Naresh Magan

List of Publications by Year
in descending order

379 papers	16,075 citations	13827 67 h-index	30848 102 g-index
386 all docs	386 docs citations	386 times ranked	9990 citing authors

#	Article	IF	Citations
1	Post-harvest control strategies: Minimizing mycotoxins in the food chain. International Journal of Food Microbiology, 2007, 119, 131-139.	2.1	474
2	Electronic noses and disease diagnostics. Nature Reviews Microbiology, 2004, 2, 161-166.	13.6	363
3	Possible climateâ€change effects on mycotoxin contamination of food crops preâ€•and postharvest. Plant Pathology, 2011, 60, 150-163.	1.2	282
4	Volatiles as an indicator of fungal activity and differentiation between species, and the potential use of electronic nose technology for early detection of grain spoilage. Journal of Stored Products Research, 2000, 36, 319-340.	1.2	242
5	Post-Harvest Fungal Ecology: Impact of Fungal Growth and Mycotoxin Accumulation in Stored Grain. European Journal of Plant Pathology, 2003, 109, 723-730.	0.8	227
6	Studies on Aspergillus section Flavi isolated from maize in northern Italy. International Journal of Food Microbiology, 2007, 113, 330-338.	2.1	207
7	Effect of temperature and pH on water relations of field and storage fungi. Transactions of the British Mycological Society, 1984, 82, 71-81.	0.6	184
8	Effect of climate change on Aspergillus flavus and aflatoxin B1 production. Frontiers in Microbiology, 2014, 5, 348.	1.5	181
9	Effect of water activity, temperature and substrate on interactions between field and storage fungi. Transactions of the British Mycological Society, 1984, 82, 83-93.	0.6	179
10	Climate change, food security and mycotoxins: DoÂwe know enough?. Fungal Biology Reviews, 2017, 31, 143-154.	1.9	177
11	Water activity, temperature, and pH effects on growth of <i>Fusarium moniliforme</i> and <i>Fusarium proliferatum</i> isolates from maize. Canadian Journal of Microbiology, 1995, 41, 1063-1070.	0.8	172
12	Stress induction of mycotoxin biosynthesis genes by abiotic factors. FEMS Microbiology Letters, 2008, 284, 142-149.	0.7	165
13	<i>Alternaria</i> in Food: Ecophysiology, Mycotoxin Production and Toxicology. Mycobiology, 2015, 43, 93-106.	0.6	159
14	Water and temperature relations of growth and ochratoxin A production by Aspergillus carbonarius strains from grapes in Europe and Israel. Journal of Applied Microbiology, 2004, 97, 439-445.	1.4	157
15	Culture Age, Temperature, and pH Affect the Polyol and Trehalose Contents of Fungal Propagules. Applied and Environmental Microbiology, 1996, 62, 2435-2442.	1.4	152
16	European research on ochratoxin A in grapes and wine. International Journal of Food Microbiology, 2006, 111, S2-S4.	2.1	151
17	Relationship Between Growth and Mycotoxin Production by Fusarium species, Biocides and Environment. European Journal of Plant Pathology, 2002, 108, 685-690.	0.8	147
18	Manipulation of intracellular glycerol and erythritol enhances germination of conidia at low water availability. Microbiology (United Kingdom), 1995, 141, 1109-1115.	0.7	146

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19	Complex regulation of the aflatoxin biosynthesis gene cluster of Aspergillus flavus in relation to various combinations of water activity and temperature. International Journal of Food Microbiology, 2009, 135, 231-237.	2.1	146
20	Comparison of environmental profiles for growth and deoxynivalenol production by Fusarium culmorum and F. graminearum on wheat grain. Letters in Applied Microbiology, 2005, 40, 295-300.	1.0	143
21	Use of an electronic nose system for diagnoses of urinary tract infections. Biosensors and Bioelectronics, 2002, 17, 893-899.	5.3	135
22	Environmental factors, in vitro interactions, and niche overlap between Fusarium moniliforme, F. proliferatum, and F. graminearum, Aspergillus and Penicillium species from maize grain. Mycological Research, 1998, 102, 831-837.	2.5	133
23	Water and Temperature Relations of Growth of the Entomogenous Fungi Beauveria bassiana, Metarhizium anisopliae, and Paecilomyces farinosus. Journal of Invertebrate Pathology, 1999, 74, 261-266.	1.5	130
