Vicente Sanchis

List of Publications by Year
in descending order

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271 papers	11,766 citations	28736 57 h-index	53065 89 g-index
273 all docs	273 docs citations	273 times ranked	8205 citing authors

#	Article	IF	Citations
1	Relevant Fusarium Mycotoxins in Malt and Beer. Foods, 2022, 11, 246.	1.9	5
2	Diversity and metabolomic characterization of Penicillium expansum isolated from apples grown in Argentina and Spain. Fungal Biology, 2022, 126, 547-555.	1.1	5
3	Near-infrared hyperspectral imaging evaluation of Fusarium damage and DON in single wheat kernels. Food Control, 2022, 142, 109239.	2.8	5
4	Near-infrared hyperspectral imaging for deoxynivalenol and ergosterol estimation in wheat samples. Food Chemistry, 2021, 341, 128206.	4.2	24
5	An overview of mycotoxin biomarker application in exposome-health studies. Current Opinion in Food Science, 2021, 39, 31-35.	4.1	2
6	Mycotoxins occurrence and fungal populations in different types of silages for dairy cows in Spain. Fungal Biology, 2021, 125, 103-114.	1.1	17
7	Usefulness of the analytical control of aflatoxins in feedstuffs for dairy cows for the prevention of aflatoxin M1 in milk. Mycotoxin Research, 2020, 36, 11-22.	1.3	23
8	Use of hyperspectral imaging as a tool for Fusarium and deoxynivalenol risk management in cereals: A review. Food Control, 2020, 108, 106819.	2.8	57
9	Standardisation of near infrared hyperspectral imaging for quantification and classification of DON contaminated wheat samples. Food Control, 2020, 111, 107074.	2.8	37
10	Fate of the mycotoxins in the wort and yeast during ale and lager fermentation and their evaluation under different technological parameters. LWT - Food Science and Technology, 2020, 132, 109877.	2.5	6
11	Tri-octahedral bentonites as potential technological feed additive for Fusarium mycotoxin reduction. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 1374-1387.	1.1	9
12	Deoxynivalenol degradation in wheat kernels by exposition to ammonia vapours: A tentative strategy for detoxification. Food Control, 2020, 118, 107444.	2.8	21
13	Las micotoxinas: el enemigo silencioso. Arbor, 2020, 196, 540.	0.1	2
14	Fusarium mycotoxins in total mixed rations for dairy cows. Mycotoxin Research, 2020, 36, 277-286.	1.3	11
15	Formation of patulin-glutathione conjugates induced by pulsed light: A tentative strategy for patulin degradation in apple juices. Food Chemistry, 2020, 315, 126283.	4.2	28
16	The fate of several trichothecenes and zearalenone during roasting and enzymatic treatment of cereal flour applied in cereal-based infant food production. Food Control, 2020, 114, 107245.	2.8	9
17	New mycotoxin adsorbents based on tri-octahedral bentonites for animal feed. Animal Feed Science and Technology, 2019, 255, 114228.	1.1	19
18	The fate of Fusarium mycotoxins (deoxynivalenol and zearalenone) through wort fermenting by Saccharomyces yeasts (S. cerevisiae and S. pastorianus). Food Research International, 2019, 126, 108587.	2.9	22

