

Anna Vallverdu-Queralt

List of Publications by Year in descending order

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Version: 2024-02-01

100
papers

4,134
citations

101543

36
h-index

133252

59
g-index

102
all docs

102
docs citations

102
times ranked

5962
citing authors

#	ARTICLE	IF	CITATIONS
1	A comprehensive study on the phenolic profile of widely used culinary herbs and spices: Rosemary, thyme, oregano, cinnamon, cumin and bay. <i>Food Chemistry</i> , 2014, 154, 299-307.	8.2	290
2	Comprehensive identification of walnut polyphenols by liquid chromatography coupled to linear ion trap Orbitrap mass spectrometry. <i>Food Chemistry</i> , 2014, 152, 340-348.	8.2	206
3	Health Effects of Resveratrol: Results from Human Intervention Trials. <i>Nutrients</i> , 2018, 10, 1892.	4.1	168
4	A comprehensive characterisation of beer polyphenols by high resolution mass spectrometry (LC-ESI-LTQ-Orbitrap-MS). <i>Food Chemistry</i> , 2015, 169, 336-343.	8.2	163
5	Improved characterization of tomato polyphenols using liquid chromatography/electrospray ionization linear ion trap quadrupole Orbitrap mass spectrometry and liquid chromatography/electrospray ionization tandem mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2010, 24, 2986-2992.	1.5	151
6	Effects of alcohol and polyphenols from beer on atherosclerotic biomarkers in high cardiovascular risk men: A randomized feeding trial. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2015, 25, 36-45.	2.6	98
7	Phenolic Profile and Hydrophilic Antioxidant Capacity as Chemotaxonomic Markers of Tomato Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3994-4001.	5.2	97
8	Screening of the polyphenol content of tomato-based products through accurate-mass spectrometry (HPLC-ESI-QTOF). <i>Food Chemistry</i> , 2011, 129, 877-883.	8.2	90
9	Metabolite profiling of phenolic and carotenoid contents in tomatoes after moderate-intensity pulsed electric field treatments. <i>Food Chemistry</i> , 2013, 136, 199-205.	8.2	81
10	Health-promoting properties of oleocanthal and oleacein: Two secoiridoids from extra-virgin olive oil. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2532-2548.	10.3	78
11	Cultivar Diversity of Grape Skin Polyphenol Composition and Changes in Response to Drought Investigated by LC-MS Based Metabolomics. <i>Frontiers in Plant Science</i> , 2017, 8, 1826.	3.6	77
12	Effects of Pulsed Electric Fields on the Bioactive Compound Content and Antioxidant Capacity of Tomato Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3126-3134.	5.2	74
13	Changes in the Polyphenol Profile of Tomato Juices Processed by Pulsed Electric Fields. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9667-9672.	5.2	73
14	Characterization of the phenolic and antioxidant profiles of selected culinary herbs and spices: caraway, turmeric, dill, marjoram and nutmeg. <i>Food Science and Technology</i> , 2015, 35, 189-195.	1.7	73
15	Organic food and the impact on human health. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 704-714.	10.3	72
16	Is there any difference between the phenolic content of organic and conventional tomato juices?. <i>Food Chemistry</i> , 2012, 130, 222-227.	8.2	71
17	Evaluation of a Method To Characterize the Phenolic Profile of Organic and Conventional Tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3373-3380.	5.2	70
18	Changes in phenolic profile and antioxidant activity during production of diced tomatoes. <i>Food Chemistry</i> , 2011, 126, 1700-1707.	8.2	68

