MarÃ-a JesÃºs Lagarda

List of Publications by Year
in descending order

84 papers	2,812 citations	172207 29 h-index	205818 48 g-index
86 all docs	86 docs citations	86 times ranked	3176 citing authors

#	Article	IF	Citations
1	Analysis of phytosterols in foods. Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 1486-1496.	1.4	257
2	The harmonized INFOGEST in vitro digestion method: From knowledge to action. Food Research International, 2016, 88, 217-225.	2.9	180
3	Bioaccessibility of Tocopherols, Carotenoids, and Ascorbic Acid from Milk- and Soy-Based Fruit Beverages: Influence of Food Matrix and Processing. Journal of Agricultural and Food Chemistry, 2012, 60, 7282-7290.	2.4	115
4	Addition of milk fat globule membrane as an ingredient of infant formulas for resembling the polar lipids of human milk. International Dairy Journal, 2016, 61, 228-238.	1.5	77
5	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
6	Determination of sialic acid and gangliosides in biological samples and dairy products: A review. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 346-357.	1.4	73
7	Influence of storage and in vitro gastrointestinal digestion on total antioxidant capacity of fruit beverages. Journal of Food Composition and Analysis, 2011, 24, 87-94.	1.9	60
8	Stability of Plant Sterols in Ingredients Used in Functional Foods. Journal of Agricultural and Food Chemistry, 2011, 59, 3624-3631.	2.4	57
9	Impact of Lipid Components and Emulsifiers on Plant Sterols Bioaccessibility from Milk-Based Fruit Beverages. Journal of Agricultural and Food Chemistry, 2016, 64, 5686-5691.	2.4	56
10	Fortification of Milk with Calcium:Â Effect on Calcium Bioavailability and Interactions with Iron and Zinc. Journal of Agricultural and Food Chemistry, 2006, 54, 4901-4906.	2.4	55
11	A headspace solid-phase microextraction method of use in monitoring hexanal and pentane during storage: Application to liquid infant foods and powdered infant formulas. Food Chemistry, 2007, 101, 1078-1086.	4.2	55
12	Effect of processing and food matrix on calcium and phosphorous bioavailability from milk-based fruit beverages in Caco-2 cells. Food Research International, 2011, 44, 3030-3038.	2.9	55
13	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
14	Whole blood selenium content in pregnant women. Science of the Total Environment, 1999, 227, 139-143.	3.9	51
15	Copper, iron and zinc determinations in human milk using FAAS with microwave digestion. Food Chemistry, 2000, 68, 95-99.	4.2	50
16	7-Ketocholesterol as marker of cholesterol oxidation in model and food systems: When and how. Biochemical and Biophysical Research Communications, 2014, 446, 792-797.	1.0	50
17	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
18	Methylmercury and inorganic mercury determination in fish by cold vapour generation atomic absorption spectrometry. Food Chemistry, 2000, 71, 529-533.	4.2	47

