

# Giuseppe Meca

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/702243/publications.pdf>

Version: 2024-02-01

150  
papers

3,906  
citations

126907

33  
h-index

197818

49  
g-index

153  
all docs

153  
docs citations

153  
times ranked

3779  
citing authors

#	ARTICLE	IF	CITATIONS
1	Mycotoxins and their consequences in aquaculture: A review. <i>Aquaculture</i> , 2016, 451, 1-10.	3.5	159
2	Risk analysis of main mycotoxins occurring in food for children: An overview. <i>Food and Chemical Toxicology</i> , 2015, 84, 169-180.	3.6	114
3	Fusaproliferin, beauvericin and enniatins: occurrence in food – a review. <i>World Mycotoxin Journal</i> , 2012, 5, 71-81.	1.4	104
4	Further data on the presence of <i>Fusarium</i> emerging mycotoxins enniatins, fusaproliferin and beauvericin in cereals available on the Spanish markets. <i>Food and Chemical Toxicology</i> , 2010, 48, 1412-1416.	3.6	101
5	Fermentation in fish and by-products processing: an overview of current research and future prospects. <i>Current Opinion in Food Science</i> , 2020, 31, 9-16.	8.0	80
6	Further data on the levels of emerging <i>Fusarium</i> mycotoxins enniatins (A, A1, B, B1), beauvericin and fusaproliferin in breakfast and infant cereals from Morocco. <i>Food Chemistry</i> , 2011, 124, 481-485.	8.2	76
7	Antifungal Activity of Bioactive Metabolites Produced by <i>Trichoderma asperellum</i> and <i>Trichoderma atroviride</i> in Liquid Medium. <i>Journal of Fungi (Basel, Switzerland)</i> , 2020, 6, 263.	3.5	74
8	In vitro antifungal activity of lactic acid bacteria against mycotoxigenic fungi and their application in loaf bread shelf life improvement. <i>Food Control</i> , 2016, 67, 273-277.	5.5	71
9	Toxicity reduction of ochratoxin A by lactic acid bacteria. <i>Food and Chemical Toxicology</i> , 2018, 112, 60-66.	3.6	71
10	Interactive effects of zearalenone and its metabolites on cytotoxicity and metabolization in ovarian CHO-K1 cells. <i>Toxicology in Vitro</i> , 2014, 28, 95-103.	2.4	67
11	Bioaccessibility of Deoxynivalenol and its natural co-occurrence with Ochratoxin A and Aflatoxin B1 in Italian commercial pasta. <i>Food and Chemical Toxicology</i> , 2012, 50, 280-287.	3.6	63
12	Antibacterial effect of the bioactive compound beauvericin produced by <i>Fusarium proliferatum</i> on solid medium of wheat. <i>Toxicon</i> , 2010, 56, 349-354.	1.6	60
13	Reduction of ochratoxin A during the fermentation of Italian red wine Moscato. <i>Food Control</i> , 2010, 21, 579-583.	5.5	58
14	Determination of <i>Fusarium</i> mycotoxins enniatins, beauvericin and fusaproliferin in cereals and derived products from Tunisia. <i>Food Control</i> , 2011, 22, 1373-1377.	5.5	57
15	Biopreservation potential of lactic acid bacteria from Andean fermented food of vegetal origin. <i>Food Control</i> , 2017, 78, 393-400.	5.5	56
16	Further data on the occurrence of <i>Fusarium</i> emerging mycotoxins enniatins (A, A1, B, B1), fusaproliferin and beauvericin in raw cereals commercialized in Morocco. <i>Food Control</i> , 2011, 22, 1-5.	5.5	54
17	Comparative cytotoxicity study of enniatins A, A1, A2, B, B1, B4 and J3 on Caco-2 cells, Hep-G2 and HT-29. <i>Food and Chemical Toxicology</i> , 2011, 49, 2464-2469.	3.6	54
18	Mycotoxins in dry-cured meats: A review. <i>Food and Chemical Toxicology</i> , 2018, 111, 494-502.	3.6	52