24	Effect of the solvent on recognition properties of molecularly imprinted polymer specific for ochratoxin A. Biosensors and Bioelectronics, 2004, 20, 1060-1067.	5.3	130
25	Fumonisin-Producing Strains of Fusarium: A Review of Their Ecophysiology. Journal of Food Protection, 2004, 67, 1792-1805.	0.8	127
26	Detection of Mycobacterium tuberculosis (TB) in vitro and in situ using an electronic nose in combination with a neural network system. Biosensors and Bioelectronics, 2004, 20, 538-544.	5.3	124
27	Limiting mycotoxins in stored wheat. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2010, 27, 644-650.	1.1	123
28	Effect of water activity and temperature on growth and fumonisin B₁and B₂production by Fusarium proliferatum and F. moniliforme on maize grain. Letters in Applied Microbiology, 1995, 21, 298-301.	1.0	121
29	A systems approach to model the relationship between aflatoxin gene cluster expression, environmental factors, growth and toxin production by <i>Aspergillus flavus</i>. Journal of the Royal Society Interface, 2012, 9, 757-767.	1.5	119
30	Effect of carbohydrate type and concentration on polyhydroxy alcohol and trehalose content of conidia of three entomopathogenic fungi. Microbiology (United Kingdom), 1994, 140, 2705-2713.	0.7	118
31	Milk-sense: a volatile sensing system recognises spoilage bacteria and yeasts in milk. Sensors and Actuators B: Chemical, 2001, 72, 28-34.	4.0	118
32	Ecological determinants for germination and growth of some Aspergillus and Penicillium spp. from maize grain. Journal of Applied Microbiology, 1998, 84, 25-36.	1.4	114
33	Temperature and water activity effects on growth and temporal deoxynivalenol production by two Argentinean strains of Fusarium graminearum on irradiated wheat grain. International Journal of Food Microbiology, 2006, 106, 291-296.	2.1	114
34	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.	0.8	108
35	Water, temperature and gas composition interactions affect growth and ochratoxin A production by isolates of Penicillium verrucosum on wheat grain. Journal of Applied Microbiology, 2005, 99, 1215-1221.	1.4	107
36	The production of aflatoxin B1 or G1 by Aspergillus parasiticus at various combinations of temperature and water activity is related to the ratio of aflS to aflR expression. Mycotoxin Research, 2010, 26, 241-246.	1.3	105

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37	Aspergillus species and mycotoxins: occurrence and importance in major food commodities. Current Opinion in Food Science, 2018, 23, 38-43.	4.1	103
38	Toxigenic Fungi and Mycotoxins in a Climate Change Scenario: Ecology, Genomics, Distribution, Prediction and Prevention of the Risk. Microorganisms, 2020, 8, 1496.	1.6	103
39	Relationship between Solute and Matric Potential Stress, Temperature, Growth, and <i>FUM1</i> Gene Expression in Two <i>Fusarium verticillioides</i> Strains from Spain. Applied and Environmental Microbiology, 2008, 74, 2032-2036.	1.4	101
40	Concomitant osmotic and chaotropicity-induced stresses in Aspergillus wentii: compatible solutes determine the biotic window. Current Genetics, 2015, 61, 457-477.	0.8	101
41	Effect of water activity and temperature on mycotoxin production by Alternaria alternata in culture and on wheat grain. Applied and Environmental Microbiology, 1984, 47, 1113-1117.	1.4	101
42	Climate change and mycotoxigenic fungi: impacts on mycotoxin production. Current Opinion in Food Science, 2015, 5, 99-104.	4.1	100
43	Conditions of formation of ochratoxin A in drying, transport and in different commodities. Food Additives and Contaminants, 2005, 22, 10-16.	2.0	96
44	Effects of gas composition and water activity on growth of field and storage fungi and their interactions. Transactions of the British Mycological Society, 1984, 82, 305-314.	0.6	93
45	Impact of environmental factors and fungicides on growth and deoxinivalenol production by Fusarium graminearum isolates from Argentinian wheat. Crop Protection, 2004, 23, 117-125.	1.0	93
46	Effect of water activity and temperature on growth and ochratoxin production by three strains of Aspergillus ochraceus on a barley extract medium and on barley grains. International Journal of Food Microbiology, 1998, 44, 133-140.	2.1	92
