Silvia Pichardo

List of Publications by Year in descending order

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SILVIA DICHADOO

#	Article	IF	CITATIONS
1	Antioxidant enzyme activity and lipid peroxidation in liver and kidney of rats exposed to microcystin-LR administered intraperitoneally. Toxicon, 2005, 45, 395-402.	1.6	233
2	Toxic cyanobacterial cells containing microcystins induce oxidative stress in exposed tilapia fish (Oreochromis sp.) under laboratory conditions. Aquatic Toxicology, 2005, 72, 261-271.	4.0	200
3	Toxicological evaluation of clay minerals and derived nanocomposites: A review. Environmental Research, 2015, 138, 233-254.	7.5	177
4	Differential oxidative stress responses to microcystins LR and RR in intraperitoneally exposed tilapia fish (Oreochromis sp.). Aquatic Toxicology, 2006, 77, 314-321.	4.0	159
5	Acid and alkaline phosphatase activities and pathological changes induced in Tilapia fish (Oreochromis sp.) exposed subchronically to microcystins from toxic cyanobacterial blooms under laboratory conditions. Toxicon, 2005, 46, 725-735.	1.6	129
6	Time-dependent oxidative stress responses after acute exposure to toxic cyanobacterial cells containing microcystins in tilapia fish (Oreochromis niloticus) under laboratory conditions. Aquatic Toxicology, 2007, 84, 337-345.	4.0	114
7	Cytotoxicity and morphological effects induced by carvacrol and thymol on the human cell line Caco-2. Food and Chemical Toxicology, 2014, 64, 281-290.	3.6	114
8	In vitro toxicological evaluation of essential oils and their main compounds used in active food packaging: A review. Food and Chemical Toxicology, 2015, 81, 9-27.	3.6	109
9	In vitro pro-oxidant/antioxidant role of carvacrol, thymol and their mixture in the intestinal Caco-2 cell line. Toxicology in Vitro, 2015, 29, 647-656.	2.4	104
10	Dose-dependent antioxidant responses and pathological changes in tenca (Tinca tinca) after acute oral exposure to Microcystis under laboratory conditions. Toxicon, 2008, 52, 1-12.	1.6	102
11	Presence and bioaccumulation of microcystins and cylindrospermopsin in food and the effectiveness of some cooking techniques at decreasing their concentrations: A review. Food and Chemical Toxicology, 2013, 53, 139-152.	3.6	89
12	Cytotoxicity of carboxylic acid functionalized single wall carbon nanotubes on the human intestinal cell line Caco-2. Toxicology in Vitro, 2009, 23, 1491-1496.	2.4	86
13	New advances in active packaging incorporated with essential oils or their main components for food preservation. Food Reviews International, 2017, 33, 447-515.	8.4	75
14	In Vitro Toxicological Assessment of Cylindrospermopsin: A Review. Toxins, 2017, 9, 402.	3.4	71
15	Protective role of vitamin E on the microcystinâ€induced oxidative stress in tilapia fish (<i>Oreochromis niloticus</i>). Environmental Toxicology and Chemistry, 2008, 27, 1152-1159.	4.3	63
16	Oxidative stress responses to carboxylic acid functionalized single wall carbon nanotubes on the human intestinal cell line Caco-2. Toxicology in Vitro, 2012, 26, 672-677.	2.4	62
17	Biochemical and pathological toxic effects induced by the cyanotoxin Cylindrospermopsin on the human cell line Caco-2. Water Research, 2012, 46, 1566-1575.	11.3	62
18	Characterisation and evaluation of PLA films containing an extract of Allium spp. to be used in the packaging of ready-to-eat salads under controlled atmospheres. LWT - Food Science and Technology, 2015, 64, 1354-1361.	5.2	61

