

Naresh Magan

List of Publications by Year in descending order

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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	Intra-species variability in <i>Fusarium langsethiae</i> strains in growth and T-2/HT-2 mycotoxin production in response to climate change abiotic factors. <i>World Mycotoxin Journal</i> , 2022, 15, 27-34.	0.8	4
2	Decision support system for integrated management of mycotoxins in feed and food supply chains. <i>World Mycotoxin Journal</i> , 2022, 15, 119-133.	0.8	5
3	Improvements within the peanut production chain to minimize aflatoxins contamination: An Ethiopian case study. <i>Food Control</i> , 2022, 136, 108622.	2.8	10
4	Comparison of growth and aflatoxin B1 production profiles of <i>Aspergillus flavus</i> strains on conventional and isogenic GM-maize-based nutritional matrices. <i>Fungal Biology</i> , 2022, 126, 82-90.	1.1	5
5	Bacterial and fungal bioremediation strategies. , 2022, , 193-212.		6
6	Abiotic factors affect growth and aflatoxin B1 production by <i>Aspergillus flavus</i> strains on chilli powder and red chillies. <i>World Mycotoxin Journal</i> , 2022, 15, 251-260.	0.8	2
7	Efficacy of sodium metabisulphite for control of <i>Aspergillus flavus</i> and aflatoxin B1 contamination in vitro and in chilli powder and whole red chillies. <i>Food Control</i> , 2022, 135, 108786.	2.8	0
8	Comparison of multiple mycotoxins in harvested maize samples in three years (2018â€“2020) in four continents. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2022, 39, 599-608.	1.1	7
9	Effect of Acclimatization in Elevated CO2 on Growth and Aflatoxin B1 Production by <i>Aspergillus flavus</i> Strains on Pistachio Nuts. <i>Microorganisms</i> , 2022, 10, 49.	1.6	4
10	De novo genome assembly and functional annotation for <i>Fusarium langsethiae</i> . <i>BMC Genomics</i> , 2022, 23, 158.	1.2	2
11	Interacting Environmental Stress Factors Affect Metabolomics Profiles in Stored Naturally Contaminated Maize. <i>Microorganisms</i> , 2022, 10, 853.	1.6	2
12	Impacts of Gaseous Ozone (O3) on Germination, Mycelial Growth, and Aflatoxin B1 Production In Vitro and In Situ Contamination of Stored Pistachio Nuts. <i>Toxins</i> , 2022, 14, 416.	1.5	6
13	Unveiling the effect of interacting forecasted abiotic factors on growth and aflatoxin B1 production kinetics by <i>Aspergillus flavus</i> . <i>Fungal Biology</i> , 2021, 125, 89-94.	1.1	12
14	Fungal diversity and metabolomic profiles in GM and isogenic non-GM maize cultivars from Brazil. <i>Mycotoxin Research</i> , 2021, 37, 39-48.	1.3	8
15	Inhibitory effects of climate change on the growth and extracellular enzyme activities of a widespread Antarctic soil fungus. <i>Global Change Biology</i> , 2021, 27, 1111-1125.	4.2	20
16	Dynamics of solute/matrix stress interactions with climate change abiotic factors on growth, gene expression and ochratoxin A production by <i>Penicillium verrucosum</i> on a wheat-based matrix. <i>Fungal Biology</i> , 2021, 125, 62-68.	1.1	6
17	Interacting climate change factors (CO2 and temperature cycles) effects on growth, secondary metabolite gene expression and phenotypic ochratoxin A production by <i>Aspergillus carbonarius</i> strains on a grape-based matrix. <i>Fungal Biology</i> , 2021, 125, 115-122.	1.1	22
18	<i>Lactobacillus plantarum</i> strain HT-W104-B1: potential bacterium isolated from Malaysian fermented foods for control of the dermatophyte <i>Trichophyton rubrum</i> . <i>World Journal of Microbiology and Biotechnology</i> , 2021, 37, 57.	1.7	5

