Miguel Calvo

List of Publications by Year
in descending order

106 papers	3,511 citations	136950 32 h-index	161849 54 g-index
106 all docs	106 docs citations	106 times ranked	2805 citing authors

#	Article	IF	Citations
1	Biological role of lactoferrin.. Archives of Disease in Childhood, 1992, 67, 657-661.	1.9	446
2	Interaction of Î²-Lactoglobulin with Retinol and Fatty Acids and Its Role as a Possible Biological Function for This Protein: A Review. Journal of Dairy Science, 1995, 78, 978-988.	3.4	218
3	Isolation of lactoferrin from milk of different species: Calorimetric and antimicrobial studies. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2008, 150, 131-139.	1.6	150
4	Kinetic Parameters for Denaturation of Bovine Milk Lactoferrin. Journal of Food Science, 1992, 57, 873-879.	3.1	110
5	Interaction of Fatty Acids with Î²-Lactoglobulin and Albumin from Ruminant Milk1. Journal of Biochemistry, 1989, 106, 1094-1097.	1.7	109
6	Concentration of Lactoferrin and Transferrin throughout Lactation in Cowâ€™s Colostrum and Milk. Biological Chemistry Hoppe-Seyler, 1988, 369, 1005-1008.	1.4	103
7	Kinetic and Thermodynamic Parameters for Heat Denaturation of Bovine Milk IgG, IgA and IgM. Journal of Food Science, 1997, 62, 1034-1038.	3.1	81
8	Effect of Heat Treatment on Bovine Lactoperoxidase Activity in Skim Milk: Kinetic and Thermodynamic Analysis. Journal of Food Science, 2003, 68, 89-93.	3.1	73
9	Interaction of bovine lactoferrin with other proteins of milk whey. International Journal of Biological Macromolecules, 1990, 12, 2-5.	7.5	72
10	Effect of Î²-lactoglobulin on the activity of pregastric lipase. A possible role for this protein in ruminant milk. Lipids and Lipid Metabolism, 1992, 1123, 151-155.	2.6	72
11	Effect of Heat Treatment on Denaturation of Bovine Î±-Lactalbumin:â€‰ Determination of Kinetic and Thermodynamic Parameters. Journal of Agricultural and Food Chemistry, 2005, 53, 9730-9736.	5.2	67
12	Thermal Denaturation of Human Lactoferrin and Its Effect on the Ability To Bind Iron. Journal of Agricultural and Food Chemistry, 1998, 46, 3964-3970.	5.2	62
13	Effect of technological treatments on bovine lactoferrin: An overview. Food Research International, 2018, 106, 173-182.	6.2	61
14	Effect of Binding of Retinol and Palmitic Acid to Bovine Î²-Lactoglobulin on Its Resistance to Thermal Denaturation. Journal of Dairy Science, 1994, 77, 1494-1502.	3.4	59
15	Expression of alpha-fetoprotein receptors by human T-lymphocytes during blastic transformation. Molecular Immunology, 1989, 26, 851-857.	2.2	57
16	Recombinant human lactoferrin: A valuable protein for pharmaceutical products and functional foods. Biotechnology Advances, 2010, 28, 831-838.	11.7	57
17	Interaction of Bovine .BETA.-Lactoglobulin and Other Bovine and Human Whey Proteins with Retinol and Fatty Acids.. Agricultural and Biological Chemistry, 1991, 55, 2515-2520.	0.3	53
18	Effect of Heat Treatment on the Antigen-Binding Activity of Anti-Peroxidase Immunoglobulins in Bovine Colostrum. Journal of Dairy Science, 1997, 80, 3182-3187.	3.4	53

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19	Kinetic parameters for high-pressure-induced denaturation of lactoferrin in human milk. International Dairy Journal, 2014, 39, 246-252.	3.0	46
20	Apparent chemical composition of nine commercial or semi-commercial whey protein concentrates, isolates and fractions. International Journal of Food Science and Technology, 1999, 34, 543-556.	2.7	45
21	Detection of peanut (Arachis hypogaea) allergens in processed foods by immunoassay: Influence of selected target protein and ELISA format applied. Food Control, 2015, 54, 300-307.	5.5	43