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19	Impact of high-intensity pulsed electric fields on carotenoids profile of tomato juice made of moderate-intensity pulsed electric field-treated tomatoes. <i>Food Chemistry</i> , 2013, 141, 3131-3138.	8.2	68
20	Dietary Polyphenols in the Prevention of Stroke. <i>Oxidative Medicine and Cellular Longevity</i> , 2017, 2017, 1-10.	4.0	66
21	The kinetics of oxygen and SO ₂ consumption by red wines. What do they tell about oxidation mechanisms and about changes in wine composition?. <i>Food Chemistry</i> , 2018, 241, 206-214.	8.2	64
22	Phenolic Profile of Grape Canes: Novel Compounds Identified by LC-ESI-LTQ-Orbitrap-MS. <i>Molecules</i> , 2019, 24, 3763.	3.8	63
23	Bioactive compounds present in the Mediterranean sofrito. <i>Food Chemistry</i> , 2013, 141, 3365-3372.	8.2	61
24	Identification of phenolic compounds in red wine extract samples and zebrafish embryos by HPLC-ESI-LTQ-Orbitrap-MS. <i>Food Chemistry</i> , 2015, 181, 146-151.	8.2	59
25	High gastrointestinal permeability and local metabolism of naringenin: influence of antibiotic treatment on absorption and metabolism. <i>British Journal of Nutrition</i> , 2015, 114, 169-180.	2.3	58
26	A Metabolomic Approach Differentiates between Conventional and Organic Ketchups. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11703-11710.	5.2	53
27	Bioavailability of tomato polyphenols is enhanced by processing and fat addition: Evidence from a randomized feeding trial. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 1578-1589.	3.3	53
28	Influence of olive oil on carotenoid absorption from tomato juice and effects on postprandial lipemia. <i>Food Chemistry</i> , 2015, 168, 203-210.	8.2	52
29	Microbial Phenolic Metabolites: Which Molecules Actually Have an Effect on Human Health?. <i>Nutrients</i> , 2019, 11, 2725.	4.1	52
30	Identification of phenolic metabolites in human urine after the intake of a functional food made from grape extract by a high resolution LTQ-Orbitrap-MS approach. <i>Food Research International</i> , 2017, 100, 435-444.	6.2	49
31	The Effect of Polyphenol Consumption on Blood Pressure. <i>Mini-Reviews in Medicinal Chemistry</i> , 2013, 13, 1137-1149.	2.4	45
32	Foodomics: A new tool to differentiate between organic and conventional foods. <i>Electrophoresis</i> , 2016, 37, 1784-1794.	2.4	43
33	Changes in Phenolic Content of Tomato Products during Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9358-9365.	5.2	42
34	Effect of tomato industrial processing on phenolic profile and hydrophilic antioxidant capacity. <i>LWT - Food Science and Technology</i> , 2012, 47, 154-160.	5.2	41
35	Home Cooking and Phenolics: Effect of Thermal Treatment and Addition of Extra Virgin Olive Oil on the Phenolic Profile of Tomato Sauces. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3314-3320.	5.2	40
36	Shogaol-huprine hybrids: Dual antioxidant and anticholinesterase agents with β -amyloid and tau anti-aggregating properties. <i>Bioorganic and Medicinal Chemistry</i> , 2014, 22, 5298-5307.	3.0	37