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19	Molecular Assay Development to Monitor the Kinetics of Viable Populations of Two Biocontrol Agents, <i>Bacillus subtilis</i> QST 713 and <i>Gliocladium catenulatum</i> J1446, in the Phyllosphere of Lettuce Leaves. <i>Biology</i> , 2021, 10, 224.	1.3	3
20	The impact of management practices to prevent and control mycotoxins in the European food supply chain: MyToolBox project results. <i>World Mycotoxin Journal</i> , 2021, 14, 139-154.	0.8	11
21	Impacts of Climate Change Interacting Abiotic Factors on Growth, aflD and aflR Gene Expression and Aflatoxin B1 Production by <i>Aspergillus flavus</i> Strains In Vitro and on Pistachio Nuts. <i>Toxins</i> , 2021, 13, 385.	1.5	14
22	Comparative Growth Inhibition of Bread Spoilage Fungi by Different Preservative Concentrations Using a Rapid Turbidimetric Assay System. <i>Frontiers in Microbiology</i> , 2021, 12, 678406.	1.5	10
23	Determining future aflatoxin contamination risk scenarios for corn in Southern Georgia, USA using spatio-temporal modelling and future climate simulations. <i>Scientific Reports</i> , 2021, 11, 13522.	1.6	6
24	Water and temperature relations of <i>Fusarium langsethiae</i> strains and modelling of growth and T-2 and HT-2 mycotoxin production on oat-based matrices. <i>International Journal of Food Microbiology</i> , 2021, 348, 109203.	2.1	12
25	Investigation of the potential to reduce waste through sampling and spatial analysis of grain bulks. <i>Biosystems Engineering</i> , 2021, 207, 92-105.	1.9	2
26	Critical Evaluation of Two Commercial Biocontrol Agents for Their Efficacy against <i>B. cinerea</i> under In Vitro and In Vivo Conditions in Relation to Different Abiotic Factors. <i>Agronomy</i> , 2021, 11, 1868.	1.3	6
27	Postharvest grey mould development was suppressed by <i>Origanum dictamnus</i> oil vapours in tomato, pepper and eggplant fruit. <i>Acta Horticulturae</i> , 2021, , 43-50.	0.1	0
28	Carbon dioxide production as an indicator of <i>Aspergillus flavus</i> colonisation and aflatoxins/cyclopiazonic acid contamination in shelled peanuts stored under different interacting abiotic factors. <i>Fungal Biology</i> , 2020, 124, 1-7.	1.1	13
29	Potential Control of Mycotoxigenic Fungi and Ochratoxin A in Stored Coffee Using Gaseous Ozone Treatment. <i>Microorganisms</i> , 2020, 8, 1462.	1.6	12
30	Toxigenic Fungi and Mycotoxins in a Climate Change Scenario: Ecology, Genomics, Distribution, Prediction and Prevention of the Risk. <i>Microorganisms</i> , 2020, 8, 1496.	1.6	103
31	Resilience of <i>Aspergillus westerdijkiae</i> Strains to Interacting Climate-Related Abiotic Factors: Effects on Growth and Ochratoxin A Production on Coffee-Based Medium and in Stored Coffee. <i>Microorganisms</i> , 2020, 8, 1268.	1.6	18
32	Three-Dimensional Study of <i>F. graminearum</i> Colonisation of Stored Wheat: Post-Harvest Growth Patterns, Dry Matter Losses and Mycotoxin Contamination. <i>Microorganisms</i> , 2020, 8, 1170.	1.6	7
33	Solute and matric potential stress on <i>Penicillium verrucosum</i> : impact on growth, gene expression and ochratoxin A production. <i>World Mycotoxin Journal</i> , 2020, 13, 345-353.	0.8	5
34	A Previously Undescribed Helotialean Fungus That Is Superabundant in Soil Under Maritime Antarctic Higher Plants. <i>Frontiers in Microbiology</i> , 2020, 11, 615608.	1.5	4
35	Conditions for infection of strawberry fruit by <i>M. piriformis</i> and <i>Rhizopus</i> spp.. <i>European Journal of Plant Pathology</i> , 2020, 157, 65-75.	0.8	7
36	Proof of concept: could snake venoms be a potential source of bioactive compounds for control of mould growth and mycotoxin production. <i>Letters in Applied Microbiology</i> , 2020, 71, 459-465.	1.0	0