47	Detection and differentiation between mycotoxigenic and non-mycotoxigenic strains of two Fusarium spp. using volatile production profiles and hydrolytic enzymes. Journal of Applied Microbiology, 2000, 89, 825-833.	1.4	89
48	An intelligent rapid odour recognition model in discrimination of Helicobacter pylori and other gastroesophageal isolates in vitro. Biosensors and Bioelectronics, 2000, 15, 333-342.	5.3	89
49	Ecological determinants of mould growth in stored grain. International Journal of Food Microbiology, 1988, 7, 245-256.	2.1	86
50	Control of Blue Mold of Apples by Preharvest Application of Candida sake Grown in Media with Different Water Activity. Phytopathology, 1998, 88, 960-964.	1.1	85
51	Two-dimensional profiles of fumonisin B1 production by Fusarium moniliforme and Fusarium proliferatum in relation to environmental factors and potential for modelling toxin formation in maize grain. International Journal of Food Microbiology, 1999, 51, 159-167.	2.1	85
52	Evaluation of a radial basis function neural network for the determination of wheat quality from electronic nose data. Sensors and Actuators B: Chemical, 2000, 69, 348-358.	4.0	85
53	Climate change factors and Aspergillus flavus: effects on gene expression, growth and aflatoxin production. World Mycotoxin Journal, 2015, 8, 171-179.	0.8	85
54	Environmental conditions affecting mycotoxins. , 2004, , 174-189.		83

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55	Effect of aw and CO2 level on Aspergillus flavus growth and aflatoxin production in high moisture maize post-harvest. International Journal of Food Microbiology, 2008, 122, 109-113.	2.1	83
56	Impacts of environmental stress on growth, secondary metabolite biosynthetic gene clusters and metabolite production of xerotolerant/xerophilic fungi. Current Genetics, 2015, 61, 325-334.	0.8	83
57	Prevention strategies for trichothecenes. Toxicology Letters, 2004, 153, 165-171.	0.4	79
58	Mycotoxin contamination of food in Europe: Early detection and prevention strategies. Mycopathologia, 2006, 162, 245-253.	1.3	79
59	Trametes versicolor: Potential for atrazine bioremediation in calcareous clay soil, under low water availability conditions. International Biodeterioration and Biodegradation, 2009, 63, 389-394.	1.9	77
60	Interactions between water activity and temperature on the Aspergillus flavus transcriptome and aflatoxin B 1 production. International Journal of Food Microbiology, 2017, 256, 36-44.	2.1	77
61	Effects of KCl concentration on accumulation of acyclic sugar alcohols and trehalose in conidia of three entomopathogenic fungi. Letters in Applied Microbiology, 1994, 18, 8-11.	1.0	76
62	Environmental factors and weak organic acid interactions have differential effects on control of growth and ochratoxin A production by Penicillium verrucosum isolates in bread. International Journal of Food Microbiology, 2005, 98, 223-231.	2.1	76
63	Mapping of Aspergillus Section Nigri in Southern Europe and Israel based on geostatistical analysis. International Journal of Food Microbiology, 2006, 111, S72-S82.	2.1	76
64	Differential effect of environmental conditions on the growth and regulation of â€ƒthe fumonisin biosynthetic gene FUM1â€ƒin the maize pathogens and fumonisin producers Fusarium verticillioides and Fusarium proliferatum. FEMS Microbiology Ecology, 2010, 73, no-no.	1.3	74
65	Environmental Factors and Bioremediation of Xenobiotics Using White Rot Fungi. Mycobiology, 2010, 38, 238.	0.6	74
66	Accumulation of the compatible solutes, glycine-betaine and ectoine, in osmotic stress adaptation and heat shock cross-protection in the biocontrol agent Pantoea agglomerans CPA-2. Letters in Applied Microbiology, 2005, 41, 248-252.	1.0	70
67	Physiological relationship between food preservatives, environmental factors, ochratoxin and otapksPV gene expression by Penicillium verrucosum. International Journal of Food Microbiology, 2007, 119, 277-283.	2.1	70
68	Early detection of spoilage moulds in bread using volatile production patterns and quantitative enzyme assays. Journal of Applied Microbiology, 2002, 92, 165-172.	1.4	69
