

Daniel A Wunderlin

List of Publications by Year in descending order

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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	Influence of the extraction conditions on chia oil quality and partially defatted flour antioxidant properties. <i>Journal of Food Science and Technology</i> , 2022, 59, 1982-1993.	2.8	4
2	Comparative metabolite fingerprinting of chia, flax and sesame seeds using LC-MS untargeted metabolomics. <i>Food Chemistry</i> , 2022, 371, 131355.	8.2	12
3	Identification of chia, flax and sesame seeds authenticity markers by NMR-based untargeted metabolomics and their validation in bakery products containing them. <i>Food Chemistry</i> , 2022, 387, 132925.	8.2	3
4	Settleable atmospheric particulate matter induces stress and affects the oxygen-carrying capacity and innate immunity in Nile tilapia (<i>Oreochromis niloticus</i>). <i>Comparative Biochemistry and Physiology Part - C: Toxicology and Pharmacology</i> , 2022, 257, 109330.	2.6	5
5	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. <i>Food Chemistry</i> , 2022, 389, 133122.	8.2	10
6	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. <i>Food Control</i> , 2022, 140, 109114.	5.5	1
7	Trophic transfer of emerging metallic contaminants in a neotropical mangrove ecosystem food web. <i>Journal of Hazardous Materials</i> , 2021, 408, 124424.	12.4	28
8	Atmospheric particulate matter from an industrial area as a source of metal nanoparticle contamination in aquatic ecosystems. <i>Science of the Total Environment</i> , 2021, 753, 141976.	8.0	30
9	Antioxidant properties and phenolic composition of "Composed Yerba Mate". <i>Journal of Food Science and Technology</i> , 2021, 58, 4711-4721.	2.8	7
10	Different trophodynamics between two proximate estuaries with differing degrees of pollution. <i>Science of the Total Environment</i> , 2021, 770, 144651.	8.0	15
11	Isotope Analysis (¹³ C, ¹⁸ O) of Wine From Central and Eastern Europe and Argentina, 2008 and 2009 Vintages: Differentiation of Origin, Environmental Indications, and Variations Within Countries. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	3.9	9
12	Differentiation Between Argentine and Austrian Red and White Wines Based on Isotopic and Multi-Elemental Composition. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	3.9	9
13	Validation of exposure indexes to pesticides through the analysis of exposure and effect biomarkers in ground pesticide applicators from Argentina. <i>Heliyon</i> , 2021, 7, e07921.	3.2	3
14	Assessment of phytotoxic effects, uptake and translocation of diclofenac in chicory (<i>Cichorium</i>) Tj ETQq0 0 0 rgBT /Qverlock 10 Tf 50 22	8.2	18
15	¹⁵ N as an indicator of freshwater systems suitable for edible fish production. <i>Ecological Indicators</i> , 2020, 108, 105743.	6.3	3
16	Targeted metabolomics to assess the authenticity of bakery products containing chia, sesame and flax seeds. <i>Food Chemistry</i> , 2020, 312, 126059.	8.2	30
17	Seasonal variations on trace element bioaccumulation and trophic transfer along a freshwater food chain in Argentina. <i>Environmental Science and Pollution Research</i> , 2020, 27, 40664-40678.	5.3	15
18	Genetic identification of flax, chia and sesame seeds in processed foods. <i>Food Control</i> , 2020, 118, 107374.	5.5	4

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19	Chemical profile and bioaccessibility of polyphenols from wheat pasta supplemented with partially-deoiled chia flour. <i>LWT - Food Science and Technology</i> , 2020, 124, 109134.	5.2	22
20	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. <i>Chemosphere</i> , 2019, 236, 124394.	8.2	35
21	Proteomic analysis of <i>Saccharomyces cerevisiae</i> to study the effects of red wine polyphenols on oxidative stress. <i>Journal of Food Science and Technology</i> , 2019, 56, 4129-4138.	2.8	4
22	Bioaccessibility of polyphenols and antioxidant properties of the white grape by simulated digestion and Caco-2 cell assays: Comparative study with its winemaking product. <i>Food Research International</i> , 2019, 122, 496-505.	6.2	32
