Anna Vallverdu-Queralt

List of Publications by Year
in descending order

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	Current strategies to guarantee the authenticity of coffee. Critical Reviews in Food Science and Nutrition, 2023, 63, 539-554.	10.3	10
2	Traceability, authenticity and sustainability of cocoa and chocolate products: a challenge for the chocolate industry. Critical Reviews in Food Science and Nutrition, 2022, 62, 475-489.	10.3	30
3	Effect of Crushing Peanuts on Fatty Acid and Phenolic Bioaccessibility: A Long-Term Study. Antioxidants, 2022, 11, 423.	5.1	7
4	Extra virgin olive oil: A comprehensive review of efforts to ensure its authenticity, traceability, and safety. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2639-2664.	11.7	23
5	New insights into the lipidomic response of CaCo-2 cells to differently cooked and in vitro digested extra-virgin olive oils. Food Research International, 2022, 155, 111030.	6.2	3
6	Cooking with extra-virgin olive oil: A mixture of food components to prevent oxidation and degradation. Trends in Food Science and Technology, 2022, 123, 28-36.	15.1	19
7	Nutrition during pregnancy and lactation: New evidence for the vertical transmission of extra virgin olive oil phenolic compounds in rats. Food Chemistry, 2022, 391, 133211.	8.2	2
8	Identification and Quantification of Urinary Microbial Phenolic Metabolites by HPLC-ESI-LTQ-Orbitrap-HRMS and Their Relationship with Dietary Polyphenols in Adolescents. Antioxidants, 2022, 11, 1167.	5.1	12
9	Microwave-Assisted Extraction as a Green Technology Approach to Recover Polyphenols from <i>Castanea sativa</i> Shells. ACS Food Science & Technology, 2021, 1, 229-241.	2.7	36
10	Total Analysis of the Major Secoiridoids in Extra Virgin Olive Oil: Validation of an UHPLC-ESI-MS/MS Method. Antioxidants, 2021, 10, 540.	5.1	17
11	Impact of Emerging Technologies on Virgin Olive Oil Processing, Consumer Acceptance, and the Valorization of Olive Mill Wastes. Antioxidants, 2021, 10, 417.	5.1	28
12	Tissue Distribution of Oleocanthal and Its Metabolites after Oral Ingestion in Rats. Antioxidants, 2021, 10, 688.	5.1	16
13	Pilot-plant scale extraction of phenolic compounds from grape canes: Comprehensive characterization by LC-ESI-LTQ-Orbitrap-MS. Food Research International, 2021, 143, 110265.	6.2	24
14	Oleacein Intestinal Permeation and Metabolism in Rats Using an In Situ Perfusion Technique. Pharmaceutics, 2021, 13, 719.	4.5	13
15	Metabolomics Technologies for the Identification and Quantification of Dietary Phenolic Compound Metabolites: An Overview. Antioxidants, 2021, 10, 846.	5.1	27
16	Influence of the Ripening Stage and Extraction Conditions on the Phenolic Fingerprint of â€˜Corbellaâ€™ Extra-Virgin Olive Oil. Antioxidants, 2021, 10, 877.	5.1	17
17	Castanea sativa shells: A review on phytochemical composition, bioactivity and waste management approaches for industrial valorization. Food Research International, 2021, 144, 110364.	6.2	29
18	Encapsulation of Phenolic Compounds from a Grape Cane Pilot-Plant Extract in Hydroxypropyl Beta-Cyclodextrin and Maltodextrin by Spray Drying. Antioxidants, 2021, 10, 1130.	5.1	31

