Ulf Thrane

List of Publications by Year
in descending order

97 papers	7,412 citations	50170 46 h-index	54797 84 g-index
99 all docs	99 docs citations	99 times ranked	6477 citing authors

#	Article	IF	Citations
1	Standardized high-performance liquid chromatography of 182 mycotoxins and other fungal metabolites based on alkylphenone retention indices and UVâ€"VIS spectra (diodearray detection). Journal of Chromatography A, 1987, 404, 195-214.	1.8	363
2	Moulds in food spoilage. International Journal of Food Microbiology, 1996, 33, 85-102.	2.1	330
3	The Amsterdam Declaration on Fungal Nomenclature. IMA Fungus, 2011, 2, 105-111.	1.7	320
4	Fumonisin B₂ Production by Aspergillus niger. Journal of Agricultural and Food Chemistry, 2007, 55, 9727-9732.	2.4	319
5	The use of secondary metabolite profiling in chemotaxonomy of filamentous fungi. Mycological Research, 2008, 112, 231-240.	2.5	294
6	Diversity in metabolite production by Fusarium langsethiae, Fusarium poae, and Fusarium sporotrichioides. International Journal of Food Microbiology, 2004, 95, 257-266.	2.1	259
7	Exploring fungal biodiversity for the production of water-soluble pigments as potential natural food colorants. Current Opinion in Biotechnology, 2005, 16, 231-238.	3.3	226
8	Fungal polyketide azaphilone pigments as future natural food colorants?. Trends in Biotechnology, 2010, 28, 300-307.	4.9	223
9	One Fungus, One Name: Defining the Genus Fusarium in a Scientifically Robust Way That Preserves Longstanding Use. Phytopathology, 2013, 103, 400-408.	1.1	219
10	Fumonisin and Ochratoxin Production in Industrial Aspergillus niger Strains. PLoS ONE, 2011, 6, e23496.	1.1	172
11	Production of mycotoxins on artificially and naturally infested building materials. Mycopathologia, 1999, 145, 43-56.	1.3	162
12	Fusarium spp. associated with rice Bakanae: ecology, genetic diversity, pathogenicity and toxigenicity. Environmental Microbiology, 2010, 12, 649-657.	1.8	153
13	Important mycotoxins and the fungi which produce them. Advances in Experimental Medicine and Biology, 2006, 571, 3-31.	0.8	145
14	Phylogenetic relationships among members of the Fusarium solani species complex in human infections and the descriptions of F. keratoplasticum sp. nov. and F. petroliphilum stat. nov.. Fungal Genetics and Biology, 2013, 53, 59-70.	0.9	142
15	Production of Fumonisin B₂and B₄byAspergillus nigeron Grapes and Raisins. Journal of Agricultural and Food Chemistry, 2010, 58, 954-958.	2.4	138
16	The Trichoderma brevicompactum clade: a separate lineage with new species, new peptaibiotics, and mycotoxins. Mycological Progress, 2008, 7, 177-219.	0.5	136
17	Identification of potentially safe promising fungal cell factories for the production of polyketide natural food colorants using chemotaxonomic rationale. Microbial Cell Factories, 2009, 8, 24.	1.9	131
18	Talaromyces atroroseus, a New Species Efficiently Producing Industrially Relevant Red Pigments. PLoS ONE, 2013, 8, e84102.	1.1	131