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19	Sterol stability in functional fruit beverages enriched with different plant sterol sources. Food Research International, 2012, 48, 265-270.	2.9	47
20	Effect of Î²-cryptoxanthin plus phytosterols on cardiovascular risk and bone turnover markers in post-menopausal women: A randomized crossover trial. Nutrition, Metabolism and Cardiovascular Diseases, 2014, 24, 1090-1096.	1.1	47
21	Calcium bioavailability in human milk, cow milk and infant formulasÃ¢Â€Â”comparison between dialysis and solubility methods. Food Chemistry, 1999, 65, 353-357.	4.2	43
22	Gangliosides and sialic acid effects upon newborn pathogenic bacteria adhesion: An in vitro study. Food Chemistry, 2013, 136, 726-734.	4.2	40
23	Sterol Composition in Infant Formulas and Estimated Intake. Journal of Agricultural and Food Chemistry, 2015, 63, 7245-7251.	2.4	40
24	Impact of plant sterols enrichment dose on gut microbiota from lean and obese subjects using TIM-2 in vitro fermentation model. Journal of Functional Foods, 2019, 54, 164-174.	1.6	37
25	Sterol Oxidation in Ready-to-Eat Infant Foods During Storage. Journal of Agricultural and Food Chemistry, 2008, 56, 469-475.	2.4	36
26	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
27	Optimization of iron speciation (soluble, ferrous and ferric) in beans, chickpeas and lentils. Food Chemistry, 2001, 75, 365-370.	4.2	35
28	Comparison of spectrophotometric and HPLC methods for determining sialic acid in infant formulas. Food Chemistry, 2011, 127, 1905-1910.	4.2	35
29	Bioavailability of plant sterol-enriched milk-based fruit beverages: In vivo and in vitro studies. Journal of Functional Foods, 2015, 14, 44-50.	1.6	31
30	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. British Journal of Nutrition, 2010, 104, 1018-1025.	1.2	29
31	The impact of galactooligosaccharides on the bioaccessibility of sterols in a plant sterol-enriched beverage: adaptation of the harmonized INFOGEST digestion method. Food and Function, 2018, 9, 2080-2089.	2.1	29
32	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
33	Effect of Simulated Gastrointestinal Digestion on Sialic Acid and Gangliosides Present in Human Milk and Infant Formulas. Journal of Agricultural and Food Chemistry, 2011, 59, 5755-5762.	2.4	28
34	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. Journal of Steroid Biochemistry and Molecular Biology, 2019, 190, 115-125.	1.2	28
35	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
36	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. Food Chemistry, 2007, 102, 1296-1303.	4.2	27

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37	Plant Sterols and Antioxidant Parameters in Enriched Beverages: Storage Stability. Journal of Agricultural and Food Chemistry, 2012, 60, 4725-4734.	2.4	27
38	Plant sterol oxides in functional beverages: Influence of matrix and storage. Food Chemistry, 2015, 173, 881-889.	4.2	27
39	Plant sterols and human gut microbiota relationship: An in vitro colonic fermentation study. Journal of Functional Foods, 2018, 44, 322-329.	1.6	27
40	Calcium dialysability as an estimation of bioavailability in human milk, cow milk and infant formulas. Food Chemistry, 1999, 64, 403-409.	4.2	26
41	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
42	Low intestinal cholesterol absorption is associated with a reduced efficacy of phytosterol esters as hypolipemic agents in patients with metabolic syndrome. Clinical Nutrition, 2011, 30, 604-609.	2.3	25
43	Bioaccessibility study of plant sterol-enriched fermented milks. Food and Function, 2016, 7, 110-117.	2.1	25
44	Relationship Between Dietary Sterols and Gut Microbiota: A Review. European Journal of Lipid Science and Technology, 2018, 120, 1800054.	1.0	25
45	Methylmercury determination in fish and seafood products and estimated daily intake for the Spanish population. Food Additives and Contaminants, 2007, 24, 869-876.	2.0	24
46	Evaluation of Sialic Acid in Infant Feeding: Contents and Bioavailability. Journal of Agricultural and Food Chemistry, 2016, 64, 8333-8342.	2.4	23
47	Sterols in Infant Formulas: A Bioaccessibility Study. Journal of Agricultural and Food Chemistry, 2018, 66, 1377-1385.	2.4	22
48	Isocratic high-performance liquid chromatographic determination of tryptophan in infant formulas. Journal of Chromatography A, 1996, 721, 83-88.	1.8	21
49	Bioavailability of zinc from infant foods byin vitro methods (solubility, dialyzability and uptake and) Tj ETQq1 1 0.784314 rgBT /Overlock	1.7	21
50	Direct determination of lead in human milk by electrothermal atomic absorption spectrometry. Food Chemistry, 1999, 64, 111-113.	4.2	20
51	Iron Bioavailability in Fortified Fruit Beverages Using Ferritin Synthesis by Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2008, 56, 8699-8703.	2.4	20
52	Simultaneous quantification of serum phytosterols and cholesterol precursors using a simple gas chromatographic method. European Journal of Lipid Science and Technology, 2012, 114, 520-526.	1.0	20
53	Oat and lipolysis: Food matrix effect. Food Chemistry, 2019, 278, 683-691.	4.2	20
54	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

