

Miguel Calvo

List of Publications by Year in descending order

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106
papers

3,511
citations

136740

32
h-index

161609

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 <i>Cronobacter sakazakii</i> . <i>International Journal of Food Microbiology</i> , 2020, 319, 108495.	2.1	11
2	Effect of high pressure and pulsed electric field on denaturation and allergenicity of Pru p 3 protein from peach. <i>Food Chemistry</i> , 2020, 321, 126745.	4.2	17
3	Influence of different extraction conditions on the detection of glycinin and β -conglycinin in model processed foods by ELISA. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020, 37, 1087-1098.	1.1	7
4	Antiviral potential of lactoferrin from different origin: effect of thermal and high pressure treatments. <i>BioMetals</i> , 2018, 31, 343-355.	1.8	17
5	Effect of thermal and high-pressure treatments on the antiviral activity of human milk fractions. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 262-270.	2.7	7
6	Antiviral activity of bovine milk components: Extending the list of inhibitory proteins and seeking a better understanding of their neutralization mechanism. <i>Journal of Functional Foods</i> , 2018, 44, 103-111.	1.6	10
7	Effect of technological treatments on bovine lactoferrin: An overview. <i>Food Research International</i> , 2018, 106, 173-182.	2.9	61
8	Determination of lactadherin concentration in dairy by-products by ELISA: Effect of heat treatment and hydrolysis. <i>Journal of Dairy Science</i> , 2018, 101, 912-923.	1.4	6
9	Lactoferrin and IgG levels in ovine milk throughout lactation: Correlation with milk quality parameters. <i>Small Ruminant Research</i> , 2018, 168, 12-18.	0.6	12
10	Development of two ELISA formats to determine glycinin. Application to detect soy in model and commercial processed food. <i>Food Control</i> , 2018, 93, 32-39.	2.8	23
11	Effect of high pressure treatment on the antiviral activity of bovine and ovine dairy by-products and bioactive milk proteins. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 48, 265-273.	2.7	10
12	Inhibition of <i>Cronobacter sakazakii</i> Adhesion to Caco-2 Cells by Commercial Dairy Powders and Raw Buttermilk. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1043-1050.	2.4	10
13	Detection of recombinant human lactoferrin and lysozyme produced in a bitransgenic cow. <i>Journal of Dairy Science</i> , 2017, 100, 1605-1617.	1.4	21
14	Antiviral Activity of Bovine and Ovine Dairy Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4280-4288.	2.4	17
15	Effect of high pressure and heat treatments on IgA immunoreactivity and lysozyme activity in human milk. <i>European Food Research and Technology</i> , 2016, 242, 891-898.	1.6	32
16	Effect of heat treatment on antiviral activity of bovine and ovine whey. <i>International Dairy Journal</i> , 2016, 60, 78-85.	1.5	10
17	Antioxidant activity of co-products from milk fat processing and their enzymatic hydrolysates obtained with different proteolytic preparations. <i>International Dairy Journal</i> , 2016, 60, 70-77.	1.5	7
18	Kinetic and thermodynamic parameters for thermal denaturation of ovine milk lactoferrin determined by its loss of immunoreactivity. <i>Journal of Dairy Science</i> , 2015, 98, 4328-4337.	1.4	14

