

Reyes BarberÃ¡

List of Publications by Year in descending order

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157
papers

5,070
citations

71061

41
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118793

62
g-index

163
all docs

163
docs citations

163
times ranked

5206
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Bioavailability of Inorganic Arsenic in Cooked Rice: A Practical Aspects for Human Health Risk Assessments. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8829-8833. | 2.4 | 180 |
| 2 | The harmonized INFOGEST in vitro digestion method: From knowledge to action. <i>Food Research International</i> , 2016, 88, 217-225. | 2.9 | 180 |
| 3 | Estimation of Arsenic Bioaccessibility in Edible Seaweed by an in Vitro Digestion Method. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6080-6085. | 2.4 | 155 |
| 4 | Effect of processing on the bioaccessibility of bioactive compounds – A review focusing on carotenoids, minerals, ascorbic acid, tocopherols and polyphenols. <i>Journal of Food Composition and Analysis</i> , 2018, 68, 3-15. | 1.9 | 151 |
| 5 | Extending in vitro digestion models to specific human populations: Perspectives, practical tools and bio-relevant information. <i>Trends in Food Science and Technology</i> , 2017, 60, 52-63. | 7.8 | 134 |
| 6 | Availability of polyphenols in fruit beverages subjected to in vitro gastrointestinal digestion and their effects on proliferation, cell-cycle and apoptosis in human colon cancer Caco-2 cells. <i>Food Chemistry</i> , 2009, 114, 813-820. | 4.2 | 126 |
| 7 | Bioaccessibility of minerals in school meals: Comparison between dialysis and solubility methods. <i>Food Chemistry</i> , 2005, 92, 481-489. | 4.2 | 121 |
| 8 | Bioaccessibility of Tocopherols, Carotenoids, and Ascorbic Acid from Milk- and Soy-Based Fruit Beverages: Influence of Food Matrix and Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7282-7290. | 2.4 | 115 |
| 9 | Phospholipids in Human Milk and Infant Formulas: Benefits and Needs for Correct Infant Nutrition. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 1880-1892. | 5.4 | 111 |
| 10 | Arsenosugars in Raw and Cooked Edible Seaweed: A Characterization and Bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7344-7351. | 2.4 | 98 |
| 11 | Calcium, Iron, and Zinc Uptake from Digests of Infant Formulas by Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3480-3485. | 2.4 | 95 |
| 12 | Lipid peroxidation and antioxidant enzyme activities in patients with type 1 diabetes mellitus. <i>Scandinavian Journal of Clinical and Laboratory Investigation</i> , 1999, 59, 99-105. | 0.6 | 93 |
| 13 | Evaluation of the Bioaccessibility of Antioxidant Bioactive Compounds and Minerals of Four Genotypes of Brassicaceae Microgreens. <i>Foods</i> , 2019, 8, 250. | 1.9 | 78 |
| 14 | Bioavailability of Calcium from Milk-Based Formulas and Fruit Juices Containing Milk and Cereals Estimated by in Vitro Methods (Solubility, Dialyzability, and Uptake and Transport by Caco-2 Cells). <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3721-3726. | 2.4 | 75 |
| 15 | Determination of sialic acid and gangliosides in biological samples and dairy products: A review. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 346-357. | 1.4 | 73 |
| 16 | Mercury and selenium in fish and shellfish: Occurrence, bioaccessibility and uptake by Caco-2 cells. <i>Food and Chemical Toxicology</i> , 2012, 50, 2696-2702. | 1.8 | 65 |
| 17 | Bioaccessibility of inorganic arsenic species in raw and cooked <i>Hizikia fusiforme</i> seaweed. <i>Applied Organometallic Chemistry</i> , 2004, 18, 662-669. | 1.7 | 64 |
| 18 | Carotenoid bioaccessibility in pulp and fresh juice from carotenoid-rich sweet oranges and mandarins. <i>Food and Function</i> , 2015, 6, 1950-1959. | 2.1 | 63 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Influence of storage and in vitro gastrointestinal digestion on total antioxidant capacity of fruit beverages. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 87-94. | 1.9 | 60 |
| 20 | Selenium, Zinc and Copper in Plasma of patients with Type 1 Diabetes Mellitus in Different Metabolic Control States. <i>Journal of Trace Elements in Medicine and Biology</i> , 1998, 12, 91-95. | 1.5 | 58 |
| 21 | Bioaccessibility and Transport by Caco-2 Cells of Organoarsenical Species Present in Seafood. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5892-5897. | 2.4 | 58 |
| 22 | Stability of Plant Sterols in Ingredients Used in Functional Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3624-3631. | 2.4 | 57 |
| 23 | Iron and zinc bioavailability in Caco-2 cells: Influence of caseinophosphopeptides. <i>Food Chemistry</i> , 2013, 138, 1298-1303. | 4.2 | 56 |
| 24 | Impact of Lipid Components and Emulsifiers on Plant Sterols Bioaccessibility from Milk-Based Fruit Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5686-5691. | 2.4 | 56 |
| 25 | Fortification of Milk with Calcium: Effect on Calcium Bioavailability and Interactions with Iron and Zinc. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4901-4906. | 2.4 | 55 |
| 26 | Effect of processing and food matrix on calcium and phosphorous bioavailability from milk-based fruit beverages in Caco-2 cells. <i>Food Research International</i> , 2011, 44, 3030-3038. | 2.9 | 55 |
| 27 | Effects of legume processing on calcium, iron and zinc contents and dialysabilities. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 1180-1185. | 1.7 | 54 |
| 28 | Identification of Casein Phosphopeptides Released after Simulated Digestion of Milk-Based Infant Formulas. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3426-3433. | 2.4 | 54 |
| 29 | Review: Determination of Vitamin D in Dairy Products by High Performance Liquid Chromatography. <i>Food Science and Technology International</i> , 2005, 11, 451-462. | 1.1 | 53 |
| 30 | Whole blood selenium content in pregnant women. <i>Science of the Total Environment</i> , 1999, 227, 139-143. | 3.9 | 51 |
| 31 | Plant sterols from foods in inflammation and risk of cardiovascular disease: A real threat?. <i>Food and Chemical Toxicology</i> , 2014, 69, 140-149. | 1.8 | 50 |
| 32 | Influence of orange cultivar and mandarin postharvest storage on polyphenols, ascorbic acid and antioxidant activity during gastrointestinal digestion. <i>Food Chemistry</i> , 2017, 225, 114-124. | 4.2 | 49 |
| 33 | Caseinophosphopeptides exert partial and site-specific cytoprotection against H ₂ O ₂ -induced oxidative stress in Caco-2 cells. <i>Food Chemistry</i> , 2011, 129, 1495-1503. | 4.2 | 48 |
| 34 | Environmental cadmium, lead and nickel contamination: possible relationship between soil and vegetable content. <i>Fresenius' Journal of Analytical Chemistry</i> , 1991, 339, 654-657. | 1.5 | 47 |
| 35 | Methylmercury and inorganic mercury determination in fish by cold vapour generation atomic absorption spectrometry. <i>Food Chemistry</i> , 2000, 71, 529-533. | 4.2 | 47 |
| 36 | Bioaccessibility of calcium, iron and zinc from three legume samples. <i>Molecular Nutrition and Food Research</i> , 2003, 47, 438-441. | 0.0 | 47 |

