MarÃa JesÃºs Lagarda

List of Publications by Year
in descending order

85 papers	2,812 citations	172457 29 h-index	206112 48 g-index
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. Journal of Agricultural and Food Chemistry, 2020, 68, 1884-1895.	5.2	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. Journal of Steroid Biochemistry and Molecular Biology, 2019, 190, 115-125.	2.5	28
4	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.	5.0	17
5	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.	3.4	37
6	Oat and lipolysis: Food matrix effect. Food Chemistry, 2019, 278, 683-691.	8.2	20
7	The impact of galactooligosaccharides on the bioaccessibility of sterols in a plant sterol-enriched beverage: adaptation of the harmonized INFOGEST digestion method. Food and Function, 2018, 9, 2080-2089.	4.6	29
8	Sterols in Infant Formulas: A Bioaccessibility Study. Journal of Agricultural and Food Chemistry, 2018, 66, 1377-1385.	5.2	22
9	Plant sterols and human gut microbiota relationship: An in vitro colonic fermentation study. Journal of Functional Foods, 2018, 44, 322-329.	3.4	27
10	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.	3.9	19
11	Gangliosides in human milk and infant formula: A review on analytical techniques and contents. Food Reviews International, 2018, 34, 511-538.	8.4	12
12	Sterols in human milk during lactation: bioaccessibility and estimated intakes. Food and Function, 2018, 9, 6566-6576.	4.6	9
13	Relationship Between Dietary Sterols and Gut Microbiota: A Review. European Journal of Lipid Science and Technology, 2018, 120, 1800054.	1.5	25
14	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.	5.2	10
15	International descriptive and interventional survey for oxycholesterol determination by gas- and liquid-chromatographic methods. Biochimie, 2018, 153, 26-32.	2.6	16
16	Sterols in infant formulas: validation of a gas chromatographic method. International Journal of Food Sciences and Nutrition, 2017, 68, 695-703.	2.8	10
17	Determination of Fecal Sterols Following a Diet with and without Plant Sterols. Lipids, 2017, 52, 871-884.	1.7	18
18	The harmonized INFOGEST in vitro digestion method: From knowledge to action. Food Research International, 2016, 88, 217-225.	6.2	180

#	Article	IF	Citations
19	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.	3.0	77
20	Evaluation of Sialic Acid in Infant Feeding: Contents and Bioavailability. Journal of Agricultural and Food Chemistry, 2016, 64, 8333-8342.	5.2	23
21	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.	5.2	56
22	Bioaccessibility study of plant sterol-enriched fermented milks. Food and Function, 2016, 7, 110-117.	4.6	25
23	Bioavailability of plant sterol-enriched milk-based fruit beverages: In vivo and in vitro studies. Journal of Functional Foods, 2015, 14, 44-50.	3.4	31
24	Sterol Composition in Infant Formulas and Estimated Intake. Journal of Agricultural and Food Chemistry, 2015, 63, 7245-7251.	5.2	40
25	Plant sterol oxides in functional beverages: Influence of matrix and storage. Food Chemistry, 2015, 173, 881-889.	8.2	27
26	DETERMINATION OF CHOLESTEROL IN HUMAN MILK: AN ALTERNATIVE TO CHROMATOGRAPHIC METHODS. Nutricion Hospitalaria, 2015, 32, 1535-40.	0.3	9
27	7-Ketocholesterol as marker of cholesterol oxidation in model and food systems: When and how. Biochemical and Biophysical Research Communications, 2014, 446, 792-797.	2.1	50
28	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.	2.6	47
29	Gangliosides and sialic acid effects upon newborn pathogenic bacteria adhesion: An in vitro study. Food Chemistry, 2013, 136, 726-734.	8.2	40
30	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.	2.8	4
31	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.	5.2	115
32	Plant Sterols and Antioxidant Parameters in Enriched Beverages: Storage Stability. Journal of Agricultural and Food Chemistry, 2012, 60, 4725-4734.	5.2	27
33	Sterol stability in functional fruit beverages enriched with different plant sterol sources. Food Research International, 2012, 48, 265-270.	6.2	47
34	Stability of fatty acids and tocopherols during cold storage of human milk. International Dairy Journal, 2012, 27, 22-26.	3.0	10
35	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.	1.5	20
36	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.	5.2	28

