

Frederic Destailats

List of Publications by Year in descending order

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78
papers

3,204
citations

136740

32
h-index

155451

55
g-index

78
all docs

78
docs citations

78
times ranked

3527
citing authors

#	ARTICLE	IF	CITATIONS
1	Do trans fatty acids from industrially produced sources and from natural sources have the same effect on cardiovascular disease risk factors in healthy subjects? Results of the trans Fatty Acids Collaboration (TRANSFACT) study. <i>American Journal of Clinical Nutrition</i> , 2008, 87, 558-566.	2.2	217
2	A reappraisal of the impact of dairy foods and milk fat on cardiovascular disease risk. <i>European Journal of Nutrition</i> , 2009, 48, 191-203.	1.8	213
3	Longitudinal evolution of true protein, amino acids and bioactive proteins in breast milk: a developmental perspective. <i>Journal of Nutritional Biochemistry</i> , 2017, 41, 1-11.	1.9	154
4	One-step methodology for the synthesis of FA picolinyl esters from intact lipids. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2002, 79, 253-256.	0.8	113
5	Thermal degradation of long-chain polyunsaturated fatty acids during deodorization of fish oil. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 33-42.	1.0	111
6	Glycidyl esters in refined palm (<i>Elaeis guineensis</i>) oil and related fractions. Part I: Formation mechanism. <i>Food Chemistry</i> , 2012, 131, 1391-1398.	4.2	111
7	Dynamics of human milk nutrient composition of women from singapore with a special focus on lipids. <i>American Journal of Human Biology</i> , 2013, 25, 770-779.	0.8	108
8	Trans-10 Octadecenoic Acid Does Not Reduce Milk Fat Synthesis in Dairy Cows ,2. <i>Journal of Nutrition</i> , 2007, 137, 71-76.	1.3	107
9	Biological Functions and Metabolism of Oleoylethanolamide. <i>Lipids</i> , 2008, 43, 887-94.	0.7	100
10	Follow-up of the $\hat{1}^4$ to $\hat{1}^{16}$ trans-18 $\hat{1}^1$ isomer profile and content in French processed foods containing partially hydrogenated vegetable oils during the period 1995 $\hat{1}^1$ 1999. Analytical and nutritional implications. <i>Lipids</i> , 2000, 35, 815-825.	0.7	94
11	Direct quantification of fatty acids in human milk by gas chromatography. <i>Journal of Chromatography A</i> , 2013, 1284, 174-179.	1.8	84
12	Glycidyl esters in refined palm (<i>Elaeis guineensis</i>) oil and related fractions. Part II: Practical recommendations for effective mitigation. <i>Food Chemistry</i> , 2012, 132, 73-79.	4.2	83
13	Vaccenic acid and trans fatty acid isomers from partially hydrogenated oil both adversely affect LDL cholesterol: a double-blind, randomized controlled trial. <i>American Journal of Clinical Nutrition</i> , 2015, 102, 1339-1346.	2.2	83
14	Identification of the Botanical Origin of Pine Nuts Found in Food Products by Gas $\hat{1}^1$ Liquid Chromatography Analysis of Fatty Acid Profile. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2082-2087.	2.4	75
15	Study of individual trans- and cis-16 $\hat{1}^1$ isomers in cow, goat, and ewe cheese fats by gas-liquid chromatography with emphasis on the trans- $\hat{1}^3$ isomer. <i>Lipids</i> , 2000, 35, 1027-1032.	0.7	72
16	Comparative studies on individual isomeric 18 $\hat{1}^1$ acids in cow, goat, and ewe milk fats by low-temperature high-resolution capillary gas-liquid chromatography. <i>Lipids</i> , 2001, 36, 827-832.	0.7	68
17	Individual Trans Octadecenoic Acids and Partially Hydrogenated Vegetable Oil Differentially Affect Hepatic Lipid and Lipoprotein Metabolism in Golden Syrian Hamsters. <i>Journal of Nutrition</i> , 2009, 139, 257-263.	1.3	63
18	Analysis of eicosapentaenoic and docosahexaenoic acid geometrical isomers formed during fish oil deodorization. <i>Journal of Chromatography A</i> , 2006, 1129, 21-28.	1.8	56

