

Mónica Fernández Franzón

List of Publications by Year in descending order

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53
papers

2,824
citations

159585

30
h-index

168389

53
g-index

57
all docs

57
docs citations

57
times ranked

3192
citing authors

#	ARTICLE	IF	CITATIONS
1	Current trends in solid-phase-based extraction techniques for the determination of pesticides in food and environment. <i>Journal of Proteomics</i> , 2007, 70, 117-131.	2.4	201
2	Comparison of solid-phase microextraction and stir bar sorptive extraction for determining six organophosphorus insecticides in honey by liquid chromatographyâ€“mass spectrometry. <i>Journal of Chromatography A</i> , 2004, 1030, 77-85.	3.7	178
3	Determination of carbamate residues in fruits and vegetables by matrix solid-phase dispersion and liquid chromatographyâ€“mass spectrometry. <i>Journal of Chromatography A</i> , 2000, 871, 43-56.	3.7	176
4	Dietary Administration of High Doses of Pterostilbene and Quercetin to Mice Is Not Toxic. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3180-3186.	5.2	149
5	Control of pesticide residues by liquid chromatographyâ€“mass spectrometry to ensure food safety. <i>Mass Spectrometry Reviews</i> , 2006, 25, 917-960.	5.4	142
6	Assessment of Pesticide Residues in Honey Samples from Portugal and Spain. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 8132-8138.	5.2	118
7	Simultaneous determination of eight underivatized biogenic amines in fish by solid phase extraction and liquid chromatographyâ€“tandem mass spectrometry. <i>Food Chemistry</i> , 2012, 132, 537-543.	8.2	116
8	Surveillance of pesticide residues in fruits from Valencia during twenty months (2004/05). <i>Food Control</i> , 2010, 21, 36-44.	5.5	115
9	Liquid chromatographicâ€“mass spectrometric determination of post-harvest fungicides in citrus fruits. <i>Journal of Chromatography A</i> , 2001, 912, 301-310.	3.7	76
10	Simultaneous determination of imidacloprid, carbendazim, methiocarb and hexythiazox in peaches and nectarines by liquid chromatographyâ€“mass spectrometry. <i>Analytica Chimica Acta</i> , 2002, 461, 109-116.	5.4	76
11	Pesticide residue determination in surface waters by stir bar sorptive extraction and liquid chromatography/tandem mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2009, 393, 1733-1743.	3.7	76
12	Application of matrix solid phase dispersion to the determination of imidacloprid, carbaryl, aldicarb, and their main metabolites in honeybees by liquid chromatographyâ€“mass spectrometry detection. <i>Talanta</i> , 2006, 69, 724-729.	5.5	72
13	InÂvitro antifungal activity of lactic acid bacteria against mycotoxigenic fungi and their application in loaf bread shelf life improvement. <i>Food Control</i> , 2016, 67, 273-277.	5.5	71
14	Effects of four carbamate compounds on antioxidant parameters. <i>Ecotoxicology and Environmental Safety</i> , 2009, 72, 922-930.	6.0	67
15	Comparison of basal cytotoxicity of seven carbamates in CHO-K1 cells. <i>Toxicological and Environmental Chemistry</i> , 2006, 88, 345-354.	1.2	65
16	Presence of Ochratoxin A (OTA) Mycotoxin in Alcoholic Drinks from Southern European Countries: Wine and Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7643-7651.	5.2	62
17	Determination of organophosphorus pesticides in honeybees after solid-phase microextraction. <i>Journal of Chromatography A</i> , 2001, 922, 257-265.	3.7	61
18	Multi-mycotoxins Analysis in Dried Fruit by LC/MS/MS and a Modified QuEChERS Procedure. <i>Food Analytical Methods</i> , 2014, 7, 935-945.	2.6	61

