

# MarÃ- a Llana-Ruiz-Cabello

## List of Publications by Year in descending order

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29  
papers

991  
citations

394286

19  
h-index

454834

30  
g-index

37  
all docs

37  
docs citations

37  
times ranked

1494  
citing authors

#	ARTICLE	IF	CITATIONS
1	Cylindrospermopsin-Microcystin-LR Combinations May Induce Genotoxic and Histopathological Damage in Rats. <i>Toxins</i> , 2020, 12, 348.	1.5	21
2	Microcystin-RR: Occurrence, content in water and food and toxicological studies. A review. <i>Environmental Research</i> , 2019, 168, 467-489.	3.7	60
3	In vivo genotoxicity evaluation of cylindrospermopsin in rats using a combined micronucleus and comet assay. <i>Food and Chemical Toxicology</i> , 2019, 132, 110664.	1.8	21
4	Preservation of phytosterol and PUFA during ready-to-eat lettuce shelf-life in active bio-package. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100410.	3.3	9
5	Analysis of the Use of Cylindrospermopsin and/or Microcystin-Contaminated Water in the Growth, Mineral Content, and Contamination of <i>Spinacia oleracea</i> and <i>Lactuca sativa</i> . <i>Toxins</i> , 2019, 11, 624.	1.5	25
6	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. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018, 35, 783-792.	1.1	24
7	Use of micronucleus and comet assay to evaluate evaluate the genotoxicity of oregano essential oil ( <i>Origanum vulgare</i> L. <i>Virens</i> ) in rats orally exposed for 90 days.. <i>Journal of Toxicology and Environmental Health - Part A: Current Issues</i> , 2018, 81, 525-533.	1.1	12
8	New Method for Simultaneous Determination of Microcystins and Cylindrospermopsin in Vegetable Matrices by SPE-UPLC-MS/MS. <i>Toxins</i> , 2018, 10, 406.	1.5	38
9	New advances in active packaging incorporated with essential oils or their main components for food preservation. <i>Food Reviews International</i> , 2017, 33, 447-515.	4.3	75
10	A subchronic 90-day oral toxicity study of <i>Origanum vulgare</i> essential oil in rats. <i>Food and Chemical Toxicology</i> , 2017, 101, 36-47.	1.8	37
11	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. <i>Applied Clay Science</i> , 2017, 150, 98-105.	2.6	6
12	Pyrolysis-gas chromatography-isotope ratio mass spectrometry for monitoring natural additives in polylactic acid active food packages. <i>Journal of Chromatography A</i> , 2017, 1525, 145-151.	1.8	15
13	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
14	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
15	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
16	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
17	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
18	In vivo alkaline and Endo III and FPG-modified comet assays of Carvacrol, an Oregano essential oil compound. <i>Toxicology Letters</i> , 2015, 238, S69-S70.	0.4	0

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19	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
20	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
21	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
22	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
23	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
24	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
25	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
26	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
27	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
28	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
29	Cytotoxicity and morphological study of an extract from the allium essential oil potentially used in active packaging. <i>Toxicology Letters</i> , 2014, 229, S172-S173.	0.4	0