

MÃ³nica Carrera

List of Publications by Year in descending order

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Version: 2024-02-01

66
papers

1,412
citations

361296

20
h-index

360920

35
g-index

70
all docs

70
docs citations

70
times ranked

1447
citing authors

#	ARTICLE	IF	CITATIONS
1	Proteomics for Development of Food Allergy Vaccines. <i>Methods in Molecular Biology</i> , 2022, 2410, 673-689.	0.4	2
2	Tandem Mass Tagging (TMT) Reveals Tissue-Specific Proteome of L4 Larvae of <i>Anisakis simplex</i> s. s.: Enzymes of Energy and/or Carbohydrate Metabolism as Potential Drug Targets in Anisakiasis. <i>International Journal of Molecular Sciences</i> , 2022, 23, 4336.	1.8	2
3	The Use of Bacteriophages in Biotechnology and Recent Insights into Proteomics. <i>Antibiotics</i> , 2022, 11, 653.	1.5	11
4	Proteomic advances in seafood and aquaculture. , 2022, , 113-150.		0
5	Application of proteomics to the identification of foodborne pathogens. , 2022, , 337-362.		1
6	Proteomic analysis and biochemical alterations in marine mussel gills after exposure to the organophosphate flame retardant TDCPP. <i>Aquatic Toxicology</i> , 2021, 230, 105688.	1.9	15
7	Data Treatment in Food Proteomics. , 2021, , 324-338.		1
8	Shotgun Proteomics and Protein-Based Bioinformatics for the Characterization of Food-Derived Bioactive Peptides. <i>Methods in Molecular Biology</i> , 2021, 2259, 215-223.	0.4	3
9	Rapid Shotgun Analysis. <i>Methods in Molecular Biology</i> , 2021, 2259, 259-268.	0.4	0
10	Shotgun for L3 and L4 Development Stages. <i>Methods in Molecular Biology</i> , 2021, 2259, 59-75.	0.4	3
11	Mesenchymal Stem Cell-Derived Extracellular Isolation and Their Protein Cargo Characterization. <i>Methods in Molecular Biology</i> , 2021, 2259, 3-12.	0.4	5
12	Chapter 14. Applications of Proteomics to Food Quality and Safety in Fisheries and Aquaculture. <i>Food Chemistry, Function and Analysis</i> , 2021, , 330-353.	0.1	0
13	Proteomic Characterization of Bacteriophage Peptides from the Mastitis Producer <i>Staphylococcus aureus</i> by LC-ESI-MS/MS and the Bacteriophage Phylogenomic Analysis. <i>Foods</i> , 2021, 10, 799.	1.9	9
14	Proteomic Characterization of Antibiotic Resistance in <i>Listeria</i> and Production of Antimicrobial and Virulence Factors. <i>International Journal of Molecular Sciences</i> , 2021, 22, 8141.	1.8	8
15	Shotgun Proteomics. <i>Methods in Molecular Biology</i> , 2021, , .	0.4	2
16	A Complex Proteomic Response of the Parasitic Nematode <i>Anisakis simplex</i> s.s. to <i>Escherichia coli</i> Lipopolysaccharide. <i>Molecular and Cellular Proteomics</i> , 2021, 20, 100166.	2.5	3
17	Proteomics and Food Analysis: Principles, Techniques, and Applications. <i>Foods</i> , 2021, 10, 2538.	1.9	5
18	Characterization of the Jumbo Squid (<i>Dosidicus gigas</i>) Skin By-Product by Shotgun Proteomics and Protein-Based Bioinformatics. <i>Marine Drugs</i> , 2020, 18, 31.	2.2	20

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19	Proteomic Insights into the Biology of the Most Important Foodborne Parasites in Europe. <i>Foods</i> , 2020, 9, 1403.	1.9	17
20	Proteómica y biología de sistemas para el estudio de la alergia alimentaria. <i>Arbor</i> , 2020, 196, 546.	0.1	1
21	Proteomics-Based Methodologies for the Detection and Quantification of Seafood Allergens. <i>Foods</i> , 2020, 9, 1134.	1.9	23
22	<i>Staphylococcus aureus</i> Exotoxins and Their Detection in the Dairy Industry and Mastitis. <i>Toxins</i> , 2020, 12, 537.	1.5	74
23	Proteomic Strategies to Evaluate the Impact of Farming Conditions on Food Quality and Safety in Aquaculture Products. <i>Foods</i> , 2020, 9, 1050.	1.9	20
24	Protein Signatures to Trace Seafood Contamination and Processing. <i>Foods</i> , 2020, 9, 1751.	1.9	8
25	Proteomic Characterization of Antibiotic Resistance, and Production of Antimicrobial and Virulence Factors in <i>Streptococcus</i> Species Associated with Bovine Mastitis. Could Enzybiotics Represent Novel Therapeutic Agents Against These Pathogens?. <i>Antibiotics</i> , 2020, 9, 302.	1.5	12
26	Serum proteomics of active tuberculosis patients and contacts reveals unique processes activated during <i>Mycobacterium tuberculosis</i> infection. <i>Scientific Reports</i> , 2020, 10, 3844.	1.6	29
27	Comparative Proteomics Analysis of <i>Anisakis simplex</i> s.s. Evaluation of the Response of Invasive Larvae to Ivermectin. <i>Genes</i> , 2020, 11, 710.	1.0	15
28	Characterization of Bacteriophage Peptides of Pathogenic <i>Streptococcus</i> by LC-ESI-MS/MS: Bacteriophage Phylogenomics and Their Relationship to Their Host. <i>Frontiers in Microbiology</i> , 2020, 11, 1241.	1.5	12
29	Comparative effect of a previous 150 MPa treatment on the quality loss of frozen hake stored at different temperatures. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4245-4251.	1.7	5
30	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. <i>Journal of Proteomics</i> , 2019, 195, 41-52.	1.2	20
31	Molecular characterization of B-cell epitopes for the major fish allergen, parvalbumin, by shotgun proteomics, protein-based bioinformatics and IgE-reactive approaches. <i>Journal of Proteomics</i> , 2019, 200, 123-133.	1.2	26
32	Proteome profiling of L3 and L4 <i>Anisakis simplex</i> development stages by TMT-based quantitative proteomics. <i>Journal of Proteomics</i> , 2019, 201, 1-11.	1.2	38
33	Reconstruction of fish allergenicity from the content and structural traits of the component β 2-parvalbumin isoforms. <i>Scientific Reports</i> , 2019, 9, 16298.	1.6	18
34	RNA-seq coupled to proteomic analysis reveals high sperm proteome variation between two closely related marine mussel species. <i>Journal of Proteomics</i> , 2019, 192, 169-187.	1.2	14
35	Effects of High-Pressure Treatment on the Muscle Proteome of Hake by Bottom-Up Proteomics. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4559-4570.	2.4	12
36	Impact of previous active dipping in <i>Fucus spiralis</i> extract on the quality enhancement of chilled lean fish. <i>Food Control</i> , 2018, 90, 407-414.	2.8	9

