

Iveta Pugajeva

List of Publications by Year in descending order

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Version: 2024-02-01

70
papers

1,797
citations

236925

25
h-index

315739

38
g-index

70
all docs

70
docs citations

70
times ranked

2221
citing authors

#	ARTICLE	IF	CITATIONS
1	Challenges of <i>Lactobacillus</i> fermentation in combination with acoustic screening for deoxynivalenol and deoxynivalenol conjugates reduction in contaminated wheat - based products. <i>Food Control</i> , 2022, 134, 108699.	5.5	8
2	Application of Wastewater-Based Epidemiology for Tracking Human Exposure to Deoxynivalenol and Enniatins. <i>Toxins</i> , 2022, 14, 91.	3.4	5
3	Qualitative fingerprinting of psychoactive pharmaceuticals, illicit drugs, and related human metabolites in wastewater: A year-long study from Riga, Latvia. <i>Journal of Environmental Chemical Engineering</i> , 2022, 10, 108110.	6.7	5
4	Consumption trends of pharmaceuticals and psychoactive drugs in Latvia determined by the analysis of wastewater. <i>Water Research</i> , 2022, 221, 118800.	11.3	17
5	Combination of Extrusion and Fermentation with <i>Lactobacillus plantarum</i> and <i>L. uvarum</i> Strains for Improving the Safety Characteristics of Wheat Bran. <i>Toxins</i> , 2021, 13, 163.	3.4	16
6	The Quality of Wheat Bread With Ultrasonicated and Fermented By-Products From Plant Drinks Production. <i>Frontiers in Microbiology</i> , 2021, 12, 652548.	3.5	7
7	Mycotoxins in cereals and pulses harvested in Latvia by nanoLC-Orbitrap MS. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2021, 14, 115-123.	2.8	7
8	The influence of combined extrusion and fermentation processes on the chemical and biosafety parameters of wheat bran. <i>LWT - Food Science and Technology</i> , 2021, 146, 111498.	5.2	11
9	LC-MS/MS characterisation and determination of dansyl chloride derivatised glyphosate, aminomethylphosphonic acid (AMPA), and glufosinate in foods of plant and animal origin. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2021, 1177, 122779.	2.3	14
10	Two-dimensional liquid chromatography - mass spectrometry as an effective tool for assessing a wide range of pharmaceuticals and biomarkers in wastewater-based epidemiology studies. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2021, 205, 114295.	2.8	19
11	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. <i>Chemosphere</i> , 2020, 238, 124555.	8.2	40
12	Lactic Acid Bacteria Isolation from Spontaneous Sourdough and Their Characterization Including Antimicrobial and Antifungal Properties Evaluation. <i>Microorganisms</i> , 2020, 8, 64.	3.6	114
13	Combination of Antimicrobial Starters for Feed Fermentation: Influence on Piglet Feces Microbiota and Health and Growth Performance, Including Mycotoxin Biotransformation in vivo. <i>Frontiers in Veterinary Science</i> , 2020, 7, 528990.	2.2	13
14	Determination of Fungi and Multi-Class Mycotoxins in <i>Camelia sinensis</i> and Herbal Teas and Dietary Exposure Assessment. <i>Toxins</i> , 2020, 12, 555.	3.4	26
15	Challenges Associated with Byproducts Valorization – Comparison Study of Safety Parameters of Ultrasonicated and Fermented Plant-Based Byproducts. <i>Foods</i> , 2020, 9, 614.	4.3	15
16	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 <i>Salmonella enterica</i> . <i>Poultry Science</i> , 2020, 99, 4065-4076.	3.4	21
17	Direct injection Fourier transform ion cyclotron resonance mass spectrometric method for high throughput quantification of quinolones in poultry. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2020, 188, 113389.	2.8	5
18	The Occurrence and Dietary Exposure Assessment of Mycotoxins, Biogenic Amines, and Heavy Metals in Mould-Ripened Blue Cheeses. <i>Foods</i> , 2020, 9, 93.	4.3	24

