

# MarÃ-a V Calvo

## List of Publications by Year in descending order

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37  
papers

815  
citations

567144

15  
h-index

501076

28  
g-index

37  
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37  
docs citations

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times ranked

1128  
citing authors

#	ARTICLE	IF	CITATIONS
1	Milk and Dairy Product Consumption and Cardiovascular Diseases: An Overview of Systematic Reviews and Meta-Analyses. <i>Advances in Nutrition</i> , 2019, 10, S164-S189.	2.9	96
2	Analysis of Tween 80 as an esterase/ lipase substrate for lipolytic activity assay. <i>Biotechnology Letters</i> , 1998, 12, 183-186.	0.5	85
3	Total milk fat extraction and quantification of polar and neutral lipids of cow, goat, and ewe milk by using a pressurized liquid system and chromatographic techniques. <i>Journal of Dairy Science</i> , 2014, 97, 6719-6728.	1.4	80
4	High-yield production of mono- and di-oleylglycerol by lipase-catalyzed hydrolysis of triolein. <i>Enzyme and Microbial Technology</i> , 1996, 18, 66-71.	1.6	77
5	Changes in lipolysis and volatile fraction of a goat cheese manufactured employing a hygienized rennet paste and a defined strain starter. <i>Food Chemistry</i> , 2007, 100, 590-598.	4.2	46
6	Comparative kinetic study of lipases A and B from <i>Candida rugosa</i> in the hydrolysis of lipid p-nitrophenyl esters in mixed micelles with Triton X-100. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 1995, 1243, 15-24.	1.1	42
7	Production of omega 3-rich oils from underutilized chia seeds. Comparison between supercritical fluid and pressurized liquid extraction methods. <i>Food Research International</i> , 2019, 115, 400-407.	2.9	34
8	Effect of a hygienized rennet paste and a defined strain starter on proteolysis, texture and sensory properties of semi-hard goat cheese. <i>Food Chemistry</i> , 2007, 102, 917-924.	4.2	33
9	Comprehensive characterization of neutral and polar lipids of buttermilk from different sources and its milk fat globule membrane isolates. <i>Journal of Food Composition and Analysis</i> , 2020, 86, 103386.	1.9	28
10	Consumption of Goat Cheese Naturally Rich in Omega-3 and Conjugated Linoleic Acid Improves the Cardiovascular and Inflammatory Biomarkers of Overweight and Obese Subjects: A Randomized Controlled Trial. <i>Nutrients</i> , 2020, 12, 1315.	1.7	23
11	Supercritical fluid extraction of Bulgarian <i>Achillea millefolium</i> . <i>Journal of Supercritical Fluids</i> , 2017, 119, 283-288.	1.6	21
12	Activities, bioavailability, and metabolism of lipids from structural membranes and oils: Promising research on mild cognitive impairment. <i>Pharmacological Research</i> , 2018, 134, 299-304.	3.1	21
13	Bioactive Milk Lipids. <i>Current Nutrition and Food Science</i> , 2011, 7, 155-159.	0.3	18
14	Effect of chemical modification of isoenzymes A and B from <i>C. rugosa</i> on their activity and stability. <i>Biotechnology Letters</i> , 1995, 17, 171-176.	1.1	16
15	Impact of management system and lactation stage on fatty acid composition of camel milk. <i>Journal of Food Composition and Analysis</i> , 2020, 87, 103418.	1.9	16
16	Characterization of naturally goat cheese enriched in conjugated linoleic acid and omega-3 fatty acids for human clinical trial in overweight and obese subjects. <i>PharmaNutrition</i> , 2017, 5, 8-17.	0.8	15
17	Kinetic and Enantioselective Behaviour of Isoenzymes A and B from <i>Candida Rugosa</i> Lipase in the Hydrolysis of Lipids and Esters. <i>Biocatalysis and Biotransformation</i> , 1997, 15, 75-89.	1.1	14
18	Effect of Beta Cyclodextrin on the Reduction of Cholesterol in Ewe's Milk Manchego Cheese. <i>Molecules</i> , 2018, 23, 1789.	1.7	14

