Juan Manuel Quiles

List of Publications by Year
in descending order

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		777949	843174
21	446	13	20
papers	citations	h-index	g-index

21	21	21	460
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Potential application of lactic acid bacteria in the biopreservation of red grape from mycotoxigenic fungi. Journal of the Science of Food and Agriculture, 2022, 102, 898-907.	1.7	15
2	Antifungal activity of natamycin and development of an edible film based on hydroxyethylcellulose to avoid Penicillium spp. growth on low-moisture mozzarella cheese. LWT - Food Science and Technology, 2022, 154, 112795.	2.5	9
3	Application of White Mustard Bran and Flour on Bread as Natural Preservative Agents. Foods, 2021, 10, 431.	1.9	9
4	Application of whey of Mozzarella di Bufala Campana fermented by lactic acid bacteria as a bread biopreservative agent. International Journal of Food Science and Technology, 2021, 56, 4585-4593.	1.3	10
5	Bio-Preservative Potential of Microorganisms Isolated from Red Grape against Food Contaminant Fungi. Toxins, 2021, 13, 412.	1.5	22
6	Mycotoxin Profile and Phylogeny of Pathogenic Alternaria Species Isolated from Symptomatic Tomato Plants in Lebanon. Toxins, 2021, 13, 513.	1.5	15
7	Antifungal activity of peracetic acid against toxigenic fungal contaminants of maize and barley at the postharvest stage. LWT - Food Science and Technology, 2021, 148, 111754.	2.5	8
8	Probiotic characterization of Lactobacillus strains isolated from breast milk and employment for the elaboration of a fermented milk product. Journal of Functional Foods, 2021, 84, 104599.	1.6	16
9	Antifungal Activity of Biocontrol Agents In Vitro and Potential Application to Reduce Mycotoxins (Aflatoxin B1 and Ochratoxin A). Toxins, 2021, 13, 752.	1.5	11
10	Potential Application of Lactic Acid Bacteria to Reduce Aflatoxin B1 and Fumonisin B1 Occurrence on Corn Kernels and Corn Ears. Toxins, 2020, 12, 21.	1.5	49
11	Inhibitory effect of sweet whey fermented by Lactobacillus plantarum strains against fungal growth: A potential application as an antifungal agent. Journal of Food Science, 2020, 85, 3920-3926.	1.5	10
12	Antifungal Activity of Bioactive Metabolites Produced by Trichoderma asperellum and Trichoderma atroviride in Liquid Medium. Journal of Fungi (Basel, Switzerland), 2020, 6, 263.	1.5	74
13	Antifungal and antimycotoxigenic activity of allyl isothiocyanate on barley under different storage conditions. LWT - Food Science and Technology, 2019, 112, 108237.	2.5	15
14	Development of an Antifungal and Antimycotoxigenic Device Containing Allyl Isothiocyanate for Silo Fumigation. Toxins, 2019, 11, 137.	1.5	25
15	Fumigation of Brazil nuts with allyl isothiocyanate to inhibit the growth of Aspergillus parasiticus and aflatoxin production. Journal of the Science of Food and Agriculture, 2018, 98, 792-798.	1.7	19
16	Aflatoxins and A. flavus Reduction in Loaf Bread through the Use of Natural Ingredients. Molecules, 2018, 23, 1638.	1.7	9
17	Shelf life improvement of the loaf bread using allyl, phenyl and benzyl isothiocyanates against Aspergillus parasiticus. LWT - Food Science and Technology, 2017, 78, 208-214.	2.5	28
18	Dietary exposure to mycotoxins through the consumption of commercial bread loaf in Valencia, Spain. LWT - Food Science and Technology, 2017, 75, 697-701.	2.5	26

#	Article	IF	Citations
19	Occurrence of mycotoxins in refrigerated pizza dough and risk assessment of exposure for the Spanish population. Food and Chemical Toxicology, 2016, 94, 19-24.	1.8	23
20	Influence of the antimicrobial compound allyl isothiocyanate against the Aspergillus parasiticus growth and its aflatoxins production in pizza crust. Food and Chemical Toxicology, 2015, 83, 222-228.	1.8	42
21	Effect of the oriental and yellow mustard flours as natural preservative against aflatoxins B1, B2, G1 and G2 production in wheat tortillas. Journal of Food Science and Technology, 2015, 52, 8315-8321.	1.4	11