

# Rufino Mateo-Castro

## List of Publications by Year in descending order

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74  
papers

2,980  
citations

125106

35  
h-index

190340

53  
g-index

75  
all docs

75  
docs citations

75  
times ranked

2995  
citing authors

#	ARTICLE	IF	CITATIONS
1	Risk management of ochratoxigenic fungi and ochratoxin A in maize grains by bioactive EVOH films containing individual components of some essential oils. <i>International Journal of Food Microbiology</i> , 2018, 269, 107-119.	2.1	27
2	Selected plant essential oils and their main active components, a promising approach to inhibit aflatoxigenic fungi and aflatoxin production in food. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018, 35, 1581-1595.	1.1	22
3	Electrochemical identification of toxigenic fungal species using solid-state voltammetry strategies. <i>Food Chemistry</i> , 2018, 267, 91-100.	4.2	16
4	Determination of multiple mycotoxins in feedstuffs by combined use of UPLC-MS/MS and UPLC-QTOF-MS. <i>Food Chemistry</i> , 2018, 267, 140-148.	4.2	91
5	Environmental Temperature and Relative Humidity, two Key Factors in Maize Technology Affecting Ochratoxin a Production and Growth of Ochratoxigenic Species. <i>International Journal of Electrical Energy</i> , 2018, , 51-57.	0.4	2
6	Comparative Study of Different Cereals as Substrates for T-2 and HT-2 Production by <i>Fusarium langsethiae</i> . <i>International Journal of Electrical Energy</i> , 2018, , 41-45.	0.4	0
7	Impact of bioactive packaging systems based on EVOH films and essential oils in the control of aflatoxigenic fungi and aflatoxin production in maize. <i>International Journal of Food Microbiology</i> , 2017, 254, 36-46.	2.1	34
8	Assessment of azole fungicides as a tool to control growth of <i>Aspergillus flavus</i> and aflatoxin B <sub>1</sub> and B <sub>2</sub> production in maize. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017, 34, 1039-1051.	1.1	22
9	Screening and mapping of pigments in paintings using scanning electrochemical microscopy (SECM). <i>Analyst</i> , 2015, 140, 1065-1075.	1.7	14
10	Occurrence of potentially mycotoxin producing fungi in wheat grain grown in different agro-climatic Spanish regions. , 2012, , .		0
11	Impact of non-selective fungicides on the growth and production of ochratoxin A by <i>Aspergillus ochraceus</i> and <i>A. carbonarius</i> in barley-based medium. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2011, 28, 86-97.	1.1	11
12	Determination of type A and type B trichothecenes in paprika and chili pepper using LC-triple quadrupole-MS and GC-ECD. <i>Talanta</i> , 2011, 84, 1112-1117.	2.9	33
13	Effect of fenpropimorph, prochloraz and tebuconazole on growth and production of T-2 and HT-2 toxins by <i>Fusarium langsethiae</i> in oat-based medium. <i>International Journal of Food Microbiology</i> , 2011, 151, 289-298.	2.1	47
14	Effect of ethanol on the ability of <i>Oenococcus oeni</i> to remove ochratoxin A in synthetic wine-like media. <i>Food Control</i> , 2010, 21, 935-941.	2.8	18
15	Effect of carbendazim and water activity on the growth of <i>Aspergillus ochraceus</i> and ochratoxin A accumulation in solid medium containing bee pollen. , 2010, , .		0
16	Analytical Study of a Resinous Material Used as Sealing in Ancient Pottery Found in an Archaeological Site by Thermally Assisted Hydrolysis Methylation-Gas Chromatography-Mass Spectrometry, Vibrational Spectroscopy and Light Microscopy. <i>Analytical Letters</i> , 2009, 42, 2637-2647.	1.0	4
17	Predictive assessment of ochratoxin A accumulation in grape juice based-medium by <i>Aspergillus carbonarius</i> using neural networks. <i>Journal of Applied Microbiology</i> , 2009, 107, 915-927.	1.4	27
18	Optimization of clean-up procedure for patulin determination in apple juice and apple purees by liquid chromatography. <i>Talanta</i> , 2009, 80, 636-642.	2.9	22

