

Maria Teresa Rodriguez-Estrada

List of Publications by Year in descending order

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90
papers

3,408
citations

117453

34
h-index

161609

54
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90
all docs

90
docs citations

90
times ranked

4035
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Assessment of a Diterpene-Rich Rosemary (<i>Rosmarinus officinalis</i> L.) Extract as a Natural Antioxidant for Salmon Pâté Formulated with Linseed. <i>Antioxidants</i> , 2022, 11, 1057. | 2.2 | 5 |
| 2 | Effects of sous vide vs grilling methods on lamb meat colour and lipid stability during cooking and heated display. <i>Meat Science</i> , 2021, 171, 108287. | 2.7 | 48 |
| 3 | Unburned Tobacco Cigarette Smoke Alters Rat Ultrastructural Lung Airways and DNA. <i>Nicotine and Tobacco Research</i> , 2021, 23, 2127-2134. | 1.4 | 13 |
| 4 | Improved Oxidative Stability and Sensory Quality of Beef Hamburgers Enriched with a Phenolic Extract from Olive Vegetation Water. <i>Antioxidants</i> , 2021, 10, 1969. | 2.2 | 13 |
| 5 | Enhancing Lipid Oxidative Stability of Cooked & Chilled Lamb Meat through Dietary Rosemary Diterpenes. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900124. | 1.0 | 6 |
| 6 | Quality Changes during Frozen Storage of Mechanical-Separated Flesh Obtained from an Underutilized Crustacean. <i>Foods</i> , 2020, 9, 1485. | 1.9 | 7 |
| 7 | The Customizable E-cigarette Resistance Influences Toxicological Outcomes: Lung Degeneration, Inflammation, and Oxidative Stress-Induced in a Rat Model. <i>Toxicological Sciences</i> , 2019, 172, 132-145. | 1.4 | 30 |
| 8 | Nutraceuticals and physical activity: Their role on oxysterols-mediated neurodegeneration. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2019, 193, 105430. | 1.2 | 6 |
| 9 | 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. <i>Regulatory Toxicology and Pharmacology</i> , 2019, 109, 104500. | 1.3 | 26 |
| 10 | Effects of multiple abiotic stresses on lipids and sterols profile in barley leaves (<i>Hordeum vulgare</i> L.). <i>Plant Physiology and Biochemistry</i> , 2019, 141, 215-224. | 2.8 | 32 |
| 11 | Impairment of testicular function in electronic cigarette (e-cig, e-cigs) exposed rats under low-voltage and nicotine-free conditions. <i>Life Sciences</i> , 2019, 228, 53-65. | 2.0 | 27 |
| 12 | Effect of dietary inclusion of different lipid supplements on quality and oxidative susceptibility of beef meat. <i>Italian Journal of Animal Science</i> , 2019, 18, 105-110. | 0.8 | 6 |
| 13 | Evaluation of Breed and Parity Order Effects on the Lipid Composition of Porcine Colostrum. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12911-12920. | 2.4 | 21 |
| 14 | The effect of electronic-cigarettes aerosol on rat brain lipid profile. <i>Biochimie</i> , 2018, 153, 99-108. | 1.3 | 17 |
| 15 | Development and validation of a Fast gas chromatography/mass spectrometry method for the determination of cannabinoids in <i>Cannabis sativa</i> L. <i>Journal of Food and Drug Analysis</i> , 2018, 26, 1283-1292. | 0.9 | 69 |
| 16 | Effect of broccoli extract enriched diet on liver cholesterol oxidation in rats subjected to exhaustive exercise. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2017, 169, 137-144. | 1.2 | 16 |
| 17 | Dietary effects of <i>Raphanus sativus</i> cv Sango on lipid and oxysterols accumulation in rat brain: A lipidomic study on a non-genetic obesity model. <i>Chemistry and Physics of Lipids</i> , 2017, 207, 206-213. | 1.5 | 6 |
| 18 | E-cigarettes induce toxicological effects that can raise the cancer risk. <i>Scientific Reports</i> , 2017, 7, 2028. | 1.6 | 130 |

