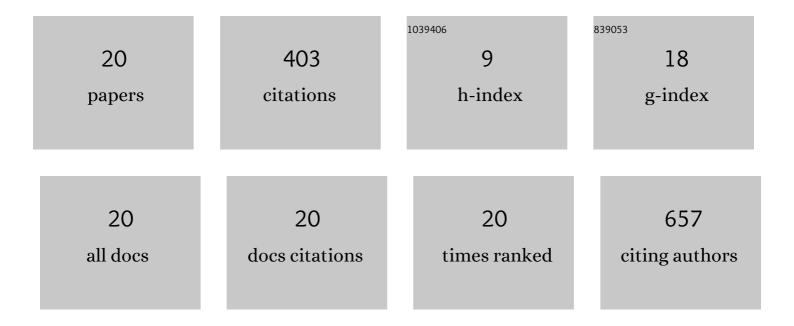
Celia Mg Soares

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1961296/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Innovative coating materials to prevent fungi growth. , 2022, , 289-310.		0
2	Genetic and plant host differences of <i>Fomes fomentarius</i> in selected parts of Southern Europe. Plant Biosystems, 2020, 154, 125-127.	0.8	4
3	Mycobiota in Chilean chilli Capsicum annuum L. used for production of Merkén. International Journal of Food Microbiology, 2020, 334, 108833.	2.1	11
4	Molecular Characterization of Diaporthe Species Associated With Hazelnut Defects. Frontiers in Plant Science, 2020, 11, 611655.	1.7	20
5	Hydraulic lime mortars incorporating micro cork granules with antifungal properties. Construction and Building Materials, 2020, 255, 119368.	3.2	8
6	Gongronella eborensis sp. nov., from vineyard soil of Alentejo (Portugal). International Journal of Systematic and Evolutionary Microbiology, 2020, 70, 3475-3482.	0.8	6
7	Polyphasic, Including MALDI-TOF MS, Evaluation of Freeze-Drying Long-Term Preservation on Aspergillus (Section Nigri) Strains. Microorganisms, 2019, 7, 291.	1.6	4
8	ITS rDNA Gene Analysis Versus MALDI-TOF MS For Identification of Neoscytalidium dimidiatum Isolated from Onychomycosis and Dermatomycosis Cases in Medellin (Colombia). Microorganisms, 2019, 7, 306.	1.6	10
9	Lactic acid bacteria diversity in corn silage produced in Minas Gerais (Brazil). Annals of Microbiology, 2019, 69, 1445-1459.	1.1	10
10	Induction of biodeterioration on vegetables by three fungal species. Journal of Plant Pathology, 2019, 101, 243-250.	0.6	1
11	Alternative patulin pathway unproven. International Journal of Food Microbiology, 2018, 269, 87-88.	2.1	2
12	Polyphasic identification of Penicillia and Aspergilli isolated from Italian grana cheese. Food Microbiology, 2018, 73, 137-149.	2.1	16
13	Penicillium tunisiense sp. nov., a novel species of Penicillium section Ramosa discovered from Tunisian orchard apples. International Journal of Systematic and Evolutionary Microbiology, 2018, 68, 3217-3225.	0.8	8
14	A Review of Mycotoxins in Food and Feed Products in Portugal and Estimation of Probable Daily Intakes. Critical Reviews in Food Science and Nutrition, 2016, 56, 249-265.	5.4	105
15	Inhibitory effect of essential oils on growth and on aflatoxins production by Aspergillus parasiticus. World Mycotoxin Journal, 2016, 9, 525-534.	0.8	16
16	A polyphasic approach for characterization of a collection of cereal isolates of the Fusarium incarnatum-equiseti species complex. International Journal of Food Microbiology, 2016, 234, 24-35.	2.1	55
17	Mycotoxin production by Aspergillus niger aggregate strains isolated from harvested maize in three Portuguese regions. Revista Iberoamericana De Micologia, 2013, 30, 9-13.	0.4	31
18	Three new species of <i>Aspergillus</i> section <i>Flavi</i> isolated from almonds and maize in Portugal. Mycologia, 2012, 104, 682-697.	0.8	67

#	Article	IF	CITATIONS
19	HPLC method for simultaneous detection of aflatoxins and cyclopiazonic acid. World Mycotoxin Journal, 2010, 3, 225-231.	0.8	27
20	Potential of fungi to produce bioconcrete. RILEM Technical Letters, 0, 5, 157-162.	0.0	2