

Maria Bastaki

List of Publications by Year in descending order

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34
papers

1,268
citations

430874

18
h-index

454955

30
g-index

34
all docs

34
docs citations

34
times ranked

1813
citing authors

#	ARTICLE	IF	CITATIONS
1	Biological sample collection and processing for molecular epidemiological studies. Mutation Research - Reviews in Mutation Research, 2003, 543, 217-234.	5.5	219
2	New Model for the Study of Angiogenesis and Antiangiogenesis in the Chick Embryo Chorioallantoic Membrane: The Gelatin Sponge/ Chorioallantoic Membrane Assay. Journal of Vascular Research, 1997, 34, 455-463.	1.4	199
3	Genotype-activity relationship for Mn-superoxide dismutase, glutathione peroxidase 1 and catalase in humans. Pharmacogenetics and Genomics, 2006, 16, 279-286.	1.5	133
4	Paraoxonase Polymorphisms, Haplotypes, and Enzyme Activity in Latino Mothers and Newborns. Environmental Health Perspectives, 2006, 114, 985-991.	6.0	113
5	Basic Fibroblast Growth Factor-Induced Angiogenic Phenotype in Mouse Endothelium. Arteriosclerosis, Thrombosis, and Vascular Biology, 1997, 17, 454-464.	2.4	108
6	Molecular epidemiology biomarkers—Sample collection and processing considerations. Toxicology and Applied Pharmacology, 2005, 206, 261-268.	2.8	64
7	Impact of Structural and Metabolic Variations on the Toxicity and Carcinogenicity of Hydroxy- and Alkoxy-Substituted Allyl- and Propenylbenzenes. Chemical Research in Toxicology, 2014, 27, 1092-1103.	3.3	51
8	FEMA GRAS assessment of natural flavor complexes: Citrus-derived flavoring ingredients. Food and Chemical Toxicology, 2019, 124, 192-218.	3.6	34
9	The safety evaluation of food flavoring substances: the role of genotoxicity studies. Critical Reviews in Toxicology, 2020, 50, 1-27.	3.9	32
10	Exogenous MAL Reroutes Selected Hepatic Apical Proteins into the Direct Pathway in WIF-B Cells. Molecular Biology of the Cell, 2007, 18, 2707-2715.	2.1	30
11	Estimated daily intake and safety of FD&C food-colour additives in the US population. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 891-904.	2.3	27
12	The safety evaluation of food flavouring substances: the role of metabolic studies. Toxicology Research, 2018, 7, 618-646.	2.1	27
13	Endothelial cells overexpressing basic fibroblast growth factor (FGF-2) induce vascular tumors in immunodeficient mice. Angiogenesis, 1997, 1, 102-116.	7.2	25
14	Lack of genotoxicity in vivo for food color additive Allura Red AC. Food and Chemical Toxicology, 2017, 105, 308-314.	3.6	23
15	FEMA GRAS assessment of natural flavor complexes: Mint, buchu, dill and caraway derived flavoring ingredients. Food and Chemical Toxicology, 2020, 135, 110870.	3.6	23
16	Antioxidant intake, GSTM1 polymorphism and pulmonary function in healthy young adults. European Respiratory Journal, 2006, 27, 282-288.	6.7	21
17	Lack of genotoxicity in vivo for food color additive Tartrazine. Food and Chemical Toxicology, 2017, 105, 278-284.	3.6	21
18	Dietary administration of 12-caryophyllene and its epoxide to Sprague-Dawley rats for 90 days. Food and Chemical Toxicology, 2020, 135, 110876.	3.6	20

#	ARTICLE	IF	CITATIONS
19	GRASr2 Evaluation of Aliphatic Acyclic and Alicyclic Terpenoid Tertiary Alcohols and Structurally Related Substances Used as Flavoring Ingredients. <i>Journal of Food Science</i> , 2014, 79, R428-41.	3.1	19
20	Safety evaluation of substituted thiophenes used as flavoring ingredients. <i>Food and Chemical Toxicology</i> , 2017, 99, 40-59.	3.6	17
21	Suppression of angiogenesis by the antitumor agent titanocene dichloride. <i>European Journal of Pharmacology</i> , 1994, 251, 263-269.	3.5	16
22	Absence of adverse effects following administration of piperine in the diet of Sprague-Dawley rats for 90 days. <i>Food and Chemical Toxicology</i> , 2018, 120, 213-221.	3.6	13
23	FEMA expert panel review of p-mentha-1,8-dien-7-al genotoxicity testing results. <i>Food and Chemical Toxicology</i> , 2016, 98, 201-209.	3.6	9
24	Absence of renal adverse effects from β -myrcene dietary administration in OECD guideline-compliant subchronic toxicity study. <i>Food and Chemical Toxicology</i> , 2018, 120, 222-229.	3.6	7
25	Is There an Association Between Lifetime Cumulative Exposure and Acute Pulmonary Responses to Ozone?. <i>Journal of Occupational and Environmental Medicine</i> , 2008, 50, 341-349.	1.7	6
26	Absence of adverse effects following the gavage administration of methyl propyl trisulfide to Sprague-Dawley rats for 90 days. <i>Food and Chemical Toxicology</i> , 2018, 120, 544-551.	3.6	3
27	Assessment of FD&C Yellow No. 6 (Sunset Yellow FCF) effects on sperm count, motility and viability in the rat in a 28-day toxicity study. <i>Regulatory Toxicology and Pharmacology</i> , 2019, 108, 104479.	2.7	3
28	Dietary administration of β -ionone epoxide to Sprague-Dawley rats for 90 days. <i>Current Research in Toxicology</i> , 2021, 2, 192-201.	2.7	2
29	Stevens et al Article on Food Color Additives Analysis Is Invalid and Misleading. <i>Clinical Pediatrics</i> , 2014, 53, 1308-1308.	0.8	1
30	Methodologies Employed for Estimating Flavoring Substance Intake. , 2018, , .		1
31	2,4-Decadienal does not induce genotoxic effects in in vivo micronucleus studies. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , 2019, 846, 503082.	1.7	1
32	Comment on Amchova et al., 2015 review of food color safety. <i>Regulatory Toxicology and Pharmacology</i> , 2016, 81, 532-533.	2.7	0
33	Absence of mutagenic activity in the bacterial reverse mutation assay with pulegone and peppermint oil. <i>Toxicology Research and Application</i> , 2020, 4, 239784732093866.	0.6	0
34	A chemical structure-based approach for estimating the added levels of flavourings to foods for the purpose of assessing consumer intake. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021, 38, 33-59.	2.3	0