

Francisco J SÃ¡nchez-Muniz

List of Publications by Year in descending order

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194
papers

6,068
citations

93792

39
h-index

116156

66
g-index

212
all docs

212
docs citations

212
times ranked

6206
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	Functional Meat Products as Oxidative Stress Modulators: A Review. <i>Advances in Nutrition</i> , 2021, 12, 1514-1539.	2.9	12
4	Diabesity negatively affects transferrin saturation and iron status. The DICARIVA study. <i>Diabetes Research and Clinical Practice</i> , 2021, 172, 108653.	1.1	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. <i>Food Research International</i> , 2021, 141, 110124.	2.9	15
6	Whole Alga, Algal Extracts, and Compounds as Ingredients of Functional Foods: Composition and Action Mechanism Relationships in the Prevention and Treatment of Type-2 Diabetes Mellitus. <i>International Journal of Molecular Sciences</i> , 2021, 22, 3816.	1.8	34
7	Extracellular mass to body cell mass ratio as a potential index of wasting and fluid overload in hemodialysis patients. A case-control study. <i>Clinical Nutrition</i> , 2020, 39, 1117-1123.	2.3	8
8	Can Meat and Meat-Products Induce Oxidative Stress?. <i>Antioxidants</i> , 2020, 9, 638.	2.2	44
9	Frying a cultural way of cooking in the Mediterranean diet and how to obtain improved fried foods. , 2020, , 191-207.		3
10	Mediterranean diet and pregnancy. , 2020, , 409-427.		1
11	The Effect of Emulsifying Protein and Addition of Condensed Tannins on n-3 PUFA Enriched Emulsions for Functional Foods. <i>Foods</i> , 2020, 9, 1589.	1.9	4
12	Carob fruit extract-enriched meat improves pancreatic beta-cell dysfunction, hepatic insulin signaling and lipogenesis in late-stage type 2 diabetes mellitus model. <i>Journal of Nutritional Biochemistry</i> , 2020, 84, 108461.	1.9	19
13	Antioxidant and Hepatoprotective Effects of Croton hypoleucus Extract in an Induced-Necrosis Model in Rats. <i>Molecules</i> , 2019, 24, 2533.	1.7	15
14	The Nutritional Components of Beer and Its Relationship with Neurodegeneration and Alzheimer's Disease. <i>Nutrients</i> , 2019, 11, 1558.	1.7	34
15	Palm Oil on the Edge. <i>Nutrients</i> , 2019, 11, 2008.	1.7	49
16	Coagulation, Thrombogenesis, and Insulin Resistance Markers in Increased-Cardiovascular-Risk Subjects Consuming Improved-Fat Meat Products. <i>Journal of the American College of Nutrition</i> , 2019, 38, 334-341.	1.1	2
17	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?. <i>Nutrients</i> , 2019, 11, 332.	1.7	16
18	The triglyceride-glucose index, an insulin resistance marker in newborns?. <i>European Journal of Pediatrics</i> , 2018, 177, 513-520.	1.3	9