#	ARTICLE	IF	CITATIONS
19	Potential Application of Lactic Acid Bacteria to Reduce Aflatoxin B1 and Fumonisin B1 Occurrence on Corn Kernels and Corn Ears. <i>Toxins</i> , 2020, 12, 21.	3.4	49
20	Antifungal activity of gaseous allyl, benzyl and phenyl isothiocyanate in vitro and their use for fumonisins reduction in bread. <i>Food Control</i> , 2013, 32, 428-434.	5.5	46
21	First report on the presence of emerging Fusarium mycotoxins enniatins (A, A1, B, B1), beauvericin and fusaproliferin in rice on the Moroccan retail markets. <i>Food Control</i> , 2011, 22, 1826-1830.	5.5	44
22	Biosynthesis of beauvericin and enniatins in vitro by wheat Fusarium species and natural grain contamination in an area of central Italy. <i>Food Microbiology</i> , 2015, 46, 618-626.	4.2	44
23	Antimicrobial packaging based on $\epsilon$ -polylysine bioactive film for the control of mycotoxigenic fungi in vitro and in bread. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13370.	2.0	44
24	Inhibition of aflatoxin B1, B2, G1 and G2 production by <i>Aspergillus parasiticus</i> in nuts using yellow and oriental mustard flours. <i>Food Control</i> , 2015, 47, 154-160.	5.5	43
25	Antifungal effects of the bioactive compounds enniatins A, A1, B, B1. <i>Toxicon</i> , 2010, 56, 480-485.	1.6	42
26	Study of the cytotoxic activity of beauvericin and fusaproliferin and bioavailability in vitro on Caco-2 cells. <i>Food and Chemical Toxicology</i> , 2012, 50, 2356-2361.	3.6	42
27	Influence of the antimicrobial compound allyl isothiocyanate against the <i>Aspergillus parasiticus</i> growth and its aflatoxins production in pizza crust. <i>Food and Chemical Toxicology</i> , 2015, 83, 222-228.	3.6	42
28	In vitro antifungal activity of allyl isothiocyanate (AITC) against <i>Aspergillus parasiticus</i> and <i>Penicillium expansum</i> and evaluation of the AITC estimated daily intake. <i>Food and Chemical Toxicology</i> , 2015, 83, 293-299.	3.6	40
29	Evaluation of fermentation assisted by <i>Lactobacillus brevis</i> POM, and <i>Lactobacillus plantarum</i> (TR-7), Tj ETQq1 1 0.784314 rgBT /Over Chemistry, 2021, 343, 128414.	8.2	38
30	Isolation and purification of enniatins A, A1, B, B1, produced by <i>Fusarium tricinctum</i> in solid culture, and cytotoxicity effects on Caco-2 cells. <i>Toxicon</i> , 2010, 56, 418-424.	1.6	37
31	Determination of Soyasaponins I and II in Raw and Cooked Legumes by Solid Phase Extraction (SPE) Coupled to Liquid Chromatography (LC)-Mass Spectrometry (MS) and Assessment of Their Bioaccessibility by an in Vitro Digestion Model. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1702-1709.	5.2	37
32	Antifungal effect of phenolic extract of fermented rice bran with <i>Rhizopus oryzae</i> and its potential use in loaf bread shelf life extension. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5011-5018.	3.5	36
33	Biopreservation of tomatoes using fermented media by lactic acid bacteria. <i>LWT - Food Science and Technology</i> , 2020, 130, 109618.	5.2	36
34	Phylogenetic analyses of <i>Fusarium graminearum</i> strains from cereals in Italy, and characterisation of their molecular and chemical chemotypes. <i>Crop and Pasture Science</i> , 2014, 65, 52.	1.5	35
35	Combination of phenolic acids and essential oils against <i>Listeria monocytogenes</i> . <i>LWT - Food Science and Technology</i> , 2015, 64, 333-336.	5.2	35
36	Occurrence, toxicity, bioaccessibility and mitigation strategies of beauvericin, a minor Fusarium mycotoxin. <i>Food and Chemical Toxicology</i> , 2017, 107, 430-439.	3.6	35