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19	Two-dimensional liquid chromatography - high resolution mass spectrometry method for simultaneous monitoring of 70 regulated and emerging mycotoxins in Pu-erh tea. <i>Journal of Chromatography A</i> , 2020, 1622, 461145.	3.7	26
20	Evaluation of selected buffers for simultaneous determination of ionic and acidic pesticides including glyphosate using anion exchange chromatography with mass spectrometric detection. <i>Journal of Separation Science</i> , 2019, 42, 3077-3085.	2.5	8
21	Application of antifungal lactobacilli in combination with coatings based on apple processing by-products as a bio-preservative in wheat bread production. <i>Journal of Food Science and Technology</i> , 2019, 56, 2989-3000.	2.8	11
22	Mycotoxins in herbal teas marketed in Latvia and dietary exposure assessment. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2019, 12, 199-208.	2.8	36
23	Development of a Rapid Method for the Determination of Phenolic Antioxidants in Dark Chocolate Using Ultra Performance Liquid Chromatography Coupled to Orbitrap Mass Spectrometry. <i>Journal of Chromatographic Science</i> , 2019, 57, 434-442.	1.4	3
24	Recent applications of carbonaceous nanosorbents for the analysis of mycotoxins in food by liquid chromatography: a short review. <i>World Mycotoxin Journal</i> , 2019, 12, 31-43.	1.4	8
25	Recent Applications of Carbonaceous Nanosorbents in Solid Phase Extraction for the Determination of Pesticides in Food Samples. <i>Critical Reviews in Analytical Chemistry</i> , 2019, 49, 439-458.	3.5	22
26	Determination of residues and metabolites of more than 140 pharmacologically active substances in meat by liquid chromatography coupled to high resolution Orbitrap mass spectrometry. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2019, 166, 252-263.	2.8	37
27	Development and optimization of confirmatory liquid chromatography-Orbitrap mass spectrometry method for the determination of 17 anticoccidials in poultry and eggs. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2019, 164, 402-412.	2.8	20
28	A concept of mould spoilage prevention and acrylamide reduction in wheat bread: Application of lactobacilli in combination with a cranberry coating. <i>Food Control</i> , 2018, 91, 284-293.	5.5	44
29	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. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018, 35, 1107-1115.	2.3	9
30	Occurrence of glyphosate in beer from the Latvian market. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018, 35, 1767-1775.	2.3	19
31	Occurrence and risk assessment of mycotoxins, acrylamide, and furan in Latvian beer. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2018, 11, 126-137.	2.8	16
32	Occurrence of polybrominated diphenyl ethers, perfluorinated compounds, and nonsteroidal anti-inflammatory drugs in freshwater mussels from Latvia. <i>Chemosphere</i> , 2018, 213, 507-516.	8.2	6
33	Identification and determination of stilbenes by Q-TOF in grape skins, seeds, juice and stems. <i>Journal of Food Composition and Analysis</i> , 2018, 74, 44-52.	3.9	25
34	The effects of ultrasonication, fermentation with <i>Lactobacillus</i> sp., and dehydration on the chemical composition and microbial contamination of bovine colostrum. <i>Journal of Dairy Science</i> , 2018, 101, 6787-6798.	3.4	19
35	The Influence of Scalded Flour, Fermentation, and Plants Belonging to Lamiaceae Family on the Wheat Bread Quality and Acrylamide Content. <i>Journal of Food Science</i> , 2018, 83, 1560-1568.	3.1	12
36	Simultaneous screening and quantification of aminoglycoside antibiotics in honey using mixed-mode liquid chromatography with quadrupole time-of-flight mass spectrometry with heated electrospray ionization. <i>Journal of Separation Science</i> , 2018, 41, 3186-3194.	2.5	9

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37	Effect of heating method on the microbial levels and acrylamide in corn grits and subsequent use as functional ingredient for bread making. <i>Food and Bioproducts Processing</i> , 2018, 112, 22-30.	3.6	13
38	The contribution of <i>P. Acidilactici</i> , <i>L. Plantarum</i> , and <i>L. Curvatus</i> starters and L-(+)-lactic acid to the acrylamide content and quality parameters of mixed rye - Wheat bread. <i>LWT - Food Science and Technology</i> , 2017, 80, 43-50.	5.2	41
39	Decomposition of multi-class pharmaceutical residues in wastewater by exposure to ionising radiation. <i>International Journal of Environmental Science and Technology</i> , 2017, 14, 1969-1980.	3.5	22
40	Parameters of rye, wheat, barley, and oat sourdoughs fermented with <i>Lactobacillus plantarum</i> LUHS135 that influence the quality of mixed rye-wheat bread, including acrylamide formation. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1473-1482.	2.7	20
41	Application of <i>Pediococcus acidilactici</i> LUHS29 immobilized in apple pomace matrix for high value wheat-barley sourdough bread. <i>LWT - Food Science and Technology</i> , 2017, 83, 157-164.	5.2	22
42	Determination of pharmaceutical residues and assessment of their removal efficiency at the Daugavgriva municipal wastewater treatment plant in Riga, Latvia. <i>Water Science and Technology</i> , 2017, 75, 387-396.	2.5	13
43	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. <i>Environmental Monitoring and Assessment</i> , 2017, 189, 568.	2.7	23
44	Lactic Acid Bacteria Combinations for Wheat Sourdough Preparation and Their Influence on Wheat Bread Quality and Acrylamide Formation. <i>Journal of Food Science</i> , 2017, 82, 2371-2378.	3.1	48
45	Are pesticide residues in honey related to oilseed rape treatments?. <i>Chemosphere</i> , 2017, 188, 389-396.	8.2	49
46	Determination of pharmaceutical residues in wastewater using high performance liquid chromatography coupled to quadrupole-Orbitrap mass spectrometry. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2017, 133, 64-74.	2.8	81
47	Mycotoxins, pesticides and toxic metals in commercial spices and herbs. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2017, 10, 5-14.	2.8	64
48	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). <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016, 33, 1-10.	2.3	5
49	The application of headspace gas chromatography coupled to tandem quadrupole mass spectrometry for the analysis of furan in baby food samples. <i>Food Chemistry</i> , 2016, 212, 20-26.	8.2	13
50	The application of phospholipid removal columns and ultra-high performance liquid chromatography-tandem quadrupole mass spectrometry for quantification of multi-class antibiotics in aquaculture samples. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2016, 128, 126-131.	2.8	25
51	Comparison of Tandem Quadrupole Mass Spectrometry and Orbitrap High Resolution Mass Spectrometry for Analysis of Pharmaceutical Residues in Biota Samples. <i>Materials Science and Applied Chemistry</i> , 2016, 33, .	0.2	2
52	Development and Validation of New Ultra-High-Performance Liquid Chromatography-Hybrid Quadrupole-Orbitrap Mass Spectrometry Method for Determination of Melatonin in Fruits. <i>Journal of Chromatographic Science</i> , 2016, 54, 977-984.	1.4	12
53	Varied Composition of Tocochromanols in Different Types of Bran: Rye, Wheat, Oat, Spelt, Buckwheat, Corn, and Rice. <i>International Journal of Food Properties</i> , 2016, 19, 1757-1764.	3.0	10
54	A reliable screening of mycotoxins and pesticide residues in paprika using ultra-high performance liquid chromatography coupled to high resolution Orbitrap mass spectrometry. <i>Food Control</i> , 2016, 60, 683-689.	5.5	49

