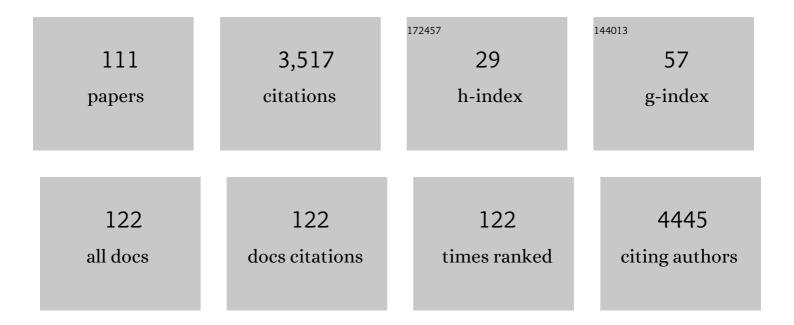
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List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Review on the toxicity, occurrence, metabolism, detoxification, regulations and intake of zearalenone: An oestrogenic mycotoxin. Food and Chemical Toxicology, 2007, 45, 1-18.	3.6	1,210
2	Mechanism of action of sphingolipids and their metabolites in the toxicity of fumonisin B1. Progress in Lipid Research, 2005, 44, 345-356.	11.6	143
3	Incidence of ochratoxin A in rice and dried fruits from Rabat and Salé area, Morocco. Food Additives and Contaminants, 2007, 24, 285-291.	2.0	93
4	Evaluation of mycotoxins and their metabolites in human breast milk using liquid chromatography coupled to high resolution mass spectrometry. Analytica Chimica Acta, 2014, 820, 39-46.	5.4	86
5	Assessment of the microbiological quality and wash treatments of lettuce served in University restaurants. International Journal of Food Microbiology, 2000, 58, 123-128.	4.7	82
6	Extracellular vesicles in food: Experimental evidence of their secretion in grape fruits. European Journal of Pharmaceutical Sciences, 2017, 98, 40-50.	4.0	74
7	Radioprotection and Radiomitigation: From the Bench to Clinical Practice. Biomedicines, 2020, 8, 461.	3.2	74
8	Quantification of Listeria monocytogenes in salads by real time quantitative PCR. International Journal of Food Microbiology, 2006, 107, 202-206.	4.7	72
9	Occurrence of deoxynivalenol and T-2 toxin in bread and pasta commercialised in Spain. Food Chemistry, 2011, 124, 156-161.	8.2	68
10	Analysis of Carbamate Pesticides and Their Metabolites in Water by Solid Phase Extraction and Liquid Chromatography: A Review. Critical Reviews in Analytical Chemistry, 2001, 31, 19-52.	3.5	66
11	Rapid mycotoxin analysis in human urine: A pilot study. Food and Chemical Toxicology, 2011, 49, 2299-2304.	3.6	61
12	Occurrence and daily intake of ochratoxin A of organic and non-organic rice and rice products. International Journal of Food Microbiology, 2006, 107, 223-227.	4.7	60
13	Assessment of the Microbiological Safety of Dried Spices and Herbs Commercialized in Spain. Plant Foods for Human Nutrition, 2010, 65, 364-368.	3.2	53
14	Exposure to patulin from consumption of apple-based products. Food Additives and Contaminants, 2007, 24, 1268-1274.	2.0	49
15	Enterotoxigenic staphylococci and their toxins in restaurant foods. Trends in Food Science and Technology, 2002, 13, 60-67.	15.1	48
16	Listeria Species in Raw and Ready-to-Eat Foods from Restaurants. Journal of Food Protection, 2001, 64, 551-553.	1.7	45
17	Short Sleep Duration Is Related to Emerging Cardiovascular Risk Factors in Obese Children. Journal of Pediatric Gastroenterology and Nutrition, 2015, 61, 571-576.	1.8	40
18	Rapid whole protein quantitation of staphylococcal enterotoxins A and B by liquid chromatography/mass spectrometry. Journal of Chromatography A, 2012, 1238, 54-59.	3.7	39

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19	Curcumin and trans-resveratrol exert cell cycle-dependent radioprotective or radiosensitizing effects as elucidated by the PCC and G2-assay. Mutation Research - Fundamental and Molecular Mechanisms of Mutagenesis, 2014, 766-767, 49-55.	1.0	39
20	Dietary intake of ochratoxin A from conventional and organic bread. International Journal of Food Microbiology, 2007, 118, 87-91.	4.7	38
21	Prevalence of Listeria spp. and characterization of Listeria monocytogenes isolated from food products in Tetouan, Morocco. Food Control, 2018, 84, 436-441.	5.5	38
22	Blastocystis subtypes and their association with Irritable Bowel Syndrome. Medical Hypotheses, 2018, 116, 4-9.	1.5	38