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37	Assessment of the Effect of <i>Satureja montana</i> and <i>Origanum virens</i> Essential Oils on <i>Aspergillus flavus</i> Growth and Aflatoxin Production at Different Water Activities. <i>Toxins</i> , 2020, 12, 142.	1.5	19
38	Genome-wide association mapping of <i>Fusarium langsethiae</i> infection and mycotoxin accumulation in oat (<i>Avena sativa</i> L.). <i>Plant Genome</i> , 2020, 13, e20023.	1.6	11
39	Phytopathogenic organisms and mycotoxigenic fungi: Why do we control one and neglect the other? A biological control perspective in Malaysia. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 643-669.	5.9	10
40	Electrospinning alginate/polyethylene oxide and curcumin composite nanofibers. <i>Materials Letters</i> , 2020, 270, 127662.	1.3	28
41	Interacting Abiotic Factors Affect Growth and Aflatoxin B1 Production Profiles of <i>Aspergillus flavus</i> Strains on Pistachio-Based Matrices and Pistachio Nuts. <i>Frontiers in Microbiology</i> , 2020, 11, 624007.	1.5	18
42	Importance of Ecological Windows for Efficacy of Biocontrol Agents. <i>Progress in Biological Control</i> , 2020, , 1-14.	0.5	7
43	Efficacy of metabolites of a <i>Streptomyces</i> strain (AS1) to control growth and mycotoxin production by <i>Penicillium verrucosum</i> , <i>Fusarium verticillioides</i> and <i>Aspergillus fumigatus</i> in culture. <i>Mycotoxin Research</i> , 2020, 36, 225-234.	1.3	10
44	Advances in post-harvest detection and control of fungal contamination of cereals. <i>Burleigh Dodds Series in Agricultural Science</i> , 2020, , 339-362.	0.1	2
45	Climate Change and Resilience of Biological Control Agents. <i>Progress in Biological Control</i> , 2020, , 83-93.	0.5	2
46	Biological Control Agents for Mycotoxin Control: Are They Resilient Enough?. <i>Progress in Biological Control</i> , 2020, , 295-309.	0.5	1
47	<i>Fusarium</i> Species Infection in Wheat: Impact on Quality and Mycotoxin Accumulation. , 2020, , 421-452.		2
48	Farming System Effect on the Incidence of <i>Aspergillus carbonarius</i> on Kotsifali Grapes and Ochratoxin A Occurrence in Wines of Crete. <i>Journal of Food Protection</i> , 2020, 83, 1796-1800.	0.8	1
49	Insights into existing and future fungal and mycotoxin contamination of cured meats. <i>Current Opinion in Food Science</i> , 2019, 29, 20-27.	4.1	25
50	<i>Aspergillus</i> section Flavi diversity and the role of <i>A. novoparasiticus</i> in aflatoxin contamination in the sugarcane production chain. <i>International Journal of Food Microbiology</i> , 2019, 293, 17-23.	2.1	9
51	Influence of Two Garlic-Derived Compounds, Propyl Propane Thiosulfonate (PTS) and Propyl Propane Thiosulfinate (PTSO), on Growth and Mycotoxin Production by <i>Fusarium</i> Species In Vitro and in Stored Cereals. <i>Toxins</i> , 2019, 11, 495.	1.5	20
52	Influence of storage environment on maize grain: CO ₂ production, dry matter losses and aflatoxins contamination. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019, 36, 175-185.	1.1	29
53	Interacting climate change environmental factors effects on <i>Fusarium langsethiae</i> growth, expression of Tri genes and T-2/HT-2 mycotoxin production on oat-based media and in stored oats. <i>Fungal Biology</i> , 2019, 123, 618-624.	1.1	29
54	The fungal threat to global food security. <i>Fungal Biology</i> , 2019, 123, 555-557.	1.1	67

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55	Resilience of Biocontrol for Aflatoxin Minimization Strategies: Climate Change Abiotic Factors May Affect Control in Non-GM and GM-Maize Cultivars. <i>Frontiers in Microbiology</i> , 2019, 10, 2525.	1.5	22