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|----|---|-----|-----------|
| 19 | An in vitro evaluation of the effects of a <i>Yucca schidigera</i> extract and chestnut tannins on composition and metabolic profiles of canine and feline faecal microbiota. <i>Archives of Animal Nutrition</i> , 2017, 71, 395-412. | 0.9 | 10 |
| 20 | 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. <i>LWT - Food Science and Technology</i> , 2017, 85, 89-95. | 2.5 | 33 |
| 21 | Formation of cholesterol oxides in lipid medium during microwave heating. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1500597. | 1.0 | 7 |
| 22 | Bakery Products and Electronic Nose. , 2016, , 39-47. | | 7 |
| 23 | Stability of flavoured phytosterol-enriched drinking yogurts during storage as affected by different packaging materials. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2782-2787. | 1.7 | 12 |
| 24 | Enhanced Anti-inflammatory Activities by the Combination of Luteolin and Tangeretin. <i>Journal of Food Science</i> , 2016, 81, H1320-7. | 1.5 | 34 |
| 25 | Cholesterol photo-oxidation: A chemical reaction network for kinetic modeling. <i>Steroids</i> , 2016, 116, 52-59. | 0.8 | 12 |
| 26 | Thiobarbituric acid reactive substances in flavored phytosterol-enriched drinking yogurts during storage: formation and matrix interferences. <i>European Food Research and Technology</i> , 2016, 242, 431-439. | 1.6 | 21 |
| 27 | Characterization of volatile organic compounds emitted by kiwifruit plants infected with <i>Pseudomonas syringae</i> pv. <i>actinidiae</i> and their effects on host defences. <i>Trees - Structure and Function</i> , 2016, 30, 795-806. | 0.9 | 23 |
| 28 | Effect of Microwave Heating on Phytosterol Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 5539-5547. | 2.4 | 24 |
| 29 | Effect of dietary supplementation on lipid photooxidation in beef meat, during storage under commercial retail conditions. <i>Meat Science</i> , 2015, 105, 126-135. | 2.7 | 19 |
| 30 | Thermal oxidation of cholesterol: Preliminary evaluation of 2-methyl-6-heptanone and 3-methylbutanal as volatile oxidation markers. <i>Steroids</i> , 2015, 99, 161-171. | 0.8 | 15 |
| 31 | Antioxidant activity of phenolic compounds added to a functional emulsion containing omega-3 fatty acids and plant sterol esters. <i>Food Chemistry</i> , 2015, 182, 95-104. | 4.2 | 54 |
| 32 | Oxidative stability of high-oleic sunflower oil in a porous starch carrier. <i>Food Chemistry</i> , 2015, 166, 346-351. | 4.2 | 57 |
| 33 | Comparison of meat quality characteristics and oxidative stability between conventional and free-range chickens. <i>Poultry Science</i> , 2014, 93, 1511-1522. | 1.5 | 34 |
| 34 | Kinetics of 25-hydroperoxycholesterol formation during photo-oxidation of crystalline cholesterol. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1543-1551. | 1.7 | 9 |
| 35 | Analysis of phytosterols and phytostanols in enriched dairy products by Fast gas chromatography with mass spectrometry. <i>Journal of Separation Science</i> , 2014, 37, 2911-2919. | 1.3 | 25 |
| 36 | 7-Ketocholesterol as marker of cholesterol oxidation in model and food systems: When and how. <i>Biochemical and Biophysical Research Communications</i> , 2014, 446, 792-797. | 1.0 | 50 |

