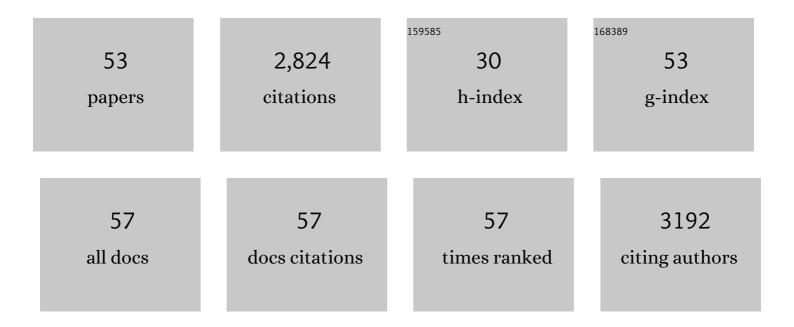
MÃ³nica FernÃ;ndez FranzÃ³n

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Sterigmatocystin-induced cytotoxicity via oxidative stress induction in human neuroblastoma cells. Food and Chemical Toxicology, 2020, 136, 110956.	3.6	14
2	Risk Assessment and Mitigation of the Mycotoxin Content in Medicinal Plants by the Infusion Process. Plant Foods for Human Nutrition, 2020, 75, 362-368.	3.2	7
3	The role of mitochondria in sterigmatocystin-induced apoptosis on SH-SY5Y cells. Food and Chemical Toxicology, 2020, 142, 111493.	3.6	10
4	Cytotoxic effects of individual and combined sterigmatocystin and nivalenol on liver hepatocellular carcinoma cells. Food and Chemical Toxicology, 2020, 143, 111473.	3.6	14
5	Mycotoxin Dietary Exposure Assessment through Fruit Juices Consumption in Children and Adult Population. Toxins, 2019, 11, 684.	3.4	23
6	Antimicrobial packaging based on É>-polylysine bioactive film for the control of mycotoxigenic fungi in vitro and in bread. Journal of Food Processing and Preservation, 2018, 42, e13370.	2.0	44
7	Multi-Occurrence of Twenty Mycotoxinsin Pasta and a Risk Assessment in the Moroccan Population. Toxins, 2018, 10, 432.	3.4	22
8	Shelf life improvement of the loaf bread using allyl, phenyl and benzyl isothiocyanates against Aspergillus parasiticus. LWT - Food Science and Technology, 2017, 78, 208-214.	5.2	28
9	Reaction of zearalenone and α-zearalenol with allyl isothiocyanate, characterization of reaction products, their bioaccessibility and bioavailability in vitro. Food Chemistry, 2017, 217, 648-654.	8.2	19
10	Dietary exposure to mycotoxins through the consumption of commercial bread loaf in Valencia, Spain. LWT - Food Science and Technology, 2017, 75, 697-701.	5.2	26
11	Multi-mycotoxin contamination of couscous semolina commercialized in Morocco. Food Chemistry, 2017, 214, 440-446.	8.2	46
12	Antimicrobial Activity of the Glucosinolates. Reference Series in Phytochemistry, 2017, , 249-274.	0.4	9
13	Occurrence of mycotoxins in refrigerated pizza dough and risk assessment of exposure for the Spanish population. Food and Chemical Toxicology, 2016, 94, 19-24.	3.6	23
14	InÂvitro antifungal activity of lactic acid bacteria against mycotoxigenic fungi and their application in Ioaf bread shelf life improvement. Food Control, 2016, 67, 273-277.	5.5	71
15	Reduction of the aflatoxins B1, B2, C1 and C2 in Italian piadina by isothiocyanates. LWT - Food Science and Technology, 2016, 70, 302-308.	5.2	13
16	Bioactive compounds from mustard flours for the control of patulin production in wheat tortillas. LWT - Food Science and Technology, 2016, 66, 101-107.	5.2	17
17	Survey of mycotoxins in dates and dried fruits from Tunisian and Spanish markets. Food Control, 2015, 51, 340-346.	5.5	51
18	Multi-mycotoxins Analysis in Dried Fruit by LC/MS/MS and a Modified QuEChERS Procedure. Food Analytical Methods. 2014. 7. 935-945.	2.6	61

