Guillermina Font

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9231705/publications.pdf

Version: 2024-02-01

211 papers 9,248 citations

57 h-index 83 g-index

232 all docs

232 docs citations

times ranked

232

7105 citing authors

#	Article	IF	Citations
1	Environmental and food applications of LC-tandem mass spectrometry in pesticide-residue analysis: An overview. Mass Spectrometry Reviews, 2004, 23, 45-85.	5.4	261
2	Current trends in solid-phase-based extraction techniques for the determination of pesticides in food and environment. Journal of Proteomics, 2007, 70, 117-131.	2.4	201
3	Comparison of solid-phase microextraction and stir bar sorptive extraction for determining six organophosphorus insecticides in honey by liquid chromatography–mass spectrometry. Journal of Chromatography A, 2004, 1030, 77-85.	3.7	178
4	Solid-phase extraction in multi-residue pesticide analysis of water. Journal of Chromatography A, 1993, 642, 135-161.	3.7	169
5	Mycotoxins and their consequences in aquaculture: A review. Aquaculture, 2016, 451, 1-10.	3.5	159
6	Reactive oxygen species induced by beauvericin, patulin and zearalenone in CHO-K1 cells. Toxicology in Vitro, 2009, 23, 1504-1509.	2.4	152
7	Pesticide residue determination in fruit and vegetables by liquid chromatography–mass spectrometry. Journal of Chromatography A, 2000, 882, 153-173.	3.7	148
8	Comparison of microextraction procedures to determine pesticides in oranges by liquid chromatography–mass spectrometry. Journal of Chromatography A, 2002, 970, 201-212.	3.7	143
9	Control of pesticide residues by liquid chromatographyâ€mass spectrometry to ensure food safety. Mass Spectrometry Reviews, 2006, 25, 917-960.	5.4	142
10	Co-occurrence and risk assessment of mycotoxins in food and diet from Mediterranean area. Food Chemistry, 2012, 135, 423-429.	8.2	125
11	<i>Alternaria</i> Mycotoxins in Food and Feed: An Overview. Journal of Food Quality, 2017, 2017, 1-20.	2.6	122
12	Assessment of Pesticide Residues in Honey Samples from Portugal and Spain. Journal of Agricultural and Food Chemistry, 2003, 51, 8132-8138.	5.2	118
13	Simultaneous determination of eight underivatised biogenic amines in fish by solid phase extraction and liquid chromatography–tandem mass spectrometry. Food Chemistry, 2012, 132, 537-543.	8.2	116
14	Surveillance of pesticide residues in fruits from Valencia during twenty months (2004/05). Food Control, 2010, 21, 36-44.	5.5	115
15	Simultaneous determination of bisphenol A, octylphenol, and nonylphenol by pressurised liquid extraction and liquid chromatography–tandem mass spectrometry in powdered milk and infant formulas. Food Chemistry, 2011, 126, 360-367.	8.2	114
16	Pressurized liquid extraction combined with capillary electrophoresis–mass spectrometry as an improved methodology for the determination of sulfonamide residues in meat. Journal of Chromatography A, 2007, 1159, 233-241.	3.7	113
17	Determination of dithiocarbamates and metabolites in plants by liquid chromatography–mass spectrometry. Journal of Chromatography A, 2004, 1028, 267-276.	3.7	106
18	Capillary electrophoresis for analyzing pesticides in fruits and vegetables using solid-phase extraction and stir-bar sorptive extraction. Journal of Chromatography A, 2005, 1073, 229-236.	3.7	101

