Luis M RodrÃ-guez-AlcalÃ¡

List of Publications by Year
in descending order

51 papers	1,653 citations	257450 24 h-index	289244 40 g-index
52 all docs	52 docs citations	52 times ranked	2444 citing authors

#	Article	IF	Citations
1	Chemical composition of red, brown and green macroalgae from Buarcos bay in Central West Coast of Portugal. Food Chemistry, 2015, 183, 197-207.	8.2	241
2	Major lipid classes separation of buttermilk, and cows, goats and ewes milk by high performance liquid chromatography with an evaporative light scattering detector focused on the phospholipid fraction. Journal of Chromatography A, 2010, 1217, 3063-3066.	3.7	109
3	Total milk fat extraction and quantification of polar and neutral lipids of cow, goat, and ewe milk by using a pressurized liquid system and chromatographic techniques. Journal of Dairy Science, 2014, 97, 6719-6728.	3.4	80
4	Characterization of the Aroma-Active, Phenolic, and Lipid Profiles of the Pistachio (<i>Pistacia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 627 Food Chemistry, 2015, 63, 7830-7839.	5.2	72
5	Quantitative and qualitative determination of CLA produced by Bifidobacterium and lactic acid bacteria by combining spectrophotometric and Ag+-HPLC techniques. Food Chemistry, 2011, 125, 1373-1378.	8.2	71
6	Hot Topic: Fatty Acid and Conjugated Linoleic Acid (CLA) Isomer Composition of Commercial CLA-Fortified Dairy Products: Evaluation After Processing and Storage. Journal of Dairy Science, 2007, 90, 2083-2090.	3.4	67
7	A high-performance direct transmethylation method for total fatty acids assessment in biological and foodstuff samples. Talanta, 2014, 128, 518-523.	5.5	56
8	Microbial Production of Conjugated Linoleic Acid and Conjugated Linolenic Acid Relies on a Multienzymatic System. Microbiology and Molecular Biology Reviews, 2018, 82, .	6.6	51
9	Comprehensive Study of the Lipid Classes of Krill Oil by Fractionation and Identification of Triacylglycerols, Diacylglycerols, and Phospholipid Molecular Species by Using UPLC/QToF-MS. Food Analytical Methods, 2015, 8, 2568-2580.	2.6	48
10	Safety profile of solid lipid nanoparticles loaded with rosmarinic acid for oral use: in vitro and animal approaches. International Journal of Nanomedicine, 2016, Volume 11, 3621-3640.	6.7	48
11	Fatty acid profile and CLA isomers content of cow, ewe and goat milks processed by high pressure homogenization. Innovative Food Science and Emerging Technologies, 2009, 10, 32-36.	5.6	46
12	Chemical composition and nutritive value of Pleurotus citrinopileatus var cornucopiae, P. eryngii, P. salmoneo stramineus, Pholiota nameko and Hericium erinaceus. Journal of Food Science and Technology, 2015, 52, 6927-6939.	2.8	42
13	Milk fat components with potential anticancer activityâ€"a review. Bioscience Reports, 2017, 37, .	2.4	42
14	Antiproliferative activity of buttermilk lipid fractions isolated using food grade and non-food grade solvents on human cancer cell lines. Food Chemistry, 2016, 212, 695-702.	8.2	40
15	Effect of processing of cow milk by high pressures under conditions up to 900ÂMPa on the composition of neutral, polar lipids and fatty acids. LWT - Food Science and Technology, 2015, 62, 265-270.	5.2	37
16	Endocrine Disruptor DDE Associated with a High-Fat Diet Enhances the Impairment of Liver Fatty Acid Composition in Rats. Journal of Agricultural and Food Chemistry, 2015, 63, 9341-9348.	5.2	37
17	Milk and blood biomarkers associated to the clinical efficacy of a probiotic for the treatment of infectious mastitis. Beneficial Microbes, 2016, 7, 305-318.	2.4	36
18	Lactobacillus mulieris sp. nov., a new species of Lactobacillus delbrueckii group. International Journal of Systematic and Evolutionary Microbiology, 2020, 70, 1522-1527.	1.7	36

