Mar Larrosa

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6636824/publications.pdf

Version: 2024-02-01



MADIADDOSA

#	Article	IF	CITATIONS
1	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
2	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
3	Resveratrol and Clinical Trials: The Crossroad from In Vitro Studies to Human Evidence. Current Pharmaceutical Design, 2013, 19, 6064-6093.	0.9	377
4	The dietary hydrolysable tannin punicalagin releases ellagic acid that induces apoptosis in human colon adenocarcinoma Caco-2 cells by using the mitochondrial pathway. Journal of Nutritional Biochemistry, 2006, 17, 611-625.	1.9	372
5	Differences in gut microbiota profile between women with active lifestyle and sedentary women. PLoS ONE, 2017, 12, e0171352.	1.1	336
6	Ellagitannins, ellagic acid and vascular health. Molecular Aspects of Medicine, 2010, 31, 513-539.	2.7	315
7	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
8	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
9	Urolithins, Ellagic Acid-Derived Metabolites Produced by Human Colonic Microflora, Exhibit Estrogenic and Antiestrogenic Activities. Journal of Agricultural and Food Chemistry, 2006, 54, 1611-1620.	2.4	233
10	Polyphenol metabolites from colonic microbiota exert antiâ€inflammatory activity on different inflammation models. Molecular Nutrition and Food Research, 2009, 53, 1044-1054.	1.5	220
11	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
12	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
13	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
14	NF-κB-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
15	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
16	Gut Microbiota Modification: Another Piece in the Puzzle of the Benefits of Physical Exercise in Health?. Frontiers in Physiology, 2016, 7, 51.	1.3	156
17	Ellagitannin metabolites, urolithin <scp>A</scp> glucuronide and its aglycone urolithin <scp>A</scp> , ameliorate <scp>TNF</scp> â€l±â€induced inflammation and associated molecular markers in human aortic endothelial cells. Molecular Nutrition and Food Research, 2012, 56, 784-796.	1.5	143
18	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

Mar Larrosa

#	Article	IF	CITATIONS
19	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
20	Metabolites and tissue distribution of resveratrol in the pig. Molecular Nutrition and Food Research, 2011, 55, 1154-1168.	1.5	117
21	Grape Polyphenol Resveratrol and the Related Molecule 4-Hydroxystilbene Induce Growth Inhibition, Apoptosis, S-Phase Arrest, and Upregulation of Cyclins A, E, and B1 in Human SK-Mel-28 Melanoma Cells. Journal of Agricultural and Food Chemistry, 2003, 51, 4576-4584.	2.4	110
22	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
23	The grape and wine polyphenol piceatannol is a potent inducer of apoptosis in human SK-Mel-28 melanoma cells. European Journal of Nutrition, 2004, 43, 275-284.	1.8	105
24	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
25	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
26	Effect of a Protein Supplement on the Gut Microbiota of Endurance Athletes: A Randomized, Controlled, Double-Blind Pilot Study. Nutrients, 2018, 10, 337.	1.7	84
27	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
28	Up-regulation of tumor suppressor carcinoembryonic antigen-related cell adhesion molecule 1 in human colon cancer Caco-2 cells following repetitive exposure to dietary levels of a polyphenol-rich chokeberry juice. Journal of Nutritional Biochemistry, 2007, 18, 259-271.	1.9	77
29	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
30	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
31	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
32	Preventive Oral Treatment with Resveratrol Pro-prodrugs Drastically Reduce Colon Inflammation in Rodents. Journal of Medicinal Chemistry, 2010, 53, 7365-7376.	2.9	69
33	Food phytochemicals act as Quorum Sensing inhibitors reducing production and/or degrading autoinducers of Yersinia enterocolitica and Erwinia carotovora. Food Control, 2012, 24, 78-85.	2.8	69
34	Microbiota Features Associated With a High-Fat/Low-Fiber Diet in Healthy Adults. Frontiers in Nutrition, 2020, 7, 583608.	1.6	67
35	Plant food extracts and phytochemicals: Their role as Quorum Sensing Inhibitors. Trends in Food Science and Technology, 2015, 43, 189-204.	7.8	64
36	Oak kombucha protects against oxidative stress and inflammatory processes. Chemico-Biological Interactions, 2017, 272, 1-9.	1.7	63

