

Antonio J Ramos

List of Publications by Year in descending order

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240
papers

10,958
citations

25034

57
h-index

48315

88
g-index

242
all docs

242
docs citations

242
times ranked

7508
citing authors

#	ARTICLE	IF	CITATIONS
1	Mycotoxins: Occurrence, toxicology, and exposure assessment. Food and Chemical Toxicology, 2013, 60, 218-237.	3.6	1,142
2	Inhibitory effect of cinnamon, clove, lemongrass, oregano and palmarose essential oils on growth and fumonisin B1 production by <i>Fusarium proliferatum</i> in maize grain. International Journal of Food Microbiology, 2003, 89, 145-154.	4.7	208
3	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.	3.6	186
4	Prevention of Toxic Effects of Mycotoxins by Means of Nonnutritive Adsorbent Compounds. Journal of Food Protection, 1996, 59, 631-641.	1.7	172
5	Predicting mycotoxins in foods: A review. Food Microbiology, 2009, 26, 757-769.	4.2	162
6	Antifungal activity of volatile compounds generated by essential oils against fungi commonly causing deterioration of bakery products. Journal of Applied Microbiology, 2003, 94, 893-899.	3.1	154
7	Influence of water activity and temperature on growth of isolates of <i>Aspergillus section Nigri</i> obtained from grapes. International Journal of Food Microbiology, 2004, 96, 19-27.	4.7	139
8	Environmental factors, in vitro interactions, and niche overlap between <i>Fusarium moniliforme</i> , <i>F. proliferatum</i> , and <i>F. graminearum</i> , <i>Aspergillus</i> and <i>Penicillium</i> species from maize grain. Mycological Research, 1998, 102, 831-837.	2.5	133
9	Fumonisin-Producing Strains of <i>Fusarium</i> : A Review of Their Ecophysiology. Journal of Food Protection, 2004, 67, 1792-1805.	1.7	127
10	Screening of mycotoxin multicontamination in medicinal and aromatic herbs sampled in Spain. Journal of the Science of Food and Agriculture, 2009, 89, 1802-1807.	3.5	122
11	Ecological determinants for germination and growth of some <i>Aspergillus</i> and <i>Penicillium</i> spp. from maize grain. Journal of Applied Microbiology, 1998, 84, 25-36.	3.1	114
12	Fate of mycotoxins in cereals during extrusion cooking: A review. Food Additives and Contaminants, 2005, 22, 150-157.	2.0	109
13	Water and temperature relations and microconidial germination of <i>Fusarium moniliforme</i> and <i>Fusarium proliferatum</i> from maize. Canadian Journal of Microbiology, 1996, 42, 1045-1050.	1.7	108
14	<i>Aspergillus carbonarius</i> growth and ochratoxin A production on a synthetic grape medium in relation to environmental factors. Journal of Applied Microbiology, 2005, 98, 839-844.	3.1	106
15	Distribution of fumonisins and aflatoxins in corn fractions during industrial cornflake processing. International Journal of Food Microbiology, 2008, 123, 81-87.	4.7	105
16	Incubation time and water activity effects on ochratoxin A production by <i>Aspergillus section Nigri</i> strains isolated from grapes. Letters in Applied Microbiology, 2004, 38, 72-77.	2.2	104
17	Occurrence of ochratoxin A and toxigenic potential of fungal isolates from Spanish grapes. Journal of the Science of Food and Agriculture, 2004, 84, 541-546.	3.5	99
18	Occurrence of aflatoxin M1 and exposure assessment in Catalonia (Spain). Revista Iberoamericana De Micologia, 2010, 27, 130-135.	0.9	99

