

Sara Bastida

List of Publications by Year in descending order

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109
papers

2,290
citations

236833

25
h-index

289141

40
g-index

119
all docs

119
docs citations

119
times ranked

2628
citing authors

#	ARTICLE	IF	CITATIONS
1	The Hippocampal and Cortical Neuroprotective Effect of Silicon Reducing Proinflammatory Cytokines in a Late-Stage Type 2 Diabetes Mellitus Rat Model. , 2022, 12, .		0
2	Effect of Silicon-Enriched Meat Consumption on Proximal Colonic Antioxidant Status of Late-Stage T2DM Rats. , 2022, 12, .		0
3	INTENTIONAL ERRORS AND GAME-BASED PLATFORMS AS MECHANISMS TO IMPROVE LEARNING AMONG UNIVERSITY STUDENTS: A PILOT STUDY CARRIED OUT IN THE DEGREE IN NUTRITION. EDULEARN Proceedings, 2022, , .	0.0	0
4	Functional Meat Products as Oxidative Stress Modulators: A Review. Advances in Nutrition, 2021, 12, 1514-1539.	2.9	12
5	Carob fruit extract-enriched meat, as preventive and curative treatments, improves gut microbiota and colonic barrier integrity in a late-stage T2DM model. Food Research International, 2021, 141, 110124.	2.9	15
6	Carob-fruit-extract-enriched meat modulates lipoprotein metabolism and insulin signaling in diabetic rats induced by high-saturated-fat diet. Journal of Functional Foods, 2020, 64, 103600.	1.6	12
7	Can Meat and Meat-Products Induce Oxidative Stress?. Antioxidants, 2020, 9, 638.	2.2	44
8	Frying a cultural way of cooking in the Mediterranean diet and how to obtain improved fried foods. , 2020, , 191-207.		3
9	Mediterranean diet and pregnancy. , 2020, , 409-427.		1
10	Carob fruit extract-enriched meat improves pancreatic beta-cell dysfunction, hepatic insulin signaling and lipogenesis in late-stage type 2 diabetes mellitus model. Journal of Nutritional Biochemistry, 2020, 84, 108461.	1.9	19
11	The Nutritional Components of Beer and Its Relationship with Neurodegeneration and Alzheimerâ€™s Disease. Nutrients, 2019, 11, 1558.	1.7	34
12	Can Carob-Fruit-Extract-Enriched Meat Improve the Lipoprotein Profile, VLDL-Oxidation, and LDL Receptor Levels Induced by an Atherogenic Diet in STZ-NAD-Diabetic Rats?. Nutrients, 2019, 11, 332.	1.7	16
13	The triglyceride-glucose index, an insulin resistance marker in newborns?. European Journal of Pediatrics, 2018, 177, 513-520.	1.3	9
14	Lipoprotein Profile in Aged Rats Fed Chia Oil- or Hydroxytyrosol-Enriched Pork in High Cholesterol/High Saturated Fat Diets. Nutrients, 2018, 10, 1830.	1.7	9
15	Effects of Fiber Purified Extract of Carob Fruit on Fat Digestion and Postprandial Lipemia in Healthy Rats. Journal of Agricultural and Food Chemistry, 2018, 66, 6734-6741.	2.4	22
16	Can nonalcoholic beer, silicon and hops reduce the brain damage and behavioral changes induced by aluminum nitrate in young male Wistar rats?. Food and Chemical Toxicology, 2018, 118, 784-794.	1.8	9
17	Hypoglycaemic and hypotriglyceridaemic postprandial properties of organic silicon. Journal of Functional Foods, 2017, 29, 290-294.	1.6	5
18	Fiber purified extracts of carob fruit decrease carbohydrate absorption. Food and Function, 2017, 8, 2258-2265.	2.1	15

