

# Francesc F Guardiola

## List of Publications by Year in descending order

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84  
papers

2,616  
citations

201575

27  
h-index

206029

48  
g-index

85  
all docs

85  
docs citations

85  
times ranked

2510  
citing authors

#	ARTICLE	IF	CITATIONS
1	Biological effects of oxysterols: Current status. <i>Food and Chemical Toxicology</i> , 1996, 34, 193-211.	1.8	271
2	Determination of hydroperoxides in foods and biological samples by the ferrous oxidation-xylenol orange method: A review of the factors that influence the method's performance. <i>Analytical Biochemistry</i> , 2008, 377, 1-15.	1.1	179
3	Oxysterol profiles of normal human arteries, fatty streaks and advanced lesions. <i>Free Radical Research</i> , 2001, 35, 31-41.	1.5	116
4	Cholesterol oxidation in frozen dark chicken meat: influence of dietary fat source, and $\alpha$ -tocopherol and ascorbic acid supplementation. <i>Meat Science</i> , 2001, 57, 197-208.	2.7	97
5	Effect of dietary fish oil, $\alpha$ -tocopheryl acetate, and zinc supplementation on the composition and consumer acceptability of chicken meat. <i>Poultry Science</i> , 2004, 83, 282-292.	1.5	97
6	Dietary Strategies to Improve Nutritional Value, Oxidative Stability, and Sensory Properties of Poultry Products. <i>Critical Reviews in Food Science and Nutrition</i> , 2009, 49, 800-822.	5.4	92
7	Antioxidative effect of lipophilized caffeic acid in fish oil enriched mayonnaise and milk. <i>Food Chemistry</i> , 2015, 167, 236-244.	4.2	92
8	Measurement of 2-Thiobarbituric Acid Values in Dark Chicken Meat through Derivative Spectrophotometry: Influence of Various Parameters. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1155-1159.	2.4	88
9	Comparison of three methods for the determination of oxysterols in spray-dried egg. <i>Journal of Chromatography A</i> , 1995, 705, 289-304.	1.8	72
10	Increased susceptibility to exacerbated liver injury in hypercholesterolemic ApoE-deficient mice: potential involvement of oxysterols. <i>American Journal of Physiology - Renal Physiology</i> , 2009, 296, G553-G562.	1.6	66
11	Polycyclic Aromatic Hydrocarbons in Frying Oils and Snacks. <i>Journal of Food Protection</i> , 2006, 69, 199-204.	0.8	59
12	Fatty Acid Composition and Nutritional Value of Fresh Eggs, from Large- and Small-Scale Farms. <i>Journal of Food Composition and Analysis</i> , 1994, 7, 171-188.	1.9	56
13	Lipid Hydroperoxide Determination in Dark Chicken Meat through a Ferrous Oxidation-Xylenol Orange Method. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4136-4143.	2.4	54
14	Quality assessment of frying fats and fried snacks during continuous deep-fat frying at different large-scale producers. <i>Food Control</i> , 2012, 27, 254-267.	2.8	54
15	Oxysterols in cap and core of human advanced atherosclerotic lesions. <i>Free Radical Research</i> , 1999, 30, 341-350.	1.5	52
16	Analysis of Sterol Oxidation Products in Foods. <i>Journal of AOAC INTERNATIONAL</i> , 2004, 87, 441-466.	0.7	50
17	Kinetic evaluation of $3\beta$ -hydroxycholest-5-en-7-one (7-ketocholesterol) stability during saponification. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1996, 73, 623-629.	0.8	46
18	Lipid peroxidation induced by DHA enrichment modifies paracellular permeability in Caco-2 cells. <i>Journal of Lipid Research</i> , 2004, 45, 1418-1428.	2.0	45

