

MarÃ-a JesÃºs Lagarda

List of Publications by Year in descending order

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84
papers

2,812
citations

172207

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205818

48
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86
all docs

86
docs citations

86
times ranked

3176
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of a Plant Sterol- and Galactooligosaccharide-Enriched Beverage on Colonic Metabolism and Gut Microbiota Composition Using an <i>In Vitro</i> Dynamic Model. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1884-1895.	2.4	13
2	Development of Functional Beverages: The Case of Plant Sterol-Enriched Milk-Based Fruit Beverages. , 2019, , 285-312.		3
3	First international descriptive and interventional survey for cholesterol and non-cholesterol sterol determination by gas- and liquid-chromatographyâ€”Urgent need for harmonisation of analytical methods. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2019, 190, 115-125.	1.2	28
4	Impact of colonic fermentation on sterols after the intake of a plant sterol-enriched beverage: A randomized, double-blind crossover trial. <i>Clinical Nutrition</i> , 2019, 38, 1549-1560.	2.3	17
5	Impact of plant sterols enrichment dose on gut microbiota from lean and obese subjects using TIM-2 in vitro fermentation model. <i>Journal of Functional Foods</i> , 2019, 54, 164-174.	1.6	37
6	Oat and lipolysis: Food matrix effect. <i>Food Chemistry</i> , 2019, 278, 683-691.	4.2	20
7	The impact of galactooligosaccharides on the bioaccessibility of sterols in a plant sterol-enriched beverage: adaptation of the harmonized INFOGEST digestion method. <i>Food and Function</i> , 2018, 9, 2080-2089.	2.1	29
8	Sterols in Infant Formulas: A Bioaccessibility Study. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1377-1385.	2.4	22
9	Plant sterols and human gut microbiota relationship: An in vitro colonic fermentation study. <i>Journal of Functional Foods</i> , 2018, 44, 322-329.	1.6	27
10	Safe intake of a plant sterol-enriched beverage with milk fat globule membrane: Bioaccessibility of sterol oxides during storage. <i>Journal of Food Composition and Analysis</i> , 2018, 68, 111-117.	1.9	19
11	Gangliosides in human milk and infant formula: A review on analytical techniques and contents. <i>Food Reviews International</i> , 2018, 34, 511-538.	4.3	12
12	Sterols in human milk during lactation: bioaccessibility and estimated intakes. <i>Food and Function</i> , 2018, 9, 6566-6576.	2.1	9
13	Relationship Between Dietary Sterols and Gut Microbiota: A Review. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800054.	1.0	25
14	Cholesterol Content in Human Milk during Lactation: A Comparative Study of Enzymatic and Chromatographic Methods. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 6373-6381.	2.4	10
15	International descriptive and interventional survey for oxysterol determination by gas- and liquid-chromatographic methods. <i>Biochimie</i> , 2018, 153, 26-32.	1.3	16
16	Sterols in infant formulas: validation of a gas chromatographic method. <i>International Journal of Food Sciences and Nutrition</i> , 2017, 68, 695-703.	1.3	10
17	Determination of Fecal Sterols Following a Diet with and without Plant Sterols. <i>Lipids</i> , 2017, 52, 871-884.	0.7	18
18	The harmonized INFOGEST in vitro digestion method: From knowledge to action. <i>Food Research International</i> , 2016, 88, 217-225.	2.9	180

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19	Addition of milk fat globule membrane as an ingredient of infant formulas for resembling the polar lipids of human milk. <i>International Dairy Journal</i> , 2016, 61, 228-238.	1.5	77
20	Evaluation of Sialic Acid in Infant Feeding: Contents and Bioavailability. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8333-8342.	2.4	23
21	Impact of Lipid Components and Emulsifiers on Plant Sterols Bioaccessibility from Milk-Based Fruit Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5686-5691.	2.4	56
22	Bioaccessibility study of plant sterol-enriched fermented milks. <i>Food and Function</i> , 2016, 7, 110-117.	2.1	25
23	Bioavailability of plant sterol-enriched milk-based fruit beverages: In vivo and in vitro studies. <i>Journal of Functional Foods</i> , 2015, 14, 44-50.	1.6	31
24	Sterol Composition in Infant Formulas and Estimated Intake. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 7245-7251.	2.4	40
25	Plant sterol oxides in functional beverages: Influence of matrix and storage. <i>Food Chemistry</i> , 2015, 173, 881-889.	4.2	27
26	DETERMINATION OF CHOLESTEROL IN HUMAN MILK: AN ALTERNATIVE TO CHROMATOGRAPHIC METHODS. <i>Nutricion Hospitalaria</i> , 2015, 32, 1535-40.	0.2	9
27	7-Ketocholesterol as marker of cholesterol oxidation in model and food systems: When and how. <i>Biochemical and Biophysical Research Communications</i> , 2014, 446, 792-797.	1.0	50
28	Effect of Î²-cryptoxanthin plus phytosterols on cardiovascular risk and bone turnover markers in post-menopausal women: A randomized crossover trial. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2014, 24, 1090-1096.	1.1	47
29	Gangliosides and sialic acid effects upon newborn pathogenic bacteria adhesion: An in vitro study. <i>Food Chemistry</i> , 2013, 136, 726-734.	4.2	40
30	The effect of enriching milk-based beverages with plant sterols or stanols on the fatty acid composition of the products. <i>International Journal of Dairy Technology</i> , 2013, 66, 437-448.	1.3	4
31	Bioaccessibility of Tocopherols, Carotenoids, and Ascorbic Acid from Milk- and Soy-Based Fruit Beverages: Influence of Food Matrix and Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7282-7290.	2.4	115
32	Plant Sterols and Antioxidant Parameters in Enriched Beverages: Storage Stability. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4725-4734.	2.4	27
33	Sterol stability in functional fruit beverages enriched with different plant sterol sources. <i>Food Research International</i> , 2012, 48, 265-270.	2.9	47
34	Stability of fatty acids and tocopherols during cold storage of human milk. <i>International Dairy Journal</i> , 2012, 27, 22-26.	1.5	10
35	Simultaneous quantification of serum phytosterols and cholesterol precursors using a simple gas chromatographic method. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 520-526.	1.0	20
36	Effect of Simulated Gastrointestinal Digestion on Sialic Acid and Gangliosides Present in Human Milk and Infant Formulas. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5755-5762.	2.4	28

