Magdalena Rafecas

List of Publications by Citations

33 papers	1,049 citations	18 h-index	32 g-index
35 ext. papers	1,180 ext. citations	4 avg, IF	4.01 L-index

#	Paper	IF	Citations
33	Phytosterols: physiologic and metabolic aspects related to cholesterol-lowering properties. *Nutrition Research*, **2008**, 28, 217-25	4	181
32	Nuts: source of energy and macronutrients. *British Journal of Nutrition*, **2006**, 96 Suppl 2, S24-8	3.6	107
31	Fatty acid, tocopherol and sterol content of some hazelnut varieties (Corylus avellana L.) harvested in Oregon (USA). *Journal of Chromatography A*, **1998**, 805, 259-268	4.5	95
30	Comparison of three methods for the determination of oxysterols in spray-dried egg. *Journal of Chromatography A*, **1995**, 705, 289-304	4.5	66
29	Effects of obesity on function and quality of life in chronic pain conditions. *Current Rheumatology Reports*, **2014**, 16, 390	4.9	56
28	Lipid hydroperoxide determination in dark chicken meat through a ferrous oxidation-xylenol orange method. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 4136-43	5.7	50
27	Consumption of gluten-free products: should the threshold value for trace amounts of gluten be at 20, 100 or 200 p.p.m.?. *European Journal of Gastroenterology and Hepatology*, **2006**, 18, 1187-95	2.2	46
26	Bakery products enriched with phytosterol esters, alpha-tocopherol and beta-carotene decrease plasma LDL-cholesterol and maintain plasma beta-carotene concentrations in normocholesterolemic men and women. *Journal of Nutrition*, **2003**, 133, 3103-9	4.1	42
25	Fibromyalgia and nutrition, what do we know?. *Rheumatology International*, **2010**, 30, 1417-27	3.6	40
24	Spanish cheese screening and selection of lactic acid bacteria with high gamma-aminobutyric acid production. *LWT - Food Science and Technology*, **2014**, 56, 351-355	5.4	35
23	Fatty acids including trans content of commercial bakery products manufactured in Spain. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 2040-3	5.7	33
22	Oxysterol Formation in Spray-Dried Egg Processed and Stored under Various Conditions: Prevention and Relationship with Other Quality Parameters. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 2229-2243	5.7	31
21	Relationship between body mass index, fat mass and lean mass with SF-36 quality of life scores in a group of fibromyalgia patients. *Rheumatology International*, **2012**, 32, 3605-11	3.6	28
20	Free amino acids, acrylamide and biogenic amines in gamma-aminobutyric acid enriched sourdough and commercial breads. *Journal of Cereal Science*, **2014**, 60, 639-644	3.8	27
19	Dietary aspects in fibromyalgia patients: results of a survey on food awareness, allergies, and nutritional supplementation. *Rheumatology International*, **2012**, 32, 2615-21	3.6	27
18	Bakery products enriched with phytosterols, Etocopherol and Ecarotene. Sensory evaluation and chemical comparison with market products. *Food Chemistry*, **2006**, 94, 399-405	8.5	25
17	Selective in vivo effect of chitosan on fatty acid, neutral sterol and bile acid excretion: a longitudinal study. *Food Chemistry*, **2012**, 134, 940-7	8.5	24

16	Dietary lipids modify brush border membrane composition and nutrient transport in chicken small intestine. *Journal of Nutrition*, **2003**, 133, 1147-53	4.1	19
15	Liquid chromatographic determination of phenolic antioxidants in bakery products. *Journal of Chromatography A*, **1998**, 822, 305-9	4.5	17
14	A high-saturated fat diet enriched with phytosterol and pectin affects the fatty acid profile in guinea pigs. *Lipids*, **2006**, 41, 159-68	1.6	13
13	Determination of total plasma hydroperoxides using a diphenyl-1-pyrenylphosphine fluorescent probe. *Analytical Biochemistry*, **2013**, 434, 172-7	3.1	11
12	Partially hydrolyzed guar gums reduce dietary fatty acid and sterol absorption in guinea pigs independent of viscosity. *Lipids*, **2012**, 47, 697-705	1.6	10
11	Phytosterols: Beneficial Effects **2013**, 3437-3464		10
10	High-throughput analysis of lipid hydroperoxides in edible oils and fats using the fluorescent reagent diphenyl-1-pyrenylphosphine. *Food Chemistry*, **2014**, 162, 235-41	8.5	9
9	Elaidic acid, vaccenic acid and rumenic acid (c9,t11-CLA) determination in human plasma phospholipids and human milk by fast gas chromatography. *Analytical Methods*, **2013**, 5, 1264	3.2	9
8	Evaluation of lipid oxidation after ingestion of bakery products enriched with phytosterols, beta-carotene and alpha-tocopherol. *Clinical Nutrition*, **2004**, 23, 1390-7	5.9	9
7	Adsorption of oxysterols on different microtube materials during silanyzation prior to gas chromatographic determination. *Journal of Chromatography A*, **1995**, 705, 396-399	4.5	9
6	Phytosterols, but not pectin, added to a high-saturated-fat diet modify saturated fatty acid excretion in relation to chain length. *Journal of Nutritional Biochemistry*, **2007**, 18, 580-6	6.3	7
5	Correlation of taurine transport with membrane lipid composition and peroxidation in DHA-enriched Caco-2 cells. *Journal of Membrane Biology*, **2009**, 228, 141-50	2.3	5
4	Food-Based Dietary Guidelines around the World: A Comparative Analysis to Update AESAN Scientific Committee Dietary Recommendations. *Nutrients*, **2021**, 13,	6.7	4
3	Recovery from dietary iron deficiency anaemia in rats by the intake of microencapsulated ferric saccharate. *Journal of Food Science and Technology*, **2017**, 54, 2913-2918	3.3	2
2	Polysaccharide-rich hydrolysate from Saccharomyces cerevisiae (LipiGo) increases fatty acid and neutral sterol excretion in guinea pigs fed with hypercholesterolemic diets. *European Journal of Lipid Science and Technology*, **2017**, 119, 1700104	3	1
1	Phytosterols and pectin added to a high-saturated fat diet do not show hypocholesterolemic activity in female guinea pigs. *European Journal of Lipid Science and Technology*, **2008**, 110, 206-215	3	1