Jordi MaÃ±es

List of Publications by Year
in descending order

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294 papers	13,271 citations	20036 63 h-index	45040 94 g-index

302 all docs	302 docs citations	302 times ranked	10853 citing authors

#	Article	IF	Citations
1	Potential application of lactic acid bacteria in the biopreservation of red grape from mycotoxigenic fungi. Journal of the Science of Food and Agriculture, 2022, 102, 898-907.	1.7	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. Toxins, 2022, 14, 38.	1.5	7
3	Use of Mustard Extracts Fermented by Lactic Acid Bacteria to Mitigate the Production of Fumonisin B1 and B2 by Fusarium verticillioides in Corn Ears. Toxins, 2022, 14, 80.	1.5	4
4	Novel quadrupole-time of flight-based methodology for determination of multiple mycotoxins in human hair. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2022, 1191, 123117.	1.2	3
5	Carotenoids present in goji berries Lycium barbarum L. are suitable to protect against mycotoxins effects: An in vitro study of bioavailability. Journal of Functional Foods, 2022, 92, 105049.	1.6	10
6	Development of an Antifungal Device Based on Oriental Mustard Flour to Prevent Fungal Growth and Aflatoxin B1 Production in Almonds. Toxins, 2022, 14, 5.	1.5	4
7	Bioaccessibility Study of Aflatoxin B1 and Ochratoxin A in Bread Enriched with Fermented Milk Whey and/or Pumpkin. Toxins, 2022, 14, 6.	1.5	15
8	Multimycotoxin Analysis in Oat, Rice, Almond and Soy Beverages by Liquid Chromatography-Tandem Mass Spectrometry. Applied Sciences (Switzerland), 2022, 12, 3942.	1.3	8
9	Assessing bioaccessibility and bioavailability in vitro of phenolic compounds from freeze-dried apple pomace by LC-Q-TOF-MS. Food Bioscience, 2022, 48, 101799.	2.0	22
10	Multi-mycotoxin contamination of green tea infusion and dietary exposure assessment in Moroccan population. Food Research International, 2021, 140, 109958.	2.9	19
11	Coffee Silverskin and Spent Coffee Suitable as Neuroprotectors against Cell Death by Beauvericin and Î±-Zearalenol: Evaluating Strategies of Treatment. Toxins, 2021, 13, 132.	1.5	11
12	Application of White Mustard Bran and Flour on Bread as Natural Preservative Agents. Foods, 2021, 10, 431.	1.9	9
13	Occurrence of Free and Conjugated Mycotoxins in Aromatic and Medicinal Plants and Dietary Exposure Assessment in the Moroccan Population. Toxins, 2021, 13, 125.	1.5	12
14	Mycotoxin Occurrence and Risk Assessment in Gluten-Free Pasta through UHPLC-Q-Exactive Orbitrap MS. Toxins, 2021, 13, 305.	1.5	12
15	Bio-Preservative Potential of Microorganisms Isolated from Red Grape against Food Contaminant Fungi. Toxins, 2021, 13, 412.	1.5	22
16	Extraction of Phenolic Compounds from Fresh Apple Pomace by Different Non-Conventional Techniques. Molecules, 2021, 26, 4272.	1.7	36
17	Evaluation of Mycotoxins in Infant Breast Milk and Infant Food, Reviewing the Literature Data. Toxins, 2021, 13, 535.	1.5	16
18	Antifungal activity of peracetic acid against toxigenic fungal contaminants of maize and barley at the postharvest stage. LWT - Food Science and Technology, 2021, 148, 111754.	2.5	8

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19	Food-Based Dietary Guidelines around the World: A Comparative Analysis to Update AESAN Scientific Committee Dietary Recommendations. Nutrients, 2021, 13, 3131.	1.7	38
20	Antifungal and antimycotoxigenic activity of hydrolyzed goat whey on Penicillium spp: An application as biopreservation agent in pita bread. LWT - Food Science and Technology, 2020, 118, 108717.	2.5	30
