Frederic Destaillats

List of Publications by Year
in descending order

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	Formation mechanisms. , 2022, , 7-21.		1
2	Gas chromatographic analysis of lipids. , 2021, , 683-701.		1
3	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. Molecules, 2019, 24, 22.	1.7	25
4	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. Nutrients, 2018, 10, 620.	1.7	38
5	Effects on Fatty Acid Metabolism of a New Powdered Human Milk Fortifier Containing Medium-Chain Triacylglycerols and Docosahexaenoic Acid in Preterm Infants. Nutrients, 2018, 10, 690.	1.7	14
6	Longitudinal evolution of true protein, amino acids and bioactive proteins in breast milk: a developmental perspective. Journal of Nutritional Biochemistry, 2017, 41, 1-11.	1.9	154
7	GrowthÂofÂInfantsÂFedÂFormulaÂwithÂEvolvingÂ NutritionÂComposition:ÂAÂSingleâ€Arm Nonâ€InferiorityÂStudy. Nutrients, 2017, 9, 219.	1.7	13
8	Monoacylglycerol-enriched oil increases EPA/DHA delivery to circulatory system in humans with induced lipid malabsorption conditions. Journal of Lipid Research, 2016, 57, 2208-2216.	2.0	15
9	Gas Chromatography of Fatty Acid Methyl Esters: Resolution Using Conventional and High-Resolution Columns. , 2016, , 1-4.		0
10	Gas Chromatography of Fatty Acid Methyl Esters: Practical Applications of Fast Gas Chromatography. , 2016, , 1-4.		0
11	Vaccenic acid and trans fatty acid isomers from partially hydrogenated oil both adversely affect LDL cholesterol: a double-blind, randomized controlled trial. American Journal of Clinical Nutrition, 2015, 102, 1339-1346.	2.2	83
12	Natural versus Industrial Trans Fatty Acids. , 2014, , 41-59.		0
13	Formation Mechanisms. , 2014, , 7-21.		4
14	In vitro digestion of citric acid esters of mono- and diglycerides (CITREM) and CITREM-containing infant formula/emulsions. Food and Function, 2014, 5, 1409-1421.	2.1	39
15	Mapping the regioisomeric distribution of fatty acids in triacylglycerols by hybrid mass spectrometry. Journal of Lipid Research, 2013, 54, 290-305.	2.0	23
16	Direct quantification of fatty acids in human milk by gas chromatography. Journal of Chromatography A, 2013, 1284, 174-179.	1.8	84
17	Protective effects of dietary EPA and DHA on ischemiaâ€“reperfusion-induced intestinal stress. Journal of Nutritional Biochemistry, 2013, 24, 104-111.	1.9	32
18	Dynamics of human milk nutrient composition of women from singapore with a special focus on lipids. American Journal of Human Biology, 2013, 25, 770-779.	0.8	108

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19	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
20	Formation of trans fatty acids during deodorization of edible oils. , 2012, , 65-75.		2
21	Ruminant-Produced trans-Fatty Acids Raise Plasma HDL Particle Concentrations in Intact and Ovariectomized Female Hartley Guinea Pigs. Journal of Nutrition, 2012, 142, 1679-1683.	1.3	8
22	Deleterious impact of elaidic fatty acid on ABCA1-mediated cholesterol efflux from mouse and human macrophages. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2012, 1821, 303-312.	1.2	29
23	Identification of O-methyl-(â˜)-epicatechin-O-sulphate metabolites by mass-spectrometry after O-methylation with trimethylsilyldiazomethane. Journal of Chromatography A, 2012, 1245, 150-157.	1.8	7
24	Analysis of Lipids by Gas Chromatography. , 2012, , 529-544.		5
25	Benefits of Structured and Free Monoacylglycerols to Deliver Eicosapentaenoic (EPA) in a Model of Lipid Malabsorption. Nutrients, 2012, 4, 1781-1793.	1.7	30
26	Glycidyl esters in refined palm (Elaeis guineensis) oil and related fractions. Part I: Formation mechanism. Food Chemistry, 2012, 131, 1391-1398.	4.2	111
27	Glycidyl esters in refined palm (Elaeis guineensis) oil and related fractions. Part II: Practical recommendations for effective mitigation. Food Chemistry, 2012, 132, 73-79.	4.2	83
28	Effect of trans fatty acid isomers from ruminant sources on risk factors of cardiovascular disease: Study design and rationale. Contemporary Clinical Trials, 2011, 32, 569-576.	0.8	15
29	Identification of the Botanical Origin of Commercial Pine Nuts Responsible for Dysgeusia by Gas-Liquid Chromatography Analysis of Fatty Acid Profile. Journal of Toxicology, 2011, 2011, 1-7.	1.4	14
30	First identification of dimethoxycinnamic acids in human plasma after coffee intake by liquid chromatographyâ€“mass spectrometry. Journal of Chromatography A, 2011, 1218, 491-497.	1.8	37
31	Lipid transport function is the main target of oral oleoylethanolamide to reduce adiposity in high-fat-fed mice. Journal of Lipid Research, 2011, 52, 1373-1382.	2.0	34
32	Analysis of gene expression pattern reveals potential targets of dietary oleoylethanolamide in reducing body fat gain in C3H miceâ˜†. Journal of Nutritional Biochemistry, 2010, 21, 922-928.	1.9	30
33	Differential effect of maternal diet supplementation with Î±-Linolenic adcid or n-3 long-chain polyunsaturated fatty acids on glial cell phosphatidylethanolamine and phosphatidylserine fatty acid profile in neonate rat brains. Nutrition and Metabolism, 2010, 7, 2.	1.3	18
34	Identification of monoacylglycerol regio-isomers by gas chromatographyâ€“mass spectrometry. Journal of Chromatography A, 2010, 1217, 1543-1548.	1.8	31
35	Ruminant-Produced trans-Fatty Acids Raise Plasma Total and Small HDL Particle Concentrations in Male Hartley Guinea Pigs ,. Journal of Nutrition, 2010, 140, 2173-2179.	1.3	13
36	Identification of the Botanical Origin of Pine Nuts Found in Food Products by Gasâ˜Liquid Chromatography Analysis of Fatty Acid Profile. Journal of Agricultural and Food Chemistry, 2010, 58, 2082-2087.	2.4	75