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19	Glucomannan or Glucomannan <i>Plus</i> Spirulina-Enriched Squid-Surimi Diets Reduce Histological Damage to Liver and Heart in Zucker fa/fa Rats Fed a Cholesterol-Enriched and Non-Cholesterol-Enriched Atherogenic Diet. <i>Journal of Medicinal Food</i> , 2017, 20, 618-625.	0.8	4
20	Silicon Alleviates Nonalcoholic Steatohepatitis by Reducing Apoptosis in Aged Wistar Rats Fed a High-Saturated Fat, High-Cholesterol Diet. <i>Journal of Nutrition</i> , 2017, 147, 1104-1112.	1.3	12
21	Chia Oil-Enriched Restructured Pork Effects on Oxidative and Inflammatory Status of Aged Rats Fed High Cholesterol/High Fat Diets. <i>Journal of Medicinal Food</i> , 2017, 20, 526-534.	0.8	15
22	Glucomannan- and glucomannan plus spirulina-enriched pork affect liver fatty acid profile, LDL receptor expression and antioxidant status in Zucker fa/fa rats fed atherogenic diets. <i>Food and Nutrition Research</i> , 2017, 61, 1264710.	1.2	8
23	Epigenetic effects of the pregnancy Mediterranean diet adherence on the offspring metabolic syndrome markers. <i>Journal of Physiology and Biochemistry</i> , 2017, 73, 495-510.	1.3	26
24	Hypercortisolaemia and Hyperinsulinaemia Interaction and their Impact upon Insulin Resistance/Sensitivity Markers at Birth. , 2017, , .		0
25	Frying performance of two virgin oils from <i>Cornicabra</i> olives with different ripeness indices. <i>Grasas Y Aceites</i> , 2017, 68, 223.	0.3	5
26	To eat or not to eat meat. That is the question. <i>Nutricion Hospitalaria</i> , 2016, 33, 177-81.	0.2	15
27	Effects of Silicon vs. Hydroxytyrosol-Enriched Restructured Pork on Liver Oxidation Status of Aged Rats Fed High-Saturated/High-Cholesterol Diets. <i>PLoS ONE</i> , 2016, 11, e0147469.	1.1	23
28	Effects of improved fat meat products consumption on emergent cardiovascular disease markers of male volunteers at cardiovascular risk. <i>Journal of Physiology and Biochemistry</i> , 2016, 72, 669-678.	1.3	6
29	Toxicity and hypoglycaemic effect of carob fruit purified extract rich in condensed tannins. <i>Toxicology Letters</i> , 2016, 258, S177.	0.4	1
30	Corrigendum to "Liver oxidation and inflammation in Fa/Fa rats fed glucomannan/spirulina-surimi" [Food Chem 159 (2014) 215-221]. <i>Food Chemistry</i> , 2016, 194, 1337.	4.2	1
31	Maternal and neonatal FTO rs9939609 polymorphism affect insulin sensitivity markers and lipoprotein profile at birth in appropriate-for-gestational-age term neonates. <i>Journal of Physiology and Biochemistry</i> , 2016, 72, 169-181.	1.3	13
32	Frying. , 2015, , 217-234.		4
33	Mediterranean Diet and Pregnancy. , 2015, , 491-503.		2
34	Effects of glucomannan/spirulina-surimi on liver oxidation and inflammation in Zucker rats fed atherogenic diets. <i>Journal of Physiology and Biochemistry</i> , 2015, 71, 611-622.	1.3	12
35	Silicon-Enriched Restructured Pork Affects the Lipoprotein Profile, VLDL Oxidation, and LDL Receptor Gene Expression in Aged Rats Fed an Atherogenic Diet ¹⁻³ . <i>Journal of Nutrition</i> , 2015, 145, 2039-2045.	1.3	20
36	Glucomannan and glucomannan plus spirulina added to pork significantly block dietary cholesterol effects on lipoproteinemia, arylesterase activity, and CYP7A1 expression in Zucker fa/fa rats. <i>Journal of Physiology and Biochemistry</i> , 2015, 71, 773-784.	1.3	18