#	Article	IF	CITATIONS
19	Further data on the presence of Fusarium emerging mycotoxins enniatins, fusaproliferin and beauvericin in cereals available on the Spanish markets. Food and Chemical Toxicology, 2010, 48, 1412-1416.	3.6	101
20	Multi-mycotoxin analysis in wheat semolina using an acetonitrile-based extraction procedure and gas chromatography–tandem mass spectrometry. Journal of Chromatography A, 2012, 1270, 28-40.	3.7	100
21	Determination of fungicide residues in fruits and vegetables by liquid chromatography–atmospheric pressure chemical ionization mass spectrometry. Journal of Chromatography A, 2002, 947, 227-235.	3.7	98
22	Studies on the Presence of Mycotoxins in Biological Samples: An Overview. Toxins, 2017, 9, 251.	3.4	98
23	Analysis of pesticides in fruits by pressurized liquid extraction and liquid chromatography–ion trap–triple stage mass spectrometry. Journal of Chromatography A, 2005, 1098, 37-43.	3.7	97
24	Determination of quinolone residues in chicken and fish by capillary electrophoresis-mass spectrometry. Electrophoresis, 2006, 27, 2240-2249.	2.4	92
25	Chronic cumulative risk assessment of the exposure to organophosphorus, carbamate and pyrethroid and pyrethrin pesticides through fruit and vegetables consumption in the region of Valencia (Spain). Food and Chemical Toxicology, 2016, 89, 39-46.	3.6	92
26	Beauvericin-induced cytotoxicity via ROS production and mitochondrial damage in Caco-2 cells. Toxicology Letters, 2013, 222, 204-211.	0.8	91
27	In vitro mechanisms of Beauvericin toxicity: A review. Food and Chemical Toxicology, 2018, 111, 537-545.	3.6	90
28	Quantitative determination of octylphenol, nonylphenol, alkylphenol ethoxylates and alcohol ethoxylates by pressurized liquid extraction and liquid chromatography–mass spectrometry in soils treated with sewage sludges. Science of the Total Environment, 2007, 378, 124-129.	8.0	89
29	Determination of macrolide antibiotics in meat and fish using pressurized liquid extraction and liquid chromatography–mass spectrometry. Journal of Chromatography A, 2008, 1208, 83-89.	3.7	89
30	Cytotoxic effects of mycotoxin combinations in mammalian kidney cells. Food and Chemical Toxicology, 2011, 49, 2718-2724.	3.6	89
31	Exposure estimates to Fusarium mycotoxins through cereals intake. Chemosphere, 2013, 93, 2297-2303.	8.2	89
32	Matrix effects on solid-phase microextraction of organophosphorus pesticides from water. Journal of Chromatography A, 1997, 767, 195-203.	3.7	88
33	Matrix solid-phase dispersion microextraction and determination by high-performance liquid chromatography with UV detection of pesticide residues in citrus fruit. Journal of Chromatography A, 1999, 839, 101-107.	3.7	87
34	Determination of triazines and organophosphorus pesticides in water samples using solid-phase extraction. Journal of Chromatography A, 1991, 555, 137-145.	3.7	86
35	Congener profile, occurrence and estimated dietary intake of dioxins and dioxin-like PCBs in foods marketed in the Region of Valencia (Spain). Chemosphere, 2011, 82, 1253-1261.	8.2	81
36	Determination of imidacloprid, metalaxyl, myclobutanil, propham, and thiabendazole in fruits and vegetables by liquid chromatography–atmospheric pressure chemical ionization–mass spectrometry. Fresenius' Journal of Analytical Chemistry, 2001, 371, 182-189.	1.5	79

#	Article	IF	CITATIONS
37	Toxicological interactions between the mycotoxins beauvericin, deoxynivalenol and T-2 toxin in CHO-K1 cells inÂvitro. Toxicon, 2011, 58, 315-326.	1.6	79
38	Simultaneous determination of imidacloprid, carbendazim, methiocarb and hexythiazox in peaches and nectarines by liquid chromatography–mass spectrometry. Analytica Chimica Acta, 2002, 461, 109-116.	5.4	76
39	Pesticide residue determination in surface waters by stir bar sorptive extraction and liquid chromatography/tandem mass spectrometry. Analytical and Bioanalytical Chemistry, 2009, 393, 1733-1743.	3.7	76
40	Further data on the levels of emerging Fusarium mycotoxins enniatins (A, A1, B, B1), beauvericin and fusaproliferin in breakfast and infant cereals from Morocco. Food Chemistry, 2011, 124, 481-485.	8.2	76
41	Solid-phase extraction of quaternary ammonium herbicides. Journal of Chromatography A, 2000, 885, 251-271.	3.7	75
42	Optimization of a matrix solid-phase dispersion method for the analysis of pesticide residues in vegetables. Journal of Chromatography A, 1996, 754, 437-444.	3.7	74
43	Analysis of thiabendazole and procymidone in fruits and vegetables by capillary electrophoresis–electrospray mass spectrometry. Journal of Chromatography A, 2002, 949, 359-366.	3.7	73
44	Evaluation of solid-phase extraction and stir-bar sorptive extraction for the determination of fungicide residues at low-1¼gkgâ~1 levels in grapes by liquid chromatography–mass spectrometry. Journal of Chromatography A, 2004, 1050, 119-127.	3.7	72
45	Analysis of mycotoxins in coffee and risk assessment in Spanish adolescents and adults. Food and Chemical Toxicology, 2015, 86, 225-233.	3.6	68
46	Solid-Phase Microextraction Liquid Chromatography/Tandem Mass Spectrometry To Determine Postharvest Fungicides in Fruits. Analytical Chemistry, 2003, 75, 3606-3615.	6.5	67
47	Effects of four carbamate compounds on antioxidant parameters. Ecotoxicology and Environmental Safety, 2009, 72, 922-930.	6.0	67
48	Interactive effects of zearalenone and its metabolites on cytotoxicity and metabolization in ovarian CHO-K1 cells. Toxicology in Vitro, 2014, 28, 95-103.	2.4	67
49	Multimycotoxin LC–MS/MS Analysis in Tea Beverages after Dispersive Liquid–Liquid Microextraction (DLLME). Journal of Agricultural and Food Chemistry, 2017, 65, 10282-10289.	5.2	67
50	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
51	Reactive oxygen species involvement in apoptosis and mitochondrial damage in Caco-2 cells induced by enniatins A, A1, B and B1. Toxicology Letters, 2013, 222, 36-44.	0.8	66
52	Analysis of post-harvest fungicides by micellar electrokinetic chromatography. Journal of Chromatography A, 2001, 924, 387-396.	3.7	64
53	Evaluation of 10 pesticide residues in oranges and tangerines from Valencia (Spain). Food Control, 2006, 17, 841-846.	5.5	64
54	Simultaneous determination of different classes of antibiotics in fish and livestock by CEâ€MS. Electrophoresis, 2007, 28, 4180-4191.	2.4	64

