Eva M Mateo

List of Publications by Year in descending order

39 papers	1,012 citations	430874 18 h-index	414414 32 g-index
40 all docs	40 docs citations	40 times ranked	1334 citing authors

#	Article	IF	Citations
1	Machine learning approach for predicting Fusarium culmorum and F. proliferatum growth and mycotoxin production in treatments with ethylene-vinyl alcohol copolymer films containing pure components of essential oils. International Journal of Food Microbiology, 2021, 338, 109012.	4.7	16
2	Potential use of machine learning methods in assessment of Fusarium culmorum and Fusarium proliferatum growth and mycotoxin production in treatments with antifungal agents. Fungal Biology, 2021, 125, 123-133.	2.5	6
3	Contamination of Wheat, Barley, and Maize Seeds with Toxigenic Fusarium Species and Their Mycotoxins in Tunisia. Journal of AOAC INTERNATIONAL, 2021, 104, 959-967.	1.5	10
4	Potential Health Risk Associated with Mycotoxins in Oat Grains Consumed in Spain. Toxins, 2021, 13, 421.	3.4	12
5	Comparative Study of Several Machine Learning Algorithms for Classification of Unifloral Honeys. Foods, 2021, 10, 1543.	4.3	12
6	Comparative Analysis of Machine Learning Methods to Predict Growth of F. sporotrichioides and Production of T-2 and HT-2 Toxins in Treatments with Ethylene-Vinyl Alcohol Films Containing Pure Components of Essential Oils. Toxins, 2021, 13, 545.	3.4	3
7	Study on mycotoxin contamination of maize kernels in Spain. Food Control, 2020, 118, 107370.	5.5	34
8	Pre-engraftment cytomegalovirus DNAemia in allogeneic hematopoietic stem cell transplant recipients: incidence, risk factors, and clinical outcomes. Bone Marrow Transplantation, 2019, 54, 90-98.	2.4	12
9	Antifungal effect of engineered silver nanoparticles on phytopathogenic and toxigenic Fusarium spp. and their impact on mycotoxin accumulation. International Journal of Food Microbiology, 2019, 306, 108259.	4.7	25
10	Potential impact of engineered silver nanoparticles in the control of aflatoxins, ochratoxin A and the main aflatoxigenic and ochratoxigenic species affecting foods. Food Control, 2019, 101, 58-68.	5.5	26
11	Assessment of Toxic Effects of Ochratoxin A in Human Embryonic Stem Cells. Toxins, 2019, 11, 217.	3.4	15
12	Kinetics of Alphatorquevirus plasma DNAemia at late times after allogeneic hematopoietic stem cell transplantation. Medical Microbiology and Immunology, 2019, 208, 253-258.	4.8	19
13	Risk management of ochratoxigenic fungi and ochratoxin A in maize grains by bioactive EVOH films containing individual components of some essential oils. International Journal of Food Microbiology, 2018, 269, 107-119.	4.7	27
14	Selected plant essential oils and their main active components, a promising approach to inhibit aflatoxigenic fungi and aflatoxin production in food. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 1581-1595.	2.3	22
15	Electrochemical identification of toxigenic fungal species using solid-state voltammetry strategies. Food Chemistry, 2018, 267, 91-100.	8.2	16
16	Determination of multiple mycotoxins in feedstuffs by combined use of UPLCâ€“MS/MS and UPLCâ€“QTOFâ€“MS. Food Chemistry, 2018, 267, 140-148.	8.2	91
17	Environmental Temperature and Relative Humidity, two Key Factors in Maize Technology Affecting Ochratoxin a Production and Growth of Ochratoxigenic Species. International Journal of Electrical Energy, 2018, , 51-57.	0.4	2
18	Comparative Study of Different Cereals as Substrates for T-2 and HT-2 Production by Fusarium langsethiae. International Journal of Electrical Energy, 2018, , 41-45.	0.4	0