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19	Determination of aflatoxins, deoxynivalenol, ochratoxin A and zearalenone in wheat and oat based bran supplements sold in the Spanish market. <i>Food and Chemical Toxicology</i> , 2013, 53, 133-138.	3.6	96
20	In vitro aflatoxin adsorption by means of a montmorillonite silicate. A study of adsorption isotherms. <i>Animal Feed Science and Technology</i> , 1996, 62, 263-269.	2.2	95
21	Influence of post-harvest technologies applied during cold storage of apples in <i>Penicillium expansum</i> growth and patulin accumulation: A review. <i>Food Control</i> , 2010, 21, 953-962.	5.5	95
22	Prevention of aflatoxicosis in farm animals by Means of hydrated sodium calcium aluminosilicate addition to feedstuffs: a review. <i>Animal Feed Science and Technology</i> , 1997, 65, 197-206.	2.2	93
23	Co-occurrence of aflatoxins, ochratoxin A and zearalenone in Capsicum powder samples available on the Spanish market. <i>Food Chemistry</i> , 2010, 122, 826-830.	8.2	93
24	Effect of water activity and temperature on growth and ochratoxin production by three strains of <i>Aspergillus ochraceus</i> on a barley extract medium and on barley grains. <i>International Journal of Food Microbiology</i> , 1998, 44, 133-140.	4.7	92
25	Ochratoxin A in wines, musts and grape juices from Spain. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 591-594.	3.5	92
26	Impact of essential oils on growth rate, zearalenone and deoxynivalenol production by <i>Fusarium graminearum</i> under different temperature and water activity conditions in maize grain. <i>Journal of Applied Microbiology</i> , 2004, 96, 716-724.	3.1	89
27	Prediction of fungal growth and ochratoxin A production by <i>Aspergillus ochraceus</i> on irradiated barley grain as influenced by temperature and water activity. <i>International Journal of Food Microbiology</i> , 2004, 95, 79-88.	4.7	89
28	Study of benzoate, propionate, and sorbate salts as mould spoilage inhibitors on intermediate moisture bakery products of low pH (4.5â€“5.5). <i>International Journal of Food Microbiology</i> , 2005, 101, 161-168.	4.7	88
29	VeA and LaeA transcriptional factors regulate ochratoxin A biosynthesis in <i>Aspergillus carbonarius</i> . <i>International Journal of Food Microbiology</i> , 2013, 166, 479-486.	4.7	88
30	Two-dimensional profiles of fumonisin B1 production by <i>Fusarium moniliforme</i> and <i>Fusarium proliferatum</i> in relation to environmental factors and potential for modelling toxin formation in maize grain. <i>International Journal of Food Microbiology</i> , 1999, 51, 159-167.	4.7	85
31	Mycotoxins and beer. Impact of beer production process on mycotoxin contamination. A review. <i>Food Research International</i> , 2018, 103, 121-129.	6.2	85
32	Effect of biocontrol agents <i>Candida sake</i> and <i>Pantoea agglomerans</i> on <i>Penicillium expansum</i> growth and patulin accumulation in apples. <i>International Journal of Food Microbiology</i> , 2008, 122, 61-67.	4.7	80
33	Patulin contamination in fruit derivatives, including baby food, from the Spanish market. <i>Food Chemistry</i> , 2011, 124, 563-568.	8.2	79
34	Intestinal absorption of zearalenone and in vitro study of non-nutritive sorbent materials. <i>International Journal of Pharmaceutics</i> , 1996, 128, 129-137.	5.2	77
35	The effect of fungal competition on colonization of maize grain by <i>Fusarium moniliforme</i> , <i>F. proliferatum</i> and <i>F. graminearum</i> and on fumonisin B1 and zearalenone formation. <i>International Journal of Food Microbiology</i> , 2000, 59, 59-66.	4.7	77
36	Review: Ochratoxin A (OTA) in Wines, Musts and Grape Juices: Occurrence, Regulations and Methods of Analysis. <i>Food Science and Technology International</i> , 2002, 8, 325-335.	2.2	69