#	Article	IF	Citations
55	Emerging Fusarium mycotoxins in organic and conventional pasta collected in Spain. Food and Chemical Toxicology, 2013, 51, 259-266.	3.6	61
56	SPME of 52 pesticides and polychlorinated biphenyls: Extraction efficiencies of the SPME coatings poly(dimethylsiloxane), polyacrylate, poly(dimethylsiloxane)-divinylbenzene, Carboxen-poly(dimethylsiloxane), and Carbowax-divinylbenzene. Journal of Separation Science, 2001, 24, 39-48.	2.5	60
57	Cytotoxic effects of zearalenone and its metabolites and antioxidant cell defense in CHO-K1 cells. Food and Chemical Toxicology, 2016, 96, 43-49.	3.6	60
58	Application of solid-phase microextraction for determining phenylurea herbicides and their homologous anilines from vegetables. Journal of Chromatography A, 2004, 1042, 9-14.	3.7	59
59	Analysis of fumonisins in corn-based food by liquid chromatography with fluorescence and mass spectrometry detectors. Food Chemistry, 2009, 112, 1031-1037.	8.2	59
60	Natural Occurrence of Emerging <i>Fusarium</i> Mycotoxins in Feed and Fish from Aquaculture. Journal of Agricultural and Food Chemistry, 2014, 62, 12462-12470.	5.2	59
61	Interaction effects of Fusarium enniatins (A, A1, B and B1) combinations on in vitro cytotoxicity of Caco-2 cells. Toxicology in Vitro, 2014, 28, 88-94.	2.4	56
62	Determination of macrolide and lincosamide antibiotics by pressurised liquid extraction and liquid chromatography-tandem mass spectrometry in meat and milk. Food Control, 2010, 21, 1703-1709.	5 . 5	55
63	Further data on the occurrence of Fusarium emerging mycotoxins enniatins (A, A1, B, B1), fusaproliferin and beauvericin in raw cereals commercialized in Morocco. Food Control, 2011, 22, 1-5.	5.5	54
64	Comparative cytotoxicity study of enniatins A, A1, A2, B, B1, B4 and J3 on Caco-2 cells, Hep-G2 and HT-29. Food and Chemical Toxicology, 2011, 49, 2464-2469.	3.6	54
65	Application of capillary electrophoresisâ€mass spectrometry for determining organic food contaminants and residues. Electrophoresis, 2008, 29, 2059-2078.	2.4	53
66	Ultraviolet spectrophotometric determination of phenols in natural and waste waters with iodine monobromide. Analyst, The, 1987, 112, 1335-1337.	3.5	52
67	Mechanisms of beauvericin toxicity and antioxidant cellular defense. Toxicology Letters, 2016, 246, 28-34.	0.8	52
68	Involvement of enniatins-induced cytotoxicity in human HepG2 cells. Toxicology Letters, 2013, 218, 166-173.	0.8	51
69	Survey of mycotoxins in dates and dried fruits from Tunisian and Spanish markets. Food Control, 2015, 51, 340-346.	5.5	51
70	Determination of abamectin in citrus fruits by liquid chromatography–electrospray ionization mass spectrometry. Journal of Chromatography A, 2000, 871, 57-65.	3.7	50
71	Determination of aminoglycoside and macrolide antibiotics in meat by pressurized liquid extraction and LCâ€ESIâ€MS. Journal of Separation Science, 2010, 33, 522-529.	2.5	50
72	Enterotoxigenic staphylococci and their toxins in restaurant foods. Trends in Food Science and Technology, 2002, 13, 60-67.	15.1	48