56	Overview of Fungi and Mycotoxin Contamination in Capsicum Pepper and in Its Derivatives. <i>Toxins</i> , 2019, 11, 27.	1.5	58
57	Studies on Pesticides Mixture Degradation by White Rot Fungi. <i>Journal of Ecological Engineering</i> , 2019, 20, 16-26.	0.5	18
58	Spatial analysis of mycotoxins in stored grain to develop more precise management strategies. , 2019, , .		0
59	Assessment of intraspecies variability in fungal growth initiation of <i>Aspergillus flavus</i> and aflatoxin B 1 production under static and changing temperature levels using different initial conidial inoculum levels. <i>International Journal of Food Microbiology</i> , 2018, 272, 1-11.	2.1	18
60	Impact of climate change environmental conditions on the resilience of different formulations of the biocontrol agent <i>Candida sake</i> CPA-1 on grapes. <i>Letters in Applied Microbiology</i> , 2018, 67, 2-8.	1.0	15
61	Advances in molecular and genomic research to safeguard food and feed supply from aflatoxin contamination. <i>World Mycotoxin Journal</i> , 2018, 11, 47-72.	0.8	21
62	Mycotoxin production of <i>Alternaria</i> strains isolated from Korean barley grains determined by LC-MS/MS. <i>International Journal of Food Microbiology</i> , 2018, 268, 44-52.	2.1	22
63	Predicted ecological niches and environmental resilience of different formulations of the biocontrol yeast <i>Candida sake</i> CPA-1 using the Bioscreen C. <i>BioControl</i> , 2018, 63, 855-866.	0.9	13
64	<i>Aspergillus</i> species and mycotoxins: occurrence and importance in major food commodities. <i>Current Opinion in Food Science</i> , 2018, 23, 38-43.	4.1	103
65	Carbon Dioxide Mediates the Response to Temperature and Water Activity Levels in <i>Aspergillus flavus</i> during Infection of Maize Kernels. <i>Toxins</i> , 2018, 10, 5.	1.5	31
66	Interacting Environmental Stress Factors Affects Targeted Metabolomic Profiles in Stored Natural Wheat and That Inoculated with <i>F. graminearum</i> . <i>Toxins</i> , 2018, 10, 56.	1.5	25
67	<i>Fusarium graminearum</i> in Stored Wheat: Use of CO ₂ Production to Quantify Dry Matter Losses and Relate This to Relative Risks of Zearalenone Contamination under Interacting Environmental Conditions. <i>Toxins</i> , 2018, 10, 86.	1.5	21
68	The “-omics” contributions to the understanding of mycotoxin production under diverse environmental conditions. <i>Current Opinion in Food Science</i> , 2018, 23, 97-104.	4.1	20
69	Efficacy of fungal and bacterial antagonists for controlling growth, FUM1 gene expression and fumonisin B 1 production by <i>Fusarium verticillioides</i> on maize cobs of different ripening stages. <i>International Journal of Food Microbiology</i> , 2017, 246, 72-79.	2.1	27
70	Metal(loid)-Contaminated Soils as a Source of Culturable Heterotrophic Aerobic Bacteria for Remediation Applications. <i>Geomicrobiology Journal</i> , 2017, 34, 760-768.	1.0	44
71	Climate change, food security and mycotoxins: Do we know enough?. <i>Fungal Biology Reviews</i> , 2017, 31, 143-154.	1.9	177
72	The influence of ecophysiological factors on growth, aflR gene expression and aflatoxin B1 production by a type strain of <i>Aspergillus flavus</i> . <i>LWT - Food Science and Technology</i> , 2017, 83, 283-291.	2.5	34

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73	Interactions between water activity and temperature on the <i>Aspergillus flavus</i> transcriptome and aflatoxin B1 production. <i>International Journal of Food Microbiology</i> , 2017, 256, 36-44.	2.1	77
74	Biocontrol of mycotoxins: dynamics and mechanisms of action. <i>Current Opinion in Food Science</i> , 2017, 17, 41-48.	4.1	48
