

# Toms Herraiz

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

71  
papers

2,589  
citations

30  
h-index

48  
g-index

72  
ext. papers

2,852  
ext. citations

4.9  
avg, IF

5.38  
L-index

#	Paper	IF	Citations
71	beta-Carboline alkaloids in Peganum harmala and inhibition of human monoamine oxidase (MAO). <i>Food and Chemical Toxicology</i> , <b>2010</b> , 48, 839-45	4.7	222
70	Human monoamine oxidase is inhibited by tobacco smoke: beta-carboline alkaloids act as potent and reversible inhibitors. <i>Biochemical and Biophysical Research Communications</i> , <b>2005</b> , 326, 378-86	3.4	199
69	Tetrahydro-beta-carboline alkaloids occur in fruits and fruit juices. Activity as antioxidants and radical scavengers. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 7156-61	5.7	117
68	. <i>Pharmacogenetics and Genomics</i> , <b>2003</b> , 13, 307-319		113
67	Human monoamine oxidase enzyme inhibition by coffee and beta-carbolines norharman and harman isolated from coffee. <i>Life Sciences</i> , <b>2006</b> , 78, 795-802	6.8	98
66	Analysis of the bioactive alkaloids tetrahydro-beta-carboline and beta-carboline in food. <i>Journal of Chromatography A</i> , <b>2000</b> , 881, 483-99	4.5	78
65	Relative exposure to beta-carbolines norharman and harman from foods and tobacco smoke. <i>Food Additives and Contaminants</i> , <b>2004</b> , 21, 1041-50		74
64	Endogenous and dietary indoles: a class of antioxidants and radical scavengers in the ABTS assay. <i>Free Radical Research</i> , <b>2004</b> , 38, 323-31	4	74
63	Tetrahydro-beta-carbolines, potential neuroactive alkaloids, in chocolate and cocoa. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 4900-4	5.7	68
62	Identification and occurrence of the bioactive beta-carbolines norharman and harman in coffee brews. <i>Food Additives and Contaminants</i> , <b>2002</b> , 19, 748-54		61
61	Chemical and technological factors determining tetrahydro-beta-carboline-3-carboxylic acid content in fermented alcoholic beverages. <i>Journal of Agricultural and Food Chemistry</i> , <b>1993</b> , 41, 959-964	5.7	57
60	Analysis of monoamine oxidase enzymatic activity by reversed-phase high performance liquid chromatography and inhibition by beta-carboline alkaloids occurring in foods and plants. <i>Journal of Chromatography A</i> , <b>2006</b> , 1120, 237-43	4.5	52
59	Tetrahydro-beta-carboline alkaloids that occur in foods and biological systems act as radical scavengers and antioxidants in the ABTS assay. <i>Free Radical Research</i> , <b>2002</b> , 36, 923-8	4	51
58	Occurrence of Tetrahydro-beta-carboline-3-carboxylic Acids in Commercial Foodstuffs. <i>Journal of Agricultural and Food Chemistry</i> , <b>1996</b> , 44, 3057-3065	5.7	51
57	Identification and occurrence of beta-carboline alkaloids in raisins and inhibition of monoamine oxidase (MAO). <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 8534-40	5.7	49
56	Hydroxyl radical reactions and the radical scavenging activity of beta-carboline alkaloids. <i>Food Chemistry</i> , <b>2015</b> , 172, 640-9	8.5	48
55	Differences between wines fermented with and without sulphur dioxide using various selected yeasts. <i>Journal of the Science of Food and Agriculture</i> , <b>1989</b> , 49, 249-258	4.3	48

