Maria Teresa Rodriguez-Estrada

List of Publications by Year
in descending order

90 papers	3,408 citations	117453 34 h-index	161609 54 g-index
90 all docs	90 docs citations	90 times ranked	4035 citing authors

#	Article	IF	Citations
1	Effect of different cooking methods on some lipid and protein components of hamburgers. Meat Science, 1997, 45, 365-375.	2.7	195
2	Current and new insights on phytosterol oxides in plant sterol-enriched food. Chemistry and Physics of Lipids, 2011, 164, 607-624.	1.5	167
3	E-cigarettes induce toxicological effects that can raise the cancer risk. Scientific Reports, 2017, 7, 2028.	1.6	130
4	Photoxidation of cholesterol and lipids of turkey meat during storage under commercial retail conditions. Food Chemistry, 2005, 91, 705-713.	4.2	108
5	Chemical characterization of municipal wastewater sludges produced by two-phase anaerobic digestion for biogas production. Journal of Hazardous Materials, 2010, 175, 740-746.	6.5	101
6	Chromatographic analysis of unsaponifiable compounds of olive oils and fat-containing foods. Journal of Chromatography A, 2000, 881, 105-129.	1.8	97
7	Differential scanning calorimeter application to the detectionof refined hazelnut oil in extra virgin olive oil. Food Chemistry, 2008, 110, 248-256.	4.2	94
8	Coffee Silverskin: Characterization, Possible Uses, and Safety Aspects. Journal of Agricultural and Food Chemistry, 2014, 62, 10836-10844.	2.4	94
9	Solid-phase extractionâ€“thin-layer chromatographyâ€“gas chromatography method for the detection of hazelnut oil in olive oils by determination of esterified sterols. Journal of Chromatography A, 2003, 985, 211-220.	1.8	93
10	Prooxidant Mechanisms of Free Fatty Acids in Stripped Soybean Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2009, 57, 7112-7117.	2.4	92
11	Microwave heating of different commercial categories of olive oil: Part I. Effect on chemical oxidative stability indices and phenolic compounds. Food Chemistry, 2009, 115, 1381-1388.	4.2	79
12	Enhanced methane production in a two-phase anaerobic digestion plant, after CO2 capture and addition to organic wastes. Bioresource Technology, 2011, 102, 6443-6448.	4.8	76
13	Development and validation of a Fast gas chromatography/mass spectrometry method for the determination of cannabinoids in Cannabis sativa L. Journal of Food and Drug Analysis, 2018, 26, 1283-1292.	0.9	69
14	Effect of feeding fat sources on the quality and composition of lipids of precooked ready-to-eat fried chicken patties. Food Chemistry, 2007, 101, 1327-1337.	4.2	61
15	Oxidative stability of functional phytosterol-enriched dark chocolate. LWT - Food Science and Technology, 2014, 55, 444-451.	2.5	61
16	Oxidative stability of high-oleic sunflower oil in a porous starch carrier. Food Chemistry, 2015, 166, 346-351.	4.2	57
17	Levels of Phytosterol Oxides in Enriched and Nonenriched Spreads:Â Application of a Thin-Layer Chromatographyâ€"Gas Chromatography Methodology. Journal of Agricultural and Food Chemistry, 2005, 53, 7844-7850.	2.4	56
18	Differential scanning calorimetry: A potential tool for discrimination of olive oil commercial categories. Analytica Chimica Acta, 2008, 625, 215-226.	2.6	54

