Silvia Pichardo

List of Publications by Year in descending order

79 papers	3,613 citations	101543 36 h-index	133252 59 g-index
85 all docs	85 docs citations	85 times ranked	3808 citing authors

#	Article	IF	Citations
1	Acute and subchronic 90-days toxicity assessment of propyl-propane-thiosulfinate (PTS) in rats. Food and Chemical Toxicology, 2022, 161, 112827.	3.6	3
2	In Vivo Genotoxicity Evaluation of a Stilbene Extract Prior to Its Use as a Natural Additive: A Combination of the Micronucleus Test and the Comet Assay. Foods, 2021, 10, 439.	4.3	14
3	Toxicological Evaluation of Piceatannol, Pterostilbene, and Îµ-Viniferin for Their Potential Use in the Food Industry: A Review. Foods, 2021, 10, 592.	4.3	14
4	In vitro assessment of the mutagenic and genotoxic potential of a pure stilbene extract. Food and Chemical Toxicology, 2021, 150, 112065.	3.6	9
5	Protection and reversion role of a pure stilbene extract from grapevine shoot and its major compounds against an induced oxidative stress. Journal of Functional Foods, 2021, 79, 104393.	3.4	6
6	Genotoxicity Evaluation of Propyl-Propane-Thiosulfinate (PTS) from Allium genus Essential Oils by a Combination of Micronucleus and Comet Assays in Rats. Foods, 2021, 10, 989.	4.3	8
7	Cytotoxicity studies of a stilbene extract and its main components intended to be used as preservative in the wine industry. Food Research International, 2020, 137, 109738.	6.2	8
8	Preservation of phytosterol and PUFA during ready-to-eat lettuce shelf-life in active bio-package. Food Packaging and Shelf Life, 2019, 22, 100410.	7.5	9
9	In Vitro Toxicity Assessment of Stilbene Extract for Its Potential Use as Antioxidant in the Wine Industry. Antioxidants, 2019, 8, 467.	5.1	13
10	Cytotoxic and morphological effects of microcystinâ€LR, cylindrospermopsin, and their combinations on the human hepatic cell line HepG2. Environmental Toxicology, 2019, 34, 240-251.	4.0	21
11	Characterisation and antimicrobial activity of active polypropylene films containing oregano essential oil and Allium extract to be used in packaging for meat products. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 783-792.	2.3	24
12	Use of micronucleus and comet assay to evaluate evaluate the genotoxicity of oregano essential oil (Origanum vulgare l. Virens) in rats orally exposed for 90 days.. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2018, 81, 525-533.	2.3	12
13	New advances in active packaging incorporated with essential oils or their main components for food preservation. Food Reviews International, 2017, 33, 447-515.	8.4	75
14	A subchronic 90-day oral toxicity study of Origanum vulgare essential oil in rats. Food and Chemical Toxicology, 2017, 101, 36-47.	3.6	37
15	InÂvitro toxicological assessment of an organosulfur compound from Allium extract: Cytotoxicity, mutagenicity and genotoxicity studies. Food and Chemical Toxicology, 2017, 99, 231-240.	3.6	32
16	Toxicological assessment of two silane-modified clay minerals with potential use as food contact materials in human hepatoma cells and Salmonella typhimurium strains. Applied Clay Science, 2017, 150, 98-105.	5.2	6
17	Pyrolysis-gas chromatographyâ€“isotope ratio mass spectrometry for monitoring natural additives in polylactic acid active food packages. Journal of Chromatography A, 2017, 1525, 145-151.	3.7	15
18	Intestinal transport of Cylindrospermopsin using the Caco-2 cell line. Toxicology in Vitro, 2017, 38, 142-149.	2.4	31