#	Article	IF	Citations
73	Multiple-stage mass spectrometric analysis of six pesticides in oranges by liquid chromatography–atmospheric pressure chemical ionization–ion trap mass spectrometry. Journal of Chromatography A, 2004, 1043, 231-238.	3.7	48
74	Analysis of fumonisins B1, B2 and B3 in corn-based baby food by pressurized liquid extraction and liquid chromatography/tandem mass spectrometry. Journal of Chromatography A, 2008, 1209, 188-194.	3.7	48
75	Indirect analysis of urea herbicides from environmental water using solid-phase microextraction. Journal of Chromatography A, 2000, 890, 303-312.	3.7	47
76	Pressurised liquid extraction and capillary electrophoresis–mass spectrometry for the analysis of pesticide residues in fruits from Valencian markets, Spain. Food Chemistry, 2010, 120, 1242-1249.	8.2	47
77	Quantitative analysis of six pesticides in fruits by capillary electrophoresis-electrospray-mass spectrometry. Electrophoresis, 2005, 26, 1550-1561.	2.4	46
78	Nuts and dried fruits: Natural occurrence of emerging Fusarium mycotoxins. Food Control, 2013, 33, 215-220.	5.5	46
79	Toxicity evaluation of individual and mixed enniatins using an in vitro method with CHO-K1 cells. Toxicology in Vitro, 2013, 27, 672-680.	2.4	46
80	Current developments in the analysis of water pollution by polychlorinated biphenyls. Journal of Chromatography A, 1996, 733, 449-471.	3.7	45
81	Determination of Mycotoxins in Bee Pollen by Gas Chromatography–Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2013, 61, 1999-2005.	5.2	44
82	Determination of organic contaminants in food by capillary electrophoresis. Journal of Separation Science, 2005, 28, 793-812.	2.5	43
83	Inhibition of aflatoxin B1, B2, G1 and G2 production by Aspergillus parasiticus in nuts using yellow and oriental mustard flours. Food Control, 2015, 47, 154-160.	5.5	43
84	Optimization of a solid-phase extraction technique for the extraction of pesticides from soil samples. Journal of Chromatography A, 1996, 719, 69-76.	3.7	42
85	Study of the cytotoxic activity of beauvericin and fusaproliferin and bioavailability in vitro on Caco-2 cells. Food and Chemical Toxicology, 2012, 50, 2356-2361.	3.6	42
86	Determination of pesticides in soil samples by solid phase extraction disks. Chromatographia, 1993, 36, 187-190.	1.3	40
87	Simultaneous determination of mycotoxin in commercial coffee. Food Control, 2015, 57, 282-292.	5.5	40
88	Determination of Urea Pesticide Residues in Vegetable, Soil, and Water Samples. Critical Reviews in Analytical Chemistry, 2003, 33, 19-41.	3.5	39
89	Oxidative stress of alternariol in Caco-2 cells. Toxicology Letters, 2014, 229, 458-464.	0.8	39
90	Validation of a confirmatory method for the determination of macrolides in liver and kidney animal tissues in accordance with the European Union regulation 2002/657/EC. Journal of Chromatography A, 2007, 1157, 281-288.	3.7	38

#	Article	IF	CITATIONS
91	Isolation and purification of enniatins A, A1, B, B1, produced by Fusarium tricinctum in solid culture, and cytotoxicity effects on Caco-2 cells. Toxicon, 2010, 56, 418-424.	1.6	37
92	Determination of Soyasaponins I and βg in Raw and Cooked Legumes by Solid Phase Extraction (SPE) Coupled to Liquid Chromatography (LC)–Mass Spectrometry (MS) and Assessment of Their Bioaccessibility by an in Vitro Digestion Model. Journal of Agricultural and Food Chemistry, 2013, 61, 1702-1709.	5.2	37
93	Disturbance of antioxidant capacity produced by beauvericin in CHO-K1 cells. Toxicology Letters, 2014, 226, 337-342.	0.8	37
94	Development of a new method for the simultaneous determination of 21 mycotoxins in coffee beverages by liquid chromatography tandem mass spectrometry. Food Research International, 2015, 72, 247-255.	6.2	36
95	Disks versus columns in the solid-phase extraction of pesticides from water. Journal of Chromatography A, 1996, 733, 267-274.	3.7	35
96	On-line preconcentration strategies for analyzing pesticides in fruits and vegetables by micellar electrokinetic chromatography. Journal of Chromatography A, 2007, 1153, 104-113.	3.7	35
97	Interaction effects of enniatin B, deoxinivalenol and alternariol in Caco-2 cells. Toxicology Letters, 2016, 241, 38-48.	0.8	35
98	Risk assessment and monitoring programme of nitrates through vegetables in the Region of Valencia (Spain). Food and Chemical Toxicology, 2017, 100, 42-49.	3.6	35
99	Pressurized liquid extraction followed by liquid chromatography–mass spectrometry for determination of zearalenone in cereal flours. Food Control, 2010, 21, 399-402.	5.5	34
100	Study of the potential toxicity of enniatins A, A1, B, B1 by evaluation of duodenal and colonic bioavailability applying an inAvitro method by Caco-2 cells. Toxicon, 2012, 59, 1-11.	1.6	34
101	Evaluation of immunologic effect of Enniatin A and quantitative determination in feces, urine and serum on treated Wistar rats. Toxicon, 2014, 87, 45-53.	1.6	34
102	Evaluation of Mycotoxin Residues on Ready-to-Eat Food by Chromatographic Methods Coupled to Mass Spectrometry in Tandem. Toxins, 2018, 10, 243.	3.4	34
103	Solid-phase extraction of pesticides from water samples. Journal of High Resolution Chromatography, 1990, 13, 843-845.	1.4	33
104	Determination of urea-derived pesticides in fruits and vegetables by solid-phase preconcentration and capillary electrophoresis. Electrophoresis, 2001, 22, 2010-2016.	2.4	33
105	HPLC-UV/Vis-APCI-MS/MS Determination of Major Carotenoids and Their Bioaccessibility from "Delica― (Cucurbita maxima) and "Violina―(Cucurbita moschata) Pumpkins as Food Traceability Markers. Molecules, 2018, 23, 2791.	3.8	33
106	Solid phase techniques in the extraction of pesticides and related compounds from foods and soils. Journal of Separation Science, 1994, 6, 331-359.	1.0	32
107	Assessment of metal levels in foodstuffs from the Region of Valencia (Spain). Toxicology Reports, 2018, 5, 654-670.	3.3	32
108	Evaluation of a solid-phase extraction system for determining pesticide residues in milk. Journal of Chromatography A, 1993, 642, 195-204.	3.7	31

