Toms Herraiz

List of Publications by Year in Descending Order

Source: https://exaly.com/author-pdf/8944305/tomas-herraiz-publications-by-year.pdf

Version: 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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

2,589 48 30 71 h-index g-index citations papers 2,852 5.38 72 4.9 avg, IF L-index ext. citations ext. papers

| # | Paper | IF | Citations |
|----|---|---------------|-----------|
| 71 | Occurrence, Formation from d-Fructose and 3-Deoxyglucosone, and Activity of the Carbohydrate-Derived Ecarbolines in Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 6650-6 | 5 <i>Ēਓ</i> 4 | 1 |
| 70 | Antimalarial Quinoline Drugs Inhibit EHematin and Increase Free Hemin Catalyzing Peroxidative Reactions and Inhibition of Cysteine Proteases. <i>Scientific Reports</i> , 2019 , 9, 15398 | 4.9 | 30 |
| 69 | Discovery and Pharmacological Studies of 4-Hydroxyphenyl-Derived Phosphonium Salts Active in a Mouse Model of Visceral Leishmaniasis. <i>Journal of Medicinal Chemistry</i> , 2019 , 62, 10664-10675 | 8.3 | 9 |
| 68 | 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 T. Drucei and T. | 6.8 | 20 |
| 67 | Nitrosative deamination of 2'-deoxyguanosine and DNA by nitrite, and antinitrosating activity of Etarboline alkaloids and antioxidants. <i>Food and Chemical Toxicology</i> , 2018 , 112, 282-289 | 4.7 | 8 |
| 66 | 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> , 2018 , 1073, 136-144 | 3.2 | 21 |
| 65 | Monoamine Oxidase-A Inhibition and Associated Antioxidant Activity in Plant Extracts with Potential Antidepressant Actions. <i>BioMed Research International</i> , 2018 , 2018, 4810394 | 3 | 22 |
| 64 | Identification, occurrence and activity of quinazoline alkaloids in Peganum harmala. <i>Food and Chemical Toxicology</i> , 2017 , 103, 261-269 | 4.7 | 25 |
| 63 | N-methyltetrahydropyridines and pyridinium cations as toxins and comparison with naturally-occurring alkaloids. <i>Food and Chemical Toxicology</i> , 2016 , 97, 23-39 | 4.7 | 22 |
| 62 | A new nonpolar N-hydroxy imidazoline lead compound with improved activity in a murine model of late-stage Trypanosoma brucei brucei infection is not cross-resistant with diamidines. <i>Antimicrobial Agents and Chemotherapy</i> , 2015 , 59, 890-904 | 5.9 | 10 |
| 61 | Hydroxyl radical reactions and the radical scavenging activity of Etarboline alkaloids. <i>Food Chemistry</i> , 2015 , 172, 640-9 | 8.5 | 48 |
| 60 | 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> , 2014 , 6, 607-13 | 3.5 | 20 |
| 59 | Naturally-occurring tetrahydro-Earboline alkaloids derived from tryptophan are oxidized to bioactive Earboline alkaloids by heme peroxidases. <i>Biochemical and Biophysical Research Communications</i> , 2014 , 451, 42-7 | 3.4 | 20 |
| 58 | Metabolite profile resulting from the activation/inactivation of 1-methyl-4-phenyl-1,2,3,6-tetrahydropyridine and 2-methyltetrahydro-Ecarboline by oxidative enzymes. <i>BioMed Research International</i> , 2013 , 248608 | 3 | 13 |
| 57 | 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> , 2012 , 27, 810-7 | 5.6 | 15 |
| 56 | ECarbolines as Neurotoxins 2012 , 77-103 | | 3 |
| 55 | Inhibition of the bioactivation of the neurotoxin MPTP by antioxidants, redox agents and monoamine oxidase inhibitors. <i>Food and Chemical Toxicology</i> , 2011 , 49, 1773-81 | 4.7 | 27 |

