Iveta Pugajeva

List of Publications by Year in descending order

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70 papers

1,797 citations

236925 25 h-index 315739 38 g-index

70 all docs

70 docs citations

times ranked

70

2221 citing authors

#	Article	IF	CITATIONS
1	Lactic Acid Bacteria Isolation from Spontaneous Sourdough and Their Characterization Including Antimicrobial and Antifungal Properties Evaluation. Microorganisms, 2020, 8, 64.	3.6	114
2	Acute antiâ€hyperglycaemic effects of an unripe apple preparation containing phlorizin in healthy volunteers: a preliminary study. Journal of the Science of Food and Agriculture, 2015, 95, 560-568.	3.5	90
3	Determination of pharmaceutical residues in wastewater using high performance liquid chromatography coupled to quadrupole-Orbitrap mass spectrometry. Journal of Pharmaceutical and Biomedical Analysis, 2017, 133, 64-74.	2.8	81
4	Study on the reduction of acrylamide in mixed rye bread by fermentation with bacteriocin-like inhibitory substances producing lactic acid bacteria in combination with Aspergillus niger glucoamylase. Food Control, 2013, 30, 35-40.	5 . 5	67
5	Mycotoxins, pesticides and toxic metals in commercial spices and herbs. Food Additives and Contaminants: Part B Surveillance, 2017, 10, 5-14.	2.8	64
6	A reliable screening of mycotoxins and pesticide residues in paprika using ultra-high performance liquid chromatography coupled to high resolution Orbitrap mass spectrometry. Food Control, 2016, 60, 683-689.	5. 5	49
7	Are pesticide residues in honey related to oilseed rape treatments?. Chemosphere, 2017, 188, 389-396.	8.2	49
8	Lactic Acid Bacteria Combinations for Wheat Sourdough Preparation and Their Influence on Wheat Bread Quality and Acrylamide Formation. Journal of Food Science, 2017, 82, 2371-2378.	3.1	48
9	Phenolic compounds in different fruit parts of crab apple: Dihydrochalcones as promising quality markers of industrial apple pomace by-products. Industrial Crops and Products, 2015, 74, 607-612.	5.2	46
10	A concept of mould spoilage prevention and acrylamide reduction in wheat bread: Application of lactobacilli in combination with a cranberry coating. Food Control, 2018, 91, 284-293.	5.5	44
11	The impact of different baking conditions on the stability of the extractable polyphenols in muffins enriched by strawberry, sour cherry, raspberry or black currant pomace. LWT - Food Science and Technology, 2016, 65, 946-953.	5.2	43
12	Effect of lactic acid fermentation of lupine wholemeal on acrylamide content and quality characteristics of wheat-lupine bread. International Journal of Food Sciences and Nutrition, 2013, 64, 890-896.	2.8	42
13	Dessert and crab apple seeds as a promising and rich source of all four homologues of tocopherol $(\hat{l}_{\pm}, \hat{l}^2, \hat{l}^3)$ Tj ET	Qq1_1 0.7 	84314 rgBT /
14	The contribution of P.Âacidilactici, L.Âplantarum, and L.Âcurvatus starters and L-(+)-lactic acid to the acrylamide content and quality parameters of mixed rye - Wheat bread. LWT - Food Science and Technology, 2017, 80, 43-50.	5.2	41
15	Seeds recovered from by-products of selected fruit processing as a rich source of tocochromanols: RP-HPLC/FLD and RP-UPLC-ESI/MSn study. European Food Research and Technology, 2014, 239, 519-524.	3.3	40
16	Pesticide residues in beehive matrices are dependent on collection time and matrix type but independent of proportion of foraged oilseed rape and agricultural land in foraging territory. Chemosphere, 2020, 238, 124555.	8.2	40
17	Reducing of acrylamide formation in wheat biscuits supplemented with flaxseed and lupine. LWT - Food Science and Technology, 2016, 65, 275-282.	5.2	38
18	Determination of residues and metabolites of more than 140 pharmacologically active substances in meat by liquid chromatography coupled to high resolution Orbitrap mass spectrometry. Journal of Pharmaceutical and Biomedical Analysis, 2019, 166, 252-263.	2.8	37

