Maria-Jose Motilva

List of Publications by Year
in descending order

130	7,472	31976	60623
papers	citations	53 h-index	81 g-index

131	131	131	8111
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Chemopreventive effects of anthocyanins on colorectal and breast cancer: A review. Seminars in Cancer Biology, 2022, 81, 241-258.	9.6	26
2	Functional implications of bound phenolic compounds and phenolicsâ€"food interaction: A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 811-842.	11.7	68
3	New red-fleshed apple cultivars: A comprehensive review of processing effect, (poly)phenol bioavailability and biological effects. Food and Function, 2022, , .	4.6	2
4	Red-Fleshed Apples Rich in Anthocyanins and White-Fleshed Apples Modulate the Aorta and Heart Proteome in Hypercholesterolaemic Rats: The AppleCOR Study. Nutrients, 2022, 14, 1047.	4.1	4
5	Phosphoproteomic Analysis and Proteinâ€"Protein Interaction of Rat Aorta GJA1 and Rat Heart FKBP1A after Secoiridoid Consumption from Virgin Olive Oil: A Functional Proteomic Approach. Journal of Agricultural and Food Chemistry, 2021, 69, 1536-1554.	5.2	2
6	Metabolic Fate and Cardiometabolic Effects of Phenolic Compounds from Redâ€Fleshed Apple in Hypercholesterolemic Rats: A Comparative Study with Common Whiteâ€Fleshed Apple. The AppleCOR Study. Molecular Nutrition and Food Research, 2021, 65, e2001225.	3.3	10
7	Phenol Biological Metabolites as Food Intake Biomarkers, a Pending Signature for a Complete Understanding of the Beneficial Effects of the Mediterranean Diet. Nutrients, 2021, 13, 3051.	4.1	3
8	Characterization of Tempranillo negro (VN21), a high phenolic content grapevine Tempranillo clone, through UHPLC-QqQ-MS/MS polyphenol profiling. Food Chemistry, 2021, 360, 130049.	8.2	10
9	Phenol-Enriched Virgin Olive Oil Promotes Macrophage-Specific Reverse Cholesterol Transport In Vivo. Biomedicines, 2020, 8, 266.	3.2	9
10	Consumption evaluation of one apple flesh a day in the initial phases prior to adenoma/adenocarcinoma in an azoxymethane rat colon carcinogenesis model. Journal of Nutritional Biochemistry, 2020, 83, 108418.	4.2	18
11	Application of Dried Blood Spot Cards combined with liquid chromatography-tandem mass spectrometry to determine eight fat-soluble micronutrients in human blood. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2020, 1152, 122247.	2.3	2
12	Berry-Enriched Diet in Salt-Sensitive Hypertensive Rats: Metabolic Fate of (Poly)Phenols and the Role of Gut Microbiota. Nutrients, 2019, 11, 2634.	4.1	22
13	In vivo biotransformation of (poly)phenols and anthocyanins of red-fleshed apple and identification of intake biomarkers. Journal of Functional Foods, 2019, 55, 146-155.	3.4	24
14	Endothelial Cells Deconjugate Resveratrol Metabolites to Free Resveratrol: A Possible Role in Tissue Factor Modulation. Molecular Nutrition and Food Research, 2019, 63, e1800715.	3.3	17
15	Design, optimization and validation of genes commonly used in expression studies on DMH/AOM rat colon carcinogenesis model. PeerJ, 2019, 7, e6372.	2.0	6
16	Impact of dietary supplementation with olive and thyme phenols on alpha-tocopherol concentration in the muscle and liver of adult Wistar rats. Food and Function, 2018, 9, 1433-1443.	4.6	9
17	Hydroxytyrosol and its main plasma circulating metabolites attenuate the initial steps of atherosclerosis through inhibition of the MAPK pathway. Journal of Functional Foods, 2018, 40, 280-291.	3.4	14
18	Phenol-enriched olive oils improve HDL antioxidant content in hypercholesterolemic subjects. A randomized, double-blind, cross-over, controlled trial. Journal of Nutritional Biochemistry, 2018, 51, 99-104.	4.2	28

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19	Phytochemical composition and Î²-glucan content of barley genotypes from two different geographic origins for human health food production. Food Chemistry, 2018, 245, 61-70.	8.2	54
20	Validation of Dried Blood Spot Cards to Determine Apple Phenolic Metabolites in Human Blood and Plasma After an Acute Intake of Redâ€Fleshed Apple Snack. Molecular Nutrition and Food Research, 2018, 62, e1800623.	3.3	17