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19	Effect of Extract and Ellagic Acid from <i>Geranium schiedeanum</i> on the Antioxidant Defense System in An Induced-Necrosis Model. <i>Antioxidants</i> , 2018, 7, 178.	2.2	4
20	Lipoprotein Profile in Aged Rats Fed Chia Oil- or Hydroxytyrosol-Enriched Pork in High Cholesterol/High Saturated Fat Diets. <i>Nutrients</i> , 2018, 10, 1830.	1.7	9
21	Effects of Fiber Purified Extract of Carob Fruit on Fat Digestion and Postprandial Lipemia in Healthy Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 6734-6741.	2.4	22
22	Can nonalcoholic beer, silicon and hops reduce the brain damage and behavioral changes induced by aluminum nitrate in young male Wistar rats?. <i>Food and Chemical Toxicology</i> , 2018, 118, 784-794.	1.8	9
23	Hypoglycaemic and hypotriglyceridaemic postprandial properties of organic silicon. <i>Journal of Functional Foods</i> , 2017, 29, 290-294.	1.6	5
24	Silicic Acid and Beer Consumption Reverses the Metal Imbalance and the Prooxidant Status Induced by Aluminum Nitrate in Mouse Brain. <i>Journal of Alzheimer's Disease</i> , 2017, 56, 917-927.	1.2	7
25	Fiber purified extracts of carob fruit decrease carbohydrate absorption. <i>Food and Function</i> , 2017, 8, 2258-2265.	2.1	15
26	Glucomannan or Glucomannan + Spirulina-Enriched Squid-Surimi Diets Reduce Histological Damage to Liver and Heart in Zucker falfa Rats Fed a Cholesterol-Enriched and Non-Cholesterol-Enriched Atherogenic Diet. <i>Journal of Medicinal Food</i> , 2017, 20, 618-625.	0.8	4
27	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
28	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
29	Glucomannan- and glucomannan plus spirulina-enriched pork affect liver fatty acid profile, LDL receptor expression and antioxidant status in Zucker falfa rats fed atherogenic diets. <i>Food and Nutrition Research</i> , 2017, 61, 1264710.	1.2	8
30	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
31	Bioaccessibility of hydroxytyrosol and n-3 fatty acids as affected by the delivery system: simple, double and gelled double emulsions. <i>Journal of Food Science and Technology</i> , 2017, 54, 1785-1793.	1.4	25
32	Usefulness of the conicity index together with the conjoint use of adipocytokines and nutritional-inflammatory markers in hemodialysis patients. <i>Journal of Physiology and Biochemistry</i> , 2017, 73, 67-75.	1.3	8
33	A comprehensive approach to formulation of seaweed-enriched meat products: From technological development to assessment of healthy properties. <i>Food Research International</i> , 2017, 99, 1084-1094.	2.9	83
34	Hypocortisolemia and Hyperinsulinemia Interaction and their Impact upon Insulin Resistance/Sensitivity Markers at Birth. , 2017, , .		0
35	Classical and emergent cardiovascular disease risk factors in type 2 diabetics from the Vallecas area (DICARIVA study). <i>Nutricion Hospitalaria</i> , 2017, 34, 1432-1441.	0.2	2
36	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

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37	To eat or not to eat meat. That is the question. <i>Nutricion Hospitalaria</i> , 2016, 33, 177-81.	0.2	15
38	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
39	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
40	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
41	Silicon as neuroprotector or neurotoxic in the human neuroblastoma SH-SY5Y cell line. <i>Chemosphere</i> , 2015, 135, 217-224.	4.2	13
42	Frying. , 2015, , 217-234.		4
43	Mediterranean Diet and Pregnancy. , 2015, , 491-503.		2
44	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
45	Silicon-Enriched Restructured Pork Affects the Lipoprotein Profile, VLDL Oxidation, and LDL Receptor Gene Expression in Aged Rats Fed an Atherogenic Diet1â€³. <i>Journal of Nutrition</i> , 2015, 145, 2039-2045.	1.3	20
46	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
47	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 β -glucosidase activity and glucose diffusion. <i>LWT - Food Science and Technology</i> , 2015, 64, 720-726.	2.5	9
48	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
49	IMPACT OF IMPROVED FAT-MEAT PRODUCTS CONSUMPTION ON ANTHROPOMETRIC MARKERS AND NUTRIENT INTAKES OF MALE VOLUNTEERS AT INCREASED CARDIOVASCULAR RISK. <i>Nutricion Hospitalaria</i> , 2015, 32, 710-21.	0.2	4
50	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
51	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
52	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
53	Effects of improved fat content of frankfurters and pÃ¢tÃ©s on lipid and lipoprotein profile of volunteers at increased cardiovascular risk: a placebo-controlled study. <i>European Journal of Nutrition</i> , 2014, 53, 83-93.	1.8	15
54	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

