

Jose O Fernandes

List of Publications by Year in descending order

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102
papers

5,693
citations

57752

44
h-index

82542

72
g-index

106
all docs

106
docs citations

106
times ranked

6354
citing authors

#	ARTICLE	IF	CITATIONS
1	Extraction techniques with deep eutectic solvents. <i>TrAC - Trends in Analytical Chemistry</i> , 2018, 105, 225-239.	11.4	469
2	Mycotoxins in cereals and related foodstuffs: A review on occurrence and recent methods of analysis. <i>Trends in Food Science and Technology</i> , 2014, 36, 96-136.	15.1	300
3	Evaluation of the QuEChERS sample preparation approach for the analysis of pesticide residues in olives. <i>Journal of Separation Science</i> , 2007, 30, 620-632.	2.5	207
4	Bisphenol A and its analogs in muscle and liver of fish from the North East Atlantic Ocean in relation to microplastic contamination. Exposure and risk to human consumers. <i>Journal of Hazardous Materials</i> , 2020, 393, 122419.	12.4	180
5	Environmental contaminants of emerging concern in seafood – European database on contaminant levels. <i>Environmental Research</i> , 2015, 143, 29-45.	7.5	173
6	Quantification of free and total bisphenol A and bisphenol B in human urine by dispersive liquid–liquid microextraction (DLLME) and heart-cutting multidimensional gas chromatography–mass spectrometry (MD–GC/MS). <i>Talanta</i> , 2010, 83, 117-125.	5.5	167
7	A novel dispersive liquid–liquid microextraction (DLLME) gas chromatography-mass spectrometry (GC–MS) method for the determination of eighteen biogenic amines in beer. <i>Food Control</i> , 2012, 25, 380-388.	5.5	161
8	Prevalent Mycotoxins in Animal Feed: Occurrence and Analytical Methods. <i>Toxins</i> , 2019, 11, 290.	3.4	136
9	Determination of bisphenol A and bisphenol B in canned seafood combining QuEChERS extraction with dispersive liquid–liquid microextraction followed by gas chromatography–mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2012, 404, 2453-2463.	3.7	132
10	Quantification of Tocopherols and Tocotrienols in Portuguese Olive Oils Using HPLC with Three Different Detection Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3351-3356.	5.2	124
11	Simultaneous determination of bisphenol A and bisphenol B in beverages and powdered infant formula by dispersive liquid–liquid micro-extraction and heart-cutting multidimensional gas chromatography-mass spectrometry. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2011, 28, 513-526.	2.3	118
12	Development and validation of a method based on a QuEChERS procedure and heart–cutting GC–MS for determination of five mycotoxins in cereal products. <i>Journal of Separation Science</i> , 2010, 33, 600-609.	2.5	115
13	Combined ion-pair extraction and gas chromatography–mass spectrometry for the simultaneous determination of diamines, polyamines and aromatic amines in Port wine and grape juice. <i>Journal of Chromatography A</i> , 2000, 886, 183-195.	3.7	111
14	Assessment of bisphenol A and bisphenol B in canned vegetables and fruits by gas chromatography–mass spectrometry after QuEChERS and dispersive liquid–liquid microextraction. <i>Food Control</i> , 2013, 33, 549-555.	5.5	109
15	Quantification of free and esterified sterols in Portuguese olive oils by solid-phase extraction and gas chromatography–mass spectrometry. <i>Journal of Chromatography A</i> , 2006, 1128, 220-227.	3.7	105
16	Fast analysis of multiple pesticide residues in apple juice using dispersive liquid–liquid microextraction and multidimensional gas chromatography–mass spectrometry. <i>Journal of Chromatography A</i> , 2009, 1216, 8835-8844.	3.7	100
17	Multipesticide residue analysis in maize combining acetonitrile-based extraction with dispersive liquid–liquid microextraction followed by gas chromatography–mass spectrometry. <i>Journal of Chromatography A</i> , 2011, 1218, 7748-7757.	3.7	100
18	Fast low-pressure gas chromatography–mass spectrometry method for the determination of multiple pesticides in grapes, musts and wines. <i>Journal of Chromatography A</i> , 2009, 1216, 119-126.	3.7	93