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37	Carotenoid Profile of Tomato Sauces: Effect of Cooking Time and Content of Extra Virgin Olive Oil. <i>International Journal of Molecular Sciences</i> , 2015, 16, 9588-9599.	4.1	36
38	Microwave-Assisted Extraction as a Green Technology Approach to Recover Polyphenols from <i>Castanea sativa</i> Shells. <i>ACS Food Science & Technology</i> , 2021, 1, 229-241.	2.7	36
39	Effects of Organic and Conventional Growing Systems on the Phenolic Profile of Extra-Virgin Olive Oil. <i>Molecules</i> , 2019, 24, 1986.	3.8	35
40	Insights into the Binding of Dietary Phenolic Compounds to Human Serum Albumin and Food-Drug Interactions. <i>Pharmaceutics</i> , 2020, 12, 1123.	4.5	33
41	The non-alcoholic fraction of beer increases stromal cell derived factor 1 and the number of circulating endothelial progenitor cells in high cardiovascular risk subjects: A randomized clinical trial. <i>Atherosclerosis</i> , 2014, 233, 518-524.	0.8	32
42	Straightforward Method To Quantify GSH, GSSG, GRP, and Hydroxycinnamic Acids in Wines by UPLC-MRM-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 142-149.	5.2	32
43	Metabolic profile of naringenin in the stomach and colon using liquid chromatography/electrospray ionization linear ion trap quadrupole-Orbitrap-mass spectrometry (LC-ESI-LTQ-Orbitrap-MS) and LC-ESI-MS/MS. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2016, 120, 38-45.	2.8	31
44	Encapsulation of Phenolic Compounds from a Grape Cane Pilot-Plant Extract in Hydroxypropyl Beta-Cyclodextrin and Maltodextrin by Spray Drying. <i>Antioxidants</i> , 2021, 10, 1130.	5.1	31
45	Chemical and Sensory Analysis of Commercial Tomato Juices Present on the Italian and Spanish Markets. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1044-1050.	5.2	30
46	Traceability, authenticity and sustainability of cocoa and chocolate products: a challenge for the chocolate industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 475-489.	10.3	30
47	Setup of a UHPLC-QqQ-MS Method for the Analysis of Phenolic Compounds in Cherry Tomatoes, Tomato Sauce, and Tomato Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 8373-8380.	5.2	29
48	Urinary tartaric acid as a potential biomarker for the dietary assessment of moderate wine consumption: a randomised controlled trial. <i>British Journal of Nutrition</i> , 2014, 111, 1680-1685.	2.3	29
49	<i>Castanea sativa</i> shells: A review on phytochemical composition, bioactivity and waste management approaches for industrial valorization. <i>Food Research International</i> , 2021, 144, 110364.	6.2	29
50	Targeted filtering reduces the complexity of UHPLC-Orbitrap-HRMS data to decipher polyphenol polymerization. <i>Food Chemistry</i> , 2017, 227, 255-263.	8.2	28
51	Impact of Emerging Technologies on Virgin Olive Oil Processing, Consumer Acceptance, and the Valorization of Olive Mill Wastes. <i>Antioxidants</i> , 2021, 10, 417.	5.1	28
52	Metabolomics Technologies for the Identification and Quantification of Dietary Phenolic Compound Metabolites: An Overview. <i>Antioxidants</i> , 2021, 10, 846.	5.1	27
53	Differences in the carotenoid content of ketchups and gazpachos through HPLC/ESI(Li ⁺)-MS/MS correlated with their antioxidant capacity. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2043-2049.	3.5	26
54	p-Hydroxyphenyl-pyranoanthocyanins: An Experimental and Theoretical Investigation of Their Acid-Base Properties and Molecular Interactions. <i>International Journal of Molecular Sciences</i> , 2016, 17, 1842.	4.1	26

