Vicente Sanchis

List of Publications by Year
in descending order

272	11,766	25034 57	46799 89
papers	citations	h-index	g-index

273	273	273	7653
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Mycotoxins: Occurrence, toxicology, and exposure assessment. Food and Chemical Toxicology, 2013, 60, 218-237.	3.6	1,142
2	Inhibitory effect of cinnamon, clove, lemongrass, oregano and palmarose essential oils on growth and fumonisin B1 production by Fusarium proliferatum in maize grain. International Journal of Food Microbiology, 2003, 89, 145-154.	4.7	208
3	A review of the mycotoxin adsorbing agents, with an emphasis on their multi-binding capacity, for animal feed decontamination. Food and Chemical Toxicology, 2018, 114, 246-259.	3.6	186
4	Water activity, temperature, and pH effects on growth of Fusarium moniliforme and Fusarium proliferatum isolates from maize. Canadian Journal of Microbiology, 1995, 41, 1063-1070.	1.7	172
5	Predicting mycotoxins in foods: A review. Food Microbiology, 2009, 26, 757-769.	4.2	162
6	Antifungal activity of volatile compounds generated by essential oils against fungi commonly causing deterioration of bakery products. Journal of Applied Microbiology, 2003, 94, 893-899.	3.1	154
7	Biological control of major postharvest pathogens on apple with Candida sake. International Journal of Food Microbiology, 1998, 40, 9-16.	4.7	143
8	Influence of water activity and temperature on growth of isolates of Aspergillus section Nigri obtained from grapes. International Journal of Food Microbiology, 2004, 96, 19-27.	4.7	139
9	Environmental factors, in vitro interactions, and niche overlap between Fusarium moniliforme, F. proliferatum, and F. graminearum, Aspergillus and Penicillium species from maize grain. Mycological Research, 1998, 102, 831-837.	2.5	133
10	Fumonisin-Producing Strains of Fusarium: A Review of Their Ecophysiology. Journal of Food Protection, 2004, 67, 1792-1805.	1.7	127
11	Screening of mycotoxin multicontamination in medicinal and aromatic herbs sampled in Spain. Journal of the Science of Food and Agriculture, 2009, 89, 1802-1807.	3.5	122
12	Effect of water activity and temperature on growth and fumonisin B₁and B₂production by Fusarium proliferatum and F. moniliforme on maize grain. Letters in Applied Microbiology, 1995, 21, 298-301.	2.2	121
13	PCR-based strategy to detect contamination with mycotoxigenic Fusarium species in maize. Systematic and Applied Microbiology, 2006, 29, 681-689.	2.8	118
14	Ecological determinants for germination and growth of some Aspergillus and Penicillium spp. from maize grain. Journal of Applied Microbiology, 1998, 84, 25-36.	3.1	114
15	Fate of mycotoxins in cereals during extrusion cooking: A review. Food Additives and Contaminants, 2005, 22, 150-157.	2.0	109
16	Water and temperature relations and microconidial germination of Fusarium moniliforme and Fusarium proliferatum from maize. Canadian Journal of Microbiology, 1996, 42, 1045-1050.	1.7	108
17	Aspergillus carbonarius growth and ochratoxin A production on a synthetic grape medium in relation to environmental factors. Journal of Applied Microbiology, 2005, 98, 839-844.	3.1	106
18	Distribution of fumonisins and aflatoxins in corn fractions during industrial cornflake processing. International Journal of Food Microbiology, 2008, 123, 81-87.	4.7	105

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19	Incubation time and water activity effects on ochratoxin A production by Aspergillus section Nigri strains isolated from grapes. Letters in Applied Microbiology, 2004, 38, 72-77.	2.2	104
20	Occurrence of ochratoxin A and toxigenic potential of fungal isolates from Spanish grapes. Journal of the Science of Food and Agriculture, 2004, 84, 541-546.	3.5	99
21	Occurrence of aflatoxin M1 and exposure assessment in Catalonia (Spain). Revista Iberoamericana De Micologia, 2010, 27, 130-135.	0.9	99
22	Determination of aflatoxins, deoxynivalenol, ochratoxin A and zearalenone in wheat and oat based bran supplements sold in the Spanish market. Food and Chemical Toxicology, 2013, 53, 133-138.	3.6	96