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55	Liver oxidation and inflammation in Fa/Fa rats fed glucomannan/spirulina-surimi. Food Chemistry, 2014, 159, 215-221.	4.2	18
56	Effects of Undaria pinnatifida, Himanthalia elongata and Porphyra umbilicalis extracts on in vitro Î±-glucosidase activity and glucose diffusion. Nutricion Hospitalaria, 2014, 29, 1434-46.	0.2	8
57	A clinical approach to the nutritional care process in protein-energy wasting hemodialysis patients. Nutricion Hospitalaria, 2014, 29, 735-50.	0.2	7
58	Arylesterase activity is associated with antioxidant intake and paraoxonase-1 (PON1) gene methylation in metabolic syndrome patients following an energy restricted diet. EXCLI Journal, 2014, 13, 416-26.	0.5	21
59	Cord-blood lipoproteins, homocysteine, insulin sensitivity/resistance marker profile, and concurrence of dysglycaemia and dyslipaemia in full-term neonates of the MÃ©rida Study. European Journal of Pediatrics, 2013, 172, 883-894.	1.3	10
60	Lipoproteinemia and arylesterase activity in Zucker Fa/Fa rats fed glucomannan/spirulina-enriched squid-surimi. European Journal of Lipid Science and Technology, 2013, 115, 1274-1283.	1.0	3
61	Algae and cardiovascular health. , 2013, , 369-415.		5
62	Effects of seaweed-restructured pork diets enriched or not with cholesterol on rat cholesterolaemia and liver damage. Food and Chemical Toxicology, 2013, 56, 223-230.	1.8	10
63	Development and assessment of healthy properties of meat and meat products designed as functional foods. Meat Science, 2013, 95, 919-930.	2.7	179
64	Beneficial Effects of the RESMENA Dietary Pattern on Oxidative Stress in Patients Suffering from Metabolic Syndrome with Hyperglycemia Are Associated to Dietary TAC and Fruit Consumption. International Journal of Molecular Sciences, 2013, 14, 6903-6919.	1.8	36
65	Conicity index as a contributor marker of inflammation in haemodialysis patients. Nutricion Hospitalaria, 2013, 28, 1688-95.	0.2	14
66	Nori- and sea spaghetti- but not wakame-restructured pork decrease the hypercholesterolemic and liver proapoptotic short-term effects of high-dietary cholesterol consumption. Nutricion Hospitalaria, 2013, 28, 1422-9.	0.2	7
67	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. European Journal of Clinical Nutrition, 2012, 66, 1008-1015.	1.3	55
68	Effects of Restructured Pork Containing Himanthalia elongata on Adipose Tissue Lipogenic and Lipolytic Enzyme Expression of Normo- and Hypercholesterolemic Rats. Journal of Nutrigenetics and Nutrigenomics, 2012, 5, 158-167.	1.8	15
69	Antioxidant activity of Hypericum perforatum L. extract in enriched n-3 PUFA pork meat systems during chilled storage. Food Research International, 2012, 48, 909-915.	2.9	24
70	The Antioxidant Status Response to Low-Fat and Walnut Paste-Enriched Meat Differs in Volunteers at High Cardiovascular Risk Carrying Different PON-1 Polymorphisms. Journal of the American College of Nutrition, 2012, 31, 194-205.	1.1	20
71	Polymeric nanoparticles with tunable architecture formed by biocompatible star shaped block copolymer. Polymer, 2012, 53, 4569-4578.	1.8	10
72	Dietary fibre and cardiovascular health. Nutricion Hospitalaria, 2012, 27, 31-45.	0.2	75

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73	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
74	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
75	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
76	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
77	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
78	Active Commuting to School and Cognitive Performance in Adolescents. <i>JAMA Pediatrics</i> , 2011, 165, 300.	3.6	90
79	Effects of hydroxytyrosol-enriched sunflower oil consumption on CVD risk factors. <i>British Journal of Nutrition</i> , 2011, 105, 1448-1452.	1.2	38
80	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
81	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
82	Validation of an ICP-OES method for macro and trace element determination in <i>Laminaria</i> and <i>Porphyra</i> seaweeds from four different countries. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 814-820.	1.9	49
83	Design and development of meat-based functional foods with walnut: Technological, nutritional and health impact. <i>Food Chemistry</i> , 2010, 123, 959-967.	4.2	64
84	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
85	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
86	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
87	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
88	Serum Lipid and Antioxidant Responses in Hypercholesterolemic Men and Women Receiving Plant Sterol Esters Vary by Apolipoprotein E Genotype. <i>Journal of Nutrition</i> , 2009, 139, 13-19.	1.3	41
89	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
90	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