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55	Focus on putative serine carboxypeptidase-like acyltransferases in grapevine. <i>Plant Physiology and Biochemistry</i> , 2018, 130, 356-366.	5.8	25
56	Domestic Sauting with EVOO: Change in the Phenolic Profile. <i>Antioxidants</i> , 2020, 9, 77.	5.1	25
57	The Hidden Face of Wine Polyphenol Polymerization Highlighted by High-Resolution Mass Spectrometry. <i>ChemistryOpen</i> , 2017, 6, 336-339.	1.9	24
58	Pilot-plant scale extraction of phenolic compounds from grape canes: Comprehensive characterization by LC-ESI-LTQ-Orbitrap-MS. <i>Food Research International</i> , 2021, 143, 110265.	6.2	24
59	A Fast and Robust UHPLC-MRM-MS Method to Characterize and Quantify Grape Skin Tannins after Chemical Depolymerization. <i>Molecules</i> , 2016, 21, 1409.	3.8	23
60	Is Eating Raisins Healthy?. <i>Nutrients</i> , 2020, 12, 54.	4.1	23
61	Extra virgin olive oil: A comprehensive review of efforts to ensure its authenticity, traceability, and safety. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 2639-2664.	11.7	23
62	NMR spectroscopy: a powerful tool for the analysis of polyphenols in extra virgin olive oil. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1842-1851.	3.5	22
63	Stability of the Phenolic and Carotenoid Profile of Gazpachos during Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1981-1988.	5.2	21
64	Development of a LC-ESI-MS/MS Approach for the Rapid Quantification of Main Wine Organic Acids in Human Urine. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 6763-6768.	5.2	21
65	New Insights into the Benefits of Polyphenols in Chronic Diseases. <i>Oxidative Medicine and Cellular Longevity</i> , 2017, 2017, 1-2.	4.0	21
66	Absorption and Intestinal Metabolic Profile of Oleocanthal in Rats. <i>Pharmaceutics</i> , 2020, 12, 134.	4.5	21
67	Gazpacho consumption is associated with lower blood pressure and reduced hypertension in a high cardiovascular risk cohort. Cross-sectional study of the PREDIMED trial. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2013, 23, 944-952.	2.6	20
68	A comprehensive investigation of guaiacyl-pyranoanthocyanin synthesis by one-/two-dimensional NMR and UPLC-DAD-ESI-MSn. <i>Food Chemistry</i> , 2016, 199, 902-910.	8.2	20
69	Fast Discrimination of Chocolate Quality Based on Average-Mass-Spectra Fingerprints of Cocoa Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2723-2731.	5.2	20
70	Cooking with extra-virgin olive oil: A mixture of food components to prevent oxidation and degradation. <i>Trends in Food Science and Technology</i> , 2022, 123, 28-36.	15.1	19
71	Characterization of new flavan-3-ol derivatives in fermented cocoa beans. <i>Food Chemistry</i> , 2018, 259, 207-212.	8.2	18
72	Total Analysis of the Major Secoiridoids in Extra Virgin Olive Oil: Validation of an UHPLC-ESI-MS/MS Method. <i>Antioxidants</i> , 2021, 10, 540.	5.1	17

