Benito CaÃ'as

List of Publications by Year in descending order

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46 papers

2,457 citations

33 h-index 42 g-index

46 all docs

46 docs citations

46 times ranked 2509 citing authors

#	Article	IF	CITATIONS
1	Rapid Shotgun Analysis. Methods in Molecular Biology, 2021, 2259, 259-268.	0.9	O
2	Proteomic Characterization of Bacteriophage Peptides from the Mastitis Producer Staphylococcus aureus by LC-ESI-MS/MS and the Bacteriophage Phylogenomic Analysis. Foods, 2021, 10, 799.	4.3	9
3	Staphylococcus aureus Exotoxins and Their Detection in the Dairy Industry and Mastitis. Toxins, 2020, 12, 537.	3.4	74
4	Characterization of Bacteriophage Peptides of Pathogenic Streptococcus by LC-ESI-MS/MS: Bacteriophage Phylogenomics and Their Relationship to Their Host. Frontiers in Microbiology, 2020, 11, 1241.	3.5	12
5	Advanced proteomics and systems biology applied to study food allergy. Current Opinion in Food Science, 2018, 22, 9-16.	8.0	18
6	Fast Global Phosphoproteome Profiling of Jurkat T Cells by HIFU-TiO2-SCX-LC-MS/MS. Analytical Chemistry, 2017, 89, 8853-8862.	6.5	17
7	Proteomic Identification of Commercial Fish Species. , 2017, , 317-330.		2
8	Characterization of Foodborne Strains of Staphylococcus aureus by Shotgun Proteomics: Functional Networks, Virulence Factors and Species-Specific Peptide Biomarkers. Frontiers in Microbiology, 2017, 8, 2458.	3.5	32
9	Proteomics Tools for Food Fingerprints. Comprehensive Analytical Chemistry, 2014, , 201-222.	1.3	4
10	The sarcoplasmic fish proteome: Pathways, metabolic networks and potential bioactive peptides for nutritional inferences. Journal of Proteomics, 2013, 78, 211-220.	2.4	43
11	Proteomics for the assessment of quality and safety of fishery products. Food Research International, 2013, 54, 972-979.	6.2	48
12	Identification and classification of seafoodâ€borne pathogenic and spoilage bacteria: 16 <scp>S</scp> r <scp>RNA</scp> sequencing versus <scp>MALDI</scp> â€ <scp>TOF MS</scp> fingerprinting. Electrophoresis, 2013, 34, 877-887.	2.4	59
13	Fish Authentication. , 2013, , 205-222.		5
14	Characterization of Pt-protein complexes by nHPLC–ESI-LTQ MS/MS using a gel-based bottom-up approach. Talanta, 2012, 88, 599-608.	5.5	36
15	LA-ICP-MS and nHPLC-ESI-LTQ-FT-MS/MS for the analysis of cisplatin–protein complexes separated by two dimensional gel electrophoresis in biological samples. Journal of Analytical Atomic Spectrometry, 2012, 27, 1474.	3.0	36
16	Rapid direct detection of the major fish allergen, parvalbumin, by selected MS/MS ion monitoring mass spectrometry. Journal of Proteomics, 2012, 75, 3211-3220.	2.4	94
17	Characterization of <i><scp>S</scp>taphylococcus aureus</i> strains isolated from <scp>I</scp> talian dairy products by <scp>MALDI</scp> â€ <scp>TOF</scp> mass fingerprinting. Electrophoresis, 2012, 33, 2355-2364.	2.4	51
18	Food authentication of commerciallyâ€relevant shrimp and prawn species: From classical methods to Foodomics. Electrophoresis, 2012, 33, 2201-2211.	2.4	62