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19	Qualified presumption of safety (QPS): a generic risk assessment approach for biological agents notified to the European Food Safety Authority (EFSA). Trends in Food Science and Technology, 2010, 21, 425-435.	7.8	129
20	A European Database of Fusarium graminearum and F. culmorum Trichothecene Genotypes. Frontiers in Microbiology, 2016, 7, 406.	1.5	124
21	Trichothecene Production byTrichoderma brevicompactum. Journal of Agricultural and Food Chemistry, 2005, 53, 8190-8196.	2.4	122
22	Czapek-Dox agar containing iprodione and dicloran as a selective medium for the isolation of Fusarium species. Letters in Applied Microbiology, 1987, 5, 83-86.	1.0	117
23	The PKS4 Gene of Fusarium graminearum Is Essential for Zearalenone Production. Applied and Environmental Microbiology, 2006, 72, 3924-3932.	1.4	108
24	Fusaria and fumonisins in maize from Ghana and their co-occurrence with aflatoxins. International Journal of Food Microbiology, 2000, 61, 147-157.	2.1	107
25	The Name Fusarium Moniliforme Should no Longer be Used. Mycological Research, 2003, 107, 643-644.	2.5	94
26	Determination of fungal spore release from wet building materials. Indoor Air, 2003, 13, 148-155.	2.0	86
27	Colorimetric Characterization for Comparative Analysis of Fungal Pigments and Natural Food Colorants. Journal of Agricultural and Food Chemistry, 2006, 54, 7027-7035.	2.4	86
28	Molecular and phenotypic descriptions ofStachybotrys chlorohalonatasp. nov. and two chemotypes ofStachybotrys chartarumfound in water-damaged buildings. Mycologia, 2003, 95, 1227-1238.	0.8	85
29	Fast methods for screening of trichothecenes in fungal cultures using gas chromatographyâ€“tandem mass spectrometry. Journal of Chromatography A, 2001, 929, 75-87.	1.8	81
30	The Genome of the Generalist Plant Pathogen Fusarium avenaceum Is Enriched with Genes Involved in Redox, Signaling and Secondary Metabolism. PLoS ONE, 2014, 9, e112703.	1.1	78
31	Differentiation of Altemaria infectoria and Alternaria alternata based on morphology, metabolite profiles, and cultural characteristics. Canadian Journal of Microbiology, 1996, 42, 685-689.	0.8	77
32	Development of a LC-MS/MS Method for the Analysis of Enniatins and Beauvericin in Whole Fresh and Ensiled Maize. Journal of Agricultural and Food Chemistry, 2008, 56, 10439-10443.	2.4	77
33	Production of mycotoxins on artificially inoculated building materials. International Biodeterioration and Biodegradation, 1998, 42, 9-16.	1.9	76
34	Production of Trichothecenes and Other Secondary Metabolites by Fusarium culmorum and Fusarium equiseti on Common Laboratory Media and a Soil Organic Matter Agar:â€‰ An Ecological Interpretation. Journal of Agricultural and Food Chemistry, 2002, 50, 7593-7599.	2.4	74
35	Genes Linked to Production of Secondary Metabolites in Talaromyces atroroseus Revealed Using CRISPR-Cas9. PLoS ONE, 2017, 12, e0169712.	1.1	74
36	Computerized Screening for Novel Producers of Monascus-like Food Pigments in Penicillium Species. Journal of Agricultural and Food Chemistry, 2008, 56, 9981-9989.	2.4	73

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37	Production of trichothecene mycotoxins on water damaged gypsum boards in Danish buildings. International Biodeterioration and Biodegradation, 1998, 42, 1-7.	1.9	71
38	Effect of temperature and water activity on the production of fumonisins by Aspergillus niger and different Fusarium species. BMC Microbiology, 2009, 9, 281.	1.3	68
39	Analysis ofFusarium avenaceumMetabolites Produced during Wet Apple Core Rot. Journal of Agricultural and Food Chemistry, 2009, 57, 1632-1639.	2.4	66
40	GUS and GFP transformation of the biocontrol strain Clonostachys rosea IK726 and the use of these marker genes in ecological studies. Mycological Research, 2002, 106, 815-826.	2.5	64
41	Associated field mycobiota on malt barley. Canadian Journal of Botany, 1996, 74, 854-858.	1.2	60
42	Dynamics in the microbiology of maize silage during whole-season storage. Journal of Applied Microbiology, 2010, 109, 1017-1026.	1.4	59
43	An oligonucleotide microarray for the identification and differentiation of trichothecene producing and non-producing Fusarium species occurring on cereal grain. Journal of Microbiological Methods, 2005, 62, 57-69.	0.7	58
44	Peptaibol, Secondaryâ€Metabolite, and Hydrophobin Pattern of Commercial Biocontrol Agents Formulated with Species of the Trichoderma harzianum Complex. Chemistry and Biodiversity, 2015, 12, 662-684.	1.0	57
45	Fusarium taxonomy with relation to trichothecene formation. Toxicology Letters, 2004, 153, 23-28.	0.4	53
46	Characterization of microbial communities and fungal metabolites on field grown strawberries from organic and conventional production. International Journal of Food Microbiology, 2013, 160, 313-322.	2.1	53
47	Production of fumonisins B2 and B4 in Tolypocladium species. Journal of Industrial Microbiology and Biotechnology, 2011, 38, 1329-1335.	1.4	50
48	The Prevalence and Distribution ofFusariumspecies in Norwegian Cereals: a Survey. Acta Agriculturae Scandinavica - Section B Soil and Plant Science, 2003, 53, 168-176.	0.3	48
49	Molecular and Phenotypic Descriptions of Stachybotrys chlorohalonata sp. nov. and Two Chemotypes of Stachybotrys chartarum Found in Water-Damaged Buildings. Mycologia, 2003, 95, 1227.	0.8	46
50	Analysis and screening for mycotoxins and other secondary metabolites in fungal cultures by thin-layer chromatography and high-performance liquid chromatography. Archives of Environmental Contamination and Toxicology, 1989, 18, 331-335.	2.1	44
51	Food-borne fungi in fruit and cereals and their production of mycotoxins. Advances in Experimental Medicine and Biology, 2006, 571, 137-152.	0.8	44
52	Aspergillus acidus from Puerh tea and black tea does not produce ochratoxin A and fumonisin B2. International Journal of Food Microbiology, 2009, 132, 141-144.	2.1	44
53	Photostability of Natural Orangeâ^'Red and Yellow Fungal Pigments in Liquid Food Model Systems. Journal of Agricultural and Food Chemistry, 2009, 57, 6253-6261.	2.4	44
54	Identification ofTrichodermastrains by image analysis of HPLC chromatograms. FEMS Microbiology Letters, 2001, 203, 249-255.	0.7	42