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19	Direct quantification of fatty acids in dairy powders with special emphasis on trans fatty acid content. <i>Food Chemistry</i> , 2007, 101, 1115-1120.	4.2	53
20	Fast analysis by gas-liquid chromatography. <i>Journal of Chromatography A</i> , 2007, 1169, 175-178.	1.8	50
21	Comparison of available analytical methods to measure trans-octadecenoic acid isomeric profile and content by gas-liquid chromatography in milk fat. <i>Journal of Chromatography A</i> , 2007, 1145, 222-228.	1.8	47
22	Formation and hydrolysis of triacylglycerol and sterols epoxides: role of unsaturated triacylglycerol peroxy radicals. <i>Free Radical Biology and Medicine</i> , 2004, 37, 104-114.	1.3	43
23	Quantification of eicosapentaenoic and docosahexaenoic acid geometrical isomers formed during fish oil deodorization by gas-liquid chromatography. <i>Journal of Chromatography A</i> , 2007, 1154, 353-359.	1.8	43
24	Rationale and design of the TRANSFACT project phase I: A study to assess the effect of the two different dietary sources of trans fatty acids on cardiovascular risk factors in humans. <i>Contemporary Clinical Trials</i> , 2006, 27, 364-373.	0.8	41
25	Structural analysis of hydroperoxy- and epoxy-triacylglycerols by liquid chromatography mass spectrometry. <i>Chemistry and Physics of Lipids</i> , 2004, 131, 41-49.	1.5	39
26	In vitro digestion of citric acid esters of mono- and diglycerides (CITREM) and CITREM-containing infant formula/emulsions. <i>Food and Function</i> , 2014, 5, 1409-1421.	2.1	39
27	Directed sequential synthesis of conjugated linoleic acid isomers from $\Delta^7, 9$ to $\Delta^{12, 14}$. <i>European Journal of Lipid Science and Technology</i> , 2003, 105, 3-8.	1.0	38
28	Comparison of the Incorporation of DHA in Circulatory and Neural Tissue When Provided as Triacylglycerol (TAG), Monoacylglycerol (MAG) or Phospholipids (PL) Provides New Insight into Fatty Acid Bioavailability. <i>Nutrients</i> , 2018, 10, 620.	1.7	38
29	First identification of dimethoxycinnamic acids in human plasma after coffee intake by liquid chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2011, 1218, 491-497.	1.8	37
30	Thermally induced formation of conjugated isomers of linoleic acid. <i>European Journal of Lipid Science and Technology</i> , 2005, 107, 167-172.	1.0	35
31	Regiospecific analysis of conifer seed triacylglycerols by gas-liquid chromatography with particular emphasis on Δ^5 -olefinic acids. <i>Lipids</i> , 2001, 36, 1247-1254.	0.7	34
32	Lipid transport function is the main target of oral oleoylethanolamide to reduce adiposity in high-fat-fed mice. <i>Journal of Lipid Research</i> , 2011, 52, 1373-1382.	2.0	34
33	Authenticity of milk fat by fast analysis of triacylglycerols. <i>Journal of Chromatography A</i> , 2006, 1131, 227-234.	1.8	33
34	Recent Advances in Fast Gas-Chromatography: Application to the Separation of Fatty Acid Methyl Esters. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2009, 32, 1672-1688.	0.5	33
35	Protective effects of dietary EPA and DHA on ischemia-reperfusion-induced intestinal stress. <i>Journal of Nutritional Biochemistry</i> , 2013, 24, 104-111.	1.9	32
36	Identification of monoacylglycerol regio-isomers by gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2010, 1217, 1543-1548.	1.8	31