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37	Stability of Plant Sterols in Ingredients Used in Functional Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3624-3631.	2.4	57
38	Effect of processing and food matrix on calcium and phosphorous bioavailability from milk-based fruit beverages in Caco-2 cells. <i>Food Research International</i> , 2011, 44, 3030-3038.	2.9	55
39	Sialic acid (N-acetyl and N-glycolylneuraminic acid) and ganglioside in whey protein concentrates and infant formulae. <i>International Dairy Journal</i> , 2011, 21, 887-895.	1.5	18
40	Low intestinal cholesterol absorption is associated with a reduced efficacy of phytosterol esters as hypolipemic agents in patients with metabolic syndrome. <i>Clinical Nutrition</i> , 2011, 30, 604-609.	2.3	25
41	Comparison of spectrophotometric and HPLC methods for determining sialic acid in infant formulas. <i>Food Chemistry</i> , 2011, 127, 1905-1910.	4.2	35
42	Influence of storage and in vitro gastrointestinal digestion on total antioxidant capacity of fruit beverages. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 87-94.	1.9	60
43	Effects of phytosterol ester-enriched low-fat milk on serum lipoprotein profile in mildly hypercholesterolaemic patients are not related to dietary cholesterol or saturated fat intake. <i>British Journal of Nutrition</i> , 2010, 104, 1018-1025.	1.2	29
44	Determination of sialic acid and gangliosides in biological samples and dairy products: A review. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 346-357.	1.4	73
45	Effect of caseinophosphopeptides added to fruit beverages upon ferritin synthesis in Caco-2 cells. <i>Food Chemistry</i> , 2010, 122, 92-97.	4.2	11
46	Impact of Fruit Beverage Consumption on the Antioxidant Status in Healthy Women. <i>Annals of Nutrition and Metabolism</i> , 2009, 54, 35-42.	1.0	18
47	<i>In vitro</i> bioaccessibility of iron and zinc in fortified fruit beverages. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1088-1092.	1.3	10
48	Iron Bioavailability in Fortified Fruit Beverages Using Ferritin Synthesis by Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8699-8703.	2.4	20
49	Sterol Oxidation in Ready-to-Eat Infant Foods During Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 469-475.	2.4	36
50	Methylmercury determination in fish and seafood products and estimated daily intake for the Spanish population. <i>Food Additives and Contaminants</i> , 2007, 24, 869-876.	2.0	24
51	A headspace solid-phase microextraction method of use in monitoring hexanal and pentane during storage: Application to liquid infant foods and powdered infant formulas. <i>Food Chemistry</i> , 2007, 101, 1078-1086.	4.2	55
52	Ferritin synthesis by Caco-2 cells as an indicator of iron bioavailability: Application to milk-based infant formulas. <i>Food Chemistry</i> , 2007, 102, 925-931.	4.2	19
53	Availability of iron from milk-based formulas and fruit juices containing milk and cereals estimated by in vitro methods (solubility, dialysability) and uptake and transport by Caco-2 cells. <i>Food Chemistry</i> , 2007, 102, 1296-1303.	4.2	27
54	Fortification of Milk with Calcium: Effect on Calcium Bioavailability and Interactions with Iron and Zinc. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4901-4906.	2.4	55