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37	Advanced proteomics and systems biology applied to study food allergy. <i>Current Opinion in Food Science</i> , 2018, 22, 9-16.	4.1	18
38	The Impact of Quinoa (<i>Chenopodium quinoa</i> Willd.) Ethanolic Extracts in the Icing Medium on Quality Loss of Atlantic Chub Mackerel (<i>Scomber colias</i>) Under Chilling Storage. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, .	1.0	12
39	High-resolution quantitative proteomics applied to the discovery of biomarkers of innate immune response in tuberculosis.. , 2018, , .		0
40	Determination of the Geographical Origin of All Commercial Hake Species by Stable Isotope Ratio (SIR) Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1070-1077.	2.4	21
41	Fast Global Phosphoproteome Profiling of Jurkat T Cells by HIFU-TiO ₂ -SCX-LC-MS/MS. <i>Analytical Chemistry</i> , 2017, 89, 8853-8862.	3.2	17
42	Proteomic Identification of Commercial Fish Species. , 2017, , 317-330.		2
43	Characterization of Foodborne Strains of <i>Staphylococcus aureus</i> by Shotgun Proteomics: Functional Networks, Virulence Factors and Species-Specific Peptide Biomarkers. <i>Frontiers in Microbiology</i> , 2017, 8, 2458.	1.5	32
44	Proteomics: Contribution of Proteomics Techniques to Understanding the Interrelationship between Food and Health. , 2016, , 554-560.		1
45	Novel Peptide Biomarker Discovery for Detection and Identification of Bacterial Pathogens by LC-ESI-MS/MS. <i>Journal of Analytical & Bioanalytical Techniques</i> , 2016, 7, .	0.6	3
46	Protein biomarker discovery and fast monitoring for the identification and detection of Anisakids by parallel reaction monitoring (PRM) mass spectrometry. <i>Journal of Proteomics</i> , 2016, 142, 130-137.	1.2	46
47	Quantification of proteome changes in bovine muscle from two-dimensional electrophoresis data. <i>Data in Brief</i> , 2015, 4, 100-104.	0.5	5
48	Tackling proteome changes in the longissimus thoracis bovine muscle in response to pre-slaughter stress. <i>Journal of Proteomics</i> , 2015, 122, 73-85.	1.2	68
49	Proteomics Tools for Food Fingerprints. <i>Comprehensive Analytical Chemistry</i> , 2014, , 201-222.	0.7	4
50	Identification of the Major ACE-Inhibitory Peptides Produced by Enzymatic Hydrolysis of a Protein Concentrate from Cuttlefish Wastewater. <i>Marine Drugs</i> , 2014, 12, 1390-1405.	2.2	34
51	Proteomics in Foods. , 2013, , .		10
52	The sarcoplasmic fish proteome: Pathways, metabolic networks and potential bioactive peptides for nutritional inferences. <i>Journal of Proteomics</i> , 2013, 78, 211-220.	1.2	43
53	Proteomics and its applications for food authentication and food-technology research. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 52, 135-141.	5.8	57
54	Proteomics for the assessment of quality and safety of fishery products. <i>Food Research International</i> , 2013, 54, 972-979.	2.9	48

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55	Fish Authentication. , 2013, , 205-222.		5
56	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
57	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
58	Extensive <i>De Novo</i> Sequencing of New Parvalbumin Isoforms Using a Novel Combination of Bottom-Up Proteomics, Accurate Molecular Mass Measurement by FTICR-MS, and Selected MS/MS Ion Monitoring. Journal of Proteome Research, 2010, 9, 4393-4406.	1.8	60
59	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
60	Generation of monoclonal antibodies for the specific immunodetection of the toxic dinoflagellate <i>Alexandrium minutum</i> Halim from Spanish waters. Harmful Algae, 2010, 9, 272-280.	2.2	14
61	Discrimination of South African Commercial Fish Species (<i>Merluccius</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 507 Td (capensis) Aquatic Food Product Technology, 2009, 18, 67-78.	0.6	10
62	Development of an indirect α -actinin-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
63	<i>De Novo</i> 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
64	High-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
65	Identification of commercial hake and grenadier species by proteomic analysis of the parvalbumin fraction. Proteomics, 2006, 6, 5278-5287.	1.3	90
66	Handbook of Food Analysis - Two Volume Set. , 0, , .		13