21	Potential Application of Lactic Acid Bacteria to Reduce Aflatoxin B1 and Fumonisin B1 Occurrence on Corn Kernels and Corn Ears. Toxins, 2020, 12, 21.	1.5	49
22	Effect of allyl isothiocyanate on transcriptional profile, aflatoxin synthesis, and Aspergillus flavus growth. Food Research International, 2020, 128, 108786.	2.9	24
23	Inhibitory effect of sweet whey fermented by Lactobacillus plantarum strains against fungal growth: A potential application as an antifungal agent. Journal of Food Science, 2020, 85, 3920-3926.	1.5	10
24	Reducing the effect of beauvericin on neuroblastoma SH-SY5Y cell line by natural products. Toxicon, 2020, 188, 164-171.	0.8	7
25	Phenolic Acids from Lycium barbarum Leaves: In Vitro and In Silico Studies of the Inhibitory Activity against Porcine Pancreatic Î±-Amylase. Processes, 2020, 8, 1388.	1.3	15
26	Isolation, Identification and Investigation of Fermentative Bacteria from Sea Bass (Dicentrarchus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4 2020, 9, 576.	1.9	6
27	Impact of Ultrasound Extraction Parameters on the Antioxidant Properties of Moringa Oleifera Leaves. Antioxidants, 2020, 9, 277.	2.2	28
28	Beauvericin and ochratoxin A mycotoxins individually and combined in HepG2 cells alter lipid peroxidation, levels of reactive oxygen species and glutathione. Food and Chemical Toxicology, 2020, 139, 111247.	1.8	25
29	Chemoprotective effect of carotenoids from Lycium barbarum L. on SH-SY5Y neuroblastoma cells treated with beauvericin. Food and Chemical Toxicology, 2020, 141, 111414.	1.8	19
30	FoodSimplex as a Mean to Improve Portuguese Restaurantsâ€™ Goods Manufacturing Practices - Audit and Microbial Assessment. Current Nutrition and Food Science, 2020, 16, 1449-1458.	0.3	0
31	Antifungal and antimycotoxigenic activity of allyl isothiocyanate on barley under different storage conditions. LWT - Food Science and Technology, 2019, 112, 108237.	2.5	15
32	Phenol Profiling and Nutraceutical Potential of Lycium spp. Leaf Extracts Obtained with Ultrasound and Microwave Assisted Techniques. Antioxidants, 2019, 8, 260.	2.2	25
33	Cytoprotective effects of carotenoids-rich extract from Lycium barbarum L. on the beauvericin-induced cytotoxicity on Caco-2â€¯cells. Food and Chemical Toxicology, 2019, 133, 110798.	1.8	23
34	Occurrence of Mycotoxins in Botanical Dietary Supplement Infusion Beverages. Journal of Natural Products, 2019, 82, 403-406.	1.5	21
35	Study on Trichothecene and Zearalenone Presence in Romanian Wheat Relative to Weather Conditions. Toxins, 2019, 11, 163.	1.5	29
36	Development of a Bioactive Sauce Based on Oriental Mustard Flour with Antifungal Properties for Pita Bread Shelf Life Improvement. Molecules, 2019, 24, 1019.	1.7	19

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37	Development of an Antifungal and Antimycotoxigenic Device Containing Allyl Isothiocyanate for Silo Fumigation. Toxins, 2019, 11, 137.	1.5	25
38	Identification and Quantification of Enniatins and Beauvericin in Animal Feeds and Their Ingredients by LC-QTRAP/MS/MS. Metabolites, 2019, 9, 33.	1.3	28
39	Multimycotoxin Determination in Tunisian Farm Animal Feed. Journal of Food Science, 2019, 84, 3885-3893.	1.5	29
40	Evaluating the impact of supercritical-CO2 pressure on the recovery and quality of oil from â€œhorchataâ€•by-products: Fatty acid profile, Î±-tocopherol, phenolic compounds, and lipid oxidation parameters. Food Research International, 2019, 120, 888-894.	2.9	29
41	Transfer of Fusarium mycotoxins from malt to boiled wort. Food Chemistry, 2019, 278, 700-710.	4.2	11
42	Antifungal effect of phenolic extract of fermented rice bran with Rhizopus oryzae and its potential use in loaf bread shelf life extension. Journal of the Science of Food and Agriculture, 2018, 98, 5011-5018.	1.7	36