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37	Lipase inhibitor orlistat decreases incorporation of eicosapentaenoic and docosahexaenoic acids in rat tissues. Nutrition Research, 2010, 30, 134-140.	1.3	15
38	Streamlined Methods for the Resolution and Quantification of Fatty Acids Including Trans Fatty Acid Isomers in Food Products by Gas Chromatography. Journal of AOAC INTERNATIONAL, 2009, 92, 1301-1309.	0.7	24
39	Individual Trans Octadecenoic Acids and Partially Hydrogenated Vegetable Oil Differentially Affect Hepatic Lipid and Lipoprotein Metabolism in Golden Syrian Hamsters. Journal of Nutrition, 2009, 139, 257-263.	1.3	63
40	Triacylglycerols of Apiaceae seed oils: Composition and regiodistribution of fatty acids. European Journal of Lipid Science and Technology, 2009, 111, 164-169.	1.0	30
41	A reappraisal of the impact of dairy foods and milk fat on cardiovascular disease risk. European Journal of Nutrition, 2009, 48, 191-203.	1.8	213
42	Recent Advances in Fast Gas-Chromatography: Application to the Separation of Fatty Acid Methyl Esters. Journal of Liquid Chromatography and Related Technologies, 2009, 32, 1672-1688.	0.5	33
43	Biological Functions and Metabolism of Oleoylethanolamide. Lipids, 2008, 43, 887-94.	0.7	100
44	Unravelling the complexity of health effects of trans fatty acids: Insight from the TRANSFACT study. Lipid Technology, 2008, 20, 129-131.	0.3	6
45	Profiles of volatile compounds in milk containing fish oil analyzed by HSâ€SPMEâ€GC/MS. European Journal of Lipid Science and Technology, 2008, 110, 277-283.	1.0	30
46	Introduction to the Proceedings of the Symposium â€œScientific Update on Dairy Fats and Cardiovascular Diseasesâ€. Journal of the American College of Nutrition, 2008, 27, 720S-722S.	1.1	10
47	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. American Journal of Clinical Nutrition, 2008, 87, 558-566.	2.2	217
48	Trans-10 Octadecenoic Acid Does Not Reduce Milk Fat Synthesis in Dairy Cows ,2. Journal of Nutrition, 2007, 137, 71-76.	1.3	107
49	Degradation products formed from long-chain PUFA during deodorization of fish oil. Lipid Technology, 2007, 19, 9-11.	0.3	17
50	Direct quantification of fatty acids in dairy powders with special emphasis on trans fatty acid content. Food Chemistry, 2007, 101, 1115-1120.	4.2	53
51	Isolation and structural analysis of the cyclic fatty acid monomers formed from eicosapentaenoic and docosahexaenoic acids during fish oil deodorization. Journal of Chromatography A, 2007, 1138, 216-224.	1.8	27
52	Comparison of available analytical methods to measure trans-octadecenoic acid isomeric profile and content by gasâ€“liquid chromatography in milk fat. Journal of Chromatography A, 2007, 1145, 222-228.	1.8	47
53	Quantification of eicosapentaenoic and docosahexaenoic acid geometrical isomers formed during fish oil deodorization by gasâ€“liquid chromatography. Journal of Chromatography A, 2007, 1154, 353-359.	1.8	43
54	Fast analysis by gasâ€“liquid chromatography. Journal of Chromatography A, 2007, 1169, 175-178.	1.8	50