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73	Influence of the Ripening Stage and Extraction Conditions on the Phenolic Fingerprint of "Corbella"™ Extra-Virgin Olive Oil. <i>Antioxidants</i> , 2021, 10, 877.	5.1	17
74	Synthesis, Identification, and Structure Elucidation of Adducts Formed by Reactions of Hydroxycinnamic Acids with Glutathione or Cysteinylglycine. <i>Journal of Natural Products</i> , 2016, 79, 2211-2222.	3.0	16
75	Quantification of hydroxycinnamic derivatives in wines by UHPLC-MRM-MS. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 3483-3490.	3.7	16
76	Tissue Distribution of Oleocanthal and Its Metabolites after Oral Ingestion in Rats. <i>Antioxidants</i> , 2021, 10, 688.	5.1	16
77	Acute Effect of a Single Dose of Tomato Sofrito on Plasmatic Inflammatory Biomarkers in Healthy Men. <i>Nutrients</i> , 2019, 11, 851.	4.1	14
78	Sensitive and Rapid UHPLC-MS/MS for the Analysis of Tomato Phenolics in Human Biological Samples. <i>Molecules</i> , 2015, 20, 20409-20425.	3.8	13
79	Oleacein Intestinal Permeation and Metabolism in Rats Using an In Situ Perfusion Technique. <i>Pharmaceutics</i> , 2021, 13, 719.	4.5	13
80	Identification and Quantification of Grapefruit Juice Furanocoumarin Metabolites in Urine: An Approach Based on Ultrapformance Liquid Chromatography Coupled to Linear Ion Trap-Orbitrap Mass Spectrometry and Solid-Phase Extraction Coupled to Ultrapformance Liquid Chromatography Coupled to Triple Quadrupole-Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2134-2140.	5.2	12
81	Conservation of Native Wild Ivory-White Olives from the MEDES Islands Natural Reserve to Maintain Virgin Olive Oil Diversity. <i>Antioxidants</i> , 2020, 9, 1009.	5.1	12
82	Optimizing the Malaxation Conditions to Produce an Arbequina EVOO with High Content of Bioactive Compounds. <i>Antioxidants</i> , 2021, 10, 1819.	5.1	12
83	Identification and Quantification of Urinary Microbial Phenolic Metabolites by HPLC-ESI-LTQ-Orbitrap-HRMS and Their Relationship with Dietary Polyphenols in Adolescents. <i>Antioxidants</i> , 2022, 11, 1167.	5.1	12
84	Volatile Profile and Sensory Evaluation of Tomato Juices Treated with Pulsed Electric Fields. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1977-1984.	5.2	11
85	New vacuum cooking techniques with extra-virgin olive oil show a better phytochemical profile than traditional cooking methods: A foodomics study. <i>Food Chemistry</i> , 2021, 362, 130194.	8.2	11
86	Italian and Spanish commercial tomato sauces for pasta dressing: study of sensory and headspace profiles by Flash Profiling and solid-phase microextraction-gas chromatography-mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3261-3267.	3.5	10
87	Current strategies to guarantee the authenticity of coffee. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 539-554.	10.3	10
88	A Targeted Approach by High Resolution Mass Spectrometry to Reveal New Compounds in Raisins. <i>Molecules</i> , 2020, 25, 1281.	3.8	8
89	Improved Characterization of Polyphenols Using Liquid Chromatography. , 2014, , 261-292.		7
90	Differences in the carotenoid profile of commercially available organic and conventional tomato-based products. <i>Journal of Berry Research</i> , 2014, 4, 69-77.	1.4	7

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91	Effect of Crushing Peanuts on Fatty Acid and Phenolic Bioaccessibility: A Long-Term Study. <i>Antioxidants</i> , 2022, 11, 423.	5.1	7
92	LC-ESI-LTQ-Orbitrap-MS for Profiling the Distribution of Oleacein and Its Metabolites in Rat Tissues. <i>Antioxidants</i> , 2021, 10, 1083.	5.1	5
93	High-resolution mass spectrometry (HRMS): Focus on the m/z values estimated by the Savitzky-Golay first derivative. <i>Rapid Communications in Mass Spectrometry</i> , 2021, 35, e9036.	1.5	5
94	Cooking Practice and the Matrix Effect on the Health Properties of Mediterranean Diet: A Study in Tomato Sauce. <i>ACS Symposium Series</i> , 2018, , 305-314.	0.5	3
95	New insights into the lipidomic response of CaCo-2 cells to differently cooked and in vitro digested extra-virgin olive oils. <i>Food Research International</i> , 2022, 155, 111030.	6.2	3
96	Light gazpachos contain higher phytochemical levels than conventional gazpachos. <i>Food Science and Technology International</i> , 2013, 19, 377-385.	2.2	2
97	Reply to "Comment on López-Yerena et al. "Absorption and Intestinal Metabolic Profile of Oleocanthal in Rats" <i>Pharmaceutics</i> 2020, 12, 134" <i>Pharmaceutics</i> , 2020, 12, 1221.	4.5	2
98	Nutrition during pregnancy and lactation: New evidence for the vertical transmission of extra virgin olive oil phenolic compounds in rats. <i>Food Chemistry</i> , 2022, 391, 133211.	8.2	2
99	Bioanalysis Young Investigator Award 2013. <i>Bioanalysis</i> , 2013, 5, 1341-1345.	1.5	1
100	Selected case studies presenting advanced methodologies to study food and chemical industry materials: From the structural characterization of raw materials to the multisensory integration of food. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 46, 29-40.	5.6	1