#	Article	IF	CITATIONS
109	Antibacterial activity of the enniatin B, produced by <i>Fusarium tricinctum </i> in liquid culture, and cytotoxic effects on Caco-2 cells. Toxicology Mechanisms and Methods, 2011, 21, 503-512.	2.7	30
110	Applications of flow cytometry to toxicological mycotoxin effects in cultured mammalian cells: A review. Food and Chemical Toxicology, 2013, 56, 40-59.	3.6	30
111	A preliminary study in Wistar rats with enniatin A contaminated feed. Toxicology Mechanisms and Methods, 2014, 24, 179-190.	2.7	30
112	Mycotoxin Analysis of Human Urine by LC-MS/MS: A Comparative Extraction Study. Toxins, 2017, 9, 330.	3.4	30
113	Individual and Combined Effect of Zearalenone Derivates and Beauvericin Mycotoxins on SH-SY5Y Cells. Toxins, 2020, 12, 212.	3.4	30
114	Determination of Five Pesticide Residues in Oranges by Matrix Solid-Phase Dispersion and Liquid Chromatography to Estimate Daily Intake of Consumers. Journal of AOAC INTERNATIONAL, 2001, 84, 901-909.	1.5	29
115	Influence of different soluble dietary fibers on the bioaccessibility of the minor Fusarium mycotoxin beauvericin. Food and Chemical Toxicology, 2012, 50, 1362-1368.	3.6	29
116	Effects of soyasaponin I and soyasaponins-rich extract on the Alternariol-induced cytotoxicity on Caco-2 cells. Food and Chemical Toxicology, 2015, 77, 44-49.	3.6	29
117	Alternariol induce toxicity via cell death and mitochondrial damage on Caco-2 cells. Food and Chemical Toxicology, 2016, 88, 32-39.	3.6	28
118	Enniatin A1, enniatin B1 and beauvericin on HepG2: Evaluation ofÂtoxic effects. Food and Chemical Toxicology, 2015, 84, 188-196.	3.6	27
119	Role of quercetin on Caco-2 cells against cytotoxic effects of alternariol and alternariol monomethyl ether. Food and Chemical Toxicology, 2016, 89, 60-66.	3.6	27
120	Extraction-spectrophotometric determination of hydrazine with 2-hydroxy-1-naphthaldehyde. Analyst, The, 1987, 112, 1183-1184.	3 . 5	26
121	Determination of Organochlorine Pesticide Content in Human Milk and Infant Formulas Using Solid Phase Extraction and Capillary Gas Chromatography. Journal of Agricultural and Food Chemistry, 1995, 43, 1610-1615.	5. 2	26
122	Determination of organochlorine pesticide residues in honey from the central zone of Portugal and the Valencian community of Spain. Journal of Chromatography A, 2004, 1049, 155-160.	3.7	26
123	Study of the potential toxicity of commercial crispy breads by evaluation of bioaccessibility and bioavailability of minor Fusarium mycotoxins. Food and Chemical Toxicology, 2012, 50, 288-294.	3.6	26
124	Risk assessment associated to the intake of the emerging Fusarium mycotoxins BEA, ENs and FUS present in infant formula of Spanish origin. Food Control, 2012, 28, 178-183.	5.5	26
125	Oxidative stress, glutathione, and gene expression as key indicators in SH-SY5Y cells exposed to zearalenone metabolites and beauvericin. Toxicology Letters, 2020, 334, 44-52.	0.8	26
126	Influence of dissolved humic material and ionic strength on C8 extraction of pesticides from water. Chromatographia, 1995, 41, 318-324.	1.3	25