21	Seasonal Variability of the Phytochemical Composition of New Red-Fleshed Apple Varieties Compared with Traditional and New White-Fleshed Varieties. Journal of Agricultural and Food Chemistry, 2018, 66, 10011-10025.	5.2	14
22	Cardiovascular Benefits of Phenolâ€Enriched Virgin Olive Oils: New Insights from the Virgin Olive Oil and HDL Functionality (VOHF) Study. Molecular Nutrition and Food Research, 2018, 62, e1800456.	3.3	32
23	Beta-Glucan and Phenolic Compounds: Their Concentration and Behavior during in Vitro Gastrointestinal Digestion and Colonic Fermentation of Different Barley-Based Food Products. Journal of Agricultural and Food Chemistry, 2018, 66, 8966-8975.	5.2	28
24	Brain uptake of hydroxytyrosol and its main circulating metabolites: Protective potential in neuronal cells. Journal of Functional Foods, 2018, 46, 110-117.	3.4	38
25	Hydroxytyrosol and the Colonic Metabolites Derived from Virgin Olive Oil Intake Induce Cell Cycle Arrest and Apoptosis in Colon Cancer Cells. Journal of Agricultural and Food Chemistry, 2017, 65, 6467-6476.	5.2	54
26	Phytochemical Profiles of New Red-Fleshed Apple Varieties Compared with Traditional and New White-Fleshed Varieties. Journal of Agricultural and Food Chemistry, 2017, 65, 1684-1696.	5.2	59
27	Bioavailability of the ferulic acid-derived phenolic compounds of a rice bran enzymatic extract and their activity against superoxide production. Food and Function, 2017, 8, 2165-2174.	4.6	22
28	Phenolâ€enriched olive oils modify paraoxonaseâ€related variables: A randomized, crossover, controlled trial. Molecular Nutrition and Food Research, 2017, 61, 1600932.	3.3	17
29	Phytosterol-mediated inhibition of intestinal cholesterol absorption in mice is independent of liver X receptor. Molecular Nutrition and Food Research, 2017, 61, 1700055.	3.3	13
30	Virgin olive oil enriched with its own phenolic compounds or complemented with thyme improves endothelial function: The potential role of plasmatic fat-soluble vitamins. A double blind, randomized, controlled, cross-over clinical trial. Journal of Functional Foods, 2017, 28, 285-292.	3.4	12
31	Determinants of HDL Cholesterol Efflux Capacity after Virgin Olive Oil Ingestion: Interrelationships with Fluidity of HDL Monolayer. Molecular Nutrition and Food Research, 2017, 61, 1700445.	3.3	19
32	Ferulic acid, a bioactive component of rice bran, improves oxidative stress and mitochondrial biogenesis and dynamics in mice and in human mononuclear cells. Journal of Nutritional Biochemistry, 2017, 48, 51-61.	4.2	58
33	Exploring the Colonic Metabolism of Grape and Strawberry Anthocyanins and Their in Vitro Apoptotic Effects in HT-29 Colon Cancer Cells. Journal of Agricultural and Food Chemistry, 2017, 65, 6477-6487.	5.2	55
34	Polyphenol rich olive oils improve lipoprotein particle atherogenic ratios and subclasses profile: A randomized, crossover, controlled trial. Molecular Nutrition and Food Research, 2016, 60, 1544-1554.	3.3	47
35	Human bioavailability and metabolism of phenolic compounds from red wine enriched with free or nano-encapsulated phenolic extract. Journal of Functional Foods, 2016, 25, 80-93.	3.4	56
36	Hydroxytyrosol and its complex forms (secoiridoids) modulate aorta and heart proteome in healthy rats: Potential cardioâ€protective effects. Molecular Nutrition and Food Research, 2016, 60, 2114-2129.	3.3	25

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37	Stability and metabolism of Arbutus unedo bioactive compounds (phenolics and antioxidants) under in vitro digestion and colonic fermentation. Food Chemistry, 2016, 201, 120-130.	8.2	139
38	Analysis of free hydroxytyrosol in human plasma following the administration of olive oil. Journal of Chromatography A, 2016, 1437, 183-190.	3.7	42
39	Differential absorption and metabolism of hydroxytyrosol and its precursors oleuropein and secoiridoids. Journal of Functional Foods, 2016, 22, 52-63.	3.4	76
40	Understanding of human metabolic pathways of different sub-classes of phenols from Arbutus unedo fruit after an acute intake. Food and Function, 2016, 7, 1700-1710.	4.6	15