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19	Virgin olive oil volatile fingerprint and chemometrics: Towards an instrumental screening tool to grade the sensory quality. <i>LWT - Food Science and Technology</i> , 2020, 121, 108936.	2.5	42
20	Oxysterol Formation in Egg Powder and Relationship with Other Quality Parameters. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 1903-1907.	2.4	35
21	Oxysterol Formation in Spray-Dried Egg Processed and Stored under Various Conditions: A Prevention and Relationship with Other Quality Parameters. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2229-2243.	2.4	35
22	Assessment of the Levels of Degradation in Fat Co- and Byproducts for Feed Uses and Their Relationships with Some Lipid Composition Parameters. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1952-1959.	2.4	35
23	Modified ferrous oxidation-xylene orange method to determine lipid hydroperoxides in fried snacks. <i>European Journal of Lipid Science and Technology</i> , 2004, 106, 688-696.	1.0	32
24	Validation of mineralisation procedures for the determination of selenium, zinc, iron and copper in chicken meat and feed samples by ICP-AES and ICP-MS. <i>Journal of Analytical Atomic Spectrometry</i> , 2004, 19, 1361-1369.	1.6	32
25	Effect of Heating Oxymyoglobin and Metmyoglobin on the Oxidation of Muscle Microsomes. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9612-9620.	2.4	32
26	Evolution of lipid classes and fatty acid digestibility along the gastrointestinal tract of broiler chickens fed different fat sources at different ages. <i>Poultry Science</i> , 2019, 98, 1341-1353.	1.5	32
27	Dietary n-6- or n-3-rich vegetable fats and $\alpha$ -tocopherol acetate: effects on fatty acid composition and stability of rabbit plasma, liver and meat. <i>Animal</i> , 2009, 3, 1408-1419.	1.3	27
28	<i>Lactobacillus fermentum</i> CECT5716 Supplementation in Rats during Pregnancy and Lactation Impacts Maternal and Offspring Lipid Profile, Immune System and Microbiota. <i>Cells</i> , 2020, 9, 575.	1.8	27
29	Artificial Oxidation of Cholesterol During the Analysis of Cholesterol Oxidation Products: Protective Effect of Antioxidants. <i>Journal of AOAC INTERNATIONAL</i> , 2004, 87, 493-498.	0.7	26
30	Effect of Heated Sunflower Oil and Dietary Supplements on the Composition, Oxidative Stability, and Sensory Quality of Dark Chicken Meat. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7792-7801.	2.4	26
31	Influence of Different Dietary Doses of n-3- or n-6-Rich Vegetable Fats and $\alpha$ -Tocopherol Acetate Supplementation on Raw and Cooked Rabbit Meat Composition and Oxidative Stability. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 7243-7253.	2.4	26
32	Evaluation of Lipid Ultraviolet Absorption as a Parameter To Measure Lipid Oxidation in Dark Chicken Meat. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4128-4135.	2.4	24
33	Selective gas chromatographic determination of cholesterol in eggs. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1994, 71, 867-871.	0.8	23
34	Liquid chromatographic determination of phenolic antioxidants in bakery products. <i>Journal of Chromatography A</i> , 1998, 822, 305-309.	1.8	23
35	Supporting the Sensory Panel to Grade Virgin Olive Oils: An In-House-Validated Screening Tool by Volatile Fingerprinting and Chemometrics. <i>Foods</i> , 2020, 9, 1509.	1.9	21
36	Authentication of Iberian dry-cured ham: New approaches by polymorphic fingerprint and ultrahigh resolution mass spectrometry. <i>Food Control</i> , 2016, 60, 370-377.	2.8	20

