Armando VenÃ¢ncio

List of Publications by Year
in descending order

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110	4,710	71097	110368
papers	citations	41 h-index	64 g-index

110	110	110	4743
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	The Potential of Fatty Acids and Their Derivatives as Antifungal Agents: A Review. Toxins, 2022, 14, 188.	3.4	35
2	Effect of pH and temperature on phytase and biomass production by submerged fermentation with Aspergillus niger var. phoenicis URM 4924. Research, Society and Development, 2022, 11, e41311628994.	0.1	2
3	Application of laccases for mycotoxin decontamination. World Mycotoxin Journal, 2021, 14, 61-73.	1.4	3
4	Global trends for patulin adsorption: A review. Research, Society and Development, 2021, 10, e58310616162.	0.1	1
5	Fruit-Based Non-Dairy Beverage: A New Approach for Probiotics. Advances in Biological Chemistry, 2021, 11, 302-330.	0.6	8
6	The Route of Mycotoxins in the Grape Food Chain. American Journal of Enology and Viticulture, 2020, 71, 89-104.	1.7	17
7	Effect of Gamma-Radiation on Zearalenoneâ€"Degradation, Cytotoxicity and Estrogenicity. Foods, 2020, 9, 1687.	4.3	15
8	Active Whey Protein Edible Films and Coatings Incorporating Lactobacillus buchneri for Penicillium nordicum Control in Cheese. Food and Bioprocess Technology, 2020, 13, 1074-1086.	4.7	34
9	Detection Methods for Aflatoxin M1 in Dairy Products. Microorganisms, 2020, 8, 246.	3.6	58
10	Occurrence and Co-Occurrence of Mycotoxins in Cereal-Based Feed and Food. Microorganisms, 2020, 8, 74.	3.6	109
11	Mycotoxin mixtures in food and feed: holistic, innovative, flexible risk assessment modelling approach:. EFSA Supporting Publications, 2020, 17, 1757E.	0.7	38
12	Mycotoxins in maize: mitigation actions, with a chain management approach. Phytopathologia Mediterranea, 2020, 59, 5-28.	1.3	13
13	Mycotoxigenic fungi in plant-based supplements and medicines. Current Opinion in Food Science, 2019, 30, 27-31.	8.0	19
14	BSA-based sample clean-up columns for ochratoxin A determination in wine: Method development and validation. Food Chemistry, 2019, 300, 125204.	8.2	15
15	Mycobiota and mycotoxins in Portuguese pork, goat and sheep dry-cured hams. Mycotoxin Research, 2019, 35, 405-412.	2.3	18
16	Thin Films Sensor Devices for Mycotoxins Detection in Foods: Applications and Challenges. Chemosensors, 2019, 7, 3.	3.6	19
17	Preâ€•and Postharvest Strategies to Minimize Mycotoxin Contamination in the Rice Food Chain. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 441-454.	11.7	63
18	Mediterranean agroâ€•industrial wastes as valuable substrates for lignocellulolytic enzymes and protein production by solidâ€•state fermentation. Journal of the Science of Food and Agriculture, 2018, 98, 5248-5256.	3.5	33

