

# Lara Manyes

## List of Publications by Citations

**Source:** <https://exaly.com/author-pdf/372034/lara-manyes-publications-by-citations.pdf>

**Version:** 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

61  
papers

1,559  
citations

21  
h-index

38  
g-index

71  
ext. papers

1,880  
ext. citations

4.5  
avg, IF

5.07  
L-index

#	Paper	IF	Citations
61	In vivo toxicity studies of fusarium mycotoxins in the last decade: a review. <i>Food and Chemical Toxicology</i> , <b>2015</b> , 78, 185-206	4.7	218
60	A genome-wide association study for myopia and refractive error identifies a susceptibility locus at 15q25. <i>Nature Genetics</i> , <b>2010</b> , 42, 902-5	36.3	179
59	Mycotoxins and their consequences in aquaculture: A review. <i>Aquaculture</i> , <b>2016</b> , 451, 1-10	4.4	122
58	Risk analysis of main mycotoxins occurring in food for children: An overview. <i>Food and Chemical Toxicology</i> , <b>2015</b> , 84, 169-80	4.7	92
57	AlternariaMycotoxins in Food and Feed: An Overview. <i>Journal of Food Quality</i> , <b>2017</b> , 2017, 1-20	2.7	78
56	Studies on the Presence of Mycotoxins in Biological Samples: An Overview. <i>Toxins</i> , <b>2017</b> , 9,	4.9	62
55	Toxicity of mycotoxins in vivo on vertebrate organisms: A review. <i>Food and Chemical Toxicology</i> , <b>2020</b> , 137, 111161	4.7	51
54	In vitro antifungal activity of lactic acid bacteria against mycotoxigenic fungi and their application in loaf bread shelf life improvement. <i>Food Control</i> , <b>2016</b> , 67, 273-277	6.2	49
53	Involvement of enniatins-induced cytotoxicity in human HepG2 cells. <i>Toxicology Letters</i> , <b>2013</b> , 218, 166-174	4.4	46
52	Antifungal activity of gaseous allyl, benzyl and phenyl isothiocyanate in vitro and their use for fumonisins reduction in bread. <i>Food Control</i> , <b>2013</b> , 32, 428-434	6.2	41
51	Influence of the antimicrobial compound allyl isothiocyanate against the <i>Aspergillus parasiticus</i> growth and its aflatoxins production in pizza crust. <i>Food and Chemical Toxicology</i> , <b>2015</b> , 83, 222-8	4.7	40
50	In vitro antifungal activity of allyl isothiocyanate (AITC) against <i>Aspergillus parasiticus</i> and <i>Penicillium expansum</i> and evaluation of the AITC estimated daily intake. <i>Food and Chemical Toxicology</i> , <b>2015</b> , 83, 293-9	4.7	35
49	Multi-mycotoxin contamination of couscous semolina commercialized in Morocco. <i>Food Chemistry</i> , <b>2017</b> , 214, 440-446	8.5	33
48	Evaluation of immunologic effect of Enniatin A and quantitative determination in feces, urine and serum on treated Wistar rats. <i>Toxicol</i> , <b>2014</b> , 87, 45-53	2.8	29
47	A preliminary study in Wistar rats with enniatin A contaminated feed. <i>Toxicology Mechanisms and Methods</i> , <b>2014</b> , 24, 179-90	3.6	29
46	Mycotoxins in dry-cured meats: A review. <i>Food and Chemical Toxicology</i> , <b>2018</b> , 111, 494-502	4.7	29
45	Binary and tertiary combination of alternariol, 3-acetyl-deoxynivalenol and 15-acetyl-deoxynivalenol on HepG2 cells: Toxic effects and evaluation of degradation products. <i>Toxicology in Vitro</i> , <b>2016</b> , 34, 264-273	3.6	26

