

# Jordi Mañes

## List of Publications by Year in descending order

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294  
papers

13,271  
citations

17440

63  
h-index

39675

94  
g-index

302  
all docs

302  
docs citations

302  
times ranked

10089  
citing authors

#	ARTICLE	IF	CITATIONS
1	Review on the toxicity, occurrence, metabolism, detoxification, regulations and intake of zearalenone: An oestrogenic mycotoxin. Food and Chemical Toxicology, 2007, 45, 1-18.	3.6	1,210
2	Existence and topological stability of Fermi points in multilayered graphene. Physical Review B, 2007, 75, .	3.2	226
3	Determination of pesticide residues in fruit and vegetables. Journal of Chromatography A, 1996, 754, 301-331.	3.7	208
4	Determination of carbamate residues in fruits and vegetables by matrix solid-phase dispersion and liquid chromatographyâ€“mass spectrometry. Journal of Chromatography A, 2000, 871, 43-56.	3.7	176
5	Solid-phase extraction in multi-residue pesticide analysis of water. Journal of Chromatography A, 1993, 642, 135-161.	3.7	169
6	Analysis of carbamate and phenylurea pesticide residues in fruit juices by solid-phase microextraction and liquid chromatographyâ€“mass spectrometry. Journal of Chromatography A, 2007, 1147, 135-143.	3.7	161
7	Dietary Administration of High Doses of Pterostilbene and Quercetin to Mice Is Not Toxic. Journal of Agricultural and Food Chemistry, 2009, 57, 3180-3186.	5.2	149
8	Pesticide residue determination in fruit and vegetables by liquid chromatographyâ€“mass spectrometry. Journal of Chromatography A, 2000, 882, 153-173.	3.7	148
9	Capillary electrophoresis for the determination of pesticide residues. TrAC - Trends in Analytical Chemistry, 2003, 22, 133-151.	11.4	135
10	Occurrence and legislation of mycotoxins in food and feed from Morocco. Food Control, 2009, 20, 334-344.	5.5	135
11	Determination of aflatoxins in peanuts by matrix solid-phase dispersion and liquid chromatography. Journal of Chromatography A, 2003, 1011, 49-54.	3.7	126
12	Aflatoxins levels in dried fruits and nuts from Rabat-SalÃ© area, Morocco. Food Control, 2008, 19, 849-853.	5.5	126
13	<i>Fusarium</i> species, chemotype characterisation and trichothecene contamination of durum and soft wheat in an area of central Italy. Journal of the Science of Food and Agriculture, 2015, 95, 540-551.	3.5	122
14	Presence of aflatoxin M1 in pasteurized milk from Morocco. International Journal of Food Microbiology, 2007, 114, 25-29.	4.7	121
15	Simultaneous determination of eight underivatized biogenic amines in fish by solid phase extraction and liquid chromatographyâ€“tandem mass spectrometry. Food Chemistry, 2012, 132, 537-543.	8.2	116
16	Surveillance of pesticide residues in fruits from Valencia during twenty months (2004/05). Food Control, 2010, 21, 36-44.	5.5	115
17	Simultaneous determination of bisphenol A, octylphenol, and nonylphenol by pressurised liquid extraction and liquid chromatographyâ€“tandem mass spectrometry in powdered milk and infant formulas. Food Chemistry, 2011, 126, 360-367.	8.2	114
18	Presence of mycotoxin in commercial infant formulas and baby foods from Italian market. Food Control, 2014, 39, 227-236.	5.5	112

