Misericordia JimÃ©nez

List of Publications by Year
in descending order

90 papers	3,838 citations	87888 38 h-index	128289 60 g-index
93 all docs	93 docs citations	93 times ranked	3621 citing authors

#	Article	IF	Citations
1	Machine learning approach for predicting Fusarium culmorum and F. proliferatum growth and mycotoxin production in treatments with ethylene-vinyl alcohol copolymer films containing pure components of essential oils. International Journal of Food Microbiology, 2021, 338, 109012.	4.7	16
2	Contamination of Wheat, Barley, and Maize Seeds with Toxigenic Fusarium Species and Their Mycotoxins in Tunisia. Journal of AOAC INTERNATIONAL, 2021, 104, 959-967.	1.5	10
3	Potential Health Risk Associated with Mycotoxins in Oat Grains Consumed in Spain. Toxins, 2021, 13, 421.	3.4	12
4	Study on mycotoxin contamination of maize kernels in Spain. Food Control, 2020, 118, 107370.	5.5	34
5	Antifungal effect of engineered silver nanoparticles on phytopathogenic and toxigenic Fusarium spp. and their impact on mycotoxin accumulation. International Journal of Food Microbiology, 2019, 306, 108259.	4.7	25
6	Potential impact of engineered silver nanoparticles in the control of aflatoxins, ochratoxin A and the main aflatoxigenic and ochratoxigenic species affecting foods. Food Control, 2019, 101, 58-68.	5.5	26
7	Assessment of Toxic Effects of Ochratoxin A in Human Embryonic Stem Cells. Toxins, 2019, 11, 217.	3.4	15
8	Risk management of ochratoxigenic fungi and ochratoxin A in maize grains by bioactive EVOH films containing individual components of some essential oils. International Journal of Food Microbiology, 2018, 269, 107-119.	4.7	27
9	Selected plant essential oils and their main active components, a promising approach to inhibit aflatoxigenic fungi and aflatoxin production in food. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 1581-1595.	2.3	22
10	Electrochemical identification of toxigenic fungal species using solid-state voltammetry strategies. Food Chemistry, 2018, 267, 91-100.	8.2	16
11	Determination of multiple mycotoxins in feedstuffs by combined use of UPLCâ€“MS/MS and UPLCâ€“QTOFâ€“MS. Food Chemistry, 2018, 267, 140-148.	8.2	91
12	Environmental Temperature and Relative Humidity, two Key Factors in Maize Technology Affecting Ochratoxin a Production and Growth of Ochratoxigenic Species. International Journal of Electrical Energy, 2018, , 51-57.	0.4	2
13	Impact of bioactive packaging systems based on EVOH films and essential oils in the control of aflatoxigenic fungi and aflatoxin production in maize. International Journal of Food Microbiology, 2017, 254, 36-46.	4.7	34
14	Assessment of azole fungicides as a tool to control growth of Aspergillus flavus and aflatoxin B₁ and B₂ production in maize. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 1039-1051.	2.3	22
15	Neurotoxic effects of ochratoxin A on the subventricular zone of adult mouse brain. Journal of Applied Toxicology, 2015, 35, 737-751.	2.8	30
16	Impact of three sterol-biosynthesis inhibitors on growth of Fusarium langsethiae and on T-2 and HT-2 toxin production in oat grain under different ecological conditions. Food Control, 2013, 34, 521-529.	5.5	24
17	Contamination of barley seeds withFusariumspecies and their toxins in Spain: an integrated approach. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2013, 30, 372-380.	2.3	29
18	Predictive study of climate change impact on type B trichothecene production by isolates of Fusarium graminearum and F. culmorum infecting wheat in Spain. , 2012, , .		0

