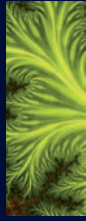


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7.1. Publications

Listed below are the scientific contributions published in international media by IMDEA Food Institute researchers. The Institute became operational in 2010 and therefore many of these contributions began as collaborations and projects with other institutions.

2010

1. Al-Saffar NM, Jackson LE, Raynaud FI, Clarke PA, **Ramírez de Molina A**, Lacal JC, Workman P, Leach MO. The Phosphoinositide 3-Kinase Inhibitor PI-103 Downregulates Choline Kinase $\{\alpha\}$ Leading to Phosphocholine and Total Choline Decrease Detected by Magnetic Resonance Spectroscopy. *Cancer Research* 2010; 70(13): 5507-17.
2. **Visioli F.**, Poli A., and Paoletti R. Nutritional intervention helps pharmacology in the management of the metabolic syndrome. *Mediterranean Journal of Nutrition and Metabolism* (2010) 3: 203-207.
3. **Dávalos A.** and Fernández-Hernando, C. microRNAs, Plasma Lipids, and Cardiovascular Disease. *2010 Curr Cardiovasc Risk Rep*, DOI 10.1007/s12170-010-0145-1.
4. Tosin M, **Betancor L**, Stephens E, Spencer JB, Leadlay P.F. (2010) Synthetic chain terminators off-load intermediates from a type I Polyketide Synthase. *ChemBiochem.* 11, 539-46.
5. **Betancor L** and Luckarift HR (2010) "Co-immobilized coupled enzyme systems in biotechnology." *Biotech. Gen. Eng. Reviews.* 27, 1-20.
6. **Rodríguez-Casado A, Espinosa-Salinas I, Molina S, Ramírez de Molina A.** Genomic bases of the effect of bioactive phospholipids. *2010 Current Nutrition and Food Science* (In press).
7. Lamaziere A., Richard D., Barbe U., Kefi K., Bausero P., Wolf C., and **Visioli F.** Differential distribution of DHA-phospholipids in rat brain after feeding: a lipidomic approach. *PLEFA*. In press.
8. **Visioli F.**, Alarcon de la Lastra C., Andres-Lacueva C., Aviram M., Calhau C., Cassano A., D'Archivio M., Faria A., Favé G., Fogliano V., Llorach R., Vitaglione P., Zoratti M., and Edeas M. Polyphenols and human health: a prospectus. *Critical Reviews in Food Science and Nutrition*. In press.
9. Couriel JA, **Betancor L**, De Las Rivas B, Munoz R, Guisan JM, Fernandez-Lorente G. "Hydrolysis of Tannic Acid Catalyzed by Immobilized/Stabilized Derivatives of Tannase from *Lactobacillus plantarum*" *J. Agric. Food Chem.* Accepted.
10. Fernandez-Lorente, G, Felice, M, Lopez-Vela, D, Pizarro, C, Wilson, L, **Betancor, L**, Avila, Y, Guisan JM Crosslinking of lipases adsorbed on hydrophobic supports: highly selective hydrolysis of fish oil catalyzed by RML. *J. Mol. Cat: B Enzymatic.* Accepted.
11. **Ramírez de Molina A**, de la Cueva A, Machado-Pinilla R, Moncho-Amor v, Gómez del Pulgar T, Cerbrían A, Perona R, Lacal JC. Acid ceramidase is a key factor for resistance to the antitumoral effect of ChoK inhibitors in NSCLC tumors. Submitted 2010.
12. **Ramírez de Molina A**, de la Cueva A, Sarmentero-Estrada J, García-Oroz L, Lacal JC. Combination of cisplatin with ChoK inhibitors as a new alternative of treatment for NSCLC patients. Submitted 2010.
13. De la Cueva A, **Ramírez de Molina A**, Sarmentero-Estrada J, Lacal JC. Combination of 5-FU with Chokls as a new alternative therapy in colorectal cancer. Submitted 2010.
14. Álvarez-Miranda MA, Becerra M, Tébar LA, **Ramírez de Molina A**, Gómez del Pulgar T, Andera L, Lacal JC. Combinatorial efficacy of TRAIL and MN58b against colon cancer to overcome TRAIL resistance. Submitted 2010.

