

Noelia Pallarás

List of Publications by Year in descending order

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Version: 2024-02-01

29
papers

503
citations

759055

12
h-index

677027

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all docs

29
docs citations

29
times ranked

430
citing authors

#	ARTICLE	IF	CITATIONS
1	Multimycotoxin LC-MS/MS Analysis in Tea Beverages after Dispersive Liquid-Liquid Microextraction (DLLME). <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10282-10289.	2.4	67
2	Recent advances in the application of innovative food processing technologies for mycotoxins and pesticide reduction in foods. <i>Trends in Food Science and Technology</i> , 2020, 106, 209-218.	7.8	61
3	Role of Food Antioxidants in Modulating Gut Microbial Communities: Novel Understandings in Intestinal Oxidative Stress Damage and Their Impact on Host Health. <i>Antioxidants</i> , 2021, 10, 1563.	2.2	51
4	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
5	Extraction of Antioxidant Compounds and Pigments from <i>Spirulina</i> (<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
6	Ultrasound Extraction Mediated Recovery of Nutrients and Antioxidant Bioactive Compounds from <i>Phaeodactylum tricornutum</i> Microalgae. <i>Applied Sciences</i> (Switzerland), 2021, 11, 1701.	1.3	25
7	Mycotoxin Dietary Exposure Assessment through Fruit Juices Consumption in Children and Adult Population. <i>Toxins</i> , 2019, 11, 684.	1.5	23
8	Occurrence of Mycotoxins in Botanical Dietary Supplement Infusion Beverages. <i>Journal of Natural Products</i> , 2019, 82, 403-406.	1.5	21
9	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
10	Mycotoxin Identification and In Silico Toxicity Assessment Prediction in Atlantic Salmon. <i>Marine Drugs</i> , 2020, 18, 629.	2.2	16
11	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
12	Dietary Exposure to Mycotoxins through Alcoholic and Non-Alcoholic Beverages in Valencia, Spain. <i>Toxins</i> , 2021, 13, 438.	1.5	14
13	Deoxynivalenol contamination in cereal-based foodstuffs from Spain: Systematic review and meta-analysis approach for exposure assessment. <i>Food Control</i> , 2022, 132, 108521.	2.8	14
14	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
15	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
16	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
17	Pulsed Electric Fields (PEF) to Mitigate Emerging Mycotoxins in Juices and Smoothies. <i>Applied Sciences</i> (Switzerland), 2020, 10, 6989.	1.3	11
18	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

#	ARTICLE	IF	CITATIONS
19	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
20	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. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2160.	1.3	7
21	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
22	Investigating the in vitro catabolic fate of Enniatin B in a human gastrointestinal and colonic model. <i>Food and Chemical Toxicology</i> , 2020, 137, 111166.	1.8	5
23	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
24	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
25	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. <i>Separations</i> , 2021, 8, 187.	1.1	3
26	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
27	Human Biomonitoring of T-2 Toxin, T-2 Toxin-3-Glucoside and Their Metabolites in Urine through High-Resolution Mass Spectrometry. <i>Toxins</i> , 2021, 13, 869.	1.5	2
28	Ultrasound Processing: A Sustainable Alternative. , 2021, , 155-164.		1
29	Emerging mycotoxins in botanicals: benefit and risk. <i>SDRP Journal of Food Science & Technology</i> , 2020, 5, 263-274.	0.2	1