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37	Aqueous extracts and suspensions of restructured pork formulated with <i>Undaria pinnatifida</i> , <i>Himanthalia elongata</i> and <i>Porphyra umbilicalis</i> distinctly affect the in vitro α -glucosidase activity and glucose diffusion. <i>LWT - Food Science and Technology</i> , 2015, 64, 720-726.	2.5	9
38	Adherence to Mediterranean diet during pregnancy and serum lipid, lipoprotein and homocysteine concentrations at birth. <i>European Journal of Nutrition</i> , 2015, 54, 1191-1199.	1.8	19
39	GLUCOMANNAN AND GLUCOMANNAN PLUS SPIRULINA-ENRICHED SQUID-SURIMI ADDED TO HIGH SATURATED DIET AFFECT GLYCEMIA, PLASMA AND ADIPOSE LEPTIN AND ADIPONECTIN LEVELS IN GROWING FA/FA RATS. <i>Nutricion Hospitalaria</i> , 2015, 32, 2718-24.	0.2	6
40	Protective Effects of Sea Spaghetti-Enriched Restructured Pork Against Dietary Cholesterol: Effects on Arylesterase and Lipoprotein Profile and Composition of Growing Rats. <i>Journal of Medicinal Food</i> , 2014, 17, 921-928.	0.8	14
41	Organic silicon protects human neuroblastoma SH-SY5Y cells against hydrogen peroxide effects. <i>BMC Complementary and Alternative Medicine</i> , 2014, 14, 384.	3.7	28
42	Influence of Picual Olive Ripening on Virgin Olive Oil Alteration and Stability during Potato Frying. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11637-11646.	2.4	20
43	Liver oxidation and inflammation in Fa/Fa rats fed glucomannan/spirulina-surimi. <i>Food Chemistry</i> , 2014, 159, 215-221.	4.2	18
44	Effects of silicon inclusion in restructured meat-enriched diet on lipoprotein profile and composition in aged wistar rats. <i>Atherosclerosis</i> , 2014, 235, e202-e203.	0.4	2
45	Effects of <i>Undaria pinnatifida</i> , <i>Himanthalia elongata</i> and <i>Porphyra umbilicalis</i> extracts on in vitro α -glucosidase activity and glucose diffusion. <i>Nutricion Hospitalaria</i> , 2014, 29, 1434-46.	0.2	8
46	Relationships between serum calcium and magnesium levels and lipoproteins, homocysteine and insulin resistance/sensitivity markers at birth. <i>Nutricion Hospitalaria</i> , 2014, 31, 278-85.	0.2	3
47	Cord-blood lipoproteins, homocysteine, insulin sensitivity/resistance marker profile, and concurrence of dysglycaemia and dyslipaemia in full-term neonates of the MÃ©rida Study. <i>European Journal of Pediatrics</i> , 2013, 172, 883-894.	1.3	10
48	Lipoproteinemia and arylesterase activity in Zucker Fa/Fa rats fed glucomannan/spirulina-enriched squid-surimi. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 1274-1283.	1.0	3
49	Algae and cardiovascular health. , 2013, , 369-415.		5
50	Effects of seaweed-restructured pork diets enriched or not with cholesterol on rat cholesterolaemia and liver damage. <i>Food and Chemical Toxicology</i> , 2013, 56, 223-230.	1.8	10
51	Nori- and sea spaghetti- but not wakame-restructured pork decrease the hypercholesterolemic and liver proapoptotic short-term effects of high-dietary cholesterol consumption. <i>Nutricion Hospitalaria</i> , 2013, 28, 1422-9.	0.2	7
52	Maternal diets with low healthy eating index or mediterranean diet adherence scores are associated with high cord-blood insulin levels and insulin resistance markers at birth. <i>European Journal of Clinical Nutrition</i> , 2012, 66, 1008-1015.	1.3	55
53	Effects of Restructured Pork Containing <i>Himanthalia elongata</i> on Adipose Tissue Lipogenic and Lipolytic Enzyme Expression of Normo- and Hypercholesterolemic Rats. <i>Journal of Nutrigenetics and Nutrigenomics</i> , 2012, 5, 158-167.	1.8	15
54	The Antioxidant Status Response to Low-Fat and Walnut Paste-Enriched Meat Differs in Volunteers at High Cardiovascular Risk Carrying Different PON-1 Polymorphisms. <i>Journal of the American College of Nutrition</i> , 2012, 31, 194-205.	1.1	20

