

Houda Berrada

List of Publications by Year in descending order

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Version: 2024-02-01

111
papers

5,291
citations

87401

40
h-index

100535

70
g-index

121
all docs

121
docs citations

121
times ranked

5313
citing authors

#	ARTICLE	IF	CITATIONS
1	Mycotoxins occurrence in medicinal herbs dietary supplements and exposure assessment. <i>Journal of Food Science and Technology</i> , 2022, 59, 2830-2841.	1.4	9
2	High-Throughput Determination of Major Mycotoxins with Human Health Concerns in Urine by LC-Q TOF MS and Its Application to an Exposure Study. <i>Toxins</i> , 2022, 14, 42.	1.5	5
3	High Pressure Processing Impact on Emerging Mycotoxins (ENNA, ENNA1, ENNB, ENNB1) Mitigation in Different Juice and Juice-Milk Matrices. <i>Foods</i> , 2022, 11, 190.	1.9	3
4	Antioxidation, Anti-Inflammation, and Regulation of SRD5A Gene Expression of <i>Oryza sativa</i> cv. Bue Bang 3 CMU Husk and Bran Extracts as Androgenetic Alopecia Molecular Treatment Substances. <i>Plants</i> , 2022, 11, 330.	1.6	10
5	Marine resources and cancer therapy: from current evidence to challenges for functional foods development. <i>Current Opinion in Food Science</i> , 2022, 44, 100805.	4.1	4
6	In Vitro and In Vivo Regulation of SRD5A mRNA Expression of Supercritical Carbon Dioxide Extract from <i>Asparagus racemosus</i> Willd. Root as Anti-Sebum and Pore-Minimizing Active Ingredients. <i>Molecules</i> , 2022, 27, 1535.	1.7	8
7	Pulsed electric fields (PEF), pressurized liquid extraction (PLE) and combined PEF+PLE process evaluation: Effects on <i>Spirulina</i> microstructure, biomolecules recovery and Triple TOF-LC-MS-MS polyphenol composition. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 77, 102989.	2.7	21
8	Nutritional and bioactive oils from salmon (<i>Salmo salar</i>) side streams obtained by Soxhlet and optimized microwave-assisted extraction. <i>Food Chemistry</i> , 2022, 386, 132778.	4.2	20
9	Mycotoxins in raw materials, beverages and supplements of botanicals: A review of occurrence, risk assessment and analytical methodologies. <i>Food and Chemical Toxicology</i> , 2022, 165, 113013.	1.8	5
10	Multi-mycotoxin determination in coffee beans marketed in Tunisia and the associated dietary exposure assessment. <i>Food Control</i> , 2022, 140, 109127.	2.8	7
11	Ultrasound Processing: A Sustainable Alternative. , 2021, , 155-164.		1
12	Biomonitoring of Multiple Mycotoxins in Urine by GC-MS/MS: A Pilot Study on Patients with Esophageal Cancer in Golestan Province, Northeastern Iran. <i>Toxins</i> , 2021, 13, 243.	1.5	17
13	An Integrated Approach for the Valorization of Sea Bass (<i>Dicentrarchus labrax</i>) Side Streams: Evaluation of Contaminants and Development of Antioxidant Protein Extracts by Pressurized Liquid Extraction. <i>Foods</i> , 2021, 10, 546.	1.9	17
14	Development of Antioxidant Protein Extracts from Gilthead Sea Bream (<i>Sparus aurata</i>) Side Streams Assisted by Pressurized Liquid Extraction (PLE). <i>Marine Drugs</i> , 2021, 19, 199.	2.2	12
15	Effect of high hydrostatic pressure (HPP) and pulsed electric field (PEF) technologies on reduction of aflatoxins in fruit juices. <i>LWT - Food Science and Technology</i> , 2021, 142, 111000.	2.5	39
16	Dietary Exposure to Mycotoxins through Alcoholic and Non-Alcoholic Beverages in Valencia, Spain. <i>Toxins</i> , 2021, 13, 438.	1.5	14
17	High Pressure Processing Impact on Alternariol and Aflatoxins of Grape Juice and Fruit Juice-Milk Based Beverages. <i>Molecules</i> , 2021, 26, 3769.	1.7	12
18	Salmon (<i>Salmo salar</i>) Side Streams as a Bioresource to Obtain Potential Antioxidant Peptides after Applying Pressurized Liquid Extraction (PLE). <i>Marine Drugs</i> , 2021, 19, 323.	2.2	15