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19	Occurrence of potentially mycotoxin producing fungi in wheat grain grown in different agro-climatic Spanish regions. , 2012, , .		0
20	Impact of non-selective fungicides on the growth and production of ochratoxin A byAspergillus ochraceusandA. carbonariusin barley-based medium. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2011, 28, 86-97.	2.3	11
21	Multilayer perceptron neural networks and radial-basis function networks as tools to forecast accumulation of deoxynivalenol in barley seeds contaminated with Fusarium culmorum. Food Control, 2011, 22, 88-95.	5.5	32
22	Presence of trichothecenes and co-occurrence in cereal-based food from Catalonia (Spain). Food Control, 2011, 22, 490-495.	5.5	63
23	Determination of type A and type B trichothecenes in paprika and chili pepper using LC-triple quadrupoleâ€“MS and GCâ€“ECD. Talanta, 2011, 84, 1112-1117.	5.5	33
24	Aflatoxins and ochratoxin A in stored barley grain in Spain and impact of PCR-based strategies to assess the occurrence of aflatoxigenic and ochratoxigenic Aspergillus spp.. International Journal of Food Microbiology, 2011, 149, 118-126.	4.7	55
25	Effect of fenpropimorph, prochloraz and tebuconazole on growth and production of T-2 and HT-2 toxins by Fusarium langsethiae in oat-based medium. International Journal of Food Microbiology, 2011, 151, 289-298.	4.7	47
26	Patulin contamination in fruit derivatives, including baby food, from the Spanish market. Food Chemistry, 2011, 124, 563-568.	8.2	79
27	Different sample treatment approaches for the analysis of T-2 and HT-2 toxins from oats-based media. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2010, 878, 2145-2149.	2.3	21
28	Ochratoxin A removal in synthetic media by living and heat-inactivated cells of Oenococcus oeni isolated from wines. Food Control, 2010, 21, 23-28.	5.5	39
29	Effect of ethanol on the ability of Oenococcus oeni to remove ochratoxin A in synthetic wine-like media. Food Control, 2010, 21, 935-941.	5.5	18
30	Ochratoxin A levels in the plasma of healthy blood donors from Valencia and estimation of exposure degree: comparison with previous national Spanish data. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2010, 27, 1273-1284.	2.3	22
31	Capacity of neural network models to predict deoxynivalenol build-up in barley grain contaminated in vitro with Fusarium culmorum. , 2010, , .		0
32	Occurrence of ochratoxin A in plasma from Valencian citizens and resemblance with previous Spanish data. , 2010, , .		0
33	Predictive assessment of ochratoxin A accumulation in grape juice based-medium byAspergillus carbonariususing neural networks. Journal of Applied Microbiology, 2009, 107, 915-927.	3.1	27
34	Optimization of clean-up procedure for patulin determination in apple juice and apple purees by liquid chromatography. Talanta, 2009, 80, 636-642.	5.5	22
35	Changes in ochratoxin A and type B trichothecenes contained in wheat flour during dough fermentation and bread-baking. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2009, 26, 896-906.	2.3	61
36	Comparison of different analytical processes for patulin determination in apple juice. , 2009, , .		0

