Vicenta A Devesa

List of Publications by Year in Descending Order

85 papers	3,233 citations	33 h-index	54 g-index
91 ext. papers	3,513 ext. citations	5.3 avg, IF	4.99 L-index

#	Paper	IF	Citations
85	Dietary microplastics: Occurrence, exposure and health implications.. *Environmental Research*, **2022**, 113150	7.9	2
84	Arsenic in Tissues and Prey Species of the Scalloped Hammerhead (Sphyrna lewini) from the SE Gulf of California. *Archives of Environmental Contamination and Toxicology*, **2021**, 80, 624-633	3.2	1
83	Arsenic speciation in cooked food and its bioaccessible fraction using X-ray absorption spectroscopy. *Food Chemistry*, **2021**, 336, 127587	8.5	5
82	In Vitro Evaluation of the Protective Role of Lactobacillus StrainsAgainst Inorganic Arsenic Toxicity. *Probiotics and Antimicrobial Proteins*, **2020**, 12, 1484-1491	5.5	6
81	Toxic trace elements in dried mushrooms: Effects of cooking and gastrointestinal digestion on food safety. *Food Chemistry*, **2020**, 306, 125478	8.5	15
80	In vitro evaluation of the efficacy of lactobacilli and yeasts in reducing bioavailability of inorganic arsenic. *LWT - Food Science and Technology*, **2020**, 126, 109272	5.4	2
79	Arsenic exposure of child populations in Northern Argentina. *Science of the Total Environment*, **2019**, 669, 1-6	10.2	12
78	Effect of lactic acid bacteria on mercury toxicokinetics. *Food and Chemical Toxicology*, **2019**, 128, 147-153	4.7	4
77	Inorganic arsenic causes intestinal barrier disruption. *Metallomics*, **2019**, 11, 1411-1418	4.5	11
76	In vivo evaluation of the effect of arsenite on the intestinal epithelium and associated microbiota in mice. *Archives of Toxicology*, **2019**, 93, 2127-2139	5.8	7
75	Dietary Compounds To Reduce In Vivo Inorganic Arsenic Bioavailability. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 9032-9038	5.7	8
74	Effect of chronic exposure to inorganic arsenic on intestinal cells. *Journal of Applied Toxicology*, **2019**, 39, 899-907	4.1	5
73	Use of lactic acid bacteria and yeasts to reduce exposure to chemical food contaminants and toxicity. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 1534-1545	11.5	30
72	Dietary compounds as modulators of metals and metalloids toxicity. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 2055-2067	11.5	12
71	Polyphosphate in and Its Link to Stress Tolerance and Probiotic Properties. *Frontiers in Microbiology*, **2018**, 9, 1944	5.7	6
70	In vitro evaluation of dietary compounds to reduce mercury bioavailability. *Food Chemistry*, **2018**, 248, 353-359	8.5	11
69	Metal(loid) contamination in seafood products. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 3715-3728	11.5	10

68	Characterization of the binding capacity of mercurial species in Lactobacillus strains. *Journal of the Science of Food and Agriculture*, **2017**, 97, 5107-5113	4.3	15
67	Use of Saccharomyces cerevisiae To Reduce the Bioaccessibility of Mercury from Food. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 2876-2882	5.7	12
66	In Vitro Reduction of Arsenic Bioavailability Using Dietary Strategies. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 3956-3964	5.7	10
65	Evaluation of Iodine Bioavailability in Seaweed Using in Vitro Methods. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 8435-8442	5.7	21
64	Evaluation of exposure to fluoride in child population of North Argentina. *Environmental Science and Pollution Research*, **2017**, 24, 22040-22047	5.1	5
63	Influence of Physiological Gastrointestinal Parameters on the Bioaccessibility of Mercury and Selenium from Swordfish. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 690-8	5.7	13
62	Dietary Strategies To Reduce the Bioaccessibility of Arsenic from Food Matrices. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 923-31	5.7	23
61	Reduction of mercury bioaccessibility using dietary strategies. *LWT - Food Science and Technology*, **2016**, 71, 10-16	5.4	16
60	Effects of sodium fluoride on immune response in murine macrophages. *Toxicology in Vitro*, **2016**, 34, 81-87	3.6	23
59	Participation of divalent cation transporter DMT1 in the uptake of inorganic mercury. *Toxicology*, **2015**, 331, 119-24	4.4	21
58	Toxic trace elements at gastrointestinal level. *Food and Chemical Toxicology*, **2015**, 86, 163-75	4.7	41
57	Characterization of the intestinal absorption of inorganic mercury in Caco-2 cells. *Toxicology in Vitro* , **2015**, 29, 93-102	3.6	18
56	Proinflammatory effect of trivalent arsenical species in a co-culture of Caco-2 cells and peripheral blood mononuclear cells. *Archives of Toxicology*, **2015**, 89, 555-64	5.8	11
55	Estimation of arsenic intake from drinking water and food (raw and cooked) in a rural village of northern Chile. Urine as a biomarker of recent exposure. *International Journal of Environmental Research and Public Health*, **2015**, 12, 5614-33	4.6	19
54	Participation of b0,+ and B0,+ systems in the transport of mercury bound to cysteine in intestinal cells. *Toxicology Research*, **2015**, 4, 895-900	2.6	6
53	Determination of total cadmium, lead, arsenic, mercury and inorganic arsenic in mushrooms: outcome of IMEP-116 and IMEP-39. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2015**, 32, 54-67	3.2	11
52	In vitro evaluation of inorganic mercury and methylmercury effects on the intestinal epithelium permeability. *Food and Chemical Toxicology*, **2014**, 74, 349-59	4.7	15
51	In vitro characterization of the intestinal absorption of methylmercury using a Caco-2 cell model. *Chemical Research in Toxicology*, **2014**, 27, 254-64	4	16