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19	Assessment of Human Exposure to Deoxynivalenol, Ochratoxin A, Zearalenone and Their Metabolites Biomarker in Urine Samples Using LC-ESI-qTOF. <i>Toxins</i> , 2021, 13, 530.	1.5	13
20	Extraction of Antioxidant Compounds and Pigments from Spirulina (<i>Arthrospira platensis</i>) Assisted by Pulsed Electric Fields and the Binary Mixture of Organic Solvents and Water. <i>Applied Sciences</i> (Switzerland), 2021, 11, 7629.	1.3	37
21	Impact of Pressurized Liquid Extraction and pH on Protein Yield, Changes in Molecular Size Distribution and Antioxidant Compounds Recovery from Spirulina. <i>Foods</i> , 2021, 10, 2153.	1.9	13
22	High Efficiency In Vitro Wound Healing of Dictyophora indusiata Extracts via Anti-Inflammatory and Collagen Stimulating (MMP-2 Inhibition) Mechanisms. <i>Journal of Fungi</i> (Basel, Switzerland), 2021, 7, 1100.	1.5	17
23	Scaling-up processes: Patents and commercial applications. <i>Advances in Food and Nutrition Research</i> , 2020, 92, 187-223.	1.5	6
24	Pulsed Electric Fields (PEF) to Mitigate Emerging Mycotoxins in Juices and Smoothies. <i>Applied Sciences</i> (Switzerland), 2020, 10, 6989.	1.3	11
25	Risk Assessment and Mitigation of the Mycotoxin Content in Medicinal Plants by the Infusion Process. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 362-368.	1.4	7
26	Multiple Mycotoxin Determination on Tunisian Cereals-Based Food and Evaluation of the Population Exposure. <i>Food Analytical Methods</i> , 2020, 13, 1271-1281.	1.3	28
27	Mycotoxins presence in pre- and post-fermented silage from Tunisia. <i>Arabian Journal of Chemistry</i> , 2020, 13, 6753-6761.	2.3	14
28	Aquaculture and its by-products as a source of nutrients and bioactive compounds. <i>Advances in Food and Nutrition Research</i> , 2020, 92, 1-33.	1.5	24
29	Emerging mycotoxins in botanicals: benefit and risk. <i>SDRP Journal of Food Science & Technology</i> , 2020, 5, 263-274.	0.2	1
30	Study on Trichothecene and Zearalenone Presence in Romanian Wheat Relative to Weather Conditions. <i>Toxins</i> , 2019, 11, 163.	1.5	29
31	Dietary exposure assessment to mycotoxins through total diet studies. A review. <i>Food and Chemical Toxicology</i> , 2019, 128, 8-20.	1.8	46
32	Innovative Green Technologies of Intensification for Valorization of Seafood and Their By-Products. <i>Marine Drugs</i> , 2019, 17, 689.	2.2	156
33	Mycotoxin Dietary Exposure Assessment through Fruit Juices Consumption in Children and Adult Population. <i>Toxins</i> , 2019, 11, 684.	1.5	23
34	Multimycotoxin Determination in Tunisian Farm Animal Feed. <i>Journal of Food Science</i> , 2019, 84, 3885-3893.	1.5	29
35	Determination of trichothecenes in chicken liver using gas chromatography coupled with triple-quadrupole mass spectrometry. <i>LWT - Food Science and Technology</i> , 2018, 93, 237-242.	2.5	22
36	Presence of mycotoxins in Tunisian infant foods samples and subsequent risk assessment. <i>Food Control</i> , 2018, 84, 362-369.	2.8	49