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19	Off-Line Solid-Phase Microextraction and Capillary Electrophoresis Mass Spectrometry To Determine Acidic Pesticides in Fruits. <i>Analytical Chemistry</i> , 2003, 75, 452-459.	6.5	109
20	Occurrence of Fusarium mycotoxins in Italian cereal and cereal products from organic farming. <i>Food Chemistry</i> , 2013, 141, 1747-1755.	8.2	109
21	Further data on the presence of Fusarium emerging mycotoxins enniatins, fusaproliferin and beauvericin in cereals available on the Spanish markets. <i>Food and Chemical Toxicology</i> , 2010, 48, 1412-1416.	3.6	101
22	Natural co-occurrence of mycotoxins in wheat grains from Italy and Syria. <i>Food Chemistry</i> , 2014, 157, 111-118.	8.2	101
23	Multi-mycotoxin analysis in wheat semolina using an acetonitrile-based extraction procedure and gas chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2012, 1270, 28-40.	3.7	100
24	A survey of trichothecenes, zearalenone and patulin in milled grain-based products using GC-MS/MS. <i>Food Chemistry</i> , 2014, 146, 212-219.	8.2	99
25	Determination of fungicide residues in fruits and vegetables by liquid chromatography-atmospheric pressure chemical ionization mass spectrometry. <i>Journal of Chromatography A</i> , 2002, 947, 227-235.	3.7	98
26	Incidence of ochratoxin A in rice and dried fruits from Rabat and Salé area, Morocco. <i>Food Additives and Contaminants</i> , 2007, 24, 285-291.	2.0	93
27	Application of an HPLC-MS/MS method for mycotoxin analysis in commercial baby foods. <i>Food Chemistry</i> , 2012, 133, 176-183.	8.2	91
28	Determination of trichothecenes and zearalenones in grain cereal, flour and bread by liquid chromatography tandem mass spectrometry. <i>Food Chemistry</i> , 2012, 134, 2389-2397.	8.2	89
29	Simultaneous analysis of twenty-six mycotoxins in durum wheat grain from Italy. <i>Food Control</i> , 2016, 62, 322-329.	5.5	88
30	Determination of triazines and organophosphorus pesticides in water samples using solid-phase extraction. <i>Journal of Chromatography A</i> , 1991, 555, 137-145.	3.7	86
31	Evaluation of mycotoxins and their metabolites in human breast milk using liquid chromatography coupled to high resolution mass spectrometry. <i>Analytica Chimica Acta</i> , 2014, 820, 39-46.	5.4	86
32	Assessment of the microbiological quality and wash treatments of lettuce served in University restaurants. <i>International Journal of Food Microbiology</i> , 2000, 58, 123-128.	4.7	82
33	Occurrence of Fusarium mycotoxins and their dietary intake through beer consumption by the European population. <i>Food Chemistry</i> , 2015, 178, 149-155.	8.2	81
34	Occurrence and Distribution of Pesticides in the Province of Bologna, Italy, Using Honeybees as Bioindicators. <i>Archives of Environmental Contamination and Toxicology</i> , 2004, 47, 479-488.	4.1	80
35	Liquid Chromatography Quadrupole Time-of-Flight Mass Spectrometry Analysis of Carbosulfan, Carbofuran, 3-Hydroxycarbofuran, and Other Metabolites in Food. <i>Analytical Chemistry</i> , 2007, 79, 1492-1501.	6.5	78
36	Determination of ochratoxin A in organic and non-organic cereals and cereal products from Spain and Portugal. <i>Food Chemistry</i> , 2008, 107, 525-530.	8.2	77

