Silvia Pastoriza De La Cueva

List of Publications by Year
in descending order

64 papers	2,243 citations	201674 27 h-index	233421 45 g-index
65 all docs	65 docs citations	65 times ranked	2688 citing authors

#	Article	IF	Citations
1	Evaluating the effects of a standardized polyphenol mixture extracted from poplar-type propolis on healthy and diseased human gut microbiota. Biomedicine and Pharmacotherapy, 2022, 148, 112759.	5.6	13
2	The Stance4Health Project: Evaluating a Smart Personalised Nutrition Service for Gut Microbiota Modulation in Normal- and Overweight Adults and Children with Obesity, Gluten-Related Disorders or Allergy/Intolerance to Cowâ€™s Milk. Foods, 2022, 11, 1480.	4.3	10
3	The Gut Microbiota of Obese Children Releases Lower Antioxidant Capacity from Food than That of Lean Children. Nutrients, 2022, 14, 2829.	4.1	3
4	Green and white teas as health-promoting foods. Food and Function, 2021, 12, 3799-3819.	4.6	33
5	Effect of roasting conditions on cocoa bioactivity and gut microbiota modulation. Food and Function, 2021, 12, 9680-9692.	4.6	17
6	Effect of Cooking Methods on the Antioxidant Capacity of Foods of Animal Origin Submitted to In Vitro Digestion-Fermentation. Antioxidants, 2021, 10, 445.	5.1	9
7	A useful and simple tool to evaluate and compare the intake of total dietary polyphenols in different populations. Public Health Nutrition, 2021, 24, 3818-3824.	2.2	4
8	Effect of Freezing on Gut Microbiota Composition and Functionality for In Vitro Fermentation Experiments. Nutrients, 2021, 13, 2207.	4.1	4
9	An in vitro batch fermentation protocol for studying the contribution of food to gut microbiota composition and functionality. Nature Protocols, 2021, 16, 3186-3209.	12.0	83
10	Green Tea and Its Relation to Human Gut Microbiome. Molecules, 2021, 26, 3907.	3.8	42
11	An extended reconstruction of human gut microbiota metabolism of dietary compounds. Nature Communications, 2021, 12, 4728.	12.8	19
12	Validity and Reproducibility of a Food Frequency Questionnaire to Assess Nutrients Intake of Pregnant Women in the South-East of Spain. Nutrients, 2021, 13, 3032.	4.1	4
13	Assessing the antioxidant and metabolic effect of an alpha-lipoic acid and acetyl-L-carnitine nutraceutical. Current Research in Food Science, 2021, 4, 336-344.	5.8	5
14	Spent coffee grounds as a source of smart biochelates to increase Fe and Zn levels in lettuces. Journal of Cleaner Production, 2021, 328, 129548.	9.3	14
15	Development of an Unified Food Composition Database for the European Project â€œStance4Healthâ€• Nutrients, 2021, 13, 4206.	4.1	20
16	Mineral profile of weight loss related foods marketed in Spain. Food Chemistry, 2020, 313, 126156.	8.2	4
17	Plant extracts as natural modulators of gut microbiota community structure and functionality. Heliyon, 2020, 6, e05474.	3.2	20
18	Relationship of quality parameters, antioxidant capacity and total phenolic content of EVOO with ripening state and olive variety. Food Chemistry, 2020, 325, 126926.	8.2	30