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37	Presence of mycotoxins in ready-to-eat food and subsequent risk assessment. Food and Chemical Toxicology, 2018, 121, 558-565.	1.8	35
38	Co-presence of mycotoxins in tunisian feed samples. Toxicology Letters, 2018, 295, S146.	0.4	0
39	Multi-Occurrence of Twenty Mycotoxins in Pasta and a Risk Assessment in the Moroccan Population. Toxins, 2018, 10, 432.	1.5	22
40	First study on trichothecene and zearalenone exposure of the Romanian population through wheat-based products consumption. Food and Chemical Toxicology, 2018, 121, 336-342.	1.8	23
41	Evaluation of Mycotoxin Residues on Ready-to-Eat Food by Chromatographic Methods Coupled to Mass Spectrometry in Tandem. Toxins, 2018, 10, 243.	1.5	34
42	Development of microextraction techniques in combination with GC-MS/MS for the determination of mycotoxins and metabolites in human urine. Journal of Separation Science, 2017, 40, 1572-1582.	1.3	39
43	Multi-mycotoxin determination in barley and derived products from Tunisia and estimation of their dietary intake. Food and Chemical Toxicology, 2017, 103, 148-156.	1.8	69
44	A Review of the Mycotoxin Enniatin B. Frontiers in Public Health, 2017, 5, 304.	1.3	100
45	Studies on the Presence of Mycotoxins in Biological Samples: An Overview. Toxins, 2017, 9, 251.	1.5	98
46	Mycotoxin Analysis of Human Urine by LC-MS/MS: A Comparative Extraction Study. Toxins, 2017, 9, 330.	1.5	30
47	Analysis of trichothecenes in laboratory rat feed by gas chromatography-tandem mass spectrometry. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1-10.	1.1	6
48	Development and Validation of a LC-ESI-MS/MS Method for the Determination of Alternaria Toxins Alternariol, Alternariol Methyl-Ether and Tentoxin in Tomato and Tomato-Based Products. Toxins, 2016, 8, 328.	1.5	54
49	Mycotoxin contamination in laboratory rat feeds and their implications in animal research. Toxicology Mechanisms and Methods, 2016, 26, 529-537.	1.3	5
50	Comparative study of two sample treatments for a liquid chromatography-tandem mass spectrometry determination of mycotoxin biomarkers in urine. Toxicology Letters, 2016, 258, S82.	0.4	0
51	Cytotoxic effects induced by patulin, sterigmatocystin and beauvericin on CHO-K1 cells. Food and Chemical Toxicology, 2016, 89, 92-103.	1.8	52
52	Occurrence of mycotoxins in laboratory rat feeds. Toxicology Letters, 2015, 238, S74.	0.4	0
53	Occurrence of Fusarium mycotoxins and their dietary intake through beer consumption by the European population. Food Chemistry, 2015, 178, 149-155.	4.2	81
54	Preliminary Estimation of Deoxynivalenol Excretion through a 24 h Pilot Study. Toxins, 2015, 7, 705-718.	1.5	25

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55	A survey of trichothecenes, zearalenone and patulin in milled grain-based products using GC-MS/MS. Food Chemistry, 2014, 146, 212-219.	4.2	99
56	Presence of mycotoxins in sorghum and intake estimation in Tunisia. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 307-318.	1.1	20
57	Quantitative determination of trichothecenes in breadsticks by gas chromatography-triple quadrupole tandem mass spectrometry. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 1422-1430.	1.1	18
58	Exposure assessment approach through mycotoxin/creatinine ratio evaluation in urine by GC-MS/MS. Food and Chemical Toxicology, 2014, 72, 69-75.	1.8	71
59	Development of a GC-MS/MS strategy to determine 15 mycotoxins and metabolites in human urine. Talanta, 2014, 128, 125-131.	2.9	76
60	Simultaneous determination of Fusarium mycotoxins in wheat grain from Morocco by liquid chromatography coupled to triple quadrupole mass spectrometry. Food Control, 2014, 46, 1-5.	2.8	46
61	Determination of Mycotoxins in Bee Pollen by Gas Chromatography-Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2013, 61, 1999-2005.	2.4	44
62	Exposure estimates to Fusarium mycotoxins through cereals intake. Chemosphere, 2013, 93, 2297-2303.	4.2	89
63	Multi-mycotoxin analysis in wheat semolina using an acetonitrile-based extraction procedure and gas chromatography-tandem mass spectrometry. Journal of Chromatography A, 2012, 1270, 28-40.	1.8	100
64	Occurrence of deoxynivalenol and T-2 toxin in bread and pasta commercialised in Spain. Food Chemistry, 2011, 124, 156-161.	4.2	68
65	Determination of aminoglycoside and macrolide antibiotics in meat by pressurized liquid extraction and LC-ESI-MS. Journal of Separation Science, 2010, 33, 522-529.	1.3	50
66	Development and validation of a liquid chromatography tandem mass spectrometry method for the analysis of macrolides in honey. Toxicology Letters, 2010, 196, S343.	0.4	0
67	Surveillance of pesticide residues in fruits from Valencia during twenty months (2004/05). Food Control, 2010, 21, 36-44.	2.8	115
68	Pressurized liquid extraction followed by liquid chromatography-mass spectrometry for determination of zearalenone in cereal flours. Food Control, 2010, 21, 399-402.	2.8	34
69	Determination of macrolide and lincosamide antibiotics by pressurised liquid extraction and liquid chromatography-tandem mass spectrometry in meat and milk. Food Control, 2010, 21, 1703-1709.	2.8	55
70	Multiresidue analysis of pesticides in pollen by pressurized liquid extraction and gas chromatography mass spectrometry. Toxicology Letters, 2010, 196, S343.	0.4	3
71	Comparative cytotoxicity effect of zearalenone and its metabolites on the CHO-K1 cells. Toxicology Letters, 2009, 189, S76.	0.4	0
72	Determination of ochratoxin A in organic and non-organic cereals and cereal products from Spain and Portugal. Food Chemistry, 2008, 107, 525-530.	4.2	77

