

Emilia Ferrer

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.

66
papers

2,017
citations

25
h-index

43
g-index

79
ext. papers

2,403
ext. citations

5
avg, IF

5.1
L-index

#	Paper	IF	Citations
66	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	0
65	Phytochemical Constitution, Anti-Inflammation, Anti-Androgen, and Hair Growth-Promoting Potential of Shallot (<i>Allium ascalonicum</i> L.) Extract. <i>Plants</i> , 2022 , 11, 1499	4.5	3
64	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
63	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
62	Mycotoxin Occurrence and Risk Assessment in Gluten-Free Pasta through UHPLC-Q-Exactive Orbitrap MS. <i>Toxins</i> , 2021 , 13,	4.9	3
61	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
60	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
59	Ultrasound Processing: A Sustainable Alternative 2021 , 155-164		0
58	Ultrasound Extraction Mediated Recovery of Nutrients and Antioxidant Bioactive Compounds from <i>Phaeodactylum tricornutum</i> Microalgae. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 1701	2.6	11
57	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
56	Extraction of Antioxidant Compounds and Pigments from <i>Spirulina (Arthrospira platensis)</i> Assisted by Pulsed Electric Fields and the Binary Mixture of Organic Solvents and Water. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 7629	2.6	6
55	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
54	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
53	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
52	Recent advances in the application of innovative food processing technologies for mycotoxins and pesticide reduction in foods. <i>Trends in Food Science and Technology</i> , 2020 , 106, 209-218	15.3	25
51	Pulsed Electric Fields (PEF) to Mitigate Emerging Mycotoxins in Juices and Smoothies. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 6989	2.6	6
50	Mycotoxin Identification and In Silico Toxicity Assessment Prediction in Atlantic Salmon. <i>Marine Drugs</i> , 2020 , 18,	6	6

49	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
48	Occurrence of Mycotoxins in Botanical Dietary Supplement Infusion Beverages. <i>Journal of Natural Products</i> , 2019 , 82, 403-406	4.9	16
47	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
46	Dietary exposure assessment to mycotoxins through total diet studies. A review. <i>Food and Chemical Toxicology</i> , 2019 , 128, 8-20	4.7	34
45	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
44	Innovative Green Technologies of Intensification for Valorization of Seafood and Their by-Products. <i>Marine Drugs</i> , 2019 , 17,	6	87
43	Mycotoxin Dietary Exposure Assessment through Fruit Juices Consumption in Children and Adult Population. <i>Toxins</i> , 2019 , 11,	4.9	10
42	Evaluation of Mycotoxin Residues on Ready-to-Eat Food by Chromatographic Methods Coupled to Mass Spectrometry in Tandem. <i>Toxins</i> , 2018 , 10,	4.9	21
41	Presence of mycotoxins in ready-to-eat food and subsequent risk assessment. <i>Food and Chemical Toxicology</i> , 2018 , 121, 558-565	4.7	23
40	Mitigation of enniatins in edible fish tissues by thermal processes and identification of degradation products. <i>Food and Chemical Toxicology</i> , 2017 , 101, 67-74	4.7	19
39	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
38	Multi-Mycotoxin Analysis in Durum Wheat Pasta by Liquid Chromatography Coupled to Quadrupole Orbitrap Mass Spectrometry. <i>Toxins</i> , 2017 , 9,	4.9	34
37	Mycotoxins and their consequences in aquaculture: A review. <i>Aquaculture</i> , 2016 , 451, 1-10	4.4	122
36	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
35	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
34	Multimycotoxin analysis in water and fish plasma by liquid chromatography-tandem mass spectrometry. <i>Chemosphere</i> , 2016 , 145, 402-8	8.4	13
33	Development a mitigation strategy of enniatins in pasta under home-cooking conditions. <i>LWT - Food Science and Technology</i> , 2016 , 65, 1017-1024	5.4	13
32	Development of a new method for the simultaneous determination of 21 mycotoxins in coffee beverages by liquid chromatography tandem mass spectrometry. <i>Food Research International</i> , 2015 , 72, 247-255	7	28

31	Simultaneous determination of mycotoxin in commercial coffee. <i>Food Control</i> , 2015 , 57, 282-292	6.2	33
30	Risk assessment of mycotoxins in coffee beverages. <i>Toxicology Letters</i> , 2015 , 238, S78-S79	4.4	1
29	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
28	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
27	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
26	Antibacterial activity of the emerging Fusarium mycotoxins enniatins A, A β , B β and B γ on probiotic microorganisms. <i>Toxicon</i> , 2014 , 85, 1-4	2.8	12
25	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
24	Nuts and dried fruits: Natural occurrence of emerging Fusarium mycotoxins. <i>Food Control</i> , 2013 , 33, 215-220	6.2	40
23	Comparative assessment of three extraction procedures for determination of emerging Fusarium mycotoxins in pasta by LC-MS/MS. <i>Food Control</i> , 2013 , 32, 105-114	6.2	16
22	Reduction of the enniatins A, A β , B β by 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
21	Emerging Fusarium mycotoxins in organic and conventional pasta collected in Spain. <i>Food and Chemical Toxicology</i> , 2013 , 51, 259-66	4.7	58
20	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
19	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
18	Risk assessment associated to the intake of the emerging Fusarium mycotoxins BEA, ENs and FUS present in infant formula of Spanish origin. <i>Food Control</i> , 2012 , 28, 178-183	6.2	25
17	Simultaneous determination of bisphenol A, octylphenol, and nonylphenol by pressurised liquid extraction and liquid chromatography-tandem mass spectrometry in powdered milk and infant formulas. <i>Food Chemistry</i> , 2011 , 126, 360-367	8.5	106
16	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
15	Evaluation of boldenone formation and related steroids transformations in veal faeces by liquid chromatography/tandem mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2008 , 22, 217-23	2.2	25
14	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

13	Available lysine content in human milk: stability during manipulation prior to ingestion. <i>BioFactors</i> , 2006 , 26, 71-9	6.1	25
12	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
11	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
10	Fluorometric determination of chemically available lysine: adaptation, validation and application to different milk products. <i>Molecular Nutrition and Food Research</i> , 2003 , 47, 403-7		22
9	Evolution of available lysine and furosine contents in milk-based infant formulas throughout the shelf-life storage period. <i>Journal of the Science of Food and Agriculture</i> , 2003 , 83, 465-472	4.3	36
8	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
7	High-performance liquid chromatographic determination of tocopherols in infant formulas. <i>Journal of Chromatography A</i> , 2002 , 947, 97-102	4.5	31
6	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, 599-606	4.5	50
5	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
4	Whole blood selenium content in pregnant women. <i>Science of the Total Environment</i> , 1999 , 227, 139-43	10.2	42
3	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. <i>Food Science and Technology International</i> , 1999 , 5, 447-461	2.6	25
2	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
1	Mycotoxins occurrence in medicinal herbs dietary supplements and exposure assessment. <i>Journal of Food Science and Technology</i> ,1	3.3	3