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List of Publications by Year in descending order

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2902
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#	ARTICLE	IF	CITATIONS
1	Microbial Conjugated Linolenic Acid-Enriched Fermented Milk Using Lipase-Hydrolyzed Flaxseed Oil: Biochemical, Organoleptic and Storage Traits. <i>Foods</i> , 2024, 13, 21.	4.3	0
2	Use of Various Sugarcane Byproducts to Produce Lipid Extracts with Bioactive Properties: Physicochemical and Biological Characterization. <i>Biomolecules</i> , 2024, 14, 233.	4.2	0
3	The use of an <i>in vitro</i> fecal fermentation model to uncover the beneficial role of omega-3 and punicic acid in gut microbiota alterations induced by a Western diet. <i>Food and Function</i> , 2024, 15, 6095-6117.	4.6	1
4	Cannabidiol and Cannabigerol Exert Antimicrobial Activity without Compromising Skin Microbiota. <i>International Journal of Molecular Sciences</i> , 2023, 24, 2389.	4.2	18
5	Study of the viability of using lipase-hydrolyzed commercial vegetable oils to produce microbially conjugated linolenic acid-enriched milk. <i>Food Chemistry</i> , 2023, 413, 135665.	8.4	4
6	Does the Nature of Added Bioactive Lipids Affect the Biological Properties of Yogurts?—Case Study Coconut and Avocado Oils. <i>Applied Sciences (Switzerland)</i> , 2023, 13, 3101.	2.6	2
7	Differential Lipid Accumulation on HepG2 Cells Triggered by Palmitic and Linoleic Fatty Acids Exposure. <i>Molecules</i> , 2023, 28, 2367.	3.9	8
8	Evolution of Qualitative and Quantitative Lipid Profiles of High-Pressure-Processed Serra da Estrela Cheese throughout Storage. <i>Applied Sciences (Switzerland)</i> , 2023, 13, 5927.	2.6	2
9	Novel Lipids to Regulate Obesity and Brain Function: Comparing Available Evidence and Insights from QSAR In Silico Models. <i>Foods</i> , 2023, 12, 2576.	4.3	1
10	Induced Autolysis of Engineered Yeast Residue as a Means to Simplify Downstream Processing for Valorization—A Case Study. <i>Fermentation</i> , 2023, 9, 673.	3.1	2
11	Understanding the Anti-Obesity Potential of an Avocado Oil-Rich Cheese through an In Vitro Co-Culture Intestine Cell Model. <i>Molecules</i> , 2023, 28, 5923.	3.9	1
12	Obtaining Hexoses from Chitosan through Depolymerization with Nitrous Acid. <i>Current Organic Synthesis</i> , 2022, 19, 767-771.	1.5	1
13	Transcriptomic Variations and Network Hubs Controlling Seed Size and Weight During Maize Seed Development. <i>Frontiers in Plant Science</i> , 2022, 13, 828923.	3.8	11
14	Pomegranate Oil's Potential as an Anti-Obesity Ingredient. <i>Molecules</i> , 2022, 27, 4958.	3.9	17
15	Medium-chain triglycerides and conjugated linolenic acids in functional yogurts: impact of GIT and potential biological activities. <i>Food and Function</i> , 2022, 13, 10937-10946.	4.6	5
16	Suitability of Solvent-Assisted Extraction for Recovery of Lipophilic Phytochemicals in Sugarcane Straw and Bagasse. <i>Foods</i> , 2022, 11, 2661.	4.3	3
17	Cholesterol, inflammation, and phospholipids: COVID-19 share traits with cardiovascular disease. <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2021, 1866, 158839.	2.6	4
18	Bioactive Sugarcane Lipids in a Circular Economy Context. <i>Foods</i> , 2021, 10, 1125.	4.3	2

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19	Phytosterols and Novel Triterpenes Recovered from Industrial Fermentation Coproducts Exert In Vitro Anti-Inflammatory Activity in Macrophages. <i>Pharmaceuticals</i> , 2021, 14, 583.	3.9	13
20	Fatty acids role on obesity induced hypothalamus inflammation: From problem to solution – A review. <i>Trends in Food Science and Technology</i> , 2021, 112, 592-607.	15.7	20
21	Impact of exposure to cold and cold-osmotic stresses on virulence-associated characteristics of <i>Listeria monocytogenes</i> strains. <i>Food Microbiology</i> , 2020, 87, 103351.	4.2	22
