolic Metabolites in the Digestive and Brain Function. Beverages, 2019, 5, 7.	2.8	9

#	Article	IF	Citations
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