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19	Differential oxidative stress responses to pure Microcystin-LR and Microcystin-containing and non-containing cyanobacterial crude extracts on Caco-2 cells. Toxicon, 2010, 55, 514-522.	1.6	60
20	Toxic effects of a modified montmorillonite clay on the human intestinal cell line Caco-2. Journal of Applied Toxicology, 2014, 34, 714-725.	2.8	60
21	Toxicity and glutathione implication in the effects observed by exposure of the liver fish cell line PLHC-1 to pure cylindrospermopsin. Ecotoxicology and Environmental Safety, 2011, 74, 1567-1572.	6.0	59
22	Comparison of the toxicity induced by microcystin-RR and microcystin-YR in differentiated and undifferentiated Caco-2 cells. Toxicon, 2009, 54, 161-169.	1.6	58
23	Influence of carboxylic acid functionalization on the cytotoxic effects induced by single wall carbon nanotubes on human endothelial cells (HUVEC). Toxicology in Vitro, 2011, 25, 1883-1888.	2.4	58
24	In vitro toxicological assessment of clays for their use in food packaging applications. Food and Chemical Toxicology, 2013, 57, 266-275.	3.6	55
25	Acute and subacute toxic effects produced by microcystin-YR on the fish cell lines RTG-2 and PLHC-1. Toxicology in Vitro, 2007, 21, 1460-1467.	2.4	52
26	Oxidative stress responses in tilapia (Oreochromis niloticus) exposed to a single dose of pure cylindrospermopsin under laboratory conditions: Influence of exposure route and time of sacrifice. Aquatic Toxicology, 2011, 105, 100-106.	4.0	51
27	The use of the fish cell lines RTG-2 and PLHC-1 to compare the toxic effects produced by microcystins LR and RR. Toxicology in Vitro, 2005, 19, 865-873.	2.4	49
28	Acute effects of pure cylindrospermopsin on the activity and transcription of antioxidant enzymes in tilapia (Oreochromis niloticus) exposed by gavage. Ecotoxicology, 2011, 20, 1852-1860.	2.4	49
29	Evaluation of the mutagenicity and genotoxic potential of carvacrol and thymol using the Ames Salmonella test and alkaline, Endo III- and FPG-modified comet assays with the human cell line Caco-2. Food and Chemical Toxicology, 2014, 72, 122-128.	3.6	49
30	Time-dependent histopathological changes induced in Tilapia (Oreochromis niloticus) after acute exposure to pure cylindrospermopsin by oral and intraperitoneal route. Ecotoxicology and Environmental Safety, 2012, 76, 102-113.	6.0	48
31	Cytotoxicity and mutagenicity studies on migration extracts from nanocomposites with potential use in food packaging. Food and Chemical Toxicology, 2014, 66, 366-372.	3.6	47
32	Cytotoxicity and mutagenicity assessment of organomodified clays potentially used in food packaging. Toxicology in Vitro, 2015, 29, 1222-1230.	2.4	47
33	Acute toxicological studies of the main organosulfur compound derived from Allium sp. intended to be used in active food packaging. Food and Chemical Toxicology, 2015, 82, 1-11.	3.6	39
34	Use of nanoclay platelets in food packaging materials: technical and cytotoxicity approach. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 354-363.	2.3	38
35	Subchronic effects of cyanobacterial cells on the transcription of antioxidant enzyme genes in tilapia (Oreochromis niloticus). Ecotoxicology, 2011, 20, 479-490.	2.4	37
36	A subchronic 90-day oral toxicity study of Origanum vulgare essential oil in rats. Food and Chemical Toxicology, 2017, 101, 36-47.	3.6	37