#	ARTICLE	IF	CITATIONS
37	Overview of analytical methods for beauvericin and fusaproliferin in food matrices. Analytical and Bioanalytical Chemistry, 2009, 395, 1253-1260.	3.7	34
38	Study of the potential toxicity of enniatins A, A1, B, B1 by evaluation of duodenal and colonic bioavailability applying an in vitro method by Caco-2 cells. Toxicol, 2012, 59, 1-11.	1.6	34
39	Molecular Identification and Mycotoxin Production by Alternaria Species Occurring on Durum Wheat, Showing Black Point Symptoms. Toxins, 2020, 12, 275.	3.4	32
40	Melatonin alleviates Ochratoxin A-induced liver inflammation involved intestinal microbiota homeostasis and microbiota-independent manner. Journal of Hazardous Materials, 2021, 413, 125239.	12.4	32
41	Antibacterial activity of the enniatin B, produced by <i>Fusarium tricinctum</i> in liquid culture, and cytotoxic effects on Caco-2 cells. Toxicology Mechanisms and Methods, 2011, 21, 503-512.	2.7	30
42	Influence of the heat treatment on the degradation of the minor Fusarium mycotoxin beauvericin. Food Control, 2012, 28, 13-18.	5.5	30
43	A preliminary study in Wistar rats with enniatin A contaminated feed. Toxicology Mechanisms and Methods, 2014, 24, 179-190.	2.7	30
44	Antifungal and antimycotoxigenic activity of hydrolyzed goat whey on <i>Penicillium</i> spp: An application as biopreservation agent in pita bread. LWT - Food Science and Technology, 2020, 118, 108717.	5.2	30
45	Influence of different coffee drink preparations on ochratoxin A content and evaluation of the antioxidant activity and caffeine variations. Food Control, 2011, 22, 1240-1245.	5.5	29
46	Influence of different soluble dietary fibers on the bioaccessibility of the minor Fusarium mycotoxin beauvericin. Food and Chemical Toxicology, 2012, 50, 1362-1368.	3.6	29
47	Phylogeny and Mycotoxin Characterization of Alternaria Species Isolated from Wheat Grown in Tuscany, Italy. Toxins, 2018, 10, 472.	3.4	29
48	Stinging nettle ( <i>Urtica dioica</i> L.) as a functional food additive in egg pasta: Enrichment and bioaccessibility of Lutein and $\beta$ -carotene. Journal of Functional Foods, 2018, 47, 547-553.	3.4	29
49	Chemical reduction of the mycotoxin beauvericin using allyl isothiocyanate. Food and Chemical Toxicology, 2012, 50, 1755-1762.	3.6	28
50	Shelf life improvement of the loaf bread using allyl, phenyl and benzyl isothiocyanates against <i>Aspergillus parasiticus</i> . LWT - Food Science and Technology, 2017, 78, 208-214.	5.2	28
51	Melatonin in the seasonal response of the aphid <i>Acyrtosiphon pisum</i> . Insect Science, 2020, 27, 224-238.	3.0	28
52	Prevention of Fusarium head blight infection and mycotoxins in wheat with cut-and-carry biofumigation and botanicals. Field Crops Research, 2020, 246, 107681.	5.1	28
53	Evaluation of biological and antimicrobial properties of freeze-dried whey fermented by different strains of <i>Lactobacillus plantarum</i> . Food and Function, 2018, 9, 3688-3697.	4.6	27
54	Study of the potential toxicity of commercial crispy breads by evaluation of bioaccessibility and bioavailability of minor Fusarium mycotoxins. Food and Chemical Toxicology, 2012, 50, 288-294.	3.6	26