23	Influence of post-harvest technologies applied during cold storage of apples in Penicillium expansum growth and patulin accumulation: A review. Food Control, 2010, 21, 953-962.	5.5	95
24	Co-occurrence of aflatoxins, ochratoxin A and zearalenone in Capsicum powder samples available on the Spanish market. Food Chemistry, 2010, 122, 826-830.	8.2	93
25	Effect of water activity and temperature on growth and ochratoxin production by three strains of Aspergillus ochraceus on a barley extract medium and on barley grains. International Journal of Food Microbiology, 1998, 44, 133-140.	4.7	92
26	Ochratoxin A in wines, musts and grape juices from Spain. Journal of the Science of Food and Agriculture, 2004, 84, 591-594.	3.5	92
27	Impact of essential oils on growth rate, zearalenone and deoxynivalenol production by Fusarium graminearum under different temperature and water activity conditions in maize grain. Journal of Applied Microbiology, 2004, 96, 716-724.	3.1	89
28	Prediction of fungal growth and ochratoxin A production by Aspergillus ochraceus on irradiated barley grain as influenced by temperature and water activity. International Journal of Food Microbiology, 2004, 95, 79-88.	4.7	89
29	Study of benzoate, propionate, and sorbate salts as mould spoilage inhibitors on intermediate moisture bakery products of low pH (4.5â€“5.5). International Journal of Food Microbiology, 2005, 101, 161-168.	4.7	88
30	VeA and LaeA transcriptional factors regulate ochratoxin A biosynthesis in Aspergillus carbonarius. International Journal of Food Microbiology, 2013, 166, 479-486.	4.7	88
31	Two-dimensional profiles of fumonisin B1 production by Fusarium moniliforme and Fusarium proliferatum in relation to environmental factors and potential for modelling toxin formation in maize grain. International Journal of Food Microbiology, 1999, 51, 159-167.	4.7	85
32	Mycotoxins and beer. Impact of beer production process on mycotoxin contamination. A review. Food Research International, 2018, 103, 121-129.	6.2	85
33	Environmental conditions affecting mycotoxins. , 2004, , 174-189.		83
34	Effect of biocontrol agents Candida sake and Pantoea agglomerans on Penicillium expansum growth and patulin accumulation in apples. International Journal of Food Microbiology, 2008, 122, 61-67.	4.7	80
35	Patulin contamination in fruit derivatives, including baby food, from the Spanish market. Food Chemistry, 2011, 124, 563-568.	8.2	79
36	The effect of fungal competition on colonization of maize grain by Fusarium moniliforme, F. proliferatum and F. graminearum and on fumonisin B1 and zearalenone formation. International Journal of Food Microbiology, 2000, 59, 59-66.	4.7	77

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37	Mapping of Aspergillus Section Nigri in Southern Europe and Israel based on geostatistical analysis. International Journal of Food Microbiology, 2006, 111, S72-S82.	4.7	76
38	Effects of temperature, water activity and incubation time on fungal growth and aflatoxin B1 production by toxinogenic Aspergillus flavus isolates on sorghum seeds. Revista Argentina De Microbiologia, 2016, 48, 78-85.	0.7	71
39	Review: Ochratoxin A (OTA) in Wines, Musts and Grape Juices: Occurrence, Regulations and Methods of Analysis. Food Science and Technology International, 2002, 8, 325-335.	2.2	69
40	Survey: Ochratoxin A in European special wines. Food Chemistry, 2008, 108, 593-599.	8.2	69
41	Modelling of growth of aflatoxigenic A. flavus isolates from red chilli powder as a function of water availability. International Journal of Food Microbiology, 2009, 128, 491-496.	4.7	69
42	Colonization of Maize Grain by Fusarium moniliforme and Fusarium proliferatum in the Presence of Competing Fungi and Their Impact on Fumonisin Production. Journal of Food Protection, 1998, 61, 1489-1496.	1.7	67
43	Risk assessment of the use of sub-optimal levels of weak-acid preservatives in the control of mould growth on bakery products. International Journal of Food Microbiology, 2002, 79, 203-211.	4.7	66
44	Effect of germicidal UVC light on fungi isolated from grapes and raisins. Letters in Applied Microbiology, 2007, 45, 238-243.	2.2	66
