Eduardo Lopez-Huertas

List of Publications by Year
in descending order

54	3,366	159358	189595
papers	citations	30 h-index	50 g-index

56	56	56	4357
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Characterisation of Endogenous Peptides Present in Virgin Olive Oil. International Journal of Molecular Sciences, 2022, 23, 1712.	1.8	3
2	Olive oil varieties and ripening stages containing the antioxidants hydroxytyrosol and derivatives in compliance with EFSA health claim. Food Chemistry, 2021, 342, 128291.	4.2	21
3	Virgin olive oil (unfiltered) extract contains peptides and possesses ACE inhibitory and antihypertensive activity. Clinical Nutrition, 2020, 39, 1242-1249.	2.3	20
4	Changes in Glutathione, Ascorbate, and Antioxidant Enzymes during Olive Fruit Ripening. Journal of Agricultural and Food Chemistry, 2020, 68, 12221-12228.	2.4	19
5	Antihypertensive Effects of Virgin Olive Oil (Unfiltered) Low Molecular Weight Peptides with ACE Inhibitory Activity in Spontaneously Hypertensive Rats. Nutrients, 2020, 12, 271.	1.7	34
6	Ð•ffects of fortified milk on cognitive abilities in school-aged children: results from a randomized-controlled trial. European Journal of Nutrition, 2019, 58, 1863-1872.	1.8	11
7	Plant Superoxide Dismutases: Function Under Abiotic Stress Conditions. , 2018, , 1-26.		48
8	Hydroxytyrosol supplementation increases vitamin C levels in vivo. A human volunteer trial. Redox Biology, 2017, 11, 384-389.	3.9	42
9	ROS Generation in Peroxisomes and its Role in Cell Signaling. Plant and Cell Physiology, 2016, 57, pcw076.	1.5	200
10	Daily Intake of Milk Enriched with n-3 Fatty Acids, Oleic Acid, and Calcium Improves Metabolic and Bone Biomarkers in Postmenopausal Women. Journal of the American College of Nutrition, 2016, 35, 529-536.	1.1	30
11	Safety and efficacy of human breast milk Lactobacillus fermentum CECT 5716. A mini-review of studies with infant formulae. Beneficial Microbes, 2015, 6, 219-224.	1.0	20
12	Long-term safety of early consumption of Lactobacillus fermentum CECT5716: A 3-year follow-up of a randomized controlled trial. Pharmacological Research, 2015, 95-96, 12-19.	3.1	42
13	Characterization of antioxidant enzymes and peroxisomes of olive (Olea europaea L.) fruits. Journal of Plant Physiology, 2014, 171, 1463-1471.	1.6	33
14	Function of Peroxisomes as a Cellular Source of Nitric Oxide and Other Reactive Nitrogen Species. , 2014, , 33-55.		5
15	Human Milk Probiotic Lactobacillus fermentum CECT5716 Reduces the Incidence of Gastrointestinal and Upper Respiratory Tract Infections in Infants. Journal of Pediatric Gastroenterology and Nutrition, 2012, 54, 55-61.	0.9	196
16	The effect of EPA and DHA on metabolic syndrome patients: a systematic review of randomised controlled trials. British Journal of Nutrition, 2012, 107, S185-S194.	1.2	74
17	Lactobacillus fermentum CECT 5716 is safe and well tolerated in infants of 1â€“6 months of age: A Randomized Controlled Trial. Pharmacological Research, 2012, 65, 231-238.	3.1	85
18	Daily consumption of milk enriched with fish oil, oleic acid, minerals and vitamins reduces cell adhesion molecules in healthy children. Nutrition, Metabolism and Cardiovascular Diseases, 2011, 21, 113-120.	1.1	25