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19	Suitability of saturated aldehydes as lipid oxidation markers in washed turkey meat. Meat Science, 2009, 83, 412-416.	2.7	54
20	Antioxidant activity of phenolic compounds added to a functional emulsion containing omega-3 fatty acids and plant sterol esters. Food Chemistry, 2015, 182, 95-104.	4.2	54
21	Antioxidant and Prooxidant Activity Behavior of Phospholipids in Stripped Soybean Oilâ€inâ€Water Emulsions. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1409-1416.	0.8	53
22	7-Ketocholesterol as marker of cholesterol oxidation in model and food systems: When and how. Biochemical and Biophysical Research Communications, 2014, 446, 792-797.	1.0	50
23	Effect of simulated gastrointestinal digestion on plant sterols and their oxides in enriched beverages. Food Research International, 2013, 52, 1-7.	2.9	49
24	Effects of sous vide vs grilling methods on lamb meat colour and lipid stability during cooking and heated display. Meat Science, 2021, 171, 108287.	2.7	48
25	Thermo-oxidation of cholesterol: Effect of the unsaturation degree of the lipid matrix. Food Chemistry, 2013, 141, 2757-2764.	4.2	47
26	Oxidative stability of pork meat lipids as related to high-oleic sunflower oil and vitamin E diet supplementation and storage conditions. Meat Science, 2011, 88, 271-279.	2.7	46
27	Comparison of the composition of Pinus radiata bark extracts obtained at bench- and pilot-scales. Industrial Crops and Products, 2012, 38, 21-26.	2.5	46
28	Composition of total sterols (4-desmethyl-sterols) in extravirgin olive oils obtained with different extraction technologies and their influence on the oil oxidative stability. Food Chemistry, 2007, 102, 66-76.	4.2	45
29	Monovarietal Extra Virgin Olive Oils: Correlation Between Thermal Properties and Chemical Composition. Journal of Agricultural and Food Chemistry, 2007, 55, 10779-10786.	2.4	44
30	Inhibitory Effect of Liposomal Solutions of Grape Seed Extract on the Formation of Heterocyclic Aromatic Amines. Journal of Agricultural and Food Chemistry, 2014, 62, 279-287.	2.4	43
31	Cholesterol photosensitized oxidation in food and biological systems. Biochimie, 2013, 95, 473-481.	1.3	41
32	High resolution gas chromatographic determination of diterpenic alcohols and sterols in coffee lipids. Chromatographia, 1995, 41, 29-33.	0.7	38
33	Sterol Oxidation in Ready-to-Eat Infant Foods During Storage. Journal of Agricultural and Food Chemistry, 2008, 56, 469-475.	2.4	36
34	DIFFERENTIAL SCANNING CALORIMETRY DETECTION OF HIGH OLEIC SUNFLOWER OIL AS AN ADULTERANT IN EXTRAâ€VIRGIN OLIVE OIL. Journal of Food Lipids, 2009, 16, 227-244.	0.9	34
35	Comparison of meat quality characteristics and oxidative stability between conventional and free-range chickens. Poultry Science, 2014, 93, 1511-1522.	1.5	34
36	Fatty acid composition, oxidation status and volatile organic compounds in â€œColonnataâ€•lard from Large White or Cinta Senese pigs as affected by curing time. Meat Science, 2014, 97, 504-512.	2.7	34