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37	Timeâ€dependent protective efficacy of Trolox (vitamin E analog) against microcystinâ€induced toxicity in tilapia (<i>Oreochromis niloticus</i>). Environmental Toxicology, 2009, 24, 563-579.	4.0	36
38	Effects of dietary <i>N</i> â€acetylcysteine on the oxidative stress induced in tilapia (<i>Oreochromis) Tj ETQc Toxicology and Chemistry, 2009, 28, 1679-1686.</i>	0 0 0 rgBT 4.3	Overlock 101 34
39	Alterations observed in the endothelial HUVEC cell line exposed to pure Cylindrospermopsin. Chemosphere, 2012, 89, 1151-1160.	8.2	34
40	Acute exposure to pure cylindrospermopsin results in oxidative stress and pathological alterations in tilapia (<i>Oreochromis niloticus</i>). Environmental Toxicology, 2014, 29, 371-385.	4.0	33
41	InÂvitro toxicological assessment of an organosulfur compound from Allium extract: Cytotoxicity, mutagenicity and genotoxicity studies. Food and Chemical Toxicology, 2017, 99, 231-240.	3.6	32
42	Intestinal transport of Cylindrospermopsin using the Caco-2 cell line. Toxicology in Vitro, 2017, 38, 142-149.	2.4	31
43	Oxidative stress induced by microcystin–LR on PLHC-1 fish cell line. Toxicology in Vitro, 2009, 23, 1445-1449.	2.4	30
44	Development of PLA films containing oregano essential oil (<i>Origanum vulgare</i> L. <i>virens</i>) intended for use in food packaging. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1-13.	2.3	28
45	Study of the antioxidant response of several bean variants to irrigation with water containing MC‣R and cyanobacterial crude extract. Environmental Toxicology, 2011, 26, 300-306.	4.0	27
46	Cytotoxic and mutagenic in vitro assessment of two organosulfur compounds derived from onion to be used in the food industry. Food Chemistry, 2015, 166, 423-431.	8.2	24
47	Genotoxicity evaluation of carvacrol in rats using a combined micronucleus and comet assay. Food and Chemical Toxicology, 2016, 98, 240-250.	3.6	24
48	Characterisation and antimicrobial activity of active polypropylene films containing oregano essential oil and <i>Allium</i> extract to be used in packaging for meat products. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 783-792.	2.3	24
49	In vivo Toxicity Evaluation of the Migration Extract of an Organomodified Clay–Poly(lactic) Acid Nanocomposite. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2014, 77, 731-746.	2.3	21
50	Genotoxicity assessment of propyl thiosulfinate oxide, an organosulfur compound from Allium extract, intended to food active packaging. Food and Chemical Toxicology, 2015, 86, 365-373.	3.6	21
51	Cytotoxic and morphological effects of microcystin‣R, cylindrospermopsin, and their combinations on the human hepatic cell line HepG2. Environmental Toxicology, 2019, 34, 240-251.	4.0	21
52	Microcystin-LR induces toxic effects in differentiated and undifferentiated Caco-2 cells. Archives of Toxicology, 2010, 84, 405-410.	4.2	19
53	Toxicological evaluation of an Allium-based commercial product in a 90-day feeding study in Sprague–Dawley rats. Food and Chemical Toxicology, 2016, 90, 18-29.	3.6	18
54	Genotoxicity of a thiosulfonate compound derived from Allium sp. intended to be used in active food packaging: In vivo comet assay and micronucleus test. Mutation Research - Genetic Toxicology and Environmental Mutagenesis, 2016, 800-801, 1-11.	1.7	17

