

Estefania Sanchez-Rodriguez

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

491
citations

777949

13
h-index

993246

17
g-index

18
all docs

18
docs citations

18
times ranked

796
citing authors

#	ARTICLE	IF	CITATIONS
1	Relationship between Bone Quality, Egg Production and Eggshell Quality in Laying Hens at the End of an Extended Production Cycle (105 Weeks). <i>Animals</i> , 2021, 11, 623.	1.0	37
2	No evidence that selection for egg production persistency causes loss of bone quality in laying hens. <i>Genetics Selection Evolution</i> , 2021, 53, 11.	1.2	22
3	May bioactive compounds from the olive fruit improve the postprandial insulin response in healthy adults?. <i>Journal of Functional Foods</i> , 2021, 83, 104561.	1.6	3
4	Research Note: Changes in eggshell quality and microstructure related to hen age during a production cycle. <i>Poultry Science</i> , 2021, 100, 101287.	1.5	14
5	An eQTL in the cystathionine beta synthase gene is linked to osteoporosis in laying hens. <i>Genetics Selection Evolution</i> , 2020, 52, 13.	1.2	15
6	The Gut Microbiota and Its Implication in the Development of Atherosclerosis and Related Cardiovascular Diseases. <i>Nutrients</i> , 2020, 12, 605.	1.7	109
7	Pharmacokinetics of maslinic and oleanolic acids from olive oil “ Effects on endothelial function in healthy adults. A randomized, controlled, dose“response study. <i>Food Chemistry</i> , 2020, 322, 126676.	4.2	38
8	Cardioprotective Effect of a Virgin Olive Oil Enriched with Bioactive Compounds in Spontaneously Hypertensive Rats. <i>Nutrients</i> , 2019, 11, 1728.	1.7	26
9	Changes with age (from 0 to 37 D) in tibiae bone mineralization, chemical composition and structural organization in broiler chickens. <i>Poultry Science</i> , 2019, 98, 5215-5225.	1.5	29
10	Effects of Virgin Olive Oils Differing in Their Bioactive Compound Contents on Biomarkers of Oxidative Stress and Inflammation in Healthy Adults: A Randomized Double-Blind Controlled Trial. <i>Nutrients</i> , 2019, 11, 561.	1.7	46
11	Changes in avian cortical and medullary bone mineral composition and organization during acid-induced demineralization. <i>European Journal of Mineralogy</i> , 2019, 31, 209-216.	0.4	17
12	Cuticle and pore plug properties in the table egg. <i>Poultry Science</i> , 2018, 97, 1382-1390.	1.5	23
13	Effects of Virgin Olive Oils Differing in Their Bioactive Compound Contents on Metabolic Syndrome and Endothelial Functional Risk Biomarkers in Healthy Adults: A Randomized Double-Blind Controlled Trial. <i>Nutrients</i> , 2018, 10, 626.	1.7	39
14	Liquid chromatography tandem mass spectrometric determination of triterpenes in human fluids: Evaluation of markers of dietary intake of olive oil and metabolic disposition of oleanolic acid and maslinic acid in humans. <i>Analytica Chimica Acta</i> , 2017, 990, 84-95.	2.6	20
15	The NUTRAOLEOUM Study, a randomized controlled trial, for achieving nutritional added value for olive oils. <i>BMC Complementary and Alternative Medicine</i> , 2016, 16, 404.	3.7	10
16	Glycemic Responses, Appetite Ratings and Gastrointestinal Hormone Responses of Most Common Breads Consumed in Spain. A Randomized Control Trial in Healthy Humans. <i>Nutrients</i> , 2015, 7, 4033-4053.	1.7	23
17	An Enriched, Cereal-Based Bread Affects Appetite Ratings and Glycemic, Insulinemic, and Gastrointestinal Hormone Responses in Healthy Adults in a Randomized, Controlled Trial,. <i>Journal of Nutrition</i> , 2015, 145, 231-238.	1.3	19