Reyes BarberÃ¡

List of Publications by Year
in descending order

157 papers	5,070 citations	70961 41 h-index	118652 62 g-index
163 all docs	163 docs citations	163 times ranked	5206 citing authors

#	Article	IF	Citations
1	Antiproliferative effects of bioaccessible fractions of honeys from Sicilian black honeybee (<i>Apis) Tj ETQq1 1 0.784314 rgBT /Overlo and Technology, 2022, 57, 2636-2645.	1.3	4
2	Sterol bioaccessibility in a plant sterol-enriched beverage using the INFOGEST digestion method: Influence of gastric lipase, bile salts and cholesterol esterase. Food Chemistry, 2022, 382, 132305.	4.2	20
3	Elderly gastrointestinal conditions increase sterol bioaccessibility in a plant sterol-enriched beverage: adaptation of the INFOGEST method. Food and Function, 2022, , .	2.1	7
4	Current methodologies for phytosterol analysis in foods. Microchemical Journal, 2021, 168, 106377.	2.3	17
5	Hypercholesterolemic patients have higher eryptosis and erythrocyte adhesion to human endothelium independently of statin therapy. International Journal of Clinical Practice, 2021, 75, e14771.	0.8	6
6	Anti-Inflammatory and Cytoprotective Effect of Plant Sterol and Galactooligosaccharides-Enriched Beverages in Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2020, 68, 1862-1870.	2.4	18
7	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
8	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
9	Antiproliferative Effect of Bioaccessible Fractions of Four Brassicaceae Microgreens on Human Colon Cancer Cells Linked to Their Phytochemical Composition. Antioxidants, 2020, 9, 368.	2.2	36
10	Antiproliferative activity of green, black tea and olive leaves polyphenols subjected to biosorption and in vitro gastrointestinal digestion in Caco-2 cells. Food Research International, 2020, 136, 109317.	2.9	15
11	Cytotoxic Effect of Cholesterol Metabolites on Human Colonic Tumor (Caco-2) and Non-Tumor (CCD-18Co) Cells and Their Potential Implication in Colorectal Carcinogenesis. Proceedings (mdpi), 2020, 70, .	0.2	0
12	Evaluation of the Bioaccessibility of Antioxidant Bioactive Compounds and Minerals of Four Genotypes of Brassicaceae Microgreens. Foods, 2019, 8, 250.	1.9	78
13	Impact of processing on mineral bioaccessibility/bioavailability. , 2019, , 209-239.		5
14	Development of Functional Beverages: The Case of Plant Sterol-Enriched Milk-Based Fruit Beverages. , 2019, , 285-312.		3
15	Effect of a Milk-Based Fruit Beverage Enriched with Plant Sterols and/or Galactooligosaccharides in a Murine Chronic Colitis Model. Foods, 2019, 8, 114.	1.9	16
16	Apoptotic effect of a phytosterol-ingredient and its main phytosterol (Î²-sitosterol) in human cancer cell lines. International Journal of Food Sciences and Nutrition, 2019, 70, 323-334.	1.3	36
17	The impact of galactooligosaccharides on the bioaccessibility of sterols in a plant sterol-enriched beverage: adaptation of the harmonized INFOGEST digestion method. Food and Function, 2018, 9, 2080-2089.	2.1	29
18	Effects of Plant Sterols or Î²-Cryptoxanthin at Physiological Serum Concentrations on Suicidal Erythrocyte Death. Journal of Agricultural and Food Chemistry, 2018, 66, 1157-1166.	2.4	15

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19	In vitro bioavailability of iron and calcium in cereals and derivatives: A review. Food Reviews International, 2018, 34, 1-33.	4.3	14
20	Safe intake of a plant sterol-enriched beverage with milk fat globule membrane: Bioaccessibility of sterol oxides during storage. Journal of Food Composition and Analysis, 2018, 68, 111-117.	1.9	19
21	Effect of processing on the bioaccessibility of bioactive compounds â€“ A review focusing on carotenoids, minerals, ascorbic acid, tocopherols and polyphenols. Journal of Food Composition and Analysis, 2018, 68, 3-15.	1.9	151
