

# 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	Potential application of lactic acid bacteria in the biopreservation of red grape from mycotoxigenic fungi. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 898-907.	3.5	15
2	Development of an Extraction Method of Aflatoxins and Ochratoxin A from Oral, Gastric and Intestinal Phases of Digested Bread by In Vitro Model. <i>Toxins</i> , 2022, 14, 38.	3.4	7
3	Use of Mustard Extracts Fermented by Lactic Acid Bacteria to Mitigate the Production of Fumonisin B1 and B2 by <i>Fusarium verticillioides</i> in Corn Ears. <i>Toxins</i> , 2022, 14, 80.	3.4	4
4	Novel quadrupole-time of flight-based methodology for determination of multiple mycotoxins in human hair. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2022, 1191, 123117.	2.3	3
5	Carotenoids present in goji berries <i>Lycium barbarum</i> L. are suitable to protect against mycotoxins effects: An in vitro study of bioavailability. <i>Journal of Functional Foods</i> , 2022, 92, 105049.	3.4	10
6	Development of an Antifungal Device Based on Oriental Mustard Flour to Prevent Fungal Growth and Aflatoxin B1 Production in Almonds. <i>Toxins</i> , 2022, 14, 5.	3.4	4
7	Bioaccessibility Study of Aflatoxin B1 and Ochratoxin A in Bread Enriched with Fermented Milk Whey and/or Pumpkin. <i>Toxins</i> , 2022, 14, 6.	3.4	15
8	Multimycotoxin Analysis in Oat, Rice, Almond and Soy Beverages by Liquid Chromatography-Tandem Mass Spectrometry. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 3942.	2.5	8
9	Assessing bioaccessibility and bioavailability in vitro of phenolic compounds from freeze-dried apple pomace by LC-Q-TOF-MS. <i>Food Bioscience</i> , 2022, 48, 101799.	4.4	22
10	Multi-mycotoxin contamination of green tea infusion and dietary exposure assessment in Moroccan population. <i>Food Research International</i> , 2021, 140, 109958.	6.2	19
11	Coffee Silverskin and Spent Coffee Suitable as Neuroprotectors against Cell Death by Beauvericin and $\beta$ -Zearalenol: Evaluating Strategies of Treatment. <i>Toxins</i> , 2021, 13, 132.	3.4	11
12	Application of White Mustard Bran and Flour on Bread as Natural Preservative Agents. <i>Foods</i> , 2021, 10, 431.	4.3	9
13	Occurrence of Free and Conjugated Mycotoxins in Aromatic and Medicinal Plants and Dietary Exposure Assessment in the Moroccan Population. <i>Toxins</i> , 2021, 13, 125.	3.4	12
14	Mycotoxin Occurrence and Risk Assessment in Gluten-Free Pasta through UHPLC-Q-Exactive Orbitrap MS. <i>Toxins</i> , 2021, 13, 305.	3.4	12
15	Bio-Preservative Potential of Microorganisms Isolated from Red Grape against Food Contaminant Fungi. <i>Toxins</i> , 2021, 13, 412.	3.4	22
16	Extraction of Phenolic Compounds from Fresh Apple Pomace by Different Non-Conventional Techniques. <i>Molecules</i> , 2021, 26, 4272.	3.8	36
17	Evaluation of Mycotoxins in Infant Breast Milk and Infant Food, Reviewing the Literature Data. <i>Toxins</i> , 2021, 13, 535.	3.4	16
18	Antifungal activity of peracetic acid against toxigenic fungal contaminants of maize and barley at the postharvest stage. <i>LWT - Food Science and Technology</i> , 2021, 148, 111754.	5.2	8

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19	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
20	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
21	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
22	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
23	Inhibitory effect of sweet whey fermented by <i>Lactobacillus plantarum</i> strains against fungal growth: A potential application as an antifungal agent. <i>Journal of Food Science</i> , 2020, 85, 3920-3926.	3.1	10
24	Reducing the effect of beauvericin on neuroblastoma SH-SY5Y cell line by natural products. <i>Toxicol</i> , 2020, 188, 164-171.	1.6	7
25	Phenolic Acids from <i>Lycium barbarum</i> Leaves: In Vitro and In Silico Studies of the Inhibitory Activity against Porcine Pancreatic $\alpha$ -Amylase. <i>Processes</i> , 2020, 8, 1388.	2.8	15
26	Isolation, Identification and Investigation of Fermentative Bacteria from Sea Bass ( <i>Dicentrarchus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4 2020, 9, 576.	4.3	6
27	Impact of Ultrasound Extraction Parameters on the Antioxidant Properties of <i>Moringa Oleifera</i> Leaves. <i>Antioxidants</i> , 2020, 9, 277.	5.1	28
