Ana Lusa Maulvault

List of Publications by Citations

55 papers	1,424 citations	23 h-index	36 g-index
56 ext. papers	1,698 ext. citations	5.9 avg, IF	4.41 L-index

#	Paper	IF	Citations
55	Occurrence of pharmaceuticals and endocrine disrupting compounds in macroalgaes, bivalves, and fish from coastal areas in Europe. *Environmental Research*, **2015**, 143, 56-64	7.9	163
54	Bioaccessibility of Hg, Cd and As in cooked black scabbard fish and edible crab. *Food and Chemical Toxicology*, **2011**, 49, 2808-15	4.7	81
53	Assessment of fish quality: the Quality Index Method versus HPLC analysis in Sarda sarda (Bloch, 1793). *Annals of Medicine*, **2019**, 51, 74-74	1.5	78
52	Toxic elements and speciation in seafood samples from different contaminated sites in Europe. *Environmental Research*, **2015**, 143, 72-81	7.9	56
51	Effect of warming on protein, glycogen and fatty acid content of native and invasive clams. *Food Research International*, **2014**, 64, 439-445	7	54
50	Co-occurrence of musk fragrances and UV-filters in seafood and macroalgae collected in European hotspots. *Environmental Research*, **2015**, 143, 65-71	7.9	52
49	Bioaccumulation and elimination of mercury in juvenile seabass (Dicentrarchus labrax) in a warmer environment. *Environmental Research*, **2016**, 149, 77-85	7.9	50
48	Effects of water warming and acidification on bioconcentration, metabolization and depuration of pharmaceuticals and endocrine disrupting compounds in marine mussels (Mytilus galloprovincialis). *Environmental Pollution*, **2018**, 236, 824-834	9.3	49
47	Nutritional quality and safety of cooked edible crab (Cancer pagurus). *Food Chemistry*, **2012**, 133, 277-83	8.5	48
46	Ocean acidification dampens physiological stress response to warming and contamination in a commercially-important fish (Argyrosomus regius). *Science of the Total Environment*, **2018**, 618, 388-398	10.2	43
45	ConsumersThealth risk-benefit perception of seafood and attitude toward the marine environment: Insights from five European countries. *Environmental Research*, **2015**, 143, 11-9	7.9	42
44	Effects of depuration on metal levels and health status of bivalve molluscs. *Food Control*, **2015**, 47, 493-501	3.6	41
43	Oral bioaccessibility of toxic and essential elements in raw and cooked commercial seafood species available in European markets. *Food Chemistry*, **2018**, 267, 15-27	8.5	41
42	Ecophysiological responses of juvenile seabass (Dicentrarchus labrax) exposed to increased temperature and dietary methylmercury. *Science of the Total Environment*, **2017**, 586, 551-558	10.2	40
41	Influence of bioaccessibility of total mercury, methyl-mercury and selenium on the risk/benefit associated to the consumption of raw and cooked blue shark (Prionace glauca). *Environmental Research*, **2015**, 143, 123-9	7.9	40
40	Oral bioaccessibility of arsenic, mercury and methylmercury in marine species commercialized in Catalonia (Spain) and health risks for the consumers. *Food and Chemical Toxicology*, **2015**, 86, 34-40	4.7	40
39	Differential behavioural responses to venlafaxine exposure route, warming and acidification in juvenile fish (Argyrosomus regius). *Science of the Total Environment*, **2018**, 634, 1136-1147	10.2	39

38	Preliminary assessment on the bioaccessibility of contaminants of emerging concern in raw and cooked seafood. *Food and Chemical Toxicology*, **2017**, 104, 69-78	4.7	38
37	Integrated multi-biomarker responses of juvenile seabass to diclofenac, warming and acidification co-exposure. *Aquatic Toxicology*, **2018**, 202, 65-79	5.1	36
36	Physiological responses to depuration and transport of native and exotic clams at different temperatures. *Aquaculture*, **2013**, 408-409, 136-146	4.4	28
35	In vitro bioaccessibility of the marine biotoxin okadaic acid in shellfish. *Food and Chemical Toxicology*, **2016**, 89, 54-9	4.7	27
34	Living in a multi-stressors environment: An integrated biomarker approach to assess the ecotoxicological response of meagre (Argyrosomus regius) to venlafaxine, warming and acidification. *Environmental Research*, **2019**, 169, 7-25	7.9	27
33	Different tools to trace geographic origin and seasonality of croaker (Micropogonias furnieri). *LWT - Food Science and Technology*, **2015**, 61, 194-200	5.4	23
32	Risk–benefit assessment of cooked seafood: Black scabbard fish (Aphanopus carbo) and edible crab (Cancer pagurus) as case studies. *Food Control*, **2013**, 32, 518-524	6.2	22
31	Effects of steaming on contaminants of emerging concern levels in seafood. *Food and Chemical Toxicology*, **2018**, 118, 490-504	4.7	22
30	Assessing the effects of seawater temperature and pH on the bioaccumulation of emerging chemical contaminants in marine bivalves. *Environmental Research*, **2018**, 161, 236-247	7.9	21
29	Ecophysiology of native and alien-invasive clams in an ocean warming context. *Comparative Biochemistry and Physiology Part A, Molecular & Integrative Physiology*, **2014**, 175, 28-37	2.6	21
28	Temporal dynamics of amino and fatty acid composition in the razor clam Ensis siliqua (Mollusca: Bivalvia). *Helgoland Marine Research*, **2014**, 68, 465-482	1.8	17
27	Polycyclic aromatic hydrocarbons bioaccessibility in seafood: Culinary practices effects on dietary exposure. *Environmental Research*, **2018**, 164, 165-172	7.9	16
26	Antidepressants in a changing ocean: Venlafaxine uptake and elimination in juvenile fish (Argyrosomus regius) exposed to warming and acidification conditions. *Chemosphere*, **2018**, 209, 286-297	8.4	16
25	Fish energy budget under ocean warming and flame retardant exposure. *Environmental Research*, **2018**, 164, 186-196	7.9	15
24	Bioaccumulation and ecotoxicological responses of juvenile white seabream (Diplodus sargus) exposed to triclosan, warming and acidification. *Environmental Pollution*, **2019**, 245, 427-442	9.3	13
23	Chemometrics tools to distinguish wild and farmed meagre (Argyrosomus regius). *Journal of Food Processing and Preservation*, **2017**, 41, e13312	2.1	12
22	Effect of sex, maturation stage and cooking methods on the nutritional quality and safety of black scabbard fish (Aphanopus carbo Lowe, 1839). *Journal of the Science of Food and Agriculture*, **2012**, 92, 1545-53	4.3	12
21	Habitat selection disruption and lateralization impairment of cryptic flatfish in a warm, acid, and contaminated ocean. *Marine Biology*, **2016**, 163, 1	2.5	12