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55	Effect of Thermally Oxidized Oil and Fasting Status on the Short-Term Digestibility of Ketolinoleic Acids and Total Oxidized Fatty Acids in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4684-4691.	2.4	15
56	Effects of Nori- and Wakame-enriched meats with or without supplementary cholesterol on arylesterase activity, lipaemia and lipoproteinaemia in growing Wistar rats. <i>British Journal of Nutrition</i> , 2011, 106, 1476-1486.	1.2	32
57	Effect of walnut-enriched meat on the relationship between VCAM, ICAM, and LTB4 levels and PON-1 activity in ApoA4 360 and PON-1 allele carriers at increased cardiovascular risk. <i>European Journal of Clinical Nutrition</i> , 2011, 65, 703-710.	1.3	38
58	Effects of APOA5 S19W polymorphism on growth, insulin sensitivity and lipoproteins in normoweight neonates. <i>European Journal of Pediatrics</i> , 2011, 170, 1551-1558.	1.3	5
59	Effects of diet enriched with restructured meats, containing <i>Himantalia elongata</i> , on hypercholesterolaemic induction, CYP7A1 expression and antioxidant enzyme activity and expression in growing rats. <i>Food Chemistry</i> , 2011, 129, 1623-1630.	4.2	31
60	Effects of hydroxytyrosol-enriched sunflower oil consumption on CVD risk factors. <i>British Journal of Nutrition</i> , 2011, 105, 1448-1452.	1.2	38
61	Blood pressure of omnivorous and semi-vegetarian postmenopausal women and their relationship with dietary and hair concentrations of essential and toxic metals. <i>Nutricion Hospitalaria</i> , 2011, 26, 874-83.	0.2	18
62	Effects of maternal glucose tolerance, pregnancy diet quality and neonatal insulinemia upon insulin resistance/sensitivity biomarkers in normoweight neonates. <i>Nutricion Hospitalaria</i> , 2011, 26, 1447-55.	0.2	7
63	Wakame and Nori in Restructured Meats Included in Cholesterol-enriched Diets Affect the Antioxidant Enzyme Gene Expressions and Activities in Wistar Rats. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 290-298.	1.4	31
64	Thermally oxidized palm olein exposure increases triglyceride polymer levels in rat small intestine. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 970-976.	1.0	15
65	Differences in metal and metalloid content in the hair of normo- and hypertensive postmenopausal women. <i>Hypertension Research</i> , 2010, 33, 219-224.	1.5	25
66	Nutritional and Antioxidant Properties of Different Brown and Red Spanish Edible Seaweeds. <i>Food Science and Technology International</i> , 2010, 16, 361-370.	1.1	112
67	Gastric Emptying and Short-Term Digestibility of Thermally Oxidized Sunflower Oil Used for Frying in Fasted and Nonfasted Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9242-9248.	2.4	12
68	Fasting Status and Thermally Oxidized Sunflower Oil Ingestion Affect the Intestinal Antioxidant Enzyme Activity and Gene Expression of Male Wistar Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2498-2504.	2.4	22
69	Production variations of nutritional composition of commercial meat products. <i>Food Research International</i> , 2010, 43, 2378-2384.	2.9	31
70	MS105 ARYLESTERASE ACTIVITY IN NEONATES FROM THE MERIDA'S COHORT. <i>Atherosclerosis Supplements</i> , 2010, 11, 131.	1.2	0
71	Major diet-drug interactions affecting the kinetic characteristics and hypolipidaemic properties of statins. <i>Nutricion Hospitalaria</i> , 2010, 25, 193-206.	0.2	26
72	The effect of consuming meat enriched in walnut paste on platelet aggregation and thrombogenesis varies in volunteers with different apolipoprotein A4 genotype. <i>Nutricion Hospitalaria</i> , 2010, 25, 746-54.	0.2	5

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73	Effect of seaweed and cholesterol-enriched diets on postprandial lipoproteinaemia in rats. <i>British Journal of Nutrition</i> , 2009, 102, 1728-1739.	1.2	29
74	Platelet aggregation, eicosanoid production and thrombogenic ratio in individuals at high cardiovascular risk consuming meat enriched in walnut paste. A crossover, placebo-controlled study. <i>British Journal of Nutrition</i> , 2009, 102, 134-141.	1.2	19
75	Insulin resistance markers in term, normoweight neonates. The MÃ©rida cohort. <i>European Journal of Pediatrics</i> , 2009, 168, 281-288.	1.3	20
76	Carob Fruit Polyphenols Reduce Tocopherol Loss, Triacylglycerol Polymerization and Oxidation in Heated Sunflower Oil. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2009, 86, 419-425.	0.8	18
77	Antioxidant activity of Carob fruit extracts in cooked pork meat systems during chilled and frozen storage. <i>Food Chemistry</i> , 2009, 116, 748-754.	4.2	62
78	Effect of long frozen storage on the formation of triglyceride alteration compounds of pan-fried functional restructured beef steaks. <i>Meat Science</i> , 2009, 81, 726-730.	2.7	6
79	Composition and antioxidant capacity of low-salt meat emulsion model systems containing edible seaweeds. <i>Meat Science</i> , 2009, 83, 492-498.	2.7	109
80	Characteristics and Nutritional and Cardiovascular-Health Properties of Seaweeds. <i>Journal of Medicinal Food</i> , 2009, 12, 236-258.	0.8	263
81	The effect of dietary fat on the fatty acid composition and cholesterol content of Hy-line and Warren hen eggs. <i>Grasas Y Aceites</i> , 2009, 60, 350-359.	0.3	10
82	Do not use the Friedewald formula to calculate LDLâ€cholesterol in hypercholesterolaemic rats. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 295-301.	1.0	31
83	Changes in fatty acids and polar material of restructured low-fat or walnut-added steaks pan-fried in olive oil. <i>Meat Science</i> , 2008, 80, 431-441.	2.7	16
84	A Nori but not a Konbu, dietary supplement decreases the cholesterolaemia, liver fat infiltration and mineral bioavailability in hypercholesterolaemic growing Wistar rats. <i>British Journal of Nutrition</i> , 2008, 99, 272-280.	1.2	24
85	Lipid and lipoprotein concentrations at age 4. Association with neonatal and parental levels. <i>Medicina ClÃ©nica</i> , 2007, 128, 521-528.	0.3	7
86	Cyclic fatty acids in sunflower oils during frying of frozen foods with oil replenishment. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 165-173.	1.0	13
87	A nonâ€extractable condensedâ€tannins fiber reduces thermal oxidation in oils at frying temperature. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 1218-1225.	1.0	15
88	Effect of Heating and Frying on Oil and Food Fatty Acids. <i>Food Additives</i> , 2007, , 511-543.	0.1	2
89	Cyclic fatty acid monomer formation in domestic frying of frozen foods in sunflower oil and high oleic acid sunflower oil without oil replenishment. <i>Food and Chemical Toxicology</i> , 2006, 44, 1674-1681.	1.8	41
90	Effect of Olive Oil-Fried Sardine Consumption on Cholesterol Content in the Serum, Lipoproteins, Spleen and Adipose Tissue of Hypercholesterolemic Rats. <i>Annals of Nutrition and Metabolism</i> , 2006, 50, 54-58.	1.0	5