43	Amylaseâ€“Trypsin Inhibitors in Wheat and Other Cereals as Potential Activators of the Effects of Nonceliac Gluten Sensitivity. Journal of Medicinal Food, 2018, 21, 207-214.	0.8	26
44	Tiger nut and its by-products valorization: From extraction of oil and valuable compounds to development of new healthy products. Innovative Food Science and Emerging Technologies, 2018, 45, 306-312.	2.7	49
45	Thermal and non-thermal preservation techniques of tiger nuts' beverage â€œhorchata de chufaâ€• Implications for food safety, nutritional and quality properties. Food Research International, 2018, 105, 945-951.	2.9	39
46	Liquid chromatography-ultraviolet detection and quantification of heat-labile toxin produced by enterotoxigenic E.Âcoli cultured under different conditions. Toxicon, 2018, 141, 73-78.	0.8	4
47	Multi-Occurrence of Twenty Mycotoxinsin Pasta and a Risk Assessment in the Moroccan Population. Toxins, 2018, 10, 432.	1.5	22
48	First study on trichothecene and zearalenone exposure of the Romanian population through wheat-based products consumption. Food and Chemical Toxicology, 2018, 121, 336-342.	1.8	23
49	Urinary levels of enniatin B and its phase I metabolites: First human pilot biomonitoring study. Food and Chemical Toxicology, 2018, 118, 454-459.	1.8	23
50	Stinging nettle (Urtica dioica L.) as a functional food additive in egg pasta: Enrichment and bioaccessibility of Lutein and Î²-carotene. Journal of Functional Foods, 2018, 47, 547-553.	1.6	29
51	Simultaneous Determination of AFB1 and AFM1 in Milk Samples by Ultra High Performance Liquid Chromatography Coupled to Quadrupole Orbitrap Mass Spectrometry. Beverages, 2018, 4, 43.	1.3	27
52	Aflatoxins and A. flavus Reduction in Loaf Bread through the Use of Natural Ingredients. Molecules, 2018, 23, 1638.	1.7	9
53	Development of microextraction techniques in combination with GC-MS/MS for the determination of mycotoxins and metabolites in human urine. Journal of Separation Science, 2017, 40, 1572-1582.	1.3	39
54	Biopreservation potential of lactic acid bacteria from Andean fermented food of vegetal origin. Food Control, 2017, 78, 393-400.	2.8	56

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55	Analysis of enniatins and beauvericin by LC-MS/MS in wheat-based products. CYTA - Journal of Food, 2017, 15, 433-440.	0.9	10
56	Shelf life improvement of the loaf bread using allyl, phenyl and benzyl isothiocyanates against Aspergillus parasiticus. LWT - Food Science and Technology, 2017, 78, 208-214.	2.5	28
57	Multimycotoxin LCâ€“MS/MS Analysis in Tea Beverages after Dispersive Liquidâ€“Liquid Microextraction (DLLME). Journal of Agricultural and Food Chemistry, 2017, 65, 10282-10289.	2.4	67
58	Climatic conditions influence emerging mycotoxin presence in wheat grown in Romania â€“ A 2-year survey. Crop Protection, 2017, 100, 124-133.	1.0	22
59	Occurrence and co-occurrence of Fusarium mycotoxins in wheat grains and wheat flour from Romania. Food Control, 2017, 73, 147-155.	2.8	74
60	Reaction of zearalenone and Î±-zearalenol with allyl isothiocyanate, characterization of reaction products, their bioaccessibility and bioavailability in vitro. Food Chemistry, 2017, 217, 648-654.	4.2	19
61	Dietary exposure to mycotoxins through the consumption of commercial bread loaf in Valencia, Spain. LWT - Food Science and Technology, 2017, 75, 697-701.	2.5	26
62	Multi-mycotoxin contamination of couscous semolina commercialized in Morocco. Food Chemistry, 2017, 214, 440-446.	4.2	46