(2003-2010)

| 54 | beta-Carboline alkaloids in Peganum harmala and inhibition of human monoamine oxidase (MAO). <i>Food and Chemical Toxicology</i> , 2010 , 48, 839-45 | 4.7 | 222 |
|----|---|-----|-----|
| 53 | Characterization of a nitroreductase with selective nitroreduction properties in the food and intestinal lactic acid bacterium Lactobacillus plantarum WCFS1. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 10457-65 | 5.7 | 24 |
| 52 | 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> , 2009 , 43, 975-84 | 4 | 14 |
| 51 | 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> , 2008 , 21, 2172-80 | 4 | 47 |
| 50 | Fingerprint analysis of thermolytic decarboxylation of tryptophan to tryptamine catalyzed by natural oils. <i>Journal of Chromatography A</i> , 2008 , 1210, 115-20 | 4.5 | 9 |
| 49 | Identification and occurrence of beta-carboline alkaloids in raisins and inhibition of monoamine oxidase (MAO). <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 8534-40 | 5.7 | 49 |
| 48 | 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> , 2007 , 356, 118-23 | 3.4 | 24 |
| 47 | 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> , 2006 , 216, 387-98 | 4.6 | 37 |
| 46 | Human monoamine oxidase enzyme inhibition by coffee and beta-carbolines norharman and harman isolated from coffee. <i>Life Sciences</i> , 2006 , 78, 795-802 | 6.8 | 98 |
| 45 | 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> , 2006 , 1120, 237-43 | 4.5 | 52 |
| 44 | Human monoamine oxidase is inhibited by tobacco smoke: beta-carboline alkaloids act as potent and reversible inhibitors. <i>Biochemical and Biophysical Research Communications</i> , 2005 , 326, 378-86 | 3.4 | 199 |
| 43 | Relative exposure to beta-carbolines norharman and harman from foods and tobacco smoke. <i>Food Additives and Contaminants</i> , 2004 , 21, 1041-50 | | 74 |
| 42 | Endogenous and dietary indoles: a class of antioxidants and radical scavengers in the ABTS assay. <i>Free Radical Research</i> , 2004 , 38, 323-31 | 4 | 74 |
| 41 | Identification and occurrence of tryptamine- and tryptophan-derived tetrahydro-beta-carbolines in commercial sausages. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 2652-8 | 5.7 | 35 |
| 40 | . Pharmacogenetics and Genomics, 2003 , 13, 307-319 | | 113 |
| 39 | Tetrahydro-beta-carboline alkaloids occur in fruits and fruit juices. Activity as antioxidants and radical scavengers. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 7156-61 | 5.7 | 117 |
| 38 | 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. Journal of Agricultural and Food Chemistry, 2003, 51, 2168-73 | 5.7 | 46 |
| 37 | Identification and occurrence of 1,2,3,4-tetrahydro-Etarboline-3-carboxylic acid: the main Etarboline alkaloid in smoked foods. <i>Food Research International</i> , 2003 , 36, 843-848 | 7 | 14 |

| 36 | Screening for endogenous substrates reveals that CYP2D6 is a 5-methoxyindolethylamine O-demethylase. <i>Pharmacogenetics and Genomics</i> , 2003 , 13, 307-19 | | 45 |
|----|--|-----|----|
| 35 | Identification and occurrence of the bioactive beta-carbolines norharman and harman in coffee brews. <i>Food Additives and Contaminants</i> , 2002 , 19, 748-54 | | 61 |
| 34 | 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> , 2002 , 36, 923-8 | 4 | 51 |
| 33 | 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> , 2002 , 50, 4690-5 | 5.7 | 16 |
| 32 | 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. Journal of Chromatography A, 2000, 871, 23-30 | 4.5 | 24 |
| 31 | Analysis of the bioactive alkaloids tetrahydro-beta-carboline and beta-carboline in food. <i>Journal of Chromatography A</i> , 2000 , 881, 483-99 | 4.5 | 78 |
| 30 | 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> , 2000 , 17, 859-66 | | 41 |
| 29 | Tetrahydro-beta-carbolines, potential neuroactive alkaloids, in chocolate and cocoa. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 4900-4 | 5.7 | 68 |
| 28 | Ethyl 1-methyl-1,2,3,4-tetrahydro-Etarboline-3-carboxylate: a novel Etarboline found in alcoholic beverages. <i>Food Chemistry</i> , 1999 , 66, 313-321 | 8.5 | 15 |
| 27 | 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> , 1999 , 47, 4883-7 | 5.7 | 23 |
| 26 | Occurrence of 1,2,3,4-Tetrahydro-Earboline-3-carboxylic Acid and 1-Methyl-1,2,3,4-tetrahydro-Earboline-3-carboxylic Acid in Fruit Juices, Purees, and Jams. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 3484-3490 | 5.7 | 35 |
| 25 | 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> , 1997 , 765, 265-77 | 4.5 | 25 |
| 24 | Sample preparation and reversed phase-high performance liquid chromatography analysis of food-derived peptides. <i>Analytica Chimica Acta</i> , 1997 , 352, 119-139 | 6.6 | 21 |
| 23 | Occurrence of Tetrahydro-Ecarboline-3-carboxylic Acids in Commercial Foodstuffs. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 3057-3065 | 5.7 | 51 |
| 22 | 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> , 1996 , 326, 77-84 | 6.6 | 33 |
| 21 | Evaluation of solid-phase extraction procedures in peptide analysis. <i>Journal of Chromatography A</i> , 1995 , 708, 209-21 | 4.5 | 38 |
| 20 | 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> , 1994 , 199, 265-9 | | 14 |
| 19 | Chemical and technological factors determining tetrahydrobetacarboline-3-carboxylic acid content in fermented alcoholic beverages. <i>Journal of Agricultural and Food Chemistry</i> , 1993 , 41, 959-964- | 5.7 | 57 |