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19	Detection of peanut (<i>Arachis hypogaea</i>) allergens in processed foods by immunoassay: Influence of selected target protein and ELISA format applied. <i>Food Control</i> , 2015, 54, 300-307.	2.8	43
20	Antibacterial activity of bovine milk lactoferrin and its hydrolysates prepared with pepsin, chymosin and microbial rennet against foodborne pathogen <i>Listeria monocytogenes</i> . <i>International Dairy Journal</i> , 2015, 45, 15-22.	1.5	29
21	Antibacterial activity of bovine milk lactoferrin on the emerging foodborne pathogen <i>Cronobacter sakazakii</i> : Effect of media and heat treatment. <i>Food Control</i> , 2015, 47, 520-525.	2.8	40
22	Kinetic parameters for high-pressure-induced denaturation of lactoferrin in human milk. <i>International Dairy Journal</i> , 2014, 39, 246-252.	1.5	46
23	Effect of high pressure on the structure and antibacterial activity of bovine lactoferrin treated in different media. <i>Journal of Dairy Research</i> , 2013, 80, 283-290.	0.7	15
24	Study of the Thermoresistance of the Allergenic Ara h1 Protein from Peanut (<i>Arachis hypogaea</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3335-3340.	2.4	8
25	Effect of high-pressure treatment on denaturation of bovine lactoferrin and lactoperoxidase. <i>Journal of Dairy Science</i> , 2012, 95, 549-557.	1.4	31
26	Kinetic and thermodynamic parameters for heat denaturation of human recombinant lactoferrin from rice. This article is part of a Special Issue entitled Lactoferrin and has undergone the Journal's usual peer review process.. <i>Biochemistry and Cell Biology</i> , 2012, 90, 389-396.	0.9	9
27	Effects of Hydrostatic High Pressure on the Structure and Antibacterial Activity of Recombinant Human Lactoferrin from Transgenic Rice. <i>Bioscience, Biotechnology and Biochemistry</i> , 2012, 76, 53-59.	0.6	11
28	Reaction kinetics of pressure-induced denaturation of bovine immunoglobulin G. <i>International Dairy Journal</i> , 2012, 24, 8-12.	1.5	7
29	Specific peptides as alternative to antibody ligands for biomagnetic separation of <i>Clostridium tyrobutyricum</i> spores. <i>Analytical and Bioanalytical Chemistry</i> , 2012, 402, 3219-3226.	1.9	8
30	Effect of high-pressure treatment on denaturation of bovine β -lactoglobulin and α -lactalbumin. <i>European Food Research and Technology</i> , 2012, 234, 813-819.	1.6	31
31	Thermal denaturation of recombinant human lysozyme from rice: effect of pH and comparison with human milk lysozyme. <i>European Food Research and Technology</i> , 2011, 233, 1067-1073.	1.6	6
32	Recombinant human lactoferrin: A valuable protein for pharmaceutical products and functional foods. <i>Biotechnology Advances</i> , 2010, 28, 831-838.	6.0	57
33	Effect of heat treatment on the antibacterial activity of bovine lactoferrin against three foodborne pathogens. <i>International Journal of Dairy Technology</i> , 2010, 63, 209-215.	1.3	35
34	Detection of <i>Clostridium tyrobutyricum</i> spores using polyclonal antibodies and flow cytometry. <i>Journal of Applied Microbiology</i> , 2010, 108, 488-498.	1.4	17
35	Pepsin Degradation of Cry1A(b) Protein Purified from Genetically Modified Maize (<i>Zea mays</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2548-2553.	2.4	5
36	Effect of bovine lactoferrin addition to milk in yogurt manufacturing. <i>Journal of Dairy Science</i> , 2010, 93, 4480-4489.	1.4	25

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37	Immunochemical detection of Cry1A(b) protein in model processed foods made with transgenic maize. <i>European Food Research and Technology</i> , 2009, 229, 15-19.	1.6	23
38	Development and evaluation of two ELISA formats for the detection of β -lactoglobulin in model processed and commercial foods. <i>Food Control</i> , 2009, 20, 643-647.	2.8	33
39	Selection of high affine peptide ligands for detection of <i>Clostridium Tyrobutyricum</i> spores. <i>Journal of Microbiological Methods</i> , 2009, 79, 214-219.	0.7	7
40	Comparison of the activity of human and bovine milk on two cell lines. <i>Journal of Dairy Research</i> , 2009, 76, 308-316.	0.7	8
41	Antibacterial Activity of Recombinant Human Lactoferrin from Rice: Effect of Heat Treatment. <i>Bioscience, Biotechnology and Biochemistry</i> , 2009, 73, 1301-1307.	0.6	26
42	Transport of Iron Bound to Recombinant Human Lactoferrin from Rice and Iron Citrate Across Caco-2 Cell Monolayers. <i>Bioscience, Biotechnology and Biochemistry</i> , 2009, 73, 2615-2620.	0.6	8
43	Antimicrobial activity of recombinant human lactoferrin from <i>Aspergillus awamori</i> , human milk lactoferrin and their hydrolysates. <i>European Food Research and Technology</i> , 2008, 228, 205-211.	1.6	9
44	Kinetic and Thermodynamic Parameters for Heat Denaturation of Cry1A(b) Protein from Transgenic Maize (<i>Zea mays</i>). <i>Journal of Food Science</i> , 2008, 73, C447-51.	1.5	8
45	Isolation of lactoferrin from milk of different species: Calorimetric and antimicrobial studies. <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2008, 150, 131-139.	0.7	150
46	Recombinant Human Lactoferrin and Iron Transport Across Caco-2 Monolayers: Effect of Heat Treatment on the Binding to Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2831-2837.	2.4	6
47	Production of polyclonal antibodies against spores of <i>Clostridium tyrobutyricum</i> , a contaminant affecting the quality of cheese: characterisation of the immunodominant protein. <i>Food and Agricultural Immunology</i> , 2008, 19, 77-91.	0.7	3
48	Effect of heat treatment on hen egg ovomucoid: An immunochemical and calorimetric study. <i>Food Research International</i> , 2007, 40, 603-612.	2.9	24
49	A Calorimetric Study of Thermal Denaturation of Recombinant Human Lactoferrin from Rice. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4848-4853.	2.4	19
50	Development of Two Immunoassay Formats To Detect β -Lactoglobulin: Influence of Heat Treatment on β -Lactoglobulin Immunoreactivity and Assay Applicability in Processed Food. <i>Journal of Food Protection</i> , 2007, 70, 1691-1697.	0.8	18
51	Study of ethanol-induced conformational changes of holo and apo β -lactalbumin by spectroscopy and limited proteolysis. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 34-43.	1.5	17
52	Effect of Heat Treatment on Denaturation of Bovine β -Lactalbumin: Determination of Kinetic and Thermodynamic Parameters. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9730-9736.	2.4	67
53	Determination of IgG levels in bovine bulk milk samples from different regions of Spain. <i>European Food Research and Technology</i> , 2005, 220, 222-225.	1.6	16
54	Effect of Heat Treatment on Bovine Lactoperoxidase Activity in Skim Milk: Kinetic and Thermodynamic Analysis. <i>Journal of Food Science</i> , 2003, 68, 89-93.	1.5	73

