

Lara Manyes

List of Publications by Year in Descending Order

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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	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> , 2022 , 113011-113014	4.7	1
60	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> , 2021 , 160, 112798	4.7	2
59	Bioaccessibility and bioavailability of bioactive compounds from yellow mustard flour and milk whey fermented with lactic acid bacteria. <i>Food and Function</i> , 2021 , 12, 11250-11261	6.1	3
58	Adherence to dietary treatment and clinical factors associated with anti-transglutaminase antibodies in celiac disease during the follow-up. <i>Heliyon</i> , 2021 , 7, e06642	3.6	
57	Proteomics evaluation of enniatins acute toxicity in rat liver. <i>Food and Chemical Toxicology</i> , 2021 , 151, 112130	4.7	5
56	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> , 2021 , 153, 112261	4.7	5
55	The role of pumpkin pulp extract carotenoids against mycotoxin damage in the blood brain barrier. <i>Arhiv Za Higijenu Rada I Toksikologiju</i> , 2021 , 72, 173-181	1.7	1
54	Bioaccessibility Study of Aflatoxin B and Ochratoxin A in Bread Enriched with Fermented Milk Whey and/or Pumpkin.. <i>Toxins</i> , 2021 , 14,	4.9	2
53	Toxicity of mycotoxins in vivo on vertebrate organisms: A review. <i>Food and Chemical Toxicology</i> , 2020 , 137, 111161	4.7	51
52	FoodSimplex as a Mean to Improve Portuguese Restaurants Goods Manufacturing Practices - Audit and Microbial Assessment. <i>Current Nutrition and Food Science</i> , 2020 , 16, 1449-1458	0.7	
51	Mitochondrial proteomics profile points oxidative phosphorylation as main target for beauvericin and enniatin B mixture. <i>Food and Chemical Toxicology</i> , 2020 , 141, 111432	4.7	3
50	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> , 2020 , 137, 111077	4.7	8
49	Effect of allyl isothiocyanate on transcriptional profile, aflatoxin synthesis, and <i>Aspergillus flavus</i> growth. <i>Food Research International</i> , 2020 , 128, 108786	7	15
48	Transcriptional study after Beauvericin and Enniatin B combined exposure in Jurkat T cells. <i>Food and Chemical Toxicology</i> , 2019 , 130, 122-129	4.7	4
47	Geographic conditioning in dietary, social, and health patterns in elderly population with disabilities. <i>Nutrition</i> , 2019 , 57, 17-23	4.8	2
46	Health, Social, and Environmental Factors Associated With Appropriate Nutritional Intake for Healthy Aging. <i>Topics in Clinical Nutrition</i> , 2019 , 34, 67-76	0.4	1
45	Beauvericin and enniatin B effects on a human lymphoblastoid Jurkat T-cell model. <i>Food and Chemical Toxicology</i> , 2018 , 115, 127-135	4.7	24

44	Amylase-Trypsin Inhibitors in Wheat and Other Cereals as Potential Activators of the Effects of Nonceliac Gluten Sensitivity. <i>Journal of Medicinal Food</i> , 2018 , 21, 207-214	2.8	21
43	Nutrients associated with diseases related to aging: a new healthy aging diet index for elderly population. <i>Nutricion Hospitalaria</i> , 2018 , 35, 1287-1297	1	3
42	Transcriptomic study of the toxic mechanism triggered by beauvericin in Jurkat cells. <i>Toxicology Letters</i> , 2018 , 284, 213-221	4.4	14
41	Mycotoxins in dry-cured meats: A review. <i>Food and Chemical Toxicology</i> , 2018 , 111, 494-502	4.7	29
40	Spatial learning and long-term memory impairments in RasGrf1 KO, Pttg1 KO, and double KO mice. <i>Brain and Behavior</i> , 2018 , 8, e01089	3.4	8
39	Multi-Occurrence of Twenty Mycotoxins in Pasta and a Risk Assessment in the Moroccan Population. <i>Toxins</i> , 2018 , 10,	4.9	13
38	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> , 2018 , 23,	4.8	20
37	Enniatin B induces expression changes in the electron transport chain pathway related genes in lymphoblastic T-cell line. <i>Food and Chemical Toxicology</i> , 2018 , 121, 437-443	4.7	9
36	Strategic procedure in three stages for the selection of variables to obtain balanced results in public health research. <i>Cadernos De Saude Publica</i> , 2018 , 34, e00174017	3.2	2
35	Alternaria Mycotoxins in Food and Feed: An Overview. <i>Journal of Food Quality</i> , 2017 , 2017, 1-20	2.7	78
34	Multi-mycotoxin contamination of couscous semolina commercialized in Morocco. <i>Food Chemistry</i> , 2017 , 214, 440-446	8.5	33
33	Studies on the Presence of Mycotoxins in Biological Samples: An Overview. <i>Toxins</i> , 2017 , 9,	4.9	62
32	Mycotoxin Analysis of Human Urine by LC-MS/MS: A Comparative Extraction Study. <i>Toxins</i> , 2017 , 9,	4.9	21
31	Effects of Quercetin against Mycotoxin Induced Cytotoxicity: A Mini- Review. <i>Current Nutrition and Food Science</i> , 2017 , 13,	0.7	3
30	Mycotoxins and their consequences in aquaculture: A review. <i>Aquaculture</i> , 2016 , 451, 1-10	4.4	122
29	Mycotoxin contamination in laboratory rat feeds and their implications in animal research. <i>Toxicology Mechanisms and Methods</i> , 2016 , 26, 529-537	3.6	3
28	Determination of melatonin in Acyrthosiphon pisum aphids by liquid chromatography-tandem mass spectrometry. <i>Journal of Insect Physiology</i> , 2016 , 86, 48-53	2.4	9
27	In vitro antifungal activity of lactic acid bacteria against mycotoxigenic fungi and their application in loaf bread shelf life improvement. <i>Food Control</i> , 2016 , 67, 273-277	6.2	49