28	Beauvericin and ochratoxin A mycotoxins individually and combined in HepG2 cells alter lipid peroxidation, levels of reactive oxygen species and glutathione. <i>Food and Chemical Toxicology</i> , 2020, 139, 111247.	3.6	25
29	Chemoprotective effect of carotenoids from <i>Lycium barbarum</i> L. on SH-SY5Y neuroblastoma cells treated with beauvericin. <i>Food and Chemical Toxicology</i> , 2020, 141, 111414.	3.6	19
30	FoodSimplex as a Mean to Improve Portuguese Restaurants' Goods Manufacturing Practices - Audit and Microbial Assessment. <i>Current Nutrition and Food Science</i> , 2020, 16, 1449-1458.	0.6	0
31	Antifungal and antimycotoxigenic activity of allyl isothiocyanate on barley under different storage conditions. <i>LWT - Food Science and Technology</i> , 2019, 112, 108237.	5.2	15
32	Phenol Profiling and Nutraceutical Potential of <i>Lycium</i> spp. Leaf Extracts Obtained with Ultrasound and Microwave Assisted Techniques. <i>Antioxidants</i> , 2019, 8, 260.	5.1	25
33	Cytoprotective effects of carotenoids-rich extract from <i>Lycium barbarum</i> L. on the beauvericin-induced cytotoxicity on Caco-2 cells. <i>Food and Chemical Toxicology</i> , 2019, 133, 110798.	3.6	23
34	Occurrence of Mycotoxins in Botanical Dietary Supplement Infusion Beverages. <i>Journal of Natural Products</i> , 2019, 82, 403-406.	3.0	21
35	Study on Trichothecene and Zearalenone Presence in Romanian Wheat Relative to Weather Conditions. <i>Toxins</i> , 2019, 11, 163.	3.4	29
36	Development of a Bioactive Sauce Based on Oriental Mustard Flour with Antifungal Properties for Pita Bread Shelf Life Improvement. <i>Molecules</i> , 2019, 24, 1019.	3.8	19

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37	Development of an Antifungal and Antimycotoxigenic Device Containing Allyl Isothiocyanate for Silo Fumigation. <i>Toxins</i> , 2019, 11, 137.	3.4	25
38	Identification and Quantification of Enniatins and Beauvericin in Animal Feeds and Their Ingredients by LC-QTRAP/MS/MS. <i>Metabolites</i> , 2019, 9, 33.	2.9	28
39	Multimycotoxin Determination in Tunisian Farm Animal Feed. <i>Journal of Food Science</i> , 2019, 84, 3885-3893.	3.1	29
40	Evaluating the impact of supercritical-CO <sub>2</sub> pressure on the recovery and quality of oil from <i>âœhorchata</i> by-products: Fatty acid profile, Î±-tocopherol, phenolic compounds, and lipid oxidation parameters. <i>Food Research International</i> , 2019, 120, 888-894.	6.2	29
41	Transfer of <i>Fusarium</i> mycotoxins from malt to boiled wort. <i>Food Chemistry</i> , 2019, 278, 700-710.	8.2	11
42	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
43	Amylase and Trypsin Inhibitors in Wheat and Other Cereals as Potential Activators of the Effects of Nonceliac Gluten Sensitivity. <i>Journal of Medicinal Food</i> , 2018, 21, 207-214.	1.5	26
44	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
45	Thermal and non-thermal preservation techniques of tiger nuts' beverage <i>âœhorchata de chufa</i> : Implications for food safety, nutritional and quality properties. <i>Food Research International</i> , 2018, 105, 945-951.	6.2	39
46	Liquid chromatography-ultraviolet detection and quantification of heat-labile toxin produced by enterotoxigenic <i>E. Coli</i> cultured under different conditions. <i>Toxicon</i> , 2018, 141, 73-78.	1.6	4
47	Multi-Occurrence of Twenty Mycotoxins in Pasta and a Risk Assessment in the Moroccan Population. <i>Toxins</i> , 2018, 10, 432.	3.4	22
48	First study on trichothecene and zearalenone exposure of the Romanian population through wheat-based products consumption. <i>Food and Chemical Toxicology</i> , 2018, 121, 336-342.	3.6	23
49	Urinary levels of enniatin B and its phase I metabolites: First human pilot biomonitoring study. <i>Food and Chemical Toxicology</i> , 2018, 118, 454-459.	3.6	23
50	Stinging nettle ( <i>Urtica dioica</i> L.) as a functional food additive in egg pasta: Enrichment and bioaccessibility of Lutein and Î²-carotene. <i>Journal of Functional Foods</i> , 2018, 47, 547-553.	3.4	29
51	Simultaneous Determination of AFB1 and AFM1 in Milk Samples by Ultra High Performance Liquid Chromatography Coupled to Quadrupole Orbitrap Mass Spectrometry. <i>Beverages</i> , 2018, 4, 43.	2.8	27
52	Aflatoxins and <i>A. flavus</i> Reduction in Loaf Bread through the Use of Natural Ingredients. <i>Molecules</i> , 2018, 23, 1638.	3.8	9
53	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