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19	Analysis of fumonisins in corn-based food by liquid chromatography with fluorescence and mass spectrometry detectors. <i>Food Chemistry</i> , 2009, 112, 1031-1037.	8.2	59
20	Analysis of Organophosphorus Pesticides in Honeybee by Liquid Chromatography-Atmospheric Pressure Chemical Ionization-Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3540-3547.	5.2	58
21	Application of capillary electrophoresis-mass spectrometry for determining organic food contaminants and residues. <i>Electrophoresis</i> , 2008, 29, 2059-2078.	2.4	53
22	Survey of mycotoxins in dates and dried fruits from Tunisian and Spanish markets. <i>Food Control</i> , 2015, 51, 340-346.	5.5	51
23	Analysis of fumonisins B1, B2 and B3 in corn-based baby food by pressurized liquid extraction and liquid chromatography/tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2008, 1209, 188-194.	3.7	48
24	Antifungal activity of gaseous allyl, benzyl and phenyl isothiocyanate in vitro and their use for fumonisins reduction in bread. <i>Food Control</i> , 2013, 32, 428-434.	5.5	46
25	Toxicity evaluation of individual and mixed enniatins using an in vitro method with CHO-K1 cells. <i>Toxicology in Vitro</i> , 2013, 27, 672-680.	2.4	46
26	Multi-mycotoxin contamination of couscous semolina commercialized in Morocco. <i>Food Chemistry</i> , 2017, 214, 440-446.	8.2	46
27	Antimicrobial packaging based on ϵ -polylysine bioactive film for the control of mycotoxigenic fungi in vitro and in bread. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13370.	2.0	44
28	Occurrence of fumonisins B1 and B2 in broa, typical Portuguese maize bread. <i>International Journal of Food Microbiology</i> , 2007, 118, 79-82.	4.7	43
29	Rapid screening of organophosphorus pesticides in honey and bees by liquid chromatography-Mass spectrometry. <i>Chromatographia</i> , 2002, 56, 577-583.	1.3	37
30	Fumonisin determination in urine by LC-MS-MS. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 396, 809-816.	3.7	33
31	Shelf life improvement of the loaf bread using allyl, phenyl and benzyl isothiocyanates against <i>Aspergillus parasiticus</i> . <i>LWT - Food Science and Technology</i> , 2017, 78, 208-214.	5.2	28
32	Dietary exposure to mycotoxins through the consumption of commercial bread loaf in Valencia, Spain. <i>LWT - Food Science and Technology</i> , 2017, 75, 697-701.	5.2	26
33	Formation of Fumonisin B ₁ -Glucose Reaction Product, <i>in Vitro</i> Cytotoxicity, and Lipid Peroxidation on Kidney Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1359-1365.	5.2	25
34	Survey of fumonisins B ₁ , B ₂ and B ₃ in conventional and organic retail corn products in Spain and Italy and estimated dietary exposure. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2009, 2, 146-153.	2.8	24
35	Occurrence of mycotoxins in refrigerated pizza dough and risk assessment of exposure for the Spanish population. <i>Food and Chemical Toxicology</i> , 2016, 94, 19-24.	3.6	23
36	Mycotoxin Dietary Exposure Assessment through Fruit Juices Consumption in Children and Adult Population. <i>Toxins</i> , 2019, 11, 684.	3.4	23

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37	Multi-Occurrence of Twenty Mycotoxins in Pasta and a Risk Assessment in the Moroccan Population. <i>Toxins</i> , 2018, 10, 432.	3.4	22
38	Effects of aldicarb and propoxur on cytotoxicity and lipid peroxidation in CHO-K1 cells. <i>Food and Chemical Toxicology</i> , 2010, 48, 1592-1596.	3.6	21
39	Comparative Cytotoxicity of Alachlor on RTG-2 Trout and SH-SY5Y Human Cells. <i>Archives of Environmental Contamination and Toxicology</i> , 2006, 51, 515-520.	4.1	19
40	Study of the chemical reduction of the fumonisins toxicity using allyl, benzyl and phenyl isothiocyanate in model solution and in food products. <i>Toxicon</i> , 2013, 63, 137-146.	1.6	19
41	Reaction of zearalenone and \pm -zearalenol with allyl isothiocyanate, characterization of reaction products, their bioaccessibility and bioavailability in vitro. <i>Food Chemistry</i> , 2017, 217, 648-654.	8.2	19
42	Exposure assessment of fruits contaminated with pesticide residues from Valencia, 2001. <i>Food Additives and Contaminants</i> , 2006, 23, 674-682.	2.0	17
43	Bioactive compounds from mustard flours for the control of patulin production in wheat tortillas. <i>LWT - Food Science and Technology</i> , 2016, 66, 101-107.	5.2	17
44	Comparison of gas and liquid chromatography coupled to mass spectrometry for the residue analysis of pesticides in oranges. <i>Chromatographia</i> , 2001, 54, 302-308.	1.3	16
45	Sterigmatocystin-induced cytotoxicity via oxidative stress induction in human neuroblastoma cells. <i>Food and Chemical Toxicology</i> , 2020, 136, 110956.	3.6	14
46	Cytotoxic effects of individual and combined sterigmatocystin and nivalenol on liver hepatocellular carcinoma cells. <i>Food and Chemical Toxicology</i> , 2020, 143, 111473.	3.6	14
47	Reduction of the aflatoxins B1, B2, G1 and G2 in Italian piadina by isothiocyanates. <i>LWT - Food Science and Technology</i> , 2016, 70, 302-308.	5.2	13
48	The role of mitochondria in sterigmatocystin-induced apoptosis on SH-SY5Y cells. <i>Food and Chemical Toxicology</i> , 2020, 142, 111493.	3.6	10
49	Antimicrobial Activity of the Glucosinolates. <i>Reference Series in Phytochemistry</i> , 2017, , 249-274.	0.4	9
50	Risk Assessment and Mitigation of the Mycotoxin Content in Medicinal Plants by the Infusion Process. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 362-368.	3.2	7
51	Isolation, purification, LC-MS/MS characterization and reactive oxygen species induced by fumonisin B1 in VERO cells. <i>Food and Chemical Toxicology</i> , 2010, 48, 2891-2897.	3.6	6
52	Toxicological Assessment of Recombinant Xylanase X22 in Wine. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1597-1602.	5.2	5
53	Multi-mycotoxin analysis in North African semolina samples using a modified QuEChERS-based extraction procedure and HPLC-MS/MS. <i>Toxicology Letters</i> , 2014, 229, S177-S178.	0.8	0