44	Applications of flow cytometry to toxicological mycotoxin effects in cultured mammalian cells: a review. <i>Food and Chemical Toxicology</i> , <b>2013</b> , 56, 40-59	4.7	25
43	Beauvericin and enniatin B effects on a human lymphoblastoid Jurkat T-cell model. <i>Food and Chemical Toxicology</i> , <b>2018</b> , 115, 127-135	4.7	24
42	Enniatin A1, enniatin B1 and beauvericin on HepG2: Evaluation of toxic effects. <i>Food and Chemical Toxicology</i> , <b>2015</b> , 84, 188-96	4.7	23
41	Amylase-Trypsin Inhibitors in Wheat and Other Cereals as Potential Activators of the Effects of Nonceliac Gluten Sensitivity. <i>Journal of Medicinal Food</i> , <b>2018</b> , 21, 207-214	2.8	21
40	Mycotoxin Analysis of Human Urine by LC-MS/MS: A Comparative Extraction Study. <i>Toxins</i> , <b>2017</b> , 9,	4.9	21
39	HPLC-UV/Vis-APCI-MS/MS Determination of Major Carotenoids and Their Bioaccessibility from "Delica" () and "Violina" () Pumpkins as Food Traceability Markers. <i>Molecules</i> , <b>2018</b> , 23,	4.8	20
38	Gaseous allyl isothiocyanate to inhibit the production of aflatoxins, beauvericin and enniatins by <i>Aspergillus parasiticus</i> and <i>Fusarium poae</i> in wheat flour. <i>Food Control</i> , <b>2016</b> , 62, 317-321	6.2	19
37	Study of the chemical reduction of the fumonisins toxicity using allyl, benzyl and phenyl isothiocyanate in model solution and in food products. <i>Toxicon</i> , <b>2013</b> , 63, 137-46	2.8	18
36	Influence of prebiotics, probiotics and protein ingredients on mycotoxin bioaccessibility. <i>Food and Function</i> , <b>2015</b> , 6, 987-94	6.1	17
35	Effect of allyl isothiocyanate on transcriptional profile, aflatoxin synthesis, and <i>Aspergillus flavus</i> growth. <i>Food Research International</i> , <b>2020</b> , 128, 108786	7	15
34	Transcriptomic study of the toxic mechanism triggered by beauvericin in Jurkat cells. <i>Toxicology Letters</i> , <b>2018</b> , 284, 213-221	4.4	14
33	Bioactive compounds from mustard flours for the control of patulin production in wheat tortillas. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 66, 101-107	5.4	13
32	Influence of pro- and prebiotics on gastric, duodenal and colonic bioaccessibility of the mycotoxin beauvericin. <i>Journal of Food Composition and Analysis</i> , <b>2013</b> , 32, 141-149	4.1	13
31	Multi-Occurrence of Twenty Mycotoxins in Pasta and a Risk Assessment in the Moroccan Population. <i>Toxins</i> , <b>2018</b> , 10,	4.9	13
30	Transcriptional profiling reveals functional links between RasGrf1 and Pttg1 in pancreatic beta cells. <i>BMC Genomics</i> , <b>2014</b> , 15, 1019	4.5	12
29	Reduction of the aflatoxins B1, B2, G1 and G2 in Italian piadina by isothiocyanates. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 70, 302-308	5.4	11
28	Blood, breast milk and urine: potential biomarkers of exposure and estimated daily intake of ochratoxin A: a review. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , <b>2016</b> , 33, 313-28	3.2	11
27	Effect of the oriental and yellow mustard flours as natural preservative against aflatoxins B1, B2, G1 and G2 production in wheat tortillas. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 8315-21	3.3	9