45	Thermal stability and kinetics of degradation of deoxynivalenol, deoxynivalenol conjugates and ochratoxin A during baking of wheat bakery products. Food Chemistry, 2015, 178, 276-286.	8.2	66
46	Occurrence of fumonisins in Spanish beers analyzed by an enzyme-linked immunosorbent assay method.. International Journal of Food Microbiology, 1998, 39, 139-143.	4.7	65
47	Fumonisin B1 Production and Growth of Fusarium moniliforme and Fusarium proliferatum on Maize, Wheat, and Barley Grain. Journal of Food Science, 1999, 64, 921-924.	3.1	65
48	Stability of DON and OTA during the breadmaking process and determination of process and performance criteria. Food Control, 2014, 40, 234-242.	5.5	65
49	Fitting of colony diameter and ergosterol as indicators of food borne mould growth to known growth models in solid medium. International Journal of Food Microbiology, 2008, 121, 139-149.	4.7	64
50	Patulin accumulation in apples by Penicillium expansum during postharvest stages. Letters in Applied Microbiology, 2007, 44, 30-35.	2.2	63
51	Presence of trichothecenes and co-occurrence in cereal-based food from Catalonia (Spain). Food Control, 2011, 22, 490-495.	5.5	63
52	Occurrence and exposure assessment of aflatoxins in Catalonia (Spain). Food and Chemical Toxicology, 2013, 51, 188-193.	3.6	63
53	Ochratoxin A-producing species in grapes and sun-dried grapes and their relation to ecophysiological factors. Letters in Applied Microbiology, 2005, 41, 196-201.	2.2	62
54	Skin damage, high temperature and relative humidity as detrimental factors for Aspergillus carbonarius infection and ochratoxin A production in grapes. Food Control, 2007, 18, 1343-1349.	5.5	62

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55	Modelling of effects of water activity and temperature on germination and growth of ochratoxigenic isolates of on a green coffee-based medium. International Journal of Food Microbiology, 2005, 98, 1-9.	4.7	61
56	Ochratoxin A-producing fungi in Spanish wine grapes and their relationship with meteorological conditions. European Journal of Plant Pathology, 2005, 113, 233-239.	1.7	61
57	Modelling the effect of temperature and water activity in the growth boundaries of Aspergillus ochraceus and Aspergillus parasiticus. Food Microbiology, 2011, 28, 406-417.	4.2	60
58	Effect of water activity and temperature on competing abilities of common maize fungi. Mycological Research, 1998, 102, 959-964.	2.5	57
59	Use of hyperspectral imaging as a tool for Fusarium and deoxynivalenol risk management in cereals: A review. Food Control, 2020, 108, 106819.	5.5	57
60	Modified Atmosphere Packaging for Prevention of Mold Spoilage of Bakery Products with Different pH and Water Activity Levels. Journal of Food Protection, 2003, 66, 1864-1872.	1.7	56
61	Effect of Equisetum arvense and Stevia rebaudiana extracts on growth and mycotoxin production by Aspergillus flavus and Fusarium verticillioides in maize seeds as affected by water activity. International Journal of Food Microbiology, 2012, 153, 21-27.	4.7	55
62	Ochratoxin A (OTA) in Wines, Musts and Grape Juices: Occurrence, Regulations and Methods of Analysis. Food Science and Technology International, 2002, 8, 325-335.	2.2	55
63	EcophysiologyofochratoxigenicAspergillus ochraceusandPenicillium verrucosumisolates. Predictive models for fungal spoilage prevention â€“ a review. Food Additives and Contaminants, 2006, 23, 398-410.	2.0	54
64	Patulin accumulation in apples during postharvest: Effect of controlled atmosphere storage and fungicide treatments. Food Control, 2007, 18, 1443-1448.	5.5	54
65	Modelling Aspergillus flavus growth and aflatoxins production in pistachio nuts. Food Microbiology, 2012, 32, 378-388.	4.2	54
66	Osmotic and matric potential effects on growth, sclerotia and partitioning of polyols and sugars in colonies and spores of Aspergillus ochraceus. Mycological Research, 1999, 103, 141-147.	2.5	51
67	Impact of fungicides onAspergillus carbonariusgrowth and ochratoxin A production on synthetic grape-like medium and on grapes. Food Additives and Contaminants, 2006, 23, 1021-1029.	2.0	51