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- 15. Rodríguez-Casado A, González-Castejón M, González-Vallinas M, Ramírez de Molina A.** Beneficial effect of phytochemical compounds in cancer development and progression. Under preparation.
- 16. Visioli F., Poli A., and Paoletti R** Nutritional intervention helps pharmacology in the management of the metabolic syndrome. *Mediterranean Journal of Nutrition and Metabolism* (2010) 3: 203-207.
- 17. Anadón, A., Martínez-Larrañaga, M.R., Martínez, M.A., Ares, I., Ramos, E., Gómez-Cortés, Juárez, M., and De La Fuente, M.A.** Acute oral safety study of dairy fat rich in trans-10 C18:1 versus vaccenic plus conjugated linoleic acid in rats. *Food and Chemical Toxicology*, 48, 591-598 (2010).
- 18. Alonso, L.; Fontecha, J.; Cuesta, P.; Juárez, M. and Gilliland, S. E.** Industrial application of α -cyclodextrin for manufacturing low cholesterol butter *Milchwissenschaft* 65, 36-37 (2010).
- 19. Toral, P.G.; Frutos, P.; Hervás, G.; Gómez-Cortés, P.; Juárez, M.; De la Fuente, M.A.** Changes in milk fatty acid profile and animal performance in response to fish oil supplementation, alone or in combination with sunflower oil, in dairy ewes. *Journal of Dairy Science* 93, 1604–1615 (2010).
- 20. Pressurized liquid extraction as an alternative process to obtain antiviral agents from the edible microalga *Chlorella vulgaris*.** Santoyo S, Plaza M, Jaime L, Ibañez E, **Reglero G**, Señorans FJ. *J Agric Food Chem.* 2010 Aug 1;58(15):8522-7.
- 21. Ocaña A, Gómez-Asensio C, Arranz-Gutiérrez E, Torres C, Señoráns FJ, Reglero G.** In vitro study of the effect of diesterified alkoxyglycerols with conjugated linoleic acid on adipocyte inflammatory mediators. *Lipids Health Dis.* 2010 Apr 6;9:36.
- 22. Ocaña-Fuentes A, Arranz-Gutiérrez E, Señorans FJ, Reglero G.** Supercritical fluid extraction of oregano (*Origanum vulgare*) essentials oils: anti-inflammatory properties based on cytokine response on THP-1 macrophages. *Food Chem Toxicol.* 2010 Jun;48(6):1568-75. Epub 2010 Mar 21.
- 23. Soler-Rivas C, Marín FR, Santoyo S, García-Risco MR, Señoráns FJ, Reglero G** Testing and enhancing the in vitro bioaccessibility and bioavailability of *Rosmarinus officinalis* extracts with a high level of antioxidant abietanes. *J Agric Food Chem.* 2010 Jan 27;58(2):1144-52.
- 24. Mendiola JA, Martín-Alvarez PJ, Señoráns FJ, Reglero G, Capodicasa A, Nazzaro F, Sada A, Cifuentes A, Ibañez E** Design of natural food antioxidant ingredients through a chemometric approach. *J Agric Food Chem.* 2010 Jan 27;58(2):787-92.
- 25. Anadón A, Martínez MA, Ares I, Ramos E, Señoráns FJ, Reglero G, Torres C** Acute and repeated dose (28 days) oral safety studies of an alkoxyglycerol extract from shark liver oil in rats. *J Agric Food Chem.* 2010 Feb 10;58(3):2040-6.



26. Ruiz-Rodríguez A, **Reglero G**, Ibañez E. Recent trends in the advanced analysis of bioactive fatty acids. *J Pharm Biomed Anal.* 2010 Jan 20;51(2):305-26. Epub 2009 May 22. Review.

27. Toral, P.G.; Hervás , G.; Gómez-Cortés , P.; Frutos ,P.; **Juárez , M.**; De la Fuente, M.A. Milk fatty acid profile and dairy sheep performance in response to diet supplementation with sunflower oil plus incremental levels of marine algae. *Journal of Dairy Science.* 2010. 93, 1655–1667.

28. Bodas, R., Manso, T., Mantecón, A.R., **Juárez M.**, De la Fuente, M.A., Gómez- Cortés, P. Comparison of the fatty acid profile in cheeses from ewes fed diets supplemented with different plant oils. *Journal of Agricultural and Food Chemistry.* 2010. 58,10493–10502.

7.2. Books and chapters of books

1. Gil, A.; **Juárez, M.**; Fontecha, J. Tomo 2. Capítulo 20 “Influencia de los tratamientos tecnológicos sobre el valor nutritivo de los alimentos”. En: “Tratado de Nutrición 2ª Edición”.

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books and chapters of books