54	Oxidative metabolism of the bioactive and naturally occurring beta-carboline alkaloids, norharman and harman, by human cytochrome P450 enzymes. <i>Chemical Research in Toxicology</i> , <b>2008</b> , 21, 2172-80	4	47
53	L-tryptophan reacts with naturally occurring and food-occurring phenolic aldehydes to give phenolic tetrahydro-beta-carboline alkaloids: activity as antioxidants and free radical scavengers. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 2168-73	5.7	46
52	Screening for endogenous substrates reveals that CYP2D6 is a 5-methoxyindolethylamine O-demethylase. <i>Pharmacogenetics and Genomics</i> , <b>2003</b> , 13, 307-19		45
51	1,2,3,4-Tetrahydro-beta-carboline-3-carboxylic acid and 1-methyl-1,2,3,4-tetrahydro-beta-carboline-3-carboxylic acid in wines. <i>Journal of Agricultural and Food Chemistry</i> , <b>1993</b> , 41, 455-459	5.7	42
50	Tetrahydro-beta-carboline-3-carboxylic acid compounds in fish and meat: possible precursors of co-mutagenic beta-carbolines norharman and harman in cooked foods. <i>Food Additives and Contaminants</i> , <b>2000</b> , 17, 859-66		41
49	Evaluation of solid-phase extraction procedures in peptide analysis. <i>Journal of Chromatography A</i> , <b>1995</b> , 708, 209-21	4.5	38
48	Comparative aromatic hydroxylation and N-demethylation of MPTP neurotoxin and its analogs, N-methylated beta-carboline and isoquinoline alkaloids, by human cytochrome P450 2D6. <i>Toxicology and Applied Pharmacology</i> , <b>2006</b> , 216, 387-98	4.6	37
47	Sampling of volatile components using a PTV in the solvent split mode. <i>Journal of High Resolution Chromatography</i> , <b>1987</b> , 10, 598-602		36
46	Identification and occurrence of tryptamine- and tryptophan-derived tetrahydro-beta-carbolines in commercial sausages. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 2652-8	5.7	35
45	Occurrence of 1,2,3,4-Tetrahydro-beta-carboline-3-carboxylic Acid and 1-Methyl-1,2,3,4-tetrahydro-beta-carboline-3-carboxylic Acid in Fruit Juices, Purees, and Jams. <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 3484-3490	5.7	35
44	Comparative prediction of the retention behaviour of small peptides in several reversed-phase high-performance liquid chromatography columns by using partial least squares and multiple linear regression. <i>Analytica Chimica Acta</i> , <b>1996</b> , 326, 77-84	6.6	33
43	Antimalarial Quinoline Drugs Inhibit $\delta$ -Hematin and Increase Free Hemin Catalyzing Peroxidative Reactions and Inhibition of Cysteine Proteases. <i>Scientific Reports</i> , <b>2019</b> , 9, 15398	4.9	30
42	Analysis of wine distillates made from muscat grapes (Pisco) by multidimensional gas chromatography and mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>1990</b> , 38, 1540-1543	5.7	30
41	Inhibition of the bioactivation of the neurotoxin MPTP by antioxidants, redox agents and monoamine oxidase inhibitors. <i>Food and Chemical Toxicology</i> , <b>2011</b> , 49, 1773-81	4.7	27
40	Identification, occurrence and activity of quinazoline alkaloids in Peganum harmala. <i>Food and Chemical Toxicology</i> , <b>2017</b> , 103, 261-269	4.7	25
39	Presence of tetrahydro-beta-carboline-3-carboxylic acids in foods by gas chromatography-mass spectrometry as their N-methoxycarbonyl methyl ester derivatives. <i>Journal of Chromatography A</i> , <b>1997</b> , 765, 265-77	4.5	25
38	Changes in the composition of alcohols and aldehydes of C6 chain length during the alcoholic fermentation of grape must. <i>Journal of Agricultural and Food Chemistry</i> , <b>1990</b> , 38, 969-972	5.7	25
37	Characterization of a nitroreductase with selective nitroreduction properties in the food and intestinal lactic acid bacterium <i>Lactobacillus plantarum</i> WCFS1. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 10457-65	5.7	24

