

# Ainhoa Ruiz

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3355368/publications.pdf>

Version: 2024-02-01

24  
papers

1,620  
citations

377584

21  
h-index

685536

24  
g-index

24  
all docs

24  
docs citations

24  
times ranked

1983  
citing authors

#	ARTICLE	IF	CITATIONS
1	Potential of Nuclear Magnetic Resonance for a Discriminant Characterization of PDO VOOs. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800137.	1.0	7
2	Direct study of minor extra-virgin olive oil components without any sample modification. <sup>1</sup> H NMR multisuppression experiment: A powerful tool. <i>Food Chemistry</i> , 2017, 228, 301-314.	4.2	66
3	Interindividual variation in gene expression responses and metabolite formation in acetaminophen-exposed primary human hepatocytes. <i>Archives of Toxicology</i> , 2016, 90, 1103-1115.	1.9	18
4	Integrating multiple omics to unravel mechanisms of Cyclosporin A induced hepatotoxicity in vitro. <i>Toxicology in Vitro</i> , 2015, 29, 489-501.	1.1	33
5	Identification of Cisplatin-Regulated Metabolic Pathways in Pluripotent Stem Cells. <i>PLoS ONE</i> , 2013, 8, e76476.	1.1	39
6	Use of NMR metabolomic plasma profiling methodologies to identify illicit growth-promoting administrations. <i>Analytical and Bioanalytical Chemistry</i> , 2012, 403, 573-582.	1.9	19
7	<sup>1</sup> Omics analysis of low dose acetaminophen intake demonstrates novel response pathways in humans. <i>Toxicology and Applied Pharmacology</i> , 2012, 259, 320-328.	1.3	44
8	Ultra-fast searching assists in evaluating sub-ppm mass accuracy enhancement in U-HPLC/Orbitrap MS data. <i>Metabolomics</i> , 2011, 7, 15-24.	1.4	41
9	Integrating transcriptomics and metabolomics to unravel modes-of-action of 2,3,7,8-tetrachlorodibenzo-p-dioxin (TCDD) in HepG2 cells. <i>BMC Systems Biology</i> , 2011, 5, 139.	3.0	40
10	An untargeted multi-technique metabolomics approach to studying intracellular metabolites of HepG2 cells exposed to 2,3,7,8-tetrachlorodibenzo-p-dioxin. <i>BMC Genomics</i> , 2011, 12, 251.	1.2	75
11	Monitoring of heat-induced degradation of edible oils by proton NMR. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 52-60.	1.0	49
12	Study by means of <sup>1</sup> H nuclear magnetic resonance of the oxidation process undergone by edible oils of different natures submitted to microwave action. <i>Food Chemistry</i> , 2006, 96, 665-674.	4.2	47
13	Monitoring the oxidation of unsaturated oils and formation of oxygenated aldehydes by proton NMR. <i>European Journal of Lipid Science and Technology</i> , 2005, 107, 36-47.	1.0	84
14	Oxidation process of oils with high content of linoleic acyl groups and formation of toxic hydroperoxy- and hydroxyalkenals. A study by <sup>1</sup> H nuclear magnetic resonance. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 2413-2420.	1.7	66
15	Study by proton nuclear magnetic resonance of the thermal oxidation of oils rich in oleic acyl groups. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2005, 82, 349-355.	0.8	39
16	Study of both Sunflower Oil and Its Headspace throughout the Oxidation Process. Occurrence in the Headspace of Toxic Oxygenated Aldehydes. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1093-1101.	2.4	88
17	Formation of hydroperoxy- and hydroxyalkenals during thermal oxidative degradation of sesame oil monitored by proton NMR. <i>European Journal of Lipid Science and Technology</i> , 2004, 106, 680-687.	1.0	80
18	Study of the oxidative degradation of farmed salmon lipids by means of Fourier transform infrared spectroscopy. Influence of salting. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1528-1534.	1.7	57

#	ARTICLE	IF	CITATIONS
19	Study of the oxidative stability of salted and unsalted salmon fillets by <sup>1</sup> H nuclear magnetic resonance. <i>Food Chemistry</i> , 2004, 86, 297-304.	4.2	58
20	Characterization of sachu inchi ( <i>Plukenetia volubilis</i> L.) oil by FTIR spectroscopy and <sup>1</sup> H NMR. Comparison with linseed oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2003, 80, 755-762.	0.8	116
21	<sup>1</sup> H nuclear magnetic resonance as a fast tool for determining the composition of acyl chains in acylglycerol mixtures. <i>European Journal of Lipid Science and Technology</i> , 2003, 105, 502-507.	1.0	106
22	Rapid simultaneous determination by proton NMR of unsaturation and composition of acyl groups in vegetable oils. <i>European Journal of Lipid Science and Technology</i> , 2003, 105, 688-696.	1.0	180
23	Edible oils: discrimination by <sup>1</sup> H nuclear magnetic resonance. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 338-346.	1.7	102
24	High resolution <sup>1</sup> H nuclear magnetic resonance in the study of edible oils and fats. <i>Trends in Food Science and Technology</i> , 2001, 12, 328-338.	7.8	166