54	Biopreservation potential of lactic acid bacteria from Andean fermented food of vegetal origin. <i>Food Control</i> , 2017, 78, 393-400.	5.5	56

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55	Analysis of enniatins and beauvericin by LC-MS/MS in wheat-based products. <i>CYTA - Journal of Food</i> , 2017, 15, 433-440.	1.9	10
56	Shelf life improvement of the loaf bread using allyl, phenyl and benzyl isothiocyanates against <i>Aspergillus parasiticus</i> . <i>LWT - Food Science and Technology</i> , 2017, 78, 208-214.	5.2	28
57	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
58	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
59	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
60	Reaction of zearalenone and $\beta$ -zearalenol with allyl isothiocyanate, characterization of reaction products, their bioaccessibility and bioavailability in vitro. <i>Food Chemistry</i> , 2017, 217, 648-654.	8.2	19
61	Dietary exposure to mycotoxins through the consumption of commercial bread loaf in Valencia, Spain. <i>LWT - Food Science and Technology</i> , 2017, 75, 697-701.	5.2	26
62	Multi-mycotoxin contamination of couscous semolina commercialized in Morocco. <i>Food Chemistry</i> , 2017, 214, 440-446.	8.2	46
63	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
64	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
65	Antimicrobial Activity of the Glucosinolates. <i>Reference Series in Phytochemistry</i> , 2017, , 249-274.	0.4	9
66	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
67	Occurrence of mycotoxins in refrigerated pizza dough and risk assessment of exposure for the Spanish population. <i>Food and Chemical Toxicology</i> , 2016, 94, 19-24.	3.6	23
68	Evaluation of <i>Alternaria</i> mycotoxins in strawberries: quantification and storage condition. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016, 33, 861-868.	2.3	21
69	In vitro bioaccessibility, transepithelial transport and antioxidant activity of <i>Urtica dioica</i> L. phenolic compounds in nettle based food products. <i>Food and Function</i> , 2016, 7, 4222-4230.	4.6	19
70	Antimicrobial Activity of the Glucosinolates. , 2016, , 1-26.		3
71	Effects of technological processes on enniatin levels in pasta. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1756-1763.	3.5	11
72	Multimycotoxin analysis in water and fish plasma by liquid chromatography-tandem mass spectrometry. <i>Chemosphere</i> , 2016, 145, 402-408.	8.2	18

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73	Development a mitigation strategy of enniatins in pasta under home-cooking conditions. LWT - Food Science and Technology, 2016, 65, 1017-1024.	5.2	18
74	Reduction of the aflatoxins B1, B2, G1 and G2 in Italian piadina by isothiocyanates. LWT - Food Science and Technology, 2016, 70, 302-308.	5.2	13
75	Rapid Quantification Method of Three Alternaria Mycotoxins in Strawberries. Food Analytical Methods, 2016, 9, 1573-1579.	2.6	12
76	Simultaneous analysis of twenty-six mycotoxins in durum wheat grain from Italy. Food Control, 2016, 62, 322-329.	5.5	88
77	Gaseous allyl isothiocyanate to inhibit the production of aflatoxins, beauvericin and enniatins by <i>Aspergillus parasiticus</i> and <i>Fusarium poae</i> in wheat flour. Food Control, 2016, 62, 317-321.	5.5	22
78	Bioactive compounds from mustard flours for the control of patulin production in wheat tortillas. LWT - Food Science and Technology, 2016, 66, 101-107.	5.2	17
79	Bioaccessibility of glucoraphanin from broccoli using an <i>in vitro</i> gastrointestinal digestion model. CYTA - Journal of Food, 2015, 13, 361-365.	1.9	10
80	Biosynthesis of beauvericin and enniatins <i>in vitro</i> by wheat <i>Fusarium</i> species and natural grain contamination in an area of central Italy. Food Microbiology, 2015, 46, 618-626.	4.2	44
81	Occurrence of <i>Fusarium</i> mycotoxins and their dietary intake through beer consumption by the European population. Food Chemistry, 2015, 178, 149-155.	8.2	81
82	<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
83	Influence of prebiotics, probiotics and protein ingredients on mycotoxin bioaccessibility. Food and Function, 2015, 6, 987-994.	4.6	21
84	<i>In vitro</i> antifungal activity of allyl isothiocyanate (AITC) against <i>Aspergillus parasiticus</i> and <i>Penicillium expansum</i> and evaluation of the AITC estimated daily intake. Food and Chemical Toxicology, 2015, 83, 293-299.	3.6	40