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55	Identification ofTrichodermastrains from building materials by ITS1 ribotyping, UP-PCR fingerprinting and UP-PCR cross hybridization. FEMS Microbiology Letters, 2000, 185, 129-134.	0.7	41
56	Mycotoxins in silage. Stewart Postharvest Review, 0, 4, 1-12.	0.7	41
57	Detection of toxigenic Fusarium isolates by thin layer chromatography. Letters in Applied Microbiology, 1986, 3, 93-96.	1.0	38
58	Chemical and physiological characterization of taxa in theFusarium sambucinum complex. Mycopathologia, 1995, 129, 183-190.	1.3	36
59	Grouping Fusarium section Discolor isolates by statistical analysis of quantitative high performance liquid chromatographic data on secondary metabolite production. Journal of Microbiological Methods, 1990, 12, 23-39.	0.7	35
60	Heterologous production of the widely used natural food colorant carminic acid in Aspergillus nidulans. Scientific Reports, 2018, 8, 12853.	1.6	35
61	Genome and physiology of the ascomycete filamentous fungus <scp>X</scp>eromyces bisporus, the most xerophilic organism isolated to date. Environmental Microbiology, 2015, 17, 496-513.	1.8	34
62	Identification of Trichoderma strains from building materials by ITS1 ribotyping, UP-PCR fingerprinting and UP-PCR cross hybridization. FEMS Microbiology Letters, 2000, 185, 129-134.	0.7	33
63	Clarification of the agents causing blue mold storage rot upon various flower and vegetable bulbs: implications for mycotoxin contamination. Postharvest Biology and Technology, 2005, 35, 217-221.	2.9	33
64	Analysis of Moniliformin in Maize Plants Using Hydrophilic Interaction Chromatography. Journal of Agricultural and Food Chemistry, 2007, 55, 9764-9768.	2.4	33
65	Front line defenders of the ecological niche! Screening the structural diversity of peptaibiotics from saprotrophic and fungicolous Trichoderma/Hypocrea species. Fungal Diversity, 2014, 69, 117-146.	4.7	33
66	Morphological Instabilities in a Growing Yeast Colony: Experiment and Theory. Physical Review Letters, 1997, 79, 313-316.	2.9	32
67	An integrated taxonomic study of Fusarium langsethiae, Fusarium poae and Fusarium sporotrichioides based on the use of composite datasets. International Journal of Food Microbiology, 2004, 95, 341-349.	2.1	30
68	Variations in random amplified polymorphic DNA patterns and secondary metabolite profiles withinFusariumspecies from cereals from various parts of The Netherlands. Food Microbiology, 1997, 14, 449-457.	2.1	29
69	Screening for Fusarin C production by European isolates of Fusarium species. Mycotoxin Research, 1988, 4, 2-10.	1.3	28
70	Draft genome sequence and chemical profiling of Fusarium langsethiae, an emerging producer of type A trichothecenes. International Journal of Food Microbiology, 2016, 221, 29-36.	2.1	27
71	FUSARIUM SPECIES AND THEIR SPECIFIC PROFILES OF SECONDARY METABOLITES. , 1989, , 199-225.		27
72	Evaluation of Epicoccum nigrum for growth, morphology and production of natural colorants in liquid media and on a solid rice medium. Biotechnology Letters, 2008, 30, 2183-2190.	1.1	26