69	Modelling the effect of temperature and water activity on growth of Aspergillus niger strains and applications for food spoilage moulds. Journal of Applied Microbiology, 2004, 97, 429-438.	1.4	69
70	Modelling the relationship between environmental factors, transcriptional genes and deoxynivalenol mycotoxin production by strains of two <i>Fusarium</i> species. Journal of the Royal Society Interface, 2011, 8, 117-126.	1.5	69
71	The influence of salt (NaCl) on ochratoxin A biosynthetic genes, growth and ochratoxin A production by three strains of Penicillium nordicum on a dry-cured ham-based medium. International Journal of Food Microbiology, 2014, 178, 113-119.	2.1	69
72	Use of an electronic nose for the early detection and differentiation between spoilage fungi. Letters in Applied Microbiology, 1998, 27, 261-264.	1.0	67

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73	Colonization of Maize Grain by Fusarium moniliforme and Fusarium proliferatum in the Presence of Competing Fungi and Their Impact on Fumonisin Production. Journal of Food Protection, 1998, 61, 1489-1496.	0.8	67
74	The fungal threat to global food security. Fungal Biology, 2019, 123, 555-557.	1.1	67
75	In vitro control of growth and fumonisin production by Fusarium verticillioides and F. proliferatum using antioxidants under different water availability and temperature regimes. Journal of Applied Microbiology, 2002, 92, 624-632.	1.4	66
76	Temperature and water activity effects on production of T-2 and HT-2 by Fusarium langsethiae strains from north European countries. Food Microbiology, 2011, 28, 392-398.	2.1	66
77	Effects of water potential and temperature on spore germination and germ-tube growth in vitro and on straw leaf sheaths. Transactions of the British Mycological Society, 1988, 90, 97-107.	0.6	65
78	Fumonisin B1 Production and Growth of Fusarium moniliforme and Fusarium proliferatum on Maize, Wheat, and Barley Grain. Journal of Food Science, 1999, 64, 921-924.	1.5	65
79	Control of the anthracnose pathogen of banana (Colletotrichum musae) using antioxidants alone and in combination with thiabendazole or imazalil. Plant Pathology, 2001, 50, 601-608.	1.2	64
80	Production of extracellular enzymes by different isolates of Pochonia chlamydosporia. Mycological Research, 2009, 113, 867-876.	2.5	64
81	Application of electronic nose technology for the detection of fungal contamination in library paper. International Biodeterioration and Biodegradation, 2004, 54, 303-309.	1.9	61
82	Ochratoxin A-producing fungi in Spanish wine grapes and their relationship with meteorological conditions. European Journal of Plant Pathology, 2005, 113, 233-239.	0.8	61
83	Post-harvest fungal ecology: Impact of fungal growth and mycotoxin accumulation in stored grain. , 2003, , 723-730.		61
84	Improving ecological fitness and environmental stress tolerance of the biocontrol yeast Candida sake by manipulation of intracellular sugar alcohol and sugar content. Mycological Research, 1998, 102, 1409-1417.	2.5	60
85	Recognition of anaerobic bacterial isolates in vitro using electronic nose technology. Letters in Applied Microbiology, 2002, 35, 366-369.	1.0	60
86	Comparison of different bead-beating RNA extraction strategies: An optimized method for filamentous fungi. Journal of Microbiological Methods, 2012, 88, 413-418.	0.7	60
87	Environmental factors affect efficacy of some essential oils and resveratrol to control growth and ochratoxin A production by Penicillium verrucosum and Aspergillus westerdijkiae on wheat grain. Journal of Stored Products Research, 2008, 44, 341-346.	1.2	59
88	Impact of Trametes versicolor and Phanerochaete chrysosporium on differential breakdown of pesticide mixtures in soil microcosms at two water potentials and associated respiration and enzyme activity. International Biodeterioration and Biodegradation, 2008, 62, 376-383.	1.9	58
89	Overview of Fungi and Mycotoxin Contamination in Capsicum Pepper and in Its Derivatives. Toxins, 2019, 11, 27.	1.5	58
90	Effect of water activity and temperature on competing abilities of common maize fungi. Mycological Research, 1998, 102, 959-964.	2.5	57