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19	Mycotoxins in herbal teas marketed in Latvia and dietary exposure assessment. Food Additives and Contaminants: Part B Surveillance, 2019, 12, 199-208.	2.8	36
20	The effects of woodchip- and straw-derived biochars on the persistence of the herbicide 4-chloro-2-methylphenoxyacetic acid (MCPA) in soils. Ecotoxicology and Environmental Safety, 2014, 109, 93-100.	6.0	35
21	New insights regarding tocopherols in Arabica and Robusta species coffee beans: RP-UPLC-ESI/MSn and NP-HPLC/FLD study. Journal of Food Composition and Analysis, 2014, 36, 117-123.	3.9	32
22	Factors affecting tocopherol contents in coffee brews: NP-HPLC/FLD, RP-UPLC-ESI/MSn and spectroscopic study. European Food Research and Technology, 2014, 238, 259-264.	3.3	27
23	Ultra high performance liquid chromatographyat time-of-flight high resolution mass spectrometry in the analysis of hexabromocyclododecane diastereomers: Method development and comparative evaluation versus ultra high performance liquid chromatography coupled to Orbitrap high resolution mass spectrometry and triple quadrupole tandem mass spectrometry. Journal of	3.7	26
24	Determination of Fungi and Multi-Class Mycotoxins in Camelia sinensis and Herbal Teas and Dietary Exposure Assessment. Toxins, 2020, 12, 555.	3.4	26
25	Two-dimensional liquid chromatography - high resolution mass spectrometry method for simultaneous monitoring of 70 regulated and emerging mycotoxins in Pu-erh tea. Journal of Chromatography A, 2020, 1622, 461145.	3.7	26
26	The application of phospholipid removal columns and ultra-high performance liquid chromatographyâ€"tandem quadrupole mass spectrometry for quantification of multi-class antibiotics in aquaculture samples. Journal of Pharmaceutical and Biomedical Analysis, 2016, 128, 126-131.	2.8	25
27	Identification and determination of stilbenes by Q-TOF in grape skins, seeds, juice and stems. Journal of Food Composition and Analysis, 2018, 74, 44-52.	3.9	25
28	The Occurrence and Dietary Exposure Assessment of Mycotoxins, Biogenic Amines, and Heavy Metals in Mould-Ripened Blue Cheeses. Foods, 2020, 9, 93.	4.3	24
29	Sesamin and sesamolin as unexpected contaminants in various cold-pressed plant oils: NP-HPLC/FLD/DAD and RP-UPLC-ESI/MS <i>ⁿ</i> study. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 567-573.	2.3	23
30	Determination of acidic non-steroidal anti-inflammatory drugs in aquatic samples by liquid chromatography-triple quadrupole mass spectrometry combined with carbon nanotubes-based solid-phase extraction. Environmental Monitoring and Assessment, 2017, 189, 568.	2.7	23
31	Decomposition of multi-class pharmaceutical residues in wastewater by exposure to ionising radiation. International Journal of Environmental Science and Technology, 2017, 14, 1969-1980.	3.5	22
32	Application of Pediococcus acidilactici LUHS29 immobilized in apple pomace matrix for high value wheat-barley sourdough bread. LWT - Food Science and Technology, 2017, 83, 157-164.	5.2	22
33	Recent Applications of Carbonaceous Nanosorbents in Solid Phase Extraction for the Determination of Pesticides in Food Samples. Critical Reviews in Analytical Chemistry, 2019, 49, 439-458.	3.5	22
34	Study of the antibiotic residues in poultry meat in some of the EU countries and selection of the best compositions of lactic acid bacteria and essential oils against Salmonella enterica. Poultry Science, 2020, 99, 4065-4076.	3.4	21
35	Parameters of rye, wheat, barley, and oat sourdoughs fermented with ⟨i>Lactobacillus plantarum⟨/i>⟨scp>LUHS⟨/scp>135 that influence the quality of mixed rye–wheat bread, including acrylamide formation. International Journal of Food Science and Technology, 2017, 52, 1473-1482.	2.7	20
36	Development and optimization of confirmatory liquid chromatographyâ€"Orbitrap mass spectrometry method for the determination of 17 anticoccidials in poultry and eggs. Journal of Pharmaceutical and Biomedical Analysis, 2019, 164, 402-412.	2.8	20