#	ARTICLE	IF	CITATIONS
55	Risk assessment associated to the intake of the emerging Fusarium mycotoxins BEA, ENs and FUS present in infant formula of Spanish origin. <i>Food Control</i> , 2012, 28, 178-183.	5.5	26
56	Ochratoxin A adsorption phenotype: An inheritable yeast trait. <i>Journal of General and Applied Microbiology</i> , 2012, 58, 225-233.	0.7	26
57	Dietary exposure to mycotoxins through the consumption of commercial bread loaf in Valencia, Spain. <i>LWT - Food Science and Technology</i> , 2017, 75, 697-701.	5.2	26
58	Formation of Fumonisin B <sub>1</sub> Glucose Reaction Product, <i>in Vitro</i> Cytotoxicity, and Lipid Peroxidation on Kidney Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1359-1365.	5.2	25
59	Evaluation of gaseous allyl isothiocyanate against the growth of mycotoxigenic fungi and mycotoxin production in corn stored for 6 months. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5235-5241.	3.5	25
60	Development of an Antifungal and Antimycotoxigenic Device Containing Allyl Isothiocyanate for Silo Fumigation. <i>Toxins</i> , 2019, 11, 137.	3.4	25
61	Effect of allyl isothiocyanate on transcriptional profile, aflatoxin synthesis, and <i>Aspergillus flavus</i> growth. <i>Food Research International</i> , 2020, 128, 108786.	6.2	24
62	Occurrence of mycotoxins in refrigerated pizza dough and risk assessment of exposure for the Spanish population. <i>Food and Chemical Toxicology</i> , 2016, 94, 19-24.	3.6	23
63	Functional ingredients produced by culture of <i>Koliella antarctica</i> . <i>Aquaculture</i> , 2010, 299, 115-120.	3.5	22
64	Study of thermal resistance and <i>in vitro</i> bioaccessibility of patulin from artificially contaminated apple products. <i>Food and Chemical Toxicology</i> , 2012, 50, 3068-3072.	3.6	22
65	Gaseous allyl isothiocyanate to inhibit the production of aflatoxins, beauvericin and enniatins by <i>Aspergillus parasiticus</i> and <i>Fusarium poae</i> in wheat flour. <i>Food Control</i> , 2016, 62, 317-321.	5.5	22
66	Bio-Preservative Potential of Microorganisms Isolated from Red Grape against Food Contaminant Fungi. <i>Toxins</i> , 2021, 13, 412.	3.4	22
67	Influence of prebiotics, probiotics and protein ingredients on mycotoxin bioaccessibility. <i>Food and Function</i> , 2015, 6, 987-994.	4.6	21
68	Whey fermented by using <i>Lactobacillus plantarum</i> strains: A promising approach to increase the shelf life of pita bread. <i>Journal of Dairy Science</i> , 2020, 103, 5906-5915.	3.4	21
69	Inhibition of Mycotoxigenic Fungi in Different Vegetable Matrices by Extracts of <i>Trichoderma</i> Species. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021, 7, 445.	3.5	21
70	Antibacterial activity of the emerging Fusarium mycotoxins enniatins A, A1, A2, B, B1, and B4 on probiotic microorganisms. <i>Toxicon</i> , 2014, 85, 1-4.	1.6	20
71	Influence of Ripening on Chemical Characteristics of a Traditional Italian Cheese: Provolone del Monaco. <i>Sustainability</i> , 2019, 11, 2520.	3.2	20
72	Impact of Fermentation on the Recovery of Antioxidant Bioactive Compounds from Sea Bass Byproducts. <i>Antioxidants</i> , 2020, 9, 239.	5.1	20

