

Francesc F Guardiola

List of Publications by Year in descending order

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Version: 2024-02-01

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	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
2	Olive Pomace and Soybean-Sunflower Acid Oils as Alternative Fat Sources in European Seabass (<i>Dicentrarchus labrax</i>) Diets: Effects on Performance, Digestibility and Flesh Fatty Acid Composition and Quality Parameters. <i>Animals</i> , 2022, 12, 1198.	1.0	5
3	Geographical authentication of virgin olive oil by GC-MS sesquiterpene hydrocarbon fingerprint: Scaling down to the verification of PDO compliance. <i>Food Control</i> , 2022, 139, 109055.	2.8	5
4	Effect of freezing, fast-freezing by liquid nitrogen or refrigeration to preserve premium extra virgin olive oil during storage. <i>European Food Research and Technology</i> , 2022, 248, 2651-2663.	1.6	5
5	Using fluorescence excitation-emission matrices to predict bitterness and pungency of virgin olive oil: A feasibility study. <i>Food Chemistry</i> , 2022, 395, 133602.	4.2	7
6	Composition and Nutritional Value of Acid Oils and Fatty Acid Distillates Used in Animal Feeding. <i>Animals</i> , 2021, 11, 196.	1.0	19
7	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
8	Oxidative Quality of Acid Oils and Fatty Acid Distillates Used in Animal Feeding. <i>Animals</i> , 2021, 11, 2559.	1.0	7
9	Replacement of Palm Oil with Soybean Acid Oil in Broiler Chicken Diet: Fat Digestibility and Lipid Class Content along the Intestinal Tract. <i>Animals</i> , 2021, 11, 2586.	1.0	3
10	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
11	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
12	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
13	<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
14	Chemical Markers to Distinguish the Homo- and Heterozygous Bitter Genotype in Sweet Almond Kernels. <i>Foods</i> , 2020, 9, 747.	1.9	7
15	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
16	<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
17	Catalan Virgin Olive Oil Protected Designations of Origin: Physicochemical and Major Sensory Attributes. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800130.	1.0	8
18	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

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19	Salmosan, a Î²-Galactomannan-Rich Product, Protects Epithelial Barrier Function in Caco-2 Cells Infected by Salmonella enterica Serovar Enteritidis. <i>Journal of Nutrition</i> , 2016, 146, 1492-1498.	1.3	16
20	Co-spray-drying of a heme iron ingredient to decrease its pro-oxidant effect in lipid-containing foods. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 195-207.	1.0	4
21	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
22	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
23	Use of tocopherol extract and different nitrite sources and starter cultures in the production of organic <i>botifarra catalana</i>, a cooked cured sausage. <i>Food Science and Technology International</i> , 2016, 22, 221-234.	1.1	9
24	Re-esterified oils from palm acid oil do not alter pork fatty acid composition. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1406-1416.	1.0	0
25	Use of combinations of re-esterified oils, differing in their degree of saturation, in broiler chicken diets. <i>Poultry Science</i> , 2015, 94, 1539-1548.	1.5	8
26	Antioxidative effect of lipophilized caffeic acid in fish oil enriched mayonnaise and milk. <i>Food Chemistry</i> , 2015, 167, 236-244.	4.2	92
27	The effect of citric acid and ascorbyl palmitate in palm oil enriched with heme iron: A model for iron fortification in bakery products. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 300-310.	1.0	9
28	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
29	High-throughput analysis of lipid hydroperoxides in edible oils and fats using the fluorescent reagent diphenyl-1-pyrenylphosphine. <i>Food Chemistry</i> , 2014, 162, 235-241.	4.2	12
30	Determination of total plasma hydroperoxides using a diphenyl-1-pyrenylphosphine fluorescent probe. <i>Analytical Biochemistry</i> , 2013, 434, 172-177.	1.1	13
31	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
32	Use of palm-oil by-products in chicken and rabbit feeds: effect on the fatty acid and tocol composition of meat, liver and plasma. <i>Animal</i> , 2012, 6, 1005-1017.	1.3	11
33	Effect of Fermentation Time and Vegetable Concentrate Addition on Quality Parameters of Organic <i>Botifarra Catalana</i>, a Curedâ€œCooked Sausage. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6882-6890.	2.4	12
34	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
35	Oxidized oils and dietary zinc and Î±-tocopheryl acetate supplementation: effects on rabbit plasma, liver and meat fatty acid composition and meat Zn, Cu, Fe and Se content. <i>Animal</i> , 2010, 4, 1929-1939.	1.3	9
36	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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37	Determination of lipid and protein hydroperoxides using the fluorescent probe diphenyl-1-pyrenylphosphine. <i>Food Chemistry</i> , 2010, 123, 892-900.	4.2	8
38	Moderately Oxidized Oils and Dietary Zinc and α -Tocopheryl Acetate Supplementation: Effects on the Oxidative Stability of Rabbit Plasma, Liver, and Meat. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9112-9119.	2.4	10
39	Effect of heating oxyhemoglobin and methemoglobin on microsomes oxidation. <i>Meat Science</i> , 2010, 85, 47-53.	2.7	8
40	Assessing rabbit and chicken tissue susceptibility to oxidation through the ferrous oxidation α -xylenol orange method. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 563-573.	1.0	14
41	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
42	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
43	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
44	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
45	Dietary n-6- or n-3-rich vegetable fats and α -tocopheryl acetate: effects on fatty acid composition and stability of rabbit plasma, liver and meat. <i>Animal</i> , 2009, 3, 1408-1419.	1.3	27
46	Determination of hydroperoxides in foods and biological samples by the ferrous oxidation α -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
47	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
48	Influence of Different Dietary Doses of n-3- or n-6-Rich Vegetable Fats and α -Tocopheryl 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
49	Lack of effect of oral supplementation with antioxidants on cholesterol oxidation product concentration of human plasma, as revealed by an improved gas chromatography method. <i>Analytical and Bioanalytical Chemistry</i> , 2007, 389, 277-289.	1.9	5
50	Dose and Duration Effect of α -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
51	Polycyclic Aromatic Hydrocarbons in Frying Oils and Snacks. <i>Journal of Food Protection</i> , 2006, 69, 199-204.	0.8	59
52	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
53	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
54	Phytosterol oxidation products: state of the art. <i>Reproduction, Nutrition, Development</i> , 2004, 44, 597-598.	1.9	9