75	Comparison of dry matter losses and aflatoxin B1 contamination of paddy and brown rice stored naturally or after inoculation with <i>Aspergillus flavus</i> at different environmental conditions. <i>Journal of Stored Products Research</i> , 2017, 73, 47-53.	1.2	29
76	Glycerol enhances fungal germination at the water activity limit for life. <i>Environmental Microbiology</i> , 2017, 19, 947-967.	1.8	52
77	Impact of storage environment on respiration, dry matter losses and fumonisin B1 contamination of stored paddy and brown rice. <i>World Mycotoxin Journal</i> , 2017, 10, 319-326.	0.8	11
78	Environmental stress and elicitors enhance taxol production by endophytic strains of <i>Paraconiothyrium variable</i> and <i>Epicoccum nigrum</i> . <i>Enzyme and Microbial Technology</i> , 2016, 90, 69-75.	1.6	49
79	Development of a HOG-based real-time PCR method to detect stress response changes in mycotoxigenic moulds. <i>Food Microbiology</i> , 2016, 57, 109-115.	2.1	12
80	Evaluation of the risk of fungal spoilage when substituting sucrose with commercial purified <i>Stevia</i> glycosides in sweetened bakery products. <i>International Journal of Food Microbiology</i> , 2016, 231, 42-47.	2.1	10
81	Relationship between environmental conditions, carbon utilisation patterns and Niche Overlap Indices of the mycotoxigenic species <i>Fusarium verticillioides</i> and the biocontrol agent <i>Clonostachys rosea</i> . <i>Fungal Ecology</i> , 2016, 24, 44-52.	0.7	15
82	Impact of interacting climate change factors on growth and ochratoxin A production by <i>Aspergillus</i> section <i>Circumdati</i> and <i>Nigri</i> species on coffee. <i>World Mycotoxin Journal</i> , 2016, 9, 863-874.	0.8	32
83	Safe food and feed through an integrated toolbox for mycotoxin management: the MyToolBox approach. <i>World Mycotoxin Journal</i> , 2016, 9, 487-495.	0.8	34
84	Efficacy of potential biocontrol agents for control of <i>Fusarium verticillioides</i> and fumonisin B1 under different environmental conditions. <i>World Mycotoxin Journal</i> , 2016, 9, 205-213.	0.8	25
85	Integrating gene expression, ecology and mycotoxin production by <i>Fusarium</i> and <i>Aspergillus</i> species in relation to interacting environmental factors. <i>World Mycotoxin Journal</i> , 2016, 9, 673-684.	0.8	41
86	Foreword: mycotoxins in a changing world. <i>World Mycotoxin Journal</i> , 2016, 9, 647-651.	0.8	11
87	Efficacy of different caffeine concentrations on growth and ochratoxin A production by <i>Aspergillus</i> species. <i>Letters in Applied Microbiology</i> , 2016, 63, 25-29.	1.0	8
88	Impact of bacterial biocontrol agents on aflatoxin biosynthetic genes, <i>aflD</i> and <i>aflR</i> expression, and phenotypic aflatoxin B1 production by <i>Aspergillus flavus</i> under different environmental and nutritional regimes. <i>International Journal of Food Microbiology</i> , 2016, 217, 123-129.	2.1	34
89	Climate change factors and <i>Aspergillus flavus</i> : effects on gene expression, growth and aflatoxin production. <i>World Mycotoxin Journal</i> , 2015, 8, 171-179.	0.8	85
90	<i>Alternaria</i> in Food: Ecophysiology, Mycotoxin Production and Toxicology. <i>Mycobiology</i> , 2015, 43, 93-106.	0.6	159

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91	Isolation, identification, and ecology of growth and taxol production by an endophytic strain of <i>Paraconiothyrium variable</i> from English yew trees (<i>Taxus baccata</i>). <i>Fungal Biology</i> , 2015, 119, 1022-1031.	1.1	41
92	Assessment of rhizospheric culturable bacteria of <i>Phragmites australis</i> and <i>Juncus effusus</i> from polluted sites. <i>Journal of Basic Microbiology</i> , 2015, 55, 1179-1190.	1.8	12