#	Article	IF	Citations
19	Potential Use of Chemoprotectants against the Toxic Effects of Cyanotoxins: A Review. Toxins, 2017, 9, 175.	3.4	6
20	In Vitro Toxicological Assessment of Cylindrospermopsin: A Review. Toxins, 2017, 9, 402.	3.4	71
21	Molecular characterisation of a bioâ€based active packaging containing Origanum vulgare L. essential oil using pyrolysis gas chromatographyâ€“mass spectrometry. Journal of the Science of Food and Agriculture, 2016, 96, 3207-3212.	3.5	12
22	Characterisation of a bio-based packaging containing a natural additive from Allium spp. using analytical pyrolysis and carbon stable isotopes. Journal of Analytical and Applied Pyrolysis, 2016, 120, 334-340.	5.5	12
23	Development of PLA films containing oregano essential oil (Origanum vulgareL.virens) intended for use in food packaging. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1-13.	2.3	28
24	Genotoxicity evaluation of carvacrol in rats using a combined micronucleus and comet assay. Food and Chemical Toxicology, 2016, 98, 240-250.	3.6	24
25	Genotoxicity of a thiosulfonate compound derived from Allium sp. intended to be used in active food packaging: In vivo comet assay and micronucleus test. Mutation Research - Genetic Toxicology and Environmental Mutagenesis, 2016, 800-801, 1-11.	1.7	17
26	Toxicological evaluation of an Allium-based commercial product in a 90-day feeding study in Sprague–Dawley rats. Food and Chemical Toxicology, 2016, 90, 18-29.	3.6	18
27	Acute toxicological studies of the main organosulfur compound derived from Allium sp. intended to be used in active food packaging. Food and Chemical Toxicology, 2015, 82, 1-11.	3.6	39
28	Genotoxicity assessment of propyl thiosulfinate oxide, an organosulfur compound from Allium extract, intended to food active packaging. Food and Chemical Toxicology, 2015, 86, 365-373.	3.6	21
29	In vitro pro-oxidant/antioxidant role of carvacrol, thymol and their mixture in the intestinal Caco-2 cell line. Toxicology in Vitro, 2015, 29, 647-656.	2.4	104
30	Toxicological evaluation of clay minerals and derived nanocomposites: A review. Environmental Research, 2015, 138, 233-254.	7.5	177
31	Cytotoxicity and mutagenicity assessment of organomodified clays potentially used in food packaging. Toxicology in Vitro, 2015, 29, 1222-1230.	2.4	47
32	In vitro toxicological evaluation of essential oils and their main compounds used in active food packaging: A review. Food and Chemical Toxicology, 2015, 81, 9-27.	3.6	109
33	Characterisation and evaluation of PLA films containing an extract of Allium spp. to be used in the packaging of ready-to-eat salads under controlled atmospheres. LWT - Food Science and Technology, 2015, 64, 1354-1361.	5.2	61
34	Cytotoxic and mutagenic in vitro assessment of two organosulfur compounds derived from onion to be used in the food industry. Food Chemistry, 2015, 166, 423-431.	8.2	24
35	Immunohistochemical Approach to Study Cylindrospermopsin Distribution in Tilapia (Oreochromis) Tj ETQq1 1 0.784314 rgBT /Overlo	3.4	8
36	In vivo Toxicity Evaluation of the Migration Extract of an Organomodified Clayâ€“Poly(lactic) Acid Nanocomposite. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2014, 77, 731-746.	2.3	21