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55	Analysis of Sterol Oxidation Products in Foods. Journal of AOAC INTERNATIONAL, 2004, 87, 441-466.	0.7	50
56	Artifactual Oxidation of Cholesterol During the Analysis of Cholesterol Oxidation Products: Protective Effect of Antioxidants. Journal of AOAC INTERNATIONAL, 2004, 87, 493-498.	0.7	26
57	Lipid peroxidation induced by DHA enrichment modifies paracellular permeability in Caco-2 cells. Journal of Lipid Research, 2004, 45, 1418-1428.	2.0	45
58	Effect of dietary fish oil, α -tocopheryl acetate, and zinc supplementation on the composition and consumer acceptability of chicken meat. Poultry Science, 2004, 83, 282-292.	1.5	97
59	Modified ferrous oxidation-xylenol orange method to determine lipid hydroperoxides in fried snacks. European Journal of Lipid Science and Technology, 2004, 106, 688-696.	1.0	32
60	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. Journal of Analytical Atomic Spectrometry, 2004, 19, 1361-1369.	1.6	32
61	Analysis of sterol oxidation products in foods. Journal of AOAC INTERNATIONAL, 2004, 87, 441-66.	0.7	15
62	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
63	Determination of Cholesterol Oxidation Products by Gas Chromatography. , 2002, , .		2
64	Cholesterol oxidation in frozen dark chicken meat: influence of dietary fat source, and α -tocopherol and ascorbic acid supplementation. Meat Science, 2001, 57, 197-208.	2.7	97
65	Oxysterol profiles of normal human arteries, fatty streaks and advanced lesions. Free Radical Research, 2001, 35, 31-41.	1.5	116
66	Evaluation of Lipid Ultraviolet Absorption as a Parameter To Measure Lipid Oxidation in Dark Chicken Meat. Journal of Agricultural and Food Chemistry, 2000, 48, 4128-4135.	2.4	24
67	Measurement of 2-Thiobarbituric Acid Values in Dark Chicken Meat through Derivative Spectrophotometry: Influence of Various Parameters. Journal of Agricultural and Food Chemistry, 2000, 48, 1155-1159.	2.4	88
68	Lipid Hydroperoxide Determination in Dark Chicken Meat through a Ferrous Oxidation Xylenol Orange Method. Journal of Agricultural and Food Chemistry, 2000, 48, 4136-4143.	2.4	54
69	Oxysterols in cap and core of human advanced atherosclerotic lesions. Free Radical Research, 1999, 30, 341-350.	1.5	52
70	MEASUREMENTS OF CHOLESTEROL OXIDES IN FOODS: RESULTS OF AN INTERLABORATORY COMPARISON STUDY. , 1999, , 309-315.		8
71	Liquid chromatographic determination of phenolic antioxidants in bakery products. Journal of Chromatography A, 1998, 822, 305-309.	1.8	23
72	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.	2.4	35

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73	Biological effects of oxysterols: Current status. Food and Chemical Toxicology, 1996, 34, 193-211.	1.8	271
74	Kinetic evaluation of 3 β -hydroxycholest-5-en-7-one (7-ketocholesterol) stability during saponification. JAOCS, Journal of the American Oil Chemists' Society, 1996, 73, 623-629.	0.8	46
75	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
76	Comparison of three methods for the determination of oxysterols in spray-dried egg. Journal of Chromatography A, 1995, 705, 289-304.	1.8	72
77	Oxysterol Formation in Egg Powder and Relationship with Other Quality Parameters. Journal of Agricultural and Food Chemistry, 1995, 43, 1903-1907.	2.4	35
78	Stability of Polyunsaturated Fatty Acids in Egg Powder Processed and Stored under Various Conditions. Journal of Agricultural and Food Chemistry, 1995, 43, 2254-2259.	2.4	19
79	Formación de derivados oxidados del colesterol en alimentos. Grasas Y Aceites, 1995, 46, 202-212.	0.3	6
80	Fatty Acid Composition and Nutritional Value of Fresh Eggs, from Large- and Small-Scale Farms. Journal of Food Composition and Analysis, 1994, 7, 171-188.	1.9	56
81	Selective gas chromatographic determination of cholesterol in eggs. JAOCS, Journal of the American Oil Chemists' Society, 1994, 71, 867-871.	0.8	23
82	Metodología analítica para la determinación de oxisteroles. Grasas Y Aceites, 1994, 45, 164-192.	0.3	6
83	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
84	Contenidos de isómeros trans de los ácidos grasos en productos cárnicos. (III) Tejido adiposo y grasa intramuscular de vacuno. Grasas Y Aceites, 1993, 44, 195-200.	0.3	3