36	N-methyltetrahydro-beta-carboline analogs of 1-methyl-4-phenyl-1,2,3,6-tetrahydropyridine (MPTP) neurotoxin are oxidized to neurotoxic beta-carbolinium cations by heme peroxidases. <i>Biochemical and Biophysical Research Communications</i> , <b>2007</b> , 356, 118-23	3-4	24
35	Analysis of tetrahydro-beta-carboline-3-carboxylic acids in foods by solid-phase extraction and reversed-phase high-performance liquid chromatography combined with fluorescence detection. <i>Journal of Chromatography A</i> , <b>2000</b> , 871, 23-30	4-5	24
34	1-methyl-1,2,3,4-tetrahydro-beta-carboline-3-carboxylic acid and 1,2,3,4-tetrahydro-beta-carboline-3-carboxylic acid in fruits. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 4883-7	5-7	23
33	Identification of aroma components of Spanish Verdejo wine. <i>Journal of the Science of Food and Agriculture</i> , <b>1991</b> , 55, 103-116	4-3	23
32	N-methyltetrahydropyridines and pyridinium cations as toxins and comparison with naturally-occurring alkaloids. <i>Food and Chemical Toxicology</i> , <b>2016</b> , 97, 23-39	4-7	22
31	Monoamine Oxidase-A Inhibition and Associated Antioxidant Activity in Plant Extracts with Potential Antidepressant Actions. <i>BioMed Research International</i> , <b>2018</b> , 2018, 4810394	3	22
30	Analysis of monoamine oxidase (MAO) enzymatic activity by high-performance liquid chromatography-diode array detection combined with an assay of oxidation with a peroxidase and its application to MAO inhibitors from foods and plants. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2018</b> , 1073, 136-144	3-2	21
29	Sample preparation and reversed phase-high performance liquid chromatography analysis of food-derived peptides. <i>Analytica Chimica Acta</i> , <b>1997</b> , 352, 119-139	6-6	21
28	Inhibition of trypanosome alternative oxidase without its N-terminal mitochondrial targeting signal (MTS-TAO) by cationic and non-cationic 4-hydroxybenzoate and 4-alkoxybenzaldehyde derivatives active against <i>T. brucei</i> and <i>T. congolense</i> . <i>European Journal of Medicinal Chemistry</i> , <b>2018</b> , 150, 385-402	6-8	20
27	5-(2-Aminopropyl)indole (5-IT): a psychoactive substance used for recreational purposes is an inhibitor of human monoamine oxidase (MAO). <i>Drug Testing and Analysis</i> , <b>2014</b> , 6, 607-13	3-5	20
26	Naturally-occurring tetrahydro-beta-carboline alkaloids derived from tryptophan are oxidized to bioactive beta-carboline alkaloids by heme peroxidases. <i>Biochemical and Biophysical Research Communications</i> , <b>2014</b> , 451, 42-7	3-4	20
25	Experiments with the PTV in the solvent split mode for concentration of volatiles. <i>Journal of High Resolution Chromatography</i> , <b>1989</b> , 12, 633-635		19
24	Identification and occurrence of the novel alkaloid pentahydroxypentyl-tetrahydro-beta-carboline-3-carboxylic acid as a tryptophan glycoconjugate in fruit juices and jams. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 4690-5	5-7	16
23	Evaluation of a PTV injector for quantitative analysis of volatile compounds at low concentrations. <i>Journal of High Resolution Chromatography</i> , <b>1989</b> , 12, 442-446		16
22	Evaluation of the oxidation of 1-methyl-4-phenyl-1,2,3,6-tetrahydropyridine (MPTP) to toxic pyridinium cations by monoamine oxidase (MAO) enzymes and its use to search for new MAO inhibitors and protective agents. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , <b>2012</b> , 27, 810-7	5-6	15
21	Ethyl 1-methyl-1,2,3,4-tetrahydro-beta-carboline-3-carboxylate: a novel beta-carboline found in alcoholic beverages. <i>Food Chemistry</i> , <b>1999</b> , 66, 313-321	8-5	15
20	Nitroindazole compounds inhibit the oxidative activation of 1-methyl-4-phenyl-1,2,3,6-tetrahydropyridine (MPTP) neurotoxin to neurotoxic pyridinium cations by human monoamine oxidase (MAO). <i>Free Radical Research</i> , <b>2009</b> , 43, 975-84	4	14
19	Identification and occurrence of 1,2,3,4-tetrahydro-beta-carboline-3-carboxylic acid: the main beta-carboline alkaloid in smoked foods. <i>Food Research International</i> , <b>2003</b> , 36, 843-848	7	14