23	Assessment of bioactive compounds and their in vitro bioaccessibility in whole-wheat flour pasta. <i>Food Chemistry</i> , 2019, 293, 408-417.	8.2	28
24	Glyphosate runoff and its occurrence in rainwater and subsurface soil in the nearby area of agricultural fields in Argentina.. <i>Chemosphere</i> , 2019, 225, 906-914.	8.2	76
25	One-pot sequential synthesis and antifungal activity of 2-(benzylsulfonyl)benzothiazole derivatives. <i>RSC Advances</i> , 2019, 9, 29405-29413.	3.6	13
26	Nanoparticle transport and sequestration: Intracellular titanium dioxide nanoparticles in a neotropical fish. <i>Science of the Total Environment</i> , 2019, 658, 798-808.	8.0	35
27	Multielemental $\delta^{13}C$ isotopic fingerprint enables linking soil, water, forage and milk composition, assessing the geographical origin of Argentinean milk. <i>Food Chemistry</i> , 2019, 283, 549-558.	8.2	27
28	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. <i>Talanta</i> , 2018, 186, 670-677.	5.5	18
29	Effect of simulated digestion on the phenolic components of red grapes and their corresponding wines. <i>Journal of Functional Foods</i> , 2018, 44, 86-94.	3.4	67
30	Utilization of a partially-deoiled chia flour to improve the nutritional and antioxidant properties of wheat pasta. <i>LWT - Food Science and Technology</i> , 2018, 89, 381-387.	5.2	49
31	Bioaccumulation and trophic transfer of metals, As and Se through a freshwater food web affected by anthropic pollution in Córdoba, Argentina. <i>Ecotoxicology and Environmental Safety</i> , 2018, 148, 275-284.	6.0	82
32	Changes in the Antioxidant Properties of Quince Fruit (<i>Cydonia oblonga</i> Miller) during Jam Production at Industrial Scale. <i>Journal of Food Quality</i> , 2018, 2018, 1-9.	2.6	18
33	The Fate of Glyphosate and AMPA in a Freshwater Endorheic Basin: An Ecotoxicological Risk Assessment. <i>Toxics</i> , 2018, 6, 3.	3.7	67
34	Interrogating pollution sources in a mangrove food web using multiple stable isotopes. <i>Science of the Total Environment</i> , 2018, 640-641, 501-511.	8.0	41
35	Phytofiltration of As^{3+} , As^{5+} , and Hg by the aquatic macrophyte <i>Potamogeton pusillus</i> L, and its potential use in the treatment of wastewater. <i>International Journal of Phytoremediation</i> , 2018, 20, 914-921.	3.1	8
36	Differential biochemical responses to metal/metalloid accumulation in organs of an edible fish (<i>Centropomus parallelus</i>) from Neotropical estuaries. <i>Ecotoxicology and Environmental Safety</i> , 2018, 161, 260-269.	6.0	24

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37	Changes in the phenolic profile of Argentinean fresh grapes during production of sun-dried raisins. <i>Journal of Food Composition and Analysis</i> , 2017, 58, 23-32.	3.9	30
38	Relation between polyphenol profile and antioxidant capacity of different Argentinean wheat varieties. A Boosted Regression Trees study. <i>Food Chemistry</i> , 2017, 232, 79-88.	8.2	27
39	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?. <i>Microchemical Journal</i> , 2017, 130, 236-244.	4.5	93
40	Review of emerging contaminants in aquatic biota from Latin America: 2002â€“2016. <i>Environmental Toxicology and Chemistry</i> , 2017, 36, 1716-1727.	4.3	51
41	Tissueâ€“specific bioconcentration and biotransformation of cypermethrin and chlorpyrifos in a native fish (<i>Jenynsia multidentata</i>) exposed to these insecticides singly and in mixtures. <i>Environmental Toxicology and Chemistry</i> , 2017, 36, 1764-1774.	4.3	32
42	Selective and eco-friendly procedures for the synthesis of benzimidazole derivatives. The role of the Er(OTf) ₃ catalyst in the reaction selectivity. <i>Beilstein Journal of Organic Chemistry</i> , 2016, 12, 2410-2419.	2.2	41
43	Argentinian pistachio oil and flour: a potential novel approach of pistachio nut utilization. <i>Journal of Food Science and Technology</i> , 2016, 53, 2260-2269.	2.8	30
44	Potential human health risks from metals and As via <i>Odontesthes bonariensis</i> consumption and ecological risk assessments in a eutrophic lake. <i>Ecotoxicology and Environmental Safety</i> , 2016, 129, 302-310.	6.0	43