#	Article	IF	CITATIONS
127	Monitoring of Five Postharvest Fungicides in Fruit and Vegetables by Matrix Solid-Phase Dispersion and Liquid Chromatography/Mass Spectrometry. Journal of AOAC INTERNATIONAL, 2002, 85, 704-711.	1.5	25
128	Formation of Fumonisin B ₁ â^'Glucose Reaction Product, <i>in Vitro</i> Cytotoxicity, and Lipid Peroxidation on Kidney Cells. Journal of Agricultural and Food Chemistry, 2010, 58, 1359-1365.	5.2	25
129	Preliminary Estimation of Deoxynivalenol Excretion through a 24 h Pilot Study. Toxins, 2015, 7, 705-718.	3.4	25
130	Influence of the solvent on the gas chromatographic behaviour of urea herbicides. Chromatographia, 2001, 54, 253-262.	1.3	24
131	Survey of fumonisins B ₁ , B ₂ and B ₃ in conventional and organic retail corn products in Spain and Italy and estimated dietary exposure. Food Additives and Contaminants: Part B Surveillance, 2009, 2, 146-153.	2.8	24
132	In silico methods for metabolomic and toxicity prediction of zearalenone, \hat{l}_{\pm} -zearalenone and \hat{l}^2 -zearalenone. Food and Chemical Toxicology, 2020, 146, 111818.	3.6	24
133	Solid-phase microextraction-liquid chromatography-mass spectrometry applied to the analysis of insecticides in honey. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2008, 25, 59-69.	2.3	23
134	Alternariol-induced cytotoxicity in Caco-2 cells. Protective effect of the phenolic fraction from virgin olive oil. Toxicon, 2015, 93, 103-111.	1.6	23
135	Micronucleus induction and cell cycle alterations produced by deoxynivalenol and its acetylated derivatives in individual and combined exposure on HepG2 cells. Food and Chemical Toxicology, 2018, 118, 719-725.	3.6	23
136	Effects of aldicarb and propoxur on cytotoxicity and lipid peroxidation in CHO-K1 cells. Food and Chemical Toxicology, 2010, 48, 1592-1596.	3.6	21
137	Oxidative DNA damage and disturbance of antioxidant capacity by alternariol in Caco-2 cells. Toxicology Letters, 2015, 235, 61-66.	0.8	21
138	Cytoprotective effect of resveratrol diastereomers in CHO-K1 cells exposed to beauvericin. Food and Chemical Toxicology, 2015, 80, 319-327.	3.6	20
139	Nanoelectrospray with ion-trap mass spectrometry for the determination of beta-casomorphins in derived milk products. Talanta, 2009, 80, 294-306.	5.5	19
140	Mycotoxin Incidence in Some Fish Products: QuEChERS Methodology and Liquid Chromatography Linear Ion Trap Tandem Mass Spectrometry Approach. Molecules, 2019, 24, 527.	3.8	19
141	Solid-phase extraction on C18 in the trace determination of selected polychlorinated biphenyls in milk. Journal of Chromatography A, 1995, 693, 339-346.	3.7	18
142	Quantitative determination of trichothecenes in breadsticks by gas chromatography-triple quadrupole tandem mass spectrometry. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 1422-1430.	2.3	18
143	Dietary exposure to trace elements and health risk assessment in the Region of Valencia (Spain). A Total Diet Study. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 34, 228-240.	2.3	18
144	Multimycotoxin analysis in water and fish plasma by liquid chromatography-tandem mass spectrometry. Chemosphere, 2016, 145, 402-408.	8.2	18

#	Article	IF	CITATIONS
145	Development a mitigation strategy of enniatins in pasta under home-cooking conditions. LWT - Food Science and Technology, 2016, 65, 1017-1024.	5.2	18
146	Determination of thiobencarb residues in water and soil using solid-phase extraction discs. Journal of Chromatography A, 1994, 678, 375-379.	3.7	17
147	Capillary zone electrophoresis for the determination of thiabendazole, prochloraz and procymidone in grapes. Analyst, The, 2001, 126, 2134-2138.	3.5	17
148	Comparative assessment of three extraction procedures for determination of emerging Fusarium mycotoxins in pasta by LC–MS/MS. Food Control, 2013, 32, 105-114.	5.5	17
149	Comparison of three solidâ€phase extraction processes in quantification of ciprofloxacin and enrofloxacin in pork meat. Journal of Separation Science, 2012, 35, 832-838.	2.5	16
150	Bioaccessibility of Enniatins A, A ₁ , B, and B ₁ in Different Commercial Breakfast Cereals, Cookies, and Breads of Spain. Journal of Agricultural and Food Chemistry, 2013, 61, 456-461.	5.2	16
151	Antioxidant capacity of trans -resveratrol dietary supplements alone or combined with the mycotoxin beauvericin. Food and Chemical Toxicology, 2017, 105, 315-318.	3.6	16
152	Solid-Phase Extraction of Organochlorine Pesticides from Water Samples. International Journal of Environmental Analytical Chemistry, 1990, 41, 21-26.	3.3	15
153	Effect of polyphenols on enniatins-induced cytotoxic effects in mammalian cells. Toxicology Mechanisms and Methods, 2012, 22, 687-695.	2.7	15
154	Risk assessment of beauvericin, enniatins and fusaproliferin present in follow-up infant formula by inÂvitro evaluation of the duodenal and colonic bioaccessibility. Food Control, 2014, 42, 234-241.	5.5	15
155	Dietary exposure and risk assessment of polychlorinated dibenzo- <i>p</i> dibenzofurans and dioxin-like polychlorinated biphenyls of the population in the Region of Valencia (Spain). Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment. 2018, 35, 741-750.	2.3	15
156	Pumpkin extract and fermented whey individually and in combination alleviated AFB1- and OTA-induced alterations on neuronal differentiation in vitro. Food and Chemical Toxicology, 2022, 164, 113011.	3.6	15
157	Determination of polycyclic aromatic hydrocarbons in atmospheric particulate matter of Valencia city. Fresenius' Journal of Analytical Chemistry, 1991, 339, 743-745.	1.5	14
158	Influence of pro- and prebiotics on gastric, duodenal and colonic bioaccessibility of the mycotoxin beauvericin. Journal of Food Composition and Analysis, 2013, 32, 141-149.	3.9	14
159	Fluorimetric determination of hydrazine in isoniazid formulations with 2-hydroxy-1-naphthaldehyde. Journal of Pharmaceutical and Biomedical Analysis, 1988, 6, 1023-1027.	2.8	13
160	Transcriptional Changes after Enniatins A, A1, B and B1 Ingestion in Rat Stomach, Liver, Kidney and Lower Intestine. Foods, 2021, 10, 1630.	4.3	13
161	Gas chromatographic behaviour of urea herbicides. Chromatographia, 2001, 54, 360-364.	1.3	12
162	Liquid chromatographic determination of hydralazine in human plasma with 2-hydroxy-1-naphthaldehyde pre-column derivatization. Journal of Pharmaceutical and Biomedical Analysis, 1990, 8, 795-798.	2.8	11