| 18 | 1,2,3,4-Tetrahydrobetacarboline-3-carboxylic acid and 1-methyl-1,2,3,4-tetrahydrobetacarboline-3-carboxylic acid in wines. <i>Journal of Agricultural and</i> Food Chemistry, 1993 , 41, 455-459 | 5.7 | 42 |
|----|---|---------------|----|
| 17 | Identification and determination of amino acid ethyl esters in wines by capillary gas chromatography-mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 1992 , 40, 1015-1021 | 5.7 | 9 |
| 16 | Identification of aroma components of Spanish Verdejo Wine. <i>Journal of the Science of Food and Agriculture</i> , 1991 , 55, 103-116 | 4.3 | 23 |
| 15 | 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> , 1990 , 190, 501-505 | | 4 |
| 14 | Direct Headspace Sampling with On-Column Thermal Focusing in Capillary Gas Chromatography. Journal of Chromatographic Science, 1990 , 28, 221-224 | 1.4 | 10 |
| 13 | 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> , 1990 , 38, 969-972 | 5.7 | 25 |
| 12 | Analysis of wine distillates made from muscat grapes (Pisco) by multidimensional gas chromatography and mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 1990 , 38, 1540-154 | ı 3 ·7 | 30 |
| 11 | Differences between wines fermented with and without sulphur dioxide using various selected yeasts. <i>Journal of the Science of Food and Agriculture</i> , 1989 , 49, 249-258 | 4.3 | 48 |
| 10 | Evaluation of a PTV injector for quantitative analysis of volatile compounds at low concentrations. Journal of High Resolution Chromatography, 1989 , 12, 442-446 | | 16 |
| 9 | Experiments with the PTV in the solvent split mode for concentration of volatiles. <i>Journal of High Resolution Chromatography</i> , 1989 , 12, 633-635 | | 19 |
| 8 | Capillary gas chromatographic determination of volatiles in solid matrices by direct introduction using a programmable-temperature vaporizer. <i>Journal of Chromatography A</i> , 1989 , 483, 43-50 | 4.5 | 11 |
| 7 | Gas chromatographic analysis of free carboxylic acids in foods using a micropacked column. <i>Food Chemistry</i> , 1988 , 29, 177-188 | 8.5 | 5 |
| 6 | 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> , 1988 , 438, 243-251 | 4.5 | 13 |
| 5 | Sampling of volatile components using a PTV in the solvent split mode. <i>Journal of High Resolution Chromatography</i> , 1987 , 10, 598-602 | | 36 |
| 4 | Micropacked columns: a suitable alternative to very thick capillary columns. <i>Journal of Chromatography A</i> , 1987 , 388, 325-333 | 4.5 | 14 |
| 3 | Mixed micropacked columns designed for selective separation of fermentation products. <i>Chromatographia</i> , 1986 , 22, 358-362 | 2.1 | 14 |
| 2 | ECarboline Alkaloids199-223 | | 9 |
| 1 | Chloroquine and hydroxychloroquine as antimalarials and antivirals against SARS-CoV-2: The hemin fact | :ОГ | 2 |