#	ARTICLE	IF	CITATIONS
73	Reduction in vitro of the minor Fusarium mycotoxin beauvericin employing different strains of probiotic bacteria. Food Control, 2012, 28, 435-440.	5.5	19
74	Study of the chemical reduction of the fumonisins toxicity using allyl, benzyl and phenyl isothiocyanate in model solution and in food products. Toxicon, 2013, 63, 137-146.	1.6	19
75	In vitro bioaccessibility, transepithelial transport and antioxidant activity of Urtica dioica L. phenolic compounds in nettle based food products. Food and Function, 2016, 7, 4222-4230.	4.6	19
76	Assessing the effectiveness of Byssoschlamys nivea and Scopulariopsis brumptii in pentachlorophenol removal and biological control of two Phytophthora species. Fungal Biology, 2016, 120, 645-653.	2.5	19
77	Assessment of allyl isothiocyanate as a fumigant to avoid mycotoxin production during corn storage. LWT - Food Science and Technology, 2017, 75, 692-696.	5.2	19
78	Reaction of zearalenone and $\pm$ -zearalenol with allyl isothiocyanate, characterization of reaction products, their bioaccessibility and bioavailability in vitro. Food Chemistry, 2017, 217, 648-654.	8.2	19
79	Influence of probiotic microorganisms on aflatoxins B 1 and B 2 bioaccessibility evaluated with a simulated gastrointestinal digestion. Journal of Food Composition and Analysis, 2018, 68, 128-132.	3.9	19
80	Fumigation of Brazil nuts with allyl isothiocyanate to inhibit the growth of <i>Aspergillus parasiticus</i> and aflatoxin production. Journal of the Science of Food and Agriculture, 2018, 98, 792-798.	3.5	19
81	Development of a Bioactive Sauce Based on Oriental Mustard Flour with Antifungal Properties for Pita Bread Shelf Life Improvement. Molecules, 2019, 24, 1019.	3.8	19
82	Isolation, purification and antibacterial effects of fusaproliferin produced by Fusarium subglutinans in submerged culture. Food and Chemical Toxicology, 2009, 47, 2539-2543.	3.6	18
83	Antioxidant Activity and Quality of Apple Juices and Puree After in vitro Digestion. Journal of Food Research, 2014, 3, 41.	0.3	18
84	Antifungal activity and shelf life extension of loaf bread produced with sourdough fermented by <i>Lactobacillus</i> strains. Journal of Food Processing and Preservation, 2019, 43, e14126.	2.0	18
85	Bioactive compounds from mustard flours for the control of patulin production in wheat tortillas. LWT - Food Science and Technology, 2016, 66, 101-107.	5.2	17
86	A natural strategy to improve the shelf life of the loaf bread against toxigenic fungi: The employment of fermented whey powder. International Journal of Dairy Technology, 2020, 73, 88-97.	2.8	17
87	Control of Fusarium graminearum in Wheat With Mustard-Based Botanicals: From in vitro to in planta. Frontiers in Microbiology, 2020, 11, 1595.	3.5	17
88	Bioaccessibility of Enniatins A, A <sub>1</sub> , B, and B <sub>1</sub> in Different Commercial Breakfast Cereals, Cookies, and Breads of Spain. Journal of Agricultural and Food Chemistry, 2013, 61, 456-461.	5.2	16
89	Comparative Chemical Compositions of Fresh and Stored Vesuvian PDO "Pomodoro Del Piennolo" Tomato and the Ciliegino Variety. Molecules, 2018, 23, 2871.	3.8	16
90	Probiotic characterization of Lactobacillus strains isolated from breast milk and employment for the elaboration of a fermented milk product. Journal of Functional Foods, 2021, 84, 104599.	3.4	16