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19	Multi-mycotoxin analysis in North African semolina samples using a modified QuEChERS-based extraction procedure and HPLC–MS/MS. Toxicology Letters, 2014, 229, S177-S178.	0.8	0
20	Presence of Ochratoxin A (OTA) Mycotoxin in Alcoholic Drinks from Southern European Countries: Wine and Beer. Journal of Agricultural and Food Chemistry, 2014, 62, 7643-7651.	5.2	62
21	Antifungal activity of gaseous allyl, benzyl and phenyl isothiocyanate inÂvitro and their use for fumonisins reduction in bread. Food Control, 2013, 32, 428-434.	5.5	46
22	Study of the chemical reduction of the fumonisins toxicity using allyl, benzyl and phenyl isothiocyanate in model solution and in food products. Toxicon, 2013, 63, 137-146.	1.6	19
23	Toxicity evaluation of individual and mixed enniatins using an in vitro method with CHO-K1 cells. Toxicology in Vitro, 2013, 27, 672-680.	2.4	46
24	Simultaneous determination of eight underivatised biogenic amines in fish by solid phase extraction and liquid chromatography–tandem mass spectrometry. Food Chemistry, 2012, 132, 537-543.	8.2	116
25	Fumonisins determination in urine by LC-MS-MS. Analytical and Bioanalytical Chemistry, 2010, 396, 809-816.	3.7	33
26	Formation of Fumonisin B ₁ â^'Glucose Reaction Product, <i>in Vitro</i> Cytotoxicity, and Lipid Peroxidation on Kidney Cells. Journal of Agricultural and Food Chemistry, 2010, 58, 1359-1365.	5.2	25
27	Surveillance of pesticide residues in fruits from Valencia during twenty months (2004/05). Food Control, 2010, 21, 36-44.	5.5	115
28	Effects of aldicarb and propoxur on cytotoxicity and lipid peroxidation in CHO-K1 cells. Food and Chemical Toxicology, 2010, 48, 1592-1596.	3.6	21
29	Isolation, purification, LC–MS/MS characterization and reactive oxygen species induced by fumonisin B1 in VERO cells. Food and Chemical Toxicology, 2010, 48, 2891-2897.	3.6	6
30	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. Food Additives and Contaminants: Part B Surveillance, 2009, 2, 146-153.	2.8	24
31	Pesticide residue determination in surface waters by stir bar sorptive extraction and liquid chromatography/tandem mass spectrometry. Analytical and Bioanalytical Chemistry, 2009, 393, 1733-1743.	3.7	76
32	Analysis of fumonisins in corn-based food by liquid chromatography with fluorescence and mass spectrometry detectors. Food Chemistry, 2009, 112, 1031-1037.	8.2	59
33	Effects of four carbamate compounds on antioxidant parameters. Ecotoxicology and Environmental Safety, 2009, 72, 922-930.	6.0	67
34	Dietary Administration of High Doses of Pterostilbene and Quercetin to Mice Is Not Toxic. Journal of Agricultural and Food Chemistry, 2009, 57, 3180-3186.	5.2	149
35	Application of capillary electrophoresisâ€mass spectrometry for determining organic food contaminants and residues. Electrophoresis, 2008, 29, 2059-2078.	2.4	53
36	Analysis of fumonisins B1, B2 and B3 in corn-based baby food by pressurized liquid extraction and liquid chromatography/tandem mass spectrometry. Journal of Chromatography A, 2008, 1209, 188-194.	3.7	48

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37	Occurrence of fumonisins B1 and B2 in broa, typical Portuguese maize bread. International Journal of Food Microbiology, 2007, 118, 79-82.	4.7	43
38	Current trends in solid-phase-based extraction techniques for the determination of pesticides in food and environment. Journal of Proteomics, 2007, 70, 117-131.	2.4	201
39	Application of matrix solid phase dispersion to the determination of imidacloprid, carbaryl, aldicarb, and their main metabolites in honeybees by liquid chromatography–mass spectrometry detection. Talanta, 2006, 69, 724-729.	5.5	72
40	Comparative Cytotoxicity of Alachlor on RTG-2 Trout and SH-SY5Y Human Cells. Archives of Environmental Contamination and Toxicology, 2006, 51, 515-520.	4.1	19
41	Control of pesticide residues by liquid chromatographyâ€mass spectrometry to ensure food safety. Mass Spectrometry Reviews, 2006, 25, 917-960.	5.4	142
42	Exposure assessment of fruits contaminated with pesticide residues from Valencia, 2001– 03. Food Additives and Contaminants, 2006, 23, 674-682.	2.0	17
43	Comparison of basal cytotoxicity of seven carbamates in CHO-K1 cells. Toxicological and Environmental Chemistry, 2006, 88, 345-354.	1.2	65
44	Comparison of solid-phase microextraction and stir bar sorptive extraction for determining six organophosphorus insecticides in honey by liquid chromatography–mass spectrometry. Journal of Chromatography A, 2004, 1030, 77-85.	3.7	178
45	Assessment of Pesticide Residues in Honey Samples from Portugal and Spain. Journal of Agricultural and Food Chemistry, 2003, 51, 8132-8138.	5.2	118
46	Rapid screening of organophosphorus pesticides in honey and bees by liquid chromatography—Mass spectrometry. Chromatographia, 2002, 56, 577-583.	1.3	37
47	Simultaneous determination of imidacloprid, carbendazim, methiocarb and hexythiazox in peaches and nectarines by liquid chromatography–mass spectrometry. Analytica Chimica Acta, 2002, 461, 109-116.	5.4	76
48	Analysis of Organophosphorus Pesticides in Honeybee by Liquid Chromatographyâ^'Atmospheric Pressure Chemical Ionizationâ^'Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2001, 49, 3540-3547.	5.2	58
49	Comparison of gas and liquid chromatography coupled to mass spectrometry for the residue analysis of pesticides in organges. Chromatographia, 2001, 54, 302-308.	1.3	16
50	Liquid chromatographic–mass spectrometric determination of post-harvest fungicides in citrus fruits. Journal of Chromatography A, 2001, 912, 301-310.	3.7	76
51	Determination of organophosphorus pesticides in honeybees after solid-phase microextraction. Journal of Chromatography A, 2001, 922, 257-265.	3.7	61
52	Determination of carbamate residues in fruits and vegetables by matrix solid-phase dispersion and liquid chromatography–mass spectrometry. Journal of Chromatography A, 2000, 871, 43-56.	3.7	176
53	Toxicological Assessment of Recombinant Xylanase X22in Wine. Journal of Agricultural and Food Chemistry, 1999, 47, 1597-1602.	5.2	5