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37	Evidence for [1,5] sigmatropic rearrangements of CLA in heated oils. <i>Lipids</i> , 2002, 37, 435-438.	0.7	30
38	Profiles of volatile compounds in milk containing fish oil analyzed by HS-SPME-GC/MS. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 277-283.	1.0	30
39	Triacylglycerols of Apiaceae seed oils: Composition and regiodistribution of fatty acids. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 164-169.	1.0	30
40	Analysis of gene expression pattern reveals potential targets of dietary oleoylethanolamide in reducing body fat gain in C3H mice. <i>Journal of Nutritional Biochemistry</i> , 2010, 21, 922-928.	1.9	30
41	Benefits of Structured and Free Monoacylglycerols to Deliver Eicosapentaenoic (EPA) in a Model of Lipid Malabsorption. <i>Nutrients</i> , 2012, 4, 1781-1793.	1.7	30
42	Deleterious impact of elaidic fatty acid on ABCA1-mediated cholesterol efflux from mouse and human macrophages. <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2012, 1821, 303-312.	1.2	29
43	Isolation and structural analysis of the cyclic fatty acid monomers formed from eicosapentaenoic and docosahexaenoic acids during fish oil deodorization. <i>Journal of Chromatography A</i> , 2007, 1138, 216-224.	1.8	27
44	Abietoid seed fatty acid composition—A review of the genera <i>Abies</i> , <i>Cedrus</i> , <i>Hesperopeuce</i> , <i>Keteleeria</i> , <i>Pseudolarix</i> , and <i>Tsuga</i> and preliminary inferences on the taxonomy of Pinaceae. <i>Lipids</i> , 2002, 37, 17-26.	0.7	25
45	Quantification of 1,3-olein-2-palmitin (OPO) and Palmitic Acid in sn-2 Position of Triacylglycerols in Human Milk by Liquid Chromatography Coupled with Mass Spectrometry. <i>Molecules</i> , 2019, 24, 22.	1.7	25
46	Streamlined Methods for the Resolution and Quantification of Fatty Acids Including Trans Fatty Acid Isomers in Food Products by Gas Chromatography. <i>Journal of AOAC INTERNATIONAL</i> , 2009, 92, 1301-1309.	0.7	24
47	Mapping the regioisomeric distribution of fatty acids in triacylglycerols by hybrid mass spectrometry. <i>Journal of Lipid Research</i> , 2013, 54, 290-305.	2.0	23
48	Metabolites of Conjugated Isomers of $\hat{\pm}$ -Linolenic Acid (CLnA) in the Rat. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1422-1427.	2.4	21
49	Base-catalyzed derivatization methodology for FA analysis. Application to milk fat and celery seed lipid TAG. <i>Lipids</i> , 2002, 37, 527-532.	0.7	18
50	Differential effect of maternal diet supplementation with $\hat{\pm}$ -Linolenic acid or n-3 long-chain polyunsaturated fatty acids on glial cell phosphatidylethanolamine and phosphatidylserine fatty acid profile in neonate rat brains. <i>Nutrition and Metabolism</i> , 2010, 7, 2.	1.3	18
51	Degradation products formed from long-chain PUFA during deodorization of fish oil. <i>Lipid Technology</i> , 2007, 19, 9-11.	0.3	17
52	On the mechanisms of cyclic and bicyclic fatty acid monomer formation in heated edible oils. <i>European Journal of Lipid Science and Technology</i> , 2005, 107, 767-772.	1.0	16
53	Lipase inhibitor orlistat decreases incorporation of eicosapentaenoic and docosahexaenoic acids in rat tissues. <i>Nutrition Research</i> , 2010, 30, 134-140.	1.3	15
54	Effect of trans fatty acid isomers from ruminant sources on risk factors of cardiovascular disease: Study design and rationale. <i>Contemporary Clinical Trials</i> , 2011, 32, 569-576.	0.8	15