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55	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. Contemporary Clinical Trials, 2006, 27, 364-373.	0.8	41
56	Analysis of eicosapentaenoic and docosahexaenoic acid geometrical isomers formed during fish oil deodorization. Journal of Chromatography A, 2006, 1129, 21-28.	1.8	56
57	Authenticity of milk fat by fast analysis of triacylglycerols. Journal of Chromatography A, 2006, 1131, 227-234.	1.8	33
58	Thermal degradation of long-chain polyunsaturated fatty acids during deodorization of fish oil. European Journal of Lipid Science and Technology, 2006, 108, 33-42.	1.0	111
59	Gas chromatographyâ€“mass spectrometry determination of metabolites of conjugated -9,-11,-15 18:3 fatty acid. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2005, 820, 15-22.	1.2	10
60	Thermally induced formation of conjugated isomers of linoleic acid. European Journal of Lipid Science and Technology, 2005, 107, 167-172.	1.0	35
61	On the mechanisms of cyclic and bicyclic fatty acid monomer formation in heated edible oils. European Journal of Lipid Science and Technology, 2005, 107, 767-772.	1.0	16
62	Metabolites of Conjugated Isomers of Î±-Linolenic Acid (CLnA) in the Rat. Journal of Agricultural and Food Chemistry, 2005, 53, 1422-1427.	2.4	21
63	Formation and hydrolysis of triacylglycerol and sterols epoxides: role of unsaturated triacylglycerol peroxyl radicals. Free Radical Biology and Medicine, 2004, 37, 104-114.	1.3	43
64	Structural analysis of hydroperoxy- and epoxy-triacylglycerols by liquid chromatography mass spectrometry. Chemistry and Physics of Lipids, 2004, 131, 41-49.	1.5	39
65	Directed sequential synthesis of conjugated linoleic acid isomers from Î”7, 9 to Î”12, 14. European Journal of Lipid Science and Technology, 2003, 105, 3-8.	1.0	38
66	Evidence for [1,5] sigmatropic rearrangements of CLA in heated oils. Lipids, 2002, 37, 435-438.	0.7	30
67	Abietoid seed fatty acid compositionâ€”A review of the genera Abies, Cedrus, Hesperopeuce, Keteleeria, Pseudolarix, and Tsuga and preliminary inferences on the taxonomy of Pinaceae. Lipids, 2002, 37, 17-26.	0.7	25
68	Dibutyrate derivatization of monoacylglycerols for the resolution of regioisomers of oleic, petroselinic, and cis-vaccenic acids. Lipids, 2002, 37, 111-116.	0.7	10
69	Saturated and unsaturated anteiso-C19 acids in the seed lipids from Hesperopeuce mertensiana (Pinaceae). Lipids, 2002, 37, 325-328.	0.7	8
70	Base-catalyzed derivatization methodology for FA analysis. Application to milk fat and celery seed lipid TAG. Lipids, 2002, 37, 527-532.	0.7	18
71	One-step methodology for the synthesis of FA picolinyl esters from intact lipids. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 253-256.	0.8	113
72	FA composition and regiospecific analysis of Acer saccharum (sugar maple tree) and Acer saccharinum (silver maple tree) seed oils. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 1091-1094.	0.8	10

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73	Î±-linolenic acid and its Î”5-desaturation product, coniferonic acid, in the seed lipids of Tsuga and Hesperopeuce as a taxonomic means to differentiate the two genera. Lipids, 2001, 36, 211-213.	0.7	4
74	A new Î”7-polyunsaturated fatty acid in taxus spp. Seed lipids, dihomotaxoleic (7,11â€“20â¶2) acid. Lipids, 2001, 36, 319-321.	0.7	13
75	Comparative studies on individual isomeric 18â¶1 acids in cow, goat, and ewe milk fats by low-temperature high-resolution capillary gas-liquid chromatography. Lipids, 2001, 36, 827-832.	0.7	68
76	Regiospecific analysis of conifer seed triacylglycerols by gas-liquid chromatography with particular emphasis on Î”5-olefinic acids. Lipids, 2001, 36, 1247-1254.	0.7	34
77	Follow-up of the Î”4 to Î”16 trans-18â¶1 isomer profile and content in French processed foods containing partially hydrogenated vegetable oils during the period 1995â€“1999. Analytical and nutritional implications. Lipids, 2000, 35, 815-825.	0.7	94
78	Study of individual trans- and cis-16â¶1 isomers in cow, goat, and ewe cheese fats by gas-liquid chromatography with emphasis on the trans-Î”3 isomer. Lipids, 2000, 35, 1027-1032.	0.7	72