#	ARTICLE	IF	CITATIONS
91	Bioaccessibility and bioavailability of bioactive compounds from yellow mustard flour and milk whey fermented with lactic acid bacteria. <i>Food and Function</i> , 2021, 12, 11250-11261.	4.6	16
92	Production of enniatins A, A1, B, B1, B4, J1 by <i>Fusarium tricinctum</i> in solid corn culture: Structural analysis and effects on mitochondrial respiration. <i>Food Chemistry</i> , 2013, 140, 784-793.	8.2	15
93	Beauvericin degradation during bread and beer making. <i>Food Control</i> , 2013, 34, 1-8.	5.5	15
94	Risk assessment of beauvericin, enniatins and fusaproliferin present in follow-up infant formula by in vitro evaluation of the duodenal and colonic bioaccessibility. <i>Food Control</i> , 2014, 42, 234-241.	5.5	15
95	Antifungal and antimycotoxigenic activity of allyl isothiocyanate on barley under different storage conditions. <i>LWT - Food Science and Technology</i> , 2019, 112, 108237.	5.2	15
96	Mycotoxin Profile and Phylogeny of Pathogenic <i>Alternaria</i> Species Isolated from Symptomatic Tomato Plants in Lebanon. <i>Toxins</i> , 2021, 13, 513.	3.4	15
97	Potential application of lactic acid bacteria in the biopreservation of red grape from mycotoxigenic fungi. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 898-907.	3.5	15
98	Bioaccessibility Study of Aflatoxin B1 and Ochratoxin A in Bread Enriched with Fermented Milk Whey and/or Pumpkin. <i>Toxins</i> , 2022, 14, 6.	3.4	15
99	A Rapid High-Performance Liquid Chromatography with Fluorescence Detection Method Developed To Analyze Ochratoxin A in Wine. <i>Journal of Food Protection</i> , 2008, 71, 2133-2137.	1.7	14
100	Influence of pro- and prebiotics on gastric, duodenal and colonic bioaccessibility of the mycotoxin beauvericin. <i>Journal of Food Composition and Analysis</i> , 2013, 32, 141-149.	3.9	14
101	Use of Botanicals to Suppress Different Stages of the Life Cycle of <i>Fusarium graminearum</i> . <i>Phytopathology</i> , 2019, 109, 2116-2123.	2.2	14
102	Recovery of bioactive compounds from walnut ( <i>Juglans regia</i> L.) green husk by supercritical carbon dioxide extraction. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4658-4668.	2.7	14
103	Comparison and improvement of the existing methods for the determination of aflatoxins in human serum by LC-MS/MS. <i>Analytical Methods</i> , 2010, 2, 884.	2.7	13
104	Reduction of beauvericin and enniatins bioaccessibility by prebiotic compounds, evaluated in static and dynamic simulated gastrointestinal digestion. <i>Food Control</i> , 2015, 47, 203-211.	5.5	13
105	Reduction of the aflatoxins B1, B2, G1 and G2 in Italian piadina by isothiocyanates. <i>LWT - Food Science and Technology</i> , 2016, 70, 302-308.	5.2	13
106	Study of the Chemical Components, Bioactivity and Antifungal Properties of the Coffee Husk. <i>Journal of Food Research</i> , 2018, 7, 43.	0.3	13
107	Antibacterial effects of enniatins J1 and J3 on pathogenic and lactic acid bacteria. <i>Food and Chemical Toxicology</i> , 2011, 49, 2710-2717.	3.6	12
108	Presence of <i>Fusarium</i> emerging mycotoxins in tiger-nuts commercialized in Spain. <i>Food Control</i> , 2012, 25, 631-635.	5.5	11