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37	Enhanced Antiâ€inflammatory Activities by the Combination of Luteolin and Tangeretin. Journal of Food Science, 2016, 81, H1320-7.	1.5	34
38	Effect of phenols extracted from a by-product of the oil mill on the shelf-life of raw and cooked fresh pork sausages in the absence of chemical additives. LWT - Food Science and Technology, 2017, 85, 89-95.	2.5	33
39	Effects of multiple abiotic stresses on lipids and sterols profile in barley leaves (Hordeum vulgare L.). Plant Physiology and Biochemistry, 2019, 141, 215-224.	2.8	32
40	Monovarietal Extra Virgin Olive Oils. Correlation between Thermal Properties and Chemical Composition: Heating Thermograms. Journal of Agricultural and Food Chemistry, 2008, 56, 496-501.	2.4	31
41	Cholesterol photosensitised oxidation of beef meat under standard and modified atmosphere at retail conditions. Meat Science, 2009, 81, 224-229.	2.7	30
42	Microwave heating of different vegetable oils: Relation between chemical and thermal parameters. LWT - Food Science and Technology, 2010, 43, 1104-1112.	2.5	30
43	Antioxidant effects of mono- and diacylglycerols in non-stripped and stripped soybean oil-in-water emulsions. Food Research International, 2012, 48, 353-358.	2.9	30
44	The Customizable E-cigarette Resistance Influences Toxicological Outcomes: Lung Degeneration, Inflammation, and Oxidative Stress-Induced in a Rat Model. Toxicological Sciences, 2019, 172, 132-145.	1.4	30
45	Microwave heating of different commercial categories of olive oil: Part II. Effect on thermal properties. Food Chemistry, 2009, 115, 1393-1400.	4.2	28
46	High performance liquid chromatographic separation of cholesterol oxidation products. Chromatographia, 1997, 46, 151-155.	0.7	27
47	Impairment of testicular function in electronic cigarette (e-cig, e-cigs) exposed rats under low-voltage and nicotine-free conditions. Life Sciences, 2019, 228, 53-65.	2.0	27
48	Impact of electronic cigarette heating coil resistance on the production of reactive carbonyls, reactive oxygen species and induction of cytotoxicity in human lung cancer cells in vitro. Regulatory Toxicology and Pharmacology, 2019, 109, 104500.	1.3	26
49	High resolution gas chromatographic determination of diterpenic alcohols and sterols in coffee lipids. Chromatographia, 1995, 41, 29-33.	0.7	25
50	Analysis of phytosterols and phytostanols in enriched dairy products by Fast gas chromatography with mass spectrometry. Journal of Separation Science, 2014, 37, 2911-2919.	1.3	25
51	Analysis of the oxidation products of cis- and trans-octadecenoate methyl esters by capillary gas chromatographyâ€“ion-trap mass spectrometry. Journal of Chromatography A, 2003, 985, 333-342.	1.8	24
52	Cholesterol photosensitised oxidation of horse meat slices stored under different packaging films. Meat Science, 2010, 85, 500-505.	2.7	24
53	Effect of Microwave Heating on Phytosterol Oxidation. Journal of Agricultural and Food Chemistry, 2015, 63, 5539-5547.	2.4	24
54	Characterization of volatile organic compounds emitted by kiwifruit plants infected with Pseudomonas syringae pv. actinidiae and their effects on host defences. Trees - Structure and Function, 2016, 30, 795-806.	0.9	23

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55	Cholesterol photosensitized oxidation in muscle foods. European Journal of Lipid Science and Technology, 2012, 114, 644-655.	1.0	22
56	Thiobarbituric acid reactive substances in flavored phytosterol-enriched drinking yogurts during storage: formation and matrix interferences. European Food Research and Technology, 2016, 242, 431-439.	1.6	21
57	Evaluation of Breed and Parity Order Effects on the Lipid Composition of Porcine Colostrum. Journal of Agricultural and Food Chemistry, 2018, 66, 12911-12920.	2.4	21
58	Effects of Different Rearing and Feeding Systems on Lipid Oxidation and Antioxidant Capacity of Freeze-Dried Egg Yolks. Journal of Agricultural and Food Chemistry, 2009, 57, 11517-11527.	2.4	19
59	Effect of dietary supplementation on lipid photooxidation in beef meat, during storage under commercial retail conditions. Meat Science, 2015, 105, 126-135.	2.7	19
60	Preliminary Study on Health-Related Lipid Components of Bakery Products. Journal of Food Protection, 2006, 69, 1393-1401.	0.8	18
61	Magnetic resonance spectroscopy and chromatographic methods identify altered lipid composition in human renal neoplasms. International Journal of Molecular Medicine, 2004, 14, 93-100.	1.8	17
62	Biochemical and histopathological effects of dietary oxidized cholesterol in rats. Journal of Applied Toxicology, 2009, 29, 715-723.	1.4	17
63	Differential scanning calorimetry thermal properties and oxidative stability indices of microwave heated extra virgin olive oils. Journal of the Science of Food and Agriculture, 2011, 91, 198-206.	1.7	17
64	The effects of microwave heating on edible oils and lipidâ€containing food. Lipid Technology, 2013, 25, 59-61.	0.3	17
65	The effect of electronic-cigarettes aerosol on rat brain lipid profile. Biochimie, 2018, 153, 99-108.	1.3	17
66	Effect of broccoli extract enriched diet on liver cholesterol oxidation in rats subjected to exhaustive exercise. Journal of Steroid Biochemistry and Molecular Biology, 2017, 169, 137-144.	1.2	16
67	Thermal oxidation of cholesterol: Preliminary evaluation of 2-methyl-6-heptanone and 3-methylbutanal as volatile oxidation markers. Steroids, 2015, 99, 161-171.	0.8	15
68	Health-related lipids components of sardine muscle as affected by photooxidation. Food and Chemical Toxicology, 2013, 57, 32-38.	1.8	14
69	Unburned Tobacco Cigarette Smoke Alters Rat Ultrastructural Lung Airways and DNA. Nicotine and Tobacco Research, 2021, 23, 2127-2134.	1.4	13
70	Improved Oxidative Stability and Sensory Quality of Beef Hamburgers Enriched with a Phenolic Extract from Olive Vegetation Water. Antioxidants, 2021, 10, 1969.	2.2	13
71	Determination of coenzyme Q10 in functional and neoplastic human renal tissues. Analytical Biochemistry, 2006, 357, 150-152.	1.1	12
72	Stability of flavoured phytosterol-enriched drinking yogurts during storage as affected by different packaging materials. Journal of the Science of Food and Agriculture, 2016, 96, 2782-2787.	1.7	12