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19	Gamma irradiation effects on ochratoxin A: Degradation, cytotoxicity and application in food. Food Chemistry, 2018, 240, 463-471.	8.2	62
20	Anti-aflatoxigenic effect of organic acids produced by Lactobacillus plantarum. International Journal of Food Microbiology, 2018, 264, 31-38.	4.7	103
21	Lipase production by solidâ€state fermentation of olive pomace in trayâ€type and pressurized bioreactors. Journal of Chemical Technology and Biotechnology, 2018, 93, 1312-1319.	3.2	8
22	Predominant mycotoxins, mycotoxigenic fungi and climate change related to wine. Food Research International, 2018, 103, 478-491.	6.2	69
23	Toxic reagents and expensive equipment: are they really necessary for the extraction of good quality fungal DNA?. Letters in Applied Microbiology, 2018, 66, 32-37.	2.2	20
24	Antifungal effect of organic acids from lactic acid bacteria on Penicillium nordicum. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 1803-1818.	2.3	76
25	Optimization of lipase production by Aspergillus ibericus from oil cakes and its application in esterification reactions. Food and Bioproducts Processing, 2017, 102, 268-277.	3.6	52
26	Optimization of lipase production by solid-state fermentation of olive pomace: from flask to laboratory-scale packed-bed bioreactor. Bioprocess and Biosystems Engineering, 2017, 40, 1123-1132.	3.4	43
27	Evaluation of Saccharomyces cerevisiae as an anti-fumonisin B1 additive in a horse digestion model. World Mycotoxin Journal, 2017, 10, 121-130.	1.4	1
28	Chapter 15. Biological Techniques. Food Chemistry, Function and Analysis, 2017, , 314-336.	0.2	0
29	A Review of Mycotoxins in Food and Feed Products in Portugal and Estimation of Probable Daily Intakes. Critical Reviews in Food Science and Nutrition, 2016, 56, 249-265.	10.3	105
30	Inhibitory effect of essential oils on growth and on aflatoxins production by Aspergillus parasiticus. World Mycotoxin Journal, 2016, 9, 525-534.	1.4	16
31	Ultrasounds pretreatment of olive pomace to improve xylanase and cellulase production by solid-state fermentation. Bioresource Technology, 2016, 214, 737-746.	9.6	89
32	Combined bioremediation and enzyme production by Aspergillus sp. in olive mill and winery wastewaters. International Biodeterioration and Biodegradation, 2016, 110, 16-23.	3.9	46
33	Simultaneous Determination of Deoxynivalenol, Deoxynivalenol-3-Glucoside and Nivalenol in Wheat Grains by HPLC-PDA with Immunoaffinity Column Cleanup. Food Analytical Methods, 2016, 9, 2579-2586.	2.6	28
34	A polyphasic approach for characterization of a collection of cereal isolates of the Fusarium incarnatum-equiseti species complex. International Journal of Food Microbiology, 2016, 234, 24-35.	4.7	55
35	Olive pomace valorization by Aspergillus species: lipase production using solidâ€state fermentation. Journal of the Science of Food and Agriculture, 2016, 96, 3583-3589.	3.5	36
36	Zearalenone and Its Derivatives Î±-Zearalenol and Î²-Zearalenol Decontamination by Saccharomyces cerevisiae Strains Isolated from Bovine Forage. Toxins, 2015, 7, 3297-3308.	3.4	53