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19	Frequency and levels of mycotoxins in beer from the Mexican market and exposure estimate for deoxynivalenol mycotoxins. Mycotoxin Research, 2019, 35, 207-216.	1.3	12
20	Deoxynivalenol in cereal-based baby food production process. A review. Food Control, 2019, 99, 11-20.	2.8	23
21	Fate of zearalenone, deoxynivalenol and deoxynivalenol-3-glucoside during malting process. LWT - Food Science and Technology, 2019, 99, 540-546.	2.5	19
22	Transfer of Fusarium mycotoxins from malt to boiled wort. Food Chemistry, 2019, 278, 700-710.	4.2	11
23	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.	1.8	186
24	Assessment of intraspecies variability in fungal growth initiation of Aspergillus flavus and aflatoxin B 1 production under static and changing temperature levels using different initial conidial inoculum levels. International Journal of Food Microbiology, 2018, 272, 1-11.	2.1	18
25	Aflatoxin B1, ochratoxin A and zearalenone in sorghum grains marketed in Tunisia. Food Additives and Contaminants: Part B Surveillance, 2018, 11, 103-110.	1.3	21
26	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.	2.5	26
27	Mycotoxins and beer. Impact of beer production process on mycotoxin contamination. A review. Food Research International, 2018, 103, 121-129.	2.9	85
28	Hydrolysers of modified mycotoxins in maize: Î±-Amylase and cellulase induce an underestimation of the total aflatoxin content. Food Chemistry, 2018, 248, 86-92.	4.2	32
29	Stability of DON and DON-3-glucoside during baking as affected by the presence of food additives. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 529-537.	1.1	8
30	Occurrence of Alternaria mycotoxins and quantification of viable Alternaria spp. during the food processing of tomato products in Spain. World Mycotoxin Journal, 2018, 11, 625-633.	0.8	8
31	The role of mycotoxins in the human exposome: Application of mycotoxin biomarkers in exposome-health studies. Food and Chemical Toxicology, 2018, 121, 504-518.	1.8	42
32	Time-course of germination, initiation of mycelium proliferation and probability of visible growth and detectable AFB1 production of an isolate of Aspergillus flavus on pistachio extract agar. Food Microbiology, 2017, 64, 104-111.	2.1	5
33	Exploring polyamine metabolism of Alternaria alternata to target new substances to control the fungal infection. Food Microbiology, 2017, 65, 193-204.	2.1	24
34	Single vs multiple-spore inoculum effect on growth kinetic parameters and modeled probabilities of growth and aflatoxin B1 production of Aspergillus flavus on pistachio extract agar. International Journal of Food Microbiology, 2017, 243, 28-35.	2.1	14
35	UPLC-MS/MS analysis of ochratoxin A metabolites produced by Caco-2 and HepG2 cells in a co-culture system. Food and Chemical Toxicology, 2017, 109, 333-340.	1.8	12
36	Effect of xylanase and Î±-amylase on DON and its conjugates during the breadmaking process. Food Research International, 2017, 101, 139-147.	2.9	16

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37	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.	2.1	30
38	Stability and kinetics of leaching of deoxynivalenol, deoxynivalenol-3-glucoside and ochratoxin A during boiling of wheat spaghettis. Food Research International, 2016, 85, 182-190.	2.9	23
39	Enzyme bread improvers affect the stability of deoxynivalenol and deoxynivalenol-3-glucoside during breadmaking. Food Chemistry, 2016, 208, 288-296.	4.2	27
40	Modelling the Probability of Growth and Aflatoxin B1 Production of Aspergillus Flavus under Changing Temperature Conditions in Pistachio Nuts. Procedia Food Science, 2016, 7, 76-79.	0.6	6
41	The fate of deoxynivalenol through wheat processing to food products. Current Opinion in Food Science, 2016, 11, 34-39.	4.1	28
42	Modeling postharvest mycotoxins in foods: recent research. Current Opinion in Food Science, 2016, 11, 46-50.	4.1	14
43	The effect of enhanced carotenoid content of transgenic maize grain on fungal colonization and mycotoxin content. Mycotoxin Research, 2016, 32, 221-228.	1.3	13
44	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.	2.1	49
45	Effect of 1-methylcyclopropene on the development of black mold disease and its potential effect on alternariol and alternariol monomethyl ether biosynthesis on tomatoes infected with Alternaria alternata. International Journal of Food Microbiology, 2016, 236, 74-82.	2.1	19
46	In vitro biotransformation of ochratoxin A using a co-culture system with Caco-2 and HepG2 cells. Toxicology Letters, 2016, 259, S136.	0.4	0
47	Multidetection of urinary ochratoxin A, deoxynivalenol and its metabolites: pilot time-course study and risk assessment in Catalonia, Spain. World Mycotoxin Journal, 2016, 9, 597-612.	0.8	23
48	The impact of Bacillus thuringiensis technology on the occurrence of fumonisins and other mycotoxins in maize. World Mycotoxin Journal, 2016, 9, 475-486.	0.8	11
49	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.	0.4	71
50	Bioaccessibility of ochratoxin A from red wine in an in vitro dynamic gastrointestinal model. World Mycotoxin Journal, 2015, 8, 107-112.	0.8	7
51	An attempt to model the probability of growth and aflatoxin B1 production of Aspergillus flavus under non-isothermal conditions inÂpistachio nuts. Food Microbiology, 2015, 51, 117-129.	2.1	20
52	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.	4.2	66
53	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.	1.1	25
54	Toxigenic molds in Tunisian and Egyptian sorghum for human consumption. Journal of Stored Products Research, 2015, 63, 57-62.	1.2	29