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73	Production of fusarielins by Fusarium. International Journal of Food Microbiology, 2013, 160, 206-211.	2.1	26
74	Comparison of three selective media for detecting Fusarium species in foods: a collaborative study. International Journal of Food Microbiology, 1996, 29, 149-156.	2.1	25
75	Identification of cytotoxic principles from Fusarium avenaceum using bioassay-guided fractionation. Toxicon, 2005, 46, 150-159.	0.8	24
76	The ability of common Fusarium species to grow on tannin-sucrose agar. Letters in Applied Microbiology, 1986, 2, 33-35.	1.0	22
77	Screening the Biosphere: The Fungicolous Fungus Trichoderma phellinicola, a Prolific Source of Hypophellins, New 17â€, 18â€, 19â€, and 20â€Residue Peptaibiotics. Chemistry and Biodiversity, 2013, 10, 787-812.	1.9	22
78	Hypopulvins, novel peptaibiotics from the polyporicolous fungus Hypocrea pulvinata, are produced during infection of its natural hosts. Fungal Biology, 2012, 116, 1219-1231.	1.1	20
79	A Pilot Study on Baseline Fungi and Moisture Indicator Fungi in Danish Homes. Journal of Fungi (Basel,) Tj ETQq1 1 0.784314 rgBT /Over	1.5	20
80	The Occurrence of Fusarium SPP. In Norwegian Grain â€" A Survey. Cereal Research Communications, 1997, 25, 595-596.	0.8	20
81	Host-derived media used as a predictor for low abundant, in planta metabolite production from necrotrophic fungi. Journal of Applied Microbiology, 2006, 101, 1292-1300.	1.4	15
82	Single-kernel analysis of fumonisins and other fungal metabolites in maize from South African subsistence farmers. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2011, 28, 1-11.	1.1	13
83	Secondary metabolites produced byAltemaria infectoria and their use as chemotaxonomic markers. Mycotoxin Research, 1996, 12, 54-60.	1.3	12
84	Potato carrot agar with manganese as an isolation medium for Alternaria, Epicoccum and Phoma. International Journal of Food Microbiology, 2009, 130, 22-26.	2.1	12
85	On the biosynthetic origin of carminic acid. Insect Biochemistry and Molecular Biology, 2018, 96, 51-61.	1.2	12
86	(1275) Proposal to conserve the name Fusarium sambucinum (Hyphomycetes). Taxon, 1997, 46, 111-113.	0.4	11
87	The exo-metabolome in filamentous fungi. Topics in Current Genetics, 2007, , 235-252.	0.7	11
88	Chemical characterization of Phoma pomorum isolated from Danish maize. International Journal of Food Microbiology, 2010, 136, 310-317.	2.1	11
89	FUSKEY, an interactive computer key to commonFusarium species. Mycotoxin Research, 1991, 7, 50-53.	1.3	9
90	A resource-saving method for isolation of Fusarium and other fungi from individual soil particles. Mycological Research, 1999, 103, 1545-1548.	2.5	8

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91	High-temperature Treatment for Efficient Drying of Bread Rye and Reduction of Fungal Contaminants. Biosystems Engineering, 2005, 92, 183-195.	1.9	8
92	Genome Sequence of Talaromyces atroroseus , Which Produces Red Colorants for the Food Industry. Genome Announcements, 2017, 5, .	0.8	7
93	Fast methods for screening of trichothecenes in fungal cultures using GC-MS/MS. Mycotoxin Research, 2000, 16, 252-256.	1.3	3
94	Role and Use of Secondary Metabolites in Fungal Taxonomy. , 2020, , 289-319.		3
95	Comparing the effect of continuous drying and drum drying on fungal contamination of bread grain (rye). Biosystems Engineering, 2007, 97, 425-428.	1.9	1
96	Species specific profiles of secondary metabolites within the genusFusarium, obtained by reversed phase high performance liquid chromatography. Mycotoxin Research, 1987, 3, 21-24.	1.3	0
97	Identification of Fungi by Secondary Metabolites. Developments in Plant Pathology, 1996, , 91-98.	0.1	0