93	Concomitant osmotic and chaotropicity-induced stresses in <i>Aspergillus wentii</i> : compatible solutes determine the biotic window. <i>Current Genetics</i> , 2015, 61, 457-477.	0.8	101
94	Climate change and mycotoxigenic fungi: impacts on mycotoxin production. <i>Current Opinion in Food Science</i> , 2015, 5, 99-104.	4.1	100
95	Impacts of environmental stress on growth, secondary metabolite biosynthetic gene clusters and metabolite production of xerotolerant/xerophilic fungi. <i>Current Genetics</i> , 2015, 61, 325-334.	0.8	83
96	Relationship between ecophysiological factors, growth and ochratoxin A contamination of dry-cured sausage based matrices. <i>International Journal of Food Microbiology</i> , 2015, 194, 71-77.	2.1	46
97	Effect of interaction between <i>Aspergillus carbonarius</i> and non-ochratoxigenic grape-associated fungal isolates on growth and ochratoxin A production at different water activities and temperatures. <i>Food Microbiology</i> , 2015, 46, 521-527.	2.1	20
98	Climate Change and Mycotoxins. , 2015, , .		9
99	4 Changes in environmental factors driven by climate change: effects on the ecophysiology of mycotoxigenic fungi. , 2015, , 71-90.		7
100	The impact of water and temperature interactions on lag phase, growth and potential ochratoxin A production by two new species, <i>Aspergillus aculeatinus</i> and <i>A. sclerotii carbonarius</i> , on a green coffee-based medium. <i>International Journal of Food Microbiology</i> , 2014, 188, 116-121.	2.1	10
101	Effect of climate change on <i>Aspergillus flavus</i> and aflatoxin B1 production. <i>Frontiers in Microbiology</i> , 2014, 5, 348.	1.5	181
102	Water availability and calcium propionate affect fungal population and aflatoxins production in broiler finisher feed during storage. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014, 31, 1896-1903.	1.1	4
103	<i>Origanum dictamnus</i> Oil Vapour Suppresses the Development of Grey Mould in Eggplant Fruit <i>In Vitro</i> . <i>BioMed Research International</i> , 2014, 2014, 1-11.	0.9	25
104	Hydro- and thermotimes for conidial germination kinetics of the ochratoxigenic species <i>Aspergillus carbonarius</i> <i>in vitro</i> , on grape skin and grape flesh. <i>Fungal Biology</i> , 2014, 118, 996-1003.	1.1	12
105	Growth and sporulation of entomopathogenic <i>Beauveria bassiana</i> , <i>Metarhizium anisopliae</i> , <i>Isaria farinosa</i> and <i>Isaria fumosorosea</i> strains in relation to water activity and temperature interactions. <i>Biocontrol Science and Technology</i> , 2014, 24, 999-1011.	0.5	28
106	The influence of salt (NaCl) on ochratoxin A biosynthetic genes, growth and ochratoxin A production by three strains of <i>Penicillium nordicum</i> on a dry-cured ham-based medium. <i>International Journal of Food Microbiology</i> , 2014, 178, 113-119.	2.1	69
107	Anti-Phytophthora <i>cinnamomi</i> activity of <i>Phlomis purpurea</i> plant and root extracts. <i>European Journal of Plant Pathology</i> , 2014, 138, 835-846.	0.8	10
108	Influence of calcium propionate, water activity and storage time on mold incidence and aflatoxins production in broiler starter feed. <i>Animal Feed Science and Technology</i> , 2014, 188, 137-144.	1.1	5

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109	Ecophysiological requirements on growth and survival of the biocontrol agent <i>Penicillium oxalicum</i> 212 in different sterile soils. <i>Applied Soil Ecology</i> , 2014, 78, 18-27.	2.1	4
110	Efficacy of gaseous ozone treatment on spore germination, growth and fumonisin production by <i>Fusarium verticillioides</i> in vitro and in situ in maize. <i>Journal of Stored Products Research</i> , 2014, 59, 178-184.	1.2	22