41	Protective effect of hydroxytyrosol and its predominant plasmatic human metabolites against endothelial dysfunction in human aortic endothelial cells. Molecular Nutrition and Food Research, 2015, 59, 2523-2536.	3.3	61
42	Effect of daily intake of pomegranate juice on fecal microbiota and feces metabolites from healthy volunteers. Molecular Nutrition and Food Research, 2015, 59, 1942-1953.	3.3	64
43	Metabolic and Microbial Modulation of the Large Intestine Ecosystem by Non-Absorbed Diet Phenolic Compounds: A Review. Molecules, 2015, 20, 17429-17468.	3.8	174
44	Application of in vitro gastrointestinal digestion and colonic fermentation models to pomegranate products (juice, pulp and peel extract) to study the stability and catabolism of phenolic compounds. Journal of Functional Foods, 2015, 14, 529-540.	3.4	137
45	Dose effect on the uptake and accumulation of hydroxytyrosol and its metabolites in target tissues in rats. Molecular Nutrition and Food Research, 2015, 59, 1395-1399.	3.3	56
46	Nutrikinetic studies of food bioactive compounds: fromin vitrotoin vivoapproaches. International Journal of Food Sciences and Nutrition, 2015, 66, S41-S52.	2.8	30
47	Effects of functional olive oil enriched with its own phenolic compounds on endothelial function in hypertensive patients. A randomised controlled trial. Food Chemistry, 2015, 167, 30-35.	8.2	92
48	Impact of Virgin Olive Oil and Phenol-Enriched Virgin Olive Oils on the HDL Proteome in Hypercholesterolemic Subjects: A Double Blind, Randomized, Controlled, Cross-Over Clinical Trial (VOHF Study). PLoS ONE, 2015, 10, e0129160.	2.5	43
49	Effect of the co-occurring olive oil and thyme extracts on the phenolic bioaccesibility and bioavailability assessed by in vitro digestion and cell models. Food Chemistry, 2014, 149, 277-284.	8.2	66
50	Adaptation of the standard enzymatic protocol (Megazyme method) to microplaque format for Î²-(1,3)(1,4)-d-glucan determination in cereal based samples with a wide range of Î²-glucan content. Journal of Cereal Science, 2014, 59, 224-227.	3.7	10
51	Optimisation and validation of analytical methods for the simultaneous extraction of antioxidants: Application to the analysis of tomato sauces. Food Chemistry, 2014, 163, 234-243.	8.2	19
52	Faecal microbial metabolism of olive oil phenolic compounds: In vitro and in vivo approaches. Molecular Nutrition and Food Research, 2014, 58, 1809-1819.	3.3	79
53	Study of the Catabolism of Thyme Phenols Combining in Vitro Fermentation and Human Intervention. Journal of Agricultural and Food Chemistry, 2014, 62, 10954-10961.	5.2	29
54	Effect of the co-occurring components from olive oil and thyme extracts on the antioxidant status and its bioavailability in an acute ingestion in rats. Food and Function, 2014, 5, 740.	4.6	25

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55	In vivo distribution and deconjugation of hydroxytyrosol phase II metabolites in red blood cells: A potential new target for hydroxytyrosol. Journal of Functional Foods, 2014, 10, 139-143.	3.4	26
56	Gallic Acid Is an Active Component for the Anticarcinogenic Action of Grape Seed Procyanidins in Pancreatic Cancer Cells. Nutrition and Cancer, 2014, 66, 88-96.	2.0	35
57	Impact of Various Factors on Pharmacokinetics of Bioactive Polyphenols: An Overview. Current Drug Metabolism, 2014, 15, 62-76.	1.2	45
58	Metabolite profiling of olive oil and thyme phenols after a sustained intake of two phenol-enriched olive oils by humans: Identification of compliance markers. Food Research International, 2014, 65, 59-68.	6.2	49
59	Building bridges: an integrated strategy for sustainable food production throughout the value chain. Molecular Breeding, 2013, 32, 743-770.	2.1	28
60	Dose-dependent metabolic disposition of hydroxytyrosol and formation of mercapturates in rats. Pharmacological Research, 2013, 77, 47-56.	7.1	54
61	Application of dried spot cards as a rapid sample treatment method for determining hydroxytyrosol metabolites in human urine samples. Comparison with microelution solid-phase extraction. Analytical and Bioanalytical Chemistry, 2013, 405, 9179-9192.	3.7	29
