

Pilar Vila-Donat

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3111863/publications.pdf>

Version: 2024-02-01

19
papers

576
citations

840776

11
h-index

794594

19
g-index

20
all docs

20
docs citations

20
times ranked

756
citing authors

#	ARTICLE	IF	CITATIONS
1	A review of the mycotoxin adsorbing agents, with an emphasis on their multi-binding capacity, for animal feed decontamination. <i>Food and Chemical Toxicology</i> , 2018, 114, 246-259.	3.6	186
2	Multi-mycotoxin occurrence in feed, metabolism and carry-over to animal-derived food products: A review. <i>Food and Chemical Toxicology</i> , 2021, 158, 112661.	3.6	85
3	Lipid nutritional value of legumes: Evaluation of different extraction methods and determination of fatty acid composition. <i>Food Chemistry</i> , 2016, 192, 965-971.	8.2	67
4	Biological activity and toxicity of plant nutraceuticals: an overview. <i>Current Opinion in Food Science</i> , 2021, 42, 113-118.	8.0	31
5	In vitro and in vivo evaluation of AFB1 and OTA-toxicity through immunofluorescence and flow cytometry techniques: A systematic review. <i>Food and Chemical Toxicology</i> , 2022, 160, 112798.	3.6	31
6	Effects of soyasaponin I and soyasaponins-rich extract on the Alternariol-induced cytotoxicity on Caco-2 cells. <i>Food and Chemical Toxicology</i> , 2015, 77, 44-49.	3.6	29
7	Evaluation of the hypocholesterolemic effect and prebiotic activity of a lentil (<i>Lens culinaris</i>) Tj ETQq1 1 0.784314 rgBJ /Overlock 3.3 24	3.3	24
8	New mycotoxin adsorbents based on tri-octahedral bentonites for animal feed. <i>Animal Feed Science and Technology</i> , 2019, 255, 114228.	2.2	19
9	Effective clean-up and ultra high-performance liquid chromatography-tandem mass spectrometry for isoflavone determination in legumes. <i>Food Chemistry</i> , 2015, 174, 487-494.	8.2	18
10	Bioaccessibility and bioavailability of bioactive compounds from yellow mustard flour and milk whey fermented with lactic acid bacteria. <i>Food and Function</i> , 2021, 12, 11250-11261.	4.6	16
11	Bioaccessibility Study of Aflatoxin B1 and Ochratoxin A in Bread Enriched with Fermented Milk Whey and/or Pumpkin. <i>Toxins</i> , 2022, 14, 6.	3.4	15
12	Rapid Quantification of Soyasaponins I and II in Italian Lentils by High-Performance Liquid Chromatography (HPLC)-Tandem Mass Spectrometry (MS/MS). <i>Food Analytical Methods</i> , 2014, 7, 1024-1031.	2.6	11
13	Antifungal Activity of Biocontrol Agents In Vitro and Potential Application to Reduce Mycotoxins (Aflatoxin B1 and Ochratoxin A). <i>Toxins</i> , 2021, 13, 752.	3.4	11
14	Tri-octahedral bentonites as potential technological feed additive for Fusarium mycotoxin reduction. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020, 37, 1374-1387.	2.3	9
15	Antifungal properties of whey fermented by lactic acid bacteria in films for the preservation of cheese slices. <i>International Journal of Dairy Technology</i> , 2022, 75, 619-629.	2.8	7
16	Multi-mycotoxin determination in coffee beans marketed in Tunisia and the associated dietary exposure assessment. <i>Food Control</i> , 2022, 140, 109127.	5.5	7
17	Use of Mustard Extracts Fermented by Lactic Acid Bacteria to Mitigate the Production of Fumonisin B1 and B2 by <i>Fusarium verticillioides</i> in Corn Ears. <i>Toxins</i> , 2022, 14, 80.	3.4	4
18	Development of an Antifungal Device Based on Oriental Mustard Flour to Prevent Fungal Growth and Aflatoxin B1 Production in Almonds. <i>Toxins</i> , 2022, 14, 5.	3.4	4

#	ARTICLE	IF	CITATIONS
19	Las micotoxinas: el enemigo silencioso. <i>Arbor</i> , 2020, 196, 540.	0.3	2