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37	Development and validation of a liquid chromatography tandem mass spectrometry method for the analysis of $\beta$ -agonists in animal feed and drinking water. <i>Journal of Chromatography A</i> , 2010, 1217, 6061-6068.	3.7	77
38	Liquid chromatographic-mass spectrometric determination of post-harvest fungicides in citrus fruits. <i>Journal of Chromatography A</i> , 2001, 912, 301-310.	3.7	76
39	Simultaneous determination of imidacloprid, carbendazim, methiocarb and hexythiazox in peaches and nectarines by liquid chromatography-mass spectrometry. <i>Analytica Chimica Acta</i> , 2002, 461, 109-116.	5.4	76
40	Further data on the levels of emerging <i>Fusarium</i> mycotoxins enniatins (A, A1, B, B1), beauvericin and fusaproliferin in breakfast and infant cereals from Morocco. <i>Food Chemistry</i> , 2011, 124, 481-485.	8.2	76
41	Development of a GC-MS/MS strategy to determine 15 mycotoxins and metabolites in human urine. <i>Talanta</i> , 2014, 128, 125-131.	5.5	76
42	Solid-phase extraction of quaternary ammonium herbicides. <i>Journal of Chromatography A</i> , 2000, 885, 251-271.	3.7	75
43	Occurrence and co-occurrence of <i>Fusarium</i> mycotoxins in wheat grains and wheat flour from Romania. <i>Food Control</i> , 2017, 73, 147-155.	5.5	74
44	Analysis of thiabendazole and procymidone in fruits and vegetables by capillary electrophoresis-electrospray mass spectrometry. <i>Journal of Chromatography A</i> , 2002, 949, 359-366.	3.7	73
45	Evaluation of solid-phase extraction and stir-bar sorptive extraction for the determination of fungicide residues at low- $\mu\text{g/kg}$ levels in grapes by liquid chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2004, 1050, 119-127.	3.7	72
46	Comparison of liquid chromatography using triple quadrupole and quadrupole ion trap mass analyzers to determine pesticide residues in oranges. <i>Journal of Chromatography A</i> , 2005, 1067, 115-125.	3.7	72
47	Application of matrix solid phase dispersion to the determination of imidacloprid, carbaryl, aldicarb, and their main metabolites in honeybees by liquid chromatography-mass spectrometry detection. <i>Talanta</i> , 2006, 69, 724-729.	5.5	72
48	Quantification of <i>Listeria monocytogenes</i> in salads by real time quantitative PCR. <i>International Journal of Food Microbiology</i> , 2006, 107, 202-206.	4.7	72
49	Limited survey for the occurrence of aflatoxins in cereals and poultry feeds from Rabat, Morocco. <i>International Journal of Food Microbiology</i> , 2007, 115, 124-127.	4.7	72
50	Use of the modified quick easy cheap effective rugged and safe sample preparation approach for the simultaneous analysis of type A- and B-trichothecenes in wheat flour. <i>Journal of Chromatography A</i> , 2010, 1217, 1437-1440.	3.7	72
51	Evaluation of beauvericin and enniatins in Italian cereal products and multicereal food by liquid chromatography coupled to triple quadrupole mass spectrometry. <i>Food Chemistry</i> , 2013, 140, 755-762.	8.2	72
52	Incidence of microbial flora in lettuce, meat and Spanish potato omelette from restaurants. <i>Food Microbiology</i> , 2001, 18, 159-163.	4.2	71
53	Evaluation of matrix solid-phase dispersion (MSPD) extraction for multi-mycotoxin determination in different flours using LC-MS/MS. <i>Talanta</i> , 2011, 85, 206-215.	5.5	71
54	Exposure assessment approach through mycotoxin/creatinine ratio evaluation in urine by GC-MS/MS. <i>Food and Chemical Toxicology</i> , 2014, 72, 69-75.	3.6	71