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55	Monoacylglycerol-enriched oil increases EPA/DHA delivery to circulatory system in humans with induced lipid malabsorption conditions. <i>Journal of Lipid Research</i> , 2016, 57, 2208-2216.	2.0	15
56	Identification of the Botanical Origin of Commercial Pine Nuts Responsible for Dysgeusia by Gas-Liquid Chromatography Analysis of Fatty Acid Profile. <i>Journal of Toxicology</i> , 2011, 2011, 1-7.	1.4	14
57	Effects on Fatty Acid Metabolism of a New Powdered Human Milk Fortifier Containing Medium-Chain Triacylglycerols and Docosahexaenoic Acid in Preterm Infants. <i>Nutrients</i> , 2018, 10, 690.	1.7	14
58	A new ω -7-polyunsaturated fatty acid in <i>taxus</i> spp. Seed lipids, dihomotaxoleic (7,11- ω -7) acid. <i>Lipids</i> , 2001, 36, 319-321.	0.7	13
59	Ruminant-Produced trans-Fatty Acids Raise Plasma Total and Small HDL Particle Concentrations in Male Hartley Guinea Pigs. <i>Journal of Nutrition</i> , 2010, 140, 2173-2179.	1.3	13
60	Growth of Infants Fed Formula with Evolving Nutrition Composition: A Single-Arm Non-Inferiority Study. <i>Nutrients</i> , 2017, 9, 219.	1.7	13
61	Dibutyrate derivatization of monoacylglycerols for the resolution of regioisomers of oleic, petroselinic, and cis-vaccenic acids. <i>Lipids</i> , 2002, 37, 111-116.	0.7	10
62	FA composition and regiospecific analysis of <i>Acer saccharum</i> (sugar maple tree) and <i>Acer saccharinum</i> (silver maple tree) seed oils. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2002, 79, 1091-1094.	0.8	10
63	Gas chromatography-mass spectrometry determination of metabolites of conjugated -9,-11,-15 18:3 fatty acid. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2005, 820, 15-22.	1.2	10
64	Introduction to the Proceedings of the Symposium "Scientific Update on Dairy Fats and Cardiovascular Diseases". <i>Journal of the American College of Nutrition</i> , 2008, 27, 720S-722S.	1.1	10
65	Saturated and unsaturated anteiso-C19 acids in the seed lipids from <i>Hesperopeuce mertensiana</i> (Pinaceae). <i>Lipids</i> , 2002, 37, 325-328.	0.7	8
66	Ruminant-Produced trans-Fatty Acids Raise Plasma HDL Particle Concentrations in Intact and Ovariectomized Female Hartley Guinea Pigs. <i>Journal of Nutrition</i> , 2012, 142, 1679-1683.	1.3	8
67	Identification of O-methyl-(ω)-epicatechin-O-sulphate metabolites by mass-spectrometry after O-methylation with trimethylsilyldiazomethane. <i>Journal of Chromatography A</i> , 2012, 1245, 150-157.	1.8	7
68	Unravelling the complexity of health effects of trans fatty acids: Insight from the TRANSFACT study. <i>Lipid Technology</i> , 2008, 20, 129-131.	0.3	6
69	Analysis of Lipids by Gas Chromatography. , 2012, , 529-544.		5
70	ω -linolenic acid and its ω -5-desaturation product, coniferonic acid, in the seed lipids of <i>Tsuga</i> and <i>Hesperopeuce</i> as a taxonomic means to differentiate the two genera. <i>Lipids</i> , 2001, 36, 211-213.	0.7	4
71	Formation Mechanisms. , 2014, , 7-21.		4
72	Formation of trans fatty acids during deodorization of edible oils. , 2012, , 65-75.		2

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73	Robotized method for the quantification of fatty acids by gas-liquid chromatography. European Journal of Lipid Science and Technology, 2013, 115, 825-830.	1.0	1
74	Gas chromatographic analysis of lipids. , 2021, , 683-701.		1
75	Formation mechanisms. , 2022, , 7-21.		1
76	Natural versus Industrial Trans Fatty Acids. , 2014, , 41-59.		0
77	Gas Chromatography of Fatty Acid Methyl Esters: Resolution Using Conventional and High-Resolution Columns. , 2016, , 1-4.		0
78	Gas Chromatography of Fatty Acid Methyl Esters: Practical Applications of Fast Gas Chromatography. , 2016, , 1-4.		0