68	The fate of deoxynivalenol and ochratoxin A during the breadmaking process, effects of sourdough use and bran content. Food and Chemical Toxicology, 2014, 68, 53-60.	3.6	51
69	Effect of essential oils on zearalenone and deoxynivalenol production by Fusarium graminearum in non-sterilized maize grain. Food Microbiology, 2004, 21, 313-318.	4.2	50
70	Predicting the growth/no-growth boundary and ochratoxin A production by Aspergillus carbonarius in pistachio nuts. Food Microbiology, 2008, 25, 683-689.	4.2	50
71	Improvements in the quantitation of patulin in apple juice by high-performance liquid chromatography. Journal of Agricultural and Food Chemistry, 1993, 41, 214-216.	5.2	49
72	Impact of relative humidity and temperature on visible fungal growth and OTA production of ochratoxigenic Aspergillus ochraceus isolates on grapes. Food Microbiology, 2005, 22, 383-389.	4.2	49

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73	LaeA and VeA are involved in growth morphology, asexual development, and mycotoxin production in Alternaria alternata. International Journal of Food Microbiology, 2016, 238, 153-164.	4.7	49
74	Occurrence of Fumonisins B ₁ and B ₂ in Corn-Based Products from the Spanish Market. Applied and Environmental Microbiology, 1994, 60, 2147-2148.	3.1	49
75	Ecophysiological responses of the biocontrol yeast Candida sake to water, temperature and pH stress. Journal of Applied Microbiology, 1998, 84, 192-200.	3.1	48
76	Water activity and temperature effects on germination and growth of Eurotium amstelodami, E. chevalieri and E. herbariorum isolates from bakery products. Journal of Applied Microbiology, 1999, 87, 371-380.	3.1	48
77	Initial screening for inhibitory activity of essential oils on growth of Fusarium verticillioides, F. proliferatum and F. graminearum on maize-based agar media. Food Microbiology, 2004, 21, 649-656.	4.2	48
78	Patulin distribution in Fuji and Golden apples contaminated withPenicillium expansum. Food Additives and Contaminants, 2006, 23, 1316-1322.	2.0	48
79	Cytotoxicity of the mycotoxins deoxynivalenol and ochratoxin A on Caco-2 cell line in presence of resveratrol. Toxicology in Vitro, 2015, 29, 1639-1646.	2.4	48
80	Impact of Fusarium moniliforme and F. proliferatum colonisation of maize on calorific losses and fumonisin production under different environmental conditions. Journal of Stored Products Research, 1999, 35, 15-26.	2.6	47
81	Combined effects of weak acid preservatives, pH and water activity on growth of Eurotium species on a sponge cake. International Journal of Food Microbiology, 2002, 76, 39-46.	4.7	47
82	Early Detection of Fungal Growth in Bakery Products by Use of an Electronic Nose Based on Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2004, 52, 6068-6074.	5.2	47
83	Effects of fungal interaction on ochratoxin A production by A. carbonarius at different temperatures and aw. International Journal of Food Microbiology, 2006, 110, 160-164.	4.7	47
84	Ochratoxin A and its metabolite ochratoxin alpha in urine and assessment of the exposure of inhabitants of Lleida, Spain. Food and Chemical Toxicology, 2011, 49, 1436-1442.	3.6	47
85	Colonisation and competitiveness of Aspergillus and Penicillium species on maize grain in the presence of Fusarium moniliforme and Fusarium proliferatum. International Journal of Food Microbiology, 1998, 45, 107-117.	4.7	45
86	Mycotoxin bioaccessibility/absorption assessment using in vitro digestion models: a review. World Mycotoxin Journal, 2013, 6, 167-184.	1.4	45
87	Comparison of methods for the assessment of growth of food spoilage moulds in solid substrates. International Journal of Food Microbiology, 2005, 99, 329-341.	4.7	44
88	Review. Ochratoxin A: Presence in Human Plasma and Intake Estimation. Food Science and Technology International, 2010, 16, 5-18.	2.2	44
89	Propidium monoazide combined with real-time quantitative PCR to quantify viable Alternaria spp. contamination in tomato products. International Journal of Food Microbiology, 2013, 165, 214-220.	4.7	44