50	Glutathione-enriched bakerS's yeast: production, bioaccessibility and intestinal transport assays. *Journal of Applied Microbiology*, **2014**, 116, 304-13	4.7	9
49	Trivalent arsenic species induce changes in expression and levels of proinflammatory cytokines in intestinal epithelial cells. *Toxicology Letters*, **2014**, 224, 40-6	4.4	36
48	Quantification of fluoride in food by microwave acid digestion and fluoride ion-selective electrode. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 10708-13	5.7	34
47	Transformation of arsenic species during in vitro gastrointestinal digestion of vegetables. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 12164-70	5.7	21
46	Migrants determination and bioaccessibility study of ethyl lauroyl arginate (LAE) from a LAE based antimicrobial food packaging material. *Food and Chemical Toxicology*, **2013**, 56, 363-70	4.7	19
45	Differential toxicity and gene expression in Caco-2 cells exposed to arsenic species. *Toxicology Letters*, **2013**, 218, 70-80	4.4	42
44	Factors affecting the bioaccessibility of fluoride from seafood products. *Food and Chemical Toxicology*, **2013**, 59, 104-10	4.7	17
43	Intestinal transport of methylmercury and inorganic mercury in various models of Caco-2 and HT29-MTX cells. *Toxicology*, **2013**, 311, 147-53	4.4	32
42	In vitro study of intestinal transport of fluoride using the Caco-2 cell line. *Food and Chemical Toxicology*, **2013**, 55, 156-63	4.7	17
41	In vitro study of intestinal transport of inorganic and methylated arsenic species by Caco-2/HT29-MTX cocultures. *Chemical Research in Toxicology*, **2012**, 25, 2654-62	4	36
40	Metabolism of inorganic arsenic in intestinal epithelial cell lines. *Chemical Research in Toxicology*, **2012**, 25, 2402-11	4	28
39	Mercury and selenium in fish and shellfish: occurrence, bioaccessibility and uptake by Caco-2 cells. *Food and Chemical Toxicology*, **2012**, 50, 2696-702	4.7	54
38	In vitro evaluation of intestinal fluoride absorption using different cell models. *Toxicology Letters*, **2012**, 210, 311-7	4.4	18
37	In vitro study of transporters involved in intestinal absorption of inorganic arsenic. *Chemical Research in Toxicology*, **2012**, 25, 446-53	4	59
36	Is it possible to agree on a value for inorganic arsenic in food? The outcome of IMEP-112. *Analytical and Bioanalytical Chemistry*, **2012**, 404, 2475-88	4.4	33
35	Performance of laboratories in speciation analysis in seafood Case of methylmercury and inorganic arsenic. *Food Control*, **2011**, 22, 1928-1934	6.2	26
34	Arsenic and fluoride induce neural progenitor cell apoptosis. *Toxicology Letters*, **2011**, 203, 237-44	4.4	36
33	In vitro study of intestinal transport of arsenite, monomethylarsonous acid, and dimethylarsinous acid by Caco-2 cell line. *Toxicology Letters*, **2011**, 204, 127-33	4.4	35

