Josep Rubert

List of Publications by Year in descending order

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LOSED PUREDT

#	Article	IF	CITATIONS
1	Nutrimetabolomics: An Integrative Action for Metabolomic Analyses in Human Nutritional Studies. Molecular Nutrition and Food Research, 2019, 63, e1800384.	3.3	173
2	Advances in high-resolution mass spectrometry based on metabolomics studies for food – a review. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 1685-1708.	2.3	112
3	Analysis of mycotoxins in barley using ultra high liquid chromatography high resolution mass spectrometry: Comparison of efficiency and efficacy of different extraction procedures. Talanta, 2012, 99, 712-719.	5.5	106
4	Natural co-occurrence of mycotoxins in wheat grains from Italy and Syria. Food Chemistry, 2014, 157, 111-118.	8.2	101
5	Saffron authentication based on liquid chromatography high resolution tandem mass spectrometry and multivariate data analysis. Food Chemistry, 2016, 204, 201-209.	8.2	95
6	Application of an HPLC–MS/MS method for mycotoxin analysis in commercial baby foods. Food Chemistry, 2012, 133, 176-183.	8.2	91
7	Evaluation of mycotoxins and their metabolites in human breast milk using liquid chromatography coupled to high resolution mass spectrometry. Analytica Chimica Acta, 2014, 820, 39-46.	5.4	86
8	Evaluation of matrix solid-phase dispersion (MSPD) extraction for multi-mycotoxin determination in different flours using LC–MS/MS. Talanta, 2011, 85, 206-215.	5.5	71
9	Optimization of Matrix Solid-Phase Dispersion method for simultaneous extraction of aflatoxins and OTA in cereals and its application to commercial samples. Talanta, 2010, 82, 567-574.	5.5	62
10	Rapid mycotoxin analysis in human urine: A pilot study. Food and Chemical Toxicology, 2011, 49, 2299-2304.	3.6	61
11	Development of a fast and cost-effective gas chromatography–mass spectrometry method for the quantification of short-chain and medium-chain fatty acids in human biofluids. Analytical and Bioanalytical Chemistry, 2017, 409, 5555-5567.	3.7	61
12	Metabolic fingerprinting based on high-resolution tandem mass spectrometry: a reliable tool for wine authentication?. Analytical and Bioanalytical Chemistry, 2014, 406, 6791-6803.	3.7	59
13	Untargeted metabolomics based on ultra-high-performance liquid chromatography–high-resolution mass spectrometry merged with chemometrics: A new predictable tool for an early detection of mycotoxins. Food Chemistry, 2017, 224, 423-431.	8.2	50
14	A novel approach based on untargeted lipidomics reveals differences in the lipid pattern among durum and common wheat. Food Chemistry, 2018, 240, 775-783.	8.2	50
15	Metabolic Profiling of Human Plasma and Urine, Targeting Tryptophan, Tyrosine and Branched Chain Amino Acid Pathways. Metabolites, 2019, 9, 261.	2.9	49
16	Eating Fermented: Health Benefits of LAB-Fermented Foods. Foods, 2021, 10, 2639.	4.3	49
17	Characterization and Discrimination of Ancient Grains: A Metabolomics Approach. International Journal of Molecular Sciences, 2016, 17, 1217.	4.1	39
18	Mass spectrometry strategies for mycotoxins analysis in European beers. Food Control, 2013, 30, 122-128.	5.5	36

