Daniel A Wunderlin

List of Publications by Year
in descending order

106 papers	5,207 citations	76326 40 h-index	95266 68 g-index
106 all docs	106 docs citations	106 times ranked	6235 citing authors

#	Article	IF	Citations
1	Use of water quality indices to verify the impact of CÃ³rdoba City (Argentina) on SuquÃa River. Water Research, 2000, 34, 2915-2926.	11.3	562
2	Differential detoxification and antioxidant response in diverse organs of Corydoras paleatus experimentally exposed to microcystin-RR. Aquatic Toxicology, 2006, 76, 1-12.	4.0	201
3	Oxidative stress responses in different organs of Jenynsia multidentata exposed to endosulfan. Ecotoxicology and Environmental Safety, 2009, 72, 199-205.	6.0	179
4	Uptake, tissue distribution and accumulation of microcystin-RR in Corydoras paleatus, Jenynsia multidentata and Odontesthes bonariensis. Aquatic Toxicology, 2005, 75, 178-190.	4.0	170
5	The effects of a cyanobacterial crude extract on different aquatic organisms: Evidence for cyanobacterial toxin modulating factors. Environmental Toxicology, 2001, 16, 535-542.	4.0	163
6	Fingerprints for Main Varieties of Argentinean Wines: Terroir Differentiation by Inorganic, Organic, and Stable Isotopic Analyses Coupled to Chemometrics. Journal of Agricultural and Food Chemistry, 2011, 59, 7854-7865.	5.2	141
7	Melatonin levels, determined by LC-ESI-MS/MS, fluctuate during the day/night cycle in Vitis vinifera cv Malbec: evidence of its antioxidant role in fruits. Journal of Pineal Research, 2011, 51, 226-232.	7.4	126
8	Occurrence of glyphosate and AMPA in an agricultural watershed from the southeastern region of Argentina. Science of the Total Environment, 2015, 536, 687-694.	8.0	118
9	Occurrence and bioaccumulation of pharmaceuticals in a fish species inhabiting the SuquÃa River basin (CÃ³rdoba, Argentina). Science of the Total Environment, 2014, 472, 389-396.	8.0	113
10	From grape to wine: Changes in phenolic composition and its influence on antioxidant activity. Food Chemistry, 2016, 208, 228-238.	8.2	113
11	Determination of Volatile Organic Compound Patterns Characteristic of Five Unifloral Honey by Solid-Phase Microextractionâ€'Gas Chromatographyâ€'Mass Spectrometry Coupled to Chemometrics. Journal of Agricultural and Food Chemistry, 2006, 54, 7235-7241.	5.2	107
12	Metals, As and Se determination by inductively coupled plasma-mass spectrometry (ICP-MS) in edible fish collected from three eutrophic reservoirs. Their consumption represents a risk for human health?. Microchemical Journal, 2017, 130, 236-244.	4.5	93
13	In vivo antioxidant activity of grape, pomace and wine from three red varieties grown in Argentina: Its relationship to phenolic profile. Journal of Functional Foods, 2016, 20, 332-345.	3.4	89
14	Argentinean Propolis from Zuccagnia punctata Cav. (Caesalpinieae) Exudates: Phytochemical Characterization and Antifungal Activity. Journal of Agricultural and Food Chemistry, 2010, 58, 194-201.	5.2	88
15	Evaluation of elemental profile coupled to chemometrics to assess the geographical origin of Argentinean wines. Food Chemistry, 2010, 119, 372-379.	8.2	84
16	Multiple biomarkers responses in Prochilodus lineatus allowed assessing changes in the water quality of Salado River basin (Santa Fe, Argentina). Environmental Pollution, 2009, 157, 3025-3033.	7.5	83
17	Bioaccumulation and trophic transfer of metals, As and Se through a freshwater food web affected by antrophic pollution in CÃ³rdoba, Argentina. Ecotoxicology and Environmental Safety, 2018, 148, 275-284.	6.0	82
18	Copper-induced response of physiological parameters and antioxidant enzymes in the aquatic macrophyte Potamogeton pusillus. Environmental Pollution, 2009, 157, 2570-2576.	7.5	79

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19	Changes in the swimming activity and the glutathione S-transferase activity of Jenynsia multidentata fed with microcystin-RR. Water Research, 2008, 42, 1299-1307.	11.3	76
20	Glyphosate runoff and its occurrence in rainwater and subsurface soil in the nearby area of agricultural fields in Argentina.. Chemosphere, 2019, 225, 906-914.	8.2	76