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19	Phytotoxicity and chelating capacity of spent coffee grounds: Two contrasting faces in its use as soil organic amendment. Science of the Total Environment, 2020, 717, 137247.	8.0	31
20	Potential probiotic salami with dietary fiber modulates metabolism and gut microbiota in a human intervention study. Journal of Functional Foods, 2020, 66, 103790.	3.4	30
21	Bioactivity of food melanoidins is mediated by gut microbiota. Food Chemistry, 2020, 316, 126309.	8.2	75
22	Characterization of rums sold in Spain through their absorption spectra, furans, phenolic compounds and total antioxidant capacity. Food Chemistry, 2020, 323, 126829.	8.2	11
23	Effect of Cooking Methods on the Antioxidant Capacity of Plant Foods Submitted to In Vitro Digestionâ€“Fermentation. Antioxidants, 2020, 9, 1312.	5.1	18
24	Potential probiotic salami with dietary fiber modulates antioxidant capacity, short chain fatty acid production and gut microbiota community structure. LWT - Food Science and Technology, 2019, 105, 355-362.	5.2	40
25	Spent Coffee Grounds Extract, Rich in Mannooligosaccharides, Promotes a Healthier Gut Microbial Community in a Dose-Dependent Manner. Journal of Agricultural and Food Chemistry, 2019, 67, 2500-2509.	5.2	49
26	Furosine and 5-hydroxymethylfurfural as chemical markers of tea processing and storage. Food Control, 2019, 99, 73-78.	5.5	20
27	Spent coffee grounds improve the nutritional value in elements of lettuce (Lactuca sativa L.) and are an ecological alternative to inorganic fertilizers. Food Chemistry, 2019, 282, 1-8.	8.2	52
28	Effect of in vitro digestion-fermentation on green and roasted coffee bioactivity: The role of the gut microbiota. Food Chemistry, 2019, 279, 252-259.	8.2	33
29	Effect of home cooking on the antioxidant capacity of vegetables: Relationship with Maillard reaction indicators. Food Research International, 2019, 121, 514-523.	6.2	47
30	PRELIMINARY WEB DESIGN FOR THE MANAGEMENT OF MULTIMEDIA RESOURCES IN THE MULTIDISCIPLINARY TEACHING TEAM OF THE FACULTY OF PHARMACY. , 2019, , .		0
31	Towards an improved Global Antioxidant Response method (GAR+): Physiological-resembling in vitro antioxidant capacity methods. Food Chemistry, 2018, 239, 1263-1272.	8.2	25
32	Towards an improved global antioxidant response method (GAR+): Physiological-resembling in vitro digestion-fermentation method. Food Chemistry, 2018, 239, 1253-1262.	8.2	57
33	Impact of spent coffee grounds as organic amendment on soil fertility and lettuce growth in two Mediterranean agricultural soils. Archives of Agronomy and Soil Science, 2018, 64, 790-804.	2.6	60
34	Effect of brewing time and temperature on antioxidant capacity and phenols of white tea: Relationship with sensory properties. Food Chemistry, 2018, 248, 111-118.	8.2	93
35	Effect of Food Thermal Processing on the Composition of the Gut Microbiota. Journal of Agricultural and Food Chemistry, 2018, 66, 11500-11509.	5.2	50
36	Use of ISO 5495:2009 to Determine Sensory Preferences of Consumers of Spanish Red Wines with Designation of Origin. American Journal of Enology and Viticulture, 2018, 69, 334-341.	1.7	0