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19	LC-ESI-LTQ-Orbitrap-MS for Profiling the Distribution of Oleacein and Its Metabolites in Rat Tissues. Antioxidants, 2021, 10, 1083.	5.1	5
20	New vacuum cooking techniques with extra-virgin olive oil show a better phytochemical profile than traditional cooking methods: A foodomics study. Food Chemistry, 2021, 362, 130194.	8.2	11
21	Highâ€resolution mass spectrometry (HRMS): Focus on the <i>m/z</i> values estimated by the Savitzkyâ€"Golay first derivative. Rapid Communications in Mass Spectrometry, 2021, 35, e9036.	1.5	5
22	Optimizing the Malaxation Conditions to Produce an Arbequina EVOO with High Content of Bioactive Compounds. Antioxidants, 2021, 10, 1819.	5.1	12
23	Health-promoting properties of oleocanthal and oleacein: Two secoiridoids from extra-virgin olive oil. Critical Reviews in Food Science and Nutrition, 2020, 60, 2532-2548.	10.3	78
24	NMR spectroscopy: a powerful tool for the analysis of polyphenols in extra virgin olive oil. Journal of the Science of Food and Agriculture, 2020, 100, 1842-1851.	3.5	22
25	Is Eating Raisins Healthy?. Nutrients, 2020, 12, 54.	4.1	23
26	Insights into the Binding of Dietary Phenolic Compounds to Human Serum Albumin and Food-Drug Interactions. Pharmaceutics, 2020, 12, 1123.	4.5	33
27	Reply to â€œComment on LÃ³pez-Yerena et al. â€˜Absorption and Intestinal Metabolic Profile of Oleocanthal in Ratsâ€™ Pharmaceutics 2020, 12, 134â€ Pharmaceutics, 2020, 12, 1221.	4.5	2
28	Conservation of Native Wild Ivory-White Olives from the MEDES Islands Natural Reserve to Maintain Virgin Olive Oil Diversity. Antioxidants, 2020, 9, 1009.	5.1	12
29	A Targeted Approach by High Resolution Mass Spectrometry to Reveal New Compounds in Raisins. Molecules, 2020, 25, 1281.	3.8	8
30	Domestic SautÃ©ing with EVOO: Change in the Phenolic Profile. Antioxidants, 2020, 9, 77.	5.1	25
31	Absorption and Intestinal Metabolic Profile of Oleocanthal in Rats. Pharmaceutics, 2020, 12, 134.	4.5	21
32	Phenolic Profile of Grape Canes: Novel Compounds Identified by LC-ESI-LTQ-Orbitrap-MS. Molecules, 2019, 24, 3763.	3.8	63
33	Microbial Phenolic Metabolites: Which Molecules Actually Have an Effect on Human Health?. Nutrients, 2019, 11, 2725.	4.1	52
34	Effects of Organic and Conventional Growing Systems on the Phenolic Profile of Extra-Virgin Olive Oil. Molecules, 2019, 24, 1986.	3.8	35
35	Acute Effect of a Single Dose of Tomato Sofrito on Plasmatic Inflammatory Biomarkers in Healthy Men. Nutrients, 2019, 11, 851.	4.1	14
36	Fast Discrimination of Chocolate Quality Based on Average-Mass-Spectra Fingerprints of Cocoa Polyphenols. Journal of Agricultural and Food Chemistry, 2019, 67, 2723-2731.	5.2	20

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37	Organic food and the impact on human health. Critical Reviews in Food Science and Nutrition, 2019, 59, 704-714.	10.3	72
38	Quantification of hydroxycinnamic derivatives in wines by UHPLC-MRM-MS. Analytical and Bioanalytical Chemistry, 2018, 410, 3483-3490.	3.7	16
39	Characterization of new flavan-3-ol derivatives in fermented cocoa beans. Food Chemistry, 2018, 259, 207-212.	8.2	18
40	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. Innovative Food Science and Emerging Technologies, 2018, 46, 29-40.	5.6	1
41	The kinetics of oxygen and SO2 consumption by red wines. What do they tell about oxidation mechanisms and about changes in wine composition?. Food Chemistry, 2018, 241, 206-214.	8.2	64
42	Health Effects of Resveratrol: Results from Human Intervention Trials. Nutrients, 2018, 10, 1892.	4.1	168
43	Cooking Practice and the Matrix Effect on the Health Properties of Mediterranean Diet: A Study in Tomato Sauce. ACS Symposium Series, 2018, , 305-314.	0.5	3
44	Focus on putative serine carboxypeptidase-like acyltransferases in grapevine. Plant Physiology and Biochemistry, 2018, 130, 356-366.	5.8	25
45	Targeted filtering reduces the complexity of UHPLC-Orbitrap-HRMS data to decipher polyphenol polymerization. Food Chemistry, 2017, 227, 255-263.	8.2	28
46	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. Food Research International, 2017, 100, 435-444.	6.2	49
47	The Hidden Face of Wine Polyphenol Polymerization Highlighted by Highâ€Resolution Mass Spectrometry. ChemistryOpen, 2017, 6, 336-339.	1.9	24
48	Italian and Spanish commercial tomato sauces for pasta dressing: study of sensory and headâ€space profiles by Flash Profiling and solidâ€phase microextractionâ€gas chomatographyâ€mass spectrometry. Journal of the Science of Food and Agriculture, 2017, 97, 3261-3267.	3.5	10
49	Cultivar Diversity of Grape Skin Polyphenol Composition and Changes in Response to Drought Investigated by LC-MS Based Metabolomics. Frontiers in Plant Science, 2017, 8, 1826.	3.6	77
50	New Insights into the Benefits of Polyphenols in Chronic Diseases. Oxidative Medicine and Cellular Longevity, 2017, 2017, 1-2.	4.0	21
51	Dietary Polyphenols in the Prevention of Stroke. Oxidative Medicine and Cellular Longevity, 2017, 2017, 1-10.	4.0	66
52	A Fast and Robust UHPLC-MRM-MS Method to Characterize and Quantify Grape Skin Tannins after Chemical Depolymerization. Molecules, 2016, 21, 1409.	3.8	23
53	p-Hydroxyphenyl-pyranoanthocyanins: An Experimental and Theoretical Investigation of Their Acidâ€"Base Properties and Molecular Interactions. International Journal of Molecular Sciences, 2016, 17, 1842.	4.1	26
54	Foodomics: A new tool to differentiate between organic and conventional foods. Electrophoresis, 2016, 37, 1784-1794.	2.4	43

