Sonia MarÃ-n

List of Publications by Year
in descending order

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246 papers	11,088 citations	27035 58 h-index	54771 88 g-index
250 all docs	250 docs citations	250 times ranked	8068 citing authors

#	Article	IF	Citations
1	Relevant Fusarium Mycotoxins in Malt and Beer. Foods, 2022, 11, 246.	1.9	5
2	Hyperspectral imaging for the classification of individual cereal kernels according to fungal and mycotoxins contamination: A review. Food Research International, 2022, 155, 111102.	2.9	11
3	Near-infrared hyperspectral imaging for deoxynivalenol and ergosterol estimation in wheat samples. Food Chemistry, 2021, 341, 128206.	4.2	24
4	Standardization of near infrared hyperspectral imaging for wheat single kernel sorting according to deoxynivalenol level. Food Research International, 2021, 139, 109925.	2.9	21
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	Use of predictive modelling as tool for prevention of fungal spoilage at different points of the food chain. Current Opinion in Food Science, 2021, 41, 1-7.	4.1	16
8	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
9	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
10	Standardisation of near infrared hyperspectral imaging for quantification and classification of DON contaminated wheat samples. Food Control, 2020, 111, 107074.	2.8	37
11	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
12	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
13	Deoxynivalenol degradation in wheat kernels by exposition to ammonia vapours: A tentative strategy for detoxification. Food Control, 2020, 118, 107444.	2.8	21
14	Las micotoxinas: el enemigo silencioso. Arbor, 2020, 196, 540.	0.1	2
15	Fusarium mycotoxins in total mixed rations for dairy cows. Mycotoxin Research, 2020, 36, 277-286.	1.3	11
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	Characterization of Fungal Surface Contaminants of the Small Maltese June Pear, Pyrus communis var. bambinella. Journal of Food Protection, 2020, 83, 1359-1367.	0.8	1
18	New mycotoxin adsorbents based on tri-octahedral bentonites for animal feed. Animal Feed Science and Technology, 2019, 255, 114228.	1.1	19

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19	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
20	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
21	Deoxynivalenol in cereal-based baby food production process. A review. Food Control, 2019, 99, 11-20.	2.8	23
22	Fate of zearalenone, deoxynivalenol and deoxynivalenol-3-glucoside during malting process. LWT - Food Science and Technology, 2019, 99, 540-546.	2.5	19
23	Transfer of Fusarium mycotoxins from malt to boiled wort. Food Chemistry, 2019, 278, 700-710.	4.2	11
24	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
25	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
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	Stability of alternariol and alternariol monomethyl ether during food processing of tomato products. Food Chemistry, 2018, 245, 951-957.	4.2	25
29	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
30	Probability models for growth and aflatoxin B 1 production as affected by intraspecies variability in Aspergillus flavus. Food Microbiology, 2018, 72, 166-175.	2.1	17
31	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
32	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
33	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
34	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
35	Modelling the effect of pH and water activity in the growth ofAspergillus fumigatusisolated from corn silage. Journal of Applied Microbiology, 2017, 122, 1048-1056.	1.4	19
36	Exploring polyamine metabolism of Alternaria alternata to target new substances to control the fungal infection. Food Microbiology, 2017, 65, 193-204.	2.1	24

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37	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
38	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
39	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
40	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
41	Growth Modeling of Aspergillus niger Strains Isolated from Citrus Fruit as a Function of Temperature on a Synthetic Medium from Lime (Citrus latifolia T.) Pericarp. Journal of Food Protection, 2017, 80, 1090-1098.	0.8	13
42	Conidia survival of Aspergillus section Nigri, Flavi and Circumdati under <scp>UV</scp>â€A and <scp>UV</scp>â€B radiation with cycling temperature/light regime. Journal of the Science of Food and Agriculture, 2016, 96, 2249-2256.	1.7	9
43	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
44	Enzyme bread improvers affect the stability of deoxynivalenol and deoxynivalenol-3-glucoside during breadmaking. Food Chemistry, 2016, 208, 288-296.	4.2	27
45	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
46	The fate of deoxynivalenol through wheat processing to food products. Current Opinion in Food Science, 2016, 11, 34-39.	4.1	28
47	Modeling postharvest mycotoxins in foods: recent research. Current Opinion in Food Science, 2016, 11, 46-50.	4.1	14
48	Molds and mycotoxins in nuts. , 2016, , 295-312.		2
49	Prepartum blood lead concentrations linked to subsequent cyclicity in high-producing dairy cows in a non-industrial area. Livestock Science, 2016, 191, 86-90.	0.6	0
50	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
51	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
52	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
53	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
54	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