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55	Cytotoxicity of the mycotoxins deoxynivalenol and ochratoxin A on Caco-2 cell line in presence of resveratrol. Toxicology in Vitro, 2015, 29, 1639-1646.	1.1	48
56	Targeting Fusarium graminearum control via polyamine enzyme inhibitors and polyamine analogs. Food Microbiology, 2015, 49, 95-103.	2.1	26
57	Modulation of the xenobiotic transformation system and inflammatory response by ochratoxin A exposure using a co-culture system of Caco-2 and HepG2 cells. Food and Chemical Toxicology, 2015, 86, 245-252.	1.8	14
58	Growth parameters of Penicillium expansum calculated from mixed inocula as an alternative to account for intraspecies variability. International Journal of Food Microbiology, 2014, 186, 120-124.	2.1	7
59	Stability of DON and OTA during the breadmaking process and determination of process and performance criteria. Food Control, 2014, 40, 234-242.	2.8	65
60	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.	2.1	36
61	Low doses of ochratoxin A induce micronucleus formation and delay DNA repair in human lymphocytes. Food and Chemical Toxicology, 2014, 74, 249-254.	1.8	27
62	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.	1.8	51
63	Building bridges: an integrated strategy for sustainable food production throughout the value chain. Molecular Breeding, 2013, 32, 743-770.	1.0	28
64	Mycotoxins: Occurrence, toxicology, and exposure assessment. Food and Chemical Toxicology, 2013, 60, 218-237.	1.8	1,142
65	Risk management towards food safety objective achievement regarding to mycotoxins in pistachio: The sampling and measurement uncertainty issue. Food Control, 2013, 31, 392-402.	2.8	11
66	Determination of aflatoxin and fumonisin levels through ELISA and HPLC, on tilapia feed in Nayarit, Mexico. Food and Agricultural Immunology, 2013, 24, 269-278.	0.7	18
67	Modeling kinetics of aflatoxin production by Aspergillus flavus in maize-based medium and maize grain. International Journal of Food Microbiology, 2013, 162, 182-189.	2.1	41
68	Occurrence and exposure assessment of aflatoxins in Catalonia (Spain). Food and Chemical Toxicology, 2013, 51, 188-193.	1.8	63
69	VeA and LaeA transcriptional factors regulate ochratoxin A biosynthesis in Aspergillus carbonarius. International Journal of Food Microbiology, 2013, 166, 479-486.	2.1	88
70	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.	1.8	96
71	Equisetumarvense hydroâ€alcoholic extract: phenolic composition and antifungal and antimycotoxigenic effect against Aspergillusflavus and Fusariumverticillioides in stored maize. Journal of the Science of Food and Agriculture, 2013, 93, 2248-2253.	1.7	15
72	Occurrence of deoxynivalenol in durum wheat from Morocco. Food Control, 2013, 32, 115-118.	2.8	37

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73	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.	1.1	39
74	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.	2.1	44
75	In vitro effect of some fungicides used in cultivation of Capsicum spp. on growth and ochratoxin A production by Aspergillus species. World Mycotoxin Journal, 2013, 6, 159-165.	0.8	0
76	Mycotoxin bioaccessibility/absorption assessment using in vitro digestion models: a review. World Mycotoxin Journal, 2013, 6, 167-184.	0.8	45
77	Geographic differences in trichothecene chemotypes of Fusarium graminearum in the Northwest and North of Iran. World Mycotoxin Journal, 2013, 6, 137-150.	0.8	27
78	Interactions of deoxynivalenol and lipopolysaccharides on tissue protein synthesis in pigs. World Mycotoxin Journal, 2013, 6, 185-197.	0.8	7
79	Modelling Aspergillus flavus growth and aflatoxins production in pistachio nuts. Food Microbiology, 2012, 32, 378-388.	2.1	54
80	Optimising the number of isolates to be used to estimate growth parameters of mycotoxigenic species. Food Microbiology, 2012, 32, 235-242.	2.1	4
81	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.	1.1	39
82	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.	1.1	32
83	Occurrence of zearalenone, an oestrogenic mycotoxin, in Catalonia (Spain) and exposure assessment. Food and Chemical Toxicology, 2012, 50, 835-839.	1.8	35
84	Exposure assessment of T2 and HT2 toxins in Catalonia (Spain). Food and Chemical Toxicology, 2012, 50, 511-517.	1.8	15
85	Emerging risk management metrics in food safety: FSO, PO. How do they apply to the mycotoxin hazard?. Food Control, 2012, 25, 797-808.	2.8	33
86	Presence and co-occurrence of aflatoxins, deoxynivalenol, fumonisins and zearalenone in gluten-free and ethnic foods. Food Control, 2012, 26, 282-286.	2.8	33
87	Ochratoxigenic moulds and effectiveness of grape field antifungals in a climatic change scenario. Journal of the Science of Food and Agriculture, 2012, 92, 1455-1461.	1.7	16
88	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.	1.7	35
89	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.	2.1	55
90	InÂvitroeffect of some fungicides on growth and aflatoxins production byAspergillus flavusisolated fromCapsicumpowder. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2011, 28, 98-106.	1.1	11

