

Reyes Barber

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

154
papers

4,050
citations

37
h-index

54
g-index

162
ext. papers

4,527
ext. citations

5
avg, IF

5.34
L-index

#	Paper	IF	Citations
154	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	8.5	2
153	Cytotoxic Effect of Cholesterol Metabolites on Human Colonic Tumor (Caco-2) and Non-Tumor (CCD-18Co) Cells and Their Potential Implication in Colorectal Carcinogenesis. <i>Proceedings (mdpi)</i> , 2021 , 70, 56	0.3	
152	Current methodologies for phytosterol analysis in foods. <i>Microchemical Journal</i> , 2021 , 168, 106377	4.8	4
151	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	2.9	2
150	Antiproliferative Effect of Bioaccessible Fractions of Four Microgreens on Human Colon Cancer Cells Linked to Their Phytochemical Composition. <i>Antioxidants</i> , 2020 , 9,	7.1	15
149	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	7	7
148	Effect of plant sterol and galactooligosaccharides enriched beverages on oxidative stress and longevity in <i>Caenorhabditis elegans</i> . <i>Journal of Functional Foods</i> , 2020 , 65, 103747	5.1	7
147	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. <i>Food and Function</i> , 2020 , 11, 8951-8962	6.1	7
146	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	5.7	9
145	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,	4.9	8
144	Evaluation of the Bioaccessibility of Antioxidant Bioactive Compounds and Minerals of Four Genotypes of Microgreens. <i>Foods</i> , 2019 , 8,	4.9	42
143	Impact of processing on mineral bioaccessibility/bioavailability 2019 , 209-239		3
142	Development of Functional Beverages: The Case of Plant Sterol-Enriched Milk-Based Fruit Beverages 2019 , 285-312		2
141	Apoptotic effect of a phytosterol-ingredient and its main phytosterol (β -sitosterol) in human cancer cell lines. <i>International Journal of Food Sciences and Nutrition</i> , 2019 , 70, 323-334	3.7	20
140	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	6.1	19
139	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	5.7	10
138	In vitro bioavailability of iron and calcium in cereals and derivatives: A review. <i>Food Reviews International</i> , 2018 , 34, 1-33	5.5	10

137	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	4.1	17
136	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	4.1	103
135	Physiological concentrations of phytosterols enhance the apoptotic effects of 5-fluorouracil in colon cancer cells. <i>Journal of Functional Foods</i> , 2018 , 49, 52-60	5.1	4
134	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	6.1	9
133	Protective effect of bioaccessible fractions of citrus fruit pulps against HO-induced oxidative stress in Caco-2 cells. <i>Food Research International</i> , 2018 , 103, 335-344	7	29
132	Antiproliferative Effects and Mechanism of Action of Phytosterols Derived from Bioactive Plant Extracts 2018 , 145-165		2
131	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	11.5	24
130	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	8.5	37
129	Protective effect of antioxidants contained in milk-based fruit beverages against sterol oxidation products. <i>Journal of Functional Foods</i> , 2017 , 30, 81-89	5.1	18
128	Antiproliferative effect of plant sterols at colonic concentrations on Caco-2 cells. <i>Journal of Functional Foods</i> , 2017 , 39, 84-90	5.1	13
127	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	15.3	96
126	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, 1880-92	11.5	80
125	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, 5686-91	5.7	37
124	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	5.9	25
123	The harmonized INFOGEST in vitro digestion method: From knowledge to action. <i>Food Research International</i> , 2016 , 88, 217-225	7	132
122	Effect of Caseinophosphopeptides from β - and κ -Casein on Iron Bioavailability in HuH7 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 6757-63	5.7	9
121	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	4.7	12
120	Anti-proliferative effect of main dietary phytosterols and β -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	5.1	35