23	Intermittent Fasting and the Possible Benefits in Obesity, Diabetes, and Multiple Sclerosis: A Systematic Review of Randomized Clinical Trials. Nutrients, 2021, 13, 3179.	4.1	37
24	One-year monitoring of aflatoxins and ochratoxin A in tiger-nuts and their beverages. Food Chemistry, 2011, 127, 822-826.	8.2	35
25	Assessment of Salmonella spp. in feces, cloacal swabs, and eggs (eggshell and content separately) from a laying hen farm. Poultry Science, 2011, 90, 1581-1585.	3.4	33
26	Intake, decontamination and legislation of fumonisins in foods. Food Research International, 2004, 37, 367-374.	6.2	32
27	Radioprotective activity and cytogenetic effect of resveratrol in human lymphocytes: An in vitro evaluation. Food and Chemical Toxicology, 2013, 51, 391-395.	3.6	32
28	Report of toxic shock syndrome toxin 1 (TSST-1) from Staphylococcus aureus isolated in food handlers and surfaces from foodservice establishments. Ecotoxicology and Environmental Safety, 2012, 80, 288-290.	6.0	31
29	Incidence of microorganisms from fresh orange juice processed by squeezing machines. Food Control, 2012, 23, 282-285.	5.5	31
30	Accelerated Solvent Extraction of Ochratoxin A from Rice Samples. Journal of Agricultural and Food Chemistry, 2005, 53, 9348-9351.	5.2	30
31	Occurrence of Aflatoxins in Tigernuts and Their Beverages Commercialized in Spain. Journal of Agricultural and Food Chemistry, 2010, 58, 2609-2612.	5.2	30
32	Assessment inÂvitro of radioprotective efficacy of curcumin and resveratrol. Radiation Measurements, 2011, 46, 962-966.	1.4	29
33	Analysis of staphylococcal enterotoxin A in milk by matrix-assisted laser desorption/ionization-time of flight mass spectrometry. Analytical and Bioanalytical Chemistry, 2011, 400, 1525-1531.	3.7	27
34	Occurrence of fumonisins in organic and conventional cereal-based products commercialized in France, Germany and Spain. Food and Chemical Toxicology, 2013, 56, 387-391.	3.6	27
35	Untargeted metabolomics of fresh and heat treatment Tiger nut (Cyperus esculentus L.) milks reveals further insight into food quality and nutrition. Journal of Chromatography A, 2017, 1514, 80-87.	3.7	25
36	<i>Listeria</i> spp. in Street-Vended Ready-to-Eat Foods. Interdisciplinary Perspectives on Infectious Diseases, 2011, 2011, 1-6.	1.4	24

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37	MICROBIOLOGICAL QUALITY OF SOUS VIDE COOK-CHILL PRESERVED FOOD AT DIFFERENT SHELF LIFE. Journal of Food Processing and Preservation, 2010, 34, 964-974.	2.0	23
38	Use of Ganoderma lucidum (Ganodermataceae, Basidiomycota) as Radioprotector. Nutrients, 2020, 12, 1143.	4.1	23
39	Enterotoxinomics: The omic sciences in the study of staphylococcal toxins analyzed in food matrices. Food Research International, 2013, 54, 1052-1060.	6.2	21
40	Survey of microbial quality of plant-based foods served in restaurants. Food Control, 2013, 30, 418-422.	5.5	21
41	Searching trans-resveratrol in fruits and vegetables: a preliminary screening. Journal of Food Science and Technology, 2017, 54, 842-845.	2.8	20
42	Microbial Evaluation of Spanish Potato Omelette and Cooked Meat Samples in University Restaurants. Journal of Food Protection, 2000, 63, 1273-1276.	1.7	19
43	Rapid determination of ochratoxin A in cereals and cereal products by liquid chromatography. Journal of Chromatography A, 2004, 1046, 127-131.	3.7	19
44	In vitro cytogenetic and genotoxic effects of curcumin on human peripheral blood lymphocytes. Food and Chemical Toxicology, 2012, 50, 3229-3233.	3.6	19
45	Rapid whole protein quantification of staphylococcal enterotoxin B by liquid chromatography. Food Chemistry, 2012, 133, 163-166.	8.2	19
46	Giardia intestinalis and Fructose Malabsorption: A Frequent Association. Nutrients, 2019, 11, 2973.	4.1	19
47	Incidence of Enterotoxigenic Staphylococci and Their Toxins in Foods. Journal of Food Protection, 2002, 65, 857-860.	1.7	18
48	Apple-Products Phytochemicals and Processing: A Review. Natural Product Communications, 2009, 4, 1934578X0900400.	0.5	16
49	Prevention and Management of Hormonal Crisis during Theragnosis with LU-DOTA-TATE in Neuroendocrine Tumors. A Systematic Review and Approach Proposal. Journal of Clinical Medicine, 2020, 9, 2203.	2.4	15
50	Estudio del estado nutricional de estudiantes de educación primaria y secundaria de la provincia de Valencia y su relación con la adherencia a la Dieta Mediterránea. Revista Espanola De Nutricion Humana Y Dietetica, 2014, 18, 81-88.	0.3	15
51	A preliminary study of presence of resveratrol in skins and pulps of European and Japanese plum cultivars. Journal of the Science of Food and Agriculture, 2012, 92, 3091-3094.	3.5	14
52	Microbial Contamination of Milk and Dairy Products from Restaurants in Spain. Foodborne Pathogens and Disease, 2009, 6, 1269-1272.	1.8	13
53	Assessment of microbial quality of commercial and home-made tiger-nut beverages. Letters in Applied Microbiology, 2012, 54, 299-305.	2.2	13
54	Nutraceutical Supplementation Ameliorates Visual Function, Retinal Degeneration, and Redox Status in rd10 Mice. Antioxidants, 2021, 10, 1033.	5.1	13

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55	Antibacterial effects of enniatins J1 and J3 on pathogenic and lactic acid bacteria. Food and Chemical Toxicology, 2011, 49, 2710-2717.	3.6	12
56	Hydration and chemical ingredients in sport drinks: food safety in the European context. Nutricion Hospitalaria, 2015, 31, 1889-99.	0.3	12
57	Assessment in vitro of cytogenetic and genotoxic effects of propolis on human lymphocytes. Food and Chemical Toxicology, 2012, 50, 216-221.	3.6	11
58	Presence of Fusarium emerging mycotoxins in tiger-nuts commercialized in Spain. Food Control, 2012, 25, 631-635.	5.5	11
59	Aflatoxins in organs and biological samples from children affected by kwashiorkor, marasmus and marasmic-kwashiorkor: A scoping review. Toxicon, 2020, 185, 174-183.	1.6	11
60	Hazard analysis and critical control points in deep-fat frying. European Journal of Lipid Science and Technology, 2002, 104, 174-177.	1.5	10
61	Prevalence of Sarcopenia in Community-Dwelling Older Adults in Valencia, Spain. International Journal of Environmental Research and Public Health, 2020, 17, 9130.	2.6	10
62	Salivary Testosterone and Cortisol as Biomarkers for the Diagnosis of Sarcopenia and Sarcopenic Obesity in Community-Dwelling Older Adults. Biology, 2021, 10, 93.	2.8	10
63	INCIDENCE OF STAPHYLOCOCCUS AUREUS IN MEALS FROM CAFETERIAS. Journal of Food Safety, 2002, 22, 135-140.	2.3	9
64	Sister chromatid exchange, (SCE), High-Frequency Cells (HFCs) and SCE distribution patterns in peripheral blood lymphocytes of Spanish adult smokers compared to non-smokers. Food and Chemical Toxicology, 2014, 66, 107-112.	3.6	9
65	Cross Sectional Study of Skin Carriage and Enterotoxigenicity of Staphylococcus aureus among Food Handlers. Open Journal of Medical Microbiology, 2014, 04, 16-22.	0.4	9
66	Aspectos psicológicos y sociológicos en la alimentación de los deportistas. Cuadernos De Psicologia Del Deporte, 2012, 12, 39-48.	0.4	9
67	A review of the application of the hazard analysis and critical control point system to salads served in the restaurant of Valencia University. International Journal of Food Science and Technology, 2005, 40, 333-336.	2.7	7
68	Characterization of Heat-Labile toxin-subunit B from Escherichia coli by liquid chromatography–electrospray ionization-mass spectrometry and matrix-assisted laser desorption/ionization time-of-flight mass spectrometry. Food and Chemical Toxicology, 2012, 50, 3886-3891.	3.6	6