#	Article	IF	Citations
37	In Vivo Evaluation of Activities and Expression of Antioxidant Enzymes in Wistar Rats Exposed for 90 Days to a Modified Clay. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2014, 77, 456-466.	2.3	9
38	Acute exposure to pure cylindrospermopsin results in oxidative stress and pathological alterations in tilapia (Oreochromis niloticus). Environmental Toxicology, 2014, 29, 371-385.	4.0	33
39	Cytotoxicity and morphological effects induced by carvacrol and thymol on the human cell line Caco-2. Food and Chemical Toxicology, 2014, 64, 281-290.	3.6	114
40	Use of nanoclay platelets in food packaging materials: technical and cytotoxicity approach. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 354-363.	2.3	38
41	Toxic effects of a modified montmorillonite clay on the human intestinal cell line Caco-2. Journal of Applied Toxicology, 2014, 34, 714-725.	2.8	60
42	Evaluation of the mutagenicity and genotoxic potential of carvacrol and thymol using the Ames Salmonella test and alkaline, Endo III- and FPG-modified comet assays with the human cell line Caco-2. Food and Chemical Toxicology, 2014, 72, 122-128.	3.6	49
43	Histopathological and immunohistochemical analysis of Tilapia (Oreochromis niloticus) exposed to cylindrospermopsin and the effectiveness of N-Acetylcysteine to prevent its toxic effects. Toxicon, 2014, 78, 18-34.	1.6	9
44	Cytotoxicity and mutagenicity studies on migration extracts from nanocomposites with potential use in food packaging. Food and Chemical Toxicology, 2014, 66, 366-372.	3.6	47
45	Influence of the exposure way and the time of sacrifice on the effects induced by a single dose of pure Cylindrospermopsin on the activity and transcription of glutathione peroxidase and glutathione-S-transferase enzymes in Tilapia (Oreochromis niloticus). Chemosphere, 2013, 90, 986-992.	8.2	10
46	In vitro toxicological assessment of clays for their use in food packaging applications. Food and Chemical Toxicology, 2013, 57, 266-275.	3.6	55
47	Presence and bioaccumulation of microcystins and cylindrospermopsin in food and the effectiveness of some cooking techniques at decreasing their concentrations: A review. Food and Chemical Toxicology, 2013, 53, 139-152.	3.6	89
48	Alterations observed in the endothelial HUVEC cell line exposed to pure Cylindrospermopsin. Chemosphere, 2012, 89, 1151-1160.	8.2	34
49	Oxidative stress responses to carboxylic acid functionalized single wall carbon nanotubes on the human intestinal cell line Caco-2. Toxicology in Vitro, 2012, 26, 672-677.	2.4	62
50	Biochemical and pathological toxic effects induced by the cyanotoxin Cylindrospermopsin on the human cell line Caco-2. Water Research, 2012, 46, 1566-1575.	11.3	62
51	Mineral profile of â€œfinoâ€•wines using inductively coupled plasma optical emission spectrometry methods. Food Chemistry, 2012, 135, 309-313.	8.2	11
52	Time-dependent histopathological changes induced in Tilapia (Oreochromis niloticus) after acute exposure to pure cylindrospermopsin by oral and intraperitoneal route. Ecotoxicology and Environmental Safety, 2012, 76, 102-113.	6.0	48
53	Protective role of dietary Nâ€acetylcysteine on the oxidative stress induced by cylindrospermopsin in tilapia (Oreochromis niloticus). Environmental Toxicology and Chemistry, 2012, 31, 1548-1555.	4.3	14
54	Oxidative stress responses in tilapia (Oreochromis niloticus) exposed to a single dose of pure cylindrospermopsin under laboratory conditions: Influence of exposure route and time of sacrifice. Aquatic Toxicology, 2011, 105, 100-106.	4.0	51

