

# Silvia Pichardo

## List of Publications by Year in descending order

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79  
papers

3,613  
citations

116194

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85  
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85  
docs citations

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times ranked

4181  
citing authors

#	ARTICLE	IF	CITATIONS
1	Acute and subchronic 90-days toxicity assessment of propyl-propane-thiosulfinate (PTS) in rats. Food and Chemical Toxicology, 2022, 161, 112827.	1.8	3
2	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.	1.9	14
3	Toxicological Evaluation of Piceatannol, Pterostilbene, and $\hat{\mu}$ -Viniferin for Their Potential Use in the Food Industry: A Review. Foods, 2021, 10, 592.	1.9	14
4	In vitro assessment of the mutagenic and genotoxic potential of a pure stilbene extract. Food and Chemical Toxicology, 2021, 150, 112065.	1.8	9
5	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.	1.6	6
6	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.	1.9	8
7	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.	2.9	8
8	Preservation of phytosterol and PUFA during ready-to-eat lettuce shelf-life in active bio-package. Food Packaging and Shelf Life, 2019, 22, 100410.	3.3	9
9	In Vitro Toxicity Assessment of Stilbene Extract for Its Potential Use as Antioxidant in the Wine Industry. Antioxidants, 2019, 8, 467.	2.2	13
10	Cytotoxic and morphological effects of microcystinâ€LR, cylindrospermopsin, and their combinations on the human hepatic cell line HepG2. Environmental Toxicology, 2019, 34, 240-251.	2.1	21
11	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.	1.1	24
12	Use of micronucleus and comet assay to evaluate evaluate the genotoxicity of oregano essential oil ( <i>Origanum vulgare</i> l. Virens) in rats orally exposed for 90 days.. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2018, 81, 525-533.	1.1	12
13	New advances in active packaging incorporated with essential oils or their main components for food preservation. Food Reviews International, 2017, 33, 447-515.	4.3	75
14	A subchronic 90-day oral toxicity study of <i>Origanum vulgare</i> essential oil in rats. Food and Chemical Toxicology, 2017, 101, 36-47.	1.8	37
15	InÂvitro toxicological assessment of an organosulfur compound from Allium extract: Cytotoxicity, mutagenicity and genotoxicity studies. Food and Chemical Toxicology, 2017, 99, 231-240.	1.8	32
16	Toxicological assessment of two silane-modified clay minerals with potential use as food contact materials in human hepatoma cells and <i>Salmonella typhimurium</i> strains. Applied Clay Science, 2017, 150, 98-105.	2.6	6
17	Pyrolysis-gas chromatographyâ€isotope ratio mass spectrometry for monitoring natural additives in polylactic acid active food packages. Journal of Chromatography A, 2017, 1525, 145-151.	1.8	15
18	Intestinal transport of Cylindrospermopsin using the Caco-2 cell line. Toxicology in Vitro, 2017, 38, 142-149.	1.1	31