22	Protective effect of bioaccessible fractions of citrus fruit pulps against H 2 O 2 -induced oxidative stress in Caco-2 cells. Food Research International, 2018, 103, 335-344.	2.9	40
23	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
24	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. Food and Function, 2018, 9, 5209-5219.	2.1	17
25	Iron bioavailability in iron-fortified cereal foods: The contribution of in vitro studies. Critical Reviews in Food Science and Nutrition, 2017, 57, 2028-2041.	5.4	43
26	Influence of orange cultivar and mandarin postharvest storage on polyphenols, ascorbic acid and antioxidant activity during gastrointestinal digestion. Food Chemistry, 2017, 225, 114-124.	4.2	49
27	Protective effect of antioxidants contained in milk-based fruit beverages against sterol oxidation products. Journal of Functional Foods, 2017, 30, 81-89.	1.6	18
28	Antiproliferative effect of plant sterols at colonic concentrations on Caco-2 cells. Journal of Functional Foods, 2017, 39, 84-90.	1.6	17
29	Extending inÂvitro digestion models to specific human populations: Perspectives, practical tools and bio-relevant information. Trends in Food Science and Technology, 2017, 60, 52-63.	7.8	134
30	The harmonized INFOGEST in vitro digestion method: From knowledge to action. Food Research International, 2016, 88, 217-225.	2.9	180
31	Impact of Lipid Components and Emulsifiers on Plant Sterols Bioaccessibility from Milk-Based Fruit Beverages. Journal of Agricultural and Food Chemistry, 2016, 64, 5686-5691.	2.4	56
32	Improved bioaccessibility and antioxidant capacity of olive leaf (Olea europaea L.) polyphenols through biosorption on Saccharomyces cerevisiae. Industrial Crops and Products, 2016, 84, 131-138.	2.5	34
33	Phospholipids in Human Milk and Infant Formulas: Benefits and Needs for Correct Infant Nutrition. Critical Reviews in Food Science and Nutrition, 2016, 56, 1880-1892.	5.4	111
34	Carotenoid bioaccessibility in pulp and fresh juice from carotenoid-rich sweet oranges and mandarins. Food and Function, 2015, 6, 1950-1959.	2.1	63
35	Biosorption of green and black tea polyphenols into Saccharomyces cerevisiae improves their bioaccessibility. Journal of Functional Foods, 2015, 17, 11-21.	1.6	42
36	Effect of Caseinophosphopeptides from Î±_s- and Î²-Casein on Iron Bioavailability in HuH7 Cells. Journal of Agricultural and Food Chemistry, 2015, 63, 6757-6763.	2.4	10

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37	7keto-stigmasterol and 7keto-cholesterol induce differential proteome changes to intestinal epitelial (Caco-2) cells. Food and Chemical Toxicology, 2015, 84, 29-36.	1.8	16
38	Anti-proliferative effect of main dietary phytosterols and Î²-cryptoxanthin alone or combined in human colon cancer Caco-2 cells through cytosolic Ca+2 â€“ and oxidative stress-induced apoptosis. Journal of Functional Foods, 2015, 12, 282-293.	1.6	42
39	Plant sterol oxides in functional beverages: Influence of matrix and storage. Food Chemistry, 2015, 173, 881-889.	4.2	27
40	DETERMINATION OF CHOLESTEROL IN HUMAN MILK: AN ALTERNATIVE TO CHROMATOGRAPHIC METHODS. Nutricion Hospitalaria, 2015, 32, 1535-40.	0.2	9
41	Plant sterols from foods in inflammation and risk of cardiovascular disease: A real threat?. Food and Chemical Toxicology, 2014, 69, 140-149.	1.8	50
42	Effect of Î²-cryptoxanthin plus phytosterols on cardiovascular risk and bone turnover markers in post-menopausal women: A randomized crossover trial. Nutrition, Metabolism and Cardiovascular Diseases, 2014, 24, 1090-1096.	1.1	47