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91	Two-dimensional environmental profiles of growth, deoxynivalenol and nivalenol production by Fusarium culmorum on a wheat-based substrate. Letters in Applied Microbiology, 2003, 37, 70-74.	1.0	57
92	Impact of osmotic and matric water stress on germination, growth, mycelial water potentials and endogenous accumulation of sugars and sugar alcohols in <i>Fusarium graminearum</i>. Mycologia, 2004, 96, 470-478.	0.8	57
93	Enzymatic activity, osmotic stress and degradation of pesticide mixtures in soil extract liquid broth inoculated with Phanerochaete chrysosporium and Trametes versicolor. Environmental Microbiology, 2005, 7, 348-355.	1.8	57
94	Temporal monitoring of the nor-1 (aflD) gene of Aspergillus flavus in relation to aflatoxin B1 production during storage of peanuts under different water activity levels. Journal of Applied Microbiology, 2010, 109, 1914-1922.	1.4	57
95	Long-term effects of land use and fertiliser treatments on sulphur transformations in soils from the Broadbalk experiment. Soil Biology and Biochemistry, 2001, 33, 1797-1804.	4.2	56
96	Osmotic and matric potential effects on growth, sugar alcohol and sugar accumulation by Aspergillus section Flavi strains from Argentina. Journal of Applied Microbiology, 2004, 96, 965-972.	1.4	53
97	Glycerol enhances fungal germination at the waterâ€activity limit for life. Environmental Microbiology, 2017, 19, 947-967.	1.8	52
98	The phylloplane microflora of ripening wheat and effect of late fungicide applications. Annals of Applied Biology, 1986, 109, 117-128.	1.3	51
99	Osmotic and matric potential effects on growth, sclerotia and partitioning of polyols and sugars in colonies and spores of Aspergillus ochraceus. Mycological Research, 1999, 103, 141-147.	2.5	51
100	Environmental Factors and Interactions with Mycobiota of Grain and Grapes: Effects on Growth, Deoxynivalenol and Ochratoxin Production by Fusarium culmorum and Aspergillus carbonarius. Toxins, 2010, 2, 353-366.	1.5	51
101	Potential use of antioxidants for control of growth and fumonisin production by Fusarium verticillioides and Fusarium proliferatum on whole maize grain. International Journal of Food Microbiology, 2003, 83, 319-324.	2.1	50
102	Environmental factors and nutritional utilization patterns affect niche overlap indices betweenAspergillus ochraceusand other spoilage fungi. Letters in Applied Microbiology, 1999, 28, 300-304.	1.0	49
103	Early detection and differentiation of spoilage of bakery products. Sensors and Actuators B: Chemical, 2005, 106, 20-23.	4.0	49
104	Comparisons of water activity and temperature impacts on growth of Fusarium langsethiae strains from northern Europe on oat-based media. International Journal of Food Microbiology, 2010, 142, 365-369.	2.1	49
105	Environmental stress and elicitors enhance taxol production by endophytic strains of Paraconiothyrium variabile and Epicoccum nigrum. Enzyme and Microbial Technology, 2016, 90, 69-75.	1.6	49
106	Ecophysiological responses of the biocontrol yeast Candida sake to water, temperature and pH stress. Journal of Applied Microbiology, 1998, 84, 192-200.	1.4	48
107	Impact of environment and interspecific interactions between spoilage fungi and Aspergillus ochraceus on growth and ochratoxin production in maize grain. International Journal of Food Microbiology, 2000, 61, 11-16.	2.1	48
108	Impact of mild heat treatments on induction of thermotolerance in the biocontrol yeast Candida sake CPA-1 and viability after spray-drying. Journal of Applied Microbiology, 2008, 104, 767-775.	1.4	48

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109	Control of Aflatoxin Production of Aspergillus flavus and Aspergillus parasiticus Using RNA Silencing Technology by Targeting aflD (nor-1) Gene. Toxins, 2011, 3, 647-659.	1.5	48
110	Biocontrol of mycotoxins: dynamics and mechanisms of action. Current Opinion in Food Science, 2017, 17, 41-48.	4.1	48
111	Impact of Fusarium moniliforme and F. proliferatum colonisation of maize on calorific losses and fumonisin production under different environmental conditions. Journal of Stored Products Research, 1999, 35, 15-26.	1.2	47