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|----|--|-----|-----------|
| 37 | Inhibitory Effect of Liposomal Solutions of Grape Seed Extract on the Formation of Heterocyclic Aromatic Amines. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 279-287. | 2.4 | 43 |
| 38 | Coffee Silverskin: Characterization, Possible Uses, and Safety Aspects. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10836-10844. | 2.4 | 94 |
| 39 | Oxidative stability of functional phytosterol-enriched dark chocolate. <i>LWT - Food Science and Technology</i> , 2014, 55, 444-451. | 2.5 | 61 |
| 40 | Fatty acid composition, oxidation status and volatile organic compounds in "Colonnata" lard from Large White or Cinta Senese pigs as affected by curing time. <i>Meat Science</i> , 2014, 97, 504-512. | 2.7 | 34 |
| 41 | Effect of simulated gastrointestinal digestion on plant sterols and their oxides in enriched beverages. <i>Food Research International</i> , 2013, 52, 1-7. | 2.9 | 49 |
| 42 | Health-related lipids components of sardine muscle as affected by photooxidation. <i>Food and Chemical Toxicology</i> , 2013, 57, 32-38. | 1.8 | 14 |
| 43 | Thermo-oxidation of cholesterol: Effect of the unsaturation degree of the lipid matrix. <i>Food Chemistry</i> , 2013, 141, 2757-2764. | 4.2 | 47 |
| 44 | Cholesterol photosensitized oxidation in food and biological systems. <i>Biochimie</i> , 2013, 95, 473-481. | 1.3 | 41 |
| 45 | The effects of microwave heating on edible oils and lipid-containing food. <i>Lipid Technology</i> , 2013, 25, 59-61. | 0.3 | 17 |
| 46 | Assessment of <i>in vitro</i> removal of cholesterol oxidation products by <i>Lactobacillus casei</i> ATCC334. <i>Letters in Applied Microbiology</i> , 2013, 57, 443-450. | 1.0 | 6 |
| 47 | Distribution of phytosterols in plasma and liver of rats nourished by different routes and effects on liver function. <i>Nutritional Therapy and Metabolism</i> , 2013, 31, 87-97. | 0.1 | 0 |
| 48 | Antioxidant effects of mono- and diacylglycerols in non-stripped and stripped soybean oil-in-water emulsions. <i>Food Research International</i> , 2012, 48, 353-358. | 2.9 | 30 |
| 49 | Oxidative Pattern from Fluorescent Light Exposition of Crystalline Cholesterol. <i>Food Biophysics</i> , 2012, 7, 209-219. | 1.4 | 8 |
| 50 | Cholesterol photosensitized oxidation in muscle foods. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 644-655. | 1.0 | 22 |
| 51 | Comparison of the composition of <i>Pinus radiata</i> bark extracts obtained at bench- and pilot-scales. <i>Industrial Crops and Products</i> , 2012, 38, 21-26. | 2.5 | 46 |
| 52 | Oxidative stability of pork meat lipids as related to high-oleic sunflower oil and vitamin E diet supplementation and storage conditions. <i>Meat Science</i> , 2011, 88, 271-279. | 2.7 | 46 |
| 53 | Antioxidant and Prooxidant Activity Behavior of Phospholipids in Stripped Soybean Oil-in-Water Emulsions. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 1409-1416. | 0.8 | 53 |
| 54 | Differential scanning calorimetry thermal properties and oxidative stability indices of microwave heated extra virgin olive oils. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 198-206. | 1.7 | 17 |

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|----|--|-----|-----------|
| 55 | Current and new insights on phytosterol oxides in plant sterol-enriched food. <i>Chemistry and Physics of Lipids</i> , 2011, 164, 607-624. | 1.5 | 167 |
| 56 | Enhanced methane production in a two-phase anaerobic digestion plant, after CO ₂ capture and addition to organic wastes. <i>Bioresource Technology</i> , 2011, 102, 6443-6448. | 4.8 | 76 |
| 57 | Chemical characterization of municipal wastewater sludges produced by two-phase anaerobic digestion for biogas production. <i>Journal of Hazardous Materials</i> , 2010, 175, 740-746. | 6.5 | 101 |
| 58 | Microwave heating of different vegetable oils: Relation between chemical and thermal parameters. <i>LWT - Food Science and Technology</i> , 2010, 43, 1104-1112. | 2.5 | 30 |
| 59 | Cholesterol photosensitised oxidation of horse meat slices stored under different packaging films. <i>Meat Science</i> , 2010, 85, 500-505. | 2.7 | 24 |
| 60 | Biochemical and histopathological effects of dietary oxidized cholesterol in rats. <i>Journal of Applied Toxicology</i> , 2009, 29, 715-723. | 1.4 | 17 |
| 61 | DIFFERENTIAL SCANNING CALORIMETRY DETECTION OF HIGH OLEIC SUNFLOWER OIL AS AN ADULTERANT IN EXTRA VIRGIN OLIVE OIL. <i>Journal of Food Lipids</i> , 2009, 16, 227-244. | 0.9 | 34 |
| 62 | Microwave heating of different commercial categories of olive oil: Part I. Effect on chemical oxidative stability indices and phenolic compounds. <i>Food Chemistry</i> , 2009, 115, 1381-1388. | 4.2 | 79 |
| 63 | Microwave heating of different commercial categories of olive oil: Part II. Effect on thermal properties. <i>Food Chemistry</i> , 2009, 115, 1393-1400. | 4.2 | 28 |
| 64 | Effects of Different Rearing and Feeding Systems on Lipid Oxidation and Antioxidant Capacity of Freeze-Dried Egg Yolks. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 11517-11527. | 2.4 | 19 |
| 65 | Cholesterol photosensitised oxidation of beef meat under standard and modified atmosphere at retail conditions. <i>Meat Science</i> , 2009, 81, 224-229. | 2.7 | 30 |
| 66 | Suitability of saturated aldehydes as lipid oxidation markers in washed turkey meat. <i>Meat Science</i> , 2009, 83, 412-416. | 2.7 | 54 |
| 67 | Prooxidant Mechanisms of Free Fatty Acids in Stripped Soybean Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7112-7117. | 2.4 | 92 |
| 68 | Differential scanning calorimetry: A potential tool for discrimination of olive oil commercial categories. <i>Analytica Chimica Acta</i> , 2008, 625, 215-226. | 2.6 | 54 |
| 69 | Differential scanning calorimeter application to the detection of refined hazelnut oil in extra virgin olive oil. <i>Food Chemistry</i> , 2008, 110, 248-256. | 4.2 | 94 |
| 70 | Effect of processing technology on the quality and composition of lipids of precooked chicken patties. <i>International Journal of Food Science and Technology</i> , 2008, 43, 296-308. | 1.3 | 11 |
| 71 | Sterol Oxidation in Ready-to-Eat Infant Foods During Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 469-475. | 2.4 | 36 |
| 72 | Monovarietal Extra Virgin Olive Oils. Correlation between Thermal Properties and Chemical Composition: Heating Thermograms. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 496-501. | 2.4 | 31 |