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|----|--|-----|-----------|
| 37 | Sterol stability in functional fruit beverages enriched with different plant sterol sources. <i>Food Research International</i> , 2012, 48, 265-270. | 2.9 | 47 |
| 38 | Effect of Î²-cryptoxanthin plus phytosterols on cardiovascular risk and bone turnover markers in post-menopausal women: A randomized crossover trial. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2014, 24, 1090-1096. | 1.1 | 47 |
| 39 | Calcium, iron, zinc and copper transport and uptake by Caco-2 cells in school meals: Influence of protein and mineral interactions. <i>Food Chemistry</i> , 2007, 100, 1085-1092. | 4.2 | 46 |
| 40 | Antioxidant effect derived from bioaccessible fractions of fruit beverages against H ₂ O ₂ -induced oxidative stress in Caco-2 cells. <i>Food Chemistry</i> , 2008, 106, 1180-1187. | 4.2 | 46 |
| 41 | Calcium bioavailability in human milk, cow milk and infant formulas—comparison between dialysis and solubility methods. <i>Food Chemistry</i> , 1999, 65, 353-357. | 4.2 | 43 |
| 42 | Iron bioavailability in iron-fortified cereal foods: The contribution of in vitro studies. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2028-2041. | 5.4 | 43 |
| 43 | Biosorption of green and black tea polyphenols into <i>Saccharomyces cerevisiae</i> improves their bioaccessibility. <i>Journal of Functional Foods</i> , 2015, 17, 11-21. | 1.6 | 42 |
| 44 | Anti-proliferative effect of main dietary phytosterols and Î²-cryptoxanthin alone or combined in human colon cancer Caco-2 cells through cytosolic Ca ²⁺ and oxidative stress-induced apoptosis. <i>Journal of Functional Foods</i> , 2015, 12, 282-293. | 1.6 | 42 |
| 45 | Stability of tocopherols in adapted milk-based infant formulas during storage. <i>International Dairy Journal</i> , 2004, 14, 1003-1011. | 1.5 | 40 |
| 46 | Antioxidant effect of casein phosphopeptides compared with fruit beverages supplemented with skimmed milk against H ₂ O ₂ -induced oxidative stress in Caco-2 cells. <i>Food Research International</i> , 2008, 41, 773-779. | 2.9 | 40 |
| 47 | Gangliosides and sialic acid effects upon newborn pathogenic bacteria adhesion: An in vitro study. <i>Food Chemistry</i> , 2013, 136, 726-734. | 4.2 | 40 |
| 48 | Protective effect of bioaccessible fractions of citrus fruit pulps against H ₂ O ₂ -induced oxidative stress in Caco-2 cells. <i>Food Research International</i> , 2018, 103, 335-344. | 2.9 | 40 |
| 49 | Casein phosphopeptides released by simulated gastrointestinal digestion of infant formulas and their potential role in mineral binding. <i>International Dairy Journal</i> , 2006, 16, 992-1000. | 1.5 | 39 |
| 50 | Speciation analysis of calcium, iron, and zinc in casein phosphopeptide fractions from toddler milk-based formula by anion exchange and reversed-phase high-performance liquid chromatography/mass spectrometry/ flame atomic-absorption spectroscopy. <i>Analytical and Bioanalytical Chemistry</i> , 2005, 381, 1082-1088. | 1.9 | 36 |
| 51 | Apoptotic effect of a phytosterol-ingredient and its main phytosterol (Î²-sitosterol) in human cancer cell lines. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 323-334. | 1.3 | 36 |
| 52 | Antiproliferative Effect of Bioaccessible Fractions of Four Brassicaceae Microgreens on Human Colon Cancer Cells Linked to Their Phytochemical Composition. <i>Antioxidants</i> , 2020, 9, 368. | 2.2 | 36 |
| 53 | Dialyzability of iron, zinc, and copper of different types of infant formulas marketed in Spain. <i>Biological Trace Element Research</i> , 1998, 65, 7-17. | 1.9 | 35 |
| 54 | Comparison of spectrophotometric and HPLC methods for determining sialic acid in infant formulas. <i>Food Chemistry</i> , 2011, 127, 1905-1910. | 4.2 | 35 |