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55	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
56	Ferritin synthesis by Caco-2 cells as an indicator of iron bioavailability: Application to milk-based infant formulas. Food Chemistry, 2007, 102, 925-931.	4.2	19
57	Safe intake of a plant sterol-enriched beverage with milk fat globule membrane: Bioaccessibility of sterol oxides during storage. Journal of Food Composition and Analysis, 2018, 68, 111-117.	1.9	19
58	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
59	Impact of Fruit Beverage Consumption on the Antioxidant Status in Healthy Women. Annals of Nutrition and Metabolism, 2009, 54, 35-42.	1.0	18
60	Sialic acid (N-acetyl and N-glycolylneuraminic acid) and ganglioside in whey protein concentrates and infant formulae. International Dairy Journal, 2011, 21, 887-895.	1.5	18
61	Determination of Fecal Sterols Following a Diet with and without Plant Sterols. Lipids, 2017, 52, 871-884.	0.7	18
62	Impact of colonic fermentation on sterols after the intake of a plant sterol-enriched beverage: A randomized, double-blind crossover trial. Clinical Nutrition, 2019, 38, 1549-1560.	2.3	17
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	International descriptive and interventional survey for oxycholesterol determination by gas- and liquid-chromatographic methods. Biochimie, 2018, 153, 26-32.	1.3	16
65	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
66	Impact of a Plant Sterol- and Galactooligosaccharide-Enriched Beverage on Colonic Metabolism and Gut Microbiota Composition Using an <i>In Vitro</i> Dynamic Model. Journal of Agricultural and Food Chemistry, 2020, 68, 1884-1895.	2.4	13
67	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
68	Speciation of bioaccessible (heme, ferrous and ferric) iron from school menus. European Food Research and Technology, 2005, 221, 768-773.	1.6	12
69	Gangliosides in human milk and infant formula: A review on analytical techniques and contents. Food Reviews International, 2018, 34, 511-538.	4.3	12
70	Determination of glutathione peroxidase activity in human milk. Molecular Nutrition and Food Research, 2003, 47, 430-433.	0.0	11
71	Effect of caseinophosphopeptides added to fruit beverages upon ferritin synthesis in Caco-2 cells. Food Chemistry, 2010, 122, 92-97.	4.2	11
72	<i>In vitro</i> bioaccessibility of iron and zinc in fortified fruit beverages. International Journal of Food Science and Technology, 2009, 44, 1088-1092.	1.3	10

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73	Stability of fatty acids and tocopherols during cold storage of human milk. International Dairy Journal, 2012, 27, 22-26.	1.5	10
74	Sterols in infant formulas: validation of a gas chromatographic method. International Journal of Food Sciences and Nutrition, 2017, 68, 695-703.	1.3	10
75	Cholesterol Content in Human Milk during Lactation: A Comparative Study of Enzymatic and Chromatographic Methods. Journal of Agricultural and Food Chemistry, 2018, 66, 6373-6381.	2.4	10
76	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
77	Sterols in human milk during lactation: bioaccessibility and estimated intakes. Food and Function, 2018, 9, 6566-6576.	2.1	9
78	DETERMINATION OF CHOLESTEROL IN HUMAN MILK: AN ALTERNATIVE TO CHROMATOGRAPHIC METHODS. Nutricion Hospitalaria, 2015, 32, 1535-40.	0.2	9
79	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
80	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
81	Effects of different infant formula components on calcium dialysability. European Food Research and Technology, 1999, 209, 93-96.	1.6	4
82	The effect of enriching milkâ€based beverages with plant sterols or stanols on the fatty acid composition of the products. International Journal of Dairy Technology, 2013, 66, 437-448.	1.3	4
83	Relationship between cobalt, copper and zinc content of soils and vegetables. Molecular Nutrition and Food Research, 1992, 36, 451-460.	0.0	3
84	Development of Functional Beverages: The Case of Plant Sterol-Enriched Milk-Based Fruit Beverages. , 2019, , 285-312.		3