Ana LuÃ-sa Maulvault

List of Publications by Year
in descending order

55 papers	1,833 citations	236612 25 h-index	264894 42 g-index
56 all docs	56 docs citations	56 times ranked	2294 citing authors

#	Article	IF	Citations
1	Assessment of fish quality: the Quality Index Method versus HPLC analysis in Sarda sarda (Bloch, 1793). Annals of Medicine, 2024, 51, 74-74.	1.5	0
2	Determination of target biogenic amines in fish by GC-MS: investigating seafood quality. Annals of Medicine, 2024, 51, 73-73.	1.5	2
3	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.	1.8	7
4	Biological effects of antidepressants on marine organisms. , 2021, , 563-590.		0
5	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.	0.9	5
6	Does the addition of ingredients affect mercury and cadmium bioaccessibility in seafood-based meals?. Food and Chemical Toxicology, 2020, 136, 110978.	1.8	11
7	Green tea infusion reduces mercury bioaccessibility and dietary exposure from raw and cooked fish. Food and Chemical Toxicology, 2020, 145, 111717.	1.8	12
8	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.	1.8	18
9	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.	3.9	13
10	Mercury in Juvenile Solea senegalensis: Linking Bioaccumulation, Seafood Safety, and Neuro-Oxidative Responses under Climate Change-Related Stressors. Applied Sciences (Switzerland), 2020, 10, 1993.	1.3	15
11	Impact of a simulated marine heatwave in the hematological profile of a temperate shark (Scyliorhinus) Tj ETQq1 1 0.784314 rgBT /Ov	2.6	9
12	Paralytic Shellfish Toxins and Ocean Warming: Bioaccumulation and Ecotoxicological Responses in Juvenile Gilthead Seabream (Sparus aurata). Toxins, 2019, 11, 408.	1.5	8
13	First indication of deleterious impacts in white-seabream larvae (Diplodus sargus) survival and behaviour following acute venlafaxine exposure. Ecotoxicology, 2019, 28, 612-618.	1.1	8
14	Bioaccessibility of lipophilic and hydrophilic marine biotoxins in seafood: An in vitro digestion approach. Food and Chemical Toxicology, 2019, 129, 153-161.	1.8	18
15	Future challenges in seafood chemical hazards: Research and infrastructure needs. Trends in Food Science and Technology, 2019, 84, 52-54.	7.8	6
16	Bioaccumulation and ecotoxicological responses of juvenile white seabream (Diplodus sargus) exposed to triclosan, warming and acidification. Environmental Pollution, 2019, 245, 427-442.	3.7	26
17	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.	3.7	39
18	Chemical Contaminants in a Changing Ocean. , 2019, , 25-41.		0