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55	Occurrence of deoxynivalenol and T-2 toxin in bread and pasta commercialised in Spain. <i>Food Chemistry</i> , 2011, 124, 156-161.	8.2	68
56	Analysis of mycotoxins in coffee and risk assessment in Spanish adolescents and adults. <i>Food and Chemical Toxicology</i> , 2015, 86, 225-233.	3.6	68
57	Dietary intake and food pattern among university students. <i>Nutrition Research</i> , 2000, 20, 1249-1258.	2.9	67
58	Application of matrix solid-phase dispersion to the determination of a new generation of fungicides in fruits and vegetables. <i>Journal of Chromatography A</i> , 2002, 968, 201-209.	3.7	67
59	Solid-Phase Microextraction Liquid Chromatography/Tandem Mass Spectrometry To Determine Postharvest Fungicides in Fruits. <i>Analytical Chemistry</i> , 2003, 75, 3606-3615.	6.5	67
60	Multimycotoxin LC-MS/MS Analysis in Tea Beverages after Dispersive Liquid-Liquid Microextraction (DLLME). <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10282-10289.	5.2	67
61	Comparison of octadecylsilica and graphitized carbon black as materials for solid-phase extraction of fungicide and insecticide residues from fruit and vegetables. <i>Journal of Chromatography A</i> , 1997, 778, 127-137.	3.7	66
62	Matrix solid-phase dispersion extraction procedure for multiresidue pesticide analysis in oranges. <i>Journal of Chromatography A</i> , 1996, 719, 95-103.	3.7	65
63	Analysis of post-harvest fungicides by micellar electrokinetic chromatography. <i>Journal of Chromatography A</i> , 2001, 924, 387-396.	3.7	64
64	Bioaccessibility of Deoxynivalenol and its natural co-occurrence with Ochratoxin A and Aflatoxin B1 in Italian commercial pasta. <i>Food and Chemical Toxicology</i> , 2012, 50, 280-287.	3.6	63
65	Optimization of Matrix Solid-Phase Dispersion method for simultaneous extraction of aflatoxins and OTA in cereals and its application to commercial samples. <i>Talanta</i> , 2010, 82, 567-574.	5.5	62
66	Comparison of four mass analyzers for determining carbosulfan and its metabolites in citrus by liquid chromatography/mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2006, 20, 2151-2164.	1.5	61
67	Rapid mycotoxin analysis in human urine: A pilot study. <i>Food and Chemical Toxicology</i> , 2011, 49, 2299-2304.	3.6	61
68	Emerging Fusarium mycotoxins in organic and conventional pasta collected in Spain. <i>Food and Chemical Toxicology</i> , 2013, 51, 259-266.	3.6	61
69	Multi-mycotoxins Analysis in Dried Fruit by LC/MS/MS and a Modified QuEChERS Procedure. <i>Food Analytical Methods</i> , 2014, 7, 935-945.	2.6	61
70	Liquid chromatography-electrospray quadrupole ion-trap mass spectrometry of nine pesticides in fruits. <i>Journal of Chromatography A</i> , 2004, 1048, 41-49.	3.7	60
71	Factors Affecting the Presence of Ochratoxin A in Wines. <i>Critical Reviews in Food Science and Nutrition</i> , 2006, 46, 473-478.	10.3	60
72	Occurrence and daily intake of ochratoxin A of organic and non-organic rice and rice products. <i>International Journal of Food Microbiology</i> , 2006, 107, 223-227.	4.7	60