90	Kinetics of Ochratoxin A Production and Accumulation by Aspergillus carbonarius on Synthetic Grape Medium at Different Temperature Levels. Journal of Food Science, 2006, 71, M196-M200.	3.1	43

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91	Effect of essential oils of cinnamon, clove, lemon grass, oregano and palmarosa on growth of and fumonisin B1 production byFusarium verticillioides in maize. Journal of the Science of Food and Agriculture, 2004, 84, 1141-1146.	3.5	42
92	Screening for Antifungal Activity of Some Essential Oils Against Common Spoilage Fungi of Bakery Products. Food Science and Technology International, 2005, 11, 25-32.	2.2	42
93	Quantitative dietary exposure assessment of the Catalonian population (Spain) to the mycotoxin deoxynivalenol. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2011, 28, 1098-1109.	2.3	42
94	The role of mycotoxins in the human exposome: Application of mycotoxin biomarkers in exposome-health studies. Food and Chemical Toxicology, 2018, 121, 504-518.	3.6	42
95	Occurrence of ochratoxigenic fungi and ochratoxin A in grapes from a Tunisian vineyard. International Journal of Food Microbiology, 2007, 114, 376-379.	4.7	41
96	Inoculum size and intraspecific interactions affects Penicillium expansum growth and patulin accumulation in apples. Food Microbiology, 2008, 25, 378-385.	4.2	41
97	Modeling kinetics of aflatoxin production by Aspergillus flavus in maize-based medium and maize grain. International Journal of Food Microbiology, 2013, 162, 182-189.	4.7	41
98	Imazalil resistantPenicillium isolates from Spanish apple packinghouses. Mycopathologia, 1993, 123, 27-33.	3.1	40
99	Selective effect of propionates and water activity on maize mycoflora and impact on fumonisin B1 accumulation. Journal of Stored Products Research, 2000, 36, 203-214.	2.6	40
100	Mold-free Shelf-life Extension of Bakery Products by Active Packaging. Journal of Food Science, 2003, 68, 2547-2552.	3.1	39
101	Water Activity and Temperature Effects on Fungal Growth and Ochratoxin A Production by Ochratoxigenicâ€‚Aspergillus carbonariusâ€‚Isolated from Tunisian Grapes. Journal of Food Science, 2010, 75, M89-97.	3.1	39
102	Exposure assessment to ochratoxin A in Catalonia (Spain) based on the consumption of cereals, nuts, coffee, wine, and beer. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2012, 29, 979-993.	2.3	39
103	Effect of food processing on exposure assessment studies with mycotoxins. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2013, 30, 867-875.	2.3	39
104	Occurrence of Aflatoxin and Aflatoxigenic Molds in Foods and Feed in Spain. Journal of Food Protection, 1986, 49, 445-448.	1.7	38
105	Effect of modified atmosphere packaging and water activity on growth of Eurotium amstelodami, E. chevalieri and E. herbariorum on a sponge cake analogue. Journal of Applied Microbiology, 2000, 88, 606-616.	3.1	38
106	Modelling mould growth under suboptimal environmental conditions and inoculum size. Food Microbiology, 2010, 27, 909-917.	4.2	38
107	Effects of water activity and temperature on germination and growth profiles of ochratoxigenic Penicillium verrucosum isolates on barley meal extract agar. International Journal of Food Microbiology, 2006, 106, 25-31.	4.7	37
108	Occurrence of deoxynivalenol in durum wheat from Morocco. Food Control, 2013, 32, 115-118.	5.5	37

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109	Standardisation of near infrared hyperspectral imaging for quantification and classification of DON contaminated wheat samples. Food Control, 2020, 111, 107074.	5.5	37
110	Tolerance of Penicillium expansum to postharvest fungicide treatments in apple packingshouses in Lerida (Spain). Mycopathologia, 1991, 113, 15-18.	3.1	36
111	Modeling of germination and growth of ochratoxigenic isolates of Aspergillus ochraceus as affected by water activity and temperature on a barley-based medium. Food Microbiology, 2004, 21, 267-274.	4.2	36