111	Combined effects of benomyl and environmental factors on growth and expression of the fumonisin biosynthetic genes FUM1 and FUM19 by <i>Fusarium verticillioides</i> . <i>International Journal of Food Microbiology</i> , 2014, 191, 17-23.	2.1	14
112	Comparison of five different C18 HPLC analytical columns for the analysis of ochratoxin A in different matrices. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 971, 89-93.	1.2	11
113	Bacterial and Fungal Bioremediation Strategies. , 2014, , 301-323.		26
114	Comparative effects of fungicides and environmental factors on growth and T-2 + HT-2 toxin production by <i>Fusarium sporotrichioides</i> and <i>Fusarium langsethiae</i> strains on an oat-based matrix. <i>World Mycotoxin Journal</i> , 2014, 7, 177-186.	0.8	6
115	Temperature and water stress impacts on growth and production of altertoxin-II by strains of <i>Alternaria tenuissima</i> from Argentinean wheat. <i>World Mycotoxin Journal</i> , 2014, 7, 329-334.	0.8	13
116	Mycotoxigenic fungi and mycotoxins associated with stored maize from different regions of Lesotho. <i>Mycotoxin Research</i> , 2013, 29, 209-219.	1.3	29
117	Comparison of growth, nutritional utilisation patterns, and niche overlap indices of toxigenic and atoxigenic <i>Aspergillus flavus</i> strains. <i>Fungal Biology</i> , 2013, 117, 650-659.	1.1	23
118	Potential effects of environmental conditions on the efficiency of the antifungal tebuconazole controlling <i>Fusarium verticillioides</i> and <i>Fusarium proliferatum</i> growth rate and fumonisin biosynthesis. <i>International Journal of Food Microbiology</i> , 2013, 165, 251-258.	2.1	46
119	Impact of three sterol-biosynthesis inhibitors on growth of <i>Fusarium langsethiae</i> and on T-2 and HT-2 toxin production in oat grain under different ecological conditions. <i>Food Control</i> , 2013, 34, 521-529.	2.8	24
120	Effect of environmental factors on in vitro and in situ interactions between atoxigenic and toxigenic <i>A. flavus</i> strains and control of aflatoxin contamination of maize. <i>Biocontrol Science and Technology</i> , 2013, 23, 776-793.	0.5	28
121	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. <i>Journal of the Royal Society Interface</i> , 2013, 10, 20130320.	1.5	45
122	A systems approach to model the relationship between aflatoxin gene cluster expression, environmental factors, growth and toxin production by <i>Aspergillus flavus</i> . <i>Journal of the Royal Society Interface</i> , 2012, 9, 757-767.	1.5	119
123	Mould prevention in bread. , 2012, , 597-613.		9
124	Food security, climate change and mycotoxins. <i>Quality Assurance and Safety of Crops and Foods</i> , 2012, 4, 145-145.	1.8	5
125	Comparative study of water and temperature relations of growth and T-2/HT-2 toxin production by strains of <i>Fusarium sporotrichioides</i> and <i>Fusarium langsethiae</i> . <i>World Mycotoxin Journal</i> , 2012, 5, 365-372.	0.8	21
126	The Effect of Substrate, Season, and Agroecological Zone on Mycoflora and Aflatoxin Contamination of Poultry Feed from Khyber Pakhtunkhwa, Pakistan. <i>Mycopathologia</i> , 2012, 174, 341-349.	1.3	13

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127	Comparison of different bead-beating RNA extraction strategies: An optimized method for filamentous fungi. <i>Journal of Microbiological Methods</i> , 2012, 88, 413-418.	0.7	60
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139	Electronic nose analysis of bronchoalveolar lavage fluid. <i>European Journal of Clinical Investigation</i> , 2011, 41, 52-58.	1.7	25
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