112	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.	2.1	47
113	Interactions between field, and storage fungi on wheat grain. Transactions of the British Mycological Society, 1985, 85, 29-37.	0.6	46
114	Environmental factors modify carbon nutritional patterns and niche overlap between Aspergillus flavus and Fusarium verticillioides strains from maize. International Journal of Food Microbiology, 2009, 130, 213-218.	2.1	46
115	Effect of temperature and water activity on growth and ochratoxin A production boundaries of two<i>Aspergillus carbonarius</i>isolates on a simulated grape juice medium. Journal of Applied Microbiology, 2009, 107, 257-268.	1.4	46
116	Potential effects of environmental conditions on the efficiency of the antifungal tebuconazole controlling Fusarium verticillioides and Fusarium proliferatum growth rate and fumonisin biosynthesis. International Journal of Food Microbiology, 2013, 165, 251-258.	2.1	46
117	Relationship between ecophysiological factors, growth and ochratoxin A contamination of dry-cured sausage based matrices. International Journal of Food Microbiology, 2015, 194, 71-77.	2.1	46
118	Colonisation and competitiveness of Aspergillus and Penicillium species on maize grain in the presence of Fusarium moniliforme and Fusarium proliferatum. International Journal of Food Microbiology, 1998, 45, 107-117.	2.1	45
119	Surface hydrophobicity, viability and efficacy in biological control of Penicillium oxalicum spores produced in aerial and submerged culture. Journal of Applied Microbiology, 2000, 89, 847-853.	1.4	45
120	Integrating toxin gene expression, growth and fumonisin B ₁ and B ₂ production by a strain of <i>Fusarium verticillioides</i> under different environmental factors. Journal of the Royal Society Interface, 2013, 10, 20130320.	1.5	45
121	A rapid HPLC protocol for detection of polyols and trehalose. Journal of Microbiological Methods, 1997, 29, 7-13.	0.7	44
122	Medium optimization for the production of the secondary metabolite squalestatin S1 by a Phoma sp. combining orthogonal design and response surface methodology. Enzyme and Microbial Technology, 2005, 37, 704-711.	1.6	44
123	Potential of an electronic nose for the early detection and differentiation between Streptomyces in potable water. Sensors and Actuators B: Chemical, 2006, 116, 151-155.	4.0	44
124	Metal(loid)-Contaminated Soils as a Source of Culturable Heterotrophic Aerobic Bacteria for Remediation Applications. Geomicrobiology Journal, 2017, 34, 760-768.	1.0	44
125	Potential for detection of microorganisms and heavy metals in potable water using electronic nose technology. Biosensors and Bioelectronics, 2003, 18, 751-754.	5.3	43
126	Mycotoxigenic fungi in peanuts from different geographic regions of Egypt. Mycotoxin Research, 2010, 26, 133-140.	1.3	43

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127	Use of itaconic acid-based polymers for solid-phase extraction of deoxynivalenol and application to pasta analysis. Analytica Chimica Acta, 2008, 609, 131-138.	2.6	42
128	Chryseobacterium palustre sp. nov. and Chryseobacterium humi sp. nov., isolated from industrially contaminated sediments. International Journal of Systematic and Evolutionary Microbiology, 2010, 60, 402-407.	0.8	42
129	Fusarium langsethiae: Storage environment influences dry matter losses and T2 and HT-2 toxin contamination of oats. Journal of Stored Products Research, 2011, 47, 321-327.	1.2	42
130	Some factors limiting the growth and yield of winter wheat and their variation in two seasons. Journal of Agricultural Science, 1985, 104, 135-162.	0.6	41
131	Relationship between environmental factors, dry matter loss and mycotoxin levels in stored wheat and maize infected with<i>Fusarium</i>species. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2012, 29, 1118-1128.	1.1	41
132	Isolation, identification, and ecology of growth and taxol production by an endophytic strain of Paraconiothyrium variabile from English yew trees (Taxus baccata). Fungal Biology, 2015, 119, 1022-1031.	1.1	41
