Guadalupe Garcia-Llatas

List of Publications by Year
in descending order

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	Influence of Galactooligosaccharides on the Positive Effect of Plant Sterol-Enriched Beverages on Cardiovascular Risk and Sterol Colon Metabolism. Journal of Agricultural and Food Chemistry, 2022, , .	2.4	2
2	Sterol bioaccessibility in a plant sterol-enriched beverage using the INFOGEST digestion method: Influence of gastric lipase, bile salts and cholesterol esterase. Food Chemistry, 2022, 382, 132305.	4.2	20
3	Elderly gastrointestinal conditions increase sterol bioaccessibility in a plant sterol-enriched beverage: adaptation of the INFOGEST method. Food and Function, 2022, , .	2.1	7
4	Anti-Eryptotic Activity of Food-Derived Phytochemicals and Natural Compounds. International Journal of Molecular Sciences, 2022, 23, 3019.	1.8	5
5	Fruit Juices: Technology, Chemistry, and Nutrition 2.0. Beverages, 2022, 8, 26.	1.3	0
6	In vitro colonic fermentation of a plant sterol-enriched beverage in a dynamic-colonic gastrointestinal digester. LWT - Food Science and Technology, 2021, 145, 111273.	2.5	7
7	Current methodologies for phytosterol analysis in foods. Microchemical Journal, 2021, 168, 106377.	2.3	17
8	Hypercholesterolemic patients have higher eryptosis and erythrocyte adhesion to human endothelium independently of statin therapy. International Journal of Clinical Practice, 2021, 75, e14771.	0.8	6
9	Oxysterols â€" how much do we know about food occurrence, dietary intake and absorption?. Current Opinion in Food Science, 2021, 41, 231-239.	4.1	17
10	Sterol Digestion in Plant Sterol-Enriched Foods: Bioaccessibility and Fermentation. , 2021, , 205-224.		1
11	Impact of a Plant Sterol- and Galactooligosaccharide-Enriched Beverage on Colonic Metabolism and Gut Microbiota Composition Using an In Vitro Dynamic Model. Journal of Agricultural and Food Chemistry, 2020, 68, 1884-1895.	2.4	13
12	Cytotoxic Effect of Cholesterol Metabolites on Human Colonic Tumor (Caco-2) and Non-Tumor (CCD-18Co) Cells and Their Potential Implication in Colorectal Carcinogenesis. Proceedings (mdpi), 2020, 70, .	0.2	0
13	The Influence of Galactooligosaccharide Addition to a Plant Sterol-Enriched Beverage upon Plant Sterol Colonic Metabolization: A Clinical Trial. Proceedings (mdpi), 2020, 70, .	0.2	0
14	The Impact of Galactooligosaccharides on the Bioavailability of Sterols: A Randomized, Crossover, Double-Blind Clinical Trial. Proceedings (mdpi), 2020, 70, .	0.2	0
15	Development of Functional Beverages: The Case of Plant Sterol-Enriched Milk-Based Fruit Beverages. , 2019, , 285-312.		3
16	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
17	Apoptotic effect of a phytosterol-ingredient and its main phytosterol (Î²-sitosterol) in human cancer cell lines. International Journal of Food Sciences and Nutrition, 2019, 70, 323-334.	1.3	36
18	Oat and lipolysis: Food matrix effect. Food Chemistry, 2019, 278, 683-691.	4.2	20

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19	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
20	Sterols in Infant Formulas: A Bioaccessibility Study. Journal of Agricultural and Food Chemistry, 2018, 66, 1377-1385.	2.4	22
21	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
22	Gangliosides in human milk and infant formula: A review on analytical techniques and contents. Food Reviews International, 2018, 34, 511-538.	4.3	12
23	Sterols in human milk during lactation: bioaccessibility and estimated intakes. Food and Function, 2018, 9, 6566-6576.	2.1	9
24	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
25	International descriptive and interventional survey for oxycholesterol determination by gas- and liquid-chromatographic methods. Biochimie, 2018, 153, 26-32.	1.3	16
26	Physiological concentrations of phytosterols enhance the apoptotic effects of 5-fluorouracil in colon cancer cells. Journal of Functional Foods, 2018, 49, 52-60.	1.6	9
27	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. Food and Function, 2018, 9, 5209-5219.	2.1	17
28	Sterols in infant formulas: validation of a gas chromatographic method. International Journal of Food Sciences and Nutrition, 2017, 68, 695-703.	1.3	10
29	Dietary phytochemicals in the protection against oxysterol-induced damage. Chemistry and Physics of Lipids, 2017, 207, 192-205.	1.5	40
30	The harmonized INFOGEST in vitro digestion method: From knowledge to action. Food Research International, 2016, 88, 217-225.	2.9	180
31	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
32	Bioaccessibility study of plant sterol-enriched fermented milks. Food and Function, 2016, 7, 110-117.	2.1	25
33	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
34	Plant sterol oxides in functional beverages: Influence of matrix and storage. Food Chemistry, 2015, 173, 881-889.	4.2	27
35	Static Digestion Models: General Introduction. , 2015, , 3-12.		20
36	Determining Calcium Bioavailability Using Caco-2 Cells. Food and Nutritional Components in Focus, 2015, , 179-200.	0.1	0

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37	DETERMINATION OF CHOLESTEROL IN HUMAN MILK: AN ALTERNATIVE TO CHROMATOGRAPHIC METHODS. Nutricion Hospitalaria, 2015, 32, 1535-40.	0.2	9
38	Micronutrient content of coldâ€pressed, hotâ€pressed, solvent extracted and RBD canola oil: Implications for nutrition and quality. European Journal of Lipid Science and Technology, 2014, 116, 380-387.	1.0	74
39	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
40	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
41	Minor Constituents in Canola Oil Processed by Traditional and Minimal Refining Methods. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 743-756.	0.8	55
42	Kinetics of ascorbic acid degradation in fruit-based infant foods during storage. Journal of Food Engineering, 2013, 116, 298-303.	2.7	38
43	Effect of simulated gastrointestinal digestion on plant sterols and their oxides in enriched beverages. Food Research International, 2013, 52, 1-7.	2.9	49
44	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
45	Plant Sterols and Antioxidant Parameters in Enriched Beverages: Storage Stability. Journal of Agricultural and Food Chemistry, 2012, 60, 4725-4734.	2.4	27
46	Study of thermal resistance and in vitro bioaccessibility of patulin from artificially contaminated apple products. Food and Chemical Toxicology, 2012, 50, 3068-3072.	1.8	22
47	Sterol stability in functional fruit beverages enriched with different plant sterol sources. Food Research International, 2012, 48, 265-270.	2.9	47
48	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
49	Stability of Plant Sterols in Ingredients Used in Functional Foods. Journal of Agricultural and Food Chemistry, 2011, 59, 3624-3631.	2.4	57
50	Current and new insights on phytosterol oxides in plant sterol-enriched food. Chemistry and Physics of Lipids, 2011, 164, 607-624.	1.5	167
51	Sterol Oxidation in Ready-to-Eat Infant Foods During Storage. Journal of Agricultural and Food Chemistry, 2008, 56, 469-475.	2.4	36
52	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
53	Analysis of phytosterols in foods. Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 1486-1496.	1.4	257
54	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