Emilia Ferrer

List of Publications by Citations

Source: https://exaly.com/author-pdf/4884261/emilia-ferrer-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.

#	Paper	IF	Citations
66	Reactive oxygen species induced by beauvericin, patulin and zearalenone in CHO-K1 cells. <i>Toxicology in Vitro</i> , 2009 , 23, 1504-9	3.6	135
65	Mycotoxins and their consequences in aquaculture: A review. <i>Aquaculture</i> , 2016 , 451, 1-10	4.4	122
64	Simultaneous determination of bisphenol A, octylphenol, and nonylphenol by pressurised liquid extraction and liquid chromatographylandem mass spectrometry in powdered milk and infant formulas. <i>Food Chemistry</i> , 2011 , 126, 360-367	8.5	106
63	Co-occurrence and risk assessment of mycotoxins in food and diet from Mediterranean area. <i>Food Chemistry</i> , 2012 , 135, 423-9	8.5	105
62	Fusarium species, chemotype characterisation and trichothecene contamination of durum and soft wheat in an area of central Italy. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 540-51	4.3	87
61	Innovative Green Technologies of Intensification for Valorization of Seafood and Their by-Products. <i>Marine Drugs</i> , 2019 , 17,	6	87
60	Quantitative determination of octylphenol, nonylphenol, alkylphenol ethoxylates and alcohol ethoxylates by pressurized liquid extraction and liquid chromatography-mass spectrometry in soils treated with sewage sludges. <i>Science of the Total Environment</i> , 2007 , 378, 124-9	10.2	81
59	High-performance liquid chromatographic determination of furfural compounds in infant formulas. Changes during heat treatment and storage. <i>Journal of Chromatography A</i> , 2002 , 947, 85-95	4.5	79
58	High-performance liquid chromatographic determination of furfural compounds in infant formulas during full shelf-life. <i>Food Chemistry</i> , 2005 , 89, 639-645	8.5	66
57	Effects of thermal processing and storage on available lysine and furfural compounds contents of infant formulas. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 1817-22	5.7	64
56	Emerging Fusarium mycotoxins in organic and conventional pasta collected in Spain. <i>Food and Chemical Toxicology</i> , 2013 , 51, 259-66	4.7	58
55	Analysis of mycotoxins in coffee and risk assessment in Spanish adolescents and adults. <i>Food and Chemical Toxicology</i> , 2015 , 86, 225-33	4.7	52
54	High-performance liquid chromatographic determination of Maillard compounds in store-brand and name-brand ultra-high-temperature-treated cowsTmilk. <i>Journal of Chromatography A</i> , 2000 , 881, 599-6	50 8 .5	50
53	Natural occurrence of emerging Fusarium mycotoxins in feed and fish from aquaculture. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 12462-70	5.7	45
52	Multimycotoxin LC-MS/MS Analysis in Tea Beverages after Dispersive Liquid-Liquid Microextraction (DLLME). <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 10282-10289	5.7	44
51	Fermentation in fish and by-products processing: an overview of current research and future prospects. <i>Current Opinion in Food Science</i> , 2020 , 31, 9-16	9.8	44
50	Fluorescence, browning index, and color in infant formulas during storage. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4911-7	5.7	43

