Antonio Cilla

List of Publications by Year
in descending order

80 papers	2,644 citations	196777 29 h-index	232693 48 g-index
83 all docs	83 docs citations	83 times ranked	3659 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	Anti-Eryptotic Activity of Food-Derived Phytochemicals and Natural Compounds. International Journal of Molecular Sciences, 2022, 23, 3019.	1.8	5
5	Fruit Juices: Technology, Chemistry, and Nutrition 2.0. Beverages, 2022, 8, 26.	1.3	0
6	Peptide-metal complexes: obtention and role in increasing bioavailability and decreasing the pro-oxidant effect of minerals. Critical Reviews in Food Science and Nutrition, 2021, 61, 1470-1489.	5.4	52
7	Current methodologies for phytosterol analysis in foods. Microchemical Journal, 2021, 168, 106377.	2.3	17
8	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
9	Gene-diet interaction in plasma lipid response to plant sterols and stanols: A review of clinical trials. Journal of Functional Foods, 2021, 87, 104751.	1.6	3
10	Sterol Digestion in Plant Sterol-Enriched Foods: Bioaccessibility and Fermentation. , 2021, , 205-224.		1
11	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
12	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
13	Bovine plasma hydrolysatesâ€™ iron chelating capacity and its potentiating effect on ferritin synthesis in Caco-2 cells. Food and Function, 2020, 11, 10907-10912.	2.1	6
14	Optimization of the Red Tilapia (Oreochromis spp.) Viscera Hydrolysis for Obtaining Iron-Binding Peptides and Evaluation of In Vitro Iron Bioavailability. Foods, 2020, 9, 883.	1.9	21
15	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
16	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
17	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
18	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

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19	Health Effects of Food Storage. , 2019, , 449-456.		0
20	Evaluation of the Bioaccessibility of Antioxidant Bioactive Compounds and Minerals of Four Genotypes of Brassicaceae Microgreens. Foods, 2019, 8, 250.	1.9	78
21	Impact of processing on mineral bioaccessibility/bioavailability. , 2019, , 209-239.		5
22	Development of Functional Beverages: The Case of Plant Sterol-Enriched Milk-Based Fruit Beverages. , 2019, , 285-312.		3
23	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
24	Influence of Temperature, Solvent and pH on the Selective Extraction of Phenolic Compounds from Tiger Nuts by-Products: Triple-TOF-LC-MS-MS Characterization. Molecules, 2019, 24, 797.	1.7	56
25	In-vitro antioxidant capacity and cytoprotective/cytotoxic effects upon Caco-2 cells of red tilapia (Oreochromis spp.) viscera hydrolysates. Food Research International, 2019, 120, 52-61.	2.9	42
26	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
27	Increased eryptosis in smokers is associated with the antioxidant status and C-reactive protein levels. Toxicology, 2019, 411, 43-48.	2.0	17
28	7-Keto-Cholesterol and Cholestan-3beta, 5alpha, 6beta-Triol Induce Eryptosis through Distinct Pathways Leading to NADPH Oxidase and Nitric Oxide Synthase Activation. Cellular Physiology and Biochemistry, 2019, 53, 933-947.	1.1	15
29	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
30	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
31	In vitro bioavailability of iron and calcium in cereals and derivatives: A review. Food Reviews International, 2018, 34, 1-33.	4.3	14
32	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
33	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
34	Evaluation of in vitro iron bioavailability in free form and as whey peptide-iron complexes. Journal of Food Composition and Analysis, 2018, 68, 95-100.	1.9	50
35	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
36	Fruit and Vegetable Derived Waste as a Sustainable Alternative Source of Nutraceutical Compounds. Journal of Food Quality, 2018, 2018, 1-2.	1.4	10

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37	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
38	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
39	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
40	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
41	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
42	Dietary phytochemicals in the protection against oxysterol-induced damage. Chemistry and Physics of Lipids, 2017, 207, 192-205.	1.5	40
43	Antiproliferative effect of plant sterols at colonic concentrations on Caco-2 cells. Journal of Functional Foods, 2017, 39, 84-90.	1.6	17
44	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
45	Evaluation of the antioxidant capacity, furan compounds and cytoprotective/cytotoxic effects upon Caco-2 cells of commercial Colombian coffee. Food Chemistry, 2017, 219, 364-372.	4.2	38
46	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
47	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
48	Bioaccessibility study of plant sterol-enriched fermented milks. Food and Function, 2016, 7, 110-117.	2.1	25
49	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
50	Mind the gapâ€"deficits in our knowledge of aspects impacting the bioavailability of phytochemicals and their metabolitesâ€"a position paper focusing on carotenoids and polyphenols. Molecular Nutrition and Food Research, 2015, 59, 1307-1323.	1.5	204
51	Carotenoid bioaccessibility in pulp and fresh juice from carotenoid-rich sweet oranges and mandarins. Food and Function, 2015, 6, 1950-1959.	2.1	63
52	Biosorption of green and black tea polyphenols into Saccharomyces cerevisiae improves their bioaccessibility. Journal of Functional Foods, 2015, 17, 11-21.	1.6	42
53	Bioavailability of plant sterol-enriched milk-based fruit beverages: In vivo and in vitro studies. Journal of Functional Foods, 2015, 14, 44-50.	1.6	31
54	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

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55	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
56	Static Digestion Models: General Introduction. , 2015, , 3-12.		20
57	CHEMICAL ANALYSIS FOR SPECIFIC COMPONENTS | Micronutrients and Other Minor Meat Components. , 2014, , 212-216.		1
58	Nutriential Hazards: Micronutrients: Vitamins and Minerals. , 2014, , 86-94.		5
59	Oxysterol Mixture in Hypercholesterolemia-Relevant Proportion Causes Oxidative Stress-Dependent Eryptosis. Cellular Physiology and Biochemistry, 2014, 34, 1075-1089.	1.1	108
60	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
61	Glycosaminoglycans from Animal Tissue Foods and Gut Health. Food Reviews International, 2013, 29, 192-200.	4.3	4
62	Kinetics of ascorbic acid degradation in fruit-based infant foods during storage. Journal of Food Engineering, 2013, 116, 298-303.	2.7	38
63	Effect of simulated gastrointestinal digestion on plant sterols and their oxides in enriched beverages. Food Research International, 2013, 52, 1-7.	2.9	49
64	The effect of enriching milkâ€based beverages with plant sterols or stanols on the fatty acid composition of the products. International Journal of Dairy Technology, 2013, 66, 437-448.	1.3	4
65	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
66	Plant Sterols and Antioxidant Parameters in Enriched Beverages: Storage Stability. Journal of Agricultural and Food Chemistry, 2012, 60, 4725-4734.	2.4	27
67	Stability of fatty acids and tocopherols during cold storage of human milk. International Dairy Journal, 2012, 27, 22-26.	1.5	10
68	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
69	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
70	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
71	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
72	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

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73	Effect of caseinophosphopeptides added to fruit beverages upon ferritin synthesis in Caco-2 cells. Food Chemistry, 2010, 122, 92-97.	4.2	11
74	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
75	Impact of Fruit Beverage Consumption on the Antioxidant Status in Healthy Women. Annals of Nutrition and Metabolism, 2009, 54, 35-42.	1.0	18
76	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
77	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
78	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
79	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
80	Foods or Bioactive Constituents of Foods as Chemopreventives in Cell Lines After Simulated Gastrointestinal Digestion: A Review. , 0, , .		4