#	ARTICLE	IF	CITATIONS
109	Degradation study of enniatins by liquid chromatography–triple quadrupole linear ion trap mass spectrometry. <i>Food Chemistry</i> , 2013, 141, 4215-4225.	8.2	11
110	Effect of the oriental and yellow mustard flours as natural preservative against aflatoxins B1, B2, G1 and G2 production in wheat tortillas. <i>Journal of Food Science and Technology</i> , 2015, 52, 8315-8321.	2.8	11
111	Bioaccessibility of Cylindrospermopsin from cooked fish muscle after the application of an in vitro digestion model and its bioavailability. <i>Food and Chemical Toxicology</i> , 2017, 110, 360-370.	3.6	11
112	Development of food packaging system containing allyl isothiocyanate against <i>Penicillium nordicum</i> in chilled pizza: Preliminary study. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13436.	2.0	11
113	Bioaccessibility and decomposition of cylindrospermopsin in vegetables matrices after the application of an in vitro digestion model. <i>Food and Chemical Toxicology</i> , 2018, 120, 164-171.	3.6	11
114	Antifungal Activity of Biocontrol Agents In Vitro and Potential Application to Reduce Mycotoxins (Aflatoxin B1 and Ochratoxin A). <i>Toxins</i> , 2021, 13, 752.	3.4	11
115	Inhibitory Activity of Shrimp Waste Extracts on Fungal and Oomycete Plant Pathogens. <i>Plants</i> , 2021, 10, 2452.	3.5	11
116	Bioaccessibility of glucoraphanin from broccoli using an in vitro gastrointestinal digestion model. <i>CYTA - Journal of Food</i> , 2015, 13, 361-365.	1.9	10
117	Inhibitory effect of sweet whey fermented by <i>Lactobacillus plantarum</i> strains against fungal growth: A potential application as an antifungal agent. <i>Journal of Food Science</i> , 2020, 85, 3920-3926.	3.1	10
118	Application of whey of Mozzarella di Bufala Campana fermented by lactic acid bacteria as a bread biopreservative agent. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4585-4593.	2.7	10
119	A chemical approach for the reduction of beauvericin in a solution model and in food systems. <i>Food and Chemical Toxicology</i> , 2014, 64, 270-274.	3.6	9
120	Bioaccessibility and bioavailability of fumonisin B2 and its reaction products with isothiocyanates through a simulated gastrointestinal digestion system. <i>Food Control</i> , 2014, 37, 326-335.	5.5	9
121	Aflatoxins and <i>A. flavus</i> Reduction in Loaf Bread through the Use of Natural Ingredients. <i>Molecules</i> , 2018, 23, 1638.	3.8	9
122	Application of White Mustard Bran and Flour on Bread as Natural Preservative Agents. <i>Foods</i> , 2021, 10, 431.	4.3	9
123	Antimicrobial Activity of the Glucosinolates. <i>Reference Series in Phytochemistry</i> , 2017, , 249-274.	0.4	9
124	Antifungal activity of natamycin and development of an edible film based on hydroxyethylcellulose to avoid <i>Penicillium</i> spp. growth on low-moisture mozzarella cheese. <i>LWT - Food Science and Technology</i> , 2022, 154, 112795.	5.2	9
125	Reduction of the enniatins A, A1, B, B1 by an in vitro degradation employing different strains of probiotic bacteria: Identification of degradation products by LC–MS–LIT. <i>Toxicon</i> , 2013, 70, 44-53.	1.6	8
126	Ciclohexadesipeptide beauvericin degradation by different strains of <i>Saccharomyces cerevisiae</i> . <i>Food and Chemical Toxicology</i> , 2013, 59, 334-338.	3.6	8