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55	Analysis of phytosterols in foods. Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 1486-1496.	1.4	257
56	Monitoring of headspace volatiles in milk-cereal-based liquid infant foods during storage. European Journal of Lipid Science and Technology, 2006, 108, 1028-1036.	1.0	15
57	Bioavailability of zinc from infant foods by in vitro methods (solubility, dialyzability and uptake and) Tj ETQq1 1 0.784314 rgBT /Overlo	1.7	21
58	Stability of the lipid fraction of milk-based infant formulas during storage. European Journal of Lipid Science and Technology, 2005, 107, 815-823.	1.0	19
59	Speciation of bioaccessible (heme, ferrous and ferric) iron from school menus. European Food Research and Technology, 2005, 221, 768-773.	1.6	12
60	Bioavailability of Calcium from Milk-Based Formulas and Fruit Juices Containing Milk and Cereals Estimated by in Vitro Methods (Solubility, Dialyzability, and Uptake and Transport by Caco-2 Cells). Journal of Agricultural and Food Chemistry, 2005, 53, 3721-3726.	2.4	75
61	Stability of ascorbic acid in adapted milk-based infant formulae during storage. Journal of the Science of Food and Agriculture, 2004, 84, 1126-1130.	1.7	6
62	Determination of glutathione peroxidase activity in human milk. Molecular Nutrition and Food Research, 2003, 47, 430-433.	0.0	11
63	Lipid hydroperoxides determination in milk-based infant formulae by gas chromatography. European Journal of Lipid Science and Technology, 2003, 105, 339-345.	1.0	16
64	Effect of cooking on oxalate content of pulses using an enzymatic procedure. International Journal of Food Sciences and Nutrition, 2003, 54, 373-377.	1.3	25
65	Optimization of iron speciation (soluble, ferrous and ferric) in beans, chickpeas and lentils. Food Chemistry, 2001, 75, 365-370.	4.2	35
66	Effects of legume processing on calcium, iron and zinc contents and dialysabilities. Journal of the Science of Food and Agriculture, 2001, 81, 1180-1185.	1.7	54
67	Methylmercury and inorganic mercury determination in fish by cold vapour generation atomic absorption spectrometry. Food Chemistry, 2000, 71, 529-533.	4.2	47
68	Copper, iron and zinc determinations in human milk using FAAS with microwave digestion. Food Chemistry, 2000, 68, 95-99.	4.2	50
69	Selenium, Copper, and Zinc Indices of Nutritional Status : Influence of Sex and Season on Reference Values. Biological Trace Element Research, 2000, 73, 77-83.	1.9	18
70	In Vitro Dialyzability of Zinc from Different Salts Used in the Supplementation of Infant Formulas. Biological Trace Element Research, 2000, 75, 11-19.	1.9	12
71	A Study of Factors that May Influence the Determination of Copper, Iron, and Zinc in Human Milk During Sampling and in Sample Individuals. Biological Trace Element Research, 2000, 76, 217-228.	1.9	28
72	In vitro interactions between calcium, zinc, copper and iron in milk- and soy-based infant formulas / Interacciones in vitro entre calcio, cinc, cobre e hierro en formulas de base lÃ¡ctea y de soja para lactantes. Food Science and Technology International, 2000, 6, 25-31.	1.1	9

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73	Calcium dialysability as an estimation of bioavailability in human milk, cow milk and infant formulas. Food Chemistry, 1999, 64, 403-409.	4.2	26
74	Calcium bioavailability in human milk, cow milk and infant formulas "comparison between dialysis and solubility methods. Food Chemistry, 1999, 65, 353-357.	4.2	43
75	Direct determination of lead in human milk by electrothermal atomic absorption spectrometry. Food Chemistry, 1999, 64, 111-113.	4.2	20
76	Effects of different infant formula components on calcium dialysability. European Food Research and Technology, 1999, 209, 93-96.	1.6	4
77	Whole blood selenium content in pregnant women. Science of the Total Environment, 1999, 227, 139-143.	3.9	51
78	Dialyzability of iron, zinc, and copper of different types of infant formulas marketed in Spain. Biological Trace Element Research, 1998, 65, 7-17.	1.9	35
79	Determination of mercury in dry-fish samples by microwave digestion and flow injection analysis system cold vapor atomic absorption spectrometry. Food Chemistry, 1997, 58, 169-172.	4.2	27
80	Isocratic high-performance liquid chromatographic determination of tryptophan in infant formulas. Journal of Chromatography A, 1996, 721, 83-88.	1.8	21
81	Relationship between cobalt, copper and zinc content of soils and vegetables. Molecular Nutrition and Food Research, 1992, 36, 451-460.	0.0	3
82	The use of direct determination of chromium in human urine by electrothermal atomic absorption spectrometry in diabetic patients. Journal of Pharmaceutical and Biomedical Analysis, 1991, 9, 191-194.	1.4	6
83	Environmental cadmium, lead and nickel contamination: possible relationship between soil and vegetable content. Fresenius' Journal of Analytical Chemistry, 1991, 339, 654-657.	1.5	47
84	Evaluation of Antimony, Cadmium and Lead Levels in Vegetables, Drinking and Raw Water from Different Agricultural Areas. International Journal of Environmental Analytical Chemistry, 1990, 38, 65-73.	1.8	19