Rufino Mateo-Castro

List of Publications by Year in descending order

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#	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. International Journal of Food Microbiology, 2018, 269, 107-119.	4.7	27
2	Selected plant essential oils and their main active components, a promising approach to inhibit aflatoxigenic fungi and aflatoxin production in food. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 1581-1595.	2.3	22
3	Electrochemical identification of toxigenic fungal species using solid-state voltammetry strategies. Food Chemistry, 2018, 267, 91-100.	8.2	16
4	Determination of multiple mycotoxins in feedstuffs by combined use of UPLC–MS/MS and UPLC–QTOF–MS. Food Chemistry, 2018, 267, 140-148.	8.2	91
5	Environmental Temperature and Relative Humidity, two Key Factors in Maize Technology Affecting Ochratoxin a Production and Growth of Ochratoxigenic Species. International Journal of Electrical Energy, 2018, , 51-57.	0.4	2
6	Comparative Study of Different Cereals as Substrates for T-2 and HT-2 Production by Fusarium langsethiae. International Journal of Electrical Energy, 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. International Journal of Food Microbiology, 2017, 254, 36-46.	4.7	34
8	Assessment of azole fungicides as a tool to control growth of <i>Aspergillus flavus</i> and aflatoxin B ₁ and B ₂ production in maize. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 1039-1051.	2.3	22
9	Screening and mapping of pigments in paintings using scanning electrochemical microscopy (SECM). Analyst, The, 2015, 140, 1065-1075.	3.5	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 byAspergillus ochraceusandA. carbonariusin barley-based medium. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2011, 28, 86-97.	2.3	11
12	Determination of type A and type B trichothecenes in paprika and chili pepper using LC-triple quadrupole–MS and GC–ECD. Talanta, 2011, 84, 1112-1117.	5.5	33
13	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.	4.7	47
14	Effect of ethanol on the ability of Oenococcus oeni to remove ochratoxin A in synthetic wine-like media. Food Control, 2010, 21, 935-941.	5.5	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. Analytical Letters, 2009, 42, 2637-2647.	1.8	4
17	Predictive assessment of ochratoxin A accumulation in grape juice based-medium by <i>Aspergillus carbonarius</i> using neural networks. Journal of Applied Microbiology, 2009, 107, 915-927.	3.1	27
18	Optimization of clean-up procedure for patulin determination in apple juice and apple purees by liquid chromatography. Talanta, 2009, 80, 636-642.	5.5	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 Aspergillus carbonarius. , 2009, , .		0
23	Archaeometric study on polymetallic remains from the archaeological dig in Lixus (Larache,) Tj ETQq1 1 0.78431 162, 341-349.	4 rgBT / 5.0	Overlock 10 TFI 9
24	Archaeometrical study of paleometallurgical materials from the archaeological site "Cerro de las Balsas — Chinchorro―(La Albufereta, Alacant, Spain). Microchemical Journal, 2008, 90, 142-146.	4.5	8
25	Influence of nitrogen and carbon sources on the production of ochratoxin A by ochratoxigenic strains of Aspergillus spp. isolated from grapes. International Journal of Food Microbiology, 2008, 122, 93-99.	4.7	40
26	Neural network models for prediction of trichothecene content in wheat. World Mycotoxin Journal, 2008, 1, 349-356.	1.4	1
27	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.	3.1	40
28	An overview of ochratoxin A in beer and wine. International Journal of Food Microbiology, 2007, 119, 79-83.	4.7	154
29	Effect of carbendazim and physicochemical factors on the growth and ochratoxin A production of Aspergillus carbonarius isolated from grapes. International Journal of Food Microbiology, 2007, 119, 230-235.	4.7	67
30	Characterization of proteinaceous glues in old paintings by separation of the o-phtalaldehyde derivatives of their amino acids by liquid chromatography with fluorescence detection. Talanta, 2006, 68, 1648-1654.	5.5	28
31	Characterization of waxes used in pictorial artworks according to their relative amount of fatty acids and hydrocarbons by gas chromatography. Journal of Chromatography A, 2006, 1101, 254-260.	3.7	29
32	New method for determination of ochratoxin A in beer using zinc acetate and solid-phase extraction silica cartridges. Journal of Chromatography A, 2006, 1121, 178-183.	3.7	34
33	Variability and characterization of mycotoxin-producing Fusarium spp isolates by PCR-RFLP analysis of the IGS-rDNA region. Antonie Van Leeuwenhoek, 2006, 89, 465-478.	1.7	21
34	Fumonisin production in rice cultures of Fusarium verticillioides under different incubation conditions using an optimized analytical method. Food Microbiology, 2006, 23, 119-127.	4.2	40
35	Characterization of Fusarium spp. isolates by PCR-RFLP analysis of the intergenic spacer region of the rRNA gene (rDNA). International Journal of Food Microbiology, 2006, 106, 297-306.	4.7	52
36	Survey of the mycobiota of Spanish malting barley and evaluation of the mycotoxin producing potential of species of Alternaria, Aspergillus and Fusarium. International Journal of Food Microbiology, 2006, 108, 196-203.	4.7	81