22	Melanin as a Virulence Factor in Different Species of Genus <i>Paracoccidioides</i> . <i>Journal of Fungi (Basel,)</i> Tj ETQq0 0 0 ggBT /Overlock 10 Tf 356 4	3.6	4
23	<i>Lactobacillus mulieris</i> sp. nov., a new species of <i>Lactobacillus delbrueckii</i> group. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2020, 70, 1522-1527.	1.8	36
24	Lipidomic Characterization of the Milk Fat Globule Membrane Polar Lipids. , 2020, , 91-108.		0
25	Alterations in the Fatty Acid Composition in Infant Formulas and 3-PUFA Enriched UHT Milk during Storage. <i>Foods</i> , 2019, 8, 163.	4.3	7
26	Quercus based coffee-like beverage: effect of roasting process and functional characterization. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 471-479.	3.2	12
27	Enzymes in Physiological Samples. , 2018, , 138-138.		1
28	Effect of Pufa Substrates on Fatty Acid Profile of <i>Bifidobacterium breve</i> Ncimb 702258 and CLA/CLNA Production in Commercial Semi-Skimmed Milk. <i>Scientific Reports</i> , 2018, 8, 15591.	3.4	29
29	Microbial Production of Conjugated Linoleic Acid and Conjugated Linolenic Acid Relies on a Multienzymatic System. <i>Microbiology and Molecular Biology Reviews</i> , 2018, 82, .	6.8	60
30	Evidences and perspectives in the utilization of CLNA isomers as bioactive compounds in foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2611-2622.	10.1	34
31	Absorption Kinetics of the Main Conjugated Linoleic Acid Isomers in Commercial-Rich Oil after Oral Administration in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7680-7686.	5.3	2
32	Isolation and Analysis of Phospholipids in Dairy Foods. <i>Journal of Analytical Methods in Chemistry</i> , 2016, 2016, 1-12.	1.6	37
33	Safety profile of solid lipid nanoparticles loaded with rosmarinic acid for oral use: in vitro and animal approaches. <i>International Journal of Nanomedicine</i> , 2016, Volume 11, 3621-3640.	6.5	50
34	Milk and blood biomarkers associated to the clinical efficacy of a probiotic for the treatment of infectious mastitis. <i>Beneficial Microbes</i> , 2016, 7, 305-318.	2.4	37
35	Antiproliferative activity of buttermilk lipid fractions isolated using food grade and non-food grade solvents on human cancer cell lines. <i>Food Chemistry</i> , 2016, 212, 695-702.	8.4	42
36	Effect of chronic consumption of blackberry extract on high-fat induced obesity in rats and its correlation with metabolic and brain outcomes. <i>Food and Function</i> , 2016, 7, 127-139.	4.6	22

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37	Fermentation of bioactive solid lipid nanoparticles by human gut microflora. <i>Food and Function</i> , 2016, 7, 516-529.	4.6	32
38	Considerations about the in situ derivatization and fractionation of EFA and NEFA in biological and food samples. <i>MethodsX</i> , 2015, 2, 475-484.	1.6	14
39	Chemical composition and nutritive value of <i>Pleurotus citrinopileatus</i> var <i>cornucopiae</i> , <i>P. eryngii</i> , <i>P. salmoneo stramineus</i> , <i>Pholiota nameko</i> and <i>Hericium erinaceus</i> . <i>Journal of Food Science and Technology</i> , 2015, 52, 6927-6939.	2.8	45
40	Chemical composition of red, brown and green macroalgae from Buarcos bay in Central West Coast of Portugal. <i>Food Chemistry</i> , 2015, 183, 197-207.	8.4	253
41	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. <i>Food Analytical Methods</i> , 2015, 8, 2568-2580.	2.6	50
42	Effect of processing of cow milk by high pressures under conditions up to 900 MPa on the composition of neutral, polar lipids and fatty acids. <i>LWT - Food Science and Technology</i> , 2015, 62, 265-270.	5.3	38
43	Endocrine Disruptor DDE Associated with a High-Fat Diet Enhances the Impairment of Liver Fatty Acid Composition in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9341-9348.	5.3	39