22	Fatty acids bound to Î±-fetoprotein and albumin during rat development. Lipids and Lipid Metabolism, 1988, 959, 238-246.	2.6	41
23	Comparison of the ability to bind lipids of Î²-lactoglobulin and serum albumin of milk from ruminant and non-ruminant species. Journal of Dairy Research, 1993, 60, 55-63.	1.4	41
24	Relations between vitamin D and fatty acid binding properties of vitamin D-binding protein. Biochemical and Biophysical Research Communications, 1989, 163, 14-17.	2.1	40
25	Antibacterial activity of bovine milk lactoferrin on the emerging foodborne pathogen Cronobacter sakazakii: Effect of media and heat treatment. Food Control, 2015, 47, 520-525.	5.5	40
26	Some physico-chemical properties of nine commercial or semi-commercial whey protein concentrates, isolates and fractions. International Journal of Food Science and Technology, 1999, 34, 587-601.	2.7	35
27	Effect of heat treatment on the antibacterial activity of bovine lactoferrin against three foodborne pathogens. International Journal of Dairy Technology, 2010, 63, 209-215.	2.8	35
28	Incorporation of radiolabelled alphafetoprotein in the brain and other tissues of the developing rat. Developmental Brain Research, 1984, 12, 77-82.	1.7	34
29	Detection of cows' milk in ewes' milk and cheese by an immunodotting method. Journal of Dairy Research, 1988, 55, 121-124.	1.4	34
30	Specific uptake of alpha-fetoprotein by malignant human lymphoid cells. International Journal of Cancer, 1987, 40, 314-318.	5.1	33
31	Development and evaluation of two ELISA formats for the detection of Î²-lactoglobulin in model processed and commercial foods. Food Control, 2009, 20, 643-647.	5.5	33
32	Uptake and passage of Î²-lactoglobulin palmitic acid and retinol across the Caco-2 monolayer. Biochimica Et Biophysica Acta - Biomembranes, 1995, 1236, 149-154.	2.6	32
33	Effect of high pressure and heat treatments on IgA immunoreactivity and lysozyme activity in human milk. European Food Research and Technology, 2016, 242, 891-898.	3.3	32
34	Effect of high-pressure treatment on denaturation of bovine lactoferrin and lactoperoxidase. Journal of Dairy Science, 2012, 95, 549-557.	3.4	31
35	Effect of high-pressure treatment on denaturation of bovine Î²-lactoglobulin and Î±-lactalbumin. European Food Research and Technology, 2012, 234, 813-819.	3.3	31
36	Interaction of BovineÎ²-Lactoglobulin and Other Bovine and Human Whey Proteins with Retinol and Fatty Acids. Agricultural and Biological Chemistry, 1991, 55, 2515-2520.	0.3	29

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37	Effect of retinol and fatty acid binding by bovine Î²-lactoglobulin on its resistance to trypsin digestion. International Dairy Journal, 1993, 3, 589-597.	3.0	29
38	Effect of pH on antigen-binding activity of IgG from bovine colostrum upon heating. Journal of Dairy Research, 2001, 68, 511-518.	1.4	29
39	Antibacterial activity of bovine milk lactoferrin and its hydrolysates prepared with pepsin, chymosin and microbial rennet against foodborne pathogen Listeria monocytogenes. International Dairy Journal, 2015, 45, 15-22.	3.0	29
40	Characterization, origin and evolution of Î±-fetoprotein and albumin in postnatal rat brain. International Journal of Biochemistry & Cell Biology, 1982, 14, 817-823.	0.5	28
41	Effect of heat treatment and other milk proteins on the interaction of lactoferrin with monocytes. Journal of Dairy Research, 1993, 60, 363-369.	1.4	28
42	Determination of Vegetal Proteins in Milk Powder by Enzyme-Linked Immunosorbent Assay: Interlaboratory Study. Journal of AOAC INTERNATIONAL, 2002, 85, 1390-1397.	1.5	28
43	Antibacterial Activity of Recombinant Human Lactoferrin from Rice: Effect of Heat Treatment. Bioscience, Biotechnology and Biochemistry, 2009, 73, 1301-1307.	1.3	26