#	Article	IF	Citations
37	Stability of Plant Sterols in Ingredients Used in Functional Foods. Journal of Agricultural and Food Chemistry, 2011, 59, 3624-3631.	5.2	57
38	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.	6.2	55
39	Sialic acid (N-acetyl and N-glycolylneuraminic acid) and ganglioside in whey protein concentrates and infant formulae. International Dairy Journal, 2011, 21, 887-895.	3.0	18
40	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.	5.0	25
41	Comparison of spectrophotometric and HPLC methods for determining sialic acid in infant formulas. Food Chemistry, 2011, 127, 1905-1910.	8.2	35
42	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.	3.9	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. British Journal of Nutrition, 2010, 104, 1018-1025.	2.3	29
44	Determination of sialic acid and gangliosides in biological samples and dairy products: A review. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 346-357.	2.8	73
45	Effect of caseinophosphopeptides added to fruit beverages upon ferritin synthesis in Caco-2 cells. Food Chemistry, 2010, 122, 92-97.	8.2	11
46	Impact of Fruit Beverage Consumption on the Antioxidant Status in Healthy Women. Annals of Nutrition and Metabolism, 2009, 54, 35-42.	1.9	18
47	<i>In vitro</i> bioaccessibility of iron and zinc in fortified fruit beverages. International Journal of Food Science and Technology, 2009, 44, 1088-1092.	2.7	10
48	Iron Bioavailability in Fortified Fruit Beverages Using Ferritin Synthesis by Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2008, 56, 8699-8703.	5.2	20
49	Sterol Oxidation in Ready-to-Eat Infant Foods During Storage. Journal of Agricultural and Food Chemistry, 2008, 56, 469-475.	5.2	36
50	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
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. Food Chemistry, 2007, 101, 1078-1086.	8.2	55
52	Ferritin synthesis by Caco-2 cells as an indicator of iron bioavailability: Application to milk-based infant formulas. Food Chemistry, 2007, 102, 925-931.	8.2	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. Food Chemistry, 2007, 102, 1296-1303.	8.2	27
54	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.	5.2	55

#	Article	IF	Citations
55	Analysis of phytosterols in foods. Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 1486-1496.	2.8	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.	1.5	15
57	Bioavailability of zinc from infant foods byin vitro methods (solubility, dialyzability and uptake and) Tj ETQq1 1 0.784314 rgBT /Overlock	3.5	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.	1.5	19
59	Speciation of bioaccessible (heme, ferrous and ferric) iron from school menus. European Food Research and Technology, 2005, 221, 768-773.	3.3	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.	5.2	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.	3.5	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.	1.5	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.	2.8	25
65	Optimization of iron speciation (soluble, ferrous and ferric) in beans, chickpeas and lentils. Food Chemistry, 2001, 75, 365-370.	8.2	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.	3.5	54
67	Methylmercury and inorganic mercury determination in fish by cold vapour generation atomic absorption spectrometry. Food Chemistry, 2000, 71, 529-533.	8.2	47
68	Copper, iron and zinc determinations in human milk using FAAS with microwave digestion. Food Chemistry, 2000, 68, 95-99.	8.2	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.	3.5	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.	3.5	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.	3.5	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.	2.2	9

#	Article	IF	Citations
73	Effect of proteins, phytates, ascorbic acid and citric acid on dialysability of calcium, iron, zinc and copper in soy-based infant formulas. Molecular Nutrition and Food Research, 2000, 44, 114-117.	0.0	0
74	Calcium dialysability as an estimation of bioavailability in human milk, cow milk and infant formulas. Food Chemistry, 1999, 64, 403-409.	8.2	26
75	Calcium bioavailability in human milk, cow milk and infant formulasÃ¢Â€Â"comparison between dialysis and solubility methods. Food Chemistry, 1999, 65, 353-357.	8.2	43
76	Direct determination of lead in human milk by electrothermal atomic absorption spectrometry. Food Chemistry, 1999, 64, 111-113.	8.2	20
77	Effects of different infant formula components on calcium dialysability. European Food Research and Technology, 1999, 209, 93-96.	3.3	4
78	Whole blood selenium content in pregnant women. Science of the Total Environment, 1999, 227, 139-143.	8.0	51
79	Dialyzability of iron, zinc, and copper of different types of infant formulas marketed in Spain. Biological Trace Element Research, 1998, 65, 7-17.	3.5	35
80	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.	8.2	27
81	Isocratic high-performance liquid chromatographic determination of tryptophan in infant formulas. Journal of Chromatography A, 1996, 721, 83-88.	3.7	21
82	Relationship between cobalt, copper and zinc content of soils and vegetables. Molecular Nutrition and Food Research, 1992, 36, 451-460.	0.0	3
83	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.	2.8	6
84	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
85	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.	3.3	19