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55	Determination of Vegetal Proteins in Milk Powder by Enzyme-Linked Immunosorbent Assay: Interlaboratory Study. <i>Journal of AOAC INTERNATIONAL</i> , 2002, 85, 1390-1397.	0.7	28
56	Specific immunoglobulins in serum of newborn lambs fed with a single dose of colostrum containing anti-peroxidase IgG. <i>Research in Veterinary Science</i> , 2001, 70, 275-279.	0.9	10
57	Effect of pH on antigen-binding activity of IgG from bovine colostrum upon heating. <i>Journal of Dairy Research</i> , 2001, 68, 511-518.	0.7	29
58	Rheological properties of commercial whey protein samples from the MADGELAS survey. <i>International Journal of Food Science and Technology</i> , 1999, 34, 565-572.	1.3	7
59	Apparent chemical composition of nine commercial or semi-commercial whey protein concentrates, isolates and fractions. <i>International Journal of Food Science and Technology</i> , 1999, 34, 543-556.	1.3	45
60	Some physico-chemical properties of nine commercial or semi-commercial whey protein concentrates, isolates and fractions. <i>International Journal of Food Science and Technology</i> , 1999, 34, 587-601.	1.3	35
61	Effect of heat treatment on anti-rotavirus activity of bovine colostrum. <i>Journal of Dairy Research</i> , 1999, 66, 131-137.	0.7	22
62	Effect of the Binding of Palmitic Acid to \hat{I}^2 -Lactoglobulin on Its Gelation Properties. <i>International Dairy Journal</i> , 1998, 8, 119-123.	1.5	13
63	Thermal Denaturation of Human Lactoferrin and Its Effect on the Ability To Bind Iron. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3964-3970.	2.4	62
64	Interaction of Mercury with Human and Bovine Milk Proteins. <i>Bioscience, Biotechnology and Biochemistry</i> , 1997, 61, 1641-1645.	0.6	23
65	Effect of Heat Treatment on the Antigen-Binding Activity of Anti-Peroxidase Immunoglobulins in Bovine Colostrum. <i>Journal of Dairy Science</i> , 1997, 80, 3182-3187.	1.4	53
66	Kinetic and Thermodynamic Parameters for Heat Denaturation of Bovine Milk IgG, IgA and IgM. <i>Journal of Food Science</i> , 1997, 62, 1034-1038.	1.5	81
67	Use of immunological techniques for detecting species substitution in raw and smoked fish. <i>European Food Research and Technology</i> , 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. <i>International Dairy Journal</i> , 1996, 6, 1-11.	1.5	8
69	Changes in the Distribution of Cadmium and Lead in Human and Bovine Milk Induced by Heating or Freezing. <i>Journal of Food Protection</i> , 1996, 59, 46-50.	0.8	7
70	Cadmium uptake by Caco-2 cells. Effect of some milk components. <i>Chemico-Biological Interactions</i> , 1996, 100, 277-288.	1.7	9
71	Distribution of Added Lead and Cadmium in Human and Bovine Milk. <i>Journal of Food Protection</i> , 1995, 58, 305-309.	0.8	17
72	Uptake and passage of \hat{I}^2 -lactoglobulin palmitic acid and retinol across the Caco-2 monolayer. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 1995, 1236, 149-154.	1.4	32