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19	Effect of gestational age (preterm or full term) on lipid composition of the milk fat globule and its membrane in human colostrum. <i>Journal of Dairy Science</i> , 2020, 103, 7742-7751.	1.4	14
20	Effect of Surfactants on Activity and Stability of Native and Chemically Modified Lipases A and B from <i>Candida Rugosa</i> . <i>Biocatalysis and Biotransformation</i> , 1996, 13, 271-285.	1.1	13
21	A scale-up process for the manufacture of reduced-cholesterol butter using beta-cyclodextrin. <i>Journal of Food Process Engineering</i> , 2019, 42, e13009.	1.5	13
22	Purification and Characterization of a Pregastric Esterase From a Hygienized Kid Rennet Paste. <i>Journal of Dairy Science</i> , 2004, 87, 1132-1142.	1.4	12
23	Concentrates of buttermilk and krill oil improve cognition in aged rats. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2020, 155, 102077.	1.0	12
24	Determination of cholesterol oxides content in milk products by solid phase extraction and gas chromatography-mass spectrometry. <i>Journal of Separation Science</i> , 2003, 26, 927-931.	1.3	11
25	Impact of High-Pressure Processed Onion on Colonic Metabolism Using a Dynamic Gastrointestinal Digestion Simulator. <i>Metabolites</i> , 2021, 11, 262.	1.3	9
26	High-Temperature Short-Time and Holder Pasteurization of Donor Milk: Impact on Milk Composition. <i>Life</i> , 2021, 11, 114.	1.1	8
27	The Influence of $\beta$ -Cyclodextrin on the Reduction of Cholesterol Content in Egg and Duck Liver P&A©. <i>Foods</i> , 2019, 8, 241.	1.9	7
28	Alterations in the Fatty Acid Composition in Infant Formulas and $\omega$ -3-PUFA Enriched UHT Milk during Storage. <i>Foods</i> , 2019, 8, 163.	1.9	6
29	Application of a novel approach to modelling the supercritical extraction kinetics of oil from two sets of chia seeds. <i>Journal of Industrial and Engineering Chemistry</i> , 2020, 82, 317-323.	2.9	6
30	Appraisal of the suitability of two-stage extraction process by combining compressed fluid technologies of polar lipid fractions from chia seed. <i>Food Research International</i> , 2020, 131, 109007.	2.9	6
31	A Quick, Optimized Method for Routine Analysis of Essential and Trans-Octadecenoic Acids in Edible Fats and Oils by GLC. <i>Journal of Chromatographic Science</i> , 2013, 51, 70-81.	0.7	5
32	An Integrative Approach of an In Vitro Measurement of the Digestibility of Triacylglycerols of Human Milk. <i>Molecules</i> , 2021, 26, 1935.	1.7	4
33	Krill Lecithin as Surfactant for Preparation of Oil/Water Nanoemulsions as Curcumin Carriers. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000238.	1.0	3
34	Extraction of oil rich in coenzyme Q10 from chicken by-products using supercritical CO <sub>2</sub> . <i>Journal of Supercritical Fluids</i> , 2021, 174, 105242.	1.6	3
35	Effects of HIV Infection in Plasma Free Fatty Acid Profiles among People with Non-Alcoholic Fatty Liver Disease. <i>Journal of Clinical Medicine</i> , 2022, 11, 3842.	1.0	3
36	Distribution of mono- and di-methacrylic monomers in SBS block copolymer and its influence on the photopolymerization process. <i>Journal of Applied Polymer Science</i> , 2005, 98, 163-168.	1.3	1

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37	Stabilization of hydrolases by chemical modification with fatty acids or polyethylene glycol. Progress in Biotechnology, 1998, , 115-120.	0.2	0