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91	Effect of frying and thermal oxidation on olive oil and food quality.. , 2006, , 74-108.		11
92	Short-term in vivo digestibility assessment of a highly oxidized and polymerized sunflower oil. Journal of the Science of Food and Agriculture, 2003, 83, 413-418.	1.7	21
93	Nutritional assessment, health markers and lipoprotein profile in postmenopausal women belonging to a closed community. European Journal of Clinical Nutrition, 2003, 57, S26-S30.	1.3	7
94	Fat and Protein from Olive Oil-Fried Sardines Interact to Normalize Serum Lipoproteins and Reduce Liver Lipids in Hypercholesterolemic Rats. Journal of Nutrition, 2003, 133, 2302-2308.	1.3	28
95	Frying oil discarding: polar content vs. oligomer content determinations. Forum of Nutrition, 2003, 56, 345-7.	3.7	9
96	Polar content vs. TAG oligomer content in the frying-life assessment of monounsaturated and polyunsaturated oils used in deep-frying. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 447-451.	0.8	34
97	High density lipoprotein-cholesterol changes in children with high cholesterol levels at birth. European Journal of Pediatrics, 2002, 161, 94-98.	1.3	24
98	Thermal Oxidation of Olive Oil, Sunflower Oil and a Mix of Both Oils during Forty Discontinuous Domestic Fryings of Different Foods. Food Science and Technology International, 2001, 7, 15-21.	1.1	69
99	Selected trace elements and minerals in cord blood: association with lipids and lipoproteins at birth. Acta Paediatrica, International Journal of Paediatrics, 2000, 89, 1201-1206.	0.7	14
100	Selected trace elements and minerals in cord blood: association with lipids and lipoproteins at birth. Acta Paediatrica, International Journal of Paediatrics, 2000, 89, 1201-1206.	0.7	8
101	Small supplements of N-3 fatty acids change serum low density lipoprotein composition by decreasing phospholipid and apolipoprotein B concentrations in young adult women. European Journal of Nutrition, 1999, 38, 20-27.	1.8	20
102	Column and high-performance size exclusion chromatography applications to the in vivo digestibility study of a thermoxidized and polymerized olive oil. Lipids, 1999, 34, 1187-1192.	0.7	26
103	Do neonates with high serum cholesterol levels have a different high density lipoprotein composition?. European Journal of Pediatrics, 1998, 157, 66-70.	1.3	9
104	Short-Term in Vivo Digestibility of Triglyceride Polymers, Dimers, and Monomers of Thermoxidized Palm Olein Used in Deep-Frying. Journal of Agricultural and Food Chemistry, 1998, 46, 5188-5193.	2.4	39
105	Male and female cord blood lipoprotein profile differences throughout the term-period. Journal of Perinatal Medicine, 1997, 25, 184-191.	0.6	24
106	Low density lipoprotein in neonates with high cord serum cholesterol levels. Acta Paediatrica, International Journal of Paediatrics, 1997, 86, 414-418.	0.7	10
107	Olive oil-fried sardines in the prevention of dietary hypercholesterolemia in rats. Effects on some serum lipids and cell-damage marker enzymes. Nutrition Research, 1996, 16, 111-121.	1.3	16
108	Lipemia and lipoproteinaemia in a Spanish male nonsmoker population consuming sunflower oil. European Journal of Nutrition, 1996, 35, 259-265.	4.6	2

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109	Serum apolipoproteins A-I and B in male and female full-term new borns of the Toledo study (Spain). Acta Paediatrica, International Journal of Paediatrics, 1996, 85, 750-752.	0.7	10