32	Characterization of the intestinal absorption of arsenate, monomethylarsonic acid, and dimethylarsinic acid using the Caco-2 cell line. *Chemical Research in Toxicology*, **2010**, 23, 547-56	4	48
31	Estimated intake levels of methylmercury in children, childbearing age and pregnant women in a Mediterranean region, Murcia, Spain. *European Journal of Pediatrics*, **2009**, 168, 1075-80	4.1	15
30	Tissue dosimetry, metabolism and excretion of pentavalent and trivalent dimethylated arsenic in mice after oral administration. *Toxicology and Applied Pharmacology*, **2008**, 227, 26-35	4.6	31
29	Effect of thermal treatments on arsenic species contents in food. *Food and Chemical Toxicology*, **2008**, 46, 1-8	4.7	255
28	Environmental arsenic as a disruptor of insulin signaling **2008**, 10, 1-7		16
27	Molecular mechanisms of the diabetogenic effects of arsenic: inhibition of insulin signaling by arsenite and methylarsonous acid. *Environmental Health Perspectives*, **2007**, 115, 734-42	8.4	120
26	Arsenic (+3 oxidation state) methyltransferase and the methylation of arsenicals. *Experimental Biology and Medicine*, **2007**, 232, 3-13	3.7	168
25	Arsenicals in maternal and fetal mouse tissues after gestational exposure to arsenite. *Toxicology*, **2006**, 224, 147-55	4.4	58
24	Organoarsenical species contents in cooked seafood. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 8813-9	5.7	18
23	Transformation of organoarsenical species by the microflora of freshwater crayfish. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 10297-305	5.7	14
22	Arsenic (+3 oxidation state) methyltransferase and the inorganic arsenic methylation phenotype. *Toxicology and Applied Pharmacology*, **2005**, 204, 164-9	4.6	55
21	Metabolism and toxicity of arsenic in human urothelial cells expressing rat arsenic (+3 oxidation state)-methyltransferase. *Toxicology and Applied Pharmacology*, **2005**, 207, 147-59	4.6	113
20	Tissue dosimetry, metabolism and excretion of pentavalent and trivalent monomethylated arsenic in mice after oral administration. *Toxicology and Applied Pharmacology*, **2005**, 208, 186-97	4.6	40
19	Commonalities in Metabolism of Arsenicals. *Environmental Chemistry*, **2005**, 2, 161	3.2	25
18	Glutathione modulates recombinant rat arsenic (+3 oxidation state) methyltransferase-catalyzed formation of trimethylarsine oxide and trimethylarsine. *Chemical Research in Toxicology*, **2004**, 17, 1621-9	4	58
17	Endogenous reductants support the catalytic function of recombinant rat cyt19, an arsenic methyltransferase. *Chemical Research in Toxicology*, **2004**, 17, 404-9	4	110
16	Comprehensive analysis of arsenic metabolites by pH-specific hydride generation atomic absorption spectrometry. *Journal of Analytical Atomic Spectrometry*, **2004**, 19, 1460-1467	3.7	66
15	Contribution of water, bread, and vegetables (raw and cooked) to dietary intake of inorganic arsenic in a rural village of Northern Chile. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 1773-9	5.7	92

14	Determination of arsenic species in a freshwater crustacean Procambarus clarkii. *Applied Organometallic Chemistry*, **2002**, 16, 123-132	3.1	26
13	Distribution of arsenic species in the freshwater crustacean Procambarus clarkii. *Applied Organometallic Chemistry*, **2002**, 16, 692-700	3.1	6
12	Organoarsenical species contents in fresh and processed seafood products. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 924-32	5.7	44
11	Heavy metal, total arsenic, and inorganic arsenic contents of algae food products. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 918-23	5.7	142
10	Vegetables collected in the cultivated Andean area of northern Chile: total and inorganic arsenic contents in raw vegetables. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 642-7	5.7	120
9	Application of column switching in high-performanceliquid chromatography with on-line thermo-oxidation and detection by HG-AASand HG-AFS for the analysis of organoarsenical species in seafood samples. *Journal of Analytical Atomic Spectrometry*, **2001**, 16, 390-397	3.7	40
8	Arsenic in cooked seafood products: study on the effect of cooking on total and inorganic arsenic contents. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 4132-40	5.7	83
7	Effect of cooking temperatures on chemical changes in species of organic arsenic in seafood. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 2272-6	5.7	52
6	Kinetic study of transformations of arsenic species during heat treatment. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 2267-71	5.7	38
5	Total and inorganic arsenic in fresh and processed fish products. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 4369-76	5.7	154
4	Speciation of cationic arsenic species in seafood by coupling liquid chromatography with hydride generation atomic fluorescence detection. *Journal of Analytical Atomic Spectrometry*, **2000**, 15, 1501-1507	3.7	27
3	Accumulation of heavy metals and As in wetland birds in the area around Doñana National Park affected by the Aznalcollar toxic spill. *Science of the Total Environment*, **1999**, 242, 293-308	10.2	87
2	Trace elements in blood collected from birds feeding in the area around Doñana National Park affected by the toxic spill from the Aznalcóllar mine. *Science of the Total Environment*, **1999**, 242, 309-23	10.2	59
1	Total and inorganic arsenic in the fauna of the Guadalquivir estuary: environmental and human health implications. *Science of the Total Environment*, **1999**, 242, 261-70	10.2	55