Antonio Cilla

List of Publications by Year in Descending Order

78 papers	1,907 citations	25 h-index	41 g-index
83 ext. papers	2,265 ext. citations	5.4 avg, IF	5.12 L-index

#	Paper	IF	Citations
78	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	8.5	2
77	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)*, **2021**, 70, 56	0.3	
76	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	11.5	21
75	Current methodologies for phytosterol analysis in foods. *Microchemical Journal*, **2021**, 168, 106377	4.8	4
74	Hypercholesterolemic patients have higher eryptosis and erythrocyte adhesion to human endothelium independently of statin therapy. *International Journal of Clinical Practice*, **2021**, 75, e14771	2.9	2
73	Gene-diet interaction in plasma lipid response to plant sterols and stanols: A review of clinical trials. *Journal of Functional Foods*, **2021**, 87, 104751	5.1	2
72	Sterol Digestion in Plant Sterol-Enriched Foods: Bioaccessibility and Fermentation **2021**, 205-224		0
71	Antiproliferative Effect of Bioaccessible Fractions of Four Microgreens on Human Colon Cancer Cells Linked to Their Phytochemical Composition. *Antioxidants*, **2020**, 9,	7.1	15
70	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	7	7
69	Effect of plant sterol and galactooligosaccharides enriched beverages on oxidative stress and longevity in Caenorhabditis elegans. *Journal of Functional Foods*, **2020**, 65, 103747	5.1	7
68	Bovine plasma hydrolysatesVIron chelating capacity and its potentiating effect on ferritin synthesis in Caco-2 cells. *Food and Function*, **2020**, 11, 10907-10912	6.1	1
67	Optimization of the Red Tilapia (spp.) Viscera Hydrolysis for Obtaining Iron-Binding Peptides and Evaluation of In Vitro Iron Bioavailability. *Foods*, **2020**, 9,	4.9	8
66	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	6.1	7
65	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	5.7	9
64	Effect of a Milk-Based Fruit Beverage Enriched with Plant Sterols and/or Galactooligosaccharides in a Murine Chronic Colitis Model. *Foods*, **2019**, 8,	4.9	8
63	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,	4.8	35
62	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	7	23

61	Health Effects of Food Storage **2019**, 449-456		
60	Evaluation of the Bioaccessibility of Antioxidant Bioactive Compounds and Minerals of Four Genotypes of Microgreens. *Foods*, **2019**, 8,	4.9	42
59	Impact of processing on mineral bioaccessibility/bioavailability **2019**, 209-239		3
58	Development of Functional Beverages: The Case of Plant Sterol-Enriched Milk-Based Fruit Beverages **2019**, 285-312		2
57	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	3.9	6
56	Apoptotic effect of a phytosterol-ingredient and its main phytosterol (Sitosterol) in human cancer cell lines. *International Journal of Food Sciences and Nutrition*, **2019**, 70, 323-334	3.7	20
55	Increased eryptosis in smokers is associated with the antioxidant status and C-reactive protein levels. *Toxicology*, **2019**, 411, 43-48	4.4	4
54	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	6.1	19
53	Effects of Plant Sterols or Cryptoxanthin at Physiological Serum Concentrations on Suicidal Erythrocyte Death. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 1157-1166	5.7	10
52	In vitro bioavailability of iron and calcium in cereals and derivatives: A review. *Food Reviews International*, **2018**, 34, 1-33	5.5	10
51	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	4.1	17
50	Effect of processing on the bioaccessibility of bioactive compounds A review focusing on carotenoids, minerals, ascorbic acid, tocopherols and polyphenols. *Journal of Food Composition and Analysis*, **2018**, 68, 3-15	4.1	103
49	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	4.1	32
48	Physiological concentrations of phytosterols enhance the apoptotic effects of 5-fluorouracil in colon cancer cells. *Journal of Functional Foods*, **2018**, 49, 52-60	5.1	4
47	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	6.1	9
46	Protective effect of bioaccessible fractions of citrus fruit pulps against HO-induced oxidative stress in Caco-2 cells. *Food Research International*, **2018**, 103, 335-344	7	29
45	Antiproliferative Effects and Mechanism of Action of Phytosterols Derived from Bioactive Plant Extracts **2018**, 145-165		2
44	Fruit and Vegetable Derived Waste as a Sustainable Alternative Source of Nutraceutical Compounds. *Journal of Food Quality*, **2018**, 2018, 1-2	2.7	7

