Josefa Tolosa

List of Publications by Year
in descending order

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22 papers	613 citations	567247 15 h-index	677123 22 g-index
25 all docs	25 docs citations	25 times ranked	695 citing authors

#	Article	IF	Citations
1	Multi-mycotoxin occurrence in feed, metabolism and carry-over to animal-derived food products: A review. Food and Chemical Toxicology, 2021, 158, 112661.	3.6	85
2	Natural Occurrence of Emerging Fusarium Mycotoxins in Feed and Fish from Aquaculture. Journal of Agricultural and Food Chemistry, 2014, 62, 12462-12470.	5.2	59
3	Effects of deoxynivalenol, 3-acetyl-deoxynivalenol and 15-acetyl-deoxynivalenol on parameters associated with oxidative stress in HepG2 cells. Mycotoxin Research, 2019, 35, 197-205.	2.3	47
4	Nuts and dried fruits: Natural occurrence of emerging Fusarium mycotoxins. Food Control, 2013, 33, 215-220.	5.5	46
5	Dietary exposure assessment to mycotoxins through total diet studies. A review. Food and Chemical Toxicology, 2019, 128, 8-20.	3.6	46
6	Cytotoxicity, Genotoxicity and Disturbance of Cell Cycle in HepG2 Cells Exposed to OTA and BEA: Single and Combined Actions. Toxins, 2019, 11, 341.	3.4	41
7	Multiâ€Mycotoxin Analysis in Durum Wheat Pasta by Liquid Chromatography Coupled to Quadrupole Orbitrap Mass Spectrometry. Toxins, 2017, 9, 59.	3.4	39
8	A preliminary study in Wistar rats with enniatin A contaminated feed. Toxicology Mechanisms and Methods, 2014, 24, 179-190.	2.7	30
9	Target Analysis and Retrospective Screening of Multiple Mycotoxins in Pet Food Using UHPLC-Q-Orbitrap HRMS. Toxins, 2019, 11, 434.	3.4	29
10	Identification and Quantification of Enniatins and Beauvericin in Animal Feeds and Their Ingredients by LC-QTRAP/MS/MS. Metabolites, 2019, 9, 33.	2.9	28
11	Mitigation of enniatins in edible fish tissues by thermal processes and identification of degradation products. Food and Chemical Toxicology, 2017, 101, 67-74.	3.6	26
12	Target analysis and retrospective screening of mycotoxins and pharmacologically active substances in milk using an ultra-high-performance liquid chromatography/high-resolution mass spectrometry approach. Journal of Dairy Science, 2020, 103, 1250-1260.	3.4	25
13	Occurrence of Mycotoxins in Botanical Dietary Supplement Infusion Beverages. Journal of Natural Products, 2019, 82, 403-406.	3.0	21
14	Mycotoxin Incidence in Some Fish Products: QuEChERS Methodology and Liquid Chromatography Linear Ion Trap Tandem Mass Spectrometry Approach. Molecules, 2019, 24, 527.	3.8	19
15	Multimycotoxin analysis in water and fish plasma by liquid chromatography-tandem mass spectrometry. Chemosphere, 2016, 145, 402-408.	8.2	18
16	Mycotoxin Identification and In Silico Toxicity Assessment Prediction in Atlantic Salmon. Marine Drugs, 2020, 18, 629.	4.6	16
17	Mycotoxin Occurrence and Risk Assessment in Gluten-Free Pasta through UHPLC-Q-Exactive Orbitrap MS. Toxins, 2021, 13, 305.	3.4	12
18	Pulsed Electric Fields (PEF) to Mitigate Emerging Mycotoxins in Juices and Smoothies. Applied Sciences (Switzerland), 2020, 10, 6989.	2.5	11

#	Article	IF	Citations
19	In silico and in vitro prediction of the toxicological effects of individual and combined mycotoxins. Food and Chemical Toxicology, 2018, 122, 194-202.	3.6	8
20	Mycotoxins in raw materials, beverages and supplements of botanicals: A review of occurrence, risk assessment and analytical methodologies. Food and Chemical Toxicology, 2022, 165, 113013.	3.6	5
21	Influence of the making and cooking pasta on enniatins contents. Toxicology Letters, 2013, 221, S121-S122.	0.8	1
22	Effect of different thermal processes in the reduction of enniatins in fish tissues. Toxicology Letters, 2014, 229, S178.	0.8	0