43	Evaluation of the Cytotoxicity of Cholesterol Oxides in Human Colon Cancer Caco-2 Cells. Universal Journal of Food and Nutrition Science, 2014, 2, 27-32.	0.2	4
44	Iron and zinc bioavailability in Caco-2 cells: Influence of caseinophosphopeptides. Food Chemistry, 2013, 138, 1298-1303.	4.2	56
45	Relative expression of cholesterol transport-related proteins and inflammation markers through the induction of 7-ketosterol-mediated stress in Caco-2 cells. Food and Chemical Toxicology, 2013, 56, 247-253.	1.8	20
46	Gangliosides and sialic acid effects upon newborn pathogenic bacteria adhesion: An in vitro study. Food Chemistry, 2013, 136, 726-734.	4.2	40
47	Cytokines profiles in intestinal epithelial (Caco-2) cells exposed to 7-ketostigmasterol or 7-ketocholesterol. Proceedings of the Nutrition Society, 2013, 72, .	0.4	0
48	Mercury and selenium in fish and shellfish: Occurrence, bioaccessibility and uptake by Caco-2 cells. Food and Chemical Toxicology, 2012, 50, 2696-2702.	1.8	65
49	Bioaccessibility of Tocopherols, Carotenoids, and Ascorbic Acid from Milk- and Soy-Based Fruit Beverages: Influence of Food Matrix and Processing. Journal of Agricultural and Food Chemistry, 2012, 60, 7282-7290.	2.4	115
50	Plant Sterols and Antioxidant Parameters in Enriched Beverages: Storage Stability. Journal of Agricultural and Food Chemistry, 2012, 60, 4725-4734.	2.4	27
51	Evaluation of the cytotoxic effect of 7keto-stigmasterol and 7keto-cholesterol in human intestinal (Caco-2) cells. Food and Chemical Toxicology, 2012, 50, 3106-3113.	1.8	29
52	Sterol stability in functional fruit beverages enriched with different plant sterol sources. Food Research International, 2012, 48, 265-270.	2.9	47
53	Stability of fatty acids and tocopherols during cold storage of human milk. International Dairy Journal, 2012, 27, 22-26.	1.5	10
54	Simultaneous quantification of serum phytosterols and cholesterol precursors using a simple gas chromatographic method. European Journal of Lipid Science and Technology, 2012, 114, 520-526.	1.0	20

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55	Effect of Simulated Gastrointestinal Digestion on Sialic Acid and Gangliosides Present in Human Milk and Infant Formulas. Journal of Agricultural and Food Chemistry, 2011, 59, 5755-5762.	2.4	28
56	Stability of Plant Sterols in Ingredients Used in Functional Foods. Journal of Agricultural and Food Chemistry, 2011, 59, 3624-3631.	2.4	57
57	Effect of processing and food matrix on calcium and phosphorous bioavailability from milk-based fruit beverages in Caco-2 cells. Food Research International, 2011, 44, 3030-3038.	2.9	55
58	Sialic acid (N-acetyl and N-glycolylneuraminic acid) and ganglioside in whey protein concentrates and infant formulae. International Dairy Journal, 2011, 21, 887-895.	1.5	18
59	Caseinophosphopeptides exert partial and site-specific cytoprotection against H2O2-induced oxidative stress in Caco-2 cells. Food Chemistry, 2011, 129, 1495-1503.	4.2	48
60	Comparison of spectrophotometric and HPLC methods for determining sialic acid in infant formulas. Food Chemistry, 2011, 127, 1905-1910.	4.2	35
61	Influence of storage and in vitro gastrointestinal digestion on total antioxidant capacity of fruit beverages. Journal of Food Composition and Analysis, 2011, 24, 87-94.	1.9	60
62	Mineral and/or milk supplementation of fruit beverages helps in the prevention of H2O2-induced oxidative stress in Caco-2 cells. Nutricion Hospitalaria, 2011, 26, 614-21.	0.2	8
63	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. British Journal of Nutrition, 2010, 104, 1018-1025.	1.2	29
64	Determination of sialic acid and gangliosides in biological samples and dairy products: A review. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 346-357.	1.4	73