63	Presence of Enniatins and Beauvericin in Romanian Wheat Samples: From Raw Material to Products for Direct Human Consumption. Toxins, 2017, 9, 189.	1.5	36
64	Multiâ€Mycotoxin Analysis in Durum Wheat Pasta by Liquid Chromatography Coupled to Quadrupole Orbitrap Mass Spectrometry. Toxins, 2017, 9, 59.	1.5	39
65	Antimicrobial Activity of the Glucosinolates. Reference Series in Phytochemistry, 2017, , 249-274.	0.2	9
66	Development and Validation of a LC-ESI-MS/MS Method for the Determination of Alternaria Toxins Alternariol, Alternariol Methyl-Ether and Tentoxin in Tomato and Tomato-Based Products. Toxins, 2016, 8, 328.	1.5	54
67	Occurrence of mycotoxins in refrigerated pizza dough and risk assessment of exposure for the Spanish population. Food and Chemical Toxicology, 2016, 94, 19-24.	1.8	23
68	Evaluation of Alternaria mycotoxins in strawberries: quantification and storage condition. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 861-868.	1.1	21
69	In vitro bioaccessibility, transepithelial transport and antioxidant activity of Urtica dioica L. phenolic compounds in nettle based food products. Food and Function, 2016, 7, 4222-4230.	2.1	19
70	Antimicrobial Activity of the Glucosinolates. , 2016, , 1-26.		3
71	Effects of technological processes on enniatin levels in pasta. Journal of the Science of Food and Agriculture, 2016, 96, 1756-1763.	1.7	11
72	Multimycotoxin analysis in water and fish plasma by liquid chromatography-tandem mass spectrometry. Chemosphere, 2016, 145, 402-408.	4.2	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.	2.5	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.	2.5	13
75	Rapid Quantification Method of Three Alternaria Mycotoxins in Strawberries. Food Analytical Methods, 2016, 9, 1573-1579.	1.3	12
76	Simultaneous analysis of twenty-six mycotoxins in durum wheat grain from Italy. Food Control, 2016, 62, 322-329.	2.8	88
77	Gaseous allyl isothiocyanate to inhibit the production of aflatoxins, beauvericin and enniatins by Aspergillus parasiticus and Fusarium poae in wheat flour. Food Control, 2016, 62, 317-321.	2.8	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.	2.5	17
79	Bioaccessibility of glucoraphanin from broccoli using anin vitrogastrointestinal digestion model. CYTA - Journal of Food, 2015, 13, 361-365.	0.9	10
80	Biosynthesis of beauvericin and enniatins inÂvitro by wheat Fusarium species and natural grain contamination in an area of central Italy. Food Microbiology, 2015, 46, 618-626.	2.1	44
81	Occurrence of Fusarium mycotoxins and their dietary intake through beer consumption by the European population. Food Chemistry, 2015, 178, 149-155.	4.2	81
82	Fusarium 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.	1.7	122
83	Influence of prebiotics, probiotics and protein ingredients on mycotoxin bioaccessibility. Food and Function, 2015, 6, 987-994.	2.1	21
84	InÂvitro antifungal activity of allyl isothiocyanate (AITC) against Aspergillus parasiticus and Penicillium expansum and evaluation of the AITC estimated daily intake. Food and Chemical Toxicology, 2015, 83, 293-299.	1.8	40
85	Influence of the antimicrobial compound allyl isothiocyanate against the Aspergillus parasiticus growth and its aflatoxins production in pizza crust. Food and Chemical Toxicology, 2015, 83, 222-228.	1.8	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.	0.8	6
87	Preliminary Estimation of Deoxynivalenol Excretion through a 24 h Pilot Study. Toxins, 2015, 7, 705-718.	1.5	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.	2.9	36
89	Simultaneous determination of mycotoxin in commercial coffee. Food Control, 2015, 57, 282-292.	2.8	40