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37	Survey: Ochratoxin A in European special wines. <i>Food Chemistry</i> , 2008, 108, 593-599.	8.2	69
38	Modelling of growth of aflatoxigenic <i>A. flavus</i> isolates from red chilli powder as a function of water availability. <i>International Journal of Food Microbiology</i> , 2009, 128, 491-496.	4.7	69
39	Mycobiota and ochratoxin A producing fungi from Spanish wine grapes. <i>International Journal of Food Microbiology</i> , 2006, 111, S40-S45.	4.7	68
40	Colonization of Maize Grain by <i>Fusarium moniliforme</i> and <i>Fusarium proliferatum</i> in the Presence of Competing Fungi and Their Impact on Fumonisin Production. <i>Journal of Food Protection</i> , 1998, 61, 1489-1496.	1.7	67
41	Risk assessment of the use of sub-optimal levels of weak-acid preservatives in the control of mould growth on bakery products. <i>International Journal of Food Microbiology</i> , 2002, 79, 203-211.	4.7	66
42	Effect of germicidal UVC light on fungi isolated from grapes and raisins. <i>Letters in Applied Microbiology</i> , 2007, 45, 238-243.	2.2	66
43	Thermal stability and kinetics of degradation of deoxynivalenol, deoxynivalenol conjugates and ochratoxin A during baking of wheat bakery products. <i>Food Chemistry</i> , 2015, 178, 276-286.	8.2	66
44	Occurrence of fumonisins in Spanish beers analyzed by an enzyme-linked immunosorbent assay method.. <i>International Journal of Food Microbiology</i> , 1998, 39, 139-143.	4.7	65
45	Fumonisin B1 Production and Growth of <i>Fusarium moniliforme</i> and <i>Fusarium proliferatum</i> on Maize, Wheat, and Barley Grain. <i>Journal of Food Science</i> , 1999, 64, 921-924.	3.1	65
46	Stability of DON and OTA during the breadmaking process and determination of process and performance criteria. <i>Food Control</i> , 2014, 40, 234-242.	5.5	65
47	Fitting of colony diameter and ergosterol as indicators of food borne mould growth to known growth models in solid medium. <i>International Journal of Food Microbiology</i> , 2008, 121, 139-149.	4.7	64
48	Patulin accumulation in apples by <i>Penicillium expansum</i> during postharvest stages. <i>Letters in Applied Microbiology</i> , 2007, 44, 30-35.	2.2	63
49	Presence of trichothecenes and co-occurrence in cereal-based food from Catalonia (Spain). <i>Food Control</i> , 2011, 22, 490-495.	5.5	63
50	Occurrence and exposure assessment of aflatoxins in Catalonia (Spain). <i>Food and Chemical Toxicology</i> , 2013, 51, 188-193.	3.6	63
51	Ochratoxin A-producing species in grapes and sun-dried grapes and their relation to ecophysiological factors. <i>Letters in Applied Microbiology</i> , 2005, 41, 196-201.	2.2	62
52	Skin damage, high temperature and relative humidity as detrimental factors for <i>Aspergillus carbonarius</i> infection and ochratoxin A production in grapes. <i>Food Control</i> , 2007, 18, 1343-1349.	5.5	62
53	Modelling of effects of water activity and temperature on germination and growth of ochratoxigenic isolates of on a green coffee-based medium. <i>International Journal of Food Microbiology</i> , 2005, 98, 1-9.	4.7	61
54	Ochratoxin A-producing fungi in Spanish wine grapes and their relationship with meteorological conditions. <i>European Journal of Plant Pathology</i> , 2005, 113, 233-239.	1.7	61