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37	Enhancing the Bioconversion of Winery and Olive Mill Waste Mixtures into Lignocellulolytic Enzymes and Animal Feed by Aspergillus uvarum Using a Packed-Bed Bioreactor. Journal of Agricultural and Food Chemistry, 2015, 63, 9306-9314.	5.2	42
38	Sonication of olive pomace to improve xylanases production by SSF. , 2015, , 127-132.		0
39	Scale-up of aspergillus ibericus lipase production by solid-state fermentation. , 2015, , 203-208.		0
40	Aspergillus ibericus lipase production by solid-state fermentation of olive pomace. , 2015, , 195-201.		0
41	Irradiation for Mold and Mycotoxin Control: A Review. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 1049-1061.	11.7	146
42	Integrated Use of Residues from Olive Mill and Winery for Lipase Production by Solid State Fermentation with Aspergillus sp.. Applied Biochemistry and Biotechnology, 2014, 172, 1832-1845.	2.9	40
43	Screening of winery and olive mill wastes for lignocellulolytic enzyme production from Aspergillus species by solid-state fermentation. Biomass Conversion and Biorefinery, 2014, 4, 201-209.	4.6	24
44	Biodegradation of ochratoxin A by Pediococcus parvulus isolated from Douro wines. International Journal of Food Microbiology, 2014, 188, 45-52.	4.7	95
45	Incidence and diversity of the fungal genera Aspergillus and Penicillium in Portuguese almonds and chestnuts. European Journal of Plant Pathology, 2013, 137, 197-209.	1.7	20
46	Mycotoxin production by Aspergillus niger aggregate strains isolated from harvested maize in three Portuguese regions. Revista Iberoamericana De Micologia, 2013, 30, 9-13.	0.9	31
47	Interaction with Penicillium expansum enhances Botrytis cinerea growth in grape juice medium and prevents patulin accumulation in vitro. Letters in Applied Microbiology, 2013, 56, 356-360.	2.2	11
48	Potential of Aqueous Ozone to Control Aflatoxigenic Fungi in Brazil Nuts. ISRN Biotechnology, 2013, 2013, 1-6.	1.9	14
49	Dairy. Contemporary Food Engineering, 2013, , 295-326.	0.2	0
50	Mycobiota and mycotoxins of almonds and chestnuts with special reference to aflatoxins. Food Research International, 2012, 48, 76-90.	6.2	55
51	Three new species ofAspergillussectionFlaviisolated from almonds and maize in Portugal. Mycologia, 2012, 104, 682-697.	1.9	67
52	Aflatoxigenic Fungi and Aflatoxins in Portuguese Almonds. Scientific World Journal, The, 2012, 2012, 1-9.	2.1	20
53	Incidence of Fumonisin B₂ Production by Aspergillus niger in Portuguese Wine Regions. Journal of Agricultural and Food Chemistry, 2011, 59, 7514-7518.	5.2	31
54	A FLUORESCENCE-LC METHOD WITH NDA PRE-COLUMN DERIVATIZATION FOR FUMONISIN B2DETERMINATION IN BLACK ASPERGILLI CULTURES. Journal of Liquid Chromatography and Related Technologies, 2011, 34, 1594-1603.	1.0	5

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55	Reactivity of Human Salivary Proteins Families Toward Food Polyphenols. Journal of Agricultural and Food Chemistry, 2011, 59, 5535-5547.	5.2	128
56	Brazil nuts: Benefits and risks associated with contamination by fungi and mycotoxins. Food Research International, 2011, 44, 1434-1440.	6.2	57
57	Species identification of Aspergillus section Flavi isolates from Portuguese almonds using phenotypic, including MALDI-TOF ICMS, and molecular approaches. Journal of Applied Microbiology, 2011, 111, 877-892.	3.1	79
58	Optimization of process parameters for the production of an OTA-hydrolyzing enzyme from Aspergillus niger under solid-state fermentation. Journal of Bioscience and Bioengineering, 2011, 112, 351-355.	2.2	19
59	Effects of the origins of Botrytis cinerea on earthy aromas from grape broth media further inoculated with Penicillium expansum. Food Microbiology, 2011, 28, 1048-1053.	4.2	33
60	Predominant mycobiota and aflatoxin content in Brazil nuts. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2011, 6, 465-472.	1.4	4
61	Tracing Fungi Secondary Metabolites in Brazil Nuts Using LC-MS/MS. Drug Metabolism Letters, 2011, 5, 150-155.	0.8	9
62	HPLC method for simultaneous detection of aflatoxins and cyclopiazonic acid. World Mycotoxin Journal, 2010, 3, 225-231.	1.4	27
63	Filamentous fungal characterizations by matrix-assisted laser desorption/ionization time-of-flight mass spectrometry. Journal of Applied Microbiology, 2010, 108, 375-385.	3.1	142
64	Microextraction and Gas Chromatography/Mass Spectrometry for improved analysis of geosmin and other fungal â€œoffâ€•volatiles in grape juice. Journal of Microbiological Methods, 2010, 83, 48-52.	1.6	32
65	Biodegradation of Ochratoxin A for Food and Feed Decontamination. Toxins, 2010, 2, 1078-1099.	3.4	161
66	Ozone applications to prevent and degrade mycotoxins: a review. Drug Metabolism Reviews, 2010, 42, 612-620.	3.6	67
67	A polyphasic approach to the identification of aflatoxigenic and non-aflatoxigenic strains of Aspergillus Section Flavi isolated from Portuguese almonds. International Journal of Food Microbiology, 2009, 129, 187-193.	4.7	152
68	Liquidâ€“liquid equilibrium of the Ucon 50-HB5100/sodium citrate aqueous two-phase systems. Separation and Purification Technology, 2009, 65, 3-8.	7.9	31
69	Multilocus sequence identification of Penicillium species in cork bark during plank preparation for the manufacture of stoppers. Research in Microbiology, 2008, 159, 178-186.	2.1	37
70	The Condensation of Salicylaldehydes and Malononitrile Revisited:â€‰ Synthesis of New Dimeric Chromene Derivatives. Journal of Organic Chemistry, 2008, 73, 1954-1962.	3.2	92
71	Detection and Determination of Ochratoxin A in Grape Products. , 2008, , 249-259.		1
72	In vitro Antifungal Effect of EDTA Disodium Salt in Tested Black Aspergilli. Asian Journal of Biochemistry, 2008, 3, 176-181.	0.5	1