90	Occurence of Fusarium Mycotoxins in Wheat from Europe â€“ A Review. Acta Universitatis Cibiniensis Series E: Food Technology, 2015, 19, 35-60.	0.6	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. Journal of Food Science and Technology, 2015, 52, 8315-8321.	1.4	11
92	Analysis of mycotoxins in coffee and risk assessment in Spanish adolescents and adults. Food and Chemical Toxicology, 2015, 86, 225-233.	1.8	68
93	Survey of mycotoxins in dates and dried fruits from Tunisian and Spanish markets. Food Control, 2015, 51, 340-346.	2.8	51
94	Inhibition of aflatoxin B1, B2, G1 and G2 production by Aspergillus parasiticus in nuts using yellow and oriental mustard flours. Food Control, 2015, 47, 154-160.	2.8	43
95	Reduction of beauvericin and enniatins bioaccessibility by prebiotic compounds, evaluated in static and dynamic simulated gastrointestinal digestion. Food Control, 2015, 47, 203-211.	2.8	13
96	Presence of microorganisms from isolated Megaselia spp. in foodservice establishments. Nutricion Hospitalaria, 2015, 31, 2743-6.	0.2	0
97	Natural Occurrence of Emerging Fusarium Mycotoxins in Feed and Fish from Aquaculture. Journal of Agricultural and Food Chemistry, 2014, 62, 12462-12470.	2.4	59
98	Antibacterial activity of the emerging Fusarium mycotoxins enniatins A, A1, A2, B, B1, and B4 on probiotic microorganisms. Toxicon, 2014, 85, 1-4.	0.8	20
99	A chemical approach for the reduction of beauvericin in a solution model and in food systems. Food and Chemical Toxicology, 2014, 64, 270-274.	1.8	9
100	Natural co-occurrence of mycotoxins in wheat grains from Italy and Syria. Food Chemistry, 2014, 157, 111-118.	4.2	101
101	Multi-mycotoxins Analysis in Dried Fruit by LC/MS/MS and a Modified QuEChERS Procedure. Food Analytical Methods, 2014, 7, 935-945.	1.3	61
102	Presence of mycotoxin in commercial infant formulas and baby foods from Italian market. Food Control, 2014, 39, 227-236.	2.8	112
103	A survey of trichothecenes, zearalenone and patulin in milled grain-based products using GCâ€“MS/MS. Food Chemistry, 2014, 146, 212-219.	4.2	99
104	Presence of mycotoxins in sorghum and intake estimation in Tunisia. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 307-318.	1.1	20
105	Exposure assessment approach through mycotoxin/creatinine ratio evaluation in urine by GCâ€“MS/MS. Food and Chemical Toxicology, 2014, 72, 69-75.	1.8	71
106	Evaluation of mycotoxins and their metabolites in human breast milk using liquid chromatography coupled to high resolution mass spectrometry. Analytica Chimica Acta, 2014, 820, 39-46.	2.6	86
107	Development of a GCâ€“MS/MS strategy to determine 15 mycotoxins and metabolites in human urine. Talanta, 2014, 128, 125-131.	2.9	76
108	Simultaneous determination of Fusarium mycotoxins in wheat grain from Morocco by liquid chromatography coupled to triple quadrupole mass spectrometry. Food Control, 2014, 46, 1-5.	2.8	46

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109	Nuts and dried fruits: Natural occurrence of emerging Fusarium mycotoxins. Food Control, 2013, 33, 215-220.	2.8	46
110	Comparative assessment of three extraction procedures for determination of emerging Fusarium mycotoxins in pasta by LCâ€“MS/MS. Food Control, 2013, 32, 105-114.	2.8	17
111	Determination of Mycotoxins in Bee Pollen by Gas Chromatographyâ€“Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2013, 61, 1999-2005.	2.4	44
112	Reduction of the enniatins A, A1, B, B1 by an inÂvitro degradation employing different strains of probiotic bacteria: Identification of degradation products by LCâ€“MSâ€“LIT. Toxicon, 2013, 70, 44-53.	0.8	8