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73	Interaction of \hat{I}^2 -Lactoglobulin with Retinol and Fatty Acids and Its Role as a Possible Biological Function for This Protein: A Review. <i>Journal of Dairy Science</i> , 1995, 78, 978-988.	1.4	218
74	Effect of Binding of Retinol and Palmitic Acid to Bovine \hat{I}^2 -Lactoglobulin on Its Resistance to Thermal Denaturation. <i>Journal of Dairy Science</i> , 1994, 77, 1494-1502.	1.4	59
75	Effect of trypsin on bovine lactoferrin and interaction between the fragments under different conditions. <i>Journal of Dairy Research</i> , 1994, 61, 427-432.	0.7	12
76	Kinetic Parameters for the Heat Denaturation of Bovine Lactoferrin in Milk, and its Effect on Interaction with Monocytes. <i>Advances in Experimental Medicine and Biology</i> , 1994, 357, 253-257.	0.8	3
77	Effect of retinol and fatty acid binding by bovine \hat{I}^2 -lactoglobulin on its resistance to trypsin digestion. <i>International Dairy Journal</i> , 1993, 3, 589-597.	1.5	29
78	Comparison of the ability to bind lipids of \hat{I}^2 -lactoglobulin and serum albumin of milk from ruminant and non-ruminant species. <i>Journal of Dairy Research</i> , 1993, 60, 55-63.	0.7	41
79	Effect of heat treatment and other milk proteins on the interaction of lactoferrin with monocytes. <i>Journal of Dairy Research</i> , 1993, 60, 363-369.	0.7	28
80	Biological role of lactoferrin.. <i>Archives of Disease in Childhood</i> , 1992, 67, 657-661.	1.0	446
81	Expression of mRNAs for \hat{I}^2 -Fetoprotein (AFP) and Albumin and Incorporation of AFP and Docosahexaenoic Acid in Baboon Fetuses ¹ . <i>Journal of Biochemistry</i> , 1992, 111, 649-654.	0.9	22
82	Extraction of \hat{I}^2 -Lactoglobulin from Bovine Milk by Affinity Counter-Current Distribution in Aqueous Two-Phase System. <i>Journal of Dairy Science</i> , 1992, 75, 711-717.	1.4	5
83	Synthesis of Lactoferrin and Transport of Transferrin in the Lactating Mammary Gland of Sheep. <i>Journal of Dairy Science</i> , 1992, 75, 1257-1262.	1.4	25
84	Effect of \hat{I}^2 -lactoglobulin on the activity of pregastric lipase. A possible role for this protein in ruminant milk. <i>Lipids and Lipid Metabolism</i> , 1992, 1123, 151-155.	2.6	72
85	Kinetic Parameters for Denaturation of Bovine Milk Lactoferrin. <i>Journal of Food Science</i> , 1992, 57, 873-879.	1.5	110
86	Presence and changes in the concentration of vitamin D-binding protein throughout early lactation in human and bovine colostrum and milk. <i>Journal of Nutritional Biochemistry</i> , 1992, 3, 498-502.	1.9	6
87	Insulin in Bovine Colostrum and Milk: Evolution Throughout Lactation and Binding to Caseins. <i>Journal of Dairy Science</i> , 1991, 74, 4320-4325.	1.4	23
88	Interaction of Bovine .BETA.-Lactoglobulin and Other Bovine and Human Whey Proteins with Retinol and Fatty Acids.. <i>Agricultural and Biological Chemistry</i> , 1991, 55, 2515-2520.	0.3	53
89	Interaction of Bovine \hat{I}^2 -Lactoglobulin and Other Bovine and Human Whey Proteins with Retinol and Fatty Acids. <i>Agricultural and Biological Chemistry</i> , 1991, 55, 2515-2520.	0.3	29
90	Isolation of human lactoferrin by affinity chromatography using insolubilized bovine \hat{I}^2 -lactoglobulin. <i>Biomedical Applications</i> , 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.	3.6	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.	1.0	40
93	Interaction of rat α -fetoprotein and albumin with polyunsaturated and other fatty acids: Determination of apparent association constants. FEBS Letters, 1989, 250, 22-24.	1.3	18
94	Expression of alpha-fetoprotein receptors by human T-lymphocytes during blastic transformation. Molecular Immunology, 1989, 26, 851-857.	1.0	57
95	Interaction of Fatty Acids with α -Lactoglobulin and Albumin from Ruminant Milk 1. Journal of Biochemistry, 1989, 106, 1094-1097.	0.9	109
96	Fatty acids bound to α -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 Cow'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.	0.7	34
99	Specific uptake of alpha-fetoprotein by malignant human lymphoid cells. International Journal of Cancer, 1987, 40, 314-318.	2.3	33
100	Thyroxine-induced changes in the glycosylation pattern and in brain and serum levels of rat α -fetoprotein. International Journal of Biochemistry & Cell Biology, 1986, 18, 115-122.	0.8	4
101	Pitfalls in the isolation of α -fetoprotein by solid-phase immunoadsorption. Journal of Chromatography A, 1985, 328, 392-395.	1.8	5
102	Incorporation of radiolabelled alpha-fetoprotein in the brain and other tissues of the developing rat. Developmental Brain Research, 1984, 12, 77-82.	2.1	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 α -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 α -fetoprotein and albumin in postnatal rat brain. International Journal of Biochemistry & Cell Biology, 1982, 14, 817-823.	0.8	28