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37	Lactic acid bacteria: a potential tool to reduce ochratoxin A in wine. , 2009, , .		0
38	Effect of the baking process on the reduction of ochratoxin A in wheat flour. , 2009, , .		1
39	Application of artificial neural networks to predict ochratoxin A accumulation in carbendazim-treated grape-based cultures of Aspergillus carbonarius. , 2009, , .		0
40	Influence of nitrogen and carbon sources on the production of ochratoxin A by ochratoxigenic strains of Aspergillus spp. isolated from grapes. International Journal of Food Microbiology, 2008, 122, 93-99.	4.7	40
41	Polymerase chain reaction (PCR) identification ofPenicillium brevicompactum, a grape contaminant and mycophenolic acid producer. Food Additives and Contaminants, 2007, 24, 165-172.	2.0	8
42	Real-Time RT-PCR assay to quantify the expression of fum1 and fum19 genes from the Fumonisin-producing Fusarium verticillioides. Journal of Microbiological Methods, 2007, 68, 312-317.	1.6	66
43	Efficacy of natamycin for control of growth and ochratoxin A production by Aspergillus carbonarius strains under different environmental conditions. Journal of Applied Microbiology, 2007, 103, 2234-2239.	3.1	40
44	An overview of ochratoxin A in beer and wine. International Journal of Food Microbiology, 2007, 119, 79-83.	4.7	154
45	Effect of carbendazim and physicochemical factors on the growth and ochratoxin A production of Aspergillus carbonarius isolated from grapes. International Journal of Food Microbiology, 2007, 119, 230-235.	4.7	67
46	New method for determination of ochratoxin A in beer using zinc acetate and solid-phase extraction silica cartridges. Journal of Chromatography A, 2006, 1121, 178-183.	3.7	34
47	Variability and characterization of mycotoxin-producing Fusarium spp isolates by PCR-RFLP analysis of the IGS-rDNA region. Antonie Van Leeuwenhoek, 2006, 89, 465-478.	1.7	21
48	Fumonisin production in rice cultures of Fusarium verticillioides under different incubation conditions using an optimized analytical method. Food Microbiology, 2006, 23, 119-127.	4.2	40
49	Characterization of Fusarium spp. isolates by PCR-RFLP analysis of the intergenic spacer region of the rRNA gene (rDNA). International Journal of Food Microbiology, 2006, 106, 297-306.	4.7	52
50	Survey of the mycobiota of Spanish malting barley and evaluation of the mycotoxin producing potential of species of Alternaria, Aspergillus and Fusarium. International Journal of Food Microbiology, 2006, 108, 196-203.	4.7	81
51	Characterization ofFusarium verticillioides strains by PCR-RFLP analysis of the intergenic spacer region of the rDNA. Journal of the Science of Food and Agriculture, 2006, 86, 429-435.	3.5	20
52	Determination of ochratoxin A in beer marketed in Spain by liquid chromatography with fluorescence detection using lead hydroxyacetate as a clean-up agent. Journal of Chromatography A, 2005, 1083, 7-13.	3.7	54
53	Occurrence of mycotoxin producing fungi in bee pollen. International Journal of Food Microbiology, 2005, 105, 1-9.	4.7	80
54	Study of Spanish Grape Mycobiota and Ochratoxin A Production by Isolates of Aspergillus tubingensis and Other Members of Aspergillus Section Nigri. Applied and Environmental Microbiology, 2005, 71, 4696-4702.	3.1	135

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55	Comparative assessment of solid-phase extraction clean-up procedures, GC columns and perfluoroacylation reagents for determination of type B trichothecenes in wheat by GCâ€“ECD. Talanta, 2005, 66, 194-201.	5.5	48
56	Utility of the Polymerase Chain Reaction-Restriction Fragment Length Polymorphisms of the Intergenic Spacer Region of the rDNA for Characterizing Gibberella fujikuroi isolates. Systematic and Applied Microbiology, 2004, 27, 681-688.	2.8	14
57	Influence of the Interactions among Ecological Variables in the Characterization of Zearalenone Producing Isolates of Fusarium spp.. Systematic and Applied Microbiology, 2004, 27, 253-260.	2.8	41
58	Bee Pollen, a Substrate that Stimulates Ochratoxin A Production by Aspergillus ochraceus Wilh.. Systematic and Applied Microbiology, 2004, 27, 261-267.	2.8	46
59	Influence of environmental factors on the biosynthesis of type B trichothecenes by isolates of Fusarium spp. from Spanish crops. International Journal of Food Microbiology, 2004, 94, 43-54.	4.7	90
60	Comparison of different sample treatments for the analysis of ochratoxin A in must, wine and beer by liquid chromatography. Journal of Chromatography A, 2004, 1029, 125-133.	3.7	84
61	An Overview on the Status of Toxigenic Fungi and Mycotoxins in Spain. , 2004, , 219-235.		8
62	Sugars and amino acids as factors affecting the synthesis of fumonisins in liquid cultures by isolates of the Gibberella fujikuroi complex. International Journal of Food Microbiology, 2003, 89, 185-193.	4.7	41
63	Fumonisin production by Gibberella fujikuroi strains fromPinus species. International Journal of Food Microbiology, 2003, 89, 213-221.	4.7	31
64	Comparison of extraction and clean-up procedures for analysis of zearalenone in corn, rice and wheat grains by high-performance liquid chromatography with photodiode array and fluorescence detection. Food Additives and Contaminants, 2002, 19, 272-281.	2.0	29
65	Accumulation of type A trichothecenes in maize, wheat and rice by Fusarium sporotrichioides isolates under diverse culture conditions. International Journal of Food Microbiology, 2002, 72, 115-123.	4.7	87
66	Liquid chromatographic determination of toxigenic secondary metabolites produced by Fusarium strains. Journal of Chromatography A, 2002, 955, 245-256.	3.7	79
67	Yeast starter cultures affecting wine fermentation and volatiles. Food Research International, 2001, 34, 307-314.	6.2	71
68	Critical study of and improvements in chromatographic methods for the analysis of type B trichothecenes. Journal of Chromatography A, 2001, 918, 99-112.	3.7	56
69	Determination of Fumonisins B1 and B2 Produced by Isolates of Gibberella fujikuroi Complex in Corn and Rice. Food Science and Technology International, 2001, 7, 231-236.	2.2	2
70	Determination of type A trichothecenes by high-performance liquid chromatography with coumarin-3-carbonyl chloride derivatisation and fluorescence detection. Journal of Chromatography A, 2000, 870, 473-481.	3.7	74
71	Monoterpenes in grape juice and wines. Journal of Chromatography A, 2000, 881, 557-567.	3.7	428
72	Characterization of Gibberella fujikuroi Complex Isolates by Fumonisin B1 and B2 Analysis and by RAPD and Restriction Analysis of PCR-Amplified Internal Transcribed Spacers of Ribosomal DNA. Systematic and Applied Microbiology, 2000, 23, 546-555.	2.8	24

