

# JesÃ³s Blesa

## List of Publications by Year in descending order

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Version: 2024-02-01

33  
papers

1,092  
citations

430843

18  
h-index

477281

29  
g-index

34  
all docs

34  
docs citations

34  
times ranked

1237  
citing authors

#	ARTICLE	IF	CITATIONS
1	Determination of aflatoxins in peanuts by matrix solid-phase dispersion and liquid chromatography. <i>Journal of Chromatography A</i> , 2003, 1011, 49-54.	3.7	126
2	Further data on the presence of <i>Fusarium</i> emerging mycotoxins enniatins, fusaproliferin and beauvericin in cereals available on the Spanish markets. <i>Food and Chemical Toxicology</i> , 2010, 48, 1412-1416.	3.6	101
3	High Biological Value Compounds Extraction from Citrus Waste with Non-Conventional Methods. <i>Foods</i> , 2020, 9, 811.	4.3	97
4	Extracellular vesicles in food: Experimental evidence of their secretion in grape fruits. <i>European Journal of Pharmaceutical Sciences</i> , 2017, 98, 40-50.	4.0	74
5	Use of the modified quick easy cheap effective rugged and safe sample preparation approach for the simultaneous analysis of type A- and B-trichothecenes in wheat flour. <i>Journal of Chromatography A</i> , 2010, 1217, 1437-1440.	3.7	72
6	Factors Affecting the Presence of Ochratoxin A in Wines. <i>Critical Reviews in Food Science and Nutrition</i> , 2006, 46, 473-478.	10.3	60
7	Concentration of ochratoxin A in wines from supermarkets and stores of Valencian Community (Spain). <i>Journal of Chromatography A</i> , 2004, 1054, 397-401.	3.7	59
8	Rapid determination of ochratoxin A in cereals and cereal products by liquid chromatography. <i>Journal of Chromatography A</i> , 2004, 1046, 127-31.	3.7	57
9	Rapid determination of ochratoxin A in cereals and cereal products by liquid chromatography. <i>Journal of Chromatography A</i> , 2004, 1046, 127-131.	3.7	55
10	Pressurized liquid extraction coupled to liquid chromatography for the analysis of ochratoxin A in breakfast and infants cereals from Morocco. <i>Food Control</i> , 2010, 21, 132-135.	5.5	50
11	Simultaneous determination of <i>Fusarium</i> mycotoxins in wheat grain from Morocco by liquid chromatography coupled to triple quadrupole mass spectrometry. <i>Food Control</i> , 2014, 46, 1-5.	5.5	46
12	Limited survey for the presence of aflatoxins in foods from local markets and supermarkets in Valencia, Spain. <i>Food Additives and Contaminants</i> , 2004, 21, 165-171.	2.0	43
13	Effects of ultrasound-assisted extraction on physicochemical properties, bioactive compounds, and antioxidant capacity for the valorization of hybrid Mandarin peels. <i>Food Bioscience</i> , 2021, 42, 101185.	4.4	41
14	Pressurized liquid extraction followed by liquid chromatography-mass spectrometry for determination of zearalenone in cereal flours. <i>Food Control</i> , 2010, 21, 399-402.	5.5	34
15	Evaluation of enniatins A, A1, B, B1 and beauvericin in Portuguese cereal-based foods. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2012, 29, 1727-1735.	2.3	27
16	Untargeted metabolomics of fresh and heat treatment Tiger nut ( <i>Cyperus esculentus</i> L.) milks reveals further insight into food quality and nutrition. <i>Journal of Chromatography A</i> , 2017, 1514, 80-87.	3.7	25
17	Presence of mycotoxins in sorghum and intake estimation in Tunisia. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014, 31, 307-318.	2.3	20
18	Rapid determination of ochratoxin A in cereals and cereal products by liquid chromatography. <i>Journal of Chromatography A</i> , 2004, 1046, 127-131.	3.7	19

#	ARTICLE	IF	CITATIONS
19	Comparison of three solid-phase extraction processes in quantification of ciprofloxacin and enrofloxacin in pork meat. <i>Journal of Separation Science</i> , 2012, 35, 832-838.	2.5	16
20	Effects of Bread Making and Wheat Germ Addition on the Natural Deoxynivalenol Content in Bread. <i>Toxins</i> , 2014, 6, 394-401.	3.4	14
21	INCIDENCE OF STAPHYLOCOCCUS AUREUS IN MEALS FROM CAFETERIAS. <i>Journal of Food Safety</i> , 2002, 22, 135-140.	2.3	9
22	Absence Ochratoxin A in soy sauce. <i>International Journal of Food Microbiology</i> , 2004, 97, 221-225.	4.7	7
23	Liberation and Micellarization of Carotenoids from Different Smoothies after Thermal and Ultrasound Treatments. <i>Foods</i> , 2019, 8, 492.	4.3	7
24	Dimensions of household food waste focused on family and consumers. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2342-2354.	10.3	7
25	Comprehensive analysis of polyphenols from hybrid Mandarin peels by SPE and HPLC-UV. <i>LWT - Food Science and Technology</i> , 2022, 165, 113770.	5.2	6
26	Glucose influence on the production of T-2 toxin by <i>Fusarium sporotrichioides</i> . <i>Toxicon</i> , 2010, 55, 1157-1161.	1.6	5
27	Nutritional assessment of the school menus offered in Spain's Mediterranean area. <i>Nutrition</i> , 2020, 78, 110872.	2.4	4
28	Differentiation of juice of mandarin-like hybrids based on physicochemical characteristics, bioactive compounds, and antioxidant capacity. <i>European Food Research and Technology</i> , 0, , .	3.3	3
29	Anthropometric Assessment of Nepali Children Institutionalized in Orphanages. <i>Children</i> , 2020, 7, 217.	1.5	2
30	Assessment of the Use of a Selection of Natural Deep Eutectic Solvents in the Extraction of Polar Bioactive Compounds from Orange Peel. , 2021, 6, .		2
31	Analysis of Polyphenol Content and Antioxidant Capacity of Hybrid Mandarin Peel. , 2021, 6, .		1
32	Analysis of Aflatoxins in Peeled Peanuts by Liquid Chromatography and Fluorescence Detection. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2005, 75, 115-120.	2.7	0
33	Green Extraction of Flavonoids from Orange Peels Using Deep Eutectic Solvents. , 0, , .		0