

MarÃ-a V Calvo

List of Publications by Year in descending order

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#	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.	6.6	101
2	High-yield production of mono- and di-oleylglycerol by lipase-catalyzed hydrolysis of triolein. <i>Enzyme and Microbial Technology</i> , 1996, 18, 66-71.	3.3	78
3	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.	4.0	38
4	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.	6.4	36
5	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.	4.2	24
6	Supercritical fluid extraction of Bulgarian <i>Achillea millefolium</i> . <i>Journal of Supercritical Fluids</i> , 2017, 119, 283-288.	3.3	21
7	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.	3.3	15
8	Concentrates of buttermilk and krill oil improve cognition in aged rats. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2020, 155, 102077.	2.3	15
9	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.	2.1	14
10	Effect of Beta Cyclodextrin on the Reduction of Cholesterol in Eweâ€™s Milk Manchego Cheese. <i>Molecules</i> , 2018, 23, 1789.	3.9	14
11	A scaleâ€™up process for the manufacture of reducedâ€™cholesterol butter using betaâ€™cyclodextrin. <i>Journal of Food Process Engineering</i> , 2019, 42, e13009.	3.0	14
12	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.	2.1	13
13	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.	2.9	11
14	High-Temperature Short-Time and Holder Pasteurization of Donor Milk: Impact on Milk Composition. <i>Life</i> , 2021, 11, 114.	2.5	11
15	Impact of High-Pressure Processed Onion on Colonic Metabolism Using a Dynamic Gastrointestinal Digestion Simulator. <i>Metabolites</i> , 2021, 11, 262.	3.0	9
16	The Influence of Î²-Cyclodextrin on the Reduction of Cholesterol Content in Egg and Duck Liver PÃ©ctÃ©. <i>Foods</i> , 2019, 8, 241.	4.3	7
17	Alterations in the Fatty Acid Composition in Infant Formulas and Î³-3-PUFA Enriched UHT Milk during Storage. <i>Foods</i> , 2019, 8, 163.	4.3	7
18	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.	6.4	7

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19	Lipidomic and Proteomic Profiling of the Milk Fat Globule Membrane from Different Industrial By-Products of the Butter and Butter Oil Manufacturing Process. <i>Foods</i> , 2023, 12, 750.	4.3	6
20	Human Milk Composition and Nutritional Status of Omnivore Human Milk Donors Compared with Vegetarian/Vegan Lactating Mothers. <i>Nutrients</i> , 2023, 15, 1855.	4.2	6
21	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.	1.5	5
22	An Integrative Approach of an In Vitro Measurement of the Digestibility of Triacylglycerols of Human Milk. <i>Molecules</i> , 2021, 26, 1935.	3.9	4
23	Extraction of oil rich in coenzyme Q10 from chicken by-products using supercritical CO ₂ . <i>Journal of Supercritical Fluids</i> , 2021, 174, 105242.	3.3	4
24	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.	2.5	3
25	Associations of Dietary Intake and Nutrient Status with Micronutrient and Lipid Composition in Breast Milk of Donor Women. <i>Nutrients</i> , 2023, 15, 3486.	4.2	2
26	Linkage effects to nonlinear optical properties of porphyrin-appended mixed (porphyrinato)(phthalocyaninato) yttrium(III) double-decker complexes. <i>Proceedings of SPIE</i> , 2011, , .	1.0	1
27	Reduction of Beta Cyclodextrin by Curd Washing in Low-Cholesterol Manchego Cheese. <i>Molecules</i> , 2023, 28, 4709.	3.9	0
28	Milk fat globule membrane and its polar lipids: reviewing preclinical and clinical trials on cognition. <i>Food and Function</i> , 2024, 15, 6783-6797.	4.6	0
29	The Role of Food Matrices Supplemented with Milk Fat Globule Membrane in the Bioaccessibility of Lipid Components and Adaptation of Cellular Lipid Metabolism of Caco-2 Cells. <i>Nutrients</i> , 2024, 16, 2798.	4.2	0
30	Buttermilk treatment strategies to obtain MFGM-enriched isolates and comprehensive characterization of their lipid and protein components. <i>International Dairy Journal</i> , 0, 160, 106093.	3.1	0