18	Reversed-phase HPLC analysis of peptides in standard and dairy samples using on-line absorbance and post-column OPA-fluorescence detection. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1994</b> , 199, 265-9		14
17	Mixed micropacked columns designed for selective separation of fermentation products. <i>Chromatographia</i> , <b>1986</b> , 22, 358-362	2.1	14
16	Micropacked columns: a suitable alternative to very thick capillary columns. <i>Journal of Chromatography A</i> , <b>1987</b> , 388, 325-333	4.5	14
15	Metabolite profile resulting from the activation/inactivation of 1-methyl-4-phenyl-1,2,3,6-tetrahydropyridine and 2-methyltetrahydro- $\beta$ -carboline by oxidative enzymes. <i>BioMed Research International</i> , <b>2013</b> , 2013, 248608	3	13
14	Comparison of the performances of hot and cold sample introduction with a programmed-temperature vaporizer in the split and splitless modes. <i>Journal of Chromatography A</i> , <b>1988</b> , 438, 243-251	4.5	13
13	Capillary gas chromatographic determination of volatiles in solid matrices by direct introduction using a programmable-temperature vaporizer. <i>Journal of Chromatography A</i> , <b>1989</b> , 483, 43-50	4.5	11
12	A new nonpolar N-hydroxy imidazoline lead compound with improved activity in a murine model of late-stage <i>Trypanosoma brucei</i> infection is not cross-resistant with diamidines. <i>Antimicrobial Agents and Chemotherapy</i> , <b>2015</b> , 59, 890-904	5.9	10
11	Direct Headspace Sampling with On-Column Thermal Focusing in Capillary Gas Chromatography. <i>Journal of Chromatographic Science</i> , <b>1990</b> , 28, 221-224	1.4	10
10	Discovery and Pharmacological Studies of 4-Hydroxyphenyl-Derived Phosphonium Salts Active in a Mouse Model of Visceral Leishmaniasis. <i>Journal of Medicinal Chemistry</i> , <b>2019</b> , 62, 10664-10675	8.3	9
9	$\beta$ -Carboline Alkaloids 199-223		9
8	Fingerprint analysis of thermolytic decarboxylation of tryptophan to tryptamine catalyzed by natural oils. <i>Journal of Chromatography A</i> , <b>2008</b> , 1210, 115-20	4.5	9
7	Identification and determination of amino acid ethyl esters in wines by capillary gas chromatography-mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>1992</b> , 40, 1015-1021	5.7	9
6	Nitrosative deamination of 2'-deoxyguanosine and DNA by nitrite, and antinitrosating activity of $\beta$ -carboline alkaloids and antioxidants. <i>Food and Chemical Toxicology</i> , <b>2018</b> , 112, 282-289	4.7	8
5	Gas chromatographic analysis of free carboxylic acids in foods using a micropacked column. <i>Food Chemistry</i> , <b>1988</b> , 29, 177-188	8.5	5
4	A contribution to the study of the volatile fraction in distillates of wines made from Muscat grapes (Pisco). <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1990</b> , 190, 501-505		4
3	$\beta$ -Carbolines as Neurotoxins <b>2012</b> , 77-103		3
2	Chloroquine and hydroxychloroquine as antimalarials and antivirals against SARS-CoV-2: The hemin factor		2
1	Occurrence, Formation from d-Fructose and 3-Deoxyglucosone, and Activity of the Carbohydrate-Derived $\beta$ -Carbolines in Foods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 6650-6664	5.7	1