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73	Antibacterial effect of the bioactive compound beauvericin produced by <i>Fusarium proliferatum</i> on solid medium of wheat. <i>Toxicon</i> , 2010, 56, 349-354.	1.6	60
74	Concentration of ochratoxin A in wines from supermarkets and stores of Valencian Community (Spain). <i>Journal of Chromatography A</i> , 2004, 1054, 397-401.	3.7	59
75	Analysis of fumonisins in corn-based food by liquid chromatography with fluorescence and mass spectrometry detectors. <i>Food Chemistry</i> , 2009, 112, 1031-1037.	8.2	59
76	Natural Occurrence of Emerging <i>Fusarium</i> Mycotoxins in Feed and Fish from Aquaculture. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 12462-12470.	5.2	59
77	Analysis of Organophosphorus Pesticides in Honeybee by Liquid Chromatography-Atmospheric Pressure Chemical Ionization-Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3540-3547.	5.2	58
78	Determination of <i>Fusarium</i> mycotoxins enniatins, beauvericin and fusaproliferin in cereals and derived products from Tunisia. <i>Food Control</i> , 2011, 22, 1373-1377.	5.5	57
79	Biopreservation potential of lactic acid bacteria from Andean fermented food of vegetal origin. <i>Food Control</i> , 2017, 78, 393-400.	5.5	56
80	Determination of macrolide and lincosamide antibiotics by pressurised liquid extraction and liquid chromatography-tandem mass spectrometry in meat and milk. <i>Food Control</i> , 2010, 21, 1703-1709.	5.5	55
81	Routine application using single quadrupole liquid chromatography-mass spectrometry to pesticides analysis in citrus fruits. <i>Journal of Chromatography A</i> , 2005, 1088, 224-233.	3.7	54
82	Further data on the occurrence of <i>Fusarium</i> emerging mycotoxins enniatins (A, A1, B, B1), fusaproliferin and beauvericin in raw cereals commercialized in Morocco. <i>Food Control</i> , 2011, 22, 1-5.	5.5	54
83	Development and Validation of a LC-ESI-MS/MS Method for the Determination of <i>Alternaria</i> Toxins Alternariol, Alternariol Methyl-Ether and Tentoxin in Tomato and Tomato-Based Products. <i>Toxins</i> , 2016, 8, 328.	3.4	54
84	Effect of introduction of HACCP on the microbiological quality of some restaurant meals. <i>Food Control</i> , 2002, 13, 253-261.	5.5	53
85	Assessment of the Microbiological Safety of Dried Spices and Herbs Commercialized in Spain. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 364-368.	3.2	53
86	Ultraviolet spectrophotometric determination of phenols in natural and waste waters with iodine monobromide. <i>Analyst</i> , 1987, 112, 1335-1337.	3.5	52
87	Survey of mycotoxins in dates and dried fruits from Tunisian and Spanish markets. <i>Food Control</i> , 2015, 51, 340-346.	5.5	51
88	Determination of Isopropyl Thioxanthone (ITX) in Fruit Juices by Pressurized Liquid Extraction and Liquid Chromatography-Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7947-7952.	5.2	50
89	Determination of aminoglycoside and macrolide antibiotics in meat by pressurized liquid extraction and LC-ESI-MS. <i>Journal of Separation Science</i> , 2010, 33, 522-529.	2.5	50
90	Pressurized liquid extraction coupled to liquid chromatography for the analysis of ochratoxin A in breakfast and infants cereals from Morocco. <i>Food Control</i> , 2010, 21, 132-135.	5.5	50