#	Article	IF	Citations
19	Impact of bioactive packaging systems based on EVOH films and essential oils in the control of aflatoxigenic fungi and aflatoxin production in maize. International Journal of Food Microbiology, 2017, 254, 36-46.	4.7	34
20	Assessment of azole fungicides as a tool to control growth of Aspergillus flavus and aflatoxin B₁ and B₂ production in maize. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 1039-1051.	2.3	22
21	Reproducible measurement of vancomycin MICs within the susceptible range in Staphylococcus aureus by a broth microdilution method with a â€œquasi-continuumâ€•gradient of antibiotic concentrations. European Journal of Clinical Microbiology and Infectious Diseases, 2017, 36, 2355-2360.	2.9	2
22	Epstein-Barr virus DNA load kinetics analysis in allogeneic hematopoietic stem cell transplant recipients: Is it of any clinical usefulness?. Journal of Clinical Virology, 2017, 97, 26-32.	3.1	9
23	Impact of non-selective fungicides on the growth and production of ochratoxin A byAspergillus ochraceusandA. carbonariusin barley-based medium. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2011, 28, 86-97.	2.3	11
24	Multilayer perceptron neural networks and radial-basis function networks as tools to forecast accumulation of deoxynivalenol in barley seeds contaminated with Fusarium culmorum. Food Control, 2011, 22, 88-95.	5.5	32
25	Determination of type A and type B trichothecenes in paprika and chili pepper using LC-triple quadrupoleâ€“MS and GCâ€“ECD. Talanta, 2011, 84, 1112-1117.	5.5	33
26	Aflatoxins and ochratoxin A in stored barley grain in Spain and impact of PCR-based strategies to assess the occurrence of aflatoxigenic and ochratoxigenic Aspergillus spp.. International Journal of Food Microbiology, 2011, 149, 118-126.	4.7	55
27	Effect of fenpropimorph, prochloraz and tebuconazole on growth and production of T-2 and HT-2 toxins by Fusarium langsethiae in oat-based medium. International Journal of Food Microbiology, 2011, 151, 289-298.	4.7	47
28	Patulin contamination in fruit derivatives, including baby food, from the Spanish market. Food Chemistry, 2011, 124, 563-568.	8.2	79
29	Ochratoxin A removal in synthetic media by living and heat-inactivated cells of Oenococcus oeni isolated from wines. Food Control, 2010, 21, 23-28.	5.5	39
30	Effect of ethanol on the ability of Oenococcus oeni to remove ochratoxin A in synthetic wine-like media. Food Control, 2010, 21, 935-941.	5.5	18
31	Production of patulin by Penicillium expansum in different culture media including bee pollen media. , 2010, , .		0
32	Capacity of neural network models to predict deoxynivalenol build-up in barley grain contaminated in vitro with Fusarium culmorum. , 2010, , .		0
33	Growth of Penicillium expansum and production of patulin in potato-glucose-agar medium supplemented with imazalil. , 2010, , .		0
34	Occurrence of ochratoxin A in plasma from Valencian citizens and resemblance with previous Spanish data. , 2010, , .		0
35	Effect of carbendazim and water activity on the growth of Aspergillus ochraceus and ochratoxin A accumulation in solid medium containing bee pollen. , 2010, , .		0
36	Optimization of clean-up procedure for patulin determination in apple juice and apple purees by liquid chromatography. Talanta, 2009, 80, 636-642.	5.5	22

#	Article	IF	Citations
37	Influence of nitrogen and carbon sources on the production of ochratoxin A by ochratoxigenic strains of Aspergillus spp. isolated from grapes. International Journal of Food Microbiology, 2008, 122, 93-99.	4.7	40
38	An overview of ochratoxin A in beer and wine. International Journal of Food Microbiology, 2007, 119, 79-83.	4.7	154
39	Effect of carbendazim and physicochemical factors on the growth and ochratoxin A production of Aspergillus carbonarius isolated from grapes. International Journal of Food Microbiology, 2007, 119, 230-235.	4.7	67