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37	ldentification of lipid binders in old oil paintings by separation of 4-bromomethyl-7-methoxycoumarin derivatives of fatty acids by liquid chromatography with fluorescence detection. Journal of Chromatography A, 2005, 1076, 44-50.	3.7	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. Journal of Chromatography A, 2005, 1083, 7-13.	3.7	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. Journal of Chromatography A, 2005, 1093, 177-194.	3.7	66
40	Occurrence of mycotoxin producing fungi in bee pollen. International Journal of Food Microbiology, 2005, 105, 1-9.	4.7	80
41	Study of Spanish Grape Mycobiota and Ochratoxin A Production by Isolates of Aspergillus tubingensis and Other Members of Aspergillus Section Nigri. Applied and Environmental Microbiology, 2005, 71, 4696-4702.	3.1	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. Talanta, 2005, 66, 194-201.	5.5	48
43	Utility of the Polymerase Chain Reaction-Restriction Fragment Length Polymorphisms of the Intergenic Spacer Region of the rDNA for Characterizing Gibberella fujikuroi isolates. Systematic and Applied Microbiology, 2004, 27, 681-688.	2.8	14
44	Influence of the Interactions among Ecological Variables in the Characterization of Zearalenone Producing Isolates of Fusarium spp Systematic and Applied Microbiology, 2004, 27, 253-260.	2.8	41
45	Bee Pollen, a Substrate that Stimulates Ochratoxin A Production by Aspergillus ochraceus Wilh Systematic and Applied Microbiology, 2004, 27, 261-267.	2.8	46
46	Influence of environmental factors on the biosynthesis of type B trichothecenes by isolates of Fusarium spp. from Spanish crops. International Journal of Food Microbiology, 2004, 94, 43-54.	4.7	90
47	Identification of diterpenes in canvas painting varnishes by gas chromatography–mass spectrometry with combined derivatisation. Journal of Chromatography A, 2004, 1024, 187-194.	3.7	38
48	Characterization of bile acids and fatty acids from ox bile in oil paintings by gas chromatography?mass spectrometry*1. Journal of Chromatography A, 2004, 1025, 269-276.	3.7	19
49	Suppression of pigment interference in the gas chromatographic analysis of proteinaceous binding media in paintings with EDTA. Journal of Chromatography A, 2004, 1025, 277-285.	3.7	38
50	Comparison of different sample treatments for the analysis of ochratoxin A in must, wine and beer by liquid chromatography. Journal of Chromatography A, 2004, 1029, 125-133.	3.7	84
51	Identification of drying oils used in pictorial works of art by liquid chromatography of the 2-nitrophenylhydrazides derivatives of fatty acids. Talanta, 2004, 64, 326-333.	5.5	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 Gibberella fujikuroi complex. International Journal of Food Microbiology, 2003, 89, 185-193.	4.7	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. Food Additives and Contaminants, 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. Talanta, 2002, 56, 71-77.	5.5	43
56	Electrochemical identification of metal ions in archaeological ceramic glazes by stripping voltammetry at graphite/polyester composite electrodes. Talanta, 2002, 56, 161-174.	5.5	37
57	Accumulation of type A trichothecenes in maize, wheat and rice by Fusarium sporotrichioides isolates under diverse culture conditions. International Journal of Food Microbiology, 2002, 72, 115-123.	4.7	87
58	Liquid chromatographic determination of toxigenic secondary metabolites produced by Fusarium strains. Journal of Chromatography A, 2002, 955, 245-256.	3.7	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. Fresenius' Journal of Analytical Chemistry, 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. Fresenius' Journal of Analytical Chemistry, 2001, 369, 642-646.	1.5	45
61	Critical study of and improvements in chromatographic methods for the analysis of type B trichothecenes. Journal of Chromatography A, 2001, 918, 99-112.	3.7	56
62	Identification of lipid binders in paintings by gas chromatography. Journal of Chromatography A, 2001, 922, 385-390.	3.7	47
63	Determination of type A trichothecenes by high-performance liquid chromatography with coumarin-3-carbonyl chloride derivatisation and fluorescence detection. Journal of Chromatography A, 2000, 870, 473-481.	3.7	74
64	Characterization of Gibberella fujikuroi Complex Isolates by Fumonisin B1 and B2 Analysis and by RAPD and Restriction Analysis of PCR-Amplified Internal Transcribed Spacers of Ribosomal DNA. Systematic and Applied Microbiology, 2000, 23, 546-555.	2.8	24
65	Classification of Spanish Unifloral Honeys by Discriminant Analysis of Electrical Conductivity, Color, Water Content, Sugars, and pH. Journal of Agricultural and Food Chemistry, 1998, 46, 393-400.	5.2	146
66	Study of binding media in works of art by gas chromatographic analysis of amino acids and fatty acids derivatized with ethyl chloroformate. Journal of Chromatography A, 1997, 778, 373-381.	3.7	61
67	Sugar profiles of Spanish unifloral honeys. Food Chemistry, 1997, 60, 33-41.	8.2	112
68	Determination of mycotoxins produced by Fusarium isolates from banana fruits by capillary gas chromatography and high-performance liquid chromatography. Journal of Chromatography A, 1997, 778, 363-372.	3.7	66
69	Influence of the storage conditions on some physicochemical and mycological parameters of honey. Journal of the Science of Food and Agriculture, 1994, 64, 67-74.	3.5	32
70	Effect of the incubation conditions on the production of patulin by Penicillium griseofulvum isolated from wheat. Mycopathologia, 1991, 115, 163-168.	3.1	11
71	Mycotoxins and mycotoxigenic moulds in nuts and sunflower seeds for human consumption. Mycopathologia, 1991, 115, 121-127.	3.1	68
72	Detection and quantification of patulin and griseofulvin by high pressure liquid chromatography in different strains of Penicillium griseofulvum Dierckx. Mvcotoxin Research, 1988, 4, 59-66.	2.3	16

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73	Capillary column gas chromatographic identification of sugars in honey as trimethylsilyl derivatives. Journal of Chromatography A, 1987, 410, 319-328.	3.7	43
74	Penicillium in pre-harvest corn in Valencia (Spain) II. Study of the enzymatic and toxigenic capacities of the species. Mycopathologia, 1986, 96, 13-18.	3.1	9