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91	Exposure to patulin from consumption of apple-based products. <i>Food Additives and Contaminants</i> , 2007, 24, 1268-1274.	2.0	49
92	Tiger nut and its by-products valorization: From extraction of oil and valuable compounds to development of new healthy products. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 306-312.	5.6	49
93	Potential Application of Lactic Acid Bacteria to Reduce Aflatoxin B1 and Fumonisin B1 Occurrence on Corn Kernels and Corn Ears. <i>Toxins</i> , 2020, 12, 21.	3.4	49
94	Enterotoxigenic staphylococci and their toxins in restaurant foods. <i>Trends in Food Science and Technology</i> , 2002, 13, 60-67.	15.1	48
95	Determination of carbosulfan and its metabolites in oranges by liquid chromatography ion-trap triple-stage mass spectrometry. <i>Journal of Chromatography A</i> , 2006, 1109, 228-241.	3.7	48
96	Analysis of fumonisins B1, B2 and B3 in corn-based baby food by pressurized liquid extraction and liquid chromatography/tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2008, 1209, 188-194.	3.7	48
97	The Role of the Liquid Chromatography-Mass Spectrometry in Pesticide Residue Determination in Food. <i>Critical Reviews in Analytical Chemistry</i> , 2008, 38, 93-117.	3.5	48
98	Ochratoxin A in rice on the Moroccan retail market. <i>International Journal of Food Microbiology</i> , 2008, 126, 83-85.	4.7	47
99	Nuts and dried fruits: Natural occurrence of emerging Fusarium mycotoxins. <i>Food Control</i> , 2013, 33, 215-220.	5.5	46
100	Simultaneous determination of Fusarium mycotoxins in wheat grain from Morocco by liquid chromatography coupled to triple quadrupole mass spectrometry. <i>Food Control</i> , 2014, 46, 1-5.	5.5	46
101	Multi-mycotoxin contamination of couscous semolina commercialized in Morocco. <i>Food Chemistry</i> , 2017, 214, 440-446.	8.2	46
102	Current developments in the analysis of water pollution by polychlorinated biphenyls. <i>Journal of Chromatography A</i> , 1996, 733, 449-471.	3.7	45
103	Influence of organic matter and surfactants on solid-phase extraction of diquat, paraquat and difenzoquat from waters. <i>Journal of Chromatography A</i> , 1996, 727, 245-252.	3.7	45
104	Levels of ochratoxin A in wheat and maize bread from the central zone of Portugal. <i>International Journal of Food Microbiology</i> , 2008, 127, 284-289.	4.7	44
105	First report on the presence of emerging Fusarium mycotoxins enniatins (A, A1, B, B1), beauvericin and fusaproliferin in rice on the Moroccan retail markets. <i>Food Control</i> , 2011, 22, 1826-1830.	5.5	44
106	Determination of Mycotoxins in Bee Pollen by Gas Chromatography-Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1999-2005.	5.2	44
107	Biosynthesis of beauvericin and enniatins in vitro by wheat Fusarium species and natural grain contamination in an area of central Italy. <i>Food Microbiology</i> , 2015, 46, 618-626.	4.2	44
108	Limited survey for the presence of aflatoxins in foods from local markets and supermarkets in Valencia, Spain. <i>Food Additives and Contaminants</i> , 2004, 21, 165-171.	2.0	43

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109	Occurrence of fumonisins B1 and B2 in broa, typical Portuguese maize bread. <i>International Journal of Food Microbiology</i> , 2007, 118, 79-82.	4.7	43
110	Inhibition of aflatoxin B1, B2, G1 and G2 production by <i>Aspergillus parasiticus</i> in nuts using yellow and oriental mustard flours. <i>Food Control</i> , 2015, 47, 154-160.	5.5	43
111	Antifungal effects of the bioactive compounds enniatins A, A1, B, B1. <i>Toxicon</i> , 2010, 56, 480-485.	1.6	42
112	Influence of the antimicrobial compound allyl isothiocyanate against the <i>Aspergillus parasiticus</i> growth and its aflatoxins production in pizza crust. <i>Food and Chemical Toxicology</i> , 2015, 83, 222-228.	3.6	42
113	Comparison of various liquid chromatographic methods for the analysis of avermectin residues in citrus fruits. <i>Journal of Chromatography A</i> , 2001, 918, 59-65.	3.7	41
114	On-line determination of bipyridylum herbicides in water by HPLC. <i>Chromatographia</i> , 1997, 45, 402-407.	1.3	40
115	Optimization of LC-MS/MS using triple quadrupole mass analyzer for the simultaneous analysis of carbosulfan and its main metabolites in oranges. <i>Analytica Chimica Acta</i> , 2006, 571, 1-11.	5.4	40
116	Simple liquid chromatography assay for analyzing ochratoxin A in bovine milk. <i>Food Chemistry</i> , 2008, 108, 272-276.	8.2	40
117	In vitro antifungal activity of allyl isothiocyanate (AITC) against <i>Aspergillus parasiticus</i> and <i>Penicillium expansum</i> and evaluation of the AITC estimated daily intake. <i>Food and Chemical Toxicology</i> , 2015, 83, 293-299.	3.6	40
118	Simultaneous determination of mycotoxin in commercial coffee. <i>Food Control</i> , 2015, 57, 282-292.	5.5	40
119	On-line liquid chromatographic trace enrichment and high-performance liquid chromatographic determination of diquat, paraquat and difenzoquat in water. <i>Journal of Chromatography A</i> , 1996, 728, 325-331.	3.7	39
120	Ochratoxin A in the morning and afternoon portions of urine from Coimbra and Valencian populations. <i>Toxicon</i> , 2008, 51, 1281-1287.	1.6	39
121	Rapid whole protein quantitation of staphylococcal enterotoxins A and B by liquid chromatography/mass spectrometry. <i>Journal of Chromatography A</i> , 2012, 1238, 54-59.	3.7	39
122	Development of microextraction techniques in combination with GC-MS/MS for the determination of mycotoxins and metabolites in human urine. <i>Journal of Separation Science</i> , 2017, 40, 1572-1582.	2.5	39
123	Multi-Mycotoxin Analysis in Durum Wheat Pasta by Liquid Chromatography Coupled to Quadrupole Orbitrap Mass Spectrometry. <i>Toxins</i> , 2017, 9, 59.	3.4	39
124	Thermal and non-thermal preservation techniques of tiger nuts' beverage "orchata de chufa". Implications for food safety, nutritional and quality properties. <i>Food Research International</i> , 2018, 105, 945-951.	6.2	39
125	Dietary intake of ochratoxin A from conventional and organic bread. <i>International Journal of Food Microbiology</i> , 2007, 118, 87-91.	4.7	38
126	Occurrence of Fusarium Mycotoxins in Wheat from Europe - A Review. <i>Acta Universitatis Cibiniensis Series E: Food Technology</i> , 2015, 19, 35-60.	0.4	38