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55	Modelling the effect of temperature and water activity in the growth boundaries of <i>Aspergillus ochraceus</i> and <i>Aspergillus parasiticus</i> . <i>Food Microbiology</i> , 2011, 28, 406-417.	4.2	60
56	Critical environmental and genotypic factors for <i>Fusarium verticillioides</i> infection, fungal growth and fumonisin contamination in maize grown in northwestern Spain. <i>International Journal of Food Microbiology</i> , 2014, 177, 63-71.	4.7	59
57	Modelling the effect of temperature and water activity of <i>Aspergillus flavus</i> isolates from corn. <i>International Journal of Food Microbiology</i> , 2012, 156, 60-67.	4.7	58
58	Effect of water activity and temperature on competing abilities of common maize fungi. <i>Mycological Research</i> , 1998, 102, 959-964.	2.5	57
59	Use of hyperspectral imaging as a tool for <i>Fusarium</i> and deoxynivalenol risk management in cereals: A review. <i>Food Control</i> , 2020, 108, 106819.	5.5	57
60	Modified Atmosphere Packaging for Prevention of Mold Spoilage of Bakery Products with Different pH and Water Activity Levels. <i>Journal of Food Protection</i> , 2003, 66, 1864-1872.	1.7	56
61	Effect of <i>Equisetum arvense</i> and <i>Stevia rebaudiana</i> extracts on growth and mycotoxin production by <i>Aspergillus flavus</i> and <i>Fusarium verticillioides</i> in maize seeds as affected by water activity. <i>International Journal of Food Microbiology</i> , 2012, 153, 21-27.	4.7	55
62	Ochratoxin A (OTA) in Wines, Musts and Grape Juices: Occurrence, Regulations and Methods of Analysis. <i>Food Science and Technology International</i> , 2002, 8, 325-335.	2.2	55
63	Ecophysiology of ochratoxigenic <i>Aspergillus ochraceus</i> and <i>Penicillium verrucosum</i> isolates. Predictive models for fungal spoilage prevention – a review. <i>Food Additives and Contaminants</i> , 2006, 23, 398-410.	2.0	54
64	Patulin accumulation in apples during postharvest: Effect of controlled atmosphere storage and fungicide treatments. <i>Food Control</i> , 2007, 18, 1443-1448.	5.5	54
65	Modelling <i>Aspergillus flavus</i> growth and aflatoxins production in pistachio nuts. <i>Food Microbiology</i> , 2012, 32, 378-388.	4.2	54
66	Osmotic and matric potential effects on growth, sclerotia and partitioning of polyols and sugars in colonies and spores of <i>Aspergillus ochraceus</i> . <i>Mycological Research</i> , 1999, 103, 141-147.	2.5	51
67	Impact of fungicides on <i>Aspergillus carbonarius</i> growth and ochratoxin A production on synthetic grape-like medium and on grapes. <i>Food Additives and Contaminants</i> , 2006, 23, 1021-1029.	2.0	51
68	Mycobiota and co-occurrence of mycotoxins in <i>Capsicum</i> powder. <i>International Journal of Food Microbiology</i> , 2011, 151, 270-276.	4.7	51
69	The fate of deoxynivalenol and ochratoxin A during the breadmaking process, effects of sourdough use and bran content. <i>Food and Chemical Toxicology</i> , 2014, 68, 53-60.	3.6	51
70	Effect of essential oils on zearalenone and deoxynivalenol production by <i>Fusarium graminearum</i> in non-sterilized maize grain. <i>Food Microbiology</i> , 2004, 21, 313-318.	4.2	50
71	Predicting the growth/no-growth boundary and ochratoxin A production by <i>Aspergillus carbonarius</i> in pistachio nuts. <i>Food Microbiology</i> , 2008, 25, 683-689.	4.2	50
72	Impact of relative humidity and temperature on visible fungal growth and OTA production of ochratoxigenic <i>Aspergillus ochraceus</i> isolates on grapes. <i>Food Microbiology</i> , 2005, 22, 383-389.	4.2	49