133	Integrating gene expression, ecology and mycotoxin production by Fusarium and Aspergillus species in relation to interacting environmental factors. World Mycotoxin Journal, 2016, 9, 673-684.	0.8	41
134	Selective effect of propionates and water activity on maize mycoflora and impact on fumonisin B1 accumulation. Journal of Stored Products Research, 2000, 36, 203-214.	1.2	40
135	Electronic nose technology for the detection of microbial and chemical contamination of potable water. Sensors and Actuators B: Chemical, 2005, 106, 3-6.	4.0	40
136	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.	1.4	40
137	Table olives volatile fingerprints: Potential of an electronic nose for quality discrimination. Sensors and Actuators B: Chemical, 2008, 134, 902-907.	4.0	40
138	Rapid throughput analysis of filamentous fungal growth using turbidimetric measurements with the Bioscreen C: a tool for screening antifungal compounds. Fungal Biology, 2012, 116, 161-169.	1.1	40
139	Solute stresses affect growth patterns, endogenous water potentials and accumulation of sugars and sugar alcohols in cells of the biocontrol yeast Candida sake. Journal of Applied Microbiology, 2000, 89, 1009-1017.	1.4	38
140	Efficacy of antioxidant mixtures on growth, fumonisin production and hydrolytic enzyme production by Fusarium verticillioides and F. proliferatum in vitro on maize-based media. Mycological Research, 2002, 106, 1093-1099.	2.5	38
141	Impact of Osmotic and Matric Water Stress on Germination, Growth, Mycelial Water Potentials and Endogenous Accumulation of Sugars and Sugar Alcohols in Fusarium graminearum. Mycologia, 2004, 96, 470.	0.8	38
142	Mould germination: Data treatment and modelling. International Journal of Food Microbiology, 2007, 114, 17-24.	2.1	38
143	Water relations of some Fusarium species from infected wheat ears and grain. Transactions of the British Mycological Society, 1984, 83, 281-285.	0.6	37
144	Early detection of fungi in stored grain. International Biodeterioration and Biodegradation, 1993, 32, 145-160.	1.9	36

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145	Modelling the effect of temperature and water activity on the growth of two ochratoxigenic strains of Aspergillus carbonarius from Greek wine grapes. Journal of Applied Microbiology, 2007, 103, 2267-2276.	1.4	36
146	Influence of sulphur dioxide, controlled atmospheres and water availability on in vitro germination, growth and ochratoxin A production by strains of Aspergillus carbonarius isolated from grapes. Postharvest Biology and Technology, 2007, 44, 141-149.	2.9	36
147	Removal of heavy metals using different polymer matrixes as support for bacterial immobilisation. Journal of Hazardous Materials, 2011, 191, 277-286.	6.5	35
148	Control of growth and fumonisin B1production by Fusarium verticillioides and Fusarium proliferatum isolates in moist maize with propionate preservatives. Food Additives and Contaminants, 1999, 16, 555-563.	2.0	34
149	Safe food and feed through an integrated toolbox for mycotoxin management: the MyToolBox approach. World Mycotoxin Journal, 2016, 9, 487-495.	0.8	34
150	Impact of bacterial biocontrol agents on aflatoxin biosynthetic genes, aflD and aflR expression, and phenotypic aflatoxin B1 production by Aspergillus flavus under different environmental and nutritional regimes. International Journal of Food Microbiology, 2016, 217, 123-129.	2.1	34
151	The influence of ecophysiological factors on growth, aflR gene expression and aflatoxin B1 production by a type strain of Aspergillus flavus. LWT - Food Science and Technology, 2017, 83, 283-291.	2.5	34
152	The relationship between fungal growth and ergosterol content of wheat grain. Mycological Research, 1992, 96, 965-970.	2.5	33
153	Studies on the effect of fruit-coating polymers and organic acids on growth of Colletotrichum musae in vitro and on post-harvest control of anthracnose of bananas. Mycological Research, 1993, 97, 1463-1468.	2.5	33
154	Effect of antioxidants and competing mycoflora on Fusarium verticillioides and F. proliferatum populations and fumonisin production on maize grain. Journal of Stored Products Research, 2005, 41, 211-219.	1.2	33
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