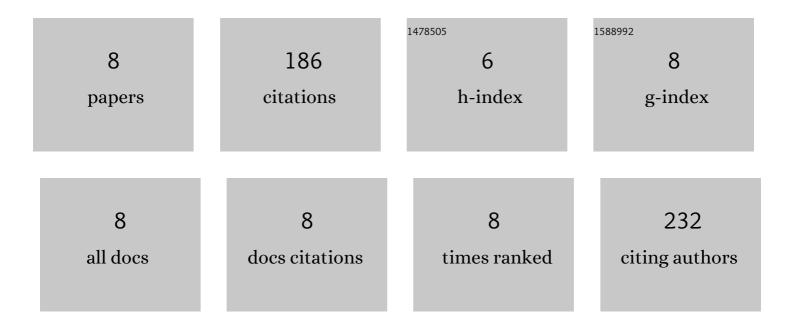
## Xenia Pascari

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/376462/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Relevant Fusarium Mycotoxins in Malt and Beer. Foods, 2022, 11, 246.	4.3	5
2	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.	5.2	6
3	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.	6.2	22
4	Frequency and levels of mycotoxins in beer from the Mexican market and exposure estimate for deoxynivalenol mycotoxins. Mycotoxin Research, 2019, 35, 207-216.	2.3	12
5	Fate of zearalenone, deoxynivalenol and deoxynivalenol-3-glucoside during malting process. LWT - Food Science and Technology, 2019, 99, 540-546.	5.2	19
6	Transfer of Fusarium mycotoxins from malt to boiled wort. Food Chemistry, 2019, 278, 700-710.	8.2	11
7	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.	5.2	26
8	Mycotoxins and beer. Impact of beer production process on mycotoxin contamination. A review. Food Research International, 2018, 103, 121-129.	6.2	85