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|----|--|-----|-----------|
| 55 | High-performance liquid chromatographic determination of tocopherols in infant formulas. <i>Journal of Chromatography A</i> , 2002, 947, 97-102. | 1.8 | 34 |
| 56 | Improved bioaccessibility and antioxidant capacity of olive leaf (<i>Olea europaea</i> L.) polyphenols through biosorption on <i>Saccharomyces cerevisiae</i> . <i>Industrial Crops and Products</i> , 2016, 84, 131-138. | 2.5 | 34 |
| 57 | Uptake and retention of calcium, iron, and zinc from raw legumes and the effect of cooking on lentils in Caco-2 cells. <i>Nutrition Research</i> , 2006, 26, 591-596. | 1.3 | 32 |
| 58 | An approach to As(III) and As(V) bioavailability studies with Caco-2 cells. <i>Toxicology in Vitro</i> , 2005, 19, 1071-1078. | 1.1 | 30 |
| 59 | Effects of phytosterol ester-enriched low-fat milk on serum lipoprotein profile in mildly hypercholesterolaemic patients are not related to dietary cholesterol or saturated fat intake. <i>British Journal of Nutrition</i> , 2010, 104, 1018-1025. | 1.2 | 29 |
| 60 | Evaluation of the cytotoxic effect of 7keto-stigmasterol and 7keto-cholesterol in human intestinal (Caco-2) cells. <i>Food and Chemical Toxicology</i> , 2012, 50, 3106-3113. | 1.8 | 29 |
| 61 | The impact of galactooligosaccharides on the bioaccessibility of sterols in a plant sterol-enriched beverage: adaptation of the harmonized INFOGEST digestion method. <i>Food and Function</i> , 2018, 9, 2080-2089. | 2.1 | 29 |
| 62 | Effect of Simulated Gastrointestinal Digestion on Sialic Acid and Gangliosides Present in Human Milk and Infant Formulas. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5755-5762. | 2.4 | 28 |
| 63 | Availability of iron from milk-based formulas and fruit juices containing milk and cereals estimated by in vitro methods (solubility, dialysability) and uptake and transport by Caco-2 cells. <i>Food Chemistry</i> , 2007, 102, 1296-1303. | 4.2 | 27 |
| 64 | Plant Sterols and Antioxidant Parameters in Enriched Beverages: Storage Stability. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4725-4734. | 2.4 | 27 |
| 65 | Plant sterol oxides in functional beverages: Influence of matrix and storage. <i>Food Chemistry</i> , 2015, 173, 881-889. | 4.2 | 27 |
| 66 | Oral intake of cadmium, cobalt, copper, iron, lead, nickel, manganese and zinc in the University student's diet. <i>Molecular Nutrition and Food Research</i> , 1993, 37, 241-245. | 0.0 | 26 |
| 67 | Calcium dialysability as an estimation of bioavailability in human milk, cow milk and infant formulas. <i>Food Chemistry</i> , 1999, 64, 403-409. | 4.2 | 26 |
| 68 | Milk versus caseinophosphopeptides added to fruit beverage: Resistance and release from simulated gastrointestinal digestion. <i>Peptides</i> , 2010, 31, 555-561. | 1.2 | 26 |
| 69 | Identification of casein phosphopeptides after simulated gastrointestinal digestion by tandem mass spectrometry. <i>European Food Research and Technology</i> , 2006, 222, 48-53. | 1.6 | 25 |
| 70 | Cytotoxic effect of As(III) in Caco-2 cells and evaluation of its human intestinal permeability. <i>Toxicology in Vitro</i> , 2006, 20, 658-663. | 1.1 | 24 |
| 71 | As ₂ O ₃ -induced oxidative stress and cycle progression in a human intestinal epithelial cell line (Caco-2). <i>Toxicology in Vitro</i> , 2008, 22, 444-449. | 1.1 | 24 |
| 72 | Effect of cooking and legume species upon calcium, iron and zinc uptake by Caco-2 cells. <i>Journal of Trace Elements in Medicine and Biology</i> , 2006, 20, 115-120. | 1.5 | 23 |