Whole blood selenium content in pregnant women. Science of the Total Environment, 1999, 227, 139-43 10.2 42 49 Nuts and dried fruits: Natural occurrence of emerging Fusarium mycotoxins. Food Control, 2013, 33, 215&20 48 40 Evolution of available lysine and furosine contents in milk-based infant formulas throughout the 36 4.3 47 shelf-life storage period. Journal of the Science of Food and Agriculture, 2003, 83, 465-472 Dietary exposure assessment to mycotoxins through total diet studies. A review. Food and Chemical 46 4.7 34 Toxicology, 2019, 128, 8-20 Multi-Mycotoxin[Analysis[In[Durum[Wheat[Pasta[by[] 45 4.9 34 Liquid Chromatography Coupled Ito Quadrupole Orbitrap Mass Spectrometry. Toxins, 2017, 9, Simultaneous determination of mycotoxin in commercial coffee. Food Control, 2015, 57, 282-292 6.2 33 44 High-performance liquid chromatographic determination of tocopherols in infant formulas. Journal 4.5 31 43 of Chromatography A, 2002, 947, 97-102 Development of a new method for the simultaneous determination of 21 mycotoxins in coffee beverages by liquid chromatography tandem mass spectrometry. Food Research International, 2015, 28 42 72, 247-255 Risk assessment associated to the intake of the emerging Fusarium mycotoxins BEA, ENs and FUS 6.2 25 41 present in infant formula of Spanish origin. Food Control, 2012, 28, 178-183 Evaluation of boldenone formation and related steroids transformations in veal faeces by liquid chromatography/tandem mass spectrometry. Rapid Communications in Mass Spectrometry, 2008, 40 2.2 25 22, 217-23 Available lysine content in human milk: stability during manipulation prior to ingestion. BioFactors, 39 6.1 25 2006, 26, 71-9 Revision: Indicadores del deterioro de la calidad proteica y del valor nutritivo de la leche / Review: Indicators of damage of protein quality and nutritional value of milk. Food Science and Technology 2.6 38 International, 1999, 5, 447-461 Recent advances in the application of innovative food processing technologies for mycotoxins and 37 15.3 25 pesticide reduction in foods. Trends in Food Science and Technology, 2020, 106, 209-218 Presence of mycotoxins in ready-to-eat food and subsequent risk assessment. Food and Chemical 36 4.7 Toxicology, 2018, 121, 558-565 Fluorometric determination of chemically available lysine: adaptation, validation and application to 35 2.2 different milk products. Molecular Nutrition and Food Research, 2003, 47, 403-7 Evaluation of Mycotoxin Residues on Ready-to-Eat Food by Chromatographic Methods Coupled to 4.9 21 34 Mass Spectrometry in Tandem. Toxins, 2018, 10, Mitigation of enniatins in edible fish tissues by thermal processes and identification of degradation 33 4.7 19 products. Food and Chemical Toxicology, 2017, 101, 67-74 Occurrence of Mycotoxins in Botanical Dietary Supplement Infusion Beverages. Journal of Natural 32 16 4.9 Products, **2019**, 82, 403-406

31	Comparative assessment of three extraction procedures for determination of emerging Fusarium mycotoxins in pasta by LCMS/MS. <i>Food Control</i> , 2013 , 32, 105-114	6.2	16
30	Effect of high hydrostatic pressure (HPP) and pulsed electric field (PEF) technologies on reduction of aflatoxins in fruit juices. <i>LWT - Food Science and Technology</i> , 2021 , 142, 111000	5.4	15
29	Identification and Quantification of Enniatins and Beauvericin in Animal Feeds and Their Ingredients by LC-QTRAP/MS/MS. <i>Metabolites</i> , 2019 , 9,	5.6	14
28	Aquaculture and its by-products as a source of nutrients and bioactive compounds. <i>Advances in Food and Nutrition Research</i> , 2020 , 92, 1-33	6	14
27	Optimization of Selenium Determination in Human Milk and Whole Blood by Flow Injection Hydride Atomic Absorption Spectrometry. <i>Journal of AOAC INTERNATIONAL</i> , 1998 , 81, 457-461	1.7	14
26	Multimycotoxin analysis in water and fish plasma by liquid chromatography-tandem mass spectrometry. <i>Chemosphere</i> , 2016 , 145, 402-8	8.4	13
25	Development a mitigation strategy of enniatins in pasta under home-cooking conditions. <i>LWT</i> - Food Science and Technology, 2016 , 65, 1017-1024	5.4	13
24	Risk assessment of beauvericin, enniatins and fusaproliferin present in follow-up infant formula by in vitro evaluation of the duodenal and colonic bioaccessibility. <i>Food Control</i> , 2014 , 42, 234-241	6.2	13
23	Mycotoxin Incidence in Some Fish Products: QuEChERS Methodology and Liquid Chromatography Linear Ion Trap Tandem Mass Spectrometry Approach. <i>Molecules</i> , 2019 , 24,	4.8	12
22	Antibacterial activity of the emerging Fusarium mycotoxins enniatins A, A🏚A🏚B, Bឯand Bəbn probiotic microorganisms. <i>Toxicon</i> , 2014 , 85, 1-4	2.8	12
21	Effects of technological processes on enniatin levels in pasta. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 1756-63	4.3	11
20	Ultrasound Extraction Mediated Recovery of Nutrients and Antioxidant Bioactive Compounds from Phaeodactylum tricornutum Microalgae. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 1701	2.6	11
19	Dispersive Liquid-Liquid Microextraction for the Determination of Emerging Fusarium Mycotoxins in Water. <i>Food Analytical Methods</i> , 2016 , 9, 856-862	3.4	10
18	Degradation study of enniatins by liquid chromatography-triple quadrupole linear ion trap mass spectrometry. <i>Food Chemistry</i> , 2013 , 141, 4215-25	8.5	10
17	Mycotoxin Dietary Exposure Assessment through Fruit Juices Consumption in Children and Adult Population. <i>Toxins</i> , 2019 , 11,	4.9	10
16	High Pressure Processing Impact on Alternariol and Aflatoxins of Grape Juice and Fruit Juice-Milk Based Beverages. <i>Molecules</i> , 2021 , 26,	4.8	8
15	Pulsed Electric Fields (PEF) to Mitigate Emerging Mycotoxins in Juices and Smoothies. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 6989	2.6	6
14	Mycotoxin Identification and In Silico Toxicity Assessment Prediction in Atlantic Salmon. <i>Marine Drugs</i> , 2020 , 18,	6	6