Mar Larrosa

#	Article	IF	CITATIONS
37	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
38	Antioxidant, antimicrobial, antitopoisomerase and gastroprotective effect of herbal infusions from four Quercus species. Industrial Crops and Products, 2013, 42, 57-62.	2.5	57
39	A Rosemary Extract Rich in Carnosic Acid Selectively Modulates Caecum Microbiota and Inhibits β-Glucosidase Activity, Altering Fiber and Short Chain Fatty Acids Fecal Excretion in Lean and Obese Female Rats. PLoS ONE, 2014, 9, e94687.	1.1	55
40	Nutraceuticals for older people: Facts, fictions and gaps in knowledge. Maturitas, 2013, 75, 313-334.	1.0	50
41	Increase of Antioxidant Activity of Tomato Juice Upon Functionalisation with Vegetable Byproduct Extracts. LWT - Food Science and Technology, 2002, 35, 532-542.	2.5	47
42	Dietary extra-virgin olive oil rich in phenolic antioxidants and the aging process: long-term effects in the rat. Journal of Nutritional Biochemistry, 2010, 21, 290-296.	1.9	44
43	The effect of acute moderate-intensity exercise on the serum and fecal metabolomes and the gut microbiota of cross-country endurance athletes. Scientific Reports, 2021, 11, 3558.	1.6	44
44	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
45	A Critical Mutualism – Competition Interplay Underlies the Loss of Microbial Diversity in Sedentary Lifestyle. Frontiers in Microbiology, 2019, 10, 3142.	1.5	39
46	Hydrocaffeic and <i>p</i> -coumaric acids, natural phenolic compounds, inhibit UV-B damage in WKD human conjunctival cells <i>in vitro</i> and rabbit eye <i>in vivo</i> . Free Radical Research, 2008, 42, 903-910.	1.5	36
47	Pharmacokinetic Study of <i>trans</i> -Resveratrol in Adult Pigs. Journal of Agricultural and Food Chemistry, 2010, 58, 11165-11171.	2.4	36
48	Lack of effect of oral administration of resveratrol in LPS-induced systemic inflammation. European Journal of Nutrition, 2011, 50, 673-680.	1.8	32
49	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
50	Transcriptional changes in human Caco-2 colon cancer cells following exposure to a recurrent non-toxic dose of polyphenol-rich chokeberry juice. Genes and Nutrition, 2007, 2, 111-113.	1.2	27
51	Detection and Quantification Methods for Viable but Non-culturable (VBNC) Cells in Process Wash Water of Fresh-Cut Produce: Industrial Validation. Frontiers in Microbiology, 2020, 11, 673.	1.5	27
52	Liver and colon DNA oxidative damage and gene expression profiles of rats fed Arabidopsis thaliana mutant seeds containing contrasted flavonoids. Food and Chemical Toxicology, 2008, 46, 1213-1220.	1.8	25
53	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
54	Gastroprotective potential of Buddleja scordioides Kunth Scrophulariaceae infusions; effects into the modulation of antioxidant enzymes and inflammation markers in an in vivo model. Journal of Ethnopharmacology, 2015, 169, 280-286.	2.0	21

MAR LARROSA

#	Article	IF	CITATIONS
55	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
56	Antioxidant capacity of tomato juice functionalised with enzymatically synthesised hydroxytyrosol. Journal of the Science of Food and Agriculture, 2003, 83, 658-666.	1.7	19
57	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
58	Role of Oral and Gut Microbiota in Dietary Nitrate Metabolism and Its Impact on Sports Performance. Nutrients, 2020, 12, 3611.	1.7	19
59	Chronic flavanol-rich cocoa powder supplementation reduces body fat mass in endurance athletes by modifying the follistatin/myostatin ratio and leptin levels. Food and Function, 2020, 11, 3441-3450.	2.1	15
60	Phenolic Acids and Flavonoids in Acetonic Extract from Quince (Cydonia oblonga Mill.): Nutraceuticals with Antioxidant and Anti-Inflammatory Potential. Molecules, 2022, 27, 2462.	1.7	15
61	Polyphenol-Rich Foods for Human Health and Disease. Nutrients, 2020, 12, 400.	1.7	14
62	Effects of gastrointestinal digested polyphenolic enriched extracts of Chilean currants (Ribes) Tj ETQq0 0 0 rgBT 129, 108848.	/Overlock 2.9	10 Tf 50 467 13
63	Key Bacteria in the Gut Microbiota Network for the Transition between Sedentary and Active Lifestyle. Microorganisms, 2020, 8, 785.	1.6	13
64	Bioinformatic strategies to address limitations of 16rRNA short-read amplicons from different sequencing platforms. Journal of Microbiological Methods, 2020, 169, 105811.	0.7	12
65	Can Gut Microbiota and Lifestyle Help Us in the Handling of Anorexia Nervosa Patients?. Microorganisms, 2019, 7, 58.	1.6	10
66	Bioavailability, Metabolism, and Bioactivity of Food Ellagic Acid and Related Polyphenols. , 0, , 263-277.		8
67	Effect of a Blend of Zingiber officinale Roscoe and Bixa orellana L. Herbal Supplement on the Recovery of Delayed-Onset Muscle Soreness Induced by Unaccustomed Eccentric Resistance Training: A Randomized, Triple-Blind, Placebo-Controlled Trial. Frontiers in Physiology, 2020, 11, 826.	1.3	8
68	Acute Impacts of Different Types of Exercise on Circulating α-Klotho Protein Levels. Frontiers in Physiology, 2021, 12, 716473.	1.3	6
69	Unraveling Gut Microbiota Signatures Associated with PPARD and PARGC1A Genetic Polymorphisms in a Healthy Population. Genes, 2022, 13, 289.	1.0	4
70	Chronic Consumption of Cocoa Rich in Procyanidins Has a Marginal Impact on Gut Microbiota and on Serum and Fecal Metabolomes in Male Endurance Athletes. Journal of Agricultural and Food Chemistry, 2022, , .	2.4	4
71	Effects of adding postâ€workout microcurrent in males cross country athletes. European Journal of Sport Science, 2021, 21, 1708-1717.	1.4	3
72	Evaluation of a Zingiber officinale and Bixa orellana Supplement on the Gut Microbiota of Male Athletes: A Randomized Placebo-Controlled Trial. Planta Medica, 2022, , .	0.7	0