45	From grape to wine: Changes in phenolic composition and its influence on antioxidant activity. <i>Food Chemistry</i> , 2016, 208, 228-238.	8.2	113
46	Theoretical and Experimental Study of the Antioxidant Behaviors of 5â€“Caffeoylquinic, Quinic and Caffeic Acids Based on Electronic and Structural Properties. <i>ChemistrySelect</i> , 2016, 1, 4113-4120.	1.5	29
47	Toxin distribution and sphingoid base imbalances in <i>Fusarium verticillioides</i> -infected and fumonisin B1-watered maize seedlings. <i>Phytochemistry</i> , 2016, 125, 54-64.	2.9	16
48	Organochlorine pesticides in agricultural soils and associated biota. <i>Environmental Earth Sciences</i> , 2016, 75, 1.	2.7	23
49	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	6.3	66
50	In vivo antioxidant activity of grape, pomace and wine from three red varieties grown in Argentina: Its relationship to phenolic profile. <i>Journal of Functional Foods</i> , 2016, 20, 332-345.	3.4	89
51	Occurrence of glyphosate and AMPA in an agricultural watershed from the southeastern region of Argentina. <i>Science of the Total Environment</i> , 2015, 536, 687-694.	8.0	118
52	Linking Soil, Water, and Honey Composition To Assess the Geographical Origin of Argentinean Honey by Multielemental and Isotopic Analyses. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4638-4645.	5.2	69
53	Changes in bioaccumulation and translocation patterns between root and leaves of <i>Avicennia schaueriana</i> as adaptive response to different levels of metals in mangrove system. <i>Marine Pollution Bulletin</i> , 2015, 94, 176-184.	5.0	35
54	Matching in Vitro Bioaccessibility of Polyphenols and Antioxidant Capacity of Soluble Coffee by Boosted Regression Trees. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9572-9582.	5.2	28

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55	Hydrophilic antioxidant compounds in orange juice from different fruit cultivars: Composition and antioxidant activity evaluated by chemical and cellular based (<i>Saccharomyces cerevisiae</i>) assays. <i>Journal of Food Composition and Analysis</i> , 2015, 37, 1-10.	3.9	41
56	Occurrence and bioaccumulation of pharmaceuticals in a fish species inhabiting the Suqu�a River basin (C�rdoba, Argentina). <i>Science of the Total Environment</i> , 2014, 472, 389-396.	8.0	113
57	Urban propolis from San Juan province (Argentina): Ethnopharmacological uses and antifungal activity against <i>Candida</i> and dermatophytes. <i>Industrial Crops and Products</i> , 2014, 57, 166-173.	5.2	43
58	Ramorinoa girolae Speg (Fabaceae) seeds, an Argentinean traditional indigenous food: Nutrient composition and antioxidant activity. <i>Journal of Food Composition and Analysis</i> , 2013, 31, 120-128.	3.9	6
59	Elemental and Isotopic Fingerprint of Argentinean Wheat. Matching Soil, Water, and Crop Composition to Differentiate Provenance. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3763-3773.	5.2	50
60	Markers of typical red wine varieties from the Valley of Tulum (San Juan-Argentina) based on VOCs profile and chemometrics. <i>Food Chemistry</i> , 2013, 141, 1055-1062.	8.2	28
61	Pistachio (<i>Pistacia vera</i> var Kerman) from Argentinean cultivars. A natural product with potential to improve human health. <i>Journal of Functional Foods</i> , 2013, 5, 1347-1356.	3.4	51
62	Matching Changes in Sensory Evaluation with Physical and Chemical Parameters. <i>Food and Bioprocess Technology</i> , 2013, 6, 3305-3316.	4.7	16
63	Reproductive Impairment of a Viviparous Fish Species Inhabiting a Freshwater System with Anthropogenic Impact. <i>Archives of Environmental Contamination and Toxicology</i> , 2013, 64, 281-290.	4.1	11
64	Matching metal pollution with bioavailability, bioaccumulation and biomarkers response in fish (<i>Centropomus parallelus</i>) resident in neotropical estuaries. <i>Environmental Pollution</i> , 2013, 180, 136-144.	7.5	49