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37	Occurrence of glyphosate in beer from the Latvian market. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 1767-1775.	2.3	19
38	The effects of ultrasonication, fermentation with Lactobacillus sp., and dehydration on the chemical composition and microbial contamination of bovine colostrum. Journal of Dairy Science, 2018, 101, 6787-6798.	3.4	19
39	Two-dimensional liquid chromatography - mass spectrometry as an effective tool for assessing a wide range of pharmaceuticals and biomarkers in wastewater-based epidemiology studies. Journal of Pharmaceutical and Biomedical Analysis, 2021, 205, 114295.	2.8	19
40	Consumption trends of pharmaceuticals and psychoactive drugs in Latvia determined by the analysis of wastewater. Water Research, 2022, 221, 118800.	11.3	17
41	Occurrence and risk assessment of mycotoxins, acrylamide, and furan in Latvian beer. Food Additives and Contaminants: Part B Surveillance, 2018, 11, 126-137.	2.8	16
42	Combination of Extrusion and Fermentation with Lactobacillus plantarum and L. uvarum Strains for Improving the Safety Characteristics of Wheat Bran. Toxins, 2021, 13, 163.	3.4	16
43	Effect of fermented Helianthus tuberosus L. tubers on acrylamide formation and quality properties of wheat bread. LWT - Food Science and Technology, 2013, 54, 414-420.	5.2	15
44	Challenges Associated with Byproducts Valorizationâ€"Comparison Study of Safety Parameters of Ultrasonicated and Fermented Plant-Based Byproducts. Foods, 2020, 9, 614.	4.3	15
45	Development of a sensitive method for the determination of acrylamide in coffee using high-performance liquid chromatography coupled to a hybrid quadrupole Orbitrap mass spectrometer. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment. 2015. 32. 170-179.	2.3	14
46	LC-MS/MS characterisation and determination of dansyl chloride derivatised glyphosate, aminomethylphosphonic acid (AMPA), and glufosinate in foods of plant and animal origin. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2021, 1177, 122779.	2.3	14
47	The application of headspace gas chromatography coupled to tandem quadrupole mass spectrometry for the analysis of furan in baby food samples. Food Chemistry, 2016, 212, 20-26.	8.2	13
48	Determination of pharmaceutical residues and assessment of their removal efficiency at the Daugavgriva municipal wastewater treatment plant in Riga, Latvia. Water Science and Technology, 2017, 75, 387-396.	2.5	13
49	Effect of heating method on the microbial levels and acrylamide in corn grits and subsequent use as functional ingredient for bread making. Food and Bioproducts Processing, 2018, 112, 22-30.	3.6	13
50	Combination of Antimicrobial Starters for Feed Fermentation: Influence on Piglet Feces Microbiota and Health and Growth Performance, Including Mycotoxin Biotransformation in vivo. Frontiers in Veterinary Science, 2020, 7, 528990.	2.2	13
51	Development and Validation of New Ultra-High-Performance Liquid Chromatography–Hybrid Quadrupole-Orbitrap Mass Spectrometry Method for Determination of Melatonin in Fruits. Journal of Chromatographic Science, 2016, 54, 977-984.	1.4	12
52	The Influence of Scalded Flour, Fermentation, and Plants Belonging to Lamiaceae Family on the Wheat Bread Quality and Acrylamide Content. Journal of Food Science, 2018, 83, 1560-1568.	3.1	12
53	Application of antifungal lactobacilli in combination with coatings based on apple processing by-products as a bio-preservative in wheat bread production. Journal of Food Science and Technology, 2019, 56, 2989-3000.	2.8	11
54	The influence of combined extrusion and fermentation processes on the chemical and biosafety parameters of wheat bran. LWT - Food Science and Technology, 2021, 146, 111498.	5.2	11