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|----|--|-----|-----------|
| 73 | Isocratic high-performance liquid chromatographic determination of tryptophan in infant formulas. <i>Journal of Chromatography A</i> , 1996, 721, 83-88. | 1.8 | 21 |
| 74 | Bioavailability of zinc from infant foods by in vitro methods (solubility, dialyzability and uptake and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 | 1.7 | 21 |
| 75 | Direct determination of lead in human milk by electrothermal atomic absorption spectrometry. <i>Food Chemistry</i> , 1999, 64, 111-113. | 4.2 | 20 |
| 76 | Iron Bioavailability in Fortified Fruit Beverages Using Ferritin Synthesis by Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8699-8703. | 2.4 | 20 |
| 77 | Addition of milk or caseinophosphopeptides to fruit beverages to improve iron bioavailability?. <i>Food Chemistry</i> , 2010, 119, 141-148. | 4.2 | 20 |
| 78 | Simultaneous quantification of serum phytosterols and cholesterol precursors using a simple gas chromatographic method. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 520-526. | 1.0 | 20 |
| 79 | Relative expression of cholesterol transport-related proteins and inflammation markers through the induction of 7-ketosterol-mediated stress in Caco-2 cells. <i>Food and Chemical Toxicology</i> , 2013, 56, 247-253. | 1.8 | 20 |
| 80 | Sterol bioaccessibility in a plant sterol-enriched beverage using the INFOGEST digestion method: Influence of gastric lipase, bile salts and cholesterol esterase. <i>Food Chemistry</i> , 2022, 382, 132305. | 4.2 | 20 |
| 81 | Evaluation of Antimony, Cadmium and Lead Levels in Vegetables, Drinking and Raw Water from Different Agricultural Areas. <i>International Journal of Environmental Analytical Chemistry</i> , 1990, 38, 65-73. | 1.8 | 19 |
| 82 | Ferritin synthesis by Caco-2 cells as an indicator of iron bioavailability: Application to milk-based infant formulas. <i>Food Chemistry</i> , 2007, 102, 925-931. | 4.2 | 19 |
| 83 | Safe intake of a plant sterol-enriched beverage with milk fat globule membrane: Bioaccessibility of sterol oxides during storage. <i>Journal of Food Composition and Analysis</i> , 2018, 68, 111-117. | 1.9 | 19 |
| 84 | Selenium contents of human milk and infant formulas in Spain. <i>Science of the Total Environment</i> , 1999, 228, 185-192. | 3.9 | 18 |
| 85 | Selenium, Copper, and Zinc Indices of Nutritional Status : Influence of Sex and Season on Reference Values. <i>Biological Trace Element Research</i> , 2000, 73, 77-83. | 1.9 | 18 |
| 86 | Impact of Fruit Beverage Consumption on the Antioxidant Status in Healthy Women. <i>Annals of Nutrition and Metabolism</i> , 2009, 54, 35-42. | 1.0 | 18 |
| 87 | Sialic acid (N-acetyl and N-glycolylneuraminic acid) and ganglioside in whey protein concentrates and infant formulae. <i>International Dairy Journal</i> , 2011, 21, 887-895. | 1.5 | 18 |
| 88 | Protective effect of antioxidants contained in milk-based fruit beverages against sterol oxidation products. <i>Journal of Functional Foods</i> , 2017, 30, 81-89. | 1.6 | 18 |
| 89 | Anti-Inflammatory and Cytoprotective Effect of Plant Sterol and Galactooligosaccharides-Enriched Beverages in Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1862-1870. | 2.4 | 18 |
| 90 | Effect of proteins, phytates, ascorbic acid and citric acid on dialysability of calcium, iron, zinc and copper in soy-based infant formulas. <i>Molecular Nutrition and Food Research</i> , 2000, 44, 114-117. | 0.0 | 17 |