44	Characterization of the Aroma-Active, Phenolic, and Lipid Profiles of the Pistachio (<i>Pistacia</i>). <i>Food Chemistry</i> , 2015, 63, 7830-7839.	5.3	76
45	Production of Conjugated Linoleic and Conjugated α -Linolenic Acid in a Reconstituted Skim Milk-Based Medium by Bifidobacterial Strains Isolated from Human Breast Milk. <i>BioMed Research International</i> , 2014, 2014, 1-6.	2.0	22
46	Stability of fatty acid composition after thermal, high pressure, and microwave processing of cow milk as affected by polyunsaturated fatty acid concentration. <i>Journal of Dairy Science</i> , 2014, 97, 7307-7315.	3.3	36
47	Methylprednisolone in dengue patients with alarm signs: The MIDWAS study. <i>International Journal of Infectious Diseases</i> , 2014, 21, 323.	3.3	1
48	CLA-enriched milk powder reverses hypercholesterolemic risk factors in hamsters. <i>Food Research International</i> , 2013, 51, 244-249.	6.4	11
49	A Quick, Optimized Method for Routine Analysis of Essential and Trans-Octadecenoic Acids in Edible Fats and Oils by GLC. <i>Journal of Chromatographic Science</i> , 2013, 51, 70-81.	1.5	5
50	Some biological aspects of the weed Lesser celandine (<i>Ranunculus ficaria</i>). <i>Planta Daninha</i> , 2013, 31, 577-585.	0.5	4
51	Commercial Conjugated Linoleic Acid (CLA) Fortified Dairy Products. , 2013, , 173-184.		5
52	Quantitative and qualitative determination of CLA produced by Bifidobacterium and lactic acid bacteria by combining spectrophotometric and Ag ⁺ -HPLC techniques. <i>Food Chemistry</i> , 2011, 125, 1373-1378.	8.4	72
53	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. <i>Journal of Chromatography A</i> , 2010, 1217, 3063-3066.	3.8	111
54	Quality of care and health-related quality of life of climacteric stage women cared for in family medicine clinics in Mexico. <i>Health and Quality of Life Outcomes</i> , 2010, 8, 20.	2.4	8

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55	Lipid stability in powdered infant formula stored at ambient temperatures. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2337-2344.	2.7	19
56	Fatty acid profile and CLA isomers content of cow, ewe and goat milks processed by high pressure homogenization. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 32-36.	5.7	47
57	Effect of extruded linseed on productive and reproductive performance of lactating dairy cows. <i>Livestock Science</i> , 2008, 113, 144-154.	1.6	35
58	Periventricular white matter hyperintensities as predictors of suicide attempts in bipolar disorders and unipolar depression. <i>Progress in Neuro-Psychopharmacology and Biological Psychiatry</i> , 2008, 32, 1501-1507.	5.0	102
59	Hot Topic: Fatty Acid and Conjugated Linoleic Acid (CLA) Isomer Composition of Commercial CLA-Fortified Dairy Products: Evaluation After Processing and Storage. <i>Journal of Dairy Science</i> , 2007, 90, 2083-2090.	3.3	68
60	Changes in the Lipid Composition of Powdered Infant Formulas during Long-Term Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6533-6538.	5.3	19
61	Supplementum Hellenisticum. Ed. H. Lloyd-Jones and P. Parsons. (Texte und Kommentare, II.) Berlin and New York: de Gruyter. 1983. Pp. xxxii + 863. DM 525.. <i>Journal of Hellenic Studies</i> , 1985, 105, 200-201.	0.0	0
62	Effect on the Infectivity of Various Viruses by the Intestinal Factor of Normal Mice which inactivates Murine Hepatitis Virus. <i>Nature</i> , 1967, 213, 293-294.	36.2	8
63	Toward Sustainable Wax Extraction from the <i>Saccharum officinarum</i> L. Filter Cake Byproduct: Process Optimization, Physicochemical Characterization, and Antioxidant Performance. <i>ACS Sustainable Chemistry and Engineering</i> , 0, , .	6.9	0
64	Allergic inflammation triggers dyslipidemia via IgG signalling. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 0, , .	6.1	0