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55	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
56	Bioaccessibility of ochratoxin A from red wine in an in vitro dynamic gastrointestinal model. World Mycotoxin Journal, 2015, 8, 107-112.	0.8	7
57	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
58	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
59	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
60	Toxigenic molds in Tunisian and Egyptian sorghum for human consumption. Journal of Stored Products Research, 2015, 63, 57-62.	1.2	29
61	Targeting Fusarium graminearum control via polyamine enzyme inhibitors and polyamine analogs. Food Microbiology, 2015, 49, 95-103.	2.1	26
62	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
63	Fungal diversity, incidence and mycotoxin contamination in grapes from two agroâ€climatic Spanish regions with emphasis on Aspergillus species. Journal of the Science of Food and Agriculture, 2015, 95, 1716-1729.	1.7	31
64	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
65	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
66	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
67	Abiotic factors and their interactions influence on the co-production of aflatoxin B1 and cyclopiazonic acid by Aspergillus flavus isolated from corn. Food Microbiology, 2014, 38, 276-283.	2.1	40
68	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
69	Assessing white maize resistance to fumonisin contamination. European Journal of Plant Pathology, 2014, 138, 283-292.	0.8	18
70	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
71	Spoiling Microorganisms in Fruit Juices. Contemporary Food Engineering, 2014, , 311-328.	0.2	1
72	Building bridges: an integrated strategy for sustainable food production throughout the value chain. Molecular Breeding, 2013, 32, 743-770.	1.0	28

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73	Environmental factors related to fungal infection and fumonisin accumulation during the development and drying of white maize kernels. International Journal of Food Microbiology, 2013, 164, 15-22.	2.1	32
74	Mycotoxins: Occurrence, toxicology, and exposure assessment. Food and Chemical Toxicology, 2013, 60, 218-237.	1.8	1,142
75	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
76	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
77	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
78	Occurrence and exposure assessment of aflatoxins in Catalonia (Spain). Food and Chemical Toxicology, 2013, 51, 188-193.	1.8	63
79	VeA and LaeA transcriptional factors regulate ochratoxin A biosynthesis in Aspergillus carbonarius. International Journal of Food Microbiology, 2013, 166, 479-486.	2.1	88
80	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
81	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
82	Occurrence of deoxynivalenol in durum wheat from Morocco. Food Control, 2013, 32, 115-118.	2.8	37
83	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
84	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
85	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
86	Mycotoxin bioaccessibility/absorption assessment using in vitro digestion models: a review. World Mycotoxin Journal, 2013, 6, 167-184.	0.8	45
87	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
88	Interactions of deoxynivalenol and lipopolysaccharides on tissue protein synthesis in pigs. World Mycotoxin Journal, 2013, 6, 185-197.	0.8	7
89	Modelling Aspergillus flavus growth and aflatoxins production in pistachio nuts. Food Microbiology, 2012, 32, 378-388.	2.1	54
90	Optimising the number of isolates to be used to estimate growth parameters of mycotoxigenic species. Food Microbiology, 2012, 32, 235-242.	2.1	4

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91	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
92	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
93	Occurrence of zearalenone, an oestrogenic mycotoxin, in Catalonia (Spain) and exposure assessment. Food and Chemical Toxicology, 2012, 50, 835-839.	1.8	35
94	Exposure assessment of T2 and HT2 toxins in Catalonia (Spain). Food and Chemical Toxicology, 2012, 50, 511-517.	1.8	15
95	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
96	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
97	Effect of preharvest anti-fungal compounds on Aspergillus steynii and A. carbonarius under fluctuating and extreme environmental conditions. International Journal of Food Microbiology, 2012, 159, 167-176.	2.1	9
98	Food Contaminanants. , 2012, , 381-412.		0
99	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
100	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
101	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
102	Modelling the effect of temperature and water activity of Aspergillus flavus isolates from corn. International Journal of Food Microbiology, 2012, 156, 60-67.	2.1	58
103	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
104	Potential of a new strain ofBacillus subtilisCPA-8 to control the major postharvest diseases of fruit. Biocontrol Science and Technology, 2011, 21, 409-426.	0.5	70
105	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
106	Presence of trichothecenes and co-occurrence in cereal-based food from Catalonia (Spain). Food Control, 2011, 22, 490-495.	2.8	63
107	Mould growth and mycotoxin production as affected by Equisetum arvense and Stevia rebaudiana extracts. Food Control, 2011, 22, 1378-1384.	2.8	20
108	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

