

Magdalena Rafecas

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Food-Based Dietary Guidelines around the World: A Comparative Analysis to Update AESAN Scientific Committee Dietary Recommendations. <i>Nutrients</i> , 2021 , 13,	6.7	4
32	Polysaccharide-rich hydrolysate from <i>Saccharomyces cerevisiae</i> (LipiGo [®]) increases fatty acid and neutral sterol excretion in guinea pigs fed with hypercholesterolemic diets. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1700104	3	1
31	Recovery from dietary iron deficiency anaemia in rats by the intake of microencapsulated ferric saccharate. <i>Journal of Food Science and Technology</i> , 2017 , 54, 2913-2918	3.3	2
30	Spanish cheese screening and selection of lactic acid bacteria with high gamma-aminobutyric acid production. <i>LWT - Food Science and Technology</i> , 2014 , 56, 351-355	5.4	35
29	Free amino acids, acrylamide and biogenic amines in gamma-aminobutyric acid enriched sourdough and commercial breads. <i>Journal of Cereal Science</i> , 2014 , 60, 639-644	3.8	27
28	High-throughput analysis of lipid hydroperoxides in edible oils and fats using the fluorescent reagent diphenyl-1-pyrenylphosphine. <i>Food Chemistry</i> , 2014 , 162, 235-41	8.5	9
27	Effects of obesity on function and quality of life in chronic pain conditions. <i>Current Rheumatology Reports</i> , 2014 , 16, 390	4.9	56
26	Elaidic acid, vaccenic acid and rumenic acid (c9,t11-CLA) determination in human plasma phospholipids and human milk by fast gas chromatography. <i>Analytical Methods</i> , 2013 , 5, 1264	3.2	9
25	Determination of total plasma hydroperoxides using a diphenyl-1-pyrenylphosphine fluorescent probe. <i>Analytical Biochemistry</i> , 2013 , 434, 172-7	3.1	11
24	Phytosterols: Beneficial Effects 2013 , 3437-3464		10
23	Relationship between body mass index, fat mass and lean mass with SF-36 quality of life scores in a group of fibromyalgia patients. <i>Rheumatology International</i> , 2012 , 32, 3605-11	3.6	28
22	Dietary aspects in fibromyalgia patients: results of a survey on food awareness, allergies, and nutritional supplementation. <i>Rheumatology International</i> , 2012 , 32, 2615-21	3.6	27
21	Partially hydrolyzed guar gums reduce dietary fatty acid and sterol absorption in guinea pigs independent of viscosity. <i>Lipids</i> , 2012 , 47, 697-705	1.6	10
20	Selective in vivo effect of chitosan on fatty acid, neutral sterol and bile acid excretion: a longitudinal study. <i>Food Chemistry</i> , 2012 , 134, 940-7	8.5	24
19	Fibromyalgia and nutrition, what do we know?. <i>Rheumatology International</i> , 2010 , 30, 1417-27	3.6	40
18	Correlation of taurine transport with membrane lipid composition and peroxidation in DHA-enriched Caco-2 cells. <i>Journal of Membrane Biology</i> , 2009 , 228, 141-50	2.3	5
17	Phytosterols: physiologic and metabolic aspects related to cholesterol-lowering properties. <i>Nutrition Research</i> , 2008 , 28, 217-25	4	181

16	Phytosterols and pectin added to a high-saturated fat diet do not show hypocholesterolemic activity in female guinea pigs. <i>European Journal of Lipid Science and Technology</i> , 2008 , 110, 206-215	3	1
15	Phytosterols, but not pectin, added to a high-saturated-fat diet modify saturated fatty acid excretion in relation to chain length. <i>Journal of Nutritional Biochemistry</i> , 2007 , 18, 580-6	6.3	7
14	A high-saturated fat diet enriched with phytosterol and pectin affects the fatty acid profile in guinea pigs. <i>Lipids</i> , 2006 , 41, 159-68	1.6	13
13	Nuts: source of energy and macronutrients. <i>British Journal of Nutrition</i> , 2006 , 96 Suppl 2, S24-8	3.6	107
12	Consumption of gluten-free products: should the threshold value for trace amounts of gluten be at 20, 100 or 200 p.p.m.?. <i>European Journal of Gastroenterology and Hepatology</i> , 2006 , 18, 1187-95	2.2	46
11	Bakery products enriched with phytosterols, β -tocopherol and β -carotene. Sensory evaluation and chemical comparison with market products. <i>Food Chemistry</i> , 2006 , 94, 399-405	8.5	25
10	Evaluation of lipid oxidation after ingestion of bakery products enriched with phytosterols, beta-carotene and alpha-tocopherol. <i>Clinical Nutrition</i> , 2004 , 23, 1390-7	5.9	9
9	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. <i>Journal of Nutrition</i> , 2003 , 133, 3103-9	4.1	42
8	Dietary lipids modify brush border membrane composition and nutrient transport in chicken small intestine. <i>Journal of Nutrition</i> , 2003 , 133, 1147-53	4.1	19
7	Lipid hydroperoxide determination in dark chicken meat through a ferrous oxidation-xylenol orange method. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 4136-43	5.7	50
6	Fatty acids including trans content of commercial bakery products manufactured in Spain. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 2040-3	5.7	33
5	Fatty acid, tocopherol and sterol content of some hazelnut varieties (<i>Corylus avellana</i> L.) harvested in Oregon (USA). <i>Journal of Chromatography A</i> , 1998 , 805, 259-268	4.5	95
4	Liquid chromatographic determination of phenolic antioxidants in bakery products. <i>Journal of Chromatography A</i> , 1998 , 822, 305-9	4.5	17
3	Oxysterol Formation in Spray-Dried Egg Processed and Stored under Various Conditions: Prevention and Relationship with Other Quality Parameters. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 2229-2243	5.7	31
2	Adsorption of oxysterols on different microtube materials during silanylation prior to gas chromatographic determination. <i>Journal of Chromatography A</i> , 1995 , 705, 396-399	4.5	9
1	Comparison of three methods for the determination of oxysterols in spray-dried egg. <i>Journal of Chromatography A</i> , 1995 , 705, 289-304	4.5	66