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55	Synthesis, Identification, and Structure Elucidation of Adducts Formed by Reactions of Hydroxycinnamic Acids with Glutathione or Cysteinylglycine. Journal of Natural Products, 2016, 79, 2211-2222.	3.0	16
56	Bioavailability of tomato polyphenols is enhanced by processing and fat addition: Evidence from a randomized feeding trial. Molecular Nutrition and Food Research, 2016, 60, 1578-1589.	3.3	53
57	A comprehensive investigation of guaiacyl-pyranoanthocyanin synthesis by one-/two-dimensional NMR and UPLCâ€“DADâ€“ESIâ€“MSn. Food Chemistry, 2016, 199, 902-910.	8.2	20
58	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. Journal of Pharmaceutical and Biomedical Analysis, 2016, 120, 38-45.	2.8	31
59	High gastrointestinal permeability and local metabolism of naringenin: influence of antibiotic treatment on absorption and metabolism. British Journal of Nutrition, 2015, 114, 169-180.	2.3	58
60	Sensitive and Rapid UHPLC-MS/MS for the Analysis of Tomato Phenolics in Human Biological Samples. Molecules, 2015, 20, 20409-20425.	3.8	13
61	Characterization of the phenolic and antioxidant profiles of selected culinary herbs and spices: caraway, turmeric, dill, marjoram and nutmeg. Food Science and Technology, 2015, 35, 189-195.	1.7	73
62	Straightforward Method To Quantify GSH, GSSG, GRP, and Hydroxycinnamic Acids in Wines by UPLC-MRM-MS. Journal of Agricultural and Food Chemistry, 2015, 63, 142-149.	5.2	32
63	Identification of phenolic compounds in red wine extract samples and zebrafish embryos by HPLC-ESI-LTQ-Orbitrap-MS. Food Chemistry, 2015, 181, 146-151.	8.2	59
64	Carotenoid Profile of Tomato Sauces: Effect of Cooking Time and Content of Extra Virgin Olive Oil. International Journal of Molecular Sciences, 2015, 16, 9588-9599.	4.1	36
65	Influence of olive oil on carotenoid absorption from tomato juice and effects on postprandial lipemia. Food Chemistry, 2015, 168, 203-210.	8.2	52
66	A comprehensive characterisation of beer polyphenols by high resolution mass spectrometry (LCâ€“ESI-LTQ-Orbitrap-MS). Food Chemistry, 2015, 169, 336-343.	8.2	163
67	Effects of alcohol and polyphenols from beer on atherosclerotic biomarkers in high cardiovascular risk men: A randomized feeding trial. Nutrition, Metabolism and Cardiovascular Diseases, 2015, 25, 36-45.	2.6	98
68	Improved Characterization of Polyphenols Using Liquid Chromatography. , 2014, , 261-292.		7
69	Urinary tartaric acid as a potential biomarker for the dietary assessment of moderate wine consumption: a randomised controlled trial. British Journal of Nutrition, 2014, 111, 1680-1685.	2.3	29
70	Differences in the carotenoid profile of commercially available organic and conventional tomato-based products. Journal of Berry Research, 2014, 4, 69-77.	1.4	7
71	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. Atherosclerosis, 2014, 233, 518-524.	0.8	32
72	A comprehensive study on the phenolic profile of widely used culinary herbs and spices: Rosemary, thyme, oregano, cinnamon, cumin and bay. Food Chemistry, 2014, 154, 299-307.	8.2	290