65	Addition of milk or caseinophosphopeptides to fruit beverages to improve iron bioavailability?. Food Chemistry, 2010, 119, 141-148.	4.2	20
66	Effect of caseinophosphopeptides added to fruit beverages upon ferritin synthesis in Caco-2 cells. Food Chemistry, 2010, 122, 92-97.	4.2	11
67	Milk versus caseinophosphopeptides added to fruit beverage: Resistance and release from simulated gastrointestinal digestion. Peptides, 2010, 31, 555-561.	1.2	26
68	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
69	Impact of Fruit Beverage Consumption on the Antioxidant Status in Healthy Women. Annals of Nutrition and Metabolism, 2009, 54, 35-42.	1.0	18
70	In vitro bioaccessibility of iron and zinc in fortified fruit beverages. International Journal of Food Science and Technology, 2009, 44, 1088-1092.	1.3	10
71	Purified Glycosaminoglycans from Cooked Haddock May Enhance Fe Uptake Via Endocytosis in a Cacoâ€2 Cell Culture Model. Journal of Food Science, 2009, 74, H168-73.	1.5	15
72	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. Food Chemistry, 2009, 114, 813-820.	4.2	126

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73	Does the addition of caseinophosphopeptides or milk improve zinc in vitro bioavailability in fruit beverages?. Food Research International, 2009, 42, 1475-1482.	2.9	10
74	Antioxidant effect derived from bioaccessible fractions of fruit beverages against H2O2-induced oxidative stress in Caco-2 cells. Food Chemistry, 2008, 106, 1180-1187.	4.2	46
75	Iron Bioavailability in Fortified Fruit Beverages Using Ferritin Synthesis by Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2008, 56, 8699-8703.	2.4	20
76	As2O3-induced oxidative stress and cycle progression in a human intestinal epithelial cell line (Caco-2). Toxicology in Vitro, 2008, 22, 444-449.	1.1	24
77	Antioxidant effect of casein phosphopeptides compared with fruit beverages supplemented with skimmed milk against H2O2-induced oxidative stress in Caco-2 cells. Food Research International, 2008, 41, 773-779.	2.9	40
78	Vitamin E as an IgE inhibitor: stability during cold storage of human milk. Proceedings of the Nutrition Society, 2008, 67, .	0.4	1
79	Bioavailability of arsenic species in food. Arsenic in the Environment, 2008, , 319-325.	0.0	0
80	Antioxidant capacity of infant fruit beverages: influence of storage and in vitro gastrointestinal digestion. Nutricion Hospitalaria, 2008, 23, 547-53.	0.2	6
81	Bioaccessibility and Transport by Caco-2 Cells of Organoarsenical Species Present in Seafood. Journal of Agricultural and Food Chemistry, 2007, 55, 5892-5897.	2.4	58
82	Calcium, iron, zinc and copper transport and uptake by Caco-2 cells in school meals: Influence of protein and mineral interactions. Food Chemistry, 2007, 100, 1085-1092.	4.2	46
83	Ferritin synthesis by Caco-2 cells as an indicator of iron bioavailability: Application to milk-based infant formulas. Food Chemistry, 2007, 102, 925-931.	4.2	19
84	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. Food Chemistry, 2007, 102, 1296-1303.	4.2	27
85	Fortification of Milk with Calcium:Â Effect on Calcium Bioavailability and Interactions with Iron and Zinc. Journal of Agricultural and Food Chemistry, 2006, 54, 4901-4906.	2.4	55
86	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
87	Evaluation of methylmercury cytotoxicity at intestinal level. Toxicology Letters, 2006, 164, S162.	0.4	0
88	Casein phosphopeptides released by simulated gastrointestinal digestion of infant formulas and their potential role in mineral binding. International Dairy Journal, 2006, 16, 992-1000.	1.5	39