65	How good antioxidant is the red wine? Comparison of some <i>in vitro</i> and <i>in vivo</i> methods to assess the antioxidant capacity of Argentinean red wines. <i>LWT - Food Science and Technology</i> , 2012, 47, 1-7.	5.2	37
66	Impairments in aromatase expression, reproductive behavior, and sperm quality of male fish exposed to 17�estradiol. <i>Environmental Toxicology and Chemistry</i> , 2012, 31, 935-940.	4.3	20
67	Enhanced phytoextraction of chromium by the aquatic macrophyte <i>Potamogeton pusillus</i> in presence of copper. <i>Environmental Pollution</i> , 2012, 161, 15-22.	7.5	43
68	Integrated survey of water pollution in the Suqu�a River basin (C�rdoba, Argentina). <i>Journal of Environmental Monitoring</i> , 2011, 13, 398-409.	2.1	57
69	How Much Do Soil and Water Contribute to the Composition of Meat? A Case Study: Meat from Three Areas of Argentina. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11117-11128.	5.2	34
70	Argentinean Andean propolis associated with the medicinal plant <i>Larrea nitida</i> Cav. (Zygophyllaceae). HPLC�MS and GC�MS characterization and antifungal activity. <i>Food and Chemical Toxicology</i> , 2011, 49, 1970-1978.	3.6	60
71	Fingerprints for Main Varieties of Argentinean Wines: Terroir Differentiation by Inorganic, Organic, and Stable Isotopic Analyses Coupled to Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7854-7865.	5.2	141
72	Melatonin levels, determined by LC-ESI-MS/MS, fluctuate during the day/night cycle in <i>Vitis vinifera</i> cv Malbec: evidence of its antioxidant role in fruits. <i>Journal of Pineal Research</i> , 2011, 51, 226-232.	7.4	126

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73	Evaluation of elemental profile coupled to chemometrics to assess the geographical origin of Argentinean wines. <i>Food Chemistry</i> , 2010, 119, 372-379.	8.2	84
74	Argentinean Propolis from <i>Zuccagnia punctata</i> Cav. (Caesalpinieae) Exudates: Phytochemical Characterization and Antifungal Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 194-201.	5.2	88
75	Oxidative stress responses in different organs of <i>Jenynsia multidentata</i> exposed to endosulfan. <i>Ecotoxicology and Environmental Safety</i> , 2009, 72, 199-205.	6.0	179
76	Biotransformation and antioxidant enzymes of <i>Limnoperna fortunei</i> detect site impact in watercourses of Córdoba, Argentina. <i>Ecotoxicology and Environmental Safety</i> , 2009, 72, 1871-1880.	6.0	32
77	Copper-induced response of physiological parameters and antioxidant enzymes in the aquatic macrophyte <i>Potamogeton pusillus</i> . <i>Environmental Pollution</i> , 2009, 157, 2570-2576.	7.5	79
78	Multiple biomarkers responses in <i>Prochilodus lineatus</i> allowed assessing changes in the water quality of Salado River basin (Santa Fe, Argentina). <i>Environmental Pollution</i> , 2009, 157, 3025-3033.	7.5	83
79	Main Flavonoids, DPPH Activity, and Metal Content Allow Determination of the Geographical Origin of Propolis from the Province of San Juan (Argentina). <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2691-2698.	5.2	58
80	Differential Absorption of Metals from Soil to Diverse Vine Varieties from the Valley of Tulum (Argentina): Consequences To Evaluate Wine Provenance. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7409-7416.	5.2	23
81	Study of the distribution of dichlorobenzenes in sediment and water of Suquia River basin (Cordoba-Argentina) by an optimised SPME-GC-MS procedure. <i>International Journal of Environment and Health</i> , 2009, 3, 363.	0.3	5
82	Detoxification and antioxidant responses in diverse organs of <i>Jenynsia multidentata</i> experimentally exposed to 1,2- and 1,4-dichlorobenzene. <i>Environmental Toxicology</i> , 2008, 23, 184-192.	4.0	22
83	Endosulfan induces oxidative stress and changes on detoxication enzymes in the aquatic macrophyte <i>Myrriophyllum quitense</i> . <i>Phytochemistry</i> , 2008, 69, 1150-1157.	2.9	17
84	Changes in the swimming activity and the glutathione S-transferase activity of <i>Jenynsia multidentata</i> fed with microcystin-RR. <i>Water Research</i> , 2008, 42, 1299-1307.	11.3	76