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19	Potential Use of Chemoprotectants against the Toxic Effects of Cyanotoxins: A Review. <i>Toxins</i> , 2017, 9, 175.	1.5	6
20	In Vitro Toxicological Assessment of Cylindrospermopsin: A Review. <i>Toxins</i> , 2017, 9, 402.	1.5	71
21	Molecular characterisation of a bio-based active packaging containing <i>Origanum vulgare</i> L. essential oil using pyrolysis gas chromatography-mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3207-3212.	1.7	12
22	Characterisation of a bio-based packaging containing a natural additive from <i>Allium</i> spp. using analytical pyrolysis and carbon stable isotopes. <i>Journal of Analytical and Applied Pyrolysis</i> , 2016, 120, 334-340.	2.6	12
23	Development of PLA films containing oregano essential oil ( <i>Origanum vulgare</i> L. <i>virens</i> ) intended for use in food packaging. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016, 33, 1-13.	1.1	28
24	Genotoxicity evaluation of carvacrol in rats using a combined micronucleus and comet assay. <i>Food and Chemical Toxicology</i> , 2016, 98, 240-250.	1.8	24
25	Genotoxicity of a thiosulfonate compound derived from <i>Allium</i> sp. intended to be used in active food packaging: In vivo comet assay and micronucleus test. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , 2016, 800-801, 1-11.	0.9	17
26	Toxicological evaluation of an <i>Allium</i> -based commercial product in a 90-day feeding study in Sprague-Dawley rats. <i>Food and Chemical Toxicology</i> , 2016, 90, 18-29.	1.8	18
27	Acute toxicological studies of the main organosulfur compound derived from <i>Allium</i> sp. intended to be used in active food packaging. <i>Food and Chemical Toxicology</i> , 2015, 82, 1-11.	1.8	39
28	Genotoxicity assessment of propyl thiosulfinate oxide, an organosulfur compound from <i>Allium</i> extract, intended to food active packaging. <i>Food and Chemical Toxicology</i> , 2015, 86, 365-373.	1.8	21
29	In vitro pro-oxidant/antioxidant role of carvacrol, thymol and their mixture in the intestinal Caco-2 cell line. <i>Toxicology in Vitro</i> , 2015, 29, 647-656.	1.1	104
30	Toxicological evaluation of clay minerals and derived nanocomposites: A review. <i>Environmental Research</i> , 2015, 138, 233-254.	3.7	177
31	Cytotoxicity and mutagenicity assessment of organomodified clays potentially used in food packaging. <i>Toxicology in Vitro</i> , 2015, 29, 1222-1230.	1.1	47
32	In vitro toxicological evaluation of essential oils and their main compounds used in active food packaging: A review. <i>Food and Chemical Toxicology</i> , 2015, 81, 9-27.	1.8	109
33	Characterisation and evaluation of PLA films containing an extract of <i>Allium</i> spp. to be used in the packaging of ready-to-eat salads under controlled atmospheres. <i>LWT - Food Science and Technology</i> , 2015, 64, 1354-1361.	2.5	61
34	Cytotoxic and mutagenic in vitro assessment of two organosulfur compounds derived from onion to be used in the food industry. <i>Food Chemistry</i> , 2015, 166, 423-431.	4.2	24
35	Immunohistochemical Approach to Study Cylindrospermopsin Distribution in Tilapia ( <i>Oreochromis</i> )	1.5	18
36	In vivo Toxicity Evaluation of the Migration Extract of an Organomodified Clay-Poly(lactic) Acid Nanocomposite. <i>Journal of Toxicology and Environmental Health - Part A: Current Issues</i> , 2014, 77, 731-746.	1.1	21