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91	Insulin resistance markers in term, normoweight neonates. The MÃ©rida cohort. <i>European Journal of Pediatrics</i> , 2009, 168, 281-288.	1.3	20
92	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
93	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
94	Trace elements determination in edible seaweeds by an optimized and validated ICP-MS method. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 330-336.	1.9	85
95	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
96	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
97	Characteristics and Nutritional and Cardiovascular-Health Properties of Seaweeds. <i>Journal of Medicinal Food</i> , 2009, 12, 236-258.	0.8	263
98	Growth hormone improves lipoprotein concentration and arylesterase activity in mice with an atherogenic lipid profile induced by lactalbumin. <i>British Journal of Nutrition</i> , 2009, 101, 518-526.	1.2	3
99	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
100	Olive oil-diet improves the simvastatin effects with respect to sunflower oil-diet in men with increased cardiovascular risk: a preliminary study. <i>Nutricion Hospitalaria</i> , 2009, 24, 333-9.	0.2	5
101	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
102	Determination of rat and mice arylesterase activity using serum mimetics. <i>Enzyme and Microbial Technology</i> , 2008, 43, 252-256.	1.6	12
103	Small Birth Weight and Later Body Composition and Fat Distribution in Adolescents: The AVENA Study. <i>Obesity</i> , 2008, 16, 1680-1686.	1.5	56
104	Television watching, videogames, and excess of body fat in Spanish adolescents: The AVENA study. <i>Nutrition</i> , 2008, 24, 654-662.	1.1	104
105	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
106	Beer consumption reduces cerebral oxidation caused by aluminum toxicity by normalizing gene expression of tumor necrotic factor alpha and several antioxidant enzymes. <i>Food and Chemical Toxicology</i> , 2008, 46, 1111-1118.	1.8	54
107	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
108	Composition and physicochemical characteristics of restructured beef steaks containing walnuts as affected by cooking method. <i>Meat Science</i> , 2007, 77, 304-313.	2.7	88

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109	Effect of Walnut-Enriched Restructured Meat in the Antioxidant Status of Overweight/Obese Senior Subjects with at Least One Extra CHD-Risk Factor. <i>Journal of the American College of Nutrition</i> , 2007, 26, 225-232.	1.1	53
110	Lipid and lipoprotein concentrations at age 4. Association with neonatal and parental levels. <i>Medicina Clínica</i> , 2007, 128, 521-528.	0.3	7
111	Arylesterase Activity and Antioxidant Status Depend on PON1-Q192R and PON1-L55M Polymorphisms in Subjects with Increased Risk of Cardiovascular Disease Consuming Walnut-Enriched Meat. <i>Journal of Nutrition</i> , 2007, 137, 1783-1788.	1.3	37
112	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
113	A non-extractable condensed-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
114	A new method for the determination of arylesterase activity in human serum using simulated body fluid. <i>Atherosclerosis</i> , 2006, 188, 155-159.	0.4	23
115	We-W44:4 Arylesterase activity and HDL-cholesterol levels are dependent on the PON 55M and PON 192R polymorphisms. <i>Atherosclerosis Supplements</i> , 2006, 7, 333.	1.2	2
116	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
117	Oils and Fats: Changes due to Culinary and Industrial Processes. <i>International Journal for Vitamin and Nutrition Research</i> , 2006, 76, 230-237.	0.6	22
118	Differential effects of konbu and nori seaweed dietary supplementation on liver glutathione status in normo- and hypercholesterolaemic growing rats. <i>British Journal of Nutrition</i> , 2006, 95, 696-702.	1.2	40
119	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
120	Effect of frying and thermal oxidation on olive oil and food quality.. , 2006, , 74-108.		11
121	Sodium bicarbonated mineral water decreases postprandial lipaemia in postmenopausal women compared to a low mineral water. <i>British Journal of Nutrition</i> , 2005, 94, 582-587.	1.2	34
122	Dietary Exchange of an Olive Oil and Sunflower Oil Blend for Extra Virgin Olive Oil Decreases the Estimate Cardiovascular Risk and LDL and Apolipoprotein All Concentrations in Postmenopausal Women. <i>Journal of the American College of Nutrition</i> , 2005, 24, 361-369.	1.1	20
123	Mineral and Vitamin Status in Elderly Persons from Northwest Spain Consuming an Atlantic Variant of the Mediterranean Diet. <i>Annals of Nutrition and Metabolism</i> , 2004, 48, 125-133.	1.0	26
124	A Sodium-Rich Carbonated Mineral Water Reduces Cardiovascular Risk in Postmenopausal Women. <i>Journal of Nutrition</i> , 2004, 134, 1058-1063.	1.3	56
125	Thermally oxidised sunflower-seed oil increases liver and serum peroxidation and modifies lipoprotein composition in rats. <i>British Journal of Nutrition</i> , 2004, 92, 257-265.	1.2	81
126	Phytosterols, a double-edged weapon?. <i>Grasas Y Aceites</i> , 2004, 55, .	0.3	2