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|-----|---|-----|-----------|
| 91 | Antiproliferative effect of plant sterols at colonic concentrations on Caco-2 cells. <i>Journal of Functional Foods</i> , 2017, 39, 84-90. | 1.6 | 17 |
| 92 | A positive impact on the serum lipid profile and cytokines after the consumption of a plant sterol-enriched beverage with a milk fat globule membrane: a clinical study. <i>Food and Function</i> , 2018, 9, 5209-5219. | 2.1 | 17 |
| 93 | Current methodologies for phytosterol analysis in foods. <i>Microchemical Journal</i> , 2021, 168, 106377. | 2.3 | 17 |
| 94 | HPLC Method for Cyst(e)ine and Methionine in Infant Formulas. <i>Journal of Food Science</i> , 1996, 61, 1132-1136. | 1.5 | 16 |
| 95 | 7keto-stigmasterol and 7keto-cholesterol induce differential proteome changes to intestinal epithelial (Caco-2) cells. <i>Food and Chemical Toxicology</i> , 2015, 84, 29-36. | 1.8 | 16 |
| 96 | Effect of a Milk-Based Fruit Beverage Enriched with Plant Sterols and/or Galactooligosaccharides in a Murine Chronic Colitis Model. <i>Foods</i> , 2019, 8, 114. | 1.9 | 16 |
| 97 | Optimization of Selenium Determination in Human Milk and Whole Blood by Flow Injection Hydride Atomic Absorption Spectrometry. <i>Journal of AOAC INTERNATIONAL</i> , 1998, 81, 457-461. | 0.7 | 15 |
| 98 | Purified Glycosaminoglycans from Cooked Haddock May Enhance Fe Uptake Via Endocytosis in a Caco-2 Cell Culture Model. <i>Journal of Food Science</i> , 2009, 74, H168-73. | 1.5 | 15 |
| 99 | Effects of Plant Sterols or β -Cryptoxanthin at Physiological Serum Concentrations on Suicidal Erythrocyte Death. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1157-1166. | 2.4 | 15 |
| 100 | Antiproliferative activity of green, black tea and olive leaves polyphenols subjected to biosorption and in vitro gastrointestinal digestion in Caco-2 cells. <i>Food Research International</i> , 2020, 136, 109317. | 2.9 | 15 |
| 101 | Amino Acid Contents of Infant Formulas. <i>Journal of Food Composition and Analysis</i> , 1999, 12, 137-146. | 1.9 | 14 |
| 102 | Liquid chromatographic determination of Vitamin D3 in infant formulas and fortified milk. <i>Analytica Chimica Acta</i> , 2005, 543, 58-63. | 2.6 | 14 |
| 103 | In vitro bioavailability of iron and calcium in cereals and derivatives: A review. <i>Food Reviews International</i> , 2018, 34, 1-33. | 4.3 | 14 |
| 104 | Review: Effect of Some Components of Milk- and Soy-Based Infant Formulas on Mineral Bioavailability. <i>Food Science and Technology International</i> , 2001, 7, 191-198. | 1.1 | 13 |
| 105 | In Vitro Dialyzability of Zinc from Different Salts Used in the Supplementation of Infant Formulas. <i>Biological Trace Element Research</i> , 2000, 75, 11-19. | 1.9 | 12 |
| 106 | Lactoferrin and Its Possible Role in Iron Enrichment of Infant Formulas. <i>Food Science and Technology International</i> , 2001, 7, 97-103. | 1.1 | 12 |
| 107 | Speciation of bioaccessible (heme, ferrous and ferric) iron from school menus. <i>European Food Research and Technology</i> , 2005, 221, 768-773. | 1.6 | 12 |
| 108 | Effect of lactoferrin addition on the dialysability of iron from infant formulas. <i>Journal of Trace Elements in Medicine and Biology</i> , 2003, 17, 139-142. | 1.5 | 11 |

