

# 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	Chemical Composition, Antioxidant and Anticancer Activities of <i>Leptocarpha rivularis</i> DC Flower Extracts. <i>Molecules</i> , 2021, 26, 67.	1.7	7
2	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
3	Teosinte ( <i>Dion 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
4	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
5	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
6	Structure-Activity Relationship of Dialkoxychalcones to Combat Fish Pathogen <i>Saprolegnia australis</i> . <i>Molecules</i> , 2018, 23, 1377.	1.7	8
7	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
8	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
9	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
10	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
11	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
12	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
13	Optimization of secoisolariciresinol diglucoside extraction from flaxseed ( <i>Linum</i> ) Tj ETQq1 1 0.784314 rgBT / Overlock 10 Tf 50 26 0,9 11	0.9	11
14	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
15	Bioaccessibility of lignans from flaxseed ( <i>Linum usitatissimum</i> L.) 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
16	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
17	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
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	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
20	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
21	LA LINAZA COMO FUENTE DE COMPUESTOS BIOACTIVOS PARA LA ELABORACIÓN DE ALIMENTOS. <i>Agro Sur</i> , 2008, 36, 49-58.	0.1	5
22	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
23	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
24	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
25	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 organoarsenical species in seafood samples. <i>Journal of Analytical Atomic Spectrometry</i> , 2001, 16, 390-397.	1.6	50
26	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
27	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
28	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
29	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
30	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> , 1999, 124, 601-607.	1.7	137
31	Accumulation of heavy metals and As in wetland birds in the area around Doñana National Park affected by the Aznalcollar toxic spill. <i>Science of the Total Environment</i> , 1999, 242, 293-308.	3.9	105
32	Trace elements in blood collected from birds feeding in the area around Doñana 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
33	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