Maria Carmen LÃ³pez-Sabater

List of Publications by Year
in descending order

55 papers	2,801 citations	186265 28 h-index	175258 52 g-index
55 all docs	55 docs citations	55 times ranked	4579 citing authors

#	Article	IF	Citations
1	Effects of differing phenolic content in dietary olive oils on lipids and LDL oxidation. European Journal of Nutrition, 2004, 43, 140-147.	3.9	219
2	Mediterranean Diet Improves High-Density Lipoprotein Function in High-Cardiovascular-Risk Individuals. Circulation, 2017, 135, 633-643.	1.6	171
3	Characterization and Quantification of Phenolic Compounds in Olive Oils by Solid-Phase Extraction, HPLC-DAD, and HPLC-MS/MS. Journal of Agricultural and Food Chemistry, 2005, 53, 4331-4340.	5.2	160
4	Analysis of mono- and disaccharides in milk-based formulae by high-performance liquid chromatography with refractive index detection. Journal of Chromatography A, 2004, 1043, 211-215.	3.7	146
5	Plasma fatty acid composition, estimated desaturase activities, and their relation with the metabolic syndrome in a population at high risk of cardiovascular disease. Clinical Nutrition, 2014, 33, 90-97.	5.0	123
6	Effects of pasteurisation and high-pressure processing on vitamin C, tocopherols and fatty acids in mature human milk. Food Chemistry, 2011, 124, 697-702.	8.2	113
7	Intake of Total Polyphenols and Some Classes of Polyphenols Is Inversely Associated with Diabetes in Elderly People at High Cardiovascular Disease Risk. Journal of Nutrition, 2016, 146, 767-777.	2.9	108
8	Elevated Circulating LDL Phenol Levels in Men Who Consumed Virgin Rather Than Refined Olive Oil Are Associated with Less Oxidation of Plasma LDL ,. Journal of Nutrition, 2010, 140, 501-508.	2.9	103
9	Differences in fat content and fatty acid proportions among colostrum, transitional, and mature milk from women delivering very preterm, preterm,ÂandÂterm infants. Clinical Nutrition, 2011, 30, 116-123.	5.0	96
10	Rapid high-performance liquid chromatographic method for Vitamin C determination in human milk versus an enzymatic method. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2006, 830, 41-46.	2.3	85
11	Breastfeeding, Long-Chain Polyunsaturated Fatty Acids in Colostrum, and Infant Mental Development. Pediatrics, 2011, 128, e880-e889.	2.1	83
12	Comparison of conventional and fast gas chromatography in human plasma fatty acid determination. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2004, 809, 339-344.	2.3	79
13	Maternal, fetal and perinatal alterations associated with obesity, overweight and gestational diabetes: an observational cohort study (PREOBE). BMC Public Health, 2016, 16, 207.	2.9	78
14	The effect of olive oil polyphenols on antibodies against oxidized LDL. A randomized clinical trial. Clinical Nutrition, 2011, 30, 490-493.	5.0	71
15	Analysis of potential and free furfural compounds in milk-based formulae by high-performance liquid chromatography. Journal of Chromatography A, 2005, 1076, 133-140.	3.7	67
16	Changes in the phenolic content of low density lipoprotein after olive oil consumption in men. A randomized crossover controlled trial. British Journal of Nutrition, 2007, 98, 1243-1250.	2.3	67
17	Presence of virgin olive oil phenolic metabolites in human low density lipoprotein fraction: Determination by high-performance liquid chromatographyâ€“electrospray ionization tandem mass spectrometry. Analytica Chimica Acta, 2007, 583, 402-410.	5.4	65
18	Simultaneous analysis of Vitamins A and E in infant milk-based formulae by normal-phase high-performance liquid chromatographyâ€“diode array detection using a short narrow-bore column. Journal of Chromatography A, 2006, 1122, 138-143.	3.7	60