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19	Comparison of different analytical processes for patulin determination in apple juice. , 2009, , .		0
20	Lactic acid bacteria: a potential tool to reduce ochratoxin A in wine. , 2009, , .		0
21	Effect of the baking process on the reduction of ochratoxin A in wheat flour. , 2009, , .		1
22	Application of artificial neural networks to predict ochratoxin A accumulation in carbendazim-treated grape-based cultures of <i>Aspergillus carbonarius</i> . , 2009, , .		0
23	Archaeometric study on polymetallic remains from the archaeological dig in Lixus (Larache,) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tj 162, 341-349.	2.5	9
24	Archaeometrical study of paleometallurgical materials from the archaeological site "Cerro de las Balsas" Chinchorro (La Albufereta, Alacant, Spain). <i>Microchemical Journal</i> , 2008, 90, 142-146.	2.3	8
25	Influence of nitrogen and carbon sources on the production of ochratoxin A by ochratoxigenic strains of <i>Aspergillus</i> spp. isolated from grapes. <i>International Journal of Food Microbiology</i> , 2008, 122, 93-99.	2.1	40
26	Neural network models for prediction of trichothecene content in wheat. <i>World Mycotoxin Journal</i> , 2008, 1, 349-356.	0.8	1
27	Efficacy of natamycin for control of growth and ochratoxin A production by <i>Aspergillus carbonarius</i> strains under different environmental conditions. <i>Journal of Applied Microbiology</i> , 2007, 103, 2234-2239.	1.4	40
28	An overview of ochratoxin A in beer and wine. <i>International Journal of Food Microbiology</i> , 2007, 119, 79-83.	2.1	154
29	Effect of carbendazim and physicochemical factors on the growth and ochratoxin A production of <i>Aspergillus carbonarius</i> isolated from grapes. <i>International Journal of Food Microbiology</i> , 2007, 119, 230-235.	2.1	67
30	Characterization of proteinaceous glues in old paintings by separation of the o-phthalaldehyde derivatives of their amino acids by liquid chromatography with fluorescence detection. <i>Talanta</i> , 2006, 68, 1648-1654.	2.9	28
31	Characterization of waxes used in pictorial artworks according to their relative amount of fatty acids and hydrocarbons by gas chromatography. <i>Journal of Chromatography A</i> , 2006, 1101, 254-260.	1.8	29
32	New method for determination of ochratoxin A in beer using zinc acetate and solid-phase extraction silica cartridges. <i>Journal of Chromatography A</i> , 2006, 1121, 178-183.	1.8	34
33	Variability and characterization of mycotoxin-producing <i>Fusarium</i> spp isolates by PCR-RFLP analysis of the IGS-rDNA region. <i>Antonie Van Leeuwenhoek</i> , 2006, 89, 465-478.	0.7	21
34	Fumonisin production in rice cultures of <i>Fusarium verticillioides</i> under different incubation conditions using an optimized analytical method. <i>Food Microbiology</i> , 2006, 23, 119-127.	2.1	40
35	Characterization of <i>Fusarium</i> spp. isolates by PCR-RFLP analysis of the intergenic spacer region of the rRNA gene (rDNA). <i>International Journal of Food Microbiology</i> , 2006, 106, 297-306.	2.1	52
36	Survey of the mycobiota of Spanish malting barley and evaluation of the mycotoxin producing potential of species of <i>Alternaria</i> , <i>Aspergillus</i> and <i>Fusarium</i> . <i>International Journal of Food Microbiology</i> , 2006, 108, 196-203.	2.1	81

