

Ociel Muñoz

List of Publications by Year in descending order

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33
papers

1,508
citations

471061

17
h-index

395343

33
g-index

33
all docs

33
docs citations

33
times ranked

1793
citing authors

#	ARTICLE	IF	CITATIONS
1	Total and Inorganic Arsenic in Fresh and Processed Fish Products. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4369-4376.	2.4	178
2	Estimation of the dietary intake of cadmium, lead, mercury, and arsenic by the population of Santiago (Chile) using a Total Diet Study. <i>Food and Chemical Toxicology</i> , 2005, 43, 1647-1655.	1.8	167
3	Optimization of the solubilization, extraction and determination of inorganic arsenic [As(III) + As(V)] in seafood products by acid digestion, solvent extraction and hydride generation atomic absorption spectrometry. <i>Analyst</i> , The, 1999, 124, 601-607.	1.7	137
4	Vegetables Collected in the Cultivated Andean Area of Northern Chile: Total and Inorganic Arsenic Contents in Raw Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 642-647.	2.4	133
5	Contribution of Water, Bread, and Vegetables (Raw and Cooked) to Dietary Intake of Inorganic Arsenic in a Rural Village of Northern Chile. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1773-1779.	2.4	106
6	Accumulation of heavy metals and As in wetland birds in the area around Doña Ana National Park affected by the Aznalcollar toxic spill. <i>Science of the Total Environment</i> , 1999, 242, 293-308.	3.9	105
7	Arsenic in Cooked Seafood Products: Study on the Effect of Cooking on Total and Inorganic Arsenic Contents. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 4132-4140.	2.4	94
8	Trace elements in blood collected from birds feeding in the area around Doña Ana National Park affected by the toxic spill from the Aznalcollar mine. <i>Science of the Total Environment</i> , 1999, 242, 309-323.	3.9	64
9	Total and inorganic arsenic in the fauna of the Guadalquivir estuary: environmental and human health implications. <i>Science of the Total Environment</i> , 1999, 242, 261-270.	3.9	61
10	Rapid and quantitative release, separation and determination of inorganic arsenic [As(III)+As(V)] in seafood products by microwave-assisted distillation and hydride generation atomic absorption spectrometry. <i>Journal of Analytical Atomic Spectrometry</i> , 1999, 14, 1607-1613.	1.6	54
11	Determining the effect of different cooking methods on the nutritional composition of salmon (<i>Salmo salar</i>) and Chilean jack mackerel (<i>Trachurus murphyi</i>) fillets. <i>PLoS ONE</i> , 2017, 12, e0180993.	1.1	51
12	Application of column switching in high-performance liquid chromatography with on-line thermo-oxidation and detection by HG-AAS and HG-AFS for the analysis of organoarsenic species in seafood samples. <i>Journal of Analytical Atomic Spectrometry</i> , 2001, 16, 390-397.	1.6	50
13	Total and inorganic arsenic concentrations in different species of economically important algae harvested from coastal zones of Chile. <i>Food and Chemical Toxicology</i> , 2012, 50, 744-749.	1.8	49
14	Arsenic, cadmium, mercury, sodium, and potassium concentrations in common foods and estimated daily intake of the population in Valdivia (Chile) using a total diet study. <i>Food and Chemical Toxicology</i> , 2017, 109, 1125-1134.	1.8	48
15	Inactivation of Coronaviruses in food industry: The use of inorganic and organic disinfectants, ozone, and UV radiation. <i>Scientia Agropecuaria</i> , 2020, 11, 257-266.	0.5	40
16	Bioaccessibility of lignans from flaxseed (<i>Linum usitatissimum</i>) determined by single-batch <i>in vitro</i> simulation of the digestive process. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1729-1738.	1.7	21
17	Determination of inorganic arsenic [As(III) + As(V)] in water samples by microwave assisted distillation and hydride generation atomic absorption spectrometry. <i>Journal of Analytical Atomic Spectrometry</i> , 2000, 15, 711-714.	1.6	20
18	Determination of Dietary Intake of Total Arsenic, Inorganic Arsenic and Total Mercury in the Chilean School Meal Program. <i>Food Science and Technology International</i> , 2010, 16, 443-450.	1.1	16

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19	Effect of ohmic heating on texture, microbial load, and cadmium and lead content of Chilean blue mussel (<i>Mytilus chilensis</i>). <i>Innovative Food Science and Emerging Technologies</i> , 2015, 30, 98-102.	2.7	14
20	Honey as a bioindicator of arsenic contamination due to volcanic and mining activities in Chile. <i>Chilean Journal of Agricultural Research</i> , 2013, 73, 18-19.	0.4	12
21	Kinetic modeling of deterioration of frozen industrial burgers based on oxidative rancidity and color. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13655.	0.9	12
22	Optimization of secoisolariciresinol diglucoside extraction from flaxseed (<i>Linum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622Td (usitat	0.9	11
23	The impact of cooking and delivery modes of thymol and carvacrol on retention and bioaccessibility in starchy foods. <i>Food Chemistry</i> , 2016, 196, 848-852.	4.2	11
24	Assessment of Total Mercury Levels in <i>Clarias gariepinus</i> from the Sagua la Grande River, Cuba. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2009, 82, 101-105.	1.3	8
25	Structure-Activity Relationship of Dialkoxychalcones to Combat Fish Pathogen <i>Saprolegnia australis</i> . <i>Molecules</i> , 2018, 23, 1377.	1.7	8
26	Chemical Composition, Antioxidant and Anticancer Activities of <i>Leptocarpha rivularis</i> DC Flower Extracts. <i>Molecules</i> , 2021, 26, 67.	1.7	7
27	Estimate of mercury and methyl mercury intake associated with fish consumption from Sagua la Grande River, Cuba. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2009, 2, 1-7.	1.3	6
28	Biogenic amine content in Chilean Gauda cheese: physicochemical and microbiological factors that may influence this content. <i>International Journal of Dairy Technology</i> , 2014, 67, 554-561.	1.3	6
29	Evaluation of Salmon Adhesion on PET-Metal Interface by ATR, FT-IR, and Raman Spectroscopy. <i>Journal of Spectroscopy</i> , 2015, 2015, 1-7.	0.6	6
30	Teosinte (<i>Dioon mejiae</i>) Flour: Nutritional and Physicochemical Characterization of the Seed Flour of the Living Fossil in Honduras. <i>Agronomy</i> , 2020, 10, 481.	1.3	6
31	LA LINAZA COMO FUENTE DE COMPUESTOS BIOACTIVOS PARA LA ELABORACIÓN DE ALIMENTOS. <i>Agro Sur</i> , 2008, 36, 49-58.	0.1	5
32	Salmon Muscle Adherence to Polymer Coatings and Determination of Antibiotic Residues by Reversed-Phase High-Performance Liquid Chromatography Coupled to Selected Reaction Monitoring Mass Spectrometry, Atomic Force Microscopy, and Fourier Transform Infrared Spectroscopy. <i>International Journal of Polymer Science</i> , 2015, 2015, 1-12.	1.2	1
33	Kinetic deterioration and shelf life in Rose hip pulp during frozen storage. <i>Journal of Berry Research</i> , 2020, 10, 133-143.	0.7	1