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73	LaeA and VeA are involved in growth morphology, asexual development, and mycotoxin production in <i>Alternaria alternata</i> . <i>International Journal of Food Microbiology</i> , 2016, 238, 153-164.	4.7	49
74	Water activity and temperature effects on germination and growth of <i>Eurotium amstelodami</i> , <i>E. chevalieri</i> and <i>E. herbariorum</i> isolates from bakery products. <i>Journal of Applied Microbiology</i> , 1999, 87, 371-380.	3.1	48
75	Initial screening for inhibitory activity of essential oils on growth of <i>Fusarium verticillioides</i> , <i>F. proliferatum</i> and <i>F. graminearum</i> on maize-based agar media. <i>Food Microbiology</i> , 2004, 21, 649-656.	4.2	48
76	Patulin distribution in Fuji and Golden apples contaminated with <i>Penicillium expansum</i> . <i>Food Additives and Contaminants</i> , 2006, 23, 1316-1322.	2.0	48
77	Cytotoxicity of the mycotoxins deoxynivalenol and ochratoxin A on Caco-2 cell line in presence of resveratrol. <i>Toxicology in Vitro</i> , 2015, 29, 1639-1646.	2.4	48
78	Impact of <i>Fusarium moniliforme</i> and <i>F. proliferatum</i> colonisation of maize on calorific losses and fumonisin production under different environmental conditions. <i>Journal of Stored Products Research</i> , 1999, 35, 15-26.	2.6	47
79	Combined effects of weak acid preservatives, pH and water activity on growth of <i>Eurotium</i> species on a sponge cake. <i>International Journal of Food Microbiology</i> , 2002, 76, 39-46.	4.7	47
80	Early Detection of Fungal Growth in Bakery Products by Use of an Electronic Nose Based on Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6068-6074.	5.2	47
81	Effects of fungal interaction on ochratoxin A production by <i>A. carbonarius</i> at different temperatures and aw. <i>International Journal of Food Microbiology</i> , 2006, 110, 160-164.	4.7	47
82	Ochratoxin A and its metabolite ochratoxin alpha in urine and assessment of the exposure of inhabitants of Lleida, Spain. <i>Food and Chemical Toxicology</i> , 2011, 49, 1436-1442.	3.6	47
83	Colonisation and competitiveness of <i>Aspergillus</i> and <i>Penicillium</i> species on maize grain in the presence of <i>Fusarium moniliforme</i> and <i>Fusarium proliferatum</i> . <i>International Journal of Food Microbiology</i> , 1998, 45, 107-117.	4.7	45
84	Mycotoxin bioaccessibility/absorption assessment using in vitro digestion models: a review. <i>World Mycotoxin Journal</i> , 2013, 6, 167-184.	1.4	45
85	Comparison of methods for the assessment of growth of food spoilage moulds in solid substrates. <i>International Journal of Food Microbiology</i> , 2005, 99, 329-341.	4.7	44
86	Review. Ochratoxin A: Presence in Human Plasma and Intake Estimation. <i>Food Science and Technology International</i> , 2010, 16, 5-18.	2.2	44
87	Propidium monoazide combined with real-time quantitative PCR to quantify viable <i>Alternaria</i> spp. contamination in tomato products. <i>International Journal of Food Microbiology</i> , 2013, 165, 214-220.	4.7	44
88	Kinetics of Ochratoxin A Production and Accumulation by <i>Aspergillus carbonarius</i> on Synthetic Grape Medium at Different Temperature Levels. <i>Journal of Food Science</i> , 2006, 71, M196-M200.	3.1	43
89	Neuroglial interactions in a model of para-chlorophenylalanine-induced serotonin depletion. <i>Brain Research</i> , 2000, 883, 1-14.	2.2	42
90	Effect of essential oils of cinnamon, clove, lemon grass, oregano and palmarosa on growth of and fumonisin B1 production by <i>Fusarium verticillioides</i> in maize. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1141-1146.	3.5	42