26	Determination of melatonin in <i>Acyrtosiphon pisum</i> aphids by liquid chromatography-tandem mass spectrometry. <i>Journal of Insect Physiology</i> , <b>2016</b> , 86, 48-53	2.4	9
25	Bioaccessibility and bioavailability of fumonisin B2 and its reaction products with isothiocyanates through a simulated gastrointestinal digestion system. <i>Food Control</i> , <b>2014</b> , 37, 326-335	6.2	9
24	Enniatin B induces expression changes in the electron transport chain pathway related genes in lymphoblastic T-cell line. <i>Food and Chemical Toxicology</i> , <b>2018</b> , 121, 437-443	4.7	9
23	Mitochondrial transcriptional study of the effect of aflatoxins, enniatins and carotenoids in vitro in a blood brain barrier model. <i>Food and Chemical Toxicology</i> , <b>2020</b> , 137, 111077	4.7	8
22	Spatial learning and long-term memory impairments in RasGrf1 KO, Pttg1 KO, and double KO mice. <i>Brain and Behavior</i> , <b>2018</b> , 8, e01089	3.4	8
21	A chemical approach for the reduction of beauvericin in a solution model and in food systems. <i>Food and Chemical Toxicology</i> , <b>2014</b> , 64, 270-4	4.7	6
20	Proteomics evaluation of enniatins acute toxicity in rat liver. <i>Food and Chemical Toxicology</i> , <b>2021</b> , 151, 112130	4.7	5
19	In vitro blood brain barrier exposure to mycotoxins and carotenoids pumpkin extract alters mitochondrial gene expression and oxidative stress. <i>Food and Chemical Toxicology</i> , <b>2021</b> , 153, 112261	4.7	5
18	Transcriptional study after Beauvericin and Enniatin B combined exposure in Jurkat T cells. <i>Food and Chemical Toxicology</i> , <b>2019</b> , 130, 122-129	4.7	4
17	Analysis of trichothecenes in laboratory rat feed by gas chromatography-tandem mass spectrometry. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , <b>2016</b> , 33, 329-38	3.2	4
16	Quantitation of enniatins in biological samples of Wistar rats after oral administration by LC-MS/MS. <i>Toxicology Mechanisms and Methods</i> , <b>2015</b> , 25, 552-8	3.6	4
15	Mycotoxin contamination in laboratory rat feeds and their implications in animal research. <i>Toxicology Mechanisms and Methods</i> , <b>2016</b> , 26, 529-537	3.6	3
14	Nutrients associated with diseases related to aging: a new healthy aging diet index for elderly population. <i>Nutricion Hospitalaria</i> , <b>2018</b> , 35, 1287-1297	1	3
13	Effects of Quercetin against Mycotoxin Induced Cytotoxicity: A Mini- Review. <i>Current Nutrition and Food Science</i> , <b>2017</b> , 13,	0.7	3
12	Bioaccessibility and bioavailability of bioactive compounds from yellow mustard flour and milk whey fermented with lactic acid bacteria. <i>Food and Function</i> , <b>2021</b> , 12, 11250-11261	6.1	3
11	Mitochondrial proteomics profile points oxidative phosphorylation as main target for beauvericin and enniatin B mixture. <i>Food and Chemical Toxicology</i> , <b>2020</b> , 141, 111432	4.7	3
10	Geographic conditioning in dietary, social, and health patterns in elderly population with disabilities. <i>Nutrition</i> , <b>2019</b> , 57, 17-23	4.8	2
9	In vitro and in vivo evaluation of AFB1 and OTA-toxicity through immunofluorescence and flow cytometry techniques: A systematic review.. <i>Food and Chemical Toxicology</i> , <b>2021</b> , 160, 112798	4.7	2

8	Strategic procedure in three stages for the selection of variables to obtain balanced results in public health research. <i>Cadernos De Saude Publica</i> , <b>2018</b> , 34, e00174017	3.2	2
7	Bioaccessibility Study of Aflatoxin B and Ochratoxin A in Bread Enriched with Fermented Milk Whey and/or Pumpkin.. <i>Toxins</i> , <b>2021</b> , 14,	4.9	2
6	Risk assessment of mycotoxins in coffee beverages. <i>Toxicology Letters</i> , <b>2015</b> , 238, S78-S79	4.4	1
5	Health, Social, and Environmental Factors Associated With Appropriate Nutritional Intake for Healthy Aging. <i>Topics in Clinical Nutrition</i> , <b>2019</b> , 34, 67-76	0.4	1
4	The role of pumpkin pulp extract carotenoids against mycotoxin damage in the blood brain barrier. <i>Arhiv Za Higijenu Rada I Toksikologiju</i> , <b>2021</b> , 72, 173-181	1.7	1
3	Pumpkin extract and fermented whey individually and in combination alleviated AFB1- and OTA-induced alterations on neuronal differentiation invitro.. <i>Food and Chemical Toxicology</i> , <b>2022</b> , 1130147	4.7	1
2	FoodSimplex as a Mean to Improve Portuguese Restaurants Goods Manufacturing Practices - Audit and Microbial Assessment. <i>Current Nutrition and Food Science</i> , <b>2020</b> , 16, 1449-1458	0.7	
1	Adherence to dietary treatment and clinical factors associated with anti-transglutaminase antibodies in celiac disease during the follow-up. <i>Heliyon</i> , <b>2021</b> , 7, e06642	3.6	