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73	Trichothecenes and fumonisins produced in autoclaved tiger nuts by strains of Fusarium sporotrichioides andFusarium moniliforme. Food Microbiology, 2000, 17, 167-176.	4.2	15
74	Influence of the inoculation time of high sugar content must on the formation of wine aroma. World Journal of Microbiology and Biotechnology, 1998, 14, 357-363.	3.6	3
75	Determination of mycotoxins produced by Fusarium isolates from banana fruits by capillary gas chromatography and high-performance liquid chromatography. Journal of Chromatography A, 1997, 778, 363-372.	3.7	66
76	Fractionation of glycoside precursors of aroma in grapes and wine. Journal of Chromatography A, 1997, 778, 219-224.	3.7	64
77	Influence of water activity and temperature on the production of zearalenone in corn by three Fusarium species. International Journal of Food Microbiology, 1996, 29, 417-421.	4.7	50
78	Aroma Compounds in Wine as Influenced by Apiculate Yeasts. Journal of Food Science, 1996, 61, 1247-1250.	3.1	123
79	Influence of the storage conditions on some physicochemical and mycological parameters of honey. Journal of the Science of Food and Agriculture, 1994, 64, 67-74.	3.5	32
80	Bioproduction of an extract from Penicillium funiculosum Thom with activity against Ceratitis capitata and Tetranychus urticae. Applied Microbiology and Biotechnology, 1993, 39, 615-616.	3.6	2
81	Occurrence and Pathogenicity of Fusarium Species in Banana Fruits. Journal of Phytopathology, 1993, 137, 214-220.	1.0	75
82	Phylogenetic relationships among wine yeast strains based on electrophoretic whole-cell protein patterns. International Journal of Food Microbiology, 1993, 18, 115-125.	4.7	6
83	Contribution of different yeasts isolated from musts of monastrell grapes to the aroma of wine. International Journal of Food Microbiology, 1991, 14, 153-160.	4.7	76
84	Effect of the incubation conditions on the production of patulin by Penicillium griseofulvum isolated from wheat. Mycopathologia, 1991, 115, 163-168.	3.1	11
85	Mycotoxins and mycotoxigenic moulds in nuts and sunflower seeds for human consumption. Mycopathologia, 1991, 115, 121-127.	3.1	68
86	Microbiological and Enological Parameters during Fermentation of Musts from Poor and Normal Grape-Harvests in the Region of Alicante (Spain). Journal of Food Science, 1990, 55, 1603-1606.	3.1	57
87	Detection and quantification of patulin and griseofulvin by high pressure liquid chromatography in different strains of Penicillium griseofulvum Dierckx. Mycotoxin Research, 1988, 4, 59-66.	2.3	16
88	Capillary column gas chromatographic identification of sugars in honey as trimethylsilyl derivatives. Journal of Chromatography A, 1987, 410, 319-328.	3.7	43
89	Penicillium in pre-harvest corn in Valencia (Spain) II. Study of the enzymatic and toxigenic capacities of the species. Mycopathologia, 1986, 96, 13-18.	3.1	9
90	Penicillium in pre-harvest corn from Valencia (Spain). I. Influence of different factors on the contamination. Mycopathologia, 1985, 92, 53-57.	3.1	11