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37	Relationship between composition and bioactivity of persimmon and kiwifruit. Food Research International, 2018, 105, 461-472.	6.2	71
38	DEVELOPMENT AND APPLICATION OF AN APP FOR VIRTUALIZED LEARNING OF SCIENTIFIC AND MEDICAL TERMINOLOGY. , 2018, , .		0
39	THE TEACHING TEAM OF EXPERIENCED AND BEGINNER PROFESSORS CONTRIBUTES TO THE CONTINUOUS IMPROVEMENT OF THE TEACHING IN THE UNIVERSITY OF GRANADA. EDULEARN Proceedings, 2018, , .	0.0	0
40	New Method To Estimate Total Polyphenol Excretion: Comparison of Fast Blue BB versus Folinâ€“Ciocalteu Performance in Urine. Journal of Agricultural and Food Chemistry, 2017, 65, 4216-4222.	5.2	23
41	Healthy properties of green and white teas: an update. Food and Function, 2017, 8, 2650-2662.	4.6	109
42	How brewing parameters affect the healthy profile of tea. Current Opinion in Food Science, 2017, 14, 7-12.	8.0	30
43	High Antioxidant Action and Prebiotic Activity of Hydrolyzed Spent Coffee Grounds (HSCG) in a Simulated Digestionâ€“Fermentation Model: Toward the Development of a Novel Food Supplement. Journal of Agricultural and Food Chemistry, 2017, 65, 6452-6459.	5.2	33
44	Characterization of commercial Spanish non-citrus juices: Antioxidant and physicochemical aspects. Food Research International, 2017, 100, 216-225.	6.2	3
45	Modifications in bacterial groups and short chain fatty acid production in the gut of healthy adult rats after long-term consumption of dietary Maillard reaction products. Food Research International, 2017, 100, 134-142.	6.2	57
46	Relationship between HMF intake and SMF formation in vivo: An animal and human study. Molecular Nutrition and Food Research, 2017, 61, 1600773.	3.3	68
47	Evaluation of the Availability and Antioxidant Capacity of Maillard Compounds Present in Bread Crust: Studies in Caco-2 Cells. Foods, 2017, 6, 5.	4.3	12
48	Evolution of the Maillard Reaction in Glutamine or Arginine-Dextrinomaltose Model Systems. Foods, 2016, 5, 86.	4.3	8
49	Relationship between Glycation and Polyphenol Content and the Bioactivity of Selected Commercial Soy Milks. Journal of Agricultural and Food Chemistry, 2016, 64, 1823-1830.	5.2	14
50	Assessing the effects of model Maillard compound intake on iron, copper and zinc retention and tissue delivery in adult rats. Food and Function, 2016, 7, 164-170.	4.6	6
51	Do bread-crust-derived Maillard reaction products affect the retention and tissue distribution of trace elements?. European Journal of Nutrition, 2016, 55, 1225-1233.	3.9	2
52	Biological Effects of Coffee Melanoidins. , 2015, , 853-858.		1
53	Effects of long-term consumption of standard diets including glucoseâ€“lysine model glycated compounds on the antioxidant status of adult rats. Food Chemistry, 2015, 183, 283-290.	8.2	10
54	Revalorization of coffee by-products. Prebiotic, antimicrobial and antioxidant properties. LWT - Food Science and Technology, 2015, 61, 12-18.	5.2	153

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55	Contribution of melanoidins to the antioxidant capacity of the Spanish diet. Food Chemistry, 2014, 164, 438-445.	8.2	98
56	Antioxidant balance after long-term consumption of standard diets including bread crust glycated compounds by adult rats. Food Research International, 2014, 64, 106-113.	6.2	17
57	Nutritional and physicochemical characteristic of commercial Spanish citrus juices. Food Chemistry, 2014, 164, 396-405.	8.2	20
58	Effect of carboxymethyllysine intake on inflammatory bowel disease. Proceedings of the Nutrition Society, 2013, 72, .	1.0	1
59	Consumption of Model Maillard Reaction Products has no Significant Impact on Ca and Mg Retention or on Tissue Distribution in Rats. International Journal for Vitamin and Nutrition Research, 2013, 83, 246-253.	1.5	2
60	Reactivity of acrylamide with coffee melanoidins in model systems. LWT - Food Science and Technology, 2012, 45, 198-203.	5.2	39
61	A physiologic approach to test the global antioxidant response of foods. The GAR method. Food Chemistry, 2011, 129, 1926-1932.	8.2	96
62	A combined procedure to evaluate the global antioxidant response of bread. Journal of Cereal Science, 2010, 52, 239-246.	3.7	67
63	Antimicrobial Activity of Coffee Melanoidinsâ€"A Study of Their Metal-Chelating Properties. Journal of Agricultural and Food Chemistry, 2009, 57, 432-438.	5.2	192
64	Assessment of hydroxymethylfurfural intake in the Spanish diet. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2008, 25, 1306-1312.	2.3	86