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37	Identification of lipid binders in old oil paintings by separation of 4-bromomethyl-7-methoxycoumarin derivatives of fatty acids by liquid chromatography with fluorescence detection. <i>Journal of Chromatography A</i> , 2005, 1076, 44-50.	1.8	31
38	Determination of ochratoxin A in beer marketed in Spain by liquid chromatography with fluorescence detection using lead hydroxyacetate as a clean-up agent. <i>Journal of Chromatography A</i> , 2005, 1083, 7-13.	1.8	54
39	Study of Burseraceae resins used in binding media and varnishes from artworks by gas chromatography-mass spectrometry and pyrolysis-gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2005, 1093, 177-194.	1.8	66
40	Occurrence of mycotoxin producing fungi in bee pollen. <i>International Journal of Food Microbiology</i> , 2005, 105, 1-9.	2.1	80
41	Study of Spanish Grape Mycobiota and Ochratoxin A Production by Isolates of <i>Aspergillus tubingensis</i> and Other Members of <i>Aspergillus</i> Section <i>Nigri</i> . <i>Applied and Environmental Microbiology</i> , 2005, 71, 4696-4702.	1.4	135
42	Comparative assessment of solid-phase extraction clean-up procedures, GC columns and perfluoroacylation reagents for determination of type B trichothecenes in wheat by GC-ECD. <i>Talanta</i> , 2005, 66, 194-201.	2.9	48
43	Utility of the Polymerase Chain Reaction-Restriction Fragment Length Polymorphisms of the Intergenic Spacer Region of the rDNA for Characterizing <i>Gibberella fujikuroi</i> isolates. <i>Systematic and Applied Microbiology</i> , 2004, 27, 681-688.	1.2	14
44	Influence of the Interactions among Ecological Variables in the Characterization of Zearalenone Producing Isolates of <i>Fusarium</i> spp.. <i>Systematic and Applied Microbiology</i> , 2004, 27, 253-260.	1.2	41
45	Bee Pollen, a Substrate that Stimulates Ochratoxin A Production by <i>Aspergillus ochraceus</i> Wilh.. <i>Systematic and Applied Microbiology</i> , 2004, 27, 261-267.	1.2	46
46	Influence of environmental factors on the biosynthesis of type B trichothecenes by isolates of <i>Fusarium</i> spp. from Spanish crops. <i>International Journal of Food Microbiology</i> , 2004, 94, 43-54.	2.1	90
47	Identification of diterpenes in canvas painting varnishes by gas chromatography-mass spectrometry with combined derivatisation. <i>Journal of Chromatography A</i> , 2004, 1024, 187-194.	1.8	38
48	Characterization of bile acids and fatty acids from ox bile in oil paintings by gas chromatography-mass spectrometry*1. <i>Journal of Chromatography A</i> , 2004, 1025, 269-276.	1.8	19
49	Suppression of pigment interference in the gas chromatographic analysis of proteinaceous binding media in paintings with EDTA. <i>Journal of Chromatography A</i> , 2004, 1025, 277-285.	1.8	38
50	Comparison of different sample treatments for the analysis of ochratoxin A in must, wine and beer by liquid chromatography. <i>Journal of Chromatography A</i> , 2004, 1029, 125-133.	1.8	84
51	Identification of drying oils used in pictorial works of art by liquid chromatography of the 2-nitrophenylhydrazides derivatives of fatty acids. <i>Talanta</i> , 2004, 64, 326-333.	2.9	25
52	An Overview on the Status of Toxigenic Fungi and Mycotoxins in Spain. , 2004, , 219-235.		8
53	Sugars and amino acids as factors affecting the synthesis of fumonisins in liquid cultures by isolates of the <i>Gibberella fujikuroi</i> complex. <i>International Journal of Food Microbiology</i> , 2003, 89, 185-193.	2.1	41
54	Comparison of extraction and clean-up procedures for analysis of zearalenone in corn, rice and wheat grains by high-performance liquid chromatography with photodiode array and fluorescence detection. <i>Food Additives and Contaminants</i> , 2002, 19, 272-281.	2.0	29