113	Enterotoxinomics: The omic sciences in the study of staphylococcal toxins analyzed in food matrices. Food Research International, 2013, 54, 1052-1060.	2.9	21
114	Degradation of the minor Fusarium mycotoxin beauvericin by intracellular enzymes of Saccharomyces cerevisiae. Food Control, 2013, 33, 352-358.	2.8	7
115	Emerging Fusarium mycotoxins in organic and conventional pasta collected in Spain. Food and Chemical Toxicology, 2013, 51, 259-266.	1.8	61
116	Mass spectrometry strategies for mycotoxins analysis in European beers. Food Control, 2013, 30, 122-128.	2.8	36
117	Survey of microbial quality of plant-based foods served in restaurants. Food Control, 2013, 30, 418-422.	2.8	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.	4.2	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.	1.9	14
120	Occurrence of Fusarium mycotoxins in Italian cereal and cereal products from organic farming. Food Chemistry, 2013, 141, 1747-1755.	4.2	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.	2.8	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.	1.8	27
123	Beauvericin degradation during bread and beer making. Food Control, 2013, 34, 1-8.	2.8	15
124	Determination of Soyasaponins I and Î²g in Raw and Cooked Legumes by Solid Phase Extraction (SPE) Coupled to Liquid Chromatography (LC)â€“Mass Spectrometry (MS) and Assessment of Their Bioaccessibility by an in Vitro Digestion Model. Journal of Agricultural and Food Chemistry, 2013, 61, 1702-1709.	2.4	37
125	Ciclohexadespipeptide beauvericin degradation by different strains of Saccharomyces cerevisiae. Food and Chemical Toxicology, 2013, 59, 334-338.	1.8	8
126	Characterization of Heat-Labile toxin-subunit B from Escherichia coli by liquid chromatographyâ€“electrospray ionization-mass spectrometry and matrix-assisted laser desorption/ionization time-of-flight mass spectrometry. Food and Chemical Toxicology, 2012, 50, 3886-3891.	1.8	6

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127	The soluble dietary fiber inulin can influence the bioaccessibility of enniatins. Food and Function, 2012, 3, 853.	2.1	6
128	Evaluation of enniatins A, A1, B, B1 and beauvericin in Portuguese cereal-based foods. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2012, 29, 1727-1735.	1.1	27
129	Assessment of microbial quality of commercial and home-made tiger-nut beverages. Letters in Applied Microbiology, 2012, 54, 299-305.	1.0	13
130	Bioaccessibility of Deoxynivalenol and its natural co-occurrence with Ochratoxin A and Aflatoxin B1 in Italian commercial pasta. Food and Chemical Toxicology, 2012, 50, 280-287.	1.8	63
131	Study of the potential toxicity of commercial crispy breads by evaluation of bioaccessibility and bioavailability of minor Fusarium mycotoxins. Food and Chemical Toxicology, 2012, 50, 288-294.	1.8	26
132	Influence of different soluble dietary fibers on the bioaccessibility of the minor Fusarium mycotoxin beauvericin. Food and Chemical Toxicology, 2012, 50, 1362-1368.	1.8	29
133	Study of mycotoxin calibration approaches on the example of trichothecenes analysis from flour. Food and Chemical Toxicology, 2012, 50, 2034-2041.	1.8	12
134	Report of toxic shock syndrome toxin 1 (TSST-1) from Staphylococcus aureus isolated in food handlers and surfaces from foodservice establishments. Ecotoxicology and Environmental Safety, 2012, 80, 288-290.	2.9	31
135	Incidence of microorganisms from fresh orange juice processed by squeezing machines. Food Control, 2012, 23, 282-285.	2.8	31
136	Occurrence of fourteen mycotoxins in tiger-nuts. Food Control, 2012, 25, 374-379.	2.8	17