20	Bioaccessibility of lipophilic and hydrophilic marine biotoxins in seafood: An in vitro digestion approach. *Food and Chemical Toxicology*, **2019**, 129, 153-161	4.7	11
19	Insights on the metabolization of the antidepressant venlafaxine by meagre (Argyrosomus regius) using a combined target and suspect screening approach. *Science of the Total Environment*, **2020**, 737, 140226	10.2	11
18	Microbiological responses to depuration and transport of native and exotic clams at optimal and stressful temperatures. *Food Microbiology*, **2013**, 36, 365-73	6	8
17	Will seabass (Dicentrarchus labrax) quality change in a warmer ocean?. *Food Research International*, **2017**, 97, 27-36	7	7
16	Enriched feeds with iodine and selenium from natural and sustainable sources to modulate farmed gilthead seabream (Sparus aurata) and common carp (Cyprinus carpio) fillets elemental nutritional value. *Food and Chemical Toxicology*, **2020**, 140, 111330	4.7	7
15	First indication of deleterious impacts in white-seabream larvae (Diplodus sargus) survival and behaviour following acute venlafaxine exposure. *Ecotoxicology*, **2019**, 28, 612-618	2.9	6
14	Mercury in Juvenile Solea senegalensis: Linking Bioaccumulation, Seafood Safety, and Neuro-Oxidative Responses under Climate Change-Related Stressors. *Applied Sciences (Switzerland)* , **2020**, 10, 1993	2.6	5
13	Future challenges in seafood chemical hazards: Research and infrastructure needs. *Trends in Food Science and Technology*, **2019**, 84, 52-54	15.3	5
12	Impact of a simulated marine heatwave in the hematological profile of a temperate shark (Scyliorhinus canicula). *Ecological Indicators*, **2020**, 114, 106327	5.8	4
11	Effects of elevated carbon dioxide on the hematological parameters of a temperate catshark. *Journal of Experimental Zoology Part A: Ecological and Integrative Physiology*, **2020**, 333, 126-132	1.9	4
10	Does the addition of ingredients affect mercury and cadmium bioaccessibility in seafood-based meals?. *Food and Chemical Toxicology*, **2020**, 136, 110978	4.7	4
9	Green tea infusion reduces mercury bioaccessibility and dietary exposure from raw and cooked fish. *Food and Chemical Toxicology*, **2020**, 145, 111717	4.7	4
8	Shellfish: Characteristics of Crustaceans and Mollusks **2016**, 764-771		4
7	Paralytic Shellfish Toxins and Ocean Warming: Bioaccumulation and Ecotoxicological Responses in Juvenile Gilthead Seabream (). *Toxins*, **2019**, 11,	4.9	3
6	Determination of target biogenic amines in fish by GC-MS: investigating seafood quality. *Annals of Medicine*, **2019**, 51, 73-73	1.5	2
5	Amino acids in the octocoral Veretillum cynomorium: the effect of seasonality and differences from scleractinian hexacorals. *Journal of the Marine Biological Association of the United Kingdom*, **2013**, 93, 913-918	1.1	2
4	Effects of steaming on health-valuable nutrients from fortified farmed fish: Gilthead seabream (Sparus aurata) and common carp (Cyprinus carpio) as case studies. *Food and Chemical Toxicology*, **2021**, 152, 112218	4.7	1
3	Chemical Contaminants in a Changing Ocean **2019**, 25-41		

2 Shellfish: Role in the diet **2016**, 772-778

1 Biological effects of antidepressants on marine organisms **2021**, 563-590