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|----|---|-----|-----------|
| 73 | Monovarietal Extra Virgin Olive Oils: Correlation Between Thermal Properties and Chemical Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10779-10786. | 2.4 | 44 |
| 74 | Effect of feeding fat sources on the quality and composition of lipids of precooked ready-to-eat fried chicken patties. <i>Food Chemistry</i> , 2007, 101, 1327-1337. | 4.2 | 61 |
| 75 | Composition of total sterols (4-desmethyl-sterols) in extravirgin olive oils obtained with different extraction technologies and their influence on the oil oxidative stability. <i>Food Chemistry</i> , 2007, 102, 66-76. | 4.2 | 45 |
| 76 | Preliminary Study on Health-Related Lipid Components of Bakery Products. <i>Journal of Food Protection</i> , 2006, 69, 1393-1401. | 0.8 | 18 |
| 77 | Determination of coenzyme Q10 in functional and neoplastic human renal tissues. <i>Analytical Biochemistry</i> , 2006, 357, 150-152. | 1.1 | 12 |
| 78 | Photooxidation of cholesterol and lipids of turkey meat during storage under commercial retail conditions. <i>Food Chemistry</i> , 2005, 91, 705-713. | 4.2 | 108 |
| 79 | Levels of Phytosterol Oxides in Enriched and Nonenriched Spreads: Application of a Thin-Layer Chromatography-Gas Chromatography Methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7844-7850. | 2.4 | 56 |
| 80 | Comparison of Cholesterol Oxidation Product Preparation Methods for Subsequent Gas Chromatographic Analysis. <i>Journal of AOAC INTERNATIONAL</i> , 2004, 87, 474-480. | 0.7 | 11 |
| 81 | Magnetic resonance spectroscopy and chromatographic methods identify altered lipid composition in human renal neoplasms. <i>International Journal of Molecular Medicine</i> , 2004, 14, 93-100. | 1.8 | 17 |
| 82 | Comparison of cholesterol oxidation product preparation methods for subsequent gas chromatographic analysis. <i>Journal of AOAC INTERNATIONAL</i> , 2004, 87, 474-80. | 0.7 | 3 |
| 83 | Solid-phase extraction-thin-layer chromatography-gas chromatography method for the detection of hazelnut oil in olive oils by determination of esterified sterols. <i>Journal of Chromatography A</i> , 2003, 985, 211-220. | 1.8 | 93 |
| 84 | Analysis of the oxidation products of cis- and trans-octadecenoate methyl esters by capillary gas chromatography-ion-trap mass spectrometry. <i>Journal of Chromatography A</i> , 2003, 985, 333-342. | 1.8 | 24 |
| 85 | Chromatographic analysis of unsaponifiable compounds of olive oils and fat-containing foods. <i>Journal of Chromatography A</i> , 2000, 881, 105-129. | 1.8 | 97 |
| 86 | Effect of different cooking methods on some lipid and protein components of hamburgers. <i>Meat Science</i> , 1997, 45, 365-375. | 2.7 | 195 |
| 87 | High performance liquid chromatographic separation of cholesterol oxidation products. <i>Chromatographia</i> , 1997, 46, 151-155. | 0.7 | 27 |
| 88 | High resolution gas chromatographic determination of diterpenic alcohols and sterols in coffee lipids. <i>Chromatographia</i> , 1995, 41, 29-33. | 0.7 | 38 |
| 89 | High resolution gas chromatographic determination of diterpenic alcohols and sterols in coffee lipids. <i>Chromatographia</i> , 1995, 41, 29-33. | 0.7 | 25 |
| 90 | Determination of lysinoalanine by high performance liquid chromatography. <i>Journal of High Resolution Chromatography</i> , 1994, 17, 827-830. | 2.0 | 5 |