

# Giuseppe Meca

## List of Publications by Year in descending order

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150  
papers

3,906  
citations

145106

33  
h-index

223390

49  
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153  
all docs

153  
docs citations

153  
times ranked

4044  
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	1.7	15
2	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.	2.5	9
3	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.	2.5	1
4	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.	1.5	4
5	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.	1.5	4
6	Bioaccessibility Study of Aflatoxin B1 and Ochratoxin A in Bread Enriched with Fermented Milk Whey and/or Pumpkin. <i>Toxins</i> , 2022, 14, 6.	1.5	15
7	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.	1.3	7
8	Evaluation of fermentation assisted by <i>Lactobacillus brevis</i> POM, and <i>Lactobacillus plantarum</i> (TR-7), Tj ETQq0 0 0 rgBT /Overlock 10 Tf. