Mónica Carrera

List of Publications by Year in descending order

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361296 360920 1,412 66 20 citations h-index papers

g-index 70 70 70 1447 docs citations times ranked citing authors all docs

35

#	Article	IF	CITATIONS
1	Rapid direct detection of the major fish allergen, parvalbumin, by selected MS/MS ion monitoring mass spectrometry. Journal of Proteomics, 2012, 75, 3211-3220.	1.2	94
2	Identification of commercial hake and grenadier species by proteomic analysis of the parvalbumin fraction. Proteomics, 2006, 6, 5278-5287.	1.3	90
3	Fast Monitoring of Species-Specific Peptide Biomarkers Using High-Intensity-Focused-Ultrasound-Assisted Tryptic Digestion and Selected MS/MS Ion Monitoring. Analytical Chemistry, 2011, 83, 5688-5695.	3.2	81
4	<i>De </i> Novo Mass Spectrometry Sequencing and Characterization of Species-Specific Peptides from Nucleoside Diphosphate Kinase B for the Classification of Commercial Fish Species Belonging to the Family Merlucciidae. Journal of Proteome Research, 2007, 6, 3070-3080.	1.8	74
5	Staphylococcus aureus Exotoxins and Their Detection in the Dairy Industry and Mastitis. Toxins, 2020, 12, 537.	1.5	74
6	Highâ€sensitivity analysis of specific peptides in complex samples by selected MS/MS ion monitoring and linear ion trap mass spectrometry: Application to biological studies. Journal of Mass Spectrometry, 2007, 42, 1391-1403.	0.7	68
7	Tackling proteome changes in the longissimus thoracis bovine muscle in response to pre-slaughter stress. Journal of Proteomics, 2015, 122, 73-85.	1.2	68
8	Extensive <i>De Novo</i> Sequencing of New Parvalbumin Isoforms Using a Novel Combination of Bottom-Up Proteomics, Accurate Molecular Mass Measurement by FTICRâ^MS, and Selected MS/MS Ion Monitoring. Journal of Proteome Research, 2010, 9, 4393-4406.	1.8	60
9	Proteomics and its applications for food authentication and food-technology research. TrAC - Trends in Analytical Chemistry, 2013, 52, 135-141.	5.8	57
10	Proteomics for the assessment of quality and safety of fishery products. Food Research International, 2013, 54, 972-979.	2.9	48
11	Protein biomarker discovery and fast monitoring for the identification and detection of Anisakids by parallel reaction monitoring (PRM) mass spectrometry. Journal of Proteomics, 2016, 142, 130-137.	1.2	46
12	The sarcoplasmic fish proteome: Pathways, metabolic networks and potential bioactive peptides for nutritional inferences. Journal of Proteomics, 2013, 78, 211-220.	1.2	43
13	Proteome profiling of L3 and L4 Anisakis simplex development stages by TMT-based quantitative proteomics. Journal of Proteomics, 2019, 201, 1-11.	1.2	38
14	Identification of the Major ACE-Inhibitory Peptides Produced by Enzymatic Hydrolysis of a Protein Concentrate from Cuttlefish Wastewater. Marine Drugs, 2014, 12, 1390-1405.	2.2	34
15	Characterization of Foodborne Strains of Staphylococcus aureus by Shotgun Proteomics: Functional Networks, Virulence Factors and Species-Specific Peptide Biomarkers. Frontiers in Microbiology, 2017, 8, 2458.	1.5	32
16	Serum proteomics of active tuberculosis patients and contacts reveals unique processes activated during Mycobacterium tuberculosis infection. Scientific Reports, 2020, 10, 3844.	1.6	29
17	The role of proteomics in the study of the influence of climate change on seafood products. Food Research International, 2010, 43, 1791-1802.	2.9	26
18	Molecular characterization of B-cell epitopes for the major fish allergen, parvalbumin, by shotgun proteomics, protein-based bioinformatics and IgE-reactive approaches. Journal of Proteomics, 2019, 200, 123-133.	1.2	26

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19	Proteomics-Based Methodologies for the Detection and Quantification of Seafood Allergens. Foods, 2020, 9, 1134.	1.9	23
20	Determination of the Geographical Origin of All Commercial Hake Species by Stable Isotope Ratio (SIR) Analysis. Journal of Agricultural and Food Chemistry, 2017, 65, 1070-1077.	2.4	21
21	High-resolution quantitative proteomics applied to the study of the specific protein signature in the sputum and saliva of active tuberculosis patients and their infected and uninfected contacts. Journal of Proteomics, 2019, 195, 41-52.	1.2	20
22	Characterization of the Jumbo Squid (Dosidicus gigas) Skin By-Product by Shotgun Proteomics and Protein-Based Bioinformatics. Marine Drugs, 2020, 18, 31.	2.2	20
23	Proteomic Strategies to Evaluate the Impact of Farming Conditions on Food Quality and Safety in Aquaculture Products. Foods, 2020, 9, 1050.	1.9	20
24	Advanced proteomics and systems biology applied to study food allergy. Current Opinion in Food Science, 2018, 22, 9-16.	4.1	18
25	Reconstruction of fish allergenicity from the content and structural traits of the component \hat{l}^2 -parvalbumin isoforms. Scientific Reports, 2019, 9, 16298.	1.6	18
26	Fast Global Phosphoproteome Profiling of Jurkat T Cells by HIFU-TiO2-SCX-LC-MS/MS. Analytical Chemistry, 2017, 89, 8853-8862.	3.2	17
27	Proteomic Insights into the Biology of the Most Important Foodborne Parasites in Europe. Foods, 2020, 9, 1403.	1.9	17
28	Comparative Proteomics Analysis of Anisakis simplex s.s.â€"Evaluation of the Response of Invasive Larvae to Ivermectin. Genes, 2020, 11, 710.	1.0	15
29	Proteomic analysis and biochemical alterations in marine mussel gills after exposure to the organophosphate flame retardant TDCPP. Aquatic Toxicology, 2021, 230, 105688.	1.9	15
30	Generation of monoclonal antibodies for the specific immunodetection of the toxic dinoflagellate Alexandrium minutum Halim from Spanish waters. Harmful Algae, 2010, 9, 272-280.	2.2	14
31	RNA-seq coupled to proteomic analysis reveals high sperm proteome variation between two closely related marine mussel species. Journal of Proteomics, 2019, 192, 169-187.	1.2	14
32	Handbook of Food Analysis - Two Volume Set. , 0, , .		13
33	Effects of High-Pressure Treatment on the Muscle Proteome of Hake by Bottom-Up Proteomics. Journal of Agricultural and Food Chemistry, 2018, 66, 4559-4570.	2.4	12
34	The Impact of Quinoa (Chenopodium quinoa Willd.) Ethanolic Extracts in the Icing Medium on Quality Loss of Atlantic Chub Mackerel (Scomber colias) Under Chilling Storage. European Journal of Lipid Science and Technology, 2018, 120, .	1.0	12
35	Proteomic Characterization of Antibiotic Resistance, and Production of Antimicrobial and Virulence Factors in Streptococcus Species Associated with Bovine Mastitis. Could Enzybiotics Represent Novel Therapeutic Agents Against These Pathogens?. Antibiotics, 2020, 9, 302.	1.5	12
36	Characterization of Bacteriophage Peptides of Pathogenic Streptococcus by LC-ESI-MS/MS: Bacteriophage Phylogenomics and Their Relationship to Their Host. Frontiers in Microbiology, 2020, 11, 1241.	1.5	12

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37	The Use of Bacteriophages in Biotechnology and Recent Insights into Proteomics. Antibiotics, 2022, 11, 653.	1.5	11
38	Discrimination of South African Commercial Fish Species (<i>Merluccius) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7 Aquatic Food Product Technology, 2009, 18, 67-78.</i>	'07 Td (ca 0.6	pensisand
39	Proteomics in Foods., 2013,,.		10
40	Impact of previous active dipping in Fucus spiralis extract on the quality enhancement of chilled lean fish. Food Control, 2018, 90, 407-414.	2.8	9
41	Proteomic Characterization of Bacteriophage Peptides from the Mastitis Producer Staphylococcus aureus by LC-ESI-MS/MS and the Bacteriophage Phylogenomic Analysis. Foods, 2021, 10, 799.	1.9	9
42	Protein Signatures to Trace Seafood Contamination and Processing. Foods, 2020, 9, 1751.	1.9	8
43	Proteomic Characterization of Antibiotic Resistance in Listeria and Production of Antimicrobial and Virulence Factors. International Journal of Molecular Sciences, 2021, 22, 8141.	1.8	8
44	Quantification of proteome changes in bovine muscle from two-dimensional electrophoresis data. Data in Brief, 2015, 4, 100-104.	0.5	5
45	Mesenchymal Stem Cell-Derived Extracellular Isolation and Their Protein Cargo Characterization. Methods in Molecular Biology, 2021, 2259, 3-12.	0.4	5
46	Comparative effect of a previous 150â€MPa treatment on the quality loss of frozen hake stored at different temperatures. Journal of the Science of Food and Agriculture, 2020, 100, 4245-4251.	1.7	5
47	Fish Authentication., 2013,, 205-222.		5
48	Proteomics and Food Analysis: Principles, Techniques, and Applications. Foods, 2021, 10, 2538.	1.9	5
49	Proteomics Tools for Food Fingerprints. Comprehensive Analytical Chemistry, 2014, , 201-222.	0.7	4
50	Development of an indirect ⟨i⟩α⟨ i⟩â€actininâ€based immunoassay for the evaluation of protein breakdown and quality loss in fish species subjected to different chilling methods. International Journal of Food Science and Technology, 2008, 43, 69-75.	1.3	3
51	Novel Peptide Biomarker Discovery for Detection and Identification of Bacterial Pathogens by LC-ESI-MS/MS. Journal of Analytical & Bioanalytical Techniques, 2016, 7, .	0.6	3
52	Shotgun Proteomics and Protein-Based Bioinformatics for the Characterization of Food-Derived Bioactive Peptides. Methods in Molecular Biology, 2021, 2259, 215-223.	0.4	3
53	Shotgun for L3 and L4 Development Stages. Methods in Molecular Biology, 2021, 2259, 59-75.	0.4	3
54	A Complex Proteomic Response of the Parasitic Nematode Anisakis simplex s.s. to Escherichia coli Lipopolysaccharide. Molecular and Cellular Proteomics, 2021, 20, 100166.	2.5	3

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55	Proteomic Identification of Commercial Fish Species. , 2017, , 317-330.		2
56	Shotgun Proteomics. Methods in Molecular Biology, 2021, , .	0.4	2
57	Proteomics for Development of Food Allergy Vaccines. Methods in Molecular Biology, 2022, 2410, 673-689.	0.4	2
58	Tandem Mass Tagging (TMT) Reveals Tissue-Specific Proteome of L4 Larvae of Anisakis simplex s. s.: Enzymes of Energy and/or Carbohydrate Metabolism as Potential Drug Targets in Anisakiasis. International Journal of Molecular Sciences, 2022, 23, 4336.	1.8	2
59	Proteomics: Contribution of Proteomics Techniques to Understanding the Interrelationship between Food and Health., 2016,, 554-560.		1
60	Proteómica y biologÃa de sistemas para el estudio de la alergia alimentaria. Arbor, 2020, 196, 546.	0.1	1
61	Data Treatment in Food Proteomics. , 2021, , 324-338.		1
62	Application of proteomics to the identification of foodborne pathogens., 2022,, 337-362.		1
63	Rapid Shotgun Analysis. Methods in Molecular Biology, 2021, 2259, 259-268.	0.4	0
64	Chapter 14. Applications of Proteomics to Food Quality and Safety in Fisheries and Aquaculture. Food Chemistry, Function and Analysis, 2021, , 330-353.	0.1	0
65	High-resolution quantitative proteomics applied to the discovery of biomarkers of innate immune response in tuberculosis, 2018, , .		0
66	Proteomic advances in seafood and aquaculture. , 2022, , 113-150.		0