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19	Polycyclic aromatic hydrocarbons bioaccessibility in seafood: Culinary practices effects on dietary exposure. Environmental Research, 2018, 164, 165-172.	3.7	20
20	Differential behavioural responses to venlafaxine exposure route, warming and acidification in juvenile fish (Argyrosomus regius). Science of the Total Environment, 2018, 634, 1136-1147.	3.9	57
21	Assessing the effects of seawater temperature and pH on the bioaccumulation of emerging chemical contaminants in marine bivalves. Environmental Research, 2018, 161, 236-247.	3.7	33
22	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.	3.7	72
23	Fish energy budget under ocean warming and flame retardant exposure. Environmental Research, 2018, 164, 186-196.	3.7	24
24	Oral bioaccessibility of toxic and essential elements in raw and cooked commercial seafood species available in European markets. Food Chemistry, 2018, 267, 15-27.	4.2	56
25	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.	3.9	59
26	Effects of steaming on contaminants of emerging concern levels in seafood. Food and Chemical Toxicology, 2018, 118, 490-504.	1.8	33
27	Antidepressants in a changing ocean: Venlafaxine uptake and elimination in juvenile fish (Argyrosomus) Tj ETQq1 1 0.784314 rgBT /O	4.2	22
28	Integrated multi-biomarker responses of juvenile seabass to diclofenac, warming and acidification co-exposure. Aquatic Toxicology, 2018, 202, 65-79.	1.9	58
29	Ecophysiological responses of juvenile seabass (Dicentrarchus labrax) exposed to increased temperature and dietary methylmercury. Science of the Total Environment, 2017, 586, 551-558.	3.9	58
30	Preliminary assessment on the bioaccessibility of contaminants of emerging concern in raw and cooked seafood. Food and Chemical Toxicology, 2017, 104, 69-78.	1.8	53
31	Will seabass (Dicentrarchus labrax) quality change in a warmer ocean?. Food Research International, 2017, 97, 27-36.	2.9	9
32	Chemometrics tools to distinguish wild and farmed meagre (Argyrosomus regius). Journal of Food Processing and Preservation, 2017, 41, e13312.	0.9	16
33	Shellfish: Role in the diet. , 2016, , 772-778.		0
34	Shellfish: Characteristics of Crustaceans and Mollusks. , 2016, , 764-771.		5
35	Bioaccumulation and elimination of mercury in juvenile seabass (Dicentrarchus labrax) in a warmer environment. Environmental Research, 2016, 149, 77-85.	3.7	57
36	Habitat selection disruption and lateralization impairment of cryptic flatfish in a warm, acid, and contaminated ocean. Marine Biology, 2016, 163, 1.	0.7	19

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37	InÂvitro bioaccessibility of the marine biotoxin okadaic acid in shellfish. Food and Chemical Toxicology, 2016, 89, 54-59.	1.8	30
38	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, 123-129.	3.7	55
39	Toxic elements and speciation in seafood samples from different contaminated sites in Europe. Environmental Research, 2015, 143, 72-81.	3.7	66
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.	1.8	43
41	Occurrence of pharmaceuticals and endocrine disrupting compounds in macroalgaes, bivalves, and fish from coastal areas in Europe. Environmental Research, 2015, 143, 56-64.	3.7	206
42	Consumersâ€™ health riskâ€“benefit perception of seafood and attitude toward the marine environment: Insights from five European countries. Environmental Research, 2015, 143, 11-19.	3.7	55
43	Co-occurrence of musk fragrances and UV-filters in seafood and macroalgae collected in European hotspots. Environmental Research, 2015, 143, 65-71.	3.7	69
44	Different tools to trace geographic origin and seasonality of croaker (Micropogonias furnieri). LWT - Food Science and Technology, 2015, 61, 194-200.	2.5	28
45	Effects of depuration on metal levels and health status of bivalve molluscs. Food Control, 2015, 47, 493-501.	2.8	58
46	Temporal dynamics of amino and fatty acid composition in the razor clam Ensis siliqua (Mollusca:) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.3	20
47	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.	0.8	26
48	Effect of warming on protein, glycogen and fatty acid content of native and invasive clams. Food Research International, 2014, 64, 439-445.	2.9	81
49	Microbiological responses to depuration and transport of native and exotic clams at optimal and stressful temperatures. Food Microbiology, 2013, 36, 365-373.	2.1	13
50	Riskâ€“benefit assessment of cooked seafood: Black scabbard fish (Aphanopus carbo) and edible crab (Cancer pagurus) as case studies. Food Control, 2013, 32, 518-524.	2.8	25
51	Physiological responses to depuration and transport of native and exotic clams at different temperatures. Aquaculture, 2013, 408-409, 136-146.	1.7	36
52	Amino acids in the octocoralVeretillum cynomorium: the effect of seasonality and differences from scleractinian hexacorals. Journal of the Marine Biological Association of the United Kingdom, 2013, 93, 913-918.	0.4	2
53	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, 1545-1553.	1.7	15
54	Nutritional quality and safety of cooked edible crab (Cancer pagurus). Food Chemistry, 2012, 133, 277-283.	4.2	58

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55	Bioaccessibility of Hg, Cd and As in cooked black scabbard fish and edible crab. Food and Chemical Toxicology, 2011, 49, 2808-2815.	1.8	98