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19	UV-filters and musk fragrances in seafood commercialized in Europe Union: Occurrence, risk and exposure assessment. <i>Environmental Research</i> , 2018, 161, 399-408.	7.5	90
20	Acrylamide in espresso coffee: Influence of species, roast degree and brew length. <i>Food Chemistry</i> , 2010, 119, 929-934.	8.2	84
21	Gas Chromatography–Mass Spectrometry Assessment of Amines in Port Wine and Grape Juice after Fast Chloroformate Extraction/Derivatization. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8742-8753.	5.2	74
22	Comparative assessment of three cleanup procedures after QuEChERS extraction for determination of trichothecenes (type A and type B) in processed cereal-based baby foods by GC–MS. <i>Food Chemistry</i> , 2015, 182, 143-149.	8.2	73
23	Multiple mycotoxin analysis in nut products: Occurrence and risk characterization. <i>Food and Chemical Toxicology</i> , 2018, 114, 260-269.	3.6	71
24	Dispersive liquid–liquid microextraction followed by microwave-assisted silylation and gas chromatography-mass spectrometry analysis for simultaneous trace quantification of bisphenol A and 13 ultraviolet filters in wastewaters. <i>Journal of Chromatography A</i> , 2015, 1414, 10-21.	3.7	70
25	Co-occurrence of musk fragrances and UV-filters in seafood and macroalgae collected in European hotspots. <i>Environmental Research</i> , 2015, 143, 65-71.	7.5	69
26	Analysis of heterocyclic aromatic amines in foods by gas chromatography–mass spectrometry as their tert.-butyldimethylsilyl derivatives. <i>Journal of Chromatography A</i> , 2004, 1040, 105-114.	3.7	67
27	Polybrominated diphenyl ethers (PBDEs) contents in house and car dust of Portugal by pressurized liquid extraction (PLE) and gas chromatography–mass spectrometry (GC–MS). <i>Chemosphere</i> , 2010, 78, 1263-1271.	8.2	67
28	Concentrations of nine bisphenol analogues in food purchased from Catalonia (Spain): Comparison of canned and non-canned foodstuffs. <i>Food and Chemical Toxicology</i> , 2020, 136, 110992.	3.6	67
29	Determination of patulin in apple and quince products by GC–MS using 13C ₅ patulin as internal standard. <i>Food Chemistry</i> , 2009, 115, 352-359.	8.2	66
30	Assessment of multiple mycotoxins in breakfast cereals available in the Portuguese market. <i>Food Chemistry</i> , 2018, 239, 132-140.	8.2	66
31	Mussels as bioindicators of diclofenac contamination in coastal environments. <i>Environmental Pollution</i> , 2017, 225, 354-360.	7.5	63
32	Gas chromatographic–mass spectrometric quantification of 4-(5-)methylimidazole in roasted coffee after ion-pair extraction. <i>Journal of Chromatography A</i> , 2002, 976, 285-291.	3.7	58
33	Optimization and validation of a method based in a QuEChERS procedure and gas chromatography–mass spectrometry for the determination of multi-mycotoxins in popcorn. <i>Food Control</i> , 2012, 27, 188-193.	5.5	58
34	Integrated multi-biomarker responses of juvenile seabass to diclofenac, warming and acidification co-exposure. <i>Aquatic Toxicology</i> , 2018, 202, 65-79.	4.0	58
35	Quantification of eight bisphenol analogues in blood and urine samples of workers in a hazardous waste incinerator. <i>Environmental Research</i> , 2019, 176, 108576.	7.5	57
36	Application of matrix solid-phase dispersion in the determination of acrylamide in potato chips. <i>Journal of Chromatography A</i> , 2007, 1175, 1-6.	3.7	56