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|-----|---|-----|-----------|
| 109 | Calcium, iron and zinc uptakes by Caco-2 cells from white beans and effect of cooking. International Journal of Food Sciences and Nutrition, 2006, 57, 190-197. | 1.3 | 11 |
| 110 | Effect of caseinophosphopeptides added to fruit beverages upon ferritin synthesis in Caco-2 cells. Food Chemistry, 2010, 122, 92-97. | 4.2 | 11 |
| 111 | Effect of plant sterol and galactooligosaccharides enriched beverages on oxidative stress and longevity in Caenorhabditis elegans. Journal of Functional Foods, 2020, 65, 103747. | 1.6 | 11 |
| 112 | <i>In vitro</i> bioaccessibility of iron and zinc in fortified fruit beverages. International Journal of Food Science and Technology, 2009, 44, 1088-1092. | 1.3 | 10 |
| 113 | Does the addition of caseinophosphopeptides or milk improve zinc <i>in vitro</i> bioavailability in fruit beverages?. Food Research International, 2009, 42, 1475-1482. | 2.9 | 10 |
| 114 | Stability of fatty acids and tocopherols during cold storage of human milk. International Dairy Journal, 2012, 27, 22-26. | 1.5 | 10 |
| 115 | Effect of Caseinophosphopeptides from κ - and β -Casein on Iron Bioavailability in HuH7 Cells. Journal of Agricultural and Food Chemistry, 2015, 63, 6757-6763. | 2.4 | 10 |
| 116 | Impact of high-pressure processing on the stability and bioaccessibility of bioactive compounds in Clementine mandarin juice and its cytoprotective effect on Caco-2 cells. Food and Function, 2020, 11, 8951-8962. | 2.1 | 10 |
| 117 | Polyphenolic profile and antiproliferative activity of bioaccessible fractions of zinc-fortified fruit beverages in human colon cancer cell lines. Nutricion Hospitalaria, 2010, 25, 561-71. | 0.2 | 10 |
| 118 | Determination of Cd, Co, Cu, Fe, Pb, Mn, Ni and Zn in diets: Development of a method. Molecular Nutrition and Food Research, 1991, 35, 683-687. | 0.0 | 9 |
| 119 | <i>In vitro</i> interactions between calcium, zinc, copper and iron in milk- and soy-based infant formulas / Interacciones <i>in vitro</i> entre calcio, cinc, cobre e hierro en formulas de base láctea y de soja para lactantes. Food Science and Technology International, 2000, 6, 25-31. | 1.1 | 9 |
| 120 | Identification of Novel Phosphopeptides After Simulated Digestion of β -casein by Tandem Mass Spectrometry. Food Science and Technology International, 2006, 12, 531-537. | 1.1 | 9 |
| 121 | Identification of Casein Phosphopeptides in β -casein and Commercial Hydrolysed Casein by Mass Spectrometry. Food Science and Technology International, 2006, 12, 379-384. | 1.1 | 9 |
| 122 | Physiological concentrations of phytosterols enhance the apoptotic effects of 5-fluorouracil in colon cancer cells. Journal of Functional Foods, 2018, 49, 52-60. | 1.6 | 9 |
| 123 | DETERMINATION OF CHOLESTEROL IN HUMAN MILK: AN ALTERNATIVE TO CHROMATOGRAPHIC METHODS. Nutricion Hospitalaria, 2015, 32, 1535-40. | 0.2 | 9 |
| 124 | Direct determination of calcium, magnesium, sodium, potassium and iron in infant formulas by atomic spectroscopy. Comparison with dry and wet digestions methods. Molecular Nutrition and Food Research, 1995, 39, 497-504. | 0.0 | 8 |
| 125 | Selenium and glutathione peroxidase reference values in whole blood and plasma of a reference population living in Valencia, Spain. Journal of Trace Elements in Medicine and Biology, 1996, 10, 223-8. | 1.5 | 8 |
| 126 | Mineral and/or milk supplementation of fruit beverages helps in the prevention of H ₂ O ₂ -induced oxidative stress in Caco-2 cells. Nutricion Hospitalaria, 2011, 26, 614-21. | 0.2 | 8 |