21	Degradation of chlorobenzenes by a strain of Acidovorax avenae isolated from a polluted aquifer. Chemosphere, 2005, 61, 98-106.	8.2	73
22	Biodegradation of lindane by a native bacterial consortium isolated from contaminated river sediment. International Biodeterioration and Biodegradation, 2004, 54, 255-260.	3.9	70
23	Linking Soil, Water, and Honey Composition To Assess the Geographical Origin of Argentinean Honey by Multielemental and Isotopic Analyses. Journal of Agricultural and Food Chemistry, 2015, 63, 4638-4645.	5.2	69
24	Effect of simulated digestion on the phenolic components of red grapes and their corresponding wines. Journal of Functional Foods, 2018, 44, 86-94.	3.4	67
25	The Fate of Glyphosate and AMPA in a Freshwater Endorheic Basin: An Ecotoxicological Risk Assessment. Toxics, 2018, 6, 3.	3.7	67
26	Assessment of the Floral Origin of Honey by SDS-Page Immunoblot Techniques. Journal of Agricultural and Food Chemistry, 2002, 50, 1362-1367.	5.2	66
27	From water to edible fish. Transfer of metals and metalloids in the San Roque Reservoir (CÃ³rdoba,) Tj ETQq1 1 0.784314 rgBT /Overlo	6.3	66
28	Argentinean Andean propolis associated with the medicinal plant Larrea nitida Cav. (Zygophyllaceae). HPLCâ€“MS and GCâ€“MS characterization and antifungal activity. Food and Chemical Toxicology, 2011, 49, 1970-1978.	3.6	60
29	Antioxidant and biotransformation enzymes in Myriophyllum quitense as biomarkers of heavy metal exposure and eutrophication in SuquÃa River basin (CÃ³rdoba, Argentina). Chemosphere, 2005, 61, 147-157.	8.2	59
30	Main Flavonoids, DPPH Activity, and Metal Content Allow Determination of the Geographical Origin of Propolis from the Province of San Juan (Argentina). Journal of Agricultural and Food Chemistry, 2009, 57, 2691-2698.	5.2	58
31	Integrated survey of water pollution in the SuquÃa River basin (CÃ³rdoba, Argentina). Journal of Environmental Monitoring, 2011, 13, 398-409.	2.1	57
32	Pistachio (Pistacia vera var Kerman) from Argentinean cultivars. A natural product with potential to improve human health. Journal of Functional Foods, 2013, 5, 1347-1356.	3.4	51
33	Review of emerging contaminants in aquatic biota from Latin America: 2002â€“2016. Environmental Toxicology and Chemistry, 2017, 36, 1716-1727.	4.3	51
34	Integrated survey on toxic effects of lindane on neotropical fish: Corydoras paleatus and Jenynsia multidentata. Environmental Pollution, 2008, 156, 775-783.	7.5	50
35	Elemental and Isotopic Fingerprint of Argentinean Wheat. Matching Soil, Water, and Crop Composition to Differentiate Provenance. Journal of Agricultural and Food Chemistry, 2013, 61, 3763-3773.	5.2	50
36	Matching metal pollution with bioavailability, bioaccumulation and biomarkers response in fish (Centropomus parallelus) resident in neotropical estuaries. Environmental Pollution, 2013, 180, 136-144.	7.5	49

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37	Utilization of a partially-deoiled chia flour to improve the nutritional and antioxidant properties of wheat pasta. LWT - Food Science and Technology, 2018, 89, 381-387.	5.2	49
38	Enhanced phytoextraction of chromium by the aquatic macrophyte Potamogeton pusillus in presence of copper. Environmental Pollution, 2012, 161, 15-22.	7.5	43
39	Urban propolis from San Juan province (Argentina): Ethnopharmacological uses and antifungal activity against Candida and dermatophytes. Industrial Crops and Products, 2014, 57, 166-173.	5.2	43
40	Potential human health risks from metals and As via Odontesthes bonariensis consumption and ecological risk assessments in a eutrophic lake. Ecotoxicology and Environmental Safety, 2016, 129, 302-310.	6.0	43
41	Hydrophilic antioxidant compounds in orange juice from different fruit cultivars: Composition and antioxidant activity evaluated by chemical and cellular based (Saccharomyces cerevisiae) assays. Journal of Food Composition and Analysis, 2015, 37, 1-10.	3.9	41