119	Plant sterol oxides in functional beverages: influence of matrix and storage. <i>Food Chemistry</i> , 2015 , 173, 881-9	8.5	24
118	Carotenoid bioaccessibility in pulp and fresh juice from carotenoid-rich sweet oranges and mandarins. <i>Food and Function</i> , 2015 , 6, 1950-9	6.1	53
117	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	5.1	32
116	DETERMINATION OF CHOLESTEROL IN HUMAN MILK: AN ALTERNATIVE TO CHROMATOGRAPHIC METHODS. <i>Nutricion Hospitalaria</i> , 2015 , 32, 1535-40	1	5
115	Plant sterols from foods in inflammation and risk of cardiovascular disease: a real threat?. <i>Food and Chemical Toxicology</i> , 2014 , 69, 140-9	4.7	43
114	Effect of β -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, 1090-6	4.5	36
113	Evaluation of the Cytotoxicity of Cholesterol Oxides in Human Colon Cancer Caco-2 Cells. <i>Universal Journal of Food and Nutrition Science</i> , 2014 , 2, 27-32		4
112	Iron and zinc bioavailability in Caco-2 cells: influence of caseinophosphopeptides. <i>Food Chemistry</i> , 2013 , 138, 1298-303	8.5	46
111	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, 247-53	4.7	18
110	Gangliosides and sialic acid effects upon newborn pathogenic bacteria adhesion: an in vitro study. <i>Food Chemistry</i> , 2013 , 136, 726-34	8.5	28
109	Mercury and selenium in fish and shellfish: occurrence, bioaccessibility and uptake by Caco-2 cells. <i>Food and Chemical Toxicology</i> , 2012 , 50, 2696-702	4.7	54
108	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, 7282-90	5.7	98
107	Plant sterols and antioxidant parameters in enriched beverages: storage stability. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 4725-34	5.7	22
106	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, 3106-13	4.7	23
105	Sterol stability in functional fruit beverages enriched with different plant sterol sources. <i>Food Research International</i> , 2012 , 48, 265-270	7	44
104	Stability of fatty acids and tocopherols during cold storage of human milk. <i>International Dairy Journal</i> , 2012 , 27, 22-26	3.5	8
103	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	3	17
102	Stability of plant sterols in ingredients used in functional foods. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3624-31	5.7	47

101	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	7	49
100	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	3.5	15
99	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	8.5	43
98	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, 5755-62	5.7	20
97	Comparison of spectrophotometric and HPLC methods for determining sialic acid in infant formulas. <i>Food Chemistry</i> , 2011 , 127, 1905-1910	8.5	28
96	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	4.1	46
95	Mineral and/or milk supplementation of fruit beverages helps in the prevention of H ₂ O ₂ -induced oxidative stress in Caco-2 cells. <i>Nutricion Hospitalaria</i> , 2011 , 26, 614-21	1	6
94	Milk versus caseinophosphopeptides added to fruit beverage: resistance and release from simulated gastrointestinal digestion. <i>Peptides</i> , 2010 , 31, 555-61	3.8	25
93	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, 1018-25	3.6	24
92	Determination of sialic acid and gangliosides in biological samples and dairy products: a review. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 51, 346-57	3.5	55
91	Addition of milk or caseinophosphopeptides to fruit beverages to improve iron bioavailability?. <i>Food Chemistry</i> , 2010 , 119, 141-148	8.5	16
90	Effect of caseinophosphopeptides added to fruit beverages upon ferritin synthesis in Caco-2 cells. <i>Food Chemistry</i> , 2010 , 122, 92-97	8.5	11
89	Polyphenolic profile and antiproliferative activity of bioaccessible fractions of zinc-fortified fruit beverages in human colon cancer cell lines. <i>Nutricion Hospitalaria</i> , 2010 , 25, 561-71	1	10
88	Impact of fruit beverage consumption on the antioxidant status in healthy women. <i>Annals of Nutrition and Metabolism</i> , 2009 , 54, 35-42	4.5	13
87	In vitro bioaccessibility of iron and zinc in fortified fruit beverages. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 1088-1092	3.8	9
86	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	3.4	13
85	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	8.5	102
84	Does the addition of caseinophosphopeptides or milk improve zinc in vitro bioavailability in fruit beverages?. <i>Food Research International</i> , 2009 , 42, 1475-1482	7	9

83	Iron bioavailability in fortified fruit beverages using ferritin synthesis by Caco-2 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 8699-703	5.7	19
82	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, 444-9	3.6	23
81	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	7	37
80	Vitamin E as an IgE inhibitor: stability during cold storage of human milk. <i>Proceedings of the Nutrition Society</i> , 2008 , 67,	2.9	1
79	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	8.5	43
78	Bioavailability of arsenic species in food. <i>Arsenic in the Environment</i> , 2008 , 319-325		
77	Antioxidant capacity of infant fruit beverages: influence of storage and in vitro gastrointestinal digestion. <i>Nutricion Hospitalaria</i> , 2008 , 23, 547-53	1	6
76	Bioaccessibility and transport by Caco-2 cells of organoarsenical species present in seafood. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 5892-7	5.7	49
75	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	8.5	44
74	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	8.5	17
73	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	8.5	26
72	Identification of casein phosphopeptides after simulated gastrointestinal digestion by tandem mass spectrometry. <i>European Food Research and Technology</i> , 2006 , 222, 48-53	3.4	20
71	Bioavailability of zinc from infant foods by in vitro methods (solubility, dialyzability and uptake and transport by Caco-2 cells). <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 971-978	4.3	19
70	Identification of Novel Phosphopeptides After Simulated Digestion of β 2-casein by Tandem Mass Spectrometry. <i>Food Science and Technology International</i> , 2006 , 12, 531-537	2.6	8
69	Identification of Casein Phosphopeptides in β -casein and Commercial Hydrolysed Casein by Mass Spectrometry. <i>Food Science and Technology International</i> , 2006 , 12, 379-384	2.6	8
68	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, 4901-6	5.7	43
67	Calcium, iron and zinc uptakes by Caco-2 cells from white beans and effect of cooking. <i>International Journal of Food Sciences and Nutrition</i> , 2006 , 57, 190-7	3.7	9
66	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	3.5	33