85	Influence of the antimicrobial compound allyl isothiocyanate against the <i>Aspergillus parasiticus</i> growth and its aflatoxins production in pizza crust. Food and Chemical Toxicology, 2015, 83, 222-228.	3.6	42
86	Prevalence of Bacteria and Absence of Anisakid Parasites in Raw and Prepared Fish and Seafood Dishes in Spanish Restaurants. Journal of Food Protection, 2015, 78, 615-618.	1.7	6
87	Preliminary Estimation of Deoxynivalenol Excretion through a 24 h Pilot Study. Toxins, 2015, 7, 705-718.	3.4	25
88	Development of a new method for the simultaneous determination of 21 mycotoxins in coffee beverages by liquid chromatography tandem mass spectrometry. Food Research International, 2015, 72, 247-255.	6.2	36
89	Simultaneous determination of mycotoxin in commercial coffee. Food Control, 2015, 57, 282-292.	5.5	40
90	Occurrence of <i>Fusarium</i> Mycotoxins in Wheat from Europe – A Review. Acta Universitatis Cibiniensis Series E: Food Technology, 2015, 19, 35-60.	0.4	38

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91	Effect of the oriental and yellow mustard flours as natural preservative against aflatoxins B1, B2, G1 and G2 production in wheat tortillas. <i>Journal of Food Science and Technology</i> , 2015, 52, 8315-8321.	2.8	11
92	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
93	Survey of mycotoxins in dates and dried fruits from Tunisian and Spanish markets. <i>Food Control</i> , 2015, 51, 340-346.	5.5	51
94	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
95	Reduction of beauvericin and enniatins bioaccessibility by prebiotic compounds, evaluated in static and dynamic simulated gastrointestinal digestion. <i>Food Control</i> , 2015, 47, 203-211.	5.5	13
96	Presence of microorganisms from isolated <i>Megaselia</i> spp. in foodservice establishments. <i>Nutricion Hospitalaria</i> , 2015, 31, 2743-6.	0.3	0
97	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
98	Antibacterial activity of the emerging <i>Fusarium</i> mycotoxins enniatins A, A1, A2, B, B1, and B4 on probiotic microorganisms. <i>Toxicon</i> , 2014, 85, 1-4.	1.6	20
99	A chemical approach for the reduction of beauvericin in a solution model and in food systems. <i>Food and Chemical Toxicology</i> , 2014, 64, 270-274.	3.6	9
100	Natural co-occurrence of mycotoxins in wheat grains from Italy and Syria. <i>Food Chemistry</i> , 2014, 157, 111-118.	8.2	101
101	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
102	Presence of mycotoxin in commercial infant formulas and baby foods from Italian market. <i>Food Control</i> , 2014, 39, 227-236.	5.5	112
103	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
104	Presence of mycotoxins in sorghum and intake estimation in Tunisia. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014, 31, 307-318.	2.3	20
105	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
106	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
107	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
108	Simultaneous determination of <i>Fusarium</i> 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

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109	Nuts and dried fruits: Natural occurrence of emerging Fusarium mycotoxins. Food Control, 2013, 33, 215-220.	5.5	46
110	Comparative assessment of three extraction procedures for determination of emerging Fusarium mycotoxins in pasta by LC-MS/MS. Food Control, 2013, 32, 105-114.	5.5	17
111	Determination of Mycotoxins in Bee Pollen by Gas Chromatography-Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2013, 61, 1999-2005.	5.2	44
112	Reduction of the enniatins A, A1, B, B1 by an in vitro degradation employing different strains of probiotic bacteria: Identification of degradation products by LC-MS-LIT. Toxicon, 2013, 70, 44-53.	1.6	8
113	Enterotoxinomics: The omic sciences in the study of staphylococcal toxins analyzed in food matrices. Food Research International, 2013, 54, 1052-1060.	6.2	21
114	Degradation of the minor Fusarium mycotoxin beauvericin by intracellular enzymes of Saccharomyces cerevisiae. Food Control, 2013, 33, 352-358.	5.5	7
115	Emerging Fusarium mycotoxins in organic and conventional pasta collected in Spain. Food and Chemical Toxicology, 2013, 51, 259-266.	3.6	61
116	Mass spectrometry strategies for mycotoxins analysis in European beers. Food Control, 2013, 30, 122-128.	5.5	36
