Noelia PallarÃ©s

List of Publications by Year
in descending order

29 papers	503 citations	759233 12 h-index	677142 22 g-index
29 all docs	29 docs citations	29 times ranked	430 citing authors

#	Article	IF	Citations
1	Deoxynivalenol contamination in cereal-based foodstuffs from Spain: Systematic review and meta-analysis approach for exposure assessment. Food Control, 2022, 132, 108521.	5.5	14
2	Mycotoxins occurrence in medicinal herbs dietary supplements and exposure assessment. Journal of Food Science and Technology, 2022, 59, 2830-2841.	2.8	9
3	High-Throughput Determination of Major Mycotoxins with Human Health Concerns in Urine by LC-Q TOF MS and Its Application to an Exposure Study. Toxins, 2022, 14, 42.	3.4	5
4	High Pressure Processing Impact on Emerging Mycotoxins (ENNA, ENNA1, ENNB, ENNB1) Mitigation in Different Juice and Juice-Milk Matrices. Foods, 2022, 11, 190.	4.3	3
5	Mycotoxins in raw materials, beverages and supplements of botanicals: A review of occurrence, risk assessment and analytical methodologies. Food and Chemical Toxicology, 2022, 165, 113013.	3.6	5
6	Multi-mycotoxin determination in coffee beans marketed in Tunisia and the associated dietary exposure assessment. Food Control, 2022, 140, 109127.	5.5	7
7	Ultrasound Processing: A Sustainable Alternative. , 2021, , 155-164.		1
8	Ultrasound Extraction Mediated Recovery of Nutrients and Antioxidant Bioactive Compounds from Phaeodactylum tricornutum Microalgae. Applied Sciences (Switzerland), 2021, 11, 1701.	2.5	25
9	Sea Bass Side Streams Valorization Assisted by Ultrasound. LC-MS/MS-IT Determination of Mycotoxins and Evaluation of Protein Yield, Molecular Size Distribution and Antioxidant Recovery. Applied Sciences (Switzerland), 2021, 11, 2160.	2.5	7
10	An Integrated Approach for the Valorization of Sea Bass (Dicentrarchus labrax) Side Streams: Evaluation of Contaminants and Development of Antioxidant Protein Extracts by Pressurized Liquid Extraction. Foods, 2021, 10, 546.	4.3	17
11	Development of Antioxidant Protein Extracts from Gilthead Sea Bream (Sparus aurata) Side Streams Assisted by Pressurized Liquid Extraction (PLE). Marine Drugs, 2021, 19, 199.	4.6	12
12	Effect of high hydrostatic pressure (HPP) and pulsed electric field (PEF) technologies on reduction of aflatoxins in fruit juices. LWT - Food Science and Technology, 2021, 142, 111000.	5.2	39
13	Dietary Exposure to Mycotoxins through Alcoholic and Non-Alcoholic Beverages in Valencia, Spain. Toxins, 2021, 13, 438.	3.4	14
14	High Pressure Processing Impact on Alternariol and Aflatoxins of Grape Juice and Fruit Juice-Milk Based Beverages. Molecules, 2021, 26, 3769.	3.8	12
15	Salmon (Salmo salar) Side Streams as a Bioresource to Obtain Potential Antioxidant Peptides after Applying Pressurized Liquid Extraction (PLE). Marine Drugs, 2021, 19, 323.	4.6	15
16	Assessment of Human Exposure to Deoxynivalenol, Ochratoxin A, Zearalenone and Their Metabolites Biomarker in Urine Samples Using LC-ESI-qTOF. Toxins, 2021, 13, 530.	3.4	13
17	Extraction of Antioxidant Compounds and Pigments from Spirulina (Arthrospira platensis) Assisted by Pulsed Electric Fields and the Binary Mixture of Organic Solvents and Water. Applied Sciences (Switzerland), 2021, 11, 7629.	2.5	37
18	Role of Food Antioxidants in Modulating Gut Microbial Communities: Novel Understandings in Intestinal Oxidative Stress Damage and Their Impact on Host Health. Antioxidants, 2021, 10, 1563.	5.1	51

#	Article	IF	Citations
19	Role of Extracts Obtained from Rainbow Trout and Sole Side Streams by Accelerated Solvent Extraction and Pulsed Electric Fields on Modulating Bacterial and Anti-Inflammatory Activities. Separations, 2021, 8, 187.	2.4	3
20	Human Biomonitoring of T-2 Toxin, T-2 Toxin-3-Glucoside and Their Metabolites in Urine through High-Resolution Mass Spectrometry. Toxins, 2021, 13, 869.	3.4	2
21	Recent advances in the application of innovative food processing technologies for mycotoxins and pesticide reduction in foods. Trends in Food Science and Technology, 2020, 106, 209-218.	15.1	61
22	Pulsed Electric Fields (PEF) to Mitigate Emerging Mycotoxins in Juices and Smoothies. Applied Sciences (Switzerland), 2020, 10, 6989.	2.5	11
23	Mycotoxin Identification and In Silico Toxicity Assessment Prediction in Atlantic Salmon. Marine Drugs, 2020, 18, 629.	4.6	16
24	Risk Assessment and Mitigation of the Mycotoxin Content in Medicinal Plants by the Infusion Process. Plant Foods for Human Nutrition, 2020, 75, 362-368.	3.2	7
25	Investigating the in vitro catabolic fate of Enniatin B in a human gastrointestinal and colonic model. Food and Chemical Toxicology, 2020, 137, 111166.	3.6	5
26	Emerging mycotoxins in botanicals: benefit and risk. SDRP Journal of Food Science & Technology, 2020, 5, 263-274.	0.2	1
27	Occurrence of Mycotoxins in Botanical Dietary Supplement Infusion Beverages. Journal of Natural Products, 2019, 82, 403-406.	3.0	21
28	Mycotoxin Dietary Exposure Assessment through Fruit Juices Consumption in Children and Adult Population. Toxins, 2019, 11, 684.	3.4	23
29	Multimycotoxin LCâ€“MS/MS Analysis in Tea Beverages after Dispersive Liquidâ€“Liquid Microextraction (DLLME). Journal of Agricultural and Food Chemistry, 2017, 65, 10282-10289.	5.2	67