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37	Oral bioaccessibility of toxic and essential elements in raw and cooked commercial seafood species available in European markets. <i>Food Chemistry</i> , 2018, 267, 15-27.	8.2	56
38	Determination of acrylamide in coffee and coffee products by GC-MS using an improved SPE clean-up. <i>Food Additives and Contaminants</i> , 2006, 23, 1276-1282.	2.0	53
39	Long-term adverse effects of microplastics on <i>Daphnia magna</i> reproduction and population growth rate at increased water temperature and light intensity: Combined effects of stressors and interactions. <i>Science of the Total Environment</i> , 2021, 784, 147082.	8.0	50
40	Assessment of 4-(5-)methylimidazole in soft drinks and dark beer. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 609-614.	3.9	49
41	Development of QuEChERS-based extraction and liquid chromatography-tandem mass spectrometry method for simultaneous quantification of bisphenol A and tetrabromobisphenol A in seafood: fish, bivalves, and seaweeds. <i>Analytical and Bioanalytical Chemistry</i> , 2017, 409, 151-160.	3.7	48
42	Portuguese children dietary exposure to multiple mycotoxins – An overview of risk assessment under MYCOMIX project. <i>Food and Chemical Toxicology</i> , 2018, 118, 399-408.	3.6	47
43	Occurrence, profile and spatial distribution of UV-filters and musk fragrances in mussels from Portuguese coastline. <i>Marine Environmental Research</i> , 2018, 138, 110-118.	2.5	47
44	Gas chromatographic-mass spectrometric determination of 4-(5) methylimidazole in ammonia caramel colour using ion-pair extraction and derivatization with isobutylchloroformate. <i>Journal of Chromatography A</i> , 1997, 786, 299-308.	3.7	45
45	Further alkyl and alkenylphenols of <i>Knema laurina</i> and <i>knema austrosiamensis</i> : location of the double bond in the alkenyl side chains. <i>Phytochemistry</i> , 1996, 43, 1333-1337.	2.9	44
46	Perfluorooctane sulfonic acid (PFOS) adsorbed to polyethylene microplastics: Accumulation and ecotoxicological effects in the clam <i>Scrobicularia plana</i> . <i>Marine Environmental Research</i> , 2021, 164, 105249.	2.5	40
47	HPLC/UV determination of organic acids in fruit juices and nectars. <i>European Food Research and Technology</i> , 2002, 214, 67-71.	3.3	39
48	Development and validation of a gas chromatography-mass spectrometry method for determination of deoxynivalenol and its metabolites in human urine. <i>Food and Chemical Toxicology</i> , 2012, 50, 1019-1026.	3.6	38
49	Comparative Fingerprint Changes of Toxic Volatiles in Low PUFA Vegetable Oils Under Deep-Frying. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 271-284.	1.9	38
50	Development and Validation of a Matrix Solid-Phase Dispersion Method to Determine Acrylamide in Coffee and Coffee Substitutes. <i>Journal of Food Science</i> , 2010, 75, T57-63.	3.1	36
51	Acrylamide in Chips and French Fries: a Novel and Simple Method Using Xanthidrol for Its GC-MS Determination. <i>Food Analytical Methods</i> , 2015, 8, 1436-1445.	2.6	36
52	Multiclass pesticide analysis in fruit-based baby food: A comparative study of sample preparation techniques previous to gas chromatography-mass spectrometry. <i>Food Chemistry</i> , 2016, 212, 528-536.	8.2	36
53	Occurrence of pharmaceuticals in seafood from two Brazilian coastal areas: Implication for human risk assessment. <i>Science of the Total Environment</i> , 2022, 803, 149744.	8.0	35
54	Early-life intake of major trace elements, bisphenol A, tetrabromobisphenol A and fatty acids: Comparing human milk and commercial infant formulas. <i>Environmental Research</i> , 2019, 169, 246-255.	7.5	34