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73	Assessing the degradation of ochratoxin a using a bioassay: the case of contaminated winery wastewater. Water Science and Technology, 2007, 56, 55-61.	2.5	47
74	Antifungal activity of a novel chromene dimer. Journal of Industrial Microbiology and Biotechnology, 2007, 34, 787-792.	3.0	51
75	Isolation and purification of an enzyme hydrolyzing ochratoxin A from Aspergillus niger. Biotechnology Letters, 2007, 29, 1909-1914.	2.2	74
76	The Challenge of Mycotoxins. , 2007, , 26-49.		2
77	Worldwide interlaboratory study on the determination of ochratoxin A in different wine type samples. Talanta, 2006, 70, 720-731.	5.5	19
78	Aspergillus ibericus: a new species of sectionNigriisolated from grapes. Mycologia, 2006, 98, 295-306.	1.9	45
79	Fungi and ochratoxin A detected in healthy grapes for wine production. Letters in Applied Microbiology, 2006, 42, 42-47.	2.2	35
80	Ochratoxin A occurrence and formation in Portuguese wine grapes at various stages of maturation. International Journal of Food Microbiology, 2006, 111, S35-S39.	4.7	41
81	Fungi in bottled water: A case study of a production plant. Revista Iberoamericana De Micologia, 2006, 23, 139-144.	0.9	18
82	A practical approach for identifications based on mycotoxin characters of Penicillium. Revista Iberoamericana De Micologia, 2006, 23, 155-159.	0.9	11
83	Application of classification-tree models to characterize the mycobiota of grapes on the basis of origin. Revista Iberoamericana De Micologia, 2006, 23, 171-175.	0.9	1
84	Influence of the region of origin on the mycobiota of grapes with emphasis on Aspergillus and Penicillium species. Mycological Research, 2006, 110, 971-978.	2.5	70
85	Degradation of Ochratoxin A by Proteases and by a Crude Enzyme of Aspergillus niger. Food Biotechnology, 2006, 20, 231-242.	1.5	105
86	Aspergillus ibericus: a new species of section Nigri isolated from grapes. Mycologia, 2006, 98, 295-306.	1.9	74
87	Fate of aflatoxin M1 in cheese whey processing. Journal of the Science of Food and Agriculture, 2005, 85, 2067-2070.	3.5	16
88	Evolution of ochratoxin A content from must to wine in Port Wine microvinification. Analytical and Bioanalytical Chemistry, 2005, 382, 405-411.	3.7	34
89	Mycotoxin-producing and other fungi isolated from grapes for wine production, with particular emphasis on ochratoxin A. Research in Microbiology, 2005, 156, 515-521.	2.1	125
90	Determination of ochratoxin A in wine grapes: comparison of extraction procedures and method validation. Analytica Chimica Acta, 2004, 513, 41-47.	5.4	45