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109	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
110	The prehistory of mycotoxins: related cases from ancient times to the discovery of aflatoxins. World Mycotoxin Journal, 2011, 4, 101-112.	0.8	12
111	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
112	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
113	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
114	Mycobiota and co-occurrence of mycotoxins in Capsicum powder. International Journal of Food Microbiology, 2011, 151, 270-276.	2.1	51
115	Congener profile, occurrence and estimated dietary intake of dioxins and dioxin-like PCBs in foods marketed in the Region of Valencia (Spain). Chemosphere, 2011, 82, 1253-1261.	4.2	81
116	Patulin contamination in fruit derivatives, including baby food, from the Spanish market. Food Chemistry, 2011, 124, 563-568.	4.2	79
117	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
118	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
119	First Report on Mould and Mycotoxin Contamination of Pistachios Sampled in Algeria. Mycopathologia, 2010, 170, 423-429.	1.3	17
120	Occurrence of aflatoxin M1 and exposure assessment in Catalonia (Spain). Revista Iberoamericana De Micologia, 2010, 27, 130-135.	0.4	99
121	Modelling mould growth under suboptimal environmental conditions and inoculum size. Food Microbiology, 2010, 27, 909-917.	2.1	38
122	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
123	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
124	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
125	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
126	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

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127	Review. Ochratoxin A: Presence in Human Plasma and Intake Estimation. Food Science and Technology International, 2010, 16, 5-18.	1.1	44
128	Biomonitoring of Fusarium spp. Mycotoxins: Perspectives for an Individual Exposure Assessment Tool. Food Science and Technology International, 2010, 16, 266-276.	1.1	18
129	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
130	Aflatoxin B1 and its toxic effects on immune response of teleost fishes: a review. World Mycotoxin Journal, 2010, 3, 193-199.	0.8	16
131	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
132	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
133	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
134	Predicting mycotoxins in foods: A review. Food Microbiology, 2009, 26, 757-769.	2.1	162
135	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
136	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
137	Assessment of the exposure to ochratoxin A in the province of Lleida, Spain. Food and Chemical Toxicology, 2009, 47, 2847-2852.	1.8	29
138	Natural maize phytochemicals for control of maize mycoflora and aflatoxigenic fungi. World Mycotoxin Journal, 2009, 2, 305-312.	0.8	9
139	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
140	Survey: Ochratoxin A in European special wines. Food Chemistry, 2008, 108, 593-599.	4.2	69
141	Briefin vitrostudy onBotrytis cinereaandAspergillus carbonariusregarding growth and ochratoxin A. Letters in Applied Microbiology, 2008, 47, 327-332.	1.0	20
142	Mycelial growth and ochratoxin A production byAspergillussectionNigrion simulated grape medium in modified atmospheres. Journal of Applied Microbiology, 2008, 105, 372-379.	1.4	18
143	Inoculum size and intraspecific interactions affects Penicillium expansum growth and patulin accumulation in apples. Food Microbiology, 2008, 25, 378-385.	2.1	41
144	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

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145	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
146	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
147	Distribution of fumonisins and aflatoxins in corn fractions during industrial cornflake processing. International Journal of Food Microbiology, 2008, 123, 81-87.	2.1	105
148	Ecophysiological characterization of Penicillium expansum population in lleida (Spain). International Journal of Food Microbiology, 2008, 122, 243-252.	2.1	23
149	Capsicum and Mycotoxin Contamination: State of the Art in a Global Context. Food Science and Technology International, 2008, 14, 5-20.	1.1	32
150	Chemical Control of Mycotoxigenic Fungi. , 2008, , 279-296.		1
151	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
152	Patulin accumulation in apples during postharvest: Effect of controlled atmosphere storage and fungicide treatments. Food Control, 2007, 18, 1443-1448.	2.8	54
153	Distribution of Total Aflatoxins in Milled Fractions of Hulled Rice. Journal of Agricultural and Food Chemistry, 2007, 55, 2760-2764.	2.4	23
154	Effect of Chemical Treatments on Ochratoxigenic Fungi and Common Mycobiota of Grapes (Vitis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.8	18
155	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
156	Patulin accumulation in apples by Penicillium expansum during postharvest stages. Letters in Applied Microbiology, 2007, 44, 30-35.	1.0	63
157	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
158	Effect of germicidal UVC light on fungi isolated from grapes and raisins. Letters in Applied Microbiology, 2007, 45, 238-243.	1.0	66
159	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
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