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	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
2	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
3	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
4	Antirotaviral potential of lactoferrin from different origin: effect of thermal and high pressure treatments. BioMetals, 2018, 31, 343-355.	4.1	17
5	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
6	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
7	Effect of technological treatments on bovine lactoferrin: An overview. Food Research International, 2018, 106, 173-182.	6.2	61
8	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
9	Lactoferrin and IgG levels in ovine milk throughout lactation: Correlation with milk quality parameters. Small Ruminant Research, 2018, 168, 12-18.	1.2	12
10	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
11	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
12	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
13	Detection of recombinant human lactoferrin and lysozyme produced in a bitransgenic cow. Journal of Dairy Science, 2017, 100, 1605-1617.	3.4	21
14	Antirotaviral Activity of Bovine and Ovine Dairy Byproducts. Journal of Agricultural and Food Chemistry, 2017, 65, 4280-4288.	5.2	17
15	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
16	Effect of heat treatment on antirotaviral activity of bovine and ovine whey. International Dairy Journal, 2016, 60, 78-85.	3.0	10
17	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
18	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

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19	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
20	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
21	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
22	Kinetic parameters for high-pressure-induced denaturation of lactoferrin in human milk. International Dairy Journal, 2014, 39, 246-252.	3.0	46
23	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
24	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
25	Effect of high-pressure treatment on denaturation of bovine lactoferrin and lactoperoxidase. Journal of Dairy Science, 2012, 95, 549-557.	3.4	31
26	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
27	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
28	Reaction kinetics of pressure-induced denaturation of bovine immunoglobulin G. International Dairy Journal, 2012, 24, 8-12.	3.0	7
29	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
30	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
31	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
32	Recombinant human lactoferrin: A valuable protein for pharmaceutical products and functional foods. Biotechnology Advances, 2010, 28, 831-838.	11.7	57
33	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
34	Detection ofClostridium tyrobutyricumspores using polyclonal antibodies and flow cytometry. Journal of Applied Microbiology, 2010, 108, 488-498.	3.1	17
35	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
36	Effect of bovine lactoferrin addition to milk in yogurt manufacturing. Journal of Dairy Science, 2010, 93, 4480-4489.	3.4	25

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37	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
38	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
39	Selection of high affine peptide ligands for detection of Clostridium Tyrobutyricum spores. Journal of Microbiological Methods, 2009, 79, 214-219.	1.6	7
40	Comparison of the activity of human and bovine milk on two cell lines. Journal of Dairy Research, 2009, 76, 308-316.	1.4	8
41	Antibacterial Activity of Recombinant Human Lactoferrin from Rice: Effect of Heat Treatment. Bioscience, Biotechnology and Biochemistry, 2009, 73, 1301-1307.	1.3	26
42	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
43	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
44	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
45	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
46	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
47	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
48	Effect of heat treatment on henâ€™s egg ovomucoid: An immunochemical and calorimetric study. Food Research International, 2007, 40, 603-612.	6.2	24
49	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
50	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
51	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
52	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
53	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
54	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

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55	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
56	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
57	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
58	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
59	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
60	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
61	Effect of heat treatment on anti-rotavirus activity of bovine colostrum. Journal of Dairy Research, 1999, 66, 131-137.	1.4	22
62	Effect of the Binding of Palmitic Acid to Î²-Lactoglobulin on Its Gelation Properties. International Dairy Journal, 1998, 8, 119-123.	3.0	13
63	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
64	Interaction of Mercury with Human and Bovine Milk Proteins. Bioscience, Biotechnology and Biochemistry, 1997, 61, 1641-1645.	1.3	23
65	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
66	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
67	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
68	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
69	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
70	Cadmium uptake by Caco-2 cells. Effect of some milk components. Chemico-Biological Interactions, 1996, 100, 277-288.	4.0	9
71	Distribution of Added Lead and Cadmium in Human and Bovine Milk. Journal of Food Protection, 1995, 58, 305-309.	1.7	17
72	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

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73	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
74	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
75	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
76	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
77	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
78	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
79	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
80	Biological role of lactoferrin.. Archives of Disease in Childhood, 1992, 67, 657-661.	1.9	446
81	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
82	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
83	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
84	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
85	Kinetic Parameters for Denaturation of Bovine Milk Lactoferrin. Journal of Food Science, 1992, 57, 873-879.	3.1	110
86	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
87	Insulin in Bovine Colostrum and Milk: Evolution Throughout Lactation and Binding to Caseins. Journal of Dairy Science, 1991, 74, 4320-4325.	3.4	23
88	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
89	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
90	Isolation of human lactoferrin by affinity chromatography using insolubilized bovine Î²-lactoglobulin. Biomedical Applications, 1990, 525, 442-446.	1.7	6

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91	Interaction of bovine lactoferrin with other proteins of milk whey. International Journal of Biological Macromolecules, 1990, 12, 2-5.	7.5	72
92	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
93	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
94	Expression of alpha-fetoprotein receptors by human T-lymphocytes during blastic transformation. Molecular Immunology, 1989, 26, 851-857.	2.2	57
95	Interaction of Fatty Acids with Î²-Lactoglobulin and Albumin from Ruminant Milk1. Journal of Biochemistry, 1989, 106, 1094-1097.	1.7	109
96	Fatty acids bound to Î±-fetoprotein and albumin during rat development. Lipids and Lipid Metabolism, 1988, 959, 238-246.	2.6	41
97	Concentration of Lactoferrin and Transferrin throughout Lactation in Cowâ€™s Colostrum and Milk. Biological Chemistry Hoppe-Seyler, 1988, 369, 1005-1008.	1.4	103
98	Detection of cows' milk in ewes' milk and cheese by an immunodotting method. Journal of Dairy Research, 1988, 55, 121-124.	1.4	34
99	Specific uptake of alpha-fetoprotein by malignant human lymphoid cells. International Journal of Cancer, 1987, 40, 314-318.	5.1	33
100	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
101	Pitfalls in the isolation of Î±-fetoprotein by solid-phase immunoadsorption. Journal of Chromatography A, 1985, 328, 392-395.	3.7	5
102	Incorporation of radiolabelled alphafetoprotein in the brain and other tissues of the developing rat. Developmental Brain Research, 1984, 12, 77-82.	1.7	34
103	Affinity chromatography of serum albumin: An illustrative laboratory experiment on biomolecular interactions. Biochemical Education, 1983, 11, 5-8.	0.1	3
104	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
105	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
106	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