

Ana LuÃ-sa Maulvault

List of Publications by Year in descending order

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55
papers

1,833
citations

236925

25
h-index

265206

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 <i>versus</i> HPLC analysis in <i>Sarda sarda</i> (Bloch, 1793). Annals of Medicine, 2024, 51, 74-74.	3.8	0
2	Determination of target biogenic amines in fish by GC-MS: investigating seafood quality. Annals of Medicine, 2024, 51, 73-73.	3.8	2
3	Effects of steaming on health-valuable nutrients from fortified farmed fish: Gilthead seabream (<i>Sparus aurata</i>) and common carp (<i>Cyprinus carpio</i>) as case studies. Food and Chemical Toxicology, 2021, 152, 112218.	3.6	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.	1.9	5
6	Does the addition of ingredients affect mercury and cadmium bioaccessibility in seafood-based meals?. Food and Chemical Toxicology, 2020, 136, 110978.	3.6	11
7	Green tea infusion reduces mercury bioaccessibility and dietary exposure from raw and cooked fish. Food and Chemical Toxicology, 2020, 145, 111717.	3.6	12
8	Enriched feeds with iodine and selenium from natural and sustainable sources to modulate farmed gilthead seabream (<i>Sparus aurata</i>) and common carp (<i>Cyprinus carpio</i>) fillets elemental nutritional value. Food and Chemical Toxicology, 2020, 140, 111330.	3.6	18
9	Insights on the metabolization of the antidepressant venlafaxine by meagre (<i>Argyrosomus regius</i>) using a combined target and suspect screening approach. Science of the Total Environment, 2020, 737, 140226.	8.0	13
10	Mercury in Juvenile <i>Solea senegalensis</i> : Linking Bioaccumulation, Seafood Safety, and Neuro-Oxidative Responses under Climate Change-Related Stressors. Applied Sciences (Switzerland), 2020, 10, 1993.	2.5	15
11	Impact of a simulated marine heatwave in the hematological profile of a temperate shark (<i>Scyliorhinus</i>) Tj ETQq1 1 0,784314,rgBT /Over	0.3	0
12	Paralytic Shellfish Toxins and Ocean Warming: Bioaccumulation and Ecotoxicological Responses in Juvenile Gilthead Seabream (<i>Sparus aurata</i>). Toxins, 2019, 11, 408.	3.4	8
13	First indication of deleterious impacts in white-seabream larvae (<i>Diplodus sargus</i>) survival and behaviour following acute venlafaxine exposure. Ecotoxicology, 2019, 28, 612-618.	2.4	8
14	Bioaccessibility of lipophilic and hydrophilic marine biotoxins in seafood: An in vitro digestion approach. Food and Chemical Toxicology, 2019, 129, 153-161.	3.6	18
15	Future challenges in seafood chemical hazards: Research and infrastructure needs. Trends in Food Science and Technology, 2019, 84, 52-54.	15.1	6
16	Bioaccumulation and ecotoxicological responses of juvenile white seabream (<i>Diplodus sargus</i>) exposed to triclosan, warming and acidification. Environmental Pollution, 2019, 245, 427-442.	7.5	26
17	Living in a multi-stressors environment: An integrated biomarker approach to assess the ecotoxicological response of meagre (<i>Argyrosomus regius</i>) to venlafaxine, warming and acidification. Environmental Research, 2019, 169, 7-25.	7.5	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. <i>Environmental Research</i> , 2018, 164, 165-172.	7.5	20
20	Differential behavioural responses to venlafaxine exposure route, warming and acidification in juvenile fish (<i>Argyrosomus regius</i>). <i>Science of the Total Environment</i> , 2018, 634, 1136-1147.	8.0	57
21	Assessing the effects of seawater temperature and pH on the bioaccumulation of emerging chemical contaminants in marine bivalves. <i>Environmental Research</i> , 2018, 161, 236-247.	7.5	33
22	Effects of water warming and acidification on bioconcentration, metabolization and depuration of pharmaceuticals and endocrine disrupting compounds in marine mussels (<i>Mytilus galloprovincialis</i>). <i>Environmental Pollution</i> , 2018, 236, 824-834.	7.5	72
23	Fish energy budget under ocean warming and flame retardant exposure. <i>Environmental Research</i> , 2018, 164, 186-196.	7.5	24
24	Oral bioaccessibility of toxic and essential elements in raw and cooked commercial seafood species available in European markets. <i>Food Chemistry</i> , 2018, 267, 15-27.	8.2	56
25	Ocean acidification dampens physiological stress response to warming and contamination in a commercially-important fish (<i>Argyrosomus regius</i>). <i>Science of the Total Environment</i> , 2018, 618, 388-398.	8.0	59
26	Effects of steaming on contaminants of emerging concern levels in seafood. <i>Food and Chemical Toxicology</i> , 2018, 118, 490-504.	3.6	33
27	Antidepressants in a changing ocean: Venlafaxine uptake and elimination in juvenile fish (<i>Argyrosomus</i>) Tj ETQq1 1,0,784314,rgBT /O	8.2	22
28	Integrated multi-biomarker responses of juvenile seabass to diclofenac, warming and acidification co-exposure. <i>Aquatic Toxicology</i> , 2018, 202, 65-79.	4.0	58
29	Ecophysiological responses of juvenile seabass (<i>Dicentrarchus labrax</i>) exposed to increased temperature and dietary methylmercury. <i>Science of the Total Environment</i> , 2017, 586, 551-558.	8.0	58
30	Preliminary assessment on the bioaccessibility of contaminants of emerging concern in raw and cooked seafood. <i>Food and Chemical Toxicology</i> , 2017, 104, 69-78.	3.6	53
31	Will seabass (<i>Dicentrarchus labrax</i>) quality change in a warmer ocean?. <i>Food Research International</i> , 2017, 97, 27-36.	6.2	9
32	Chemometrics tools to distinguish wild and farmed meagre (<i>Argyrosomus regius</i>). <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13312.	2.0	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 (<i>Dicentrarchus labrax</i>) in a warmer environment. <i>Environmental Research</i> , 2016, 149, 77-85.	7.5	57
36	Habitat selection disruption and lateralization impairment of cryptic flatfish in a warm, acid, and contaminated ocean. <i>Marine Biology</i> , 2016, 163, 1.	1.5	19