85	Integrated survey on toxic effects of lindane on neotropical fish: <i>Corydoras paleatus</i> and <i>Jenynsia multidentata</i> . <i>Environmental Pollution</i> , 2008, 156, 775-783.	7.5	50
86	Biotransformation and antioxidant response in <i>Ceratophyllum demersum</i> experimentally exposed to 1,2- and 1,4-dichlorobenzene. <i>Chemosphere</i> , 2007, 68, 2073-2079.	8.2	26
87	Determination of Volatile Organic Compound Patterns Characteristic of Five Unifloral Honey by Solid-Phase Microextraction-Gas Chromatography-Mass Spectrometry Coupled to Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7235-7241.	5.2	107
88	Differential detoxification and antioxidant response in diverse organs of <i>Corydoras paleatus</i> experimentally exposed to microcystin-RR. <i>Aquatic Toxicology</i> , 2006, 76, 1-12.	4.0	201
89	Field and in Vitro Evaluation of Ammonia Toxicity on Native Fish Species of the Central Region of Argentina. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2006, 76, 984-991.	2.7	13
90	Surface functionalization of polyolefin films via the ultraviolet-induced photografting of acrylic acid: Topographical characterization and ability for binding antifungal agents. <i>Journal of Applied Polymer Science</i> , 2006, 102, 2254-2263.	2.6	29

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91	Antioxidant and biotransformation enzymes in <i>Myriophyllum quitense</i> as biomarkers of heavy metal exposure and eutrophication in Suquia River basin (Córdoba, Argentina). <i>Chemosphere</i> , 2005, 61, 147-157.	8.2	59
92	Degradation of chlorobenzenes by a strain of <i>Acidovorax avenae</i> isolated from a polluted aquifer. <i>Chemosphere</i> , 2005, 61, 98-106.	8.2	73
93	Uptake, tissue distribution and accumulation of microcystin-RR in <i>Corydoras paleatus</i> , <i>Jenynsia multidentata</i> and <i>Odontesthes bonariensis</i> . <i>Aquatic Toxicology</i> , 2005, 75, 178-190.	4.0	170
94	Biodegradation of lindane by a native bacterial consortium isolated from contaminated river sediment. <i>International Biodeterioration and Biodegradation</i> , 2004, 54, 255-260.	3.9	70
95	Development of a Competitive ELISA for the Evaluation of Sunflower Pollen in Honey Samples. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7222-7226.	5.2	18
96	Assessment of the Floral Origin of Honey by SDS-Page Immunoblot Techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1362-1367.	5.2	66
97	Reply to comment on "Use of water quality indices to verify the impact of Córdoba city (Argentina) on Suquia River". <i>Water Research</i> , 2002, 36, 4940-4941.	11.3	35
98	The effects of a cyanobacterial crude extract on different aquatic organisms: Evidence for cyanobacterial toxin modulating factors. <i>Environmental Toxicology</i> , 2001, 16, 535-542.	4.0	163
99	Use of water quality indices to verify the impact of Córdoba City (Argentina) on Suquia River. <i>Water Research</i> , 2000, 34, 2915-2926.	11.3	562
100	Decomposition of Hydroxymethylfurfural in Solution and Protective Effect of Fructose. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1855-1863.	5.2	25
101	Biodegradation of 2,4- and 2,6-diaminotoluene by acclimated bacteria. <i>Water Research</i> , 1997, 31, 1601-1608.	11.3	11
102	Evidences on the intermediacy of furoxan in the flash vacuum thermolysis of some 4-Nitroisoxazoles. <i>International Journal of Chemical Kinetics</i> , 1992, 24, 31-40.	1.6	6
103	Flash vacuum pyrolysis of some 4-nitroisoxazoles. <i>Journal of Organic Chemistry</i> , 1987, 52, 3637-3640.	3.2	19
104	Flash vacuum pyrolysis of 3-t-butylindeno[1,2-c]isoxazol-4-one. Formation of 2-carbonyl-1,3-indandione 2-azine. <i>Journal of Heterocyclic Chemistry</i> , 1987, 24, 1073-1076.	2.6	6
105	Gas phase thermal isomerization of 4-acetyl-5-methyl-isoxazole. <i>International Journal of Chemical Kinetics</i> , 1986, 18, 1333-1340.	1.6	14
106	Kinetic evidence for the intermediacy of 1-azirines in the gas-phase thermal isomerization of 3H-isoxazoles to .alpha.-carbonylacetonitrile derivatives. <i>Journal of Organic Chemistry</i> , 1982, 47, 982-984.	3.2	27