112	An attempt to optimize potassium sorbate use to preserve low pH (4.5â€“5.5) intermediate moisture bakery products by modelling Eurotium spp., Aspergillus spp. and Penicillium corylophilum growth. International Journal of Food Microbiology, 2005, 101, 169-177.	4.7	36
113	Ecophysiological characterization of Aspergillus carbonarius, Aspergillus tubingensis and Aspergillus niger isolated from grapes in Spanish vineyards. International Journal of Food Microbiology, 2014, 173, 89-98.	4.7	36
114	Effect of water activity and temperature on growth of three Penicillium species and Aspergillus flavus on a sponge cake analogue. International Journal of Food Microbiology, 2001, 71, 151-157.	4.7	35
115	Ochratoxin A in Spanish retail ground roasted coffee: Occurrence and assessment of the exposure in Catalonia. Food Control, 2011, 22, 414-419.	5.5	35
116	Occurrence of zearalenone, an oestrogenic mycotoxin, in Catalonia (Spain) and exposure assessment. Food and Chemical Toxicology, 2012, 50, 835-839.	3.6	35
117	Impact of cycling temperatures on Fusarium verticillioides and Fusarium graminearum growth and mycotoxins production in soybean. Journal of the Science of Food and Agriculture, 2012, 92, 2952-2959.	3.5	35
118	Control of growth and fumonisin B1production by Fusarium verticillioides and Fusarium proliferatum isolates in moist maize with propionate preservatives. Food Additives and Contaminants, 1999, 16, 555-563.	2.0	34
119	SEM study of water activity and temperature effects on the initial growth of Aspergillus ochraceus, Alternaria alternata and Fusarium verticillioides on maize grain. International Journal of Food Microbiology, 2003, 81, 185-193.	4.7	34
120	Cold and ambient deck storage prior to processing as a critical control point for patulin accumulation. International Journal of Food Microbiology, 2007, 116, 260-265.	4.7	34
121	Fumonisin B1, zearalenone and deoxynivalenol production byFusarium moniliforme,F proliferatum andF graminearum in mixed cultures on irradiated maize kernels. Journal of the Science of Food and Agriculture, 2001, 81, 88-94.	3.5	33
122	Non-specificity of nutritional substrate for ochratoxin A production by isolates of Aspergillus ochraceus. Food Microbiology, 2006, 23, 351-358.	4.2	33
123	Effects of apple and pear varieties and pH on patulin accumulation by Penicillium expansum. Journal of the Science of Food and Agriculture, 2008, 88, 2738-2743.	3.5	33
124	Emerging risk management metrics in food safety: FSO, PO. How do they apply to the mycotoxin hazard?. Food Control, 2012, 25, 797-808.	5.5	33
125	Presence and co-occurrence of aflatoxins, deoxynivalenol, fumonisins and zearalenone in gluten-free and ethnic foods. Food Control, 2012, 26, 282-286.	5.5	33
126	Citrinin-producing capacity of Penicillium expansum strains from apple packinghouses of Lerida (Spain). International Journal of Food Microbiology, 1993, 19, 153-156.	4.7	32

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127	Use of a MS-electronic nose for prediction of early fungal spoilage of bakery products. International Journal of Food Microbiology, 2007, 114, 10-16.	4.7	32
128	Capsicum and Mycotoxin Contamination: State of the Art in a Global Context. Food Science and Technology International, 2008, 14, 5-20.	2.2	32
129	Occurrence of fumonisins in Catalonia (Spain) and an exposure assessment of specific population groups. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2012, 29, 799-808.	2.3	32
130	Hydrolysers of modified mycotoxins in maize: Î±-Amylase and cellulase induce an underestimation of the total aflatoxin content. Food Chemistry, 2018, 248, 86-92.	8.2	32
131	Water activity and temperature effects on growth of Eurotium amstelodami, E. chevalieri and E. herbariorum on a sponge cake analogue. International Journal of Food Microbiology, 1999, 52, 97-103.	4.7	31
132	Survey of patulin occurrence in apple juice and apple products in Catalonia, Spain, and an estimate of dietary intake. Food Additives and Contaminants: Part B Surveillance, 2009, 2, 59-65.	2.8	30
133	Influence of temperature, water activity and incubation time on fungal growth and production of ochratoxin A and zearalenone by toxigenic Aspergillus tubingensis and Fusarium incarnatum isolates in sorghum seeds. International Journal of Food Microbiology, 2017, 242, 53-60.	4.7	30