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55	Pyrolysis-gas chromatography–isotope ratio mass spectrometry for monitoring natural additives in polylactic acid active food packages. Journal of Chromatography A, 2017, 1525, 145-151.	3.7	15
56	Protective role of dietary <i>N</i> â€acetylcysteine on the oxidative stress induced by cylindrospermopsin in tilapia (<i>Oreochromis niloticus</i>). Environmental Toxicology and Chemistry, 2012, 31, 1548-1555.	4.3	14
57	In Vivo Genotoxicity Evaluation of a Stilbene Extract Prior to Its Use as a Natural Additive: A Combination of the Micronucleus Test and the Comet Assay. Foods, 2021, 10, 439.	4.3	14
58	Toxicological Evaluation of Piceatannol, Pterostilbene, and Îμ-Viniferin for Their Potential Use in the Food Industry: A Review. Foods, 2021, 10, 592.	4.3	14
59	In Vitro Toxicity Assessment of Stilbene Extract for Its Potential Use as Antioxidant in the Wine Industry. Antioxidants, 2019, 8, 467.	5.1	13
60	Toxic Effects Produced by Microcystins from a Natural Cyanobacterial Bloom and a Microcystis aeruginosa Isolated Strain on the Fish Cell Lines RTG-2 and PLHC-1. Archives of Environmental Contamination and Toxicology, 2006, 51, 86-96.	4.1	12
61	Molecular characterisation of a bioâ€based active packaging containing <i>Origanum vulgare</i> L. essential oil using pyrolysis gas chromatography–mass spectrometry. Journal of the Science of Food and Agriculture, 2016, 96, 3207-3212.	3.5	12
62	Characterisation of a bio-based packaging containing a natural additive from Allium spp. using analytical pyrolysis and carbon stable isotopes. Journal of Analytical and Applied Pyrolysis, 2016, 120, 334-340.	5.5	12
63	Use of micronucleus and comet assay to evaluate evaluate the genotoxicity of oregano essential oil (Origanum vulgare I. Virens) in rats orally exposed for 90 days Journal of Toxicology and Environmental Health - Part A: Current Issues, 2018, 81, 525-533.	2.3	12
64	Mineral profile of "fino―wines using inductively coupled plasma optical emission spectrometry methods. Food Chemistry, 2012, 135, 309-313.	8.2	11
65	Influence of the exposure way and the time of sacrifice on the effects induced by a single dose of pure Cylindrospermopsin on the activity and transcription of glutathione peroxidase and glutathione-S-transferase enzymes in Tilapia (Oreochromis niloticus). Chemosphere, 2013, 90, 986-992.	8.2	10
66	In Vivo Evaluation of Activities and Expression of Antioxidant Enzymes in Wistar Rats Exposed for 90 Days to a Modified Clay. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2014, 77, 456-466.	2.3	9
67	Histopathological and immunohistochemical analysis of Tilapia (Oreochromis niloticus) exposed to cylindrospermopsin and the effectiveness of N-Acetylcysteine to prevent its toxic effects. Toxicon, 2014, 78, 18-34.	1.6	9
68	Preservation of phytosterol and PUFA during ready-to-eat lettuce shelf-life in active bio-package. Food Packaging and Shelf Life, 2019, 22, 100410.	7.5	9
69	In vitro assessment of the mutagenic and genotoxic potential of a pure stilbene extract. Food and Chemical Toxicology, 2021, 150, 112065.	3.6	9
70	Immunohistochemical Approach to Study Cylindrospermopsin Distribution in Tilapia (Oreochromis) Tj ETQq0 0	0 rgBT /Ov	erlock 10 Tf 5
71	Cytotoxicity studies of a stilbene extract and its main components intended to be used as preservative in the wine industry. Food Research International 2020, 137, 109738	6.2	8

Genotoxicity Evaluation of Propyl-Propane-Thiosulfinate (PTS) from Allium genus Essential Oils by a Combination of Micronucleus and Comet Assays in Rats. Foods, 2021, 10, 989.

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73	Toxicological assessment of two silane-modified clay minerals with potential use as food contact materials in human hepatoma cells and Salmonella typhimurium strains. Applied Clay Science, 2017, 150, 98-105.	5.2	6
74	Potential Use of Chemoprotectants against the Toxic Effects of Cyanotoxins: A Review. Toxins, 2017, 9, 175.	3.4	6
75	Protection and reversion role of a pure stilbene extract from grapevine shoot and its major compounds against an induced oxidative stress. Journal of Functional Foods, 2021, 79, 104393.	3.4	6
76	Metallic profiles of Sherry wines using inductively coupled plasma atomic emission spectrometry methods (ICP-AES). Sciences Des Aliments, 2007, 27, 83-92.	0.2	6
77	Acute and subchronic 90-days toxicity assessment of propyl-propane-thiosulfinate (PTS) in rats. Food and Chemical Toxicology, 2022, 161, 112827.	3.6	3
78	Microcystin-RR induced toxic effects in cell line Caco-2. Toxicology Letters, 2008, 180, S112.	0.8	2
79	Determination of microcystins in biological samples from freshwater fish. International Journal of Environmental Analytical Chemistry, 2010, 90, 1000-1013.	3.3	2