44	Synthesis of Lactoferrin and Transport of Transferrin in the Lactating Mammary Gland of Sheep. Journal of Dairy Science, 1992, 75, 1257-1262.	3.4	25
45	Effect of bovine lactoferrin addition to milk in yogurt manufacturing. Journal of Dairy Science, 2010, 93, 4480-4489.	3.4	25
46	Effect of heat treatment on henâ€™s egg ovomucoid: An immunochemical and calorimetric study. Food Research International, 2007, 40, 603-612.	6.2	24
47	Insulin in Bovine Colostrum and Milk: Evolution Throughout Lactation and Binding to Caseins. Journal of Dairy Science, 1991, 74, 4320-4325.	3.4	23
48	Interaction of Mercury with Human and Bovine Milk Proteins. Bioscience, Biotechnology and Biochemistry, 1997, 61, 1641-1645.	1.3	23
49	Immunochemical detection of Cry1A(b) protein in model processed foods made with transgenic maize. European Food Research and Technology, 2009, 229, 15-19.	3.3	23
50	Development of two ELISA formats to determine glycinin. Application to detect soy in model and commercial processed food. Food Control, 2018, 93, 32-39.	5.5	23
51	Expression of mRNAs for Î±-Fetoprotein (AFP) and Albumin and Incorporation of AFP and Docosahexaenoic Acid in Baboon Fetuses1. Journal of Biochemistry, 1992, 111, 649-654.	1.7	22
52	Effect of heat treatment on anti-rotavirus activity of bovine colostrum. Journal of Dairy Research, 1999, 66, 131-137.	1.4	22
53	Detection of recombinant human lactoferrin and lysozyme produced in a bitransgenic cow. Journal of Dairy Science, 2017, 100, 1605-1617.	3.4	21
54	A Calorimetric Study of Thermal Denaturation of Recombinant Human Lactoferrin from Rice. Journal of Agricultural and Food Chemistry, 2007, 55, 4848-4853.	5.2	19

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55	Interaction of rat Î±-fetoprotein and albumin with polyunsaturated and other fatty acids: Determination of apparent association constants. FEBS Letters, 1989, 250, 22-24.	2.8	18
56	Development of Two Immunoassay Formats To Detect Î²-Lactoglobulin: Influence of Heat Treatment on Î²-Lactoglobulin Immunoreactivity and Assay Applicability in Processed Food. Journal of Food Protection, 2007, 70, 1691-1697.	1.7	18
57	Distribution of Added Lead and Cadmium in Human and Bovine Milk. Journal of Food Protection, 1995, 58, 305-309.	1.7	17
58	Study of ethanol-induced conformational changes of holo and apo Î±-lactalbumin by spectroscopy and limited proteolysis. Molecular Nutrition and Food Research, 2006, 50, 34-43.	3.3	17
59	Detection ofClostridium tyrobutyricumspores using polyclonal antibodies and flow cytometry. Journal of Applied Microbiology, 2010, 108, 488-498.	3.1	17
60	Antirotaviral Activity of Bovine and Ovine Dairy Byproducts. Journal of Agricultural and Food Chemistry, 2017, 65, 4280-4288.	5.2	17
61	Antirotaviral potential of lactoferrin from different origin: effect of thermal and high pressure treatments. BioMetals, 2018, 31, 343-355.	4.1	17
62	Effect of high pressure and pulsed electric field on denaturation and allergenicity of Pru p 3 protein from peach. Food Chemistry, 2020, 321, 126745.	8.2	17
63	Determination of IgG levels in bovine bulk milk samples from different regions of Spain. European Food Research and Technology, 2005, 220, 222-225.	3.3	16
64	Use of immunological techniques for detecting species substitution in raw and smoked fish. European Food Research and Technology, 1997, 204, 279-281.	0.6	15
65	Effect of high pressure on the structure and antibacterial activity of bovine lactoferrin treated in different media. Journal of Dairy Research, 2013, 80, 283-290.	1.4	15
66	Kinetic and thermodynamic parameters for thermal denaturation of ovine milk lactoferrin determined by its loss of immunoreactivity. Journal of Dairy Science, 2015, 98, 4328-4337.	3.4	14