62	Analysis of food polyphenols by ultra high-performance liquid chromatography coupled to mass spectrometry: An overview. Journal of Chromatography A, 2013, 1292, 66-82.	3.7	141
63	Procyanidins target mesenteric adipose tissue in Wistar lean rats and subcutaneous adipose tissue in Zucker obese rat. Food Chemistry, 2013, 141, 160-166.	8.2	15
64	Biomarkers of food intake and metabolite differences between plasma and red blood cell matrices; a human metabolomic profile approach. Molecular BioSystems, 2013, 9, 1411.	2.9	23
65	Recent Advances in Biologically Active Compounds in Herbs and Spices: A Review of the Most Effective Antioxidant and Anti-Inflammatory Active Principles. Critical Reviews in Food Science and Nutrition, 2013, 53, 943-953.	10.3	225
66	Olive oil polyphenols enhance the expression of cholesterol efflux related genes in vivo in humans. A randomized controlled trial. Journal of Nutritional Biochemistry, 2013, 24, 1334-1339.	4.2	85
67	Distribution of procyanidins and their metabolites in rat plasma and tissues in relation to ingestion of procyanidin-enriched or procyanidin-rich cocoa creams. European Journal of Nutrition, 2013, 52, 1029-1038.	3.9	56
68	Flavanol metabolites distribute in visceral adipose depots after a long-term intake of grape seed proanthocyanidin extract in rats. British Journal of Nutrition, 2013, 110, 1411-1420.	2.3	24
69	Bioavailability of procyanidin dimers and trimers and matrix food effects in in vitro and in vivo models â€“ CORRIGENDUM. British Journal of Nutrition, 2013, 109, 2308-2308.	2.3	2
70	Procyanidins modify insulinemia by affecting insulin production and degradation. Journal of Nutritional Biochemistry, 2012, 23, 1565-1572.	4.2	35
71	Improved liquid-chromatography tandem mass spectrometry method for the determination of the bioactive dipeptides, carnosine and anserine: Application to analysis in chicken broth. Talanta, 2012, 93, 293-300.	5.5	13
72	Development of a Phenol-Enriched Olive Oil with Both Its Own Phenolic Compounds and Complementary Phenols from Thyme. Journal of Agricultural and Food Chemistry, 2012, 60, 3105-3112.	5.2	56

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73	Impact of olive oil phenolic concentration on human plasmatic phenolic metabolites. Food Chemistry, 2012, 135, 2922-2929.	8.2	69
74	Validation of determination of plasma metabolites derived from thyme bioactive compounds by improved liquid chromatography coupled to tandem mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2012, 905, 75-84.	2.3	35
75	Fetal programming of dietary fructose and saturated fat on hepatic quercetin glucuronidation in rats. Nutrition, 2012, 28, 1165-1171.	2.4	7
76	Î²-Glucosidase Involvement in the Formation and Transformation of Oleuropein during the Growth and Development of Olive Fruits (Olea europaea L. cv. Arbequina) Grown under Different Farming Practices. Journal of Agricultural and Food Chemistry, 2012, 60, 4348-4358.	5.2	30
77	Plant-Derived Phenolics Inhibit the Accrual of Structurally Characterised Protein and Lipid Oxidative Modifications. PLoS ONE, 2012, 7, e43308.	2.5	10
78	Distribution of olive oil phenolic compounds in rat tissues after administration of a phenolic extract from olive cake. Molecular Nutrition and Food Research, 2012, 56, 486-496.	3.3	136
79	Metabolic pathways of the colonic metabolism of flavonoids (flavonols, flavones and flavanones) and phenolic acids. Food Chemistry, 2012, 130, 383-393.	8.2	178
80	A new hydroxytyrosol metabolite identified in human plasma: Hydroxytyrosol acetate sulphate. Food Chemistry, 2012, 134, 1132-1136.	8.2	41
81	Distribution of procyanidins and their metabolites in rat plasma and tissues after an acute intake of hazelnut extract. Food and Function, 2011, 2, 562.	4.6	45
82	Multicompartmental LC-Q-TOF-Based Metabonomics as an Exploratory Tool to Identify Novel Pathways Affected by Polyphenol-Rich Diets in Mice. Journal of Proteome Research, 2011, 10, 3501-3512.	3.7	39
83	Stability of a phenolâ€enriched olive oil during storage. European Journal of Lipid Science and Technology, 2011, 113, 894-903.	1.5	32
84	Matrix composition effect on the digestibility of carob flour phenols by an in-vitro digestion model. Food Chemistry, 2011, 124, 65-71.	8.2	134