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73	Cholesterol photo-oxidation: A chemical reaction network for kinetic modeling. Steroids, 2016, 116, 52-59.	0.8	12
74	Comparison of Cholesterol Oxidation Product Preparation Methods for Subsequent Gas Chromatographic Analysis. Journal of AOAC INTERNATIONAL, 2004, 87, 474-480.	0.7	11
75	Effect of processing technology on the quality and composition of lipids of precooked chicken patties. International Journal of Food Science and Technology, 2008, 43, 296-308.	1.3	11
76	An in vitro evaluation of the effects of a Yucca schidigera extract and chestnut tannins on composition and metabolic profiles of canine and feline faecal microbiota. Archives of Animal Nutrition, 2017, 71, 395-412.	0.9	10
77	Kinetics of 25â€hydroperoxycholesterol formation during photoâ€oxidation of crystalline cholesterol. Journal of the Science of Food and Agriculture, 2014, 94, 1543-1551.	1.7	9
78	Oxidative Pattern from Fluorescent Light Exposition of Crystalline Cholesterol. Food Biophysics, 2012, 7, 209-219.	1.4	8
79	Bakery Products and Electronic Nose. , 2016, , 39-47.		7
80	Formation of cholesterol oxides in lipid medium during microwave heating. European Journal of Lipid Science and Technology, 2017, 119, 1500597.	1.0	7
81	Quality Changes during Frozen Storage of Mechanical-Separated Flesh Obtained from an Underutilized Crustacean. Foods, 2020, 9, 1485.	1.9	7
82	Assessment of in vitro removal of cholesterol oxidation products by Lactobacillus casei ATCC334. Letters in Applied Microbiology, 2013, 57, 443-450.	1.0	6
83	Dietary effects of Raphanus sativus cv Sango on lipid and oxysterols accumulation in rat brain: A lipidomic study on a non-genetic obesity model. Chemistry and Physics of Lipids, 2017, 207, 206-213.	1.5	6
84	Nutraceuticals and physical activity: Their role on oxysterols-mediated neurodegeneration. Journal of Steroid Biochemistry and Molecular Biology, 2019, 193, 105430.	1.2	6
85	Effect of dietary inclusion of different lipid supplements on quality and oxidative susceptibility of beef meat. Italian Journal of Animal Science, 2019, 18, 105-110.	0.8	6
86	Enhancing Lipid Oxidative Stability of Cookedâ€Chilled Lamb Meat through Dietary Rosemary Diterpenes. European Journal of Lipid Science and Technology, 2020, 122, 1900124.	1.0	6
87	Determination of lysinoalanine by high performance liquid chromatography. Journal of High Resolution Chromatography, 1994, 17, 827-830.	2.0	5
88	Assessment of a Diterpene-Rich Rosemary (Rosmarinus officinalis L.) Extract as a Natural Antioxidant for Salmon PÃ¢tÃ© Formulated with Linseed. Antioxidants, 2022, 11, 1057.	2.2	5
89	Comparison of cholesterol oxidation product preparation methods for subsequent gas chromatographic analysis. Journal of AOAC INTERNATIONAL, 2004, 87, 474-80.	0.7	3
90	Distribution of phytosterols in plasma and liver of rats nourished by different routes and effects on liver function. Nutritional Therapy and Metabolism, 2013, 31, 87-97.	0.1	0