

# Guadalupe Garcia-Llatas

## List of Publications by Year in descending order

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Version: 2024-02-01

54  
papers

1,748  
citations

304602

22  
h-index

276775

41  
g-index

56  
all docs

56  
docs citations

56  
times ranked

2004  
citing authors

#	ARTICLE	IF	CITATIONS
1	Analysis of phytosterols in foods. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006, 41, 1486-1496.	1.4	257
2	The harmonized INFOGEST in vitro digestion method: From knowledge to action. <i>Food Research International</i> , 2016, 88, 217-225.	2.9	180
3	Current and new insights on phytosterol oxides in plant sterol-enriched food. <i>Chemistry and Physics of Lipids</i> , 2011, 164, 607-624.	1.5	167
4	Micronutrient content of cold-pressed, hot-pressed, solvent extracted and RBD canola oil: Implications for nutrition and quality. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 380-387.	1.0	74
5	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
6	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
7	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
8	Minor Constituents in Canola Oil Processed by Traditional and Minimal Refining Methods. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 743-756.	0.8	55
9	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
10	Effect of simulated gastrointestinal digestion on plant sterols and their oxides in enriched beverages. <i>Food Research International</i> , 2013, 52, 1-7.	2.9	49
11	Sterol stability in functional fruit beverages enriched with different plant sterol sources. <i>Food Research International</i> , 2012, 48, 265-270.	2.9	47
12	Effect of $\beta$ -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
13	Dietary phytochemicals in the protection against oxysterol-induced damage. <i>Chemistry and Physics of Lipids</i> , 2017, 207, 192-205.	1.5	40
14	Kinetics of ascorbic acid degradation in fruit-based infant foods during storage. <i>Journal of Food Engineering</i> , 2013, 116, 298-303.	2.7	38
15	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
16	Apoptotic effect of a phytosterol-ingredient and its main phytosterol ( $\beta$ -sitosterol) in human cancer cell lines. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 323-334.	1.3	36
17	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
18	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

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19	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
20	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
21	Plant sterol oxides in functional beverages: Influence of matrix and storage. <i>Food Chemistry</i> , 2015, 173, 881-889.	4.2	27
22	Bioaccessibility study of plant sterol-enriched fermented milks. <i>Food and Function</i> , 2016, 7, 110-117.	2.1	25
23	Study of thermal resistance and in vitro bioaccessibility of patulin from artificially contaminated apple products. <i>Food and Chemical Toxicology</i> , 2012, 50, 3068-3072.	1.8	22
24	Sterols in Infant Formulas: A Bioaccessibility Study. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1377-1385.	2.4	22
25	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
26	Oat and lipolysis: Food matrix effect. <i>Food Chemistry</i> , 2019, 278, 683-691.	4.2	20
27	Static Digestion Models: General Introduction. , 2015, , 3-12.		20
28	Sterol bioaccessibility in a plant sterol-enriched beverage using the INFOGEST digestion method: Influence of gastric lipase, bile salts and cholesterol esterase. <i>Food Chemistry</i> , 2022, 382, 132305.	4.2	20
29	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
30	A positive impact on the serum lipid profile and cytokines after the consumption of a plant sterol-enriched beverage with a milk fat globule membrane: a clinical study. <i>Food and Function</i> , 2018, 9, 5209-5219.	2.1	17
31	Current methodologies for phytosterol analysis in foods. <i>Microchemical Journal</i> , 2021, 168, 106377.	2.3	17
32	Oxysterols â€” how much do we know about food occurrence, dietary intake and absorption?. <i>Current Opinion in Food Science</i> , 2021, 41, 231-239.	4.1	17
33	International descriptive and interventional survey for oxysterol determination by gas- and liquid-chromatographic methods. <i>Biochimie</i> , 2018, 153, 26-32.	1.3	16
34	Monitoring of headspace volatiles in milk-cereal-based liquid infant foods during storage. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 1028-1036.	1.0	15
35	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
36	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

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37	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
38	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
39	Sterols in human milk during lactation: bioaccessibility and estimated intakes. <i>Food and Function</i> , 2018, 9, 6566-6576.	2.1	9
40	Physiological concentrations of phytosterols enhance the apoptotic effects of 5-fluorouracil in colon cancer cells. <i>Journal of Functional Foods</i> , 2018, 49, 52-60.	1.6	9
41	DETERMINATION OF CHOLESTEROL IN HUMAN MILK: AN ALTERNATIVE TO CHROMATOGRAPHIC METHODS. <i>Nutricion Hospitalaria</i> , 2015, 32, 1535-40.	0.2	9
42	In vitro colonic fermentation of a plant sterol-enriched beverage in a dynamic-colonic gastrointestinal digester. <i>LWT - Food Science and Technology</i> , 2021, 145, 111273.	2.5	7
43	Elderly gastrointestinal conditions increase sterol bioaccessibility in a plant sterol-enriched beverage: adaptation of the INFOGEST method. <i>Food and Function</i> , 2022, , .	2.1	7
44	Hypercholesterolemic patients have higher eryptosis and erythrocyte adhesion to human endothelium independently of statin therapy. <i>International Journal of Clinical Practice</i> , 2021, 75, e14771.	0.8	6
45	Anti-Eryptotic Activity of Food-Derived Phytochemicals and Natural Compounds. <i>International Journal of Molecular Sciences</i> , 2022, 23, 3019.	1.8	5
46	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
47	Development of Functional Beverages: The Case of Plant Sterol-Enriched Milk-Based Fruit Beverages. , 2019, , 285-312.		3
48	Influence of Galactooligosaccharides on the Positive Effect of Plant Sterol-Enriched Beverages on Cardiovascular Risk and Sterol Colon Metabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2022, , .	2.4	2
49	Sterol Digestion in Plant Sterol-Enriched Foods: Bioaccessibility and Fermentation. , 2021, , 205-224.		1
50	Cytotoxic Effect of Cholesterol Metabolites on Human Colonic Tumor (Caco-2) and Non-Tumor (CCD-18Co) Cells and Their Potential Implication in Colorectal Carcinogenesis. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	0
51	The Influence of Galactooligosaccharide Addition to a Plant Sterol-Enriched Beverage upon Plant Sterol Colonic Metabolization: A Clinical Trial. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	0
52	The Impact of Galactooligosaccharides on the Bioavailability of Sterols: A Randomized, Crossover, Double-Blind Clinical Trial. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	0
53	Determining Calcium Bioavailability Using Caco-2 Cells. <i>Food and Nutritional Components in Focus</i> , 2015, , 179-200.	0.1	0
54	Fruit Juices: Technology, Chemistry, and Nutrition 2.0. <i>Beverages</i> , 2022, 8, 26.	1.3	0