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127	Cyclic FA monomers in high-oleic acid sunflower oil and extra virgin olive oil used in repeated frying of fresh potatoes. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2003, 80, 437-442.	0.8	25
128	Platelet aggregation, thromboxane production and thrombogenic ratio in postmenopausal women consuming high oleic acid-sunflower oil or palmolein. <i>European Journal of Nutrition</i> , 2003, 42, 299-306.	1.8	13
129	Freezing/defrosting/frying of sardine fillets. Influence of slow and quick defrosting on protein quality. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 602-608.	1.7	25
130	Short-term vivodigestibility assessment of a highly oxidized and polymerized sunflower oil. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 413-418.	1.7	21
131	Nutritional assessment, health markers and lipoprotein profile in postmenopausal women belonging to a closed community. <i>European Journal of Clinical Nutrition</i> , 2003, 57, S26-S30.	1.3	7
132	Cooking-freezing-reheating (CFR) of sardine (<i>Sardina pilchardus</i>) fillets. Effect of different cooking and reheating procedures on the proximate and fatty acid compositions. <i>Food Chemistry</i> , 2003, 83, 349-356.	4.2	157
133	Lipoprotein profile in elderly persons from northwestern Spain consuming the Atlantic diet, a variant of the Mediterranean diet. <i>Nutrition Research</i> , 2003, 23, 1607-1618.	1.3	1
134	Grilling of sardine fillets. Effects of frozen and thawed modality on their protein quality. <i>LWT - Food Science and Technology</i> , 2003, 36, 763-769.	2.5	22
135	Diets containing a high percentage of Nori or Konbu algae are well-accepted and efficiently utilised by growing rats but induce different degrees of histological changes in the liver and bowel. <i>Food and Chemical Toxicology</i> , 2003, 41, 1473-1480.	1.8	40
136	Fat and Protein from Olive Oil-Fried Sardines Interact to Normalize Serum Lipoproteins and Reduce Liver Lipids in Hypercholesterolemic Rats. <i>Journal of Nutrition</i> , 2003, 133, 2302-2308.	1.3	28
137	Frying oil discarding: polar content vs. oligomer content determinations. <i>Forum of Nutrition</i> , 2003, 56, 345-7.	3.7	9
138	Dietary Fat Saturation Affects Apolipoprotein All Levels and HDL Composition in Postmenopausal Women. <i>Journal of Nutrition</i> , 2002, 132, 50-54.	1.3	23
139	Polar content vs. TAG oligomer content in the frying-life assessment of monounsaturated and polyunsaturated oils used in deep-frying. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2002, 79, 447-451.	0.8	34
140	High density lipoprotein-cholesterol changes in children with high cholesterol levels at birth. <i>European Journal of Pediatrics</i> , 2002, 161, 94-98.	1.3	24
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144	Thermal Oxidation of Olive Oil, Sunflower Oil and a Mix of Both Oils during Forty Discontinuous Domestic Fryings of Different Foods. <i>Food Science and Technology International</i> , 2001, 7, 15-21.	1.1	5

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