85	Metabolic pathways of the colonic metabolism of procyanidins (monomers and dimers) and alkaloids. Food Chemistry, 2011, 126, 1127-1137.	8.2	46
86	Rapid methods to determine procyanidins, anthocyanins, theobromine and caffeine in rat tissues by liquid chromatography-tandem mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2011, 879, 1519-1528.	2.3	40
87	Bioavailability of phenols from a phenol-enriched olive oil. British Journal of Nutrition, 2011, 106, 1691-1701.	2.3	86
88	Effect of the long-term regular intake of virgin olive oil on the phenolic metabolites in human fasting plasma. Journal of Pharmaceutical and Biomedical Analysis, 2010, 53, 68-74.	2.8	8
89	Rapid analysis of procyanidins and anthocyanins in plasma by microelution SPE and ultraâ€HPLC. Journal of Separation Science, 2010, 33, 2841-2853.	2.5	61
90	Comparative study of UPLCâ€“MS/MS and HPLCâ€“MS/MS to determine procyanidins and alkaloids in cocoa samples. Journal of Food Composition and Analysis, 2010, 23, 298-305.	3.9	95

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91	Organotypic co-culture system to study plant extract bioactivity on hepatocytes. Food Chemistry, 2010, 122, 775-781.	8.2	18
92	Digestion stability and evaluation of the metabolism and transport of olive oil phenols in the human small-intestinal epithelial Caco-2/TC7 cell line. Food Chemistry, 2010, 119, 703-714.	8.2	75
93	Effect of Climatic Conditions on Quality of Virgin Olive Oil. , 2010, , 43-50.		9
94	The Effect of the Ripening Process of the Olive Fruit on the Chlorophyll and Carotenoid Fractions of Drupes and Virgin Oils. , 2010, , 59-68.		6
95	Bioavailability of procyanidin dimers and trimers and matrix food effects in in vitro and in vivo models. British Journal of Nutrition, 2010, 103, 944-952.	2.3	239
96	Development of a Coculture System to Evaluate the Bioactivity of Plant Extracts on PancreaticÎ²-Cells. Planta Medica, 2010, 76, 1576-1581.	1.3	12
97	Development of a Phenol-Enriched Olive Oil with Phenolic Compounds from Olive Cake. Journal of Agricultural and Food Chemistry, 2010, 58, 10396-10403.	5.2	71
98	Metabolites Involved in Oleuropein Accumulation and Degradation in Fruits of Olea europaea L.: Hojiblanca and Arbequina Varieties. Journal of Agricultural and Food Chemistry, 2010, 58, 12924-12933.	5.2	67
99	Determination of procyanidins and their metabolites in plasma samples by improved liquid chromatographyâ€“tandem mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2009, 877, 1169-1176.	2.3	84
100	Improved method for identifying and quantifying olive oil phenolic compounds and their metabolites in human plasma by microelution solid-phase extraction plate and liquid chromatographyâ€“tandem mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2009, 877, 4097-4106.	2.3	84
101	Methods for Preparing Phenolic Extracts from Olive Cake for Potential Application as Food Antioxidants. Journal of Agricultural and Food Chemistry, 2009, 57, 1463-1472.	5.2	103
102	Rapid Determination of Phenolic Compounds and Alkaloids of Carob Flour by Improved Liquid Chromatography Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2009, 57, 7239-7244.	5.2	39
103	Effect of Fat Content on the Digestibility and Bioaccessibility of Cocoa Polyphenol by an in Vitro Digestion Model. Journal of Agricultural and Food Chemistry, 2009, 57, 5743-5749.	5.2	159
104	Pigment profile and chromatic parameters of monovarietal virgin olive oils from different Italian cultivars. European Food Research and Technology, 2008, 226, 1251-1258.	3.3	33
105	Pigment profile and colour of monovarietal virgin olive oils from Arbequina cultivar obtained during two consecutive crop seasons. Food Chemistry, 2008, 110, 873-880.	8.2	99
106	Improved liquid chromatography tandem mass spectrometry method for the determination of phenolic compounds in virgin olive oil. Journal of Chromatography A, 2008, 1214, 90-99.	3.7	121
107	Obtention and Characterization of Phenolic Extracts from Different Cocoa Sources. Journal of Agricultural and Food Chemistry, 2008, 56, 9621-9627.	5.2	94