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55	Determination of phosmet and its metabolites in olives by matrix solid-phase dispersion and gas chromatography–mass spectrometry. <i>Talanta</i> , 2007, 73, 514-522.	5.5	33
56	Assessing the effects of seawater temperature and pH on the bioaccumulation of emerging chemical contaminants in marine bivalves. <i>Environmental Research</i> , 2018, 161, 236-247.	7.5	33
57	Effects of steaming on contaminants of emerging concern levels in seafood. <i>Food and Chemical Toxicology</i> , 2018, 118, 490-504.	3.6	33
58	First approach to assess the bioaccessibility of bisphenol A in canned seafood. <i>Food Chemistry</i> , 2017, 232, 501-507.	8.2	31
59	Mixture of environmental pollutants in breast milk from a Spanish cohort of nursing mothers. <i>Environment International</i> , 2022, 166, 107375.	10.0	31
60	Occurrence, trophic transfer, and health risk assessment of bisphenol analogues in seafood from the Persian Gulf. <i>Marine Pollution Bulletin</i> , 2020, 154, 111036.	5.0	30
61	DETERMINATION OF LACTIC, ACETIC, SUCCINIC, AND CITRIC ACIDS IN TABLE OLIVES BY HPLC/UV. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2001, 24, 1029-1038.	1.0	28
62	A novel dispersive liquid-liquid microextraction using a low density deep eutectic solvent-gas chromatography tandem mass spectrometry for the determination of polycyclic aromatic hydrocarbons in soft drinks. <i>Journal of Chromatography A</i> , 2021, 1635, 461736.	3.7	28
63	MSPD Method to Determine Acrylamide in Food. <i>Food Analytical Methods</i> , 2009, 2, 197-203.	2.6	26
64	Bioaccumulation and ecotoxicological responses of juvenile white seabream (<i>Diplodus sargus</i>) exposed to triclosan, warming and acidification. <i>Environmental Pollution</i> , 2019, 245, 427-442.	7.5	26
65	4-Methylimidazole in soluble coffee and coffee substitutes. <i>Food Control</i> , 2016, 63, 15-20.	5.5	25
66	Comparison of matrix solid-phase dispersion and liquid–liquid extraction for the chromatographic determination of fenthion and its metabolites in olives and olive oils. <i>Food Additives and Contaminants</i> , 2007, 24, 156-164.	2.0	24
67	Green determination of brominated flame retardants and organochloride pollutants in fish oils by vortex assisted liquid-liquid microextraction and gas chromatography-tandem mass spectrometry. <i>Talanta</i> , 2019, 195, 251-257.	5.5	24
68	Multi-residue method for enantioseparation of psychoactive substances and beta blockers by gas chromatography–mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2019, 1125, 121731.	2.3	23
69	Biomonitoring of co-exposure to bisphenols by consumers of canned foodstuffs. <i>Environment International</i> , 2020, 140, 105760.	10.0	23
70	Diets supplemented with <i>Saccharina latissima</i> influence the expression of genes related to lipid metabolism and oxidative stress modulating rainbow trout (<i>Oncorhynchus mykiss</i>) fillet composition. <i>Food and Chemical Toxicology</i> , 2020, 140, 111332.	3.6	23
71	Chemical composition and anti-cancer properties of <i>Juniperus oxycedrus</i> L. essential oils on estrogen receptor-positive breast cancer cells. <i>Journal of Functional Foods</i> , 2019, 59, 261-271.	3.4	21
72	Herbs and herbal infusions: Determination of natural contaminants (mycotoxins and trace elements) and evaluation of their exposure. <i>Food Research International</i> , 2021, 144, 110322.	6.2	19