#	Article	IF	CITATIONS
19	<pre><scp>S</scp>pectra<scp>B</scp>ank: An open access tool for rapid microbial identification by <scp>MALDI</scp>â€<scp>TOF MS</scp> fingerprinting. Electrophoresis, 2012, 33, 2138-2142.</pre>	2.4	61
20	Species identification of the Northern shrimp (Pandalus borealis) by polymerase chain reaction–restriction fragment length polymorphism and proteomic analysis. Analytical Biochemistry, 2012, 421, 56-67.	2.4	33
21	Fast Monitoring of Species-Specific Peptide Biomarkers Using High-Intensity-Focused-Ultrasound-Assisted Tryptic Digestion and Selected MS/MS Ion Monitoring. Analytical Chemistry, 2011, 83, 5688-5695.	6.5	81
22	Elemental Bioimaging in Kidney by LA–ICP–MS As a Tool to Study Nephrotoxicity and Renal Protective Strategies in Cisplatin Therapies. Analytical Chemistry, 2011, 83, 7933-7940.	6.5	130
23	Safety Assessment of Fresh and Processed Seafood Products by MALDI-TOF Mass Fingerprinting. Food and Bioprocess Technology, 2011, 4, 907-918.	4.7	59
24	Rapid species identification of seafood spoilage and pathogenic Gramâ€positive bacteria by MALDIâ€TOF mass fingerprinting. Electrophoresis, 2011, 32, 2951-2965.	2.4	85
25	Selected tandem mass spectrometry ion monitoring for the fast identification of seafood species. Journal of Chromatography A, 2011, 1218, 4445-4451.	3.7	50
26	OFFGEL isoelectric focusing and polyacrylamide gel electrophoresis separation of platinum-binding proteins. Journal of Chromatography A, 2011, 1218, 1281-1290.	3.7	29
27	Differential characterization of biogenic amineâ€producing bacteria involved in food poisoning using MALDIâ€TOF mass fingerprinting. Electrophoresis, 2010, 31, 1116-1127.	2.4	55
28	Identification of commercial prawn and shrimp species of food interest by native isoelectric focusing. Food Chemistry, 2010, 121, 569-574.	8.2	42
29	Extensive <i>De Novo</i> Sequencing of New Parvalbumin Isoforms Using a Novel Combination of Bottom-Up Proteomics, Accurate Molecular Mass Measurement by FTICRâ^MS, and Selected MS/MS Ion Monitoring. Journal of Proteome Research, 2010, 9, 4393-4406.	3.7	60
30	Species Differentiation of Seafood Spoilage and Pathogenic Gram-Negative Bacteria by MALDI-TOF Mass Fingerprinting. Journal of Proteome Research, 2010, 9, 3169-3183.	3.7	144
31	Analytical methodologies for metallomics studies of antitumor Pt-containing drugs. Metallomics, 2010, 2, 19-38.	2.4	98
32	Comparative analysis of protein extraction methods for the identification of seafood-borne pathogenic and spoilage bacteria by MALDI-TOF mass spectrometry. Analytical Methods, 2010, 2, 1941.	2.7	41
33	Novel insights into the bottom-up mass spectrometry proteomics approach for the characterization of Pt-binding proteins: The insulin-cisplatin case study. Analyst, The, 2010, 135, 1288.	3.5	44
34	Discrimination of South African Commercial Fish Species (<i>Merluccius) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1</i>	47 Td (cap	oensisand
	Aquatic Food Product Technology, 2009, 18, 67-78.		
35	Arginine Kinase Peptide Mass Fingerprinting as a Proteomic Approach for Species Identification and Taxonomic Analysis of Commercially Relevant Shrimp Species. Journal of Agricultural and Food Chemistry, 2009, 57, 5665-5672.	5.2	37
36	Mass Spectrometry Characterization of Species-Specific Peptides from Arginine Kinase for the Identification of Commercially Relevant Shrimp Species. Journal of Proteome Research, 2009, 8, 5356-5362.	3.7	58

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37	Top-Down Mass Spectrometric Approach for the Full Characterization of Insulinâ 'Cisplatin Adducts. Analytical Chemistry, 2009, 81, 3507-3516.	6.5	49
38	A Method to Compare MALDIâ€"TOF MS PMF Spectra and Its Application in Phyloproteomics. Lecture Notes in Computer Science, 2009, , 1147-1153.	1.3	0
39	<i>De </i> Novo Mass Spectrometry Sequencing and Characterization of Species-Specific Peptides from Nucleoside Diphosphate Kinase B for the Classification of Commercial Fish Species Belonging to the Family Merlucciidae. Journal of Proteome Research, 2007, 6, 3070-3080.	3.7	74
40	Highâ€sensitivity analysis of specific peptides in complex samples by selected MS/MS ion monitoring and linear ion trap mass spectrometry: Application to biological studies. Journal of Mass Spectrometry, 2007, 42, 1391-1403.	1.6	68
41	Trends in sample preparation for classical and second generation proteomics. Journal of Chromatography A, 2007, 1153, 235-258.	3.7	167
42	Mass spectrometry technologies for proteomics. Briefings in Functional Genomics & Proteomics, 2006, 4, 295-320.	3.8	102
43	Identification of commercial hake and grenadier species by proteomic analysis of the parvalbumin fraction. Proteomics, 2006, 6, 5278-5287.	2.2	90
44	Combined in-gel tryptic digestion and CNBr cleavage for the generation of peptide maps of an integral membrane protein with MALDI-TOF mass spectrometry. Biochimica Et Biophysica Acta - Bioenergetics, 2002, 1555, 111-115.	1.0	51
45	Improved in-gel approaches to generate peptide maps of integral membrane proteins with matrix-assisted laser desorption/ionization time-of-flight mass spectrometry. Journal of Mass Spectrometry, 2002, 37, 322-330.	1.6	80
46	Human proteome enhancement: High-recovery method and improved two-dimensional map of colostral fat globule membrane proteins. Electrophoresis, 2001, 22, 1810-1818.	2.4	57