#	Article	IF	Citations
55	Toxicity and glutathione implication in the effects observed by exposure of the liver fish cell line PLHC-1 to pure cylindrospermopsin. Ecotoxicology and Environmental Safety, 2011, 74, 1567-1572.	6.0	59
56	Influence of carboxylic acid functionalization on the cytotoxic effects induced by single wall carbon nanotubes on human endothelial cells (HUVEC). Toxicology in Vitro, 2011, 25, 1883-1888.	2.4	58
57	Subchronic effects of cyanobacterial cells on the transcription of antioxidant enzyme genes in tilapia (Oreochromis niloticus). Ecotoxicology, 2011, 20, 479-490.	2.4	37
58	Acute effects of pure cylindrospermopsin on the activity and transcription of antioxidant enzymes in tilapia (Oreochromis niloticus) exposed by gavage. Ecotoxicology, 2011, 20, 1852-1860.	2.4	49
59	Study of the antioxidant response of several bean variants to irrigation with water containing MCâ€LR and cyanobacterial crude extract. Environmental Toxicology, 2011, 26, 300-306.	4.0	27
60	Microcystin-LR induces toxic effects in differentiated and undifferentiated Caco-2 cells. Archives of Toxicology, 2010, 84, 405-410.	4.2	19
61	Determination of microcystins in biological samples from freshwater fish. International Journal of Environmental Analytical Chemistry, 2010, 90, 1000-1013.	3.3	2
62	Differential oxidative stress responses to pure Microcystin-LR and Microcystin-containing and non-containing cyanobacterial crude extracts on Caco-2 cells. Toxicon, 2010, 55, 514-522.	1.6	60
63	Timeâ€dependent protective efficacy of Trolox (vitamin E analog) against microcystinâ€induced toxicity in tilapia (Oreochromis niloticus). Environmental Toxicology, 2009, 24, 563-579.	4.0	36
64	Effects of dietary Nâ€acetylcysteine on the oxidative stress induced in tilapia (Oreochromis) Tj ETQq0 0 0 rgBT /Overlock 10 T Toxicology and Chemistry, 2009, 28, 1679-1686.	4.3	34
65	Cytotoxicity of carboxylic acid functionalized single wall carbon nanotubes on the human intestinal cell line Caco-2. Toxicology in Vitro, 2009, 23, 1491-1496.	2.4	86
66	Oxidative stress induced by microcystinâ€“LR on PLHC-1 fish cell line. Toxicology in Vitro, 2009, 23, 1445-1449.	2.4	30
67	Comparison of the toxicity induced by microcystin-RR and microcystin-YR in differentiated and undifferentiated Caco-2 cells. Toxicon, 2009, 54, 161-169.	1.6	58
68	Protective role of vitamin E on the microcystinâ€induced oxidative stress in tilapia fish (Oreochromis niloticus). Environmental Toxicology and Chemistry, 2008, 27, 1152-1159.	4.3	63
69	Microcystin-RR induced toxic effects in cell line Caco-2. Toxicology Letters, 2008, 180, S112.	0.8	2
70	Dose-dependent antioxidant responses and pathological changes in tenca (Tinca tinca) after acute oral exposure to Microcystis under laboratory conditions. Toxicon, 2008, 52, 1-12.	1.6	102
71	Acute and subacute toxic effects produced by microcystin-YR on the fish cell lines RTG-2 and PLHC-1. Toxicology in Vitro, 2007, 21, 1460-1467.	2.4	52
72	Time-dependent oxidative stress responses after acute exposure to toxic cyanobacterial cells containing microcystins in tilapia fish (Oreochromis niloticus) under laboratory conditions. Aquatic Toxicology, 2007, 84, 337-345.	4.0	114

#	Article	IF	Citations
73	Metallic profiles of Sherry wines using inductively coupled plasma atomic emission spectrometry methods (ICP-AES). Sciences Des Aliments, 2007, 27, 83-92.	0.2	6
74	Differential oxidative stress responses to microcystins LR and RR in intraperitoneally exposed tilapia fish (Oreochromis sp.). Aquatic Toxicology, 2006, 77, 314-321.	4.0	159
75	Toxic Effects Produced by Microcystins from a Natural Cyanobacterial Bloom and a Microcystis aeruginosa Isolated Strain on the Fish Cell Lines RTG-2 and PLHC-1. Archives of Environmental Contamination and Toxicology, 2006, 51, 86-96.	4.1	12
76	The use of the fish cell lines RTG-2 and PLHC-1 to compare the toxic effects produced by microcystins LR and RR. Toxicology in Vitro, 2005, 19, 865-873.	2.4	49
77	Antioxidant enzyme activity and lipid peroxidation in liver and kidney of rats exposed to microcystin-LR administered intraperitoneally. Toxicon, 2005, 45, 395-402.	1.6	233
78	Acid and alkaline phosphatase activities and pathological changes induced in Tilapia fish (Oreochromis sp.) exposed subchronically to microcystins from toxic cyanobacterial blooms under laboratory conditions. Toxicon, 2005, 46, 725-735.	1.6	129
79	Toxic cyanobacterial cells containing microcystins induce oxidative stress in exposed tilapia fish (Oreochromis sp.) under laboratory conditions. Aquatic Toxicology, 2005, 72, 261-271.	4.0	200