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73	Simple liquid chromatography assay for analyzing ochratoxin A in bovine milk. <i>Food Chemistry</i> , 2008, 108, 272-276.	4.2	40
74	Determination of macrolide antibiotics in meat and fish using pressurized liquid extraction and liquid chromatography–mass spectrometry. <i>Journal of Chromatography A</i> , 2008, 1208, 83-89.	1.8	89
75	APPLICATION OF REAL-TIME POLYMERASE CHAIN REACTION FOR RAPID DETERMINATION OF <i>SALMONELLA</i> IN RESTAURANT FOODS. <i>Journal of Rapid Methods and Automation in Microbiology</i> , 2008, 16, 299-307.	0.4	1
76	Levels of ochratoxin A in wheat and maize bread from the central zone of Portugal. <i>International Journal of Food Microbiology</i> , 2008, 127, 284-289.	2.1	44
77	Ochratoxin A in the morning and afternoon portions of urine from Coimbra and Valencian populations. <i>Toxicon</i> , 2008, 51, 1281-1287.	0.8	39
78	Aflatoxins levels in dried fruits and nuts from Rabat-Salé area, Morocco. <i>Food Control</i> , 2008, 19, 849-853.	2.8	126
79	Incidence of ochratoxin A in rice and dried fruits from Rabat and Salé area, Morocco. <i>Food Additives and Contaminants</i> , 2007, 24, 285-291.	2.0	93
80	Exposure to patulin from consumption of apple-based products. <i>Food Additives and Contaminants</i> , 2007, 24, 1268-1274.	2.0	49
81	Occurrence of fumonisins B1 and B2 in Portuguese maize and maize-based foods intended for human consumption. <i>Food Additives and Contaminants</i> , 2007, 24, 381-390.	2.0	46
82	Determination of ochratoxin A in maize bread samples by LC with fluorescence detection. <i>Talanta</i> , 2007, 73, 246-250.	2.9	35
83	Review on the toxicity, occurrence, metabolism, detoxification, regulations and intake of zearalenone: An oestrogenic mycotoxin. <i>Food and Chemical Toxicology</i> , 2007, 45, 1-18.	1.8	1,210
84	Validation of a confirmatory method for the determination of macrolides in liver and kidney animal tissues in accordance with the European Union regulation 2002/657/EC. <i>Journal of Chromatography A</i> , 2007, 1157, 281-288.	1.8	38
85	Limited survey for the occurrence of aflatoxins in cereals and poultry feeds from Rabat, Morocco. <i>International Journal of Food Microbiology</i> , 2007, 115, 124-127.	2.1	72
86	Presence of aflatoxin M1 in pasteurized milk from Morocco. <i>International Journal of Food Microbiology</i> , 2007, 114, 25-29.	2.1	121
87	Dietary intake of ochratoxin A from conventional and organic bread. <i>International Journal of Food Microbiology</i> , 2007, 118, 87-91.	2.1	38
88	In vitro cytotoxicity of patulin, deoxynivalenol, nivalenol and zearalenone on CHO-K1 cells. <i>Toxicology Letters</i> , 2006, 164, S208.	0.4	1
89	Effects of carbamates as oxidative stressors on glutathione levels and lipid peroxidation in CHO-K1 cells. <i>Toxicology Letters</i> , 2006, 164, S235-S236.	0.4	1
90	Factors Affecting the Presence of Ochratoxin A in Wines. <i>Critical Reviews in Food Science and Nutrition</i> , 2006, 46, 473-478.	5.4	60