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|-----|---|-----|-----------|
| 127 | Selenium content of infant formulas and estimation of the intake of bottle fed infants. <i>Molecular Nutrition and Food Research</i> , 1995, 39, 237-240. | 0.0 | 7 |
| 128 | Calcium, magnesium, sodium, potassium and iron content of infant formulas and estimated daily intakes. <i>Journal of Trace Elements in Medicine and Biology</i> , 1996, 10, 25-30. | 1.5 | 7 |
| 129 | Microdetermination of phosphorus from infant formulas, casein and casein phosphopeptides. <i>European Food Research and Technology</i> , 2004, 219, 639-642. | 1.6 | 7 |
| 130 | Elderly gastrointestinal conditions increase sterol bioaccessibility in a plant sterol-enriched beverage: adaptation of the INFOGEST method. <i>Food and Function</i> , 2022, , . | 2.1 | 7 |
| 131 | Effectiveness of microwave based digestion procedures for the demineralization of human milk and infant formulas prior to fluorometric determination of selenium. <i>Molecular Nutrition and Food Research</i> , 1996, 40, 92-95. | 0.0 | 6 |
| 132 | Hypercholesterolemic patients have higher eryptosis and erythrocyte adhesion to human endothelium independently of statin therapy. <i>International Journal of Clinical Practice</i> , 2021, 75, e14771. | 0.8 | 6 |
| 133 | Antioxidant capacity of infant fruit beverages: influence of storage and in vitro gastrointestinal digestion. <i>Nutricion Hospitalaria</i> , 2008, 23, 547-53. | 0.2 | 6 |
| 134 | Determination of cobalt in foods by atomic absorption and inductively coupled plasma spectrometry (Short communication). <i>Molecular Nutrition and Food Research</i> , 1988, 32, 409-411. | 0.0 | 5 |
| 135 | Lead, cadmium and chromium content of edible vegetables grown in three different agricultural areas. <i>Food Additives and Contaminants</i> , 1990, 7, S22-S25. | 2.0 | 5 |
| 136 | Impact of processing on mineral bioaccessibility/bioavailability. , 2019, , 209-239. | | 5 |
| 137 | Review: Effect of Some Components of Milk- and Soy-Based Infant Formulas on Mineral Bioavailability. <i>Food Science and Technology International</i> , 2001, 7, 191-198. | 1.1 | 5 |
| 138 | GFAAS determination of selenium in infant formulas using a microwave digestion method. <i>Molecular Nutrition and Food Research</i> , 1994, 38, 382-385. | 0.0 | 4 |
| 139 | A DPCSV method for the determination of nickel in infant formulas. <i>Food Chemistry</i> , 1994, 49, 427-430. | 4.2 | 4 |
| 140 | Effects of different infant formula components on calcium dialysability. <i>European Food Research and Technology</i> , 1999, 209, 93-96. | 1.6 | 4 |
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