#	Article	IF	Citations
19	Health effects of oleic acid and long chain omega-3 fatty acids (EPA and DHA) enriched milks. A review of intervention studies. Pharmacological Research, 2010, 61, 200-207.	3.1	296
20	Human absorption of a supplement containing purified hydroxytyrosol, a natural antioxidant from olive oil, and evidence for its transient association with low-density lipoproteins. Pharmacological Research, 2010, 61, 364-370.	3.1	99
21	Improvement of bone formation biomarkers after 1-year consumption with milk fortified with eicosapentaenoic acid, docosahexaenoic acid, oleic acid, and selected vitamins. Nutrition Research, 2010, 30, 320-326.	1.3	43
22	P199 DAILY INTAKE OF A DAIRY DRINK ENRICHED WITH OMEGA-3 (EPA+DHA) AND OLEIC ACID IMPROVES CARDIOVASCULAR MARKERS IN HEALTHY POSTMENOPAUSAL WOMEN. Atherosclerosis Supplements, 2010, 11, 58.	1.2	3
23	Milk enriched with â€œhealthy fatty acidsâ€•improves cardiovascular risk markers and nutritional status in human volunteers. Nutrition, 2009, 25, 408-414.	1.1	34
24	Intake of Fish Oil, Oleic Acid, Folic Acid, and Vitamins B-6 and E for 1 Year Decreases Plasma C-Reactive Protein and Reduces Coronary Heart Disease Risk Factors in Male Patients in a Cardiac Rehabilitation Program. Journal of Nutrition, 2007, 137, 384-390.	1.3	50
25	Estudio de las repercusiones clÃnicas y analÃticas de una intervenciÃ³n nutricional en pacientes no hospitalizados con claudicaciÃ³n intermitente. Estudio aleatorio controlado. Angiologia, 2006, 58, 19-30.	0.0	1
26	One-month administration of hydroxytyrosol, a phenolic antioxidant present in olive oil, to hyperlipemic rabbits improves blood lipid profile, antioxidant status and reduces atherosclerosis development. Atherosclerosis, 2006, 188, 35-42.	0.4	159
27	Simvastatin and supplementation with Ï‰-3 polyunsaturated fatty acids and vitamins improves claudication distance in a randomized PILOT study in patients with peripheral vascular disease. Nutrition Research, 2006, 26, 637-643.	1.3	11
28	Absorption of calcium from milks enriched with fructo-oligosaccharides, caseinophosphopeptides, tricalcium phosphate, and milk solids. American Journal of Clinical Nutrition, 2006, 83, 310-316.	2.2	65
29	Oral administration of two probiotic strains, Lactobacillus gasseri CECT5714 and Lactobacillus coryniformis CECT5711, enhances the intestinal function of healthy adults. International Journal of Food Microbiology, 2006, 107, 104-111.	2.1	96
30	Oligosaccharides isolated from goat milk reduce intestinal inflammation in a rat model of dextran sodium sulfate-induced colitis. Clinical Nutrition, 2006, 25, 477-488.	2.3	161
31	Daily Supplementation with (n-3) PUFAs, Oleic Acid, Folic Acid, and Vitamins B-6 and E Increases Pain-Free Walking Distance and Improves Risk Factors in Men with Peripheral Vascular Disease. Journal of Nutrition, 2005, 135, 1393-1399.	1.3	52
32	Cardiovascular effects of milk enriched with Ï‰-3 polyunsaturated fatty acids, oleic acid, folic acid, and vitamins E and B6 in volunteers with mild hyperlipidemia. Nutrition, 2004, 20, 521-527.	1.1	61
33	The Administration of a Multivitamin/Mineral Fortified Dairy Product Improves Folate Status and Reduces Plasma Homocysteine Concentration in Women of Reproductive Age. International Journal for Vitamin and Nutrition Research, 2004, 74, 234-240.	0.6	2
34	n -3 Fatty acids plus oleic acid and vitamin supplemented milk consumption reduces total and LDL cholesterol, homocysteine and levels of endothelial adhesion molecules in healthy humans.. Clinical Nutrition, 2003, 22, 175-182.	2.3	76
35	PEX Genes in Plants and Other Organisms. , 2002, , 385-426.		18
36	Peroxisomes, Reactive Oxygen Metabolism, and Stress-Related Enzyme Activities. , 2002, , 221-258.		3

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37	Biochemical and molecular approaches to understanding protein import into peroxisomes. Biochemical Society Transactions, 2000, 28, 499.	1.6	6
38	Biochemical and molecular approaches to understanding protein import into peroxisomes. Biochemical Society Transactions, 2000, 28, 499-504.	1.6	18
39	Biochemical and Molecular Approaches to Understanding Protein Import into Plant Peroxisomes. Biochemical Society Transactions, 2000, 28, A58-A58.	1.6	0
40	Stress induces peroxisome biogenesis genes. EMBO Journal, 2000, 19, 6770-6777.	3.5	227
41	Antibodies against Pex14p block ATP-independent binding of matrix proteins to peroxisomes in vitro. FEBS Letters, 1999, 459, 227-229.	1.3	25
42	Characterization of membrane polypeptides from pea leaf peroxisomes involved in superoxide radical generation. Biochemical Journal, 1999, 337, 531-536.	1.7	129
43	Characterization of membrane polypeptides from pea leaf peroxisomes involved in superoxide radical generation. Biochemical Journal, 1999, 337, 531.	1.7	49
44	Purification of Catalase from Pea Leaf Peroxisomes: Identification of Five Different Isoforms. Free Radical Research, 1999, 31, 235-241.	1.5	72
45	Characterization of membrane polypeptides from pea leaf peroxisomes involved in superoxide radical generation. Biochemical Journal, 1999, 337 (Pt 3), 531-6.	1.7	29
46	Characterization of intermediates in the process of plant peroxisomal protein import. EMBO Journal, 1998, 17, 6854-6862.	3.5	25
47	Activated oxygen-mediated metabolic functions of leaf peroxisomes. Physiologia Plantarum, 1998, 104, 673-680.	2.6	34
48	Peroxisomal manganese superoxide dismutase: Purification and properties of the isozyme from pea leaves. Physiologia Plantarum, 1998, 104, 720-726.	2.6	43
49	NADPH is a specific inhibitor of protein import into glyoxysomes. Plant Journal, 1998, 15, 1-14.	2.8	20
50	The Activated Oxygen Role of Peroxisomes in Senescence1. Plant Physiology, 1998, 116, 1195-1200.	2.3	354
51	Superoxide Radical Generation in Peroxisomal Mimbranes: Evidence for the Participation of the 18-kDa Integral Membrane Polypeptide. Free Radical Research, 1997, 26, 497-506.	1.5	32
52	Immunocytochemical Localization of Copper, Zinc Superoxide Disrnutase in Peroxisomes from Wihermelon (Citrullus vulgarisSchrad.) Cotyledons. Free Radical Research, 1997, 26, 187-194.	1.5	48
53	Peroxisomes as a source of superoxide and hydrogen peroxide in stressed plants. Biochemical Society Transactions, 1996, 24, 434-438.	1.6	84
54	Beneficial Effects of Limosilactobacillus fermentum CECT 5716 Administration to Infants Delivered by Cesarean Section. Frontiers in Pediatrics, 0, 10, .	0.9	3