89	Uptake and retention of calcium, iron, and zinc from raw legumes and the effect of cooking on lentils in Caco-2 cells. Nutrition Research, 2006, 26, 591-596.	1.3	32
90	Cytotoxic effect of As(III) in Caco-2 cells and evaluation of its human intestinal permeability. Toxicology in Vitro, 2006, 20, 658-663.	1.1	24

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91	Effect of cooking and legume species upon calcium, iron and zinc uptake by Caco-2 cells. Journal of Trace Elements in Medicine and Biology, 2006, 20, 115-120.	1.5	23
92	Identification of casein phosphopeptides after simulated gastrointestinal digestion by tandem mass spectrometry. European Food Research and Technology, 2006, 222, 48-53.	1.6	25
93	Bioavailability of zinc from infant foods byin vitro methods (solubility, dialyzability and uptake and) Tj ETQq1 1 0.784314 rgBT /Overlock	1.7	21
94	Identification of Novel Phosphopeptides After Simulated Digestion of Î±s2-casein by Tandem Mass Spectrometry. Food Science and Technology International, 2006, 12, 531-537.	1.1	9
95	Identification of Casein Phosphopeptides in Î²-casein and Commercial Hydrolysed Casein by Mass Spectrometry. Food Science and Technology International, 2006, 12, 379-384.	1.1	9
96	Bioaccessibility of minerals in school meals: Comparison between dialysis and solubility methods. Food Chemistry, 2005, 92, 481-489.	4.2	121
97	Liquid chromatographic determination of Vitamin D3 in infant formulas and fortified milk. Analytica Chimica Acta, 2005, 543, 58-63.	2.6	14
98	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. Analytical and Bioanalytical Chemistry, 2005, 381, 1082-1088.	1.9	36
99	Speciation of bioaccessible (heme, ferrous and ferric) iron from school menus. European Food Research and Technology, 2005, 221, 768-773.	1.6	12
100	Effect of Enzyme Amounts Used in Gastrointestinal Digestion Upon Solubility and Caco-2 Cell Uptake Assays of Minerals from Infant Formulas. Food Science and Technology International, 2005, 11, 425-431.	1.1	4
101	Identification of Casein Phosphopeptides Released after Simulated Digestion of Milk-Based Infant Formulas. Journal of Agricultural and Food Chemistry, 2005, 53, 3426-3433.	2.4	54
102	Bioavailability of Inorganic Arsenic in Cooked Rice:Â Practical Aspects for Human Health Risk Assessments. Journal of Agricultural and Food Chemistry, 2005, 53, 8829-8833.	2.4	180
103	Arsenosugars in Raw and Cooked Edible Seaweed:Â Characterization and Bioaccessibility. Journal of Agricultural and Food Chemistry, 2005, 53, 7344-7351.	2.4	98
104	An approach to As(III) and As(V) bioavailability studies with Caco-2 cells. Toxicology in Vitro, 2005, 19, 1071-1078.	1.1	30
105	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). Journal of Agricultural and Food Chemistry, 2005, 53, 3721-3726.	2.4	75
106	Review: Determination of Vitamin D in Dairy Products by High Performance Liquid Chromatography. Food Science and Technology International, 2005, 11, 451-462.	1.1	53
107	Microdetermination of phosphorus from infant formulas, casein and casein phosphopeptides. European Food Research and Technology, 2004, 219, 639-642.	1.6	7
108	Bioaccessibility of inorganic arsenic species in raw and cookedHizikia fusiformeseaweed. Applied Organometallic Chemistry, 2004, 18, 662-669.	1.7	64

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109	Stability of tocopherols in adapted milk-based infant formulas during storage. International Dairy Journal, 2004, 14, 1003-1011.	1.5	40
110	Bioaccessibility of calcium, iron and zinc from three legume samples. Molecular Nutrition and Food Research, 2003, 47, 438-441.	0.0	47
111	Effect of lactoferrin addition on the dialysability of iron from infant formulas. Journal of Trace Elements in Medicine and Biology, 2003, 17, 139-142.	1.5	11