134	Fumonisins B1 and B2 and toxigenic Fusarium strains in feeds from the Spanish market. International Journal of Food Microbiology, 1995, 27, 37-44.	4.7	29
135	Effect of water activity on hydrolytic enzyme production by Fusarium moniliforme and Fusarium proliferatum during colonisation of maize. International Journal of Food Microbiology, 1998, 42, 185-194.	4.7	29
136	Effect of Water Activity and Temperature on Mycelial Growth and Ochratoxin A Production by Isolates of Aspergillus ochraceus on Irradiated Green Coffee Beans. Journal of Food Protection, 2005, 68, 133-138.	1.7	29
137	Assessment of the exposure to ochratoxin A in the province of Lleida, Spain. Food and Chemical Toxicology, 2009, 47, 2847-2852.	3.6	29
138	Toxigenic molds in Tunisian and Egyptian sorghum for human consumption. Journal of Stored Products Research, 2015, 63, 57-62.	2.6	29
139	Determination of patulin by reversed-phase high-performance liquid chromatography with extraction by diphasic dialysis. Analyst, The, 1993, 118, 171-173.	3.5	28
140	Efficacy of sorbates on the control of the growth of Eurotium species in bakery products with near neutral pH. International Journal of Food Microbiology, 2003, 87, 251-258.	4.7	28
141	Is intraspecific variability of growth and mycotoxin production dependent on environmental conditions? A study with Aspergillus carbonarius isolates. International Journal of Food Microbiology, 2011, 144, 432-439.	4.7	28
142	Intraspecific variability of growth and patulin production of 79 Penicillium expansum isolates at two temperatures. International Journal of Food Microbiology, 2011, 151, 195-200.	4.7	28
143	Building bridges: an integrated strategy for sustainable food production throughout the value chain. Molecular Breeding, 2013, 32, 743-770.	2.1	28
144	The fate of deoxynivalenol through wheat processing to food products. Current Opinion in Food Science, 2016, 11, 34-39.	8.0	28

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145	Formation of patulin-glutathione conjugates induced by pulsed light: A tentative strategy for patulin degradation in apple juices. Food Chemistry, 2020, 315, 126283.	8.2	28
146	Aspergillus Flavus, Aspergillus Niger, and Penicillium Corylophilum Spoilage Prevention of Bakery Products by Means of Weak-Acid Preservatives. Journal of Food Science, 2002, 67, 2271-2277.	3.1	27
147	Geographic differences in trichothecene chemotypes of Fusarium graminearum in the Northwest and North of Iran. World Mycotoxin Journal, 2013, 6, 137-150.	1.4	27
148	Low doses of ochratoxin A induce micronucleus formation and delay DNA repair in human lymphocytes. Food and Chemical Toxicology, 2014, 74, 249-254.	3.6	27
149	Enzyme bread improvers affect the stability of deoxynivalenol and deoxynivalenol-3-glucoside during breadmaking. Food Chemistry, 2016, 208, 288-296.	8.2	27
150	Targeting Fusarium graminearum control via polyamine enzyme inhibitors and polyamine analogs. Food Microbiology, 2015, 49, 95-103.	4.2	26
151	Survey of mycotoxins in beer and exposure assessment through the consumption of commercially available beer in Lleida, Spain. LWT - Food Science and Technology, 2018, 92, 87-91.	5.2	26
152	Effect of preharvest fungicides and interacting fungi on Aspergillus carbonarius growth and ochratoxin A synthesis in dehydrating grapes. Letters in Applied Microbiology, 2007, 45, 194-199.	2.2	25
153	Effect of intra and interspecific interaction on OTA production by A. section Nigri in grapes during dehydration. Food Microbiology, 2007, 24, 254-259.	4.2	25
154	Aflatoxins and ochratoxin A in pistachios sampled in Spain: occurrence and presence of mycotoxigenic fungi. Food Additives and Contaminants: Part B Surveillance, 2010, 3, 185-192.	2.8	25
155	Effect of ultraviolet radiation A and B on growth and mycotoxin production by Aspergillus carbonarius and Aspergillus parasiticus in grape and pistachio media. Fungal Biology, 2015, 119, 67-78.	2.5	25
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