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55	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. <i>LWT - Food Science and Technology</i> , 2016, 65, 946-953.	5.2	43
56	Reducing of acrylamide formation in wheat biscuits supplemented with flaxseed and lupine. <i>LWT - Food Science and Technology</i> , 2016, 65, 275-282.	5.2	38
57	Influence of the addition of <i>Helianthus tuberosus</i> L. fermented with different lactobacilli on acrylamide content in biscuits. <i>International Journal of Food Science and Technology</i> , 2015, 50, 431-439.	2.7	8
58	Phenolic compounds in different fruit parts of crab apple: Dihydrochalcones as promising quality markers of industrial apple pomace by-products. <i>Industrial Crops and Products</i> , 2015, 74, 607-612.	5.2	46
59	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. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 170-179.	2.3	14
60	Acute anti-hyperglycaemic effects of an unripe apple preparation containing phlorizin in healthy volunteers: a preliminary study. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 560-568.	3.5	90
61	Factors affecting tocopherol contents in coffee brews: NP-HPLC/FLD, RP-UPLC-ESI/MSn and spectroscopic study. <i>European Food Research and Technology</i> , 2014, 238, 259-264.	3.3	27
62	Seeds recovered from by-products of selected fruit processing as a rich source of tocochromanols: RP-HPLC/FLD and RP-UPLC-ESI/MSn study. <i>European Food Research and Technology</i> , 2014, 239, 519-524.	3.3	40
63	Sesamin and sesamol as unexpected contaminants in various cold-pressed plant oils: NP-HPLC/FLD/DAD and RP-UPLC-ESI/MSn study. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014, 31, 567-573.	2.3	23
64	New insights regarding tocopherols in Arabica and Robusta species coffee beans: RP-UPLC-ESI/MSn and NP-HPLC/FLD study. <i>Journal of Food Composition and Analysis</i> , 2014, 36, 117-123.	3.9	32
65	Ultra high performance liquid chromatography-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. <i>Journal of Chromatography A</i> , 2014, 1366, 73-83.	3.7	26
66	The effects of woodchip- and straw-derived biochars on the persistence of the herbicide 4-chloro-2-methylphenoxyacetic acid (MCPA) in soils. <i>Ecotoxicology and Environmental Safety</i> , 2014, 109, 93-100.	6.0	35
67	Dessert and crab apple seeds as a promising and rich source of all four homologues of tocopherol ($\hat{1}$, $\hat{2}$, $\hat{3}$) Tj ETQq1,1 0.784314 rgB	5.2	42
68	Effect of fermented <i>Helianthus tuberosus</i> L. tubers on acrylamide formation and quality properties of wheat bread. <i>LWT - Food Science and Technology</i> , 2013, 54, 414-420.	5.2	15
69	Study on the reduction of acrylamide in mixed rye bread by fermentation with bacteriocin-like inhibitory substances producing lactic acid bacteria in combination with <i>Aspergillus niger</i> glucoamylase. <i>Food Control</i> , 2013, 30, 35-40.	5.5	67
70	Effect of lactic acid fermentation of lupine wholemeal on acrylamide content and quality characteristics of wheat-lupine bread. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 890-896.	2.8	42