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55	Varied Composition of Tocochromanols in Different Types of Bran: Rye, Wheat, Oat, Spelt, Buckwheat, Corn, and Rice. International Journal of Food Properties, 2016, 19, 1757-1764.	3.0	10
56	High occurrence rates of enrofloxacin and ciprofloxacin residues in retail poultry meat revealed by an ultra-sensitive mass-spectrometric method, and antimicrobial resistance to fluoroquinolones in <i>Campylobacter</i> spp. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 1107-1115.	2.3	9
57	Simultaneous screening and quantification of aminoglycoside antibiotics in honey using mixedâ€mode liquid chromatography with quadrupole timeâ€ofâ€flight mass spectroscopy with heated electrospray ionization. Journal of Separation Science, 2018, 41, 3186-3194.	2.5	9
58	Influence of the addition of <i>Helianthus tuberosus</i> L. fermented with different lactobacilli on acrylamide content in biscuits. International Journal of Food Science and Technology, 2015, 50, 431-439.	2.7	8
59	Evaluation of selected buffers for simultaneous determination of ionic and acidic pesticides including glyphosate using anion exchange chromatography with mass spectrometric detection. Journal of Separation Science, 2019, 42, 3077-3085.	2.5	8
60	Recent applications of carbonaceous nanosorbents for the analysis of mycotoxins in food by liquid chromatography: a short review. World Mycotoxin Journal, 2019, 12, 31-43.	1.4	8
61	Challenges of Lactobacillus fermentation in combination with acoustic screening for deoxynivalenol and deoxynivalenol conjugates reduction in contaminated wheat - based products. Food Control, 2022, 134, 108699.	5.5	8
62	The Quality of Wheat Bread With Ultrasonicated and Fermented By-Products From Plant Drinks Production. Frontiers in Microbiology, 2021, 12, 652548.	3.5	7
63	Mycotoxins in cereals and pulses harvested in Latvia by nanoLC-Orbitrap MS. Food Additives and Contaminants: Part B Surveillance, 2021, 14, 115-123.	2.8	7
64	Occurrence of polybrominated diphenyl ethers, perfluorinated compounds, and nonsteroidal anti-inflammatory drugs in freshwater mussels from Latvia. Chemosphere, 2018, 213, 507-516.	8.2	6
65	Improved sensitivity of ochratoxin A analysis in coffee using high-performance liquid chromatography with hybrid triple quadrupole-linear ion trap mass spectrometry (LC-QqQLIT-MS/MS). Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016. 33. 1-10.	2.3	5
66	Direct injection Fourier transform ion cyclotron resonance mass spectrometric method for high throughput quantification of quinolones in poultry. Journal of Pharmaceutical and Biomedical Analysis, 2020, 188, 113389.	2.8	5
67	Application of Wastewater-Based Epidemiology for Tracking Human Exposure to Deoxynivalenol and Enniatins. Toxins, 2022, 14, 91.	3.4	5
68	Qualitative fingerprinting of psychoactive pharmaceuticals, illicit drugs, and related human metabolites in wastewater: A year-long study from Riga, Latvia. Journal of Environmental Chemical Engineering, 2022, 10, 108110.	6.7	5
69	Development of a Rapid Method for the Determination of Phenolic Antioxidants in Dark Chocolate Using Ultra Performance Liquid Chromatography Coupled to Orbitrap Mass Spectrometry. Journal of Chromatographic Science, 2019, 57, 434-442.	1.4	3
70	Comparison of Tandem Quadrupole Mass Spectrometry and Orbitrap High Resolution Mass Spectrometry for Analysis of Pharmaceutical Residues in Biota Samples. Materials Science and Applied Chemistry, 2016, 33, .	0.2	2