42	Selective and eco-friendly procedures for the synthesis of benzimidazole derivatives. The role of the Er(OTf)₃ catalyst in the reaction selectivity. Beilstein Journal of Organic Chemistry, 2016, 12, 2410-2419.	2.2	41
43	Interrogating pollution sources in a mangrove food web using multiple stable isotopes. Science of the Total Environment, 2018, 640-641, 501-511.	8.0	41
44	How good antioxidant is the red wine? Comparison of some inÂvitro and inÂvivo methods to assess the antioxidant capacity of Argentinean red wines. LWT - Food Science and Technology, 2012, 47, 1-7.	5.2	37
45	Reply to comment on â€œUse of water quality indices to verify the impact of Cordoba city (Argentina) on Suquia Riverâ€• Water Research, 2002, 36, 4940-4941.	11.3	35
46	Changes in bioaccumulation and translocation patterns between root and leafs of Avicennia schaueriana as adaptive response to different levels of metals in mangrove system. Marine Pollution Bulletin, 2015, 94, 176-184.	5.0	35
47	Distribution and bioaccumulation of 12 trace elements in water, sediment and tissues of the main fishery from different environments of the La Plata basin (South America): Risk assessment for human consumption. Chemosphere, 2019, 236, 124394.	8.2	35
48	Nanoparticle transport and sequestration: Intracellular titanium dioxide nanoparticles in a neotropical fish. Science of the Total Environment, 2019, 658, 798-808.	8.0	35
49	How Much Do Soil and Water Contribute to the Composition of Meat? A Case Study: Meat from Three Areas of Argentina. Journal of Agricultural and Food Chemistry, 2011, 59, 11117-11128.	5.2	34
50	Biotransformation and antioxidant enzymes of Limnoperna fortunei detect site impact in watercourses of CÃ³rdoba, Argentina. Ecotoxicology and Environmental Safety, 2009, 72, 1871-1880.	6.0	32
51	Tissueâ€specific bioconcentration and biotransformation of cypermethrin and chlorpyrifos in a native fish (Jenynsia multidentata) exposed to these insecticides singly and in mixtures. Environmental Toxicology and Chemistry, 2017, 36, 1764-1774.	4.3	32
52	Bioaccessibility of polyphenols and antioxidant properties of the white grape by simulated digestion and Caco-2 cell assays: Comparative study with its winemaking product. Food Research International, 2019, 122, 496-505.	6.2	32
53	Argentinian pistachio oil and flour: a potential novel approach of pistachio nut utilization. Journal of Food Science and Technology, 2016, 53, 2260-2269.	2.8	30
54	Changes in the phenolic profile of Argentinean fresh grapes during production of sun-dried raisins. Journal of Food Composition and Analysis, 2017, 58, 23-32.	3.9	30

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55	Targeted metabolomics to assess the authenticity of bakery products containing chia, sesame and flax seeds. Food Chemistry, 2020, 312, 126059.	8.2	30
56	Atmospheric particulate matter from an industrial area as a source of metal nanoparticle contamination in aquatic ecosystems. Science of the Total Environment, 2021, 753, 141976.	8.0	30
57	Surface functionalization of polyolefin films via the ultraviolet-induced photografting of acrylic acid: Topographical characterization and ability for binding antifungal agents. Journal of Applied Polymer Science, 2006, 102, 2254-2263.	2.6	29
58	Theoretical and Experimental Study of the Antioxidant Behaviors of 5â€Oâ€Caffeoylquinic, Quinic and Caffeic Acids Based on Electronic and Structural Properties. ChemistrySelect, 2016, 1, 4113-4120.	1.5	29
59	Markers of typical red wine varieties from the Valley of Tulum (San Juan-Argentina) based on VOCs profile and chemometrics. Food Chemistry, 2013, 141, 1055-1062.	8.2	28
60	Matching in Vitro Bioaccessibility of Polyphenols and Antioxidant Capacity of Soluble Coffee by Boosted Regression Trees. Journal of Agricultural and Food Chemistry, 2015, 63, 9572-9582.	5.2	28
61	Assessment of bioactive compounds and their in vitro bioaccessibility in whole-wheat flour pasta. Food Chemistry, 2019, 293, 408-417.	8.2	28
62	Trophic transfer of emerging metallic contaminants in a neotropical mangrove ecosystem food web. Journal of Hazardous Materials, 2021, 408, 124424.	12.4	28