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127	Food-Based Dietary Guidelines around the World: A Comparative Analysis to Update AESAN Scientific Committee Dietary Recommendations. <i>Nutrients</i> , 2021, 13, 3131.	4.1	38
128	Rapid screening of organophosphorus pesticides in honey and bees by liquid chromatography–Mass spectrometry. <i>Chromatographia</i> , 2002, 56, 577-583.	1.3	37
129	Isolation and purification of enniatins A, A1, B, B1, produced by <i>Fusarium tricinctum</i> in solid culture, and cytotoxicity effects on Caco-2 cells. <i>Toxicon</i> , 2010, 56, 418-424.	1.6	37
130	Determination of Soyasaponins I and II in Raw and Cooked Legumes by Solid Phase Extraction (SPE) Coupled to Liquid Chromatography (LC)–Mass Spectrometry (MS) and Assessment of Their Bioaccessibility by an in Vitro Digestion Model. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1702-1709.	5.2	37
131	Mass spectrometry strategies for mycotoxins analysis in European beers. <i>Food Control</i> , 2013, 30, 122-128.	5.5	36
132	Development of a new method for the simultaneous determination of 21 mycotoxins in coffee beverages by liquid chromatography tandem mass spectrometry. <i>Food Research International</i> , 2015, 72, 247-255.	6.2	36
133	Presence of Enniatins and Beauvericin in Romanian Wheat Samples: From Raw Material to Products for Direct Human Consumption. <i>Toxins</i> , 2017, 9, 189.	3.4	36
134	Antifungal effect of phenolic extract of fermented rice bran with <i>Rhizopus oryzae</i> and its potential use in loaf bread shelf life extension. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5011-5018.	3.5	36
135	Extraction of Phenolic Compounds from Fresh Apple Pomace by Different Non-Conventional Techniques. <i>Molecules</i> , 2021, 26, 4272.	3.8	36
136	Determination of ochratoxin A in maize bread samples by LC with fluorescence detection. <i>Talanta</i> , 2007, 73, 246-250.	5.5	35
137	One-year monitoring of aflatoxins and ochratoxin A in tiger-nuts and their beverages. <i>Food Chemistry</i> , 2011, 127, 822-826.	8.2	35
138	Study of the potential toxicity of enniatins A, A1, B, B1 by evaluation of duodenal and colonic bioavailability applying an in Vitro method by Caco-2 cells. <i>Toxicon</i> , 2012, 59, 1-11.	1.6	34
139	Determination of urea-derived pesticides in fruits and vegetables by solid-phase preconcentration and capillary electrophoresis. <i>Electrophoresis</i> , 2001, 22, 2010-2016.	2.4	33
140	Fumonisin determination in urine by LC-MS-MS. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 396, 809-816.	3.7	33
141	Solid phase techniques in the extraction of pesticides and related compounds from foods and soils. <i>Journal of Separation Science</i> , 1994, 6, 331-359.	1.0	32
142	Evaluation of a solid-phase extraction system for determining pesticide residues in milk. <i>Journal of Chromatography A</i> , 1993, 642, 195-204.	3.7	31
143	Report of toxic shock syndrome toxin 1 (TSST-1) from <i>Staphylococcus aureus</i> isolated in food handlers and surfaces from foodservice establishments. <i>Ecotoxicology and Environmental Safety</i> , 2012, 80, 288-290.	6.0	31
144	Incidence of microorganisms from fresh orange juice processed by squeezing machines. <i>Food Control</i> , 2012, 23, 282-285.	5.5	31