65	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	4	26
64	Cytotoxic effect of As(III) in Caco-2 cells and evaluation of its human intestinal permeability. <i>Toxicology in Vitro</i> , 2006 , 20, 658-63	3.6	22
63	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, 115-20	4.1	22
62	Identification of casein phosphopeptides released after simulated digestion of milk-based infant formulas. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3426-33	5.7	48
61	Bioavailability of inorganic arsenic in cooked rice: practical aspects for human health risk assessments. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8829-33	5.7	163
60	Arsenosugars in raw and cooked edible seaweed: characterization and bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 7344-51	5.7	90
59	An approach to As(III) and As(V) bioavailability studies with Caco-2 cells. <i>Toxicology in Vitro</i> , 2005 , 19, 1071-8	3.6	28
58	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, 3721-6	5.7	62
57	Review: Determination of Vitamin D in Dairy Products by High Performance Liquid Chromatography. <i>Food Science and Technology International</i> , 2005 , 11, 451-462	2.6	46
56	Bioaccessibility of minerals in school meals: Comparison between dialysis and solubility methods. <i>Food Chemistry</i> , 2005 , 92, 481-489	8.5	102
55	Liquid chromatographic determination of Vitamin D3 in infant formulas and fortified milk. <i>Analytica Chimica Acta</i> , 2005 , 543, 58-63	6.6	11
54	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 , 284, 1000-8	4.4	28
53	Speciation of bioaccessible (heme, ferrous and ferric) iron from school menus. <i>European Food Research and Technology</i> , 2005 , 221, 768-773	3.4	10
52	Effect of Enzyme Amounts Used in Gastrointestinal Digestion Upon Solubility and Caco-2 Cell Uptake Assays of Minerals from Infant Formulas. <i>Food Science and Technology International</i> , 2005 , 11, 425-431	2.6	2
51	Microdetermination of phosphorus from infant formulas, casein and casein phosphopeptides. <i>European Food Research and Technology</i> , 2004 , 219, 639-642	3.4	5
50	Bioaccessibility of inorganic arsenic species in raw and cooked Hizikia fusiforme seaweed. <i>Applied Organometallic Chemistry</i> , 2004 , 18, 662-669	3.1	56
49	Stability of tocopherols in adapted milk-based infant formulas during storage. <i>International Dairy Journal</i> , 2004 , 14, 1003-1011	3.5	31
48	Bioaccessibility of calcium, iron and zinc from three legume samples. <i>Molecular Nutrition and Food Research</i> , 2003 , 47, 438-41		39

47	Effect of lactoferrin addition on the dialysability of iron from infant formulas. <i>Journal of Trace Elements in Medicine and Biology</i> , 2003 , 17, 139-42	4.1	8
46	Estimation of arsenic bioaccessibility in edible seaweed by an in vitro digestion method. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6080-5	5.7	135
45	High-performance liquid chromatographic determination of tocopherols in infant formulas. <i>Journal of Chromatography A</i> , 2002 , 947, 97-102	4.5	31
44	Dialysability of Calcium, Iron, and Zinc in Beans, Chick Peas, and Lentils 2002 , 306-307		
43	Mathematic predictive models for calculating copper, iron and zinc dialysability in infant formulas. <i>European Food Research and Technology</i> , 2001 , 212, 608-612	3.4	3
42	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	4.3	42
41	Lactoferrin and Its Possible Role in Iron Enrichment of Infant Formulas. <i>Food Science and Technology International</i> , 2001 , 7, 97-103	2.6	12
40	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	2.6	13
39	Calcium, iron, and zinc uptake from digests of infant formulas by Caco-2 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 3480-5	5.7	82
38	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	2.6	5
37	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, 114-7		16
36	Methylmercury and inorganic mercury determination in fish by cold vapour generation atomic absorption spectrometry. <i>Food Chemistry</i> , 2000 , 71, 529-533	8.5	42
35	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	4.5	15
34	In vitro dialyzability of zinc from different salts used in the supplementation of infant formulas. <i>Biological Trace Element Research</i> , 2000 , 75, 11-9	4.5	8
33	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 láctea y de soja para lactantes. <i>Food Science and Technology International</i> , 2000 , 6, 25-31	2.6	8
32	Calcium dialysability as an estimation of bioavailability in human milk, cow milk and infant formulas. <i>Food Chemistry</i> , 1999 , 64, 403-409	8.5	25
31	Calcium bioavailability in human milk, cow milk and infant formulas??comparison between dialysis and solubility methods. <i>Food Chemistry</i> , 1999 , 65, 353-357	8.5	37
30	Direct determination of lead in human milk by electrothermal atomic absorption spectrometry. <i>Food Chemistry</i> , 1999 , 64, 111-113	8.5	16