63	Kinetic evidence for the intermediacy of 1-azirines in the gas-phase thermal isomerization of 3H-isoxazoles to .alpha.-carbonylacetonitrile derivatives. Journal of Organic Chemistry, 1982, 47, 982-984.	3.2	27
64	Relation between polyphenol profile and antioxidant capacity of different Argentinean wheat varieties. A Boosted Regression Trees study. Food Chemistry, 2017, 232, 79-88.	8.2	27
65	Multielementalâ€¯+â€¯isotopic fingerprint enables linking soil, water, forage and milk composition, assessing the geographical origin of Argentinean milk. Food Chemistry, 2019, 283, 549-558.	8.2	27
66	Biotransformation and antioxidant response in Ceratophyllum demersum experimentally exposed to 1,2- and 1,4-dichlorobenzene. Chemosphere, 2007, 68, 2073-2079.	8.2	26
67	Decomposition of Hydroxymethylfurfural in Solution and Protective Effect of Fructose. Journal of Agricultural and Food Chemistry, 1998, 46, 1855-1863.	5.2	25
68	Differential biochemical responses to metal/metalloid accumulation in organs of an edible fish (Centropomus parallelus) from Neotropical estuaries. Ecotoxicology and Environmental Safety, 2018, 161, 260-269.	6.0	24
69	Differential Absorption of Metals from Soil to Diverse Vine Varieties from the Valley of Tulum (Argentina): Consequences To Evaluate Wine Provenance. Journal of Agricultural and Food Chemistry, 2009, 57, 7409-7416.	5.2	23
70	Organochlorine pesticides in agricultural soils and associated biota. Environmental Earth Sciences, 2016, 75, 1.	2.7	23
71	Detoxification and antioxidant responses in diverse organs of Jenynsia multidentata experimentally exposed to 1,2â€•and 1,4â€dichlorobenzene. Environmental Toxicology, 2008, 23, 184-192.	4.0	22
72	Chemical profile and bioaccessibility of polyphenols from wheat pasta supplemented with partially-deoiled chia flour. LWT - Food Science and Technology, 2020, 124, 109134.	5.2	22

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73	Impairments in aromatase expression, reproductive behavior, and sperm quality of male fish exposed to 17Î²â€estradiol. Environmental Toxicology and Chemistry, 2012, 31, 935-940.	4.3	20
74	Flash vacuum pyrolysis of some 4-nitroisoxazoles. Journal of Organic Chemistry, 1987, 52, 3637-3640.	3.2	19
75	Development of a Competitive ELISA for the Evaluation of Sunflower Pollen in Honey Samples. Journal of Agricultural and Food Chemistry, 2004, 52, 7222-7226.	5.2	18
76	Development of a method for the elemental analysis of milk powders using laser ablation-inductively coupled plasma-mass spectrometry (LA-ICP-MS) and its potential use in geographic sourcing. Talanta, 2018, 186, 670-677.	5.5	18
77	Changes in the Antioxidant Properties of Quince Fruit (Cydonia oblonga Miller) during Jam Production at Industrial Scale. Journal of Food Quality, 2018, 2018, 1-9.	2.6	18
78	Assessment of phytotoxic effects, uptake and translocation of diclofenac in chicory (Cichorium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 54	8.2	18
79	Endosulfan induces oxidative stress and changes on detoxication enzymes in the aquatic macrophyte Myriophyllum quitense. Phytochemistry, 2008, 69, 1150-1157.	2.9	17
80	Matching Changes in Sensory Evaluation with Physical and Chemical Parameters. Food and Bioprocess Technology, 2013, 6, 3305-3316.	4.7	16
81	Toxin distribution and sphingoid base imbalances in Fusarium verticillioides-infected and fumonisin B1-watered maize seedlings. Phytochemistry, 2016, 125, 54-64.	2.9	16
82	Seasonal variations on trace element bioaccumulation and trophic transfer along a freshwater food chain in Argentina. Environmental Science and Pollution Research, 2020, 27, 40664-40678.	5.3	15
83	Different trophodynamics between two proximate estuaries with differing degrees of pollution. Science of the Total Environment, 2021, 770, 144651.	8.0	15
84	Gas phase thermal isomerization of 4-acetyl?5-methyl-isoxazole. International Journal of Chemical Kinetics, 1986, 18, 1333-1340.	1.6	14
85	Field and in Vitro Evaluation of Ammonia Toxicity on Native Fish Species of the Central Region of Argentina. Bulletin of Environmental Contamination and Toxicology, 2006, 76, 984-991.	2.7	13