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37	Stability of Polyunsaturated Fatty Acids in Egg Powder Processed and Stored under Various Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 2254-2259.	2.4	19
38	Use of recovered frying oils in chicken and rabbit feeds: effect on the fatty acid and tocol composition and on the oxidation levels of meat, liver and plasma. <i>Animal</i> , 2013, 7, 505-517.	1.3	19
39	Composition and Nutritional Value of Acid Oils and Fatty Acid Distillates Used in Animal Feeding. <i>Animals</i> , 2021, 11, 196.	1.0	19
40	<i>Lactobacillus fermentum</i> CECT5716 supplementation in rats during pregnancy and lactation affects mammary milk composition. <i>Journal of Dairy Science</i> , 2020, 103, 2982-2992.	1.4	19
41	Effect of Tocopherol Extract, <i>Staphylococcus carnosus</i> Culture, and Celery Concentrate Addition on Quality Parameters of Organic and Conventional Dry-Cured Sausages. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8963-8972.	2.4	17
42	Salmosan, a $\beta$ -Galactomannan-Rich Product, Protects Epithelial Barrier Function in Caco-2 Cells Infected by <i>Salmonella enterica</i> Serovar Enteritidis. <i>Journal of Nutrition</i> , 2016, 146, 1492-1498.	1.3	16
43	Oxidative stability of a heme iron-fortified bakery product: Effectiveness of ascorbyl palmitate and co-spray-drying of heme iron with calcium caseinate. <i>Food Chemistry</i> , 2016, 196, 567-576.	4.2	16
44	Increase of geometrical and positional fatty acid isomers in dark meat from broilers fed heated oils. <i>Poultry Science</i> , 2005, 84, 1942-1954.	1.5	15
45	Dose and Duration Effect of $\alpha$ -Tocopheryl Acetate Supplementation on Chicken Meat Fatty Acid Composition, Tocopherol Content, and Oxidative Status. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 5020-5026.	2.4	15
46	Impact of the oxidative quality of fish oils in feeds on the composition and oxidative stability of chicken and rabbit meat. <i>Animal Feed Science and Technology</i> , 2014, 196, 76-87.	1.1	15
47	Methods to determine the quality of acid oils and fatty acid distillates used in animal feeding. <i>MethodsX</i> , 2021, 8, 101334.	0.7	15
48	Analysis of sterol oxidation products in foods. <i>Journal of AOAC INTERNATIONAL</i> , 2004, 87, 441-66.	0.7	15
49	Assessing rabbit and chicken tissue susceptibility to oxidation through the ferrous oxidation xylene orange method. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 563-573.	1.0	14
50	Associations of Breast Milk Microbiota, Immune Factors, and Fatty Acids in the Rat Mother-Offspring Pair. <i>Nutrients</i> , 2020, 12, 319.	1.7	14
51	Geographical authentication of virgin olive oil by GC-MS sesquiterpene hydrocarbon fingerprint: Verifying EU and single country label-declaration. <i>Food Chemistry</i> , 2022, 378, 132104.	4.2	14
52	Determination of total plasma hydroperoxides using a diphenyl-1-pyrenylphosphine fluorescent probe. <i>Analytical Biochemistry</i> , 2013, 434, 172-177.	1.1	13
53	Determination and Comparison of the Lipid Profile and Sodium Content of Gluten-Free and Gluten-Containing Breads from the Spanish Market. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 344-354.	1.4	13
54	Effectiveness of antioxidants in preventing oxidation of palm oil enriched with heme iron: A model for iron fortification in baked products. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 761-769.	1.0	12