137	Presence of Fusarium emerging mycotoxins in tiger-nuts commercialized in Spain. Food Control, 2012, 25, 631-635.	2.8	11
138	Reduction inÂvitro of the minor Fusarium mycotoxin beauvericin employing different strains of probiotic bacteria. Food Control, 2012, 28, 435-440.	2.8	19
139	Influence of the heat treatment on the degradation of the minor Fusarium mycotoxin beauvericin. Food Control, 2012, 28, 13-18.	2.8	30
140	Multi-mycotoxin analysis in wheat semolina using an acetonitrile-based extraction procedure and gas chromatographyâ€“tandem mass spectrometry. Journal of Chromatography A, 2012, 1270, 28-40.	1.8	100
141	A preliminary study of presence of resveratrol in skins and pulps of European and Japanese plum cultivars. Journal of the Science of Food and Agriculture, 2012, 92, 3091-3094.	1.7	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. Journal of Chromatography A, 2012, 1223, 84-92.	1.8	24
143	Rapid whole protein quantitation of staphylococcal enterotoxins A and B by liquid chromatography/mass spectrometry. Journal of Chromatography A, 2012, 1238, 54-59.	1.8	39
144	Simultaneous determination of eight underivatised biogenic amines in fish by solid phase extraction and liquid chromatographyâ€“tandem mass spectrometry. Food Chemistry, 2012, 132, 537-543.	4.2	116

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145	Application of an HPLCâ€“MS/MS method for mycotoxin analysis in commercial baby foods. Food Chemistry, 2012, 133, 176-183.	4.2	91
146	Rapid whole protein quantification of staphylococcal enterotoxin B by liquid chromatography. Food Chemistry, 2012, 133, 163-166.	4.2	19
147	Determination of trichothecenes and zearalenones in grain cereal, flour and bread by liquid chromatography tandem mass spectrometry. Food Chemistry, 2012, 134, 2389-2397.	4.2	89
148	Study of the potential toxicity of enniatins A, A1, B, B1 by evaluation of duodenal and colonic bioavailability applying an inÂvitro method by Caco-2 cells. Toxicon, 2012, 59, 1-11.	0.8	34
149	Antibacterial activity of the enniatin B, produced byFusarium tricinctumin liquid culture, and cytotoxic effects on Caco-2 cells. Toxicology Mechanisms and Methods, 2011, 21, 503-512.	1.3	30
150	The importance of a registered dietitian in restaurants: a pilot study in Valencia (Spain). Revista Espanola De Nutricion Humana Y Dietetica, 2011, 15, 171-176.	0.1	0
151	Application of hybrid linear ion trap-high resolution mass spectrometry to the analysis of mycotoxins in beer. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2011, 28, 1438-1446.	1.1	21
152	Further data on the occurrence of Fusarium emerging mycotoxins enniatins (A, A1, B, B1), fusaproliferin and beauvericin in raw cereals commercialized in Morocco. Food Control, 2011, 22, 1-5.	2.8	54
153	Influence of different coffee drink preparations on ochratoxin A content and evaluation of the antioxidant activity and caffeine variations. Food Control, 2011, 22, 1240-1245.	2.8	29
154	Determination of Fusarium mycotoxins enniatins, beauvericin and fusaproliferin in cereals and derived products from Tunisia. Food Control, 2011, 22, 1373-1377.	2.8	57
155	First report on the presence of emerging Fusarium mycotoxins enniatins (A, A1, B, B1), beauvericin and fusaproliferin in rice on the Moroccan retail markets. Food Control, 2011, 22, 1826-1830.	2.8	44
156	Rapid mycotoxin analysis in human urine: A pilot study. Food and Chemical Toxicology, 2011, 49, 2299-2304.	1.8	61
157	Antibacterial effects of enniatins J1 and J3 on pathogenic and lactic acid bacteria. Food and Chemical Toxicology, 2011, 49, 2710-2717.	1.8	12
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