112	Estimation of Arsenic Bioaccessibility in Edible Seaweed by an in Vitro Digestion Method. Journal of Agricultural and Food Chemistry, 2003, 51, 6080-6085.	2.4	155
113	High-performance liquid chromatographic determination of tocopherols in infant formulas. Journal of Chromatography A, 2002, 947, 97-102.	1.8	34
114	Dialysability of Calcium, Iron, and Zinc in Beans, Chick Peas, and Lentils. , 2002, , 306-307.		0
115	Calcium, Iron, and Zinc Uptake from Digests of Infant Formulas by Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2001, 49, 3480-3485.	2.4	95
116	Mathematic predictive models for calculating copper, iron and zinc dialysability in infant formulas. European Food Research and Technology, 2001, 212, 608-612.	1.6	3
117	Effects of legume processing on calcium, iron and zinc contents and dialysabilities. Journal of the Science of Food and Agriculture, 2001, 81, 1180-1185.	1.7	54
118	Lactoferrin and Its Possible Role in Iron Enrichment of Infant Formulas. Food Science and Technology International, 2001, 7, 97-103.	1.1	12
119	Review: Effect of Some Components of Milk- and Soy-Based Infant Formulas on Mineral Bioavailability. Food Science and Technology International, 2001, 7, 191-198.	1.1	13
120	Review: Effect of Some Components of Milk- and Soy-Based Infant Formulas on Mineral Bioavailability. Food Science and Technology International, 2001, 7, 191-198.	1.1	5
121	Effect of proteins, phytates, ascorbic acid and citric acid on dialysability of calcium, iron, zinc and copper in soy-based infant formulas. Molecular Nutrition and Food Research, 2000, 44, 114-117.	0.0	17
122	Methylmercury and inorganic mercury determination in fish by cold vapour generation atomic absorption spectrometry. Food Chemistry, 2000, 71, 529-533.	4.2	47
123	Selenium, Copper, and Zinc Indices of Nutritional Status : Influence of Sex and Season on Reference Values. Biological Trace Element Research, 2000, 73, 77-83.	1.9	18
124	In Vitro Dialyzability of Zinc from Different Salts Used in the Supplementation of Infant Formulas. Biological Trace Element Research, 2000, 75, 11-19.	1.9	12
125	In vitro interactions between calcium, zinc, copper and iron in milk- and soy-based infant formulas / Interacciones in vitro entre calcio, cinc, cobre e hierro en formulas de base lÃ¡ctea y de soja para lactantes. Food Science and Technology International, 2000, 6, 25-31.	1.1	9
126	Calcium dialysability as an estimation of bioavailability in human milk, cow milk and infant formulas. Food Chemistry, 1999, 64, 403-409.	4.2	26

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127	Calcium bioavailability in human milk, cow milk and infant formulasÃ¢Â€Â”comparison between dialysis and solubility methods. Food Chemistry, 1999, 65, 353-357.	4.2	43
128	Direct determination of lead in human milk by electrothermal atomic absorption spectrometry. Food Chemistry, 1999, 64, 111-113.	4.2	20
129	Effects of different infant formula components on calcium dialysability. European Food Research and Technology, 1999, 209, 93-96.	1.6	4
130	Amino Acid Contents of Infant Formulas. Journal of Food Composition and Analysis, 1999, 12, 137-146.	1.9	14
131	Whole blood selenium content in pregnant women. Science of the Total Environment, 1999, 227, 139-143.	3.9	51
132	Selenium contents of human milk and infant formulas in Spain. Science of the Total Environment, 1999, 228, 185-192.	3.9	18
133	Lipid peroxidation and antioxidant enzyme activities in patients with type 1 diabetes mellitus. Scandinavian Journal of Clinical and Laboratory Investigation, 1999, 59, 99-105.	0.6	93