67	Effect of the Binding of Palmitic Acid to Î²-Lactoglobulin on Its Gelation Properties. International Dairy Journal, 1998, 8, 119-123.	3.0	13
68	Effect of trypsin on bovine lactoferrin and interaction between the fragments under different conditions. Journal of Dairy Research, 1994, 61, 427-432.	1.4	12
69	Lactoferrin and IgG levels in ovine milk throughout lactation: Correlation with milk quality parameters. Small Ruminant Research, 2018, 168, 12-18.	1.2	12
70	Interactions of different albumins and animal sera with insolubilized Cibacron Blue. Evaluation of apparent affinity constants. Comparative Biochemistry and Physiology Part B: Comparative Biochemistry, 1982, 71, 403-407.	0.2	11
71	Effects of Hydrostatic High Pressure on the Structure and Antibacterial Activity of Recombinant Human Lactoferrin from Transgenic Rice. Bioscience, Biotechnology and Biochemistry, 2012, 76, 53-59.	1.3	11
72	Effect of hydrolysis and microwave treatment on the antibacterial activity of native bovine milk lactoferrin against Cronobacter sakazakii. International Journal of Food Microbiology, 2020, 319, 108495.	4.7	11

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73	Specific immunoglobulins in serum of newborn lambs fed with a single dose of colostrum containing anti-peroxidase IgG. Research in Veterinary Science, 2001, 70, 275-279.	1.9	10
74	Effect of heat treatment on antirotaviral activity of bovine and ovine whey. International Dairy Journal, 2016, 60, 78-85.	3.0	10
75	Inhibition of Cronobacter sakazakii Adhesion to Caco-2 Cells by Commercial Dairy Powders and Raw Buttermilk. Journal of Agricultural and Food Chemistry, 2017, 65, 1043-1050.	5.2	10
76	Antirotaviral activity of bovine milk components: Extending the list of inhibitory proteins and seeking a better understanding of their neutralization mechanism. Journal of Functional Foods, 2018, 44, 103-111.	3.4	10
77	Effect of high pressure treatment on the antirotaviral activity of bovine and ovine dairy by-products and bioactive milk proteins. Innovative Food Science and Emerging Technologies, 2018, 48, 265-273.	5.6	10
78	Cadmium uptake by Caco-2 cells. Effect of some milk components. Chemico-Biological Interactions, 1996, 100, 277-288.	4.0	9
79	Antimicrobial activity of recombinant human lactoferrin from Aspergillus awamori, human milk lactoferrin and their hydrolysates. European Food Research and Technology, 2008, 228, 205-211.	3.3	9
80	Kinetic and thermodynamic parameters for heat denaturation of human recombinant lactoferrin from rice1This article is part of a Special Issue entitled Lactoferrin and has undergone the Journal's usual peer review process.. Biochemistry and Cell Biology, 2012, 90, 389-396.	2.0	9
81	Growth-promoting activity of bovine milk on a murine fibroblastic cell line and effect of heat treatment. International Dairy Journal, 1996, 6, 1-11.	3.0	8
82	Kinetic and Thermodynamic Parameters for Heat Denaturation of Cry1A(b) Protein from Transgenic Maize (Zea mays). Journal of Food Science, 2008, 73, C447-51.	3.1	8
83	Comparison of the activity of human and bovine milk on two cell lines. Journal of Dairy Research, 2009, 76, 308-316.	1.4	8
84	Transport of Iron Bound to Recombinant Human Lactoferrin from Rice and Iron Citrate Across Caco-2 Cell Monolayers. Bioscience, Biotechnology and Biochemistry, 2009, 73, 2615-2620.	1.3	8
85	Specific peptides as alternative to antibody ligands for biomagnetic separation of Clostridium tyrobutyricum spores. Analytical and Bioanalytical Chemistry, 2012, 402, 3219-3226.	3.7	8
86	Study of the Thermoresistance of the Allergenic Ara h1 Protein from Peanut (Arachis hypogaea). Journal of Agricultural and Food Chemistry, 2013, 61, 3335-3340.	5.2	8
