Pilar Vila-Donat

List of Publications by Year
in descending order

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

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19	576	840776	794594
papers	citations	11 h-index	19 g-index

20	20	20	756
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	In vitro and in vivo evaluation of AFB1 and OTA-toxicity through immunofluorescence and flow cytometry techniques: A systematic review. Food and Chemical Toxicology, 2022, 160, 112798.	3.6	31
2	Use of Mustard Extracts Fermented by Lactic Acid Bacteria to Mitigate the Production of Fumonisin B1 and B2 by Fusarium verticillioides in Corn Ears. Toxins, 2022, 14, 80.	3.4	4
3	Development of an Antifungal Device Based on Oriental Mustard Flour to Prevent Fungal Growth and Aflatoxin B1 Production in Almonds. Toxins, 2022, 14, 5.	3.4	4
4	Bioaccessibility Study of Aflatoxin B1 and Ochratoxin A in Bread Enriched with Fermented Milk Whey and/or Pumpkin. Toxins, 2022, 14, 6.	3.4	15
5	Antifungal properties of whey fermented by lactic acid bacteria in films for the preservation of cheese slices. International Journal of Dairy Technology, 2022, 75, 619-629.	2.8	7
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	Biological activity and toxicity of plant nutraceuticals: an overview. Current Opinion in Food Science, 2021, 42, 113-118.	8.0	31
8	Antifungal Activity of Biocontrol Agents In Vitro and Potential Application to Reduce Mycotoxins (Aflatoxin B1 and Ochratoxin A). Toxins, 2021, 13, 752.	3.4	11
9	Bioaccessibility and bioavailability of bioactive compounds from yellow mustard flour and milk whey fermented with lactic acid bacteria. Food and Function, 2021, 12, 11250-11261.	4.6	16
10	Multi-mycotoxin occurrence in feed, metabolism and carry-over to animal-derived food products: A review. Food and Chemical Toxicology, 2021, 158, 112661.	3.6	85
11	Tri-octahedral bentonites as potential technological feed additive for Fusarium mycotoxin reduction. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 1374-1387.	2.3	9
12	Las micotoxinas: el enemigo silencioso. Arbor, 2020, 196, 540.	0.3	2
13	New mycotoxin adsorbents based on tri-octahedral bentonites for animal feed. Animal Feed Science and Technology, 2019, 255, 114228.	2.2	19
14	A review of the mycotoxin adsorbing agents, with an emphasis on their multi-binding capacity, for animal feed decontamination. Food and Chemical Toxicology, 2018, 114, 246-259.	3.6	186
15	Evaluation of the hypocholesterolemic effect and prebiotic activity of a lentil (Lens culinaris) Tj ETQq1 1 0.784314 rgBT /Overlo	3.3	24
16	Lipid nutritional value of legumes: Evaluation of different extraction methods and determination of fatty acid composition. Food Chemistry, 2016, 192, 965-971.	8.2	67
17	Effects of soyasaponin I and soyasaponins-rich extract on the Alternariol-induced cytotoxicity on Caco-2 cells. Food and Chemical Toxicology, 2015, 77, 44-49.	3.6	29
18	Effective clean-up and ultra high-performance liquid chromatographyâ€“tandem mass spectrometry for isoflavone determination in legumes. Food Chemistry, 2015, 174, 487-494.	8.2	18

#	Article	IF	Citations
19	Rapid Quantification of Soyasaponins I and Î²g in Italian Lentils by High-Performance Liquid Chromatography (HPLC)â€“Tandem Mass Spectrometry (MS/MS). Food Analytical Methods, 2014, 7, 1024-1031.	2.6	11