134	Selenium, Zinc and Copper in Plasma of patients with Type 1 Diabetes Mellitus in Different Metabolic Control States. Journal of Trace Elements in Medicine and Biology, 1998, 12, 91-95.	1.5	58
135	Dialyzability of iron, zinc, and copper of different types of infant formulas marketed in Spain. Biological Trace Element Research, 1998, 65, 7-17.	1.9	35
136	Optimization of Selenium Determination in Human Milk and Whole Blood by Flow Injection Hydride Atomic Absorption Spectrometry. Journal of AOAC INTERNATIONAL, 1998, 81, 457-461.	0.7	15
137	Calcium, magnesium, sodium, potassium and iron content of infant formulas and estimated daily intakes. Journal of Trace Elements in Medicine and Biology, 1996, 10, 25-30.	1.5	7
138	Effectiveness of microwave based digestion procedures for the demineralization of human milk and infant formulas prior to fluorometric determination of selenium. Molecular Nutrition and Food Research, 1996, 40, 92-95.	0.0	6
139	Isocratic high-performance liquid chromatographic determination of tryptophan in infant formulas. Journal of Chromatography A, 1996, 721, 83-88.	1.8	21
140	HPLC Method for Cyst(e)ine and Methionine in Infant Formulas. Journal of Food Science, 1996, 61, 1132-1136.	1.5	16
141	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
142	Selenium content of infant formulas and estimation of the intake of bottle fed infants. Molecular Nutrition and Food Research, 1995, 39, 237-240.	0.0	7
143	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
144	GFAAS determination of selenium in infant formulas using a microwave digestion method. Molecular Nutrition and Food Research, 1994, 38, 382-385.	0.0	4

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145	A DPCSV method for the determination of nickel in infant formulas. Food Chemistry, 1994, 49, 427-430.	4.2	4
146	Oral intake of cadmium, cobalt, copper, iron, lead, nickel, manganese and zinc in the University student's diet. Molecular Nutrition and Food Research, 1993, 37, 241-245.	0.0	26
147	Direct determination of lead in cola beverages by electrothermal atomic absorption spectrophotometry. Molecular Nutrition and Food Research, 1992, 36, 202-204.	0.0	1
148	Relationship between cobalt, copper and zinc content of soils and vegetables. Molecular Nutrition and Food Research, 1992, 36, 451-460.	0.0	3
149	Environmental cadmium, lead and nickel contamination: possible relationship between soil and vegetable content. Fresenius' Journal of Analytical Chemistry, 1991, 339, 654-657.	1.5	47
150	Determination of Antimony in drinking waters by an inexpensive, reproducible hydride generator for atomic spectroscopy. Molecular Nutrition and Food Research, 1991, 35, 13-19.	0.0	2
151	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
152	Lead, cadmium and chromium content of edible vegetables grown in three different agricultural areas. Food Additives and Contaminants, 1990, 7, S22-S25.	2.0	5
153	Evaluation of Antimony, Cadmium and Lead Levels in Vegetables, Drinking and Raw Water from Different Agricultural Areas. International Journal of Environmental Analytical Chemistry, 1990, 38, 65-73.	1.8	19
154	DPP Determination of Trace Level of As(III) and Total Inorganic Arsenic in Drinking Waters. International Journal of Environmental Analytical Chemistry, 1989, 37, 125-137.	1.8	2
155	Determination of cobalt in foods by atomic absorption and inductively coupled plasma spectrometry (Short communication). Molecular Nutrition and Food Research, 1988, 32, 409-411.	0.0	5
156	Cobalt content of foods and diets in a Spanish population. Molecular Nutrition and Food Research, 1986, 30, 565-567.	0.0	3
157	Atomic Absorption Spectrophotometric Determination of Cobalt in Foods. Journal of the Association of Official Analytical Chemists, 1985, 68, 511-513.	0.2	3