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55	Effect of Fermentation Time and Vegetable Concentrate Addition on Quality Parameters of Organic <i>Botifarra Catalana</i>, a Cured "Cooked Sausage. Journal of Agricultural and Food Chemistry, 2012, 60, 6882-6890.	2.4	12
56	High-throughput analysis of lipid hydroperoxides in edible oils and fats using the fluorescent reagent diphenyl-1-pyrenylphosphine. Food Chemistry, 2014, 162, 235-241.	4.2	12
57	Use of palm-oil by-products in chicken and rabbit feeds: effect on the fatty acid and tocol composition of meat, liver and plasma. Animal, 2012, 6, 1005-1017.	1.3	11
58	Moderately Oxidized Oils and Dietary Zinc and $\alpha$ -Tocopheryl Acetate Supplementation: Effects on the Oxidative Stability of Rabbit Plasma, Liver, and Meat. Journal of Agricultural and Food Chemistry, 2010, 58, 9112-9119.	2.4	10
59	Adsorption of oxysterols on different microtube materials during silanylation prior to gas chromatographic determination. Journal of Chromatography A, 1995, 705, 396-399.	1.8	9
60	Phytosterol oxidation products: state of the art. Reproduction, Nutrition, Development, 2004, 44, 597-598.	1.9	9
61	Oxidized oils and dietary zinc and $\alpha$ -tocopheryl acetate supplementation: effects on rabbit plasma, liver and meat fatty acid composition and meat Zn, Cu, Fe and Se content. Animal, 2010, 4, 1929-1939.	1.3	9
62	The effect of citric acid and ascorbyl palmitate in palm oil enriched with heme iron: A model for iron fortification in bakery products. European Journal of Lipid Science and Technology, 2014, 116, 300-310.	1.0	9
63	Use of tocopherol extract and different nitrite sources and starter cultures in the production of organic <i>botifarra catalana</i>, a cooked cured sausage. Food Science and Technology International, 2016, 22, 221-234.	1.1	9
64	Determination of lipid and protein hydroperoxides using the fluorescent probe diphenyl-1-pyrenylphosphine. Food Chemistry, 2010, 123, 892-900.	4.2	8
65	Effect of heating oxyhemoglobin and methemoglobin on microsomes oxidation. Meat Science, 2010, 85, 47-53.	2.7	8
66	Use of combinations of re-esterified oils, differing in their degree of saturation, in broiler chicken diets. Poultry Science, 2015, 94, 1539-1548.	1.5	8
67	Catalan Virgin Olive Oil Protected Designations of Origin: Physicochemical and Major Sensory Attributes. European Journal of Lipid Science and Technology, 2019, 121, 1800130.	1.0	8
68	MEASUREMENTS OF CHOLESTEROL OXIDES IN FOODS: RESULTS OF AN INTERLABORATORY COMPARISON STUDY. , 1999, , 309-315.		8
69	Chemical Markers to Distinguish the Homo- and Heterozygous Bitter Genotype in Sweet Almond Kernels. Foods, 2020, 9, 747.	1.9	7
70	Oxidative Quality of Acid Oils and Fatty Acid Distillates Used in Animal Feeding. Animals, 2021, 11, 2559.	1.0	7
71	Using fluorescence excitation-emission matrices to predict bitterness and pungency of virgin olive oil: A feasibility study. Food Chemistry, 2022, 395, 133602.	4.2	7
72	Contenidos de isómeros trans de los ácidos grasos en productos cárnicos, (II) Tejido adiposo y grasa intramuscular del cerdo. Grasas Y Aceites, 1993, 44, 97-100.	0.3	6

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73	MetodologÃa analÃtica para la determinaciÃn de oxisteroles. Grasas Y Aceites, 1994, 45, 164-192.	0.3	6
74	FormaciÃn de derivados oxidados del colesterol en alimentos. Grasas Y Aceites, 1995, 46, 202-212.	0.3	6
75	Lack of effect of oral supplementation with antioxidants on cholesterol oxidation product concentration of human plasma, as revealed by an improved gas chromatography method. Analytical and Bioanalytical Chemistry, 2007, 389, 277-289.	1.9	5
76	Olive Pomace and Soybean-Sunflower Acid Oils as Alternative Fat Sources in European Seabass (Dicentrarchus labrax) Diets: Effects on Performance, Digestibility and Flesh Fatty Acid Composition and Quality Parameters. Animals, 2022, 12, 1198.	1.0	5
77	Geographical authentication of virgin olive oil by GC-MS sesquiterpene hydrocarbon fingerprint: Scaling down to the verification of PDO compliance. Food Control, 2022, 139, 109055.	2.8	5
78	Effect of freezing, fast-freezing by liquid nitrogen or refrigeration to preserve premium extra virgin olive oil during storage. European Food Research and Technology, 2022, 248, 2651-2663.	1.6	5
79	Co-spray-drying of a heme iron ingredient to decrease its pro-oxidant effect in lipid-containing foods. European Journal of Lipid Science and Technology, 2016, 118, 195-207.	1.0	4
80	Replacement of Palm Oil with Soybean Acid Oil in Broiler Chicken Diet: Fat Digestibility and Lipid Class Content along the Intestinal Tract. Animals, 2021, 11, 2586.	1.0	3
81	Contenidos de isÃmeros trans de los Ãcidos grasos en productos cÃrnicos. (III) Tejido adiposo y grasa intramuscular de vacuno. Grasas Y Aceites, 1993, 44, 195-200.	0.3	3
82	Determination of Cholesterol Oxidation Products by Gas Chromatography. , 2002, , .		2
83	Artifactual oxidation of cholesterol during the analysis of cholesterol oxidation products: protective effect of antioxidants. Journal of AOAC INTERNATIONAL, 2004, 87, 493-8.	0.7	1
84	Re-esterified oils from palm acid oil do not alter pork fatty acid composition. European Journal of Lipid Science and Technology, 2015, 117, 1406-1416.	1.0	0