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91	Screening for Antifungal Activity of Some Essential Oils Against Common Spoilage Fungi of Bakery Products. <i>Food Science and Technology International</i> , 2005, 11, 25-32.	2.2	42
92	Quantitative dietary exposure assessment of the Catalonian population (Spain) to the mycotoxin deoxynivalenol. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2011, 28, 1098-1109.	2.3	42
93	The role of mycotoxins in the human exposome: Application of mycotoxin biomarkers in exposome-health studies. <i>Food and Chemical Toxicology</i> , 2018, 121, 504-518.	3.6	42
94	Inoculum size and intraspecific interactions affects <i>Penicillium expansum</i> growth and patulin accumulation in apples. <i>Food Microbiology</i> , 2008, 25, 378-385.	4.2	41
95	Modeling kinetics of aflatoxin production by <i>Aspergillus flavus</i> in maize-based medium and maize grain. <i>International Journal of Food Microbiology</i> , 2013, 162, 182-189.	4.7	41
96	Abiotic factors and their interactions influence on the co-production of aflatoxin B1 and cyclopiazonic acid by <i>Aspergillus flavus</i> isolated from corn. <i>Food Microbiology</i> , 2014, 38, 276-283.	4.2	40
97	Mold-free Shelf-life Extension of Bakery Products by Active Packaging. <i>Journal of Food Science</i> , 2003, 68, 2547-2552.	3.1	39
98	Exposure assessment to ochratoxin A in Catalonia (Spain) based on the consumption of cereals, nuts, coffee, wine, and beer. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2012, 29, 979-993.	2.3	39
99	Effect of food processing on exposure assessment studies with mycotoxins. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2013, 30, 867-875.	2.3	39
100	Effect of modified atmosphere packaging and water activity on growth of <i>Eurotium amstelodami</i> , <i>E. chevalieri</i> and <i>E. herbariorum</i> on a sponge cake analogue. <i>Journal of Applied Microbiology</i> , 2000, 88, 606-616.	3.1	38
101	Modelling mould growth under suboptimal environmental conditions and inoculum size. <i>Food Microbiology</i> , 2010, 27, 909-917.	4.2	38
102	Effects of water activity and temperature on germination and growth profiles of ochratoxigenic <i>Penicillium verrucosum</i> isolates on barley meal extract agar. <i>International Journal of Food Microbiology</i> , 2006, 106, 25-31.	4.7	37
103	Standardisation of near infrared hyperspectral imaging for quantification and classification of DON contaminated wheat samples. <i>Food Control</i> , 2020, 111, 107074.	5.5	37
104	Modeling of germination and growth of ochratoxigenic isolates of <i>Aspergillus ochraceus</i> as affected by water activity and temperature on a barley-based medium. <i>Food Microbiology</i> , 2004, 21, 267-274.	4.2	36
105	An attempt to optimize potassium sorbate use to preserve low pH (4.5-5.5) intermediate moisture bakery products by modelling <i>Eurotium</i> spp., <i>Aspergillus</i> spp. and <i>Penicillium corylophilum</i> growth. <i>International Journal of Food Microbiology</i> , 2005, 101, 169-177.	4.7	36
106	Ecophysiological characterization of <i>Aspergillus carbonarius</i> , <i>Aspergillus tubingensis</i> and <i>Aspergillus niger</i> isolated from grapes in Spanish vineyards. <i>International Journal of Food Microbiology</i> , 2014, 173, 89-98.	4.7	36
107	Effect of water activity and temperature on growth of three <i>Penicillium</i> species and <i>Aspergillus flavus</i> on a sponge cake analogue. <i>International Journal of Food Microbiology</i> , 2001, 71, 151-157.	4.7	35
108	Ochratoxin A in Spanish retail ground roasted coffee: Occurrence and assessment of the exposure in Catalonia. <i>Food Control</i> , 2011, 22, 414-419.	5.5	35