26	Reduction of the aflatoxins B1, B2, G1 and G2 in Italian piadina by isothiocyanates. <i>LWT - Food Science and Technology</i> , 2016 , 70, 302-308	5.4	11
25	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> , 2016 , 62, 317-321	6.2	19
24	Bioactive compounds from mustard flours for the control of patulin production in wheat tortillas. <i>LWT - Food Science and Technology</i> , 2016 , 66, 101-107	5.4	13
23	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> , 2016 , 33, 313-28	3.2	11
22	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> , 2016 , 33, 329-38	3.2	4
21	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> , 2016 , 34, 264-273	3.6	26
20	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> , 2015 , 83, 293-9	4.7	35
19	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> , 2015 , 83, 222-8	4.7	40
18	Risk assessment of mycotoxins in coffee beverages. <i>Toxicology Letters</i> , 2015 , 238, S78-S79	4.4	1
17	Risk analysis of main mycotoxins occurring in food for children: An overview. <i>Food and Chemical Toxicology</i> , 2015 , 84, 169-80	4.7	92
16	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> , 2015 , 52, 8315-21	3.3	9
15	Enniatin A1, enniatin B1 and beauvericin on HepG2: Evaluation of toxic effects. <i>Food and Chemical Toxicology</i> , 2015 , 84, 188-96	4.7	23
14	In vivo toxicity studies of fusarium mycotoxins in the last decade: a review. <i>Food and Chemical Toxicology</i> , 2015 , 78, 185-206	4.7	218
13	Influence of prebiotics, probiotics and protein ingredients on mycotoxin bioaccessibility. <i>Food and Function</i> , 2015 , 6, 987-94	6.1	17
12	Quantitation of enniatins in biological samples of Wistar rats after oral administration by LC-MS/MS. <i>Toxicology Mechanisms and Methods</i> , 2015 , 25, 552-8	3.6	4
11	Bioaccessibility and bioavailability of fumonisin B2 and its reaction products with isothiocyanates through a simulated gastrointestinal digestion system. <i>Food Control</i> , 2014 , 37, 326-335	6.2	9
10	Evaluation of immunologic effect of Enniatin A and quantitative determination in feces, urine and serum on treated Wistar rats. <i>Toxicol</i> , 2014 , 87, 45-53	2.8	29
9	Transcriptional profiling reveals functional links between RasGrf1 and Pttg1 in pancreatic beta cells. <i>BMC Genomics</i> , 2014 , 15, 1019	4.5	12

8	A preliminary study in Wistar rats with enniatin A contaminated feed. <i>Toxicology Mechanisms and Methods</i> , 2014 , 24, 179-90	3.6	29
7	A chemical approach for the reduction of beauvericin in a solution model and in food systems. <i>Food and Chemical Toxicology</i> , 2014 , 64, 270-4	4.7	6
6	Involvement of enniatins-induced cytotoxicity in human HepG2 cells. <i>Toxicology Letters</i> , 2013 , 218, 166-74	4.4	46
5	Influence of pro- and prebiotics on gastric, duodenal and colonic bioaccessibility of the mycotoxin beauvericin. <i>Journal of Food Composition and Analysis</i> , 2013 , 32, 141-149	4.1	13
4	Antifungal activity of gaseous allyl, benzyl and phenyl isothiocyanate <i>in vitro</i> and their use for fumonisins reduction in bread. <i>Food Control</i> , 2013 , 32, 428-434	6.2	41
3	Applications of flow cytometry to toxicological mycotoxin effects in cultured mammalian cells: a review. <i>Food and Chemical Toxicology</i> , 2013 , 56, 40-59	4.7	25
2	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> , 2013 , 63, 137-46	2.8	18
1	A genome-wide association study for myopia and refractive error identifies a susceptibility locus at 15q25. <i>Nature Genetics</i> , 2010 , 42, 902-5	36.3	179