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55	Analytical study of proteinaceous binding media in works of art by gas chromatography using alkyl chloroformates as derivatising agents. <i>Talanta</i> , 2002, 56, 71-77.	2.9	43
56	Electrochemical identification of metal ions in archaeological ceramic glazes by stripping voltammetry at graphite/polyester composite electrodes. <i>Talanta</i> , 2002, 56, 161-174.	2.9	37
57	Accumulation of type A trichothecenes in maize, wheat and rice by <i>Fusarium sporotrichioides</i> isolates under diverse culture conditions. <i>International Journal of Food Microbiology</i> , 2002, 72, 115-123.	2.1	87
58	Liquid chromatographic determination of toxigenic secondary metabolites produced by <i>Fusarium</i> strains. <i>Journal of Chromatography A</i> , 2002, 955, 245-256.	1.8	79
59	Analytical study of canvas painting collection from the Basilica de la Virgen de los Desamparados using SEM/EDX, FT-IR, GC and electrochemical techniques. <i>Fresenius' Journal of Analytical Chemistry</i> , 2001, 369, 571-575.	1.5	35
60	Identification by GC-FID and GC-MS of amino acids, fatty and bile acids in binding media used in works of art. <i>Fresenius' Journal of Analytical Chemistry</i> , 2001, 369, 642-646.	1.5	45
61	Critical study of and improvements in chromatographic methods for the analysis of type B trichothecenes. <i>Journal of Chromatography A</i> , 2001, 918, 99-112.	1.8	56
62	Identification of lipid binders in paintings by gas chromatography. <i>Journal of Chromatography A</i> , 2001, 922, 385-390.	1.8	47
63	Determination of type A trichothecenes by high-performance liquid chromatography with coumarin-3-carbonyl chloride derivatisation and fluorescence detection. <i>Journal of Chromatography A</i> , 2000, 870, 473-481.	1.8	74
64	Characterization of <i>Gibberella fujikuroi</i> Complex Isolates by Fumonisin B1 and B2 Analysis and by RAPD and Restriction Analysis of PCR-Amplified Internal Transcribed Spacers of Ribosomal DNA. <i>Systematic and Applied Microbiology</i> , 2000, 23, 546-555.	1.2	24
65	Classification of Spanish Unifloral honeys by Discriminant Analysis of Electrical Conductivity, Color, Water Content, Sugars, and pH. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 393-400.	2.4	146
66	Study of binding media in works of art by gas chromatographic analysis of amino acids and fatty acids derivatized with ethyl chloroformate. <i>Journal of Chromatography A</i> , 1997, 778, 373-381.	1.8	61
67	Sugar profiles of Spanish unifloral honeys. <i>Food Chemistry</i> , 1997, 60, 33-41.	4.2	112
68	Determination of mycotoxins produced by <i>Fusarium</i> isolates from banana fruits by capillary gas chromatography and high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1997, 778, 363-372.	1.8	66
69	Influence of the storage conditions on some physicochemical and mycological parameters of honey. <i>Journal of the Science of Food and Agriculture</i> , 1994, 64, 67-74.	1.7	32
70	Effect of the incubation conditions on the production of patulin by <i>Penicillium griseofulvum</i> isolated from wheat. <i>Mycopathologia</i> , 1991, 115, 163-168.	1.3	11
71	Mycotoxins and mycotoxigenic moulds in nuts and sunflower seeds for human consumption. <i>Mycopathologia</i> , 1991, 115, 121-127.	1.3	68
72	Detection and quantification of patulin and griseofulvin by high pressure liquid chromatography in different strains of <i>Penicillium griseofulvum</i> Dierckx. <i>Mycotoxin Research</i> , 1988, 4, 59-66.	1.3	16

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73	Capillary column gas chromatographic identification of sugars in honey as trimethylsilyl derivatives. <i>Journal of Chromatography A</i> , 1987, 410, 319-328.	1.8	43
74	<i>Penicillium</i> in pre-harvest corn in Valencia (Spain) II. Study of the enzymatic and toxigenic capacities of the species. <i>Mycopathologia</i> , 1986, 96, 13-18.	1.3	9