#	ARTICLE	IF	CITATIONS
127	MycKey Round Table Discussions of Future Directions in Research on Chemical Detection Methods, Genetics and Biodiversity of Mycotoxins. <i>Toxins</i> , 2018, 10, 109.	3.4	8
128	Infection incidence, kernel colonisation, and mycotoxin accumulation in durum wheat inoculated with <i>Fusarium sporotrichioides</i> , <i>F. langsethiae</i> or <i>F. poae</i> at different growth stages. <i>European Journal of Plant Pathology</i> , 2019, 153, 715-729.	1.7	8
129	Antifungal activity of peracetic acid against toxigenic fungal contaminants of maize and barley at the postharvest stage. <i>LWT - Food Science and Technology</i> , 2021, 148, 111754.	5.2	8
130	Degradation of the minor <i>Fusarium</i> mycotoxin beauvericin by intracellular enzymes of <i>Saccharomyces cerevisiae</i> . <i>Food Control</i> , 2013, 33, 352-358.	5.5	7
131	Antifungal properties of whey fermented by lactic acid bacteria in films for the preservation of cheese slices. <i>International Journal of Dairy Technology</i> , 2022, 75, 619-629.	2.8	7
132	Isolation, purification, LC-MS/MS characterization and reactive oxygen species induced by fumonisin B1 in VERO cells. <i>Food and Chemical Toxicology</i> , 2010, 48, 2891-2897.	3.6	6
133	The soluble dietary fiber inulin can influence the bioaccessibility of enniatins. <i>Food and Function</i> , 2012, 3, 853.	4.6	6
134	Devices containing allyl isothiocyanate against the growth of spoilage and mycotoxigenic fungi in mozzarella cheese. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13779.	2.0	6
135	Shelf life extension of mozzarella cheese contaminated with <i>Penicillium</i> spp. using the antifungal compound $\epsilon$ -polylysine. <i>Food Science and Technology International</i> , 2019, 25, 295-302.	2.2	6
136	Isolation, Identification and Investigation of Fermentative Bacteria from Sea Bass ( <i>Dicentrarchus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3 2020, 9, 576.	4.3	6
137	Production and analysis of ochratoxin A produced by <i>Aspergillus ochraceus</i> ITEM 5137 in submerged culture. <i>Food Chemistry</i> , 2009, 117, 470-472.	8.2	5
138	Glucose influence on the production of T-2 toxin by <i>Fusarium sporotrichioides</i> . <i>Toxicon</i> , 2010, 55, 1157-1161.	1.6	5
139	Molecular identification and mycotoxin production of <i>Lilium longiflorum</i> -associated fusaria isolated from two geographic locations in the United States. <i>European Journal of Plant Pathology</i> , 2011, 131, 631-642.	1.7	5
140	Combination of allyl isothiocyanate and cinnamaldehyde against the growth of mycotoxigenic fungi and aflatoxin production in corn. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15760.	2.0	5
141	Transformation of Ochratoxin A by Microorganisms Isolated from Tempranillo Grapes in Wine Systems. <i>American Journal of Enology and Viticulture</i> , 2020, 71, 167-174.	1.7	5
142	Production, purification, and mass spectrometry characterization of the cyclohexadepsipeptide enniatin J3 and study of the cytotoxicity on differentiated and undifferentiated Caco-2 cells. <i>Toxicological and Environmental Chemistry</i> , 2011, 93, 383-395.	1.2	4
143	Use of Mustard Extracts Fermented by Lactic Acid Bacteria to Mitigate the Production of Fumonisin B1 and B2 by <i>Fusarium verticillioides</i> in Corn Ears. <i>Toxins</i> , 2022, 14, 80.	3.4	4
144	Development of an Antifungal Device Based on Oriental Mustard Flour to Prevent Fungal Growth and Aflatoxin B1 Production in Almonds. <i>Toxins</i> , 2022, 14, 5.	3.4	4

#	ARTICLE	IF	CITATIONS
145	Antimicrobial Activity of the Glucosinolates. , 2016, , 1-26.		3
146	Combined Analysis of the Effects of Exposure to Blue Light in Ducks Reveals a Reduction in Cholesterol Accumulation Through Changes in Methionine Metabolism and the Intestinal Microbiota. <i>Frontiers in Nutrition</i> , 2021, 8, 737059.	3.7	3
147	A small-scale ochratoxin A production method for rapid and affordable assay for screening microorganisms for their ability to degrade the mycotoxin. <i>LWT - Food Science and Technology</i> , 2022, 156, 113058.	5.2	1
148	Bioaccessibility and bioavailability of the enniatins A, A1, B, B1 contained in a commercial wheat crispy bread. <i>Toxicology Letters</i> , 2010, 196, S344.	0.8	0
149	Antibacterial activity of the enniatins A, A1, B, B1 produced by <i>fusarium tricinctum</i> in liquid culture, and cytotoxicity effects on Caco-2 cells. <i>Toxicology Letters</i> , 2010, 196, S260-S261.	0.8	0
150	Action of phenolic extract obtained from rice bran fermented with <i>Rhizopus oryzae</i> in the synthesis of trichothecenes and emerging mycotoxins in sweet corn. <i>Food Science and Technology</i> , 0, 42, .	1.7	0