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19	Effects of 1-Year Intervention with a Mediterranean Diet on Plasma Fatty Acid Composition and Metabolic Syndrome in a Population at High Cardiovascular Risk. PLoS ONE, 2014, 9, e85202.	2.5	59
20	Moderate Consumption of Olive Oil by Healthy European Men Reduces Systolic Blood Pressure in Non-Mediterranean Participants. Journal of Nutrition, 2007, 137, 84-87.	2.9	54
21	Nutritional adequacy according to carbohydrates and fat quality. European Journal of Nutrition, 2016, 55, 93-106.	3.9	49
22	The Source of Long-Chain PUFA in Formula Supplements Does Not Affect the Fatty Acid Composition of Plasma Lipids in Full-Term Infants. Journal of Nutrition, 2004, 134, 868-873.	2.9	48
23	The Effect of Maternal Obesity on Breast Milk Fatty Acids and Its Association with Infant Growth and Cognitionâ€"The PREOBE Follow-Up. Nutrients, 2019, 11, 2154.	4.1	47
24	Conjugated linoleic acid determination in human milk by fast-gas chromatography. Analytica Chimica Acta, 2007, 602, 122-130.	5.4	41
25	Content and evolution of potential furfural compounds in commercial milk-based infant formula powder after opening the packet. Food Chemistry, 2015, 166, 486-491.	8.2	39
26	Evolution of potential and free furfural compounds in milk-based infant formula during storage. Food Research International, 2006, 39, 536-543.	6.2	37
27	Rapid high-performance liquid chromatographyâ€“electrospray ionization tandem mass spectrometry method for qualitative and quantitative analysis of virgin olive oil phenolic metabolites in human low-density lipoproteins. Journal of Chromatography A, 2006, 1116, 69-75.	3.7	35
28	Analysis of vitamins A, E and C, iron and selenium contents in infant milk-based powdered formula during full shelf-life. Food Chemistry, 2008, 107, 1187-1197.	8.2	33
29	Association of maternal weight with FADS and ELOVL genetic variants and fatty acid levels- The PREOBE follow-up. PLoS ONE, 2017, 12, e0179135.	2.5	30
30	Prenatal Omega-6:Omega-3 Ratio and Attention Deficit and Hyperactivity Disorder Symptoms. Journal of Pediatrics, 2019, 209, 204-211.e4.	1.8	28
31	Volatile compounds and fatty acid profiles in commercial milk-based infant formulae by static headspace gas chromatography: Evolution after opening the packet. Food Chemistry, 2008, 107, 558-569.	8.2	27
32	Ultra-High-Pressure Liquid Chromatographic method for the analysis of tocopherols in human colostrum and milk. Journal of Chromatography A, 2009, 1216, 4388-4394.	3.7	27
33	Vitamins A and E content in infant milk-based powdered formulae after opening the packet. Food Chemistry, 2008, 106, 299-309.	8.2	25
34	Vitamins, fatty acids, and antioxidant capacity stability during storage of freeze-dried human milk. International Journal of Food Sciences and Nutrition, 2014, 65, 703-707.	2.8	25
35	Changes in plasma fatty acid composition are associated with improvements in obesity and related metabolic disorders: A therapeutic approach to overweight adolescents. Clinical Nutrition, 2018, 37, 149-156.	5.0	25
36	The Effect of an Infant Formula Supplemented with AA and DHA on Fatty Acid Levels of Infants with Different FADS Genotypes: The COGNIS Study. Nutrients, 2019, 11, 602.	4.1	25

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37	Extra virgin olive oil: A comprehensive review of efforts to ensure its authenticity, traceability, and safety. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2639-2664.	11.7	23
38	Stability during storage of LC-PUFA-supplemented infant formula containing single cell oil or egg yolk. Food Chemistry, 2009, 113, 484-492.	8.2	20
39	Gene Expression of Desaturase (FADS1 and FADS2) and Elongase (ELOVL5) Enzymes in Peripheral Blood: Association with Polyunsaturated Fatty Acid Levels and Atopic Eczema in 4-Year-Old Children. PLoS ONE, 2013, 8, e78245.	2.5	20
40	A Randomized Study of Nutritional Supplementation in Patients with Unilateral Wet Age-Related Macular Degeneration. Nutrients, 2021, 13, 1253.	4.1	20
41	Relation between plasma antioxidant vitamin levels, adiposity and cardio-metabolic profile in adolescents: Effects of a multidisciplinary obesity programme. Clinical Nutrition, 2017, 36, 209-217.	5.0	19
42	Diet and plasma evaluation of the main isomers of conjugated linoleic acid and trans-fatty acids in a population sample from Mediterranean north-east Spain. Food Chemistry, 2010, 123, 296-305.	8.2	17
43	Diet quality of a population sample from coastal north-east Spain evaluated by a Mediterranean adaptation of the Diet Quality Index (DQI). Public Health Nutrition, 2010, 13, 12-24.	2.2	17
44	Elaidic, vaccenic, and rumenic acid status during pregnancy: association with maternal plasmatic LC-PUFAs and atopic manifestations in infants. Pediatric Research, 2014, 76, 470-476.	2.3	16
45	Long-chain n-3 fatty acids and classical cardiovascular disease risk factors among the Catalan population. Food Chemistry, 2010, 119, 54-61.	8.2	14
46	Evolution of free mono- and di-saccharide content of milk-based formula powder during storage. Food Chemistry, 2006, 97, 103-108.	8.2	13
47	Evolution of available lysine and lactose contents in supplemented microencapsulated fish oil infant formula powder during storage. International Journal of Food Science and Technology, 2008, 43, 1121-1128.	2.7	13
48	Maternal PPARG Pro12Ala polymorphism is associated with infant's neurodevelopmental outcomes at 18 months of age. Early Human Development, 2015, 91, 457-462.	1.8	11
49	Infant Formula Supplemented With Milk Fat Globule Membrane, Long-Chain Polyunsaturated Fatty Acids, and Synbiotics Is Associated With Neurocognitive Function and Brain Structure of Healthy Children Aged 6 Years: The COGNIS Study. Frontiers in Nutrition, 2022, 9, 820224.	3.7	11
50	Identification of foods contributing to the dietary lipid profile of a Mediterranean population. British Journal of Nutrition, 2007, 98, 583-592.	2.3	10
51	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.	2.7	10
52	The intramolecular position of docosahexaenoic acid in the triacylglycerol sources used for pediatric nutrition has a minimal effect on its metabolic use. Nutrition Research, 2008, 28, 131-136.	2.9	6
53	Changes in plasma total saturated fatty acids and palmitic acid are related to pro-inflammatory molecule IL-6 concentrations after nutritional intervention for one year. Biomedicine and Pharmacotherapy, 2022, 150, 113028.	5.6	6
54	Evaluation of less invasive methods to assess fatty acids from phospholipid fraction: cheek cell and capillary blood sampling. International Journal of Food Sciences and Nutrition, 2015, 66, 936-942.	2.8	4

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55	Fruit and Vegetable Consumption is Inversely Associated with Plasma Saturated Fatty Acids at Baseline in Predimed Plus Trial. Molecular Nutrition and Food Research, 2021, 65, 2100363.	3.3	3