#	Article	IF	Citations
19	Effect of extruded linseed on productive and reproductive performance of lactating dairy cows. Livestock Science, 2008, 113, 144-154.	1.6	35
20	Isolation and Analysis of Phospholipids in Dairy Foods. Journal of Analytical Methods in Chemistry, 2016, 2016, 1-12.	1.6	35
21	Stability of fatty acid composition after thermal, high pressure, and microwave processing of cow milk as affected by polyunsaturated fatty acid concentration. Journal of Dairy Science, 2014, 97, 7307-7315.	3.4	34
22	Evidences and perspectives in the utilization of CLNA isomers as bioactive compounds in foods. Critical Reviews in Food Science and Nutrition, 2017, 57, 2611-2622.	10.3	33
23	Fermentation of bioactive solid lipid nanoparticles by human gut microflora. Food and Function, 2016, 7, 516-529.	4.6	31
24	Effect of Pufa Substrates on Fatty Acid Profile of Bifidobacterium breve Ncimb 702258 and CLA/CLNA Production in Commercial Semi-Skimmed Milk. Scientific Reports, 2018, 8, 15591.	3.3	26
25	Pedobacter lusitanus sp. nov., isolated from sludge of a deactivated uranium mine. International Journal of Systematic and Evolutionary Microbiology, 2017, 67, 1339-1348.	1.7	26
26	Impact of different thermal treatments and storage conditions on the stability of soybean byproduct (okara). Journal of Food Measurement and Characterization, 2018, 12, 1981-1996.	3.2	25
27	Impact of exposure to cold and cold-osmotic stresses on virulence-associated characteristics of Listeria monocytogenes strains. Food Microbiology, 2020, 87, 103351.	4.2	22
28	Production of Conjugated Linoleic and ConjugatedÎ±-Linolenic Acid in a Reconstituted Skim Milk-Based Medium by Bifidobacterial Strains Isolated from Human Breast Milk. BioMed Research International, 2014, 2014, 1-6.	1.9	21
29	Effect of chronic consumption of blackberry extract on high-fat induced obesity in rats and its correlation with metabolic and brain outcomes. Food and Function, 2016, 7, 127-139.	4.6	21
30	Changes in the Lipid Composition of Powdered Infant Formulas during Long-Term Storage. Journal of Agricultural and Food Chemistry, 2007, 55, 6533-6538.	5.2	19
31	Lipid stability in powdered infant formula stored at ambient temperatures. International Journal of Food Science and Technology, 2010, 45, 2337-2344.	2.7	19
32	Bioactive Milk Lipids. Current Nutrition and Food Science, 2011, 7, 155-159.	0.6	18
33	Fatty acids role on obesity induced hypothalamus inflammation: From problem to solution â€“ A review. Trends in Food Science and Technology, 2021, 112, 592-607.	15.1	18
34	Considerations about the in situ derivatization and fractionation of EFA and NEFA in biological and food samples. MethodsX, 2015, 2, 475-484.	1.6	13
35	Phytosterols and Novel Triterpenes Recovered from Industrial Fermentation Coproducts Exert In Vitro Anti-Inflammatory Activity in Macrophages. Pharmaceuticals, 2021, 14, 583.	3.8	12
36	CLA-enriched milk powder reverses hypercholesterolemic risk factors in hamsters. Food Research International, 2013, 51, 244-249.	6.2	10

#	Article	IF	Citations
37	Suitable simple and fast methods for selective isolation of phospholipids as a tool for their analysis. Electrophoresis, 2018, 39, 1835-1845.	2.4	10
38	Quercus based coffee-like beverage: effect of roasting process and functional characterization. Journal of Food Measurement and Characterization, 2018, 12, 471-479.	3.2	10
39	Effects of hypercholesterolemic diet enriched with onion as functional ingredient on fatty acid metabolism in Wistar rats. Food Research International, 2014, 64, 546-552.	6.2	8
40	Oral Absorption and Disposition of alphaâ€Linolenic, Rumenic and Vaccenic Acids After Administration as a Naturally Enriched Goat Dairy Fat to Rats. Lipids, 2015, 50, 659-666.	1.7	8
41	Sardine Canning Byproducts as Sources of Functional Ingredients. ACS Sustainable Chemistry and Engineering, 2018, 6, 15447-15454.	6.7	6
42	Alterations in the Fatty Acid Composition in Infant Formulas and Ï‰3-PUFA Enriched UHT Milk during Storage. Foods, 2019, 8, 163.	4.3	6
43	Influence of Betaine on Milk Yield and Fatty Acid Composition in Lactating Dairy Goats. Journal of Applied Animal Research, 2009, 36, 89-92.	1.2	5
44	A Quick, Optimized Method for Routine Analysis of Essential and Trans-Octadecenoic Acids in Edible Fats and Oils by GLC. Journal of Chromatographic Science, 2013, 51, 70-81.	1.4	5
45	Commercial Conjugated Linoleic Acid (CLA) Fortified Dairy Products. , 2013, , 173-184.		5
46	Microbiological In Vivo Production of CLNA as a Tool in the Regulation of Host Microbiota in Obesity Control. Studies in Natural Products Chemistry, 2019, 61, 369-394.	1.8	3
47	Cholesterol, inflammation, and phospholipids: COVID-19 share traits with cardiovascular disease. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2021, 1866, 158839.	2.4	3
48	Absorption Kinetics of the Main Conjugated Linoleic Acid Isomers in Commercial-Rich Oil after Oral Administration in Rats. Journal of Agricultural and Food Chemistry, 2017, 65, 7680-7686.	5.2	2
49	Bioactive Sugarcane Lipids in a Circular Economy Context. Foods, 2021, 10, 1125.	4.3	2
50	Enzymes in Physiological Samples. , 2018, , 138-138.		1
51	Lipidomic Characterization of the Milk Fat Globule Membrane Polar Lipids. , 2020, , 91-108.		0