#	Article	IF	Citations
163	Degradation study of enniatins by liquid chromatography–triple quadrupole linear ion trap mass spectrometry. Food Chemistry, 2013, 141, 4215-4225.	8.2	11
164	Effects of technological processes on enniatin levels in pasta. Journal of the Science of Food and Agriculture, 2016, 96, 1756-1763.	3.5	11
165	Bioaccesibility of Cylindrospermopsin from cooked fish muscle after the application of an in vitro digestion model and its bioavailability. Food and Chemical Toxicology, 2017, 110, 360-370.	3.6	11
166	Bioaccessibility and decomposition of cylindrospermopsin in vegetables matrices after the application of an in vitro digestion model. Food and Chemical Toxicology, 2018, 120, 164-171.	3.6	11
167	Analysis of Polychlorinated Biphenyls in Aqueous Samples Using C18 Glass Column Extraction. Journal of AOAC INTERNATIONAL, 1992, 75, 714-719.	1.5	10
168	Clean-up and confirmatory procedures for gas chromatographic analysis of pesticide residues. Part II. Journal of Chromatography A, 1994, 678, 109-117.	3.7	10
169	Solid-phase extraction disks for determining pesticides from soil leachates. Journal of Chromatography A, 1997, 776, 348-354.	3.7	10
170	Dispersive Liquid-Liquid Microextraction for the Determination of Emerging Fusarium Mycotoxins in Water. Food Analytical Methods, 2016, 9, 856-862.	2.6	10
171	Neurotoxicity of zearalenone's metabolites and beauvericin mycotoxins via apoptosis and cell cycle disruption. Toxicology, 2021, 456, 152784.	4.2	10
172	Clean-up and confirmation procedures for gas chromatographic determination of pesticide residues in contaminated waters. Part I. Journal of Chromatography A, 1993, 655, 285-292.	3.7	9
173	Mycotoxins occurrence in medicinal herbs dietary supplements and exposure assessment. Journal of Food Science and Technology, 2022, 59, 2830-2841.	2.8	9
174	Study of enzymatic activity in human neuroblastoma cells SH-SY5Y exposed to zearalenone's derivates and beauvericin. Food and Chemical Toxicology, 2021, 152, 112227.	3.6	8
175	Transcriptional study after Beauvericin and Enniatin B combined exposure in Jurkat T cells. Food and Chemical Toxicology, 2019, 130, 122-129.	3.6	7
176	Cytoprotection assessment against mycotoxins on HepG2 cells by extracts from Allium sativum L. Food and Chemical Toxicology, 2021, 151, 112129.	3.6	7
177	Persistence of pesticide residues in orchard soil. Science of the Total Environment, 1994, 156, 199-205.	8.0	6
178	The soluble dietary fiber inulin can influence the bioaccessibility of enniatins. Food and Function, 2012, 3, 853.	4.6	6
179	Analysis of trichothecenes in laboratory rat feed by gas chromatography-tandem mass spectrometry. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1-10.	2.3	6
180	Toxicological Assessment of Recombinant Xylanase X22in Wine. Journal of Agricultural and Food Chemistry, 1999, 47, 1597-1602.	5.2	5