86	One-pot sequential synthesis and antifungal activity of 2-(benzylsulfonyl)benzothiazole derivatives. RSC Advances, 2019, 9, 29405-29413.	3.6	13
87	Comparative metabolite fingerprinting of chia, flax and sesame seeds using LC-MS untargeted metabolomics. Food Chemistry, 2022, 371, 131355.	8.2	12
88	Biodegradation of 2,4- and 2,6-diaminotoluene by acclimated bacteria. Water Research, 1997, 31, 1601-1608.	11.3	11
89	Reproductive Impairment of a Viviparous Fish Species Inhabiting a Freshwater System with Anthropogenic Impact. Archives of Environmental Contamination and Toxicology, 2013, 64, 281-290.	4.1	11
90	Novel cookie formulation with defatted sesame flour: Evaluation of its technological and sensory properties. Changes in phenolic profile, antioxidant activity, and gut microbiota after simulated gastrointestinal digestion. Food Chemistry, 2022, 389, 133122.	8.2	10

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91	Isotope Analysis (13C, 18O) of Wine From Central and Eastern Europe and Argentina, 2008 and 2009 Vintages: Differentiation of Origin, Environmental Indications, and Variations Within Countries. Frontiers in Sustainable Food Systems, 2021, 5, .	3.9	9
92	Differentiation Between Argentine and Austrian Red and White Wines Based on Isotopic and Multi-Elemental Composition. Frontiers in Sustainable Food Systems, 2021, 5, .	3.9	9
93	Phytofiltration of As³⁺, As⁵⁺, and Hg by the aquatic macrophyte Potamogeton pusillus L, and its potential use in the treatment of wastewater. International Journal of Phytoremediation, 2018, 20, 914-921.	3.1	8
94	Antioxidant properties and phenolic composition of â€œComposed Yerba Mateâ€• Journal of Food Science and Technology, 2021, 58, 4711-4721.	2.8	7
95	Flash vacuum pyrolysis of 3-t-butylindeno[1,2-c]isoxazol-4-one. Formation of 2-carbonyl-1,3-indandione 2-azine. Journal of Heterocyclic Chemistry, 1987, 24, 1073-1076.	2.6	6
96	Evidences on the intermediacy of furoxan in the flash vacuum thermolysis of some 4-Nitroisoxazoles. International Journal of Chemical Kinetics, 1992, 24, 31-40.	1.6	6
97	Ramorinoa girolae Speg (Fabaceae) seeds, an Argentinean traditional indigenous food: Nutrient composition and antioxidant activity. Journal of Food Composition and Analysis, 2013, 31, 120-128.	3.9	6
98	Study of the distribution of dichlorobenzenes in sediment and water of Suquia River basin (Cordoba-Argentina) by an optimised SPME-GC-MS procedure. International Journal of Environment and Health, 2009, 3, 363.	0.3	5
99	Settleable atmospheric particulate matter induces stress and affects the oxygen-carrying capacity and innate immunity in Nile tilapia (Oreochromis niloticus). Comparative Biochemistry and Physiology Part - C: Toxicology and Pharmacology, 2022, 257, 109330.	2.6	5
100	Proteomic analysis of Saccharomyces cerevisiae to study the effects of red wine polyphenols on oxidative stress. Journal of Food Science and Technology, 2019, 56, 4129-4138.	2.8	4
101	Genetic identification of flax, chia and sesame seeds in processed foods. Food Control, 2020, 118, 107374.	5.5	4
102	Influence of the extraction conditions on chia oil quality and partially defatted flour antioxidant properties. Journal of Food Science and Technology, 2022, 59, 1982-1993.	2.8	4
103	Î´15N as an indicator of freshwater systems suitable for edible fish production. Ecological Indicators, 2020, 108, 105743.	6.3	3
104	Validation of exposure indexes to pesticides through the analysis of exposure and effect biomarkers in ground pesticide applicators from Argentina. Heliyon, 2021, 7, e07921.	3.2	3
105	Identification of chia, flax and sesame seeds authenticity markers by NMR-based untargeted metabolomics and their validation in bakery products containing them. Food Chemistry, 2022, 387, 132925.	8.2	3
106	Authenticity assessment of commercial bakery products with chia, flax and sesame seeds: Application of targeted and untargeted metabolomics results from seeds and lab-scale cookies. Food Control, 2022, 140, 109114.	5.5	1