87	Changes in the Distribution of Cadmium and Lead in Human and Bovine Milk Induced by Heating or Freezing. Journal of Food Protection, 1996, 59, 46-50.	1.7	7
88	Rheological properties of commercial whey protein samples from the MADGELAS survey. International Journal of Food Science and Technology, 1999, 34, 565-572.	2.7	7
89	Selection of high affine peptide ligands for detection of Clostridium Tyrobutyricum spores. Journal of Microbiological Methods, 2009, 79, 214-219.	1.6	7
90	Reaction kinetics of pressure-induced denaturation of bovine immunoglobulin G. International Dairy Journal, 2012, 24, 8-12.	3.0	7

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91	Antioxidant activity of co-products from milk fat processing and their enzymatic hydrolysates obtained with different proteolytic preparations. International Dairy Journal, 2016, 60, 70-77.	3.0	7
92	Effect of thermal and high-pressure treatments on the antirotaviral activity of human milk fractions. Innovative Food Science and Emerging Technologies, 2018, 47, 262-270.	5.6	7
93	Influence of different extraction conditions on the detection of glycinin and Î²-conglycinin in model processed foods by ELISA. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 1087-1098.	2.3	7
94	Long-chain fatty acids bound to Î±-fetoprotein and to serum albumin from fetal and adult pig. Comparative Biochemistry and Physiology Part B: Comparative Biochemistry, 1982, 73, 823-827.	0.2	6
95	Isolation of human lactoferrin by affinity chromatography using insolubilized bovine Î²-lactoglobulin. Biomedical Applications, 1990, 525, 442-446.	1.7	6
96	Presence and changes in the concentration of vitamin D-binding protein throughout early lactation in human and bovine colostrum and milk. Journal of Nutritional Biochemistry, 1992, 3, 498-502.	4.2	6
97	Recombinant Human Lactoferrin and Iron Transport Across Caco-2 Monolayers: Effect of Heat Treatment on the Binding to Cells. Journal of Agricultural and Food Chemistry, 2008, 56, 2831-2837.	5.2	6
98	Thermal denaturation of recombinant human lysozyme from rice: effect of pH and comparison with human milk lysozyme. European Food Research and Technology, 2011, 233, 1067-1073.	3.3	6
99	Determination of lactadherin concentration in dairy by-products by ELISA: Effect of heat treatment and hydrolysis. Journal of Dairy Science, 2018, 101, 912-923.	3.4	6
100	Pitfalls in the isolation of Î±-fetoprotein by solid-phase immunoadsorption. Journal of Chromatography A, 1985, 328, 392-395.	3.7	5
101	Extraction of Î²-Lactoglobulin from Bovine Milk by Affinity Counter-Current Distribution in Aqueous Two-Phase System. Journal of Dairy Science, 1992, 75, 711-717.	3.4	5
102	Pepsin Degradation of Cry1A(b) Protein Purified from Genetically Modified Maize (Zea mays). Journal of Agricultural and Food Chemistry, 2010, 58, 2548-2553.	5.2	5
103	Thyroxine-induced changes in the glycosylation pattern and in brain and serum levels of rat Î±-fetoprotein. International Journal of Biochemistry & Cell Biology, 1986, 18, 115-122.	0.5	4
104	Affinity chromatography of serum albumin: An illustrative laboratory experiment on biomolecular interactions. Biochemical Education, 1983, 11, 5-8.	0.1	3
105	Production of polyclonal antibodies against spores ofClostridium tyrobutyricum, a contaminant affecting the quality of cheese: characterisation of the immunodominant protein. Food and Agricultural Immunology, 2008, 19, 77-91.	1.4	3
106	Kinetic Parameters for the Heat Denaturation of Bovine Lactoferrin in Milk, and its Effect on Interaction with Monocytes. Advances in Experimental Medicine and Biology, 1994, 357, 253-257.	1.6	3