117	Survey of microbial quality of plant-based foods served in restaurants. Food Control, 2013, 30, 418-422.	5.5	21
118	Evaluation of beauvericin and enniatins in Italian cereal products and multicereal food by liquid chromatography coupled to triple quadrupole mass spectrometry. Food Chemistry, 2013, 140, 755-762.	8.2	72
119	Influence of pro- and prebiotics on gastric, duodenal and colonic bioaccessibility of the mycotoxin beauvericin. Journal of Food Composition and Analysis, 2013, 32, 141-149.	3.9	14
120	Occurrence of Fusarium mycotoxins in Italian cereal and cereal products from organic farming. Food Chemistry, 2013, 141, 1747-1755.	8.2	109
121	A survey of mycotoxins in random street-vended snacks from Lagos, Nigeria, using QuEChERS-HPLC-MS/MS. Food Control, 2013, 32, 673-677.	5.5	18
122	Occurrence of fumonisins in organic and conventional cereal-based products commercialized in France, Germany and Spain. Food and Chemical Toxicology, 2013, 56, 387-391.	3.6	27
123	Beauvericin degradation during bread and beer making. Food Control, 2013, 34, 1-8.	5.5	15
124	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. Journal of Agricultural and Food Chemistry, 2013, 61, 1702-1709.	5.2	37
125	Ciclohexadepipeptide beauvericin degradation by different strains of Saccharomyces cerevisiae. Food and Chemical Toxicology, 2013, 59, 334-338.	3.6	8
126	Characterization of Heat-Labile toxin-subunit B from Escherichia coli by liquid chromatography-electrospray ionization-mass spectrometry and matrix-assisted laser desorption/ionization time-of-flight mass spectrometry. Food and Chemical Toxicology, 2012, 50, 3886-3891.	3.6	6



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127	The soluble dietary fiber inulin can influence the bioaccessibility of enniatins. <i>Food and Function</i> , 2012, 3, 853.	4.6	6
128	Evaluation of enniatins A, A1, B, B1 and beauvericin in Portuguese cereal-based foods. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2012, 29, 1727-1735.	2.3	27
129	Assessment of microbial quality of commercial and home-made tiger-nut beverages. <i>Letters in Applied Microbiology</i> , 2012, 54, 299-305.	2.2	13
130	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
131	Study of the potential toxicity of commercial crispy breads by evaluation of bioaccessibility and bioavailability of minor <i>Fusarium</i> mycotoxins. <i>Food and Chemical Toxicology</i> , 2012, 50, 288-294.	3.6	26
132	Influence of different soluble dietary fibers on the bioaccessibility of the minor <i>Fusarium</i> mycotoxin beauvericin. <i>Food and Chemical Toxicology</i> , 2012, 50, 1362-1368.	3.6	29
133	Study of mycotoxin calibration approaches on the example of trichothecenes analysis from flour. <i>Food and Chemical Toxicology</i> , 2012, 50, 2034-2041.	3.6	12
134	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
135	Incidence of microorganisms from fresh orange juice processed by squeezing machines. <i>Food Control</i> , 2012, 23, 282-285.	5.5	31
136	Occurrence of fourteen mycotoxins in tiger-nuts. <i>Food Control</i> , 2012, 25, 374-379.	5.5	17
137	Presence of <i>Fusarium</i> emerging mycotoxins in tiger-nuts commercialized in Spain. <i>Food Control</i> , 2012, 25, 631-635.	5.5	11
138	Reduction in vitro of the minor <i>Fusarium</i> mycotoxin beauvericin employing different strains of probiotic bacteria. <i>Food Control</i> , 2012, 28, 435-440.	5.5	19
139	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
140	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
141	A preliminary study of presence of resveratrol in skins and pulps of European and Japanese plum cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 3091-3094.	3.5	14
142	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
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292	Extraction-spectrophotometric determination of hydrazine with 2-hydroxy-1-naphthaldehyde. <i>Analyst</i> , The, 1987, 112, 1183-1184.	3.5	26
293	Ultraviolet spectrophotometric determination of phenols in natural and waste waters with iodine monobromide. <i>Analyst</i> , The, 1987, 112, 1335-1337.	3.5	52
294	Action of phenolic extract obtained from rice bran fermented with <i>Rhizopus oryzae</i> in the synthesis of trichothecenes and emerging mycotoxins in sweet corn. <i>Food Science and Technology</i> , 0, 42, .	1.7	0