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91	Ochratoxin A in Spanish retail ground roasted coffee: Occurrence and assessment of the exposure in Catalonia. Food Control, 2011, 22, 414-419.	2.8	35
92	Presence of trichothecenes and co-occurrence in cereal-based food from Catalonia (Spain). Food Control, 2011, 22, 490-495.	2.8	63
93	Mould growth and mycotoxin production as affected by Equisetum arvense and Stevia rebaudiana extracts. Food Control, 2011, 22, 1378-1384.	2.8	20
94	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.	1.8	47
95	Ochratoxin A in adult population of Lleida, Spain: Presence in blood plasma and consumption in different regions and seasons. Food and Chemical Toxicology, 2011, 49, 2697-2705.	1.8	16
96	The prehistory of mycotoxins: related cases from ancient times to the discovery of aflatoxins. World Mycotoxin Journal, 2011, 4, 101-112.	0.8	12
97	Modelling the effect of temperature and water activity in the growth boundaries of Aspergillus ochraceus and Aspergillus parasiticus. Food Microbiology, 2011, 28, 406-417.	2.1	60
98	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.	2.1	28
99	Intraspecific variability of growth and patulin production of 79 Penicillium expansum isolates at two temperatures. International Journal of Food Microbiology, 2011, 151, 195-200.	2.1	28
100	Patulin contamination in fruit derivatives, including baby food, from the Spanish market. Food Chemistry, 2011, 124, 563-568.	4.2	79
101	Sphinganine and sphingosine levels and ratio in urine and blood samples from a Catalonian population, Spain. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2011, 28, 1055-1065.	1.1	3
102	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.	1.1	42
103	First Report on Mould and Mycotoxin Contamination of Pistachios Sampled in Algeria. Mycopathologia, 2010, 170, 423-429.	1.3	17
104	Occurrence of aflatoxin M1 and exposure assessment in Catalonia (Spain). Revista Iberoamericana De Micologia, 2010, 27, 130-135.	0.4	99
105	Modelling mould growth under suboptimal environmental conditions and inoculum size. Food Microbiology, 2010, 27, 909-917.	2.1	38
106	Effect of Capsicum carotenoids on growth and aflatoxins production by Aspergillus flavus isolated from paprika and chilli. Food Microbiology, 2010, 27, 1064-1070.	2.1	10
107	Alternating temperatures and photoperiod effects on fungal growth and Ochratoxin A production by Aspergillus carbonarius isolated from Tunisian grapes. International Journal of Food Microbiology, 2010, 139, 210-213.	2.1	17
108	Effect of Capsicum carotenoids on growth and ochratoxin A production by chilli and paprika Aspergillus spp. isolates. International Journal of Food Microbiology, 2010, 142, 354-359.	2.1	15

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109	Co-occurrence of aflatoxins, ochratoxin A and zearalenone in Capsicum powder samples available on the Spanish market. Food Chemistry, 2010, 122, 826-830.	4.2	93
110	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.	1.5	39
111	Review. Ochratoxin A: Presence in Human Plasma and Intake Estimation. Food Science and Technology International, 2010, 16, 5-18.	1.1	44
112	Biomonitoring of Fusarium spp. Mycotoxins: Perspectives for an Individual Exposure Assessment Tool. Food Science and Technology International, 2010, 16, 266-276.	1.1	18
113	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.	1.3	25
114	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.	2.8	95
115	Reduction of fumonisin B1in extruded corn breakfast cereals with salt, malt and sugar in their formulation. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2009, 26, 512-517.	1.1	10
116	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.	1.3	30
117	Predicting mycotoxins in foods: A review. Food Microbiology, 2009, 26, 757-769.	2.1	162
118	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.	2.1	69
119	Screening of mycotoxin multicontamination in medicinal and aromatic herbs sampled in Spain. Journal of the Science of Food and Agriculture, 2009, 89, 1802-1807.	1.7	122
120	Assessment of the exposure to ochratoxin A in the province of Lleida, Spain. Food and Chemical Toxicology, 2009, 47, 2847-2852.	1.8	29
121	Natural maize phytochemicals for control of maize mycoflora and aflatoxigenic fungi. World Mycotoxin Journal, 2009, 2, 305-312.	0.8	9
122	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.	1.7	33
123	Survey: Ochratoxin A in European special wines. Food Chemistry, 2008, 108, 593-599.	4.2	69
124	Briefin vitrostudy onBotrytis cinereaandAspergillus carbonariusregarding growth and ochratoxin A. Letters in Applied Microbiology, 2008, 47, 327-332.	1.0	20
125	Mycelial growth and ochratoxin A production byAspergillussectionNigrion simulated grape medium in modified atmospheres. Journal of Applied Microbiology, 2008, 105, 372-379.	1.4	18
126	Inoculum size and intraspecific interactions affects Penicillium expansum growth and patulin accumulation in apples. Food Microbiology, 2008, 25, 378-385.	2.1	41