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91	Solutions to Penicillium taxonomy crucial to mycotoxin research and health. Research in Microbiology, 2004, 155, 507-513.	2.1	44
92	Liquidâ˜'Liquid Equilibrium Phase Diagrams of New Aqueous Two-Phase Systems:â€‰ Ucon 50-HB5100 + Ammonium Sulfate + Water, Ucon 50-HB5100 + Poly(vinyl alcohol) + Water, Ucon 50-HB5100 + Hydroxypropyl Starch + Water, and Poly(ethylene glycol) 8000 + Poly(vinyl alcohol) + Water. Journal of Chemical & Engineering Data, 2004, 49, 43-47.	1.9	22
93	An Overview of Mycotoxins and Toxigenic Fungi in Portugal. , 2004, , 173-184.		5
94	Recovery of the proteose peptone component 3 from cheese whey in Reppal PES 100/polyethylene glycol aqueous two-phase systems. Biotechnology Letters, 2003, 25, 651-655.	2.2	9
95	Black Aspergillus species as ochratoxin A producers in Portuguese wine grapes. International Journal of Food Microbiology, 2003, 88, 63-68.	4.7	189
96	Aqueous two-phase extraction using thermoseparating polymer: a new system for the separation of endo-polygalacturonase. Biochemical Engineering Journal, 2003, 15, 131-138.	3.6	43
97	Use of Ozone To Reduce Molds in a Cheese Ripening Room. Journal of Food Protection, 2003, 66, 2355-2358.	1.7	57
98	Biodegradation of Ochratoxin A by Fungi Isolated from Grapes. Journal of Agricultural and Food Chemistry, 2002, 50, 7493-7496.	5.2	136
99	The effect of culture preservation techniques on patulin and citrinin production by Penicillium expansum Link. Letters in Applied Microbiology, 2002, 35, 272-275.	2.2	39
100	Mycotoxin production from fungi isolated from grapes. Letters in Applied Microbiology, 2001, 32, 240-242.	2.2	126
101	Separation of endo-polygalacturonase using aqueous two-phase partitioning. Journal of Chromatography A, 2001, 929, 23-29.	3.7	20
102	Title is missing!. Biotechnology Letters, 2001, 23, 1893-1897.	2.2	30
103	Recovery of endo-polygalacturonase using polyethylene glycol-salt aqueous two-phase extraction with polymer recycling. Bioseparation, 2000, 9, 247-254.	0.7	14
104	Transformation of a flocculatingSaccharomyces cerevisiae using lithium acetate and pYAC4. Journal of Basic Microbiology, 1999, 39, 37-41.	3.3	6
105	Cutinase purification on poly(ethylene glycol)â€“hydroxypropyl starch aqueous two-phase systems. Biomedical Applications, 1998, 711, 151-159.	1.7	30
106	Characterization of sugar diffusion coefficients in alginate membranes. Biotechnology Letters, 1997, 11, 183-186.	0.5	29
107	Enzyme purification with aqueous two-phase systems: comparison between systems composed of pure polymers and systems composed of crude polymers. Biomedical Applications, 1996, 680, 131-136.	1.7	20
108	Protein mass transfer studies on a spray column using the PEG-Reppal PES 100 aqueous two-phase system. Bioprocess and Biosystems Engineering, 1995, 13, 251-255.	0.5	12

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109	Model identification and diffusion coefficients determination of glucose and malic acid in calcium alginate membranes. The Chemical Engineering Journal and the Biochemical Engineering Journal, 1994, 56, B9-B14.	0.1	11
110	Evaluation of crude hydroxypropyl starch as a bioseparation aqueous-phase-forming polymer. Biotechnology Progress, 1993, 9, 635-639.	2.6	20