43	Iron bioavailability in iron-fortified cereal foods: The contribution of in vitro studies. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 2028-2041	11.5	24
42	Influence of orange cultivar and mandarin postharvest storage on polyphenols, ascorbic acid and antioxidant activity during gastrointestinal digestion. *Food Chemistry*, **2017**, 225, 114-124	8.5	37
41	Protective effect of antioxidants contained in milk-based fruit beverages against sterol oxidation products. *Journal of Functional Foods*, **2017**, 30, 81-89	5.1	18
40	Dietary phytochemicals in the protection against oxysterol-induced damage. *Chemistry and Physics of Lipids*, **2017**, 207, 192-205	3.7	33
39	Antiproliferative effect of plant sterols at colonic concentrations on Caco-2 cells. *Journal of Functional Foods*, **2017**, 39, 84-90	5.1	13
38	Extending in vitro digestion models to specific human populations: Perspectives, practical tools and bio-relevant information. *Trends in Food Science and Technology*, **2017**, 60, 52-63	15.3	96
37	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	8.5	29
36	Phospholipids in Human Milk and Infant Formulas: Benefits and Needs for Correct Infant Nutrition. *Critical Reviews in Food Science and Nutrition*, **2016**, 56, 1880-92	11.5	80
35	Impact of Lipid Components and Emulsifiers on Plant Sterols Bioaccessibility from Milk-Based Fruit Beverages. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 5686-91	5.7	37
34	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	5.9	25
33	Bioaccessibility study of plant sterol-enriched fermented milks. *Food and Function*, **2016**, 7, 110-7	6.1	21
32	7keto-stigmasterol and 7keto-cholesterol induce differential proteome changes to intestinal epitelial (Caco-2) cells. *Food and Chemical Toxicology*, **2015**, 84, 29-36	4.7	12
31	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. *Journal of Functional Foods*, **2015**, 12, 282-293	5.1	35
30	Mind the gap-deficits in our knowledge of aspects impacting the bioavailability of phytochemicals and their metabolites--a position paper focusing on carotenoids and polyphenols. *Molecular Nutrition and Food Research*, **2015**, 59, 1307-23	5.9	171
29	Overview of the role of food bioactive compounds as complementary therapy for celiac disease **2015**, 583-597		
28	Carotenoid bioaccessibility in pulp and fresh juice from carotenoid-rich sweet oranges and mandarins. *Food and Function*, **2015**, 6, 1950-9	6.1	53
27	Biosorption of green and black tea polyphenols into Saccharomyces cerevisiae improves their bioaccessibility. *Journal of Functional Foods*, **2015**, 17, 11-21	5.1	32
26	Bioavailability of plant sterol-enriched milk-based fruit beverages: In vivo and in vitro studies. *Journal of Functional Foods*, **2015**, 14, 44-50	5.1	24

25	Static Digestion Models: General Introduction **2015**, 3-12		9
24	CHEMICAL ANALYSIS FOR SPECIFIC COMPONENTS | Micronutrients and Other Minor Meat Components **2014**, 212-216		0
23	Nutriential Hazards: Micronutrients: Vitamins and Minerals **2014**, 86-94		5
22	Oxysterol mixture in hypercholesterolemia-relevant proportion causes oxidative stress-dependent eryptosis. *Cellular Physiology and Biochemistry*, **2014**, 34, 1075-89	3.9	98
21	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		4
20	Glycosaminoglycans from Animal Tissue Foods and Gut Health. *Food Reviews International*, **2013**, 29, 192-200	5.5	3
19	Kinetics of ascorbic acid degradation in fruit-based infant foods during storage. *Journal of Food Engineering*, **2013**, 116, 298-303	6	27
18	Effect of simulated gastrointestinal digestion on plant sterols and their oxides in enriched beverages. *Food Research International*, **2013**, 52, 1-7	7	44
17	Foods or Bioactive Constituents of Foods as Chemopreventives in Cell Lines After Simulated Gastrointestinal Digestion: A Review **2013**,		3
16	The effect of enriching milk-based beverages with plant sterols or stanols on the fatty acid composition of the products. *International Journal of Dairy Technology*, **2013**, 66, 437-448	3.7	4
15	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, 7282-90	5.7	98
14	Plant sterols and antioxidant parameters in enriched beverages: storage stability. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 4725-34	5.7	22
13	Stability of fatty acids and tocopherols during cold storage of human milk. *International Dairy Journal*, **2012**, 27, 22-26	3.5	8
12	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	3	17
11	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	7	49
10	Caseinophosphopeptides exert partial and site-specific cytoprotection against H2O2-induced oxidative stress in Caco-2 cells. *Food Chemistry*, **2011**, 129, 1495-1503	8.5	43
9	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	4.1	46
8	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	1	6

7	Effect of caseinophosphopeptides added to fruit beverages upon ferritin synthesis in Caco-2 cells. *Food Chemistry*, **2010**, 122, 92-97	8.5	11
6	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	1	10
5	Impact of fruit beverage consumption on the antioxidant status in healthy women. *Annals of Nutrition and Metabolism*, **2009**, 54, 35-42	4.5	13
4	In vitro bioaccessibility of iron and zinc in fortified fruit beverages. *International Journal of Food Science and Technology*, **2009**, 44, 1088-1092	3.8	9
3	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	8.5	102
2	Iron bioavailability in fortified fruit beverages using ferritin synthesis by Caco-2 cells. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 8699-703	5.7	19
1	Antioxidant effect derived from bioaccessible fractions of fruit beverages against H2O2-induced oxidative stress in Caco-2 cells. *Food Chemistry*, **2008**, 106, 1180-1187	8.5	43