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73	In-situ acetylation dispersive liquid-liquid microextraction followed by gas chromatography-mass spectrometry for the simultaneous determination of musks, triclosan and methyl-triclosan in wastewaters. <i>International Journal of Environmental Analytical Chemistry</i> , 2019, 99, 1-15.	3.3	19
74	Biogenic Amine Profile in Unripe Arabica Coffee Beans Processed According to Dry and Wet Methods. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4120-4125.	5.2	18
75	Biogenic amines in liqueurs: Influence of processing and composition. <i>Journal of Food Composition and Analysis</i> , 2017, 56, 147-155.	3.9	18
76	Multi-analyte gas chromatography-mass spectrometry method to monitor bisphenols, musk fragrances, ultraviolet filters, and pesticide residues in seafood. <i>Journal of Chromatography A</i> , 2022, 1663, 462755.	3.7	18
77	Survey on endocrine-disrupting chemicals in seafood: Occurrence and distribution. <i>Environmental Research</i> , 2022, 210, 112886.	7.5	18
78	Effect of the sodium reduction and smoking system on quality and safety of smoked salmon (<i>Salmo</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.6	17
79	Occurrence and seasonal variation of several endocrine disruptor compounds (pesticides,) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 Rivers (NE Atlantic Ocean coast). <i>Science of the Total Environment</i> , 2022, 838, 155814.	8.0	17
80	Identification of 5,5-dimethyl-2-furaldehyde by thermal decomposition of 5-hydroxymethyl-2-furfuraldehyde. <i>Food Chemistry</i> , 1998, 63, 473-477.	8.2	16
81	Development of a new gas chromatography-mass spectrometry (GC-MS) methodology for the evaluation of 5 α -reductase activity. <i>Talanta</i> , 2013, 107, 154-161.	5.5	16
82	Gas Chromatography-Mass Spectrometry Analysis of 4-Methylimidazole in Balsamic Vinegars and Processed Sauces. <i>Food Analytical Methods</i> , 2014, 7, 1519-1525.	2.6	16
83	Urinary bisphenol levels in plastic industry workers. <i>Environmental Research</i> , 2021, 202, 111666.	7.5	15
84	New formulation for producing salmon pÃ©tÃ© with reduced sodium content. <i>Food and Chemical Toxicology</i> , 2020, 143, 111546.	3.6	13
85	Polybrominated diphenyl ethers and their methoxylated congeners in Douro river estuary biota: Seasonal occurrence and risk assessment. <i>Science of the Total Environment</i> , 2021, 790, 147916.	8.0	12
86	New steroidal 17 β -carboxy derivatives present anti-5 α -reductase activity and anti-proliferative effects in a human androgen-responsive prostate cancer cell line. <i>Biochimie</i> , 2013, 95, 2097-2106.	2.6	11
87	Exploration of the phycoremediation potential of <i>Laminaria digitata</i> towards diflubenzuron, lindane, copper and cadmium in a multitrophic pilot-scale experiment. <i>Food and Chemical Toxicology</i> , 2017, 104, 95-108.	3.6	11
88	Validation of an Enzyme-Linked Immunosorbent Assay (ELISA) Test Kit for Determination of Aflatoxin B1 in Corn Feed and Comparison with Liquid-Chromatography Tandem Mass Spectrometry (LC-MS/MS) Method. <i>Food Analytical Methods</i> , 2020, 13, 1806-1816.	2.6	11
89	Emerging mycotoxins in infant and children foods: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1707-1721.	10.3	11
90	Phthalic acid esters and adipates in herbal-based soft drinks: an eco-friendly method. <i>Analytical and Bioanalytical Chemistry</i> , 2021, 413, 2903-2912.	3.7	9

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91	Determination of Polyamines in Baby Food by Gas Chromatography-Mass Spectrometry: Optimization of Extraction and Microwave-Assisted Derivatization Using Response Surface Methodology. Food Analytical Methods, 2017, 10, 3548-3557.	2.6	8
92	Effect of processing smoked salmon on contaminant contents. Food and Chemical Toxicology, 2021, 153, 112276.	3.6	8
93	Mycotoxins of Concern in Children and Infant Cereal Food at European Level: Incidence and Bioaccessibility. Toxins, 2022, 14, 488.	3.4	8
94	Impact of potatoes deep-frying on common monounsaturated-rich vegetable oils: a comparative study. Journal of Food Science and Technology, 2019, 56, 290-301.	2.8	7
95	Novel analytical approach to assess the profile of volatile phenols in Portuguese red wines. Australian Journal of Grape and Wine Research, 2020, 26, 90-100.	2.1	7
96	Dietary Habits and Relationship with the Presence of Main and Trace Elements, Bisphenol A, Tetrabromobisphenol A, and the Lipid, Microbiological and Immunological Profiles of Breast Milk. Nutrients, 2021, 13, 4346.	4.1	5
97	Sample Preparation Approaches for the Analysis of Pesticide Residues in Olives and Olive Oils. , 2010, , 653-666.		4
98	Semi-industrial development of nutritious and healthy seafood dishes from sustainable species. Food and Chemical Toxicology, 2021, 155, 112431.	3.6	3
99	Application in Food Analysis. , 2020, , 643-665.		2
100	A novel GC-MS methodology to evaluate aromatase activity in human placental microsomes: a comparative study with the standard radiometric assay. Analytical and Bioanalytical Chemistry, 2019, 411, 7005-7013.	3.7	1
101	Contents of key bioactive and detrimental compounds in health performance coffees compared to conventional types of coffees sold in the United States market. Food and Function, 2020, 11, 7561-7575.	4.6	1
102	Methodological Approaches for Monitoring Five Major Food Safety Hazards Affecting Food Production in the Galiciaâ€œNorthern Portugal Euroregion. Foods, 2022, 11, 84.	4.3	1