69	Prevalence of Bacteria and Absence of Anisakid Parasites in Raw and Prepared Fish and Seafood Dishes in Spanish Restaurants. Journal of Food Protection, 2015, 78, 615-618.	1.7	6
70	Actigraphic Sleep and Dietary Macronutrient Intake in Children Aged 6–9 Years Old: A Pilot Study. Nutrients, 2019, 11, 2568.	4.1	6
71	Maternal profile according to Mediterranean diet adherence and small for gestational age and preterm newborn outcomes. Public Health Nutrition, 2021, 24, 1372-1384.	2.2	6
72	Valoración de la efectividad de la educación alimentaria en niños preescolares, padres y educadores. Revista Espanola De Nutricion Humana Y Dietetica, 2016, 20, 32-39.	0.3	6

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73	Somatostatin and Somatostatin Receptors: From Signaling to Clinical Applications in Neuroendocrine Neoplasms. Biomedicines, 2021, 9, 1810.	3.2	6
74	SarQoL Questionnaire in Community-Dwelling Older Adults under EWGSOP2 Sarcopenia Diagnosis Algorithm: A New Screening Method?. International Journal of Environmental Research and Public Health, 2022, 19, 8473.	2.6	5
75	Production, purification, and mass spectrometry characterization of the cyclohexadepsipeptide enniatin J3and study of the cytoxicity on differentiated and undifferentiated Caco-2 cells. Toxicological and Environmental Chemistry, 2011, 93, 383-395.	1.2	4
76	Liquid chromatography-ultraviolet detection and quantification of heat-labile toxin produced by enterotoxigenic E.Âcoli cultured under different conditions. Toxicon, 2018, 141, 73-78.	1.6	4
77	Applying systematic review search methods to the grey literature: a review of education and training courses on breastfeeding support for health professionals. International Breastfeeding Journal, 2021, 16, 31.	2.6	4
78	Development of a seroprevalence map for avian influenza in broiler chickens from Comunidad Valenciana, Spain. OIE Revue Scientifique Et Technique, 2014, 33, 947-955.	1.2	4
79	Assessment of body composition, through anthropometric and non-anthropometric methods, of university students from valencia (Spain). Nutricion Hospitalaria, 2014, 30, 911-8.	0.3	4
80	Development of a seroprevalence map for Mycoplasma gallisepticum in broilers and its application to broilers from Comunidad Valenciana (Spain) over the course of two years (2009-2010). Veterinarni Medicina, 2016, 61, 136-140.	0.6	3
81	Integrating sustainability into the multi-criteria assessment of urban dietary patterns. Renewable Agriculture and Food Systems, 2021, 36, 69-76.	1.8	3
82	COVID Obesity: A One-Year Narrative Review. Nutrients, 2021, 13, 2060.	4.1	3
83	A Review of the Relationship Between the Appetite-Regulating Hormone Leptin Present in Human Milk and Infant Growth. Breastfeeding Medicine, 2022, 17, 98-111.	1.7	3
84	Development of a Nutritional HACCP Plan. Journal of the American Dietetic Association, 2002, 102, 1399-1401.	1.1	2
85	Frequency of dicentrics and contamination levels in Ukrainian children and adolescents from areas near Chernobyl 20 years after the nuclear plant accident. International Journal of Radiation Biology, 2013, 89, 944-949.	1.8	2
86	Anthropometric Assessment of Nepali Children Institutionalized in Orphanages. Children, 2020, 7, 217.	1.5	2
87	Assessment of the Nutritional Status, Diet and Intestinal Parasites in Hosted Saharawi Children. Children, 2020, 7, 264.	1.5	2
88	Redox Status, Dose and Antioxidant Intake in Healthcare Workers Occupationally Exposed to Ionizing Radiation. Antioxidants, 2020, 9, 778.	5.1	2
89	Are There Any Parameters Missing in the Mathematical Models Applied in the Process of Spreading COVID-19?. Biology, 2021, 10, 165.	2.8	2