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37	InÂvitro bioaccessibility of the marine biotoxin okadaic acid in shellfish. Food and Chemical Toxicology, 2016, 89, 54-59.	3.6	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 (<i>Prionace glauca</i>). Environmental Research, 2015, 143, 123-129.	7.5	55
39	Toxic elements and speciation in seafood samples from different contaminated sites in Europe. Environmental Research, 2015, 143, 72-81.	7.5	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.	3.6	43
41	Occurrence of pharmaceuticals and endocrine disrupting compounds in macroalgae, bivalves, and fish from coastal areas in Europe. Environmental Research, 2015, 143, 56-64.	7.5	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.	7.5	55
43	Co-occurrence of musk fragrances and UV-filters in seafood and macroalgae collected in European hotspots. Environmental Research, 2015, 143, 65-71.	7.5	69
44	Different tools to trace geographic origin and seasonality of croaker (<i>Micropogonias furnieri</i>). LWT - Food Science and Technology, 2015, 61, 194-200.	5.2	28
45	Effects of depuration on metal levels and health status of bivalve molluscs. Food Control, 2015, 47, 493-501.	5.5	58
46	Temporal dynamics of amino and fatty acid composition in the razor clam <i>Ensis siliqua</i> (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.	1.8	26
48	Effect of warming on protein, glycogen and fatty acid content of native and invasive clams. Food Research International, 2014, 64, 439-445.	6.2	81
49	Microbiological responses to depuration and transport of native and exotic clams at optimal and stressful temperatures. Food Microbiology, 2013, 36, 365-373.	4.2	13
50	Riskâ€“benefit assessment of cooked seafood: Black scabbard fish (<i>Aphanopus carbo</i>) and edible crab (<i>Cancer pagurus</i>) as case studies. Food Control, 2013, 32, 518-524.	5.5	25
51	Physiological responses to depuration and transport of native and exotic clams at different temperatures. Aquaculture, 2013, 408-409, 136-146.	3.5	36
52	Amino acids in the octocoral <i>Veretillum cynomorium</i> : the effect of seasonality and differences from scleractinian hexacorals. Journal of the Marine Biological Association of the United Kingdom, 2013, 93, 913-918.	0.8	2
53	Effect of sex, maturation stage and cooking methods on the nutritional quality and safety of black scabbard fish (<i>Aphanopus carbo</i> Lowe, 1839). Journal of the Science of Food and Agriculture, 2012, 92, 1545-1553.	3.5	15
54	Nutritional quality and safety of cooked edible crab (<i>Cancer pagurus</i>). Food Chemistry, 2012, 133, 277-283.	8.2	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.	3.6	98