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37	In Vivo Evaluation of Activities and Expression of Antioxidant Enzymes in Wistar Rats Exposed for 90 Days to a Modified Clay. <i>Journal of Toxicology and Environmental Health - Part A: Current Issues</i> , 2014, 77, 456-466.	1.1	9
38	Acute exposure to pure cylindrospermopsin results in oxidative stress and pathological alterations in tilapia ( <i>Oreochromis niloticus</i> ). <i>Environmental Toxicology</i> , 2014, 29, 371-385.	2.1	33
39	Cytotoxicity and morphological effects induced by carvacrol and thymol on the human cell line Caco-2. <i>Food and Chemical Toxicology</i> , 2014, 64, 281-290.	1.8	114
40	Use of nanoclay platelets in food packaging materials: technical and cytotoxicity approach. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014, 31, 354-363.	1.1	38
41	Toxic effects of a modified montmorillonite clay on the human intestinal cell line Caco-2. <i>Journal of Applied Toxicology</i> , 2014, 34, 714-725.	1.4	60
42	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. <i>Food and Chemical Toxicology</i> , 2014, 72, 122-128.	1.8	49
43	Histopathological and immunohistochemical analysis of Tilapia ( <i>Oreochromis niloticus</i> ) exposed to cylindrospermopsin and the effectiveness of N-Acetylcysteine to prevent its toxic effects. <i>Toxicol</i> , 2014, 78, 18-34.	0.8	9
44	Cytotoxicity and mutagenicity studies on migration extracts from nanocomposites with potential use in food packaging. <i>Food and Chemical Toxicology</i> , 2014, 66, 366-372.	1.8	47
45	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 ( <i>Oreochromis niloticus</i> ). <i>Chemosphere</i> , 2013, 90, 986-992.	4.2	10
46	In vitro toxicological assessment of clays for their use in food packaging applications. <i>Food and Chemical Toxicology</i> , 2013, 57, 266-275.	1.8	55
47	Presence and bioaccumulation of microcystins and cylindrospermopsin in food and the effectiveness of some cooking techniques at decreasing their concentrations: A review. <i>Food and Chemical Toxicology</i> , 2013, 53, 139-152.	1.8	89
48	Alterations observed in the endothelial HUVEC cell line exposed to pure Cylindrospermopsin. <i>Chemosphere</i> , 2012, 89, 1151-1160.	4.2	34
49	Oxidative stress responses to carboxylic acid functionalized single wall carbon nanotubes on the human intestinal cell line Caco-2. <i>Toxicology in Vitro</i> , 2012, 26, 672-677.	1.1	62
50	Biochemical and pathological toxic effects induced by the cyanotoxin Cylindrospermopsin on the human cell line Caco-2. <i>Water Research</i> , 2012, 46, 1566-1575.	5.3	62
51	Mineral profile of wine using inductively coupled plasma optical emission spectrometry methods. <i>Food Chemistry</i> , 2012, 135, 309-313.	4.2	11
52	Time-dependent histopathological changes induced in Tilapia ( <i>Oreochromis niloticus</i> ) after acute exposure to pure cylindrospermopsin by oral and intraperitoneal route. <i>Ecotoxicology and Environmental Safety</i> , 2012, 76, 102-113.	2.9	48
53	Protective role of dietary N-acetylcysteine on the oxidative stress induced by cylindrospermopsin in tilapia ( <i>Oreochromis niloticus</i> ). <i>Environmental Toxicology and Chemistry</i> , 2012, 31, 1548-1555.	2.2	14
54	Oxidative stress responses in tilapia ( <i>Oreochromis niloticus</i> ) exposed to a single dose of pure cylindrospermopsin under laboratory conditions: Influence of exposure route and time of sacrifice. <i>Aquatic Toxicology</i> , 2011, 105, 100-106.	1.9	51