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91	Real-Time Quantitative PCR of Staphylococcus aureus and Application in Restaurant Meals. Journal of Food Protection, 2006, 69, 106-111.	0.8	6
92	Quantification of Listeria monocytogenes in salads by real time quantitative PCR. International Journal of Food Microbiology, 2006, 107, 202-206.	2.1	72
93	Occurrence and daily intake of ochratoxin A of organic and non-organic rice and rice products. International Journal of Food Microbiology, 2006, 107, 223-227.	2.1	60
94	Exposure assessment of fruits contaminated with pesticide residues from Valencia, 2001. Food Additives and Contaminants, 2006, 23, 674-682.	2.0	17
95	A review of the application of the hazard analysis and critical control point system to salads served in the restaurant of Valencia University. International Journal of Food Science and Technology, 2005, 40, 333-336.	1.3	7
96	Analysis of Aflatoxins in Peeled Peanuts by Liquid Chromatography and Fluorescence Detection. Bulletin of Environmental Contamination and Toxicology, 2005, 75, 115-120.	1.3	0
97	Accelerated Solvent Extraction of Ochratoxin A from Rice Samples. Journal of Agricultural and Food Chemistry, 2005, 53, 9348-9351.	2.4	30
98	Limited survey for the presence of aflatoxins in foods from local markets and supermarkets in Valencia, Spain. Food Additives and Contaminants, 2004, 21, 165-171.	2.0	43
99	Absence Ochratoxin A in soy sauce. International Journal of Food Microbiology, 2004, 97, 221-225.	2.1	7
100	Application of solid-phase microextraction for determining phenylurea herbicides and their homologous anilines from vegetables. Journal of Chromatography A, 2004, 1042, 9-14.	1.8	59
101	Gas chromatographic evaluation of pesticide residue contents in nectarines after non-toxic washing treatments. Journal of Chromatography A, 2004, 1050, 185-191.	1.8	8
102	Concentration of ochratoxin A in wines from supermarkets and stores of Valencian Community (Spain). Journal of Chromatography A, 2004, 1054, 397-401.	1.8	59
103	Rapid determination of ochratoxin A in cereals and cereal products by liquid chromatography. Journal of Chromatography A, 2004, 1046, 127-131.	1.8	19
104	Rapid determination of ochratoxin A in cereals and cereal products by liquid chromatography. Journal of Chromatography A, 2004, 1046, 127-131.	1.8	55
105	Rapid determination of ochratoxin A in cereals and cereal products by liquid chromatography. Journal of Chromatography A, 2004, 1046, 127-31.	1.8	57
106	Determination of aflatoxins in peanuts by matrix solid-phase dispersion and liquid chromatography. Journal of Chromatography A, 2003, 1011, 49-54.	1.8	126
107	Determination of Urea Pesticide Residues in Vegetable, Soil, and Water Samples. Critical Reviews in Analytical Chemistry, 2003, 33, 19-41.	1.8	39
108	Effect of introduction of HACCP on the microbiological quality of some restaurant meals. Food Control, 2002, 13, 253-261.	2.8	53

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109	Influence of the solvent on the gas chromatographic behaviour of urea herbicides. <i>Chromatographia</i> , 2001, 54, 253-262.	0.7	24
110	Gas chromatographic behaviour of urea herbicides. <i>Chromatographia</i> , 2001, 54, 360-364.	0.7	12
111	Indirect analysis of urea herbicides from environmental water using solid-phase microextraction. <i>Journal of Chromatography A</i> , 2000, 890, 303-312.	1.8	47