LIST OF PUBLICATIONS

13	by Pulsed Electric Fields and the Binary Mixture of Organic Solvents and Water. <i>Applied Sciences</i> (Switzerland), 2021 , 11, 7629	2.6	6	
12	Reduction of the enniatins A, AIB, BIby an in vitro degradation employing different strains of probiotic bacteria: identification of degradation products by LC-MS-LIT. <i>Toxicon</i> , 2013 , 70, 44-53	2.8	5	
11	Risk Assessment and Mitigation of the Mycotoxin Content in Medicinal Plants by the Infusion Process. <i>Plant Foods for Human Nutrition</i> , 2020 , 75, 362-368	3.9	3	
10	Investigating the in vitro catabolic fate of Enniatin B in a human gastrointestinal and colonic model. <i>Food and Chemical Toxicology</i> , 2020 , 137, 111166	4.7	3	
9	Mycotoxins occurrence in medicinal herbs dietary supplements and exposure assessment. <i>Journal of Food Science and Technology</i> ,1	3.3	3	
8	Sea Bass Side Streams Valorization Assisted by Ultrasound. LC-MS/MS-IT Determination of Mycotoxins and Evaluation of Protein Yield, Molecular Size Distribution and Antioxidant Recovery. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 2160	2.6	3	
7	Mycotoxin Occurrence and Risk Assessment in Gluten-Free Pasta through UHPLC-Q-Exactive Orbitrap MS. <i>Toxins</i> , 2021 , 13,	4.9	3	
6	Phytochemical Constitution, Anti-Inflammation, Anti-Androgen, and Hair Growth-Promoting Potential of Shallot (Allium ascalonicum L.) Extract. <i>Plants</i> , 2022 , 11, 1499	4.5	3	
5	Assessment of Human Exposure to Deoxynivalenol, Ochratoxin A, Zearalenone and Their Metabolites Biomarker in Urine Samples Using LC-ESI-qTOF. <i>Toxins</i> , 2021 , 13,	4.9	2	
4	Risk assessment of mycotoxins in coffee beverages. <i>Toxicology Letters</i> , 2015 , 238, S78-S79	4.4	1	
3	Multi-mycotoxin determination in coffee beans marketed in Tunisia and the associated dietary exposure assessment. <i>Food Control</i> , 2022 , 140, 109127	6.2	1	
2	Ultrasound Processing: A Sustainable Alternative 2021 , 155-164		О	
1	Mycotoxins in raw materials, beverages and supplements of botanicals: A review of occurrence, risk assessment and analytical methodologies <i>Food and Chemical Toxicology</i> , 2022 , 113013	4.7	О	