JOSEP RUBERT

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19	One-year monitoring of aflatoxins and ochratoxin A in tiger-nuts and their beverages. Food Chemistry, 2011, 127, 822-826.	8.2	35
20	Cranberries versus lingonberries: A challenging authentication of similar Vaccinium fruit. Food Chemistry, 2019, 284, 162-170.	8.2	33
21	Intestinal Organoids: A Tool for Modelling Diet–Microbiome–Host Interactions. Trends in Endocrinology and Metabolism, 2020, 31, 848-858.	7.1	33
22	Incidence of microorganisms from fresh orange juice processed by squeezing machines. Food Control, 2012, 23, 282-285.	5.5	31
23	Occurrence of fumonisins in organic and conventional cereal-based products commercialized in France, Germany and Spain. Food and Chemical Toxicology, 2013, 56, 387-391.	3.6	27
24	Untargeted metabolomics of fresh and heat treatment Tiger nut (Cyperus esculentus L.) milks reveals further insight into food quality and nutrition. Journal of Chromatography A, 2017, 1514, 80-87.	3.7	25
25	Applicability of hybrid linear ion trap-high resolution mass spectrometry and quadrupole-linear ion trap-mass spectrometry for mycotoxin analysis in baby food. Journal of Chromatography A, 2012, 1223, 84-92.	3.7	24
26	The Organoid Era Permits the Development of New Applications to Study Glioblastoma. Cancers, 2020, 12, 3303.	3.7	24
27	Application of hybrid linear ion trap-high resolution mass spectrometry to the analysis of mycotoxins in beer. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2011, 28, 1438-1446.	2.3	21
28	Survey of microbial quality of plant-based foods served in restaurants. Food Control, 2013, 30, 418-422.	5.5	21
29	The Pivotal Role of TRP Channels in Homeostasis and Diseases throughout the Gastrointestinal Tract. International Journal of Molecular Sciences, 2019, 20, 5277.	4.1	21
30	<i>Allium</i> Discoloration: Color Compounds Formed during Greening of Processed Garlic. Journal of Agricultural and Food Chemistry, 2017, 65, 10615-10620.	5.2	20
31	A survey of mycotoxins in random street-vended snacks from Lagos, Nigeria, using QuEChERS-HPLC-MS/MS. Food Control, 2013, 32, 673-677.	5.5	18
32	Occurrence of fourteen mycotoxins in tiger-nuts. Food Control, 2012, 25, 374-379.	5.5	17
33	Risk-benefit in food safety and nutrition – Outcome of the 2019 Parma Summer School. Food Research International, 2021, 141, 110073.	6.2	16
34	Bioprospecting of microalgae: Proper extraction followed by high performance liquid chromatographic–high resolution mass spectrometric fingerprinting as key tools for successful metabolom characterization. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2016, 1015-1016, 22-33	2.3	14
35	Microbial Contamination of Milk and Dairy Products from Restaurants in Spain. Foodborne Pathogens and Disease, 2009, 6, 1269-1272.	1.8	13
36	Study of mycotoxin calibration approaches on the example of trichothecenes analysis from flour. Food and Chemical Toxicology, 2012, 50, 2034-2041.	3.6	12

JOSEP RUBERT

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37	A Screening of Native (Poly)phenols and Gutâ€Related Metabolites on 3D HCT116 Spheroids Reveals Gut Health Benefits of a Flavanâ€3â€ol Metabolite. Molecular Nutrition and Food Research, 2022, 66, e2101043.	3.3	12
38	Bioprospecting of Turbinaria Macroalgae as a Potential Source of Health Protective Compounds. Chemistry and Biodiversity, 2017, 14, e1600192.	2.1	11
39	Metabolomic Changes after Coffee Consumption: New Paths on the Block. Molecular Nutrition and Food Research, 2021, 65, 2000875.	3.3	11
40	Metabolomic Strategies Based on High-Resolution Mass Spectrometry as a Tool for Recognition of GMO (MON 89788 Variety) and Non-GMO Soybean: a Critical Assessment of Two Complementary Methods. Food Analytical Methods, 2017, 10, 3723-3737.	2.6	11
41	Strategies to Document Adulteration of Food Supplement Based on Sea Buckthorn Oil: a Case Study. Food Analytical Methods, 2017, 10, 1317-1327.	2.6	9
42	Untargeted metabolomics reveals links between Tiger nut (<i>Cyperus esculentus L</i> .) and its geographical origin by metabolome changes associated with membrane lipids. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 1861-1869.	2.3	9
43	Prevalence of Bacteria and Absence of Anisakid Parasites in Raw and Prepared Fish and Seafood Dishes in Spanish Restaurants. Journal of Food Protection, 2015, 78, 615-618.	1.7	6
44	Glucose influence on the production of T-2 toxin by Fusarium sporotrichioides. Toxicon, 2010, 55, 1157-1161.	1.6	5
45	Advanced analytical strategies for measuring free bioactive milk sugars: from composition and concentrations to human metabolic response. Analytical and Bioanalytical Chemistry, 2018, 410, 3445-3462.	3.7	4
46	Exploiting Intestinal Organoids and Foodomics Strategies for Studying the Role of Diet and Host Responses. , 2021, , 508-515.		0