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55	Toxicity and glutathione implication in the effects observed by exposure of the liver fish cell line PLHC-1 to pure cylindrospermopsin. <i>Ecotoxicology and Environmental Safety</i> , 2011, 74, 1567-1572.	2.9	59
56	Influence of carboxylic acid functionalization on the cytotoxic effects induced by single wall carbon nanotubes on human endothelial cells (HUVEC). <i>Toxicology in Vitro</i> , 2011, 25, 1883-1888.	1.1	58
57	Subchronic effects of cyanobacterial cells on the transcription of antioxidant enzyme genes in tilapia ( <i>Oreochromis niloticus</i> ). <i>Ecotoxicology</i> , 2011, 20, 479-490.	1.1	37
58	Acute effects of pure cylindrospermopsin on the activity and transcription of antioxidant enzymes in tilapia ( <i>Oreochromis niloticus</i> ) exposed by gavage. <i>Ecotoxicology</i> , 2011, 20, 1852-1860.	1.1	49
59	Study of the antioxidant response of several bean variants to irrigation with water containing MC and cyanobacterial crude extract. <i>Environmental Toxicology</i> , 2011, 26, 300-306.	2.1	27
60	Microcystin-LR induces toxic effects in differentiated and undifferentiated Caco-2 cells. <i>Archives of Toxicology</i> , 2010, 84, 405-410.	1.9	19
61	Determination of microcystins in biological samples from freshwater fish. <i>International Journal of Environmental Analytical Chemistry</i> , 2010, 90, 1000-1013.	1.8	2
62	Differential oxidative stress responses to pure Microcystin-LR and Microcystin-containing and non-containing cyanobacterial crude extracts on Caco-2 cells. <i>Toxicon</i> , 2010, 55, 514-522.	0.8	60
63	Time-dependent protective efficacy of Trolox (vitamin E analog) against microcystin-induced toxicity in tilapia ( <i>Oreochromis niloticus</i> ). <i>Environmental Toxicology</i> , 2009, 24, 563-579.	2.1	36
64	Effects of dietary N-acetylcysteine on the oxidative stress induced in tilapia ( <i>Oreochromis</i> ). <i>Toxicology and Chemistry</i> , 2009, 28, 1679-1686.	2.2	34
65	Cytotoxicity of carboxylic acid functionalized single wall carbon nanotubes on the human intestinal cell line Caco-2. <i>Toxicology in Vitro</i> , 2009, 23, 1491-1496.	1.1	86
66	Oxidative stress induced by microcystin-LR on PLHC-1 fish cell line. <i>Toxicology in Vitro</i> , 2009, 23, 1445-1449.	1.1	30
67	Comparison of the toxicity induced by microcystin-RR and microcystin-YR in differentiated and undifferentiated Caco-2 cells. <i>Toxicon</i> , 2009, 54, 161-169.	0.8	58
68	Protective role of vitamin E on the microcystin-induced oxidative stress in tilapia fish ( <i>Oreochromis niloticus</i> ). <i>Environmental Toxicology and Chemistry</i> , 2008, 27, 1152-1159.	2.2	63
69	Microcystin-RR induced toxic effects in cell line Caco-2. <i>Toxicology Letters</i> , 2008, 180, S112.	0.4	2
70	Dose-dependent antioxidant responses and pathological changes in tenca ( <i>Tinca tinca</i> ) after acute oral exposure to Microcystis under laboratory conditions. <i>Toxicon</i> , 2008, 52, 1-12.	0.8	102
71	Acute and subacute toxic effects produced by microcystin-YR on the fish cell lines RTG-2 and PLHC-1. <i>Toxicology in Vitro</i> , 2007, 21, 1460-1467.	1.1	52
72	Time-dependent oxidative stress responses after acute exposure to toxic cyanobacterial cells containing microcystins in tilapia fish ( <i>Oreochromis niloticus</i> ) under laboratory conditions. <i>Aquatic Toxicology</i> , 2007, 84, 337-345.	1.9	114

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73	Metallic profiles of Sherry wines using inductively coupled plasma atomic emission spectrometry methods (ICP-AES). <i>Sciences Des Aliments</i> , 2007, 27, 83-92.	0.2	6
74	Differential oxidative stress responses to microcystins LR and RR in intraperitoneally exposed tilapia fish ( <i>Oreochromis sp.</i> ). <i>Aquatic Toxicology</i> , 2006, 77, 314-321.	1.9	159
75	Toxic Effects Produced by Microcystins from a Natural Cyanobacterial Bloom and a <i>Microcystis aeruginosa</i> Isolated Strain on the Fish Cell Lines RTG-2 and PLHC-1. <i>Archives of Environmental Contamination and Toxicology</i> , 2006, 51, 86-96.	2.1	12
76	The use of the fish cell lines RTG-2 and PLHC-1 to compare the toxic effects produced by microcystins LR and RR. <i>Toxicology in Vitro</i> , 2005, 19, 865-873.	1.1	49
77	Antioxidant enzyme activity and lipid peroxidation in liver and kidney of rats exposed to microcystin-LR administered intraperitoneally. <i>Toxicol</i> , 2005, 45, 395-402.	0.8	233
78	Acid and alkaline phosphatase activities and pathological changes induced in Tilapia fish ( <i>Oreochromis sp.</i> ) exposed subchronically to microcystins from toxic cyanobacterial blooms under laboratory conditions. <i>Toxicol</i> , 2005, 46, 725-735.	0.8	129
79	Toxic cyanobacterial cells containing microcystins induce oxidative stress in exposed tilapia fish ( <i>Oreochromis sp.</i> ) under laboratory conditions. <i>Aquatic Toxicology</i> , 2005, 72, 261-271.	1.9	200