#	Article	IF	CITATIONS
181	Cancer mortality and exposure to chemical carcinogens in the work place: an ecological study in the Valencian Community, Spain (1981-1995). European Journal of Epidemiology, 2000, 16, 401-409.	5.7	5
182	Mycotoxin contamination in laboratory rat feeds and their implications in animal research. Toxicology Mechanisms and Methods, 2016, 26, 529-537.	2.7	5
183	Quantitation of enniatins in biological samples of Wistar rats after oral administration by LC-MS/MS. Toxicology Mechanisms and Methods, 2015, 25, 552-8.	2.7	5
184	Analysis of pyridoquinoline derivatives by liquid chromatography/atmospheric pressure chemical ionization mass spectrometry. Rapid Communications in Mass Spectrometry, 2001, 15, 862-866.	1.5	4
185	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
186	Effects of Quercetin against Mycotoxin Induced Cytotoxicity: A Mini- Review. Current Nutrition and Food Science, 2017, 13, .	0.6	4
187	Effects of Voghiera garlic extracts in neuronal human cell line against zearalenone's derivates and beauvericin. Food and Chemical Toxicology, 2022, 162, 112905.	3.6	4
188	BEHAVIOUR OF GRAPHITIZED CARBON BLACK IN THE EXTRACTION OF POLAR NON-IONIC NITROGEN-CONTAINING PESTICIDES. A CHECKING OF HYPOTHESES. Journal of Liquid Chromatography and Related Technologies, 2000, 23, 2829-2838.	1.0	3
189	Multiresidue analysis of pesticides in pollen by pressurized liquid extraction and gas chromatography mass spectrometry. Toxicology Letters, 2010, 196, S343.	0.8	3
190	Editorial: Mechanism of mycotoxins. Food and Chemical Toxicology, 2019, 123, 520-521.	3.6	3
191	Evaluation of the Fate of Aldicarb and Its Metabolites in Oranges. International Journal of Environmental Analytical Chemistry, 1995, 58, 315-326.	3.3	2
192	Impact of Pharmacists' Participation in a Pharmacotherapy Follow-Up Program. American Journal of Pharmaceutical Education, 2012, 76, 34.	2.1	2
193	Binary and tertiary combinations of 3-ADON, 15-ADON and AOH mycotoxins on HepG2 cells: Evaluation of cytotoxic effects and detection of metabolite products. Toxicology Letters, 2015, 238, S65.	0.8	2
194	Determination of 5-nitrofurylacrylic acid in wines by high-performance liquid chromatography. Journal of Chromatography A, 1988, 445, 264-267.	3.7	1
195	The effect of urban pollution on lead levels in air of the city of Valencia (Spain). May 1989–October 1990. Science of the Total Environment, 1995, 162, 111-117.	8.0	1
196	In vitro cytotoxicity of patulin, deoxynivalenol, nivalenol and zearalenone on CHO-K1 cells. Toxicology Letters, 2006, 164, S208.	0.8	1
197	Influence of the making and cooking pasta on enniatins contents. Toxicology Letters, 2013, 221, S121-S122.	0.8	1
198	DNA damage and antioxidant capacity produced by beauvericin, zearalenone and its metabolites in CHO-K1 cells. Toxicology Letters, 2014, 229, S50.	0.8	1

#	Article	IF	CITATIONS
199	A short study of deoxynivalenol correlation in diet and urine. Toxicology Letters, 2015, 238, S66-S67.	0.8	1
200	Risk assessment of mycotoxins in coffee beverages. Toxicology Letters, 2015, 238, S78-S79.	0.8	1
201	Evaluation of fruit consumption safety applying LC–MS. Toxicology Letters, 2006, 164, S280-S281.	0.8	0
202	Occurrence of fumonisins B1, B2 and B3 in maize-products commercialized in Italy and Spain. Toxicology Letters, 2008, 180, S234.	0.8	0
203	Comparative cytotoxicity effect of zearalenone and its metabolites on the CHO-K1 cells. Toxicology Letters, 2009, 189, S76.	0.8	0
204	Development and validation of a liquid chromatography tandem mass spectrometry method for the analysis of macrolides in honey. Toxicology Letters, 2010, 196, S343.	0.8	0
205	Bioaccessibility and bioavailability of the enniatins A, A1, B, B1 contained in a commercial wheat crispy bread. Toxicology Letters, 2010, 196, S344.	0.8	0
206	Antibacterial activity of the enniatins A, A1, B, B1 produced by fusarium tricinctum in liquid culture, and cytotoxicity effects on Caco-2 cells. Toxicology Letters, 2010, 196, S260-S261.	0.8	0
207	Determination of mycotoxins in multicereal flour by matrix solid phase dispersion and LC–MS/MS. Toxicology Letters, 2010, 196, S297.	0.8	0
208	Effect of different thermal processes in the reduction of enniatins in fish tissues. Toxicology Letters, 2014, 229, S178.	0.8	0
209	Cytotoxic effects by combining alternaria and trichotecene mycotoxins in liver hepatocellular carcinoma cells. Toxicology Letters, 2014, 229, S176.	0.8	0
210	Evolution of emerging Fusarium mycotoxins contents throughout the shelf-life period of food. Toxicology Letters, 2014, 229, S178.	0.8	0
211	Occurrence of mycotoxins in laboratory rat feeds. Toxicology Letters, 2015, 238, S74.	0.8	O