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145	Accelerated Solvent Extraction of Ochratoxin A from Rice Samples. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9348-9351.	5.2	30
146	Occurrence of ochratoxin A in bread consumed in Morocco. <i>Microchemical Journal</i> , 2007, 87, 154-158.	4.5	30
147	Occurrence of Aflatoxins in Tigernuts and Their Beverages Commercialized in Spain. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2609-2612.	5.2	30
148	Antibacterial activity of the enniatin B, produced by <i>Fusarium tricinctum</i> in liquid culture, and cytotoxic effects on Caco-2 cells. <i>Toxicology Mechanisms and Methods</i> , 2011, 21, 503-512.	2.7	30
149	Influence of the heat treatment on the degradation of the minor <i>Fusarium</i> mycotoxin beauvericin. <i>Food Control</i> , 2012, 28, 13-18.	5.5	30
150	Antifungal and antimycotoxigenic activity of hydrolyzed goat whey on <i>Penicillium</i> spp: An application as biopreservation agent in pita bread. <i>LWT - Food Science and Technology</i> , 2020, 118, 108717.	5.2	30
151	Influence of different coffee drink preparations on ochratoxin A content and evaluation of the antioxidant activity and caffeine variations. <i>Food Control</i> , 2011, 22, 1240-1245.	5.5	29
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155	Multimycotoxin Determination in Tunisian Farm Animal Feed. <i>Journal of Food Science</i> , 2019, 84, 3885-3893.	3.1	29
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159	Impact of Ultrasound Extraction Parameters on the Antioxidant Properties of <i>Moringa Oleifera</i> Leaves. <i>Antioxidants</i> , 2020, 9, 277.	5.1	28
160	Analysis of staphylococcal enterotoxin A in milk by matrix-assisted laser desorption/ionization-time of flight mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2011, 400, 1525-1531.	3.7	27
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164	Extraction-spectrophotometric determination of hydrazine with 2-hydroxy-1-naphthaldehyde. <i>Analyst</i> , 1987, 112, 1183-1184.	3.5	26
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176	<i>Listeria</i> spp. in Street-Vended Ready-to-Eat Foods. <i>Interdisciplinary Perspectives on Infectious Diseases</i> , 2011, 2011, 1-6.	1.4	24
177	Applicability of hybrid linear ion trap-high resolution mass spectrometry and quadrupole-linear ion trap-mass spectrometry for mycotoxin analysis in baby food. <i>Journal of Chromatography A</i> , 2012, 1223, 84-92.	3.7	24
178	Effect of allyl isothiocyanate on transcriptional profile, aflatoxin synthesis, and <i>Aspergillus flavus</i> growth. <i>Food Research International</i> , 2020, 128, 108786.	6.2	24
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185	Climatic conditions influence emerging mycotoxin presence in wheat grown in Romania – A 2-year survey. <i>Crop Protection</i> , 2017, 100, 124-133.	2.1	22
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