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127	Predicting the growth/no-growth boundary and ochratoxin A production by Aspergillus carbonarius in pistachio nuts. Food Microbiology, 2008, 25, 683-689.	2.1	50
128	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.	2.1	64
129	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.	2.1	80
130	Distribution of fumonisins and aflatoxins in corn fractions during industrial cornflake processing. International Journal of Food Microbiology, 2008, 123, 81-87.	2.1	105
131	Ecophysiological characterization of Penicillium expansum population in lleida (Spain). International Journal of Food Microbiology, 2008, 122, 243-252.	2.1	23
132	Capsicum and Mycotoxin Contamination: State of the Art in a Global Context. Food Science and Technology International, 2008, 14, 5-20.	1.1	32
133	Chemical Control of Mycotoxigenic Fungi. , 2008, , 279-296.		1
134	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.	2.8	62
135	Patulin accumulation in apples during postharvest: Effect of controlled atmosphere storage and fungicide treatments. Food Control, 2007, 18, 1443-1448.	2.8	54
136	Distribution of Total Aflatoxins in Milled Fractions of Hulled Rice. Journal of Agricultural and Food Chemistry, 2007, 55, 2760-2764.	2.4	23
137	Effect of Chemical Treatments on Ochratoxigenic Fungi and Common Mycobiota of Grapes (Vitis) Tj ETQq1 1 0.784314 rgBT /Overloc	0.8	18
138	Contamination of pine nuts by fumonisin produced by strains of Fusarium proliferatum isolated from Pinus pinea. Letters in Applied Microbiology, 2007, 44, 68-72.	1.0	14
139	Patulin accumulation in apples by Penicillium expansum during postharvest stages. Letters in Applied Microbiology, 2007, 44, 30-35.	1.0	63
140	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.	1.0	25
141	Effect of germicidal UVC light on fungi isolated from grapes and raisins. Letters in Applied Microbiology, 2007, 45, 238-243.	1.0	66
142	Effect of intra and interspecific interaction on OTA production by A. section Nigri in grapes during dehydration. Food Microbiology, 2007, 24, 254-259.	2.1	25
143	Studies on the interaction between grape-associated filamentous fungi on a synthetic medium. International Journal of Food Microbiology, 2007, 113, 271-276.	2.1	16
144	Occurrence of ochratoxigenic fungi and ochratoxin A in grapes from a Tunisian vineyard. International Journal of Food Microbiology, 2007, 114, 376-379.	2.1	41

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145	Use of a MS-electronic nose for prediction of early fungal spoilage of bakery products. International Journal of Food Microbiology, 2007, 114, 10-16.	2.1	32
146	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.	2.1	34
147	Ecophysiology of ochratoxigenicAspergillus ochraceusandPenicillium verrucosumisolates. Predictive models for fungal spoilage prevention â€“ a review. Food Additives and Contaminants, 2006, 23, 398-410.	2.0	54
148	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
149	Reduction of Ochratoxin A in Extruded Barley Meal. Journal of Food Protection, 2006, 69, 1139-1143.	0.8	21
150	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.	1.5	43
151	Reduction of Aflatoxins by Extrusion-Cooking of Rice Meal. Journal of Food Science, 2006, 71, C369-C377.	1.5	24
152	Non-specificity of nutritional substrate for ochratoxin A production by isolates of Aspergillus ochraceus. Food Microbiology, 2006, 23, 351-358.	2.1	33
153	Effect of photoperiod and dayâ€“night temperatures simulating field conditions on growth and ochratoxin A production of Aspergillus carbonarius strains isolated from grapes. Food Microbiology, 2006, 23, 622-627.	2.1	19
154	Kinetics and spatial distribution of OTA in Aspergillus carbonarius cultures. Food Microbiology, 2006, 23, 753-756.	2.1	18
155	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.	2.1	37
156	Mapping of Aspergillus Section Nigri in Southern Europe and Israel based on geostatistical analysis. International Journal of Food Microbiology, 2006, 111, S72-S82.	2.1	76
157	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.	2.1	47
158	PCR-based strategy to detect contamination with mycotoxigenic Fusarium species in maize. Systematic and Applied Microbiology, 2006, 29, 681-689.	1.2	118
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