90	BMI-BFMNU: A structural index linked to fat mass. Revista Espanola De Nutricion Humana Y Dietetica, 2021, 25, 104-110.	0.3	2

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91	NUTRARET: Effect of 2-Year Nutraceutical Supplementation on Redox Status and Visual Function of Patients With Retinitis Pigmentosa: A Randomized, Double-Blind, Placebo-Controlled Trial. Frontiers in Nutrition, 2022, 9, 847910.	3.7	2
92	"Five Keys to Safer Food―and COVID-19. Nutrients, 2021, 13, 4491.	4.1	2
93	APPLICATION OF REALâ€TIME POLYMERASE CHAIN REACTION FOR RAPID DETERMINATION OF <i>SALMONELLA</i> IN RESTAURANT FOODS. Journal of Rapid Methods and Automation in Microbiology, 2008, 16, 299-307.	0.4	1
94	Prevalencia de soplo cardÃaco e hipertensión en saharauis acogidos en España. Hipertension Y Riesgo Vascular, 2014, 31, 27-28.	0.6	1
95	Analysis of the Possible Persistent Genotoxic Damage in Workers Linked to the Ardystil Syndrome. Genetic Testing and Molecular Biomarkers, 2016, 20, 94-97.	0.7	1
96	Evolutionary Trends in the Mitochondrial Genome of Archaeplastida: How Does the GC Bias Affect the Transition from Water to Land?. Plants, 2020, 9, 358.	3.5	1
97	Mirando hacia atrÃ _i s para vislumbrar el futuro de la Revista Española de Nutrición Humana y Dietética: lÃneas estratégicas 2017. Revista Espanola De Nutricion Humana Y Dietetica, 2016, 20, 258.	0.3	1
98	The BFMNU method as an alternative to the methods in use based on energy: Study of the correlation between food energy and body mass. Nutricion Hospitalaria, 2018, 35, 346-350.	0.3	1
99	Decisiones editoriales: destacando el papel de las revisiones sistemáticas. Revista Espanola De Nutricion Humana Y Dietetica, 2018, 22, 105.	0.3	1
100	TomografÃa computarizada a nivel de C3 y dinamometrÃa como técnicas de diagnóstico de sarcopenia en pacientes con cáncer de cabeza y cuello. Revista Espanola De Nutricion Humana Y Dietetica, 2020, 24, 90.	0.3	1
101	Estudio transversal de medición de la composición corporal en pacientes con cáncer mediante antropometrÃa y técnicas de imagen médica. Revista Espanola De Nutricion Humana Y Dietetica, 2019, 23, 162-174.	0.3	1
102	Cambios en el estado nutricional, composición corporal y sintomatologÃa asociada en pacientes hospitalizados sometidos a trasplante de médula ósea: estudio longitudinal prospectivo. Revista Espanola De Nutricion Humana Y Dietetica, 2021, 25, 154-164.	0.3	1
103	History of Slimming Diets up to the Late 1950s. Obesities, 2022, 2, 115-126.	0.8	1
104	Reduction of earwax with hypoacusia in Saharawi children. International Journal of Pediatric Otorhinolaryngology Extra, 2010, 5, 16-17.	0.1	0
105	The importance of a registered dietitian in restaurants: a pilot study in Valencia (Spain). Revista Espanola De Nutricion Humana Y Dietetica, 2011, 15, 171-176.	0.3	0
106	La nutrición en el periodo preconcepcional y los resultados del embarazo: revisión bibliográfica y propuesta de intervención del Dietista-Nutricionista. Revista Espanola De Nutricion Humana Y Dietetica, 2016, 20, 48.	0.3	0
107	El camino de la consolidación en el trabajo cientÃfico. Revista Espanola De Nutricion Humana Y Dietetica, 0, 18, 1.	0.3	0
108	MicrobiologÃa alimentaria y fenómenos "paranormales" en la historia. Revista Espanola De Nutricion Humana Y Dietetica, 2014, 18, 238.	0.3	0

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109	Organic and conventional tiger nut (Cyperus esculentus): Differences in nutritional, antioxidant and microbiological properties. Emirates Journal of Food and Agriculture, 0, , 756.	1.0	Ο
110	Presence of microorganisms from isolated Megaselia spp. in foodservice establishments. Nutricion Hospitalaria, 2015, 31, 2743-6.	0.3	0
111	The Tapeworm and Maria Callas' Diet: A Mystery Revealed. Parasitologia, 2022, 2, 160-166.	1.3	Ο