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109	Occurrence of zearalenone, an oestrogenic mycotoxin, in Catalonia (Spain) and exposure assessment. <i>Food and Chemical Toxicology</i> , 2012, 50, 835-839.	3.6	35
110	Impact of cycling temperatures on <i>Fusarium verticillioides</i> and <i>Fusarium graminearum</i> growth and mycotoxins production in soybean. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2952-2959.	3.5	35
111	Control of growth and fumonisin B1 production by <i>Fusarium verticillioides</i> and <i>Fusarium proliferatum</i> isolates in moist maize with propionate preservatives. <i>Food Additives and Contaminants</i> , 1999, 16, 555-563.	2.0	34
112	SEM study of water activity and temperature effects on the initial growth of <i>Aspergillus ochraceus</i> , <i>Alternaria alternata</i> and <i>Fusarium verticillioides</i> on maize grain. <i>International Journal of Food Microbiology</i> , 2003, 81, 185-193.	4.7	34
113	Cold and ambient deck storage prior to processing as a critical control point for patulin accumulation. <i>International Journal of Food Microbiology</i> , 2007, 116, 260-265.	4.7	34
114	Fumonisin B1, zearalenone and deoxynivalenol production by <i>Fusarium moniliforme</i> , <i>F. proliferatum</i> and <i>F. graminearum</i> in mixed cultures on irradiated maize kernels. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 88-94.	3.5	33
115	Non-specificity of nutritional substrate for ochratoxin A production by isolates of <i>Aspergillus ochraceus</i> . <i>Food Microbiology</i> , 2006, 23, 351-358.	4.2	33
116	Effects of apple and pear varieties and pH on patulin accumulation by <i>Penicillium expansum</i> . <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2738-2743.	3.5	33
117	Emerging risk management metrics in food safety: FSO, PO. How do they apply to the mycotoxin hazard?. <i>Food Control</i> , 2012, 25, 797-808.	5.5	33
118	Presence and co-occurrence of aflatoxins, deoxynivalenol, fumonisins and zearalenone in gluten-free and ethnic foods. <i>Food Control</i> , 2012, 26, 282-286.	5.5	33
119	Use of a MS-electronic nose for prediction of early fungal spoilage of bakery products. <i>International Journal of Food Microbiology</i> , 2007, 114, 10-16.	4.7	32
120	Capsicum and Mycotoxin Contamination: State of the Art in a Global Context. <i>Food Science and Technology International</i> , 2008, 14, 5-20.	2.2	32
121	Occurrence of fumonisins in Catalonia (Spain) and an exposure assessment of specific population groups. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2012, 29, 799-808.	2.3	32
122	Environmental factors related to fungal infection and fumonisin accumulation during the development and drying of white maize kernels. <i>International Journal of Food Microbiology</i> , 2013, 164, 15-22.	4.7	32
123	Neural and astroglial effects of a chronic parachlorophenylalanine-induced serotonin synthesis inhibition. <i>Molecular and Chemical Neuropathology</i> , 1997, 32, 195-211.	1.0	31
124	Water activity and temperature effects on growth of <i>Eurotium amstelodami</i> , <i>E. chevalieri</i> and <i>E. herbariorum</i> on a sponge cake analogue. <i>International Journal of Food Microbiology</i> , 1999, 52, 97-103.	4.7	31
125	Survey of patulin occurrence in apple juice and apple products in Catalonia, Spain, and an estimate of dietary intake. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2009, 2, 59-65.	2.8	30
126	In situ absorption of aflatoxins in rat small intestine. <i>Mycopathologia</i> , 1996, 134, 27-30.	3.1	29

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127	Effect of water activity on hydrolytic enzyme production by <i>Fusarium moniliforme</i> and <i>Fusarium proliferatum</i> during colonisation of maize. <i>International Journal of Food Microbiology</i> , 1998, 42, 185-194.	4.7	29
128	Effect of Water Activity and Temperature on Mycelial Growth and Ochratoxin A Production by Isolates of <i>Aspergillus ochraceus</i> on Irradiated Green Coffee Beans. <i>Journal of Food Protection</i> , 2005, 68, 133-138.	1.7	29
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