29	Effects of different infant formula components on calcium dialysability. <i>European Food Research and Technology</i> , 1999 , 209, 93-96	3.4	4
28	Amino Acid Contents of Infant Formulas. <i>Journal of Food Composition and Analysis</i> , 1999 , 12, 137-146	4.1	12
27	Whole blood selenium content in pregnant women. <i>Science of the Total Environment</i> , 1999 , 227, 139-43	10.2	42
26	Selenium contents of human milk and infant formulas in Spain. <i>Science of the Total Environment</i> , 1999 , 228, 185-92	10.2	16
25	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	2	79
24	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, 91-5	4.1	44
23	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	4.5	28
22	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	1.7	14
21	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	4.1	7
20	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, 92-5		4
19	Isocratic high-performance liquid chromatographic determination of tryptophan in infant formulas. <i>Journal of Chromatography A</i> , 1996 , 721, 83-8	4.5	13
18	HPLC Method for Cyst(e)ine and Methionine in Infant Formulas. <i>Journal of Food Science</i> , 1996 , 61, 1132-1136	4.1	11
17	Selenium and glutathione peroxidase reference values in whole blood and plasma of a reference population living in Valencia, Spain. <i>Journal of Trace Elements in Medicine and Biology</i> , 1996 , 10, 223-8	4.1	8
16	Selenium content of infant formulas and estimation of the intake of bottle fed infants. <i>Molecular Nutrition and Food Research</i> , 1995 , 39, 237-40		7
15	Direct determination of calcium, magnesium, sodium, potassium and iron in infant formulas by atomic spectroscopy. Comparison with dry and wet digestions methods. <i>Molecular Nutrition and Food Research</i> , 1995 , 39, 497-504		5
14	GFAAS determination of selenium in infant formulas using a microwave digestion method. <i>Molecular Nutrition and Food Research</i> , 1994 , 38, 382-5		2
13	A DPCSV method for the determination of nickel in infant formulas. <i>Food Chemistry</i> , 1994 , 49, 427-430	8.5	3
12	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, 241-5		23

11	Direct determination of lead in cola beverages by electrothermal atomic absorption spectrophotometry (short communication). <i>Molecular Nutrition and Food Research</i> , 1992 , 36, 202-4		1
10	Relationship between cobalt, copper and zinc content of soils and vegetables. <i>Molecular Nutrition and Food Research</i> , 1992 , 36, 451-460		2
9	Environmental cadmium, lead and nickel contamination: possible relationship between soil and vegetable content. <i>Fresenius Journal of Analytical Chemistry</i> , 1991 , 339, 654-657		35
8	Determination of antimony in drinking waters by an inexpensive, reproducible hydride generator for atomic spectroscopy. <i>Molecular Nutrition and Food Research</i> , 1991 , 35, 13-9		2
7	Determination of Cd, Co, Cu, Fe, Pb, Mn, Ni and Zn in diets: development of a method. <i>Molecular Nutrition and Food Research</i> , 1991 , 35, 683-7		6
6	Lead, cadmium and chromium content of edible vegetables grown in three different agricultural areas. <i>Food Additives and Contaminants</i> , 1990 , 7 Suppl 1, S22-5		5
5	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}	1.8	12
4	DPP Determination of Trace Level of As(III) and Total Inorganic Arsenic in Drinking Waters. <i>International Journal of Environmental Analytical Chemistry</i> , 1989 , 37, 125-137	1.8	2
3	Determination of cobalt in foods by atomic absorption and inductively coupled plasma spectrometry (short communication). <i>Molecular Nutrition and Food Research</i> , 1988 , 32, 409-11		3
2	Cobalt content of foods and diets in a Spanish population (short communication). <i>Molecular Nutrition and Food Research</i> , 1986 , 30, 565-7		3
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