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73	Home Cooking and Phenolics: Effect of Thermal Treatment and Addition of Extra Virgin Olive Oil on the Phenolic Profile of Tomato Sauces. Journal of Agricultural and Food Chemistry, 2014, 62, 3314-3320.	5.2	40
74	Shogaolâ€"huprine hybrids: Dual antioxidant and anticholinesterase agents with Î²-amyloid and tau anti-aggregating properties. Bioorganic and Medicinal Chemistry, 2014, 22, 5298-5307.	3.0	37
75	Comprehensive identification of walnut polyphenols by liquid chromatography coupled to linear ion trapâ€"Orbitrap mass spectrometry. Food Chemistry, 2014, 152, 340-348.	8.2	206
76	Identification and Quantification of Grapefruit Juice Furanocoumarin Metabolites in Urine: An Approach Based on Ultraperformance Liquid Chromatography Coupled to Linear Ion Trap-Orbitrap Mass Spectrometry and Solid-Phase Extraction Coupled to Ultraperformance Liquid Chromatography Coupled to Triple Quadrupole-Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2014, 62, 2134-2140.	5.2	12
77	Bioactive compounds present in the Mediterranean sofrito. Food Chemistry, 2013, 141, 3365-3372.	8.2	61
78	Chemical and Sensory Analysis of Commercial Tomato Juices Present on the Italian and Spanish Markets. Journal of Agricultural and Food Chemistry, 2013, 61, 1044-1050.	5.2	30
79	Development of a LCâ€"ESI-MS/MS Approach for the Rapid Quantification of Main Wine Organic Acids in Human Urine. Journal of Agricultural and Food Chemistry, 2013, 61, 6763-6768.	5.2	21
80	Setup of a UHPLCâ€"QqQ-MS Method for the Analysis of Phenolic Compounds in Cherry Tomatoes, Tomato Sauce, and Tomato Juice. Journal of Agricultural and Food Chemistry, 2013, 61, 8373-8380.	5.2	29
81	Metabolite profiling of phenolic and carotenoid contents in tomatoes after moderate-intensity pulsed electric field treatments. Food Chemistry, 2013, 136, 199-205.	8.2	81
82	Gazpacho consumption is associated with lower blood pressure and reduced hypertension in a high cardiovascular risk cohort. Cross-sectional study of the PREDIMED trial. Nutrition, Metabolism and Cardiovascular Diseases, 2013, 23, 944-952.	2.6	20
83	Volatile Profile and Sensory Evaluation of Tomato Juices Treated with Pulsed Electric Fields. Journal of Agricultural and Food Chemistry, 2013, 61, 1977-1984.	5.2	11
84	Impact of high-intensity pulsed electric fields on carotenoids profile of tomato juice made of moderate-intensity pulsed electric field-treated tomatoes. Food Chemistry, 2013, 141, 3131-3138.	8.2	68
85	Bioanalysis Young Investigator Award 2013. Bioanalysis, 2013, 5, 1341-1345.	1.5	1
86	Light gazpachos contain higher phytochemical levels than conventional gazpachos. Food Science and Technology International, 2013, 19, 377-385.	2.2	2
87	The Effect of Polyphenol Consumption on Blood Pressure. Mini-Reviews in Medicinal Chemistry, 2013, 13, 1137-1149.	2.4	45
88	Stability of the Phenolic and Carotenoid Profile of Gazpachos during Storage. Journal of Agricultural and Food Chemistry, 2012, 60, 1981-1988.	5.2	21
89	Effects of Pulsed Electric Fields on the Bioactive Compound Content and Antioxidant Capacity of Tomato Fruit. Journal of Agricultural and Food Chemistry, 2012, 60, 3126-3134.	5.2	74
90	Evaluation of a Method To Characterize the Phenolic Profile of Organic and Conventional Tomatoes. Journal of Agricultural and Food Chemistry, 2012, 60, 3373-3380.	5.2	70

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91	Effect of tomato industrial processing on phenolic profile and hydrophilic antioxidant capacity. LWT - Food Science and Technology, 2012, 47, 154-160.	5.2	41
92	Changes in the Polyphenol Profile of Tomato Juices Processed by Pulsed Electric Fields. Journal of Agricultural and Food Chemistry, 2012, 60, 9667-9672.	5.2	73
93	Is there any difference between the phenolic content of organic and conventional tomato juices?. Food Chemistry, 2012, 130, 222-227.	8.2	71
94	Differences in the carotenoid content of ketchups and gazpachos through HPLC/ESI(Li⁺)â€MS/MS correlated with their antioxidant capacity. Journal of the Science of Food and Agriculture, 2012, 92, 2043-2049.	3.5	26
95	Changes in Phenolic Content of Tomato Products during Storage. Journal of Agricultural and Food Chemistry, 2011, 59, 9358-9365.	5.2	42
96	A Metabolomic Approach Differentiates between Conventional and Organic Ketchups. Journal of Agricultural and Food Chemistry, 2011, 59, 11703-11710.	5.2	53
97	Phenolic Profile and Hydrophilic Antioxidant Capacity as Chemotaxonomic Markers of Tomato Varieties. Journal of Agricultural and Food Chemistry, 2011, 59, 3994-4001.	5.2	97
98	Changes in phenolic profile and antioxidant activity during production of diced tomatoes. Food Chemistry, 2011, 126, 1700-1707.	8.2	68
99	Screening of the polyphenol content of tomato-based products through accurate-mass spectrometry (HPLCâ€"ESI-QTOF). Food Chemistry, 2011, 129, 877-883.	8.2	90
100	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. Rapid Communications in Mass Spectrometry, 2010, 24, 2986-2992.	1.5	151