108	Effect of the Technological and Agronomical Factors on Pigment Transfer during Olive Oil Extraction. Journal of Agricultural and Food Chemistry, 2007, 55, 5681-5688.	5.2	28

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109	Comparative study of the effect of the maturation process of the olive fruit on the chlorophyll and carotenoid fractions of drupes and virgin oils from Arbequina and Farga cultivars. Food Chemistry, 2007, 100, 748-755.	8.2	79
110	Partition of phenolic compounds during the virgin olive oil industrial extraction process. European Food Research and Technology, 2007, 225, 617-625.	3.3	64
111	Enrichment of Refined Olive Oil with Phenolic Compounds:â€‰ Evaluation of Their Antioxidant Activity and Their Effect on the Bitter Index. Journal of Agricultural and Food Chemistry, 2006, 54, 6079-6088.	5.2	81
112	Influence of seasonal conditions on the composition and quality parameters of monovarietal virgin olive oils. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 683-690.	1.9	32
113	Effect of irrigation applied to olive trees (Olea europaeaâ€…L.) on phenolic compound transfer during olive oil extraction. European Journal of Lipid Science and Technology, 2006, 108, 19-27.	1.5	43
114	Transfer of phenolic compounds during olive oil extraction in relation to ripening stage of the fruit. Journal of the Science of Food and Agriculture, 2006, 86, 518-527.	3.5	49
115	Evaluation of l-phenylalanine ammonia-lyase activity and phenolic profile in olive drupe (Olea) Tj ETQq1 1 0.784314 rgBT /Overlock 10	3.6	89
116	Antioxidant Activity of Olive Pulp and Olive Oil Phenolic Compounds of the Arbequina Cultivar. Journal of Agricultural and Food Chemistry, 2005, 53, 2002-2008.	5.2	111
117	Effect of growing area on pigment and phenolic fractions of virgin olive oils of the arbequina variety in Spain. JAOCS, Journal of the American Oil Chemists' Society, 2004, 81, 633.	1.9	47
118	Changes in commercial virgin olive oil (cv Arbequina) during storage, with special emphasis on the phenolic fraction. Food Chemistry, 2004, 85, 357-364.	8.2	272
119	Effect of the Maturation Process of the Olive Fruit on the Phenolic Fraction of Drupes and Oils from Arbequina, Farga, and Morrut Cultivars. Journal of Agricultural and Food Chemistry, 2004, 52, 6002-6009.	5.2	139
120	Effect of crop season on the composition of virgin olive oil with protected designation of origin â€œLes garriguesâ€• JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 423-430.	1.9	75
121	Effect of freeze injuries in olive fruit on virgin olive oil composition. Food Chemistry, 2003, 81, 547-553.	8.2	69
122	Changes in the HPLC Phenolic Profile of Virgin Olive Oil from Young Trees (Olea europaea L. Cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2 Chemistry, 2002, 50, 5349-5354.	5.2	99
123	Composition and organoleptic characteristics of oil fromArbequina olive (Olea europaea L) trees under deficit irrigation. Journal of the Science of Food and Agriculture, 2002, 82, 1755-1763.	3.5	125
124	L-Phenylalanine ammonia-lyase activity and concentration of phenolics in developing olive (Olea) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1 Food and Agriculture, 2002, 82, 892-898.	3.5	149
125	Changes in the Phenolic Composition of Virgin Olive Oil from Young Trees (Olea europaeaL. cv.) Tj ETQq1 1 0.784314 rgBT /Overlock 2001, 49, 5502-5508.	5.2	222
126	Analytical characteristics of virgin olive oil from young trees (arbequina cultivar) growing under linear irrigation strategies. JAOCS, Journal of the American Oil Chemists' Society, 2001, 78, 843-849.	1.9	28

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127	Pre-freezing Hams Affects Lipolysis during Dry-curing. Journal of Food Science, 1994, 59, 303-305.	3.1	50
128	Muscle lipolysis phenomena in the processing of dry-cured ham. Food Chemistry, 1993, 48, 121-125.	8.2	110
129	SUBCUTANEOUS ADIPOSE TISSUE LIPOLYSIS IN THE PROCESSING OF DRY-CURED HAM. Journal of Food Biochemistry, 1992, 16, 323-335.	2.9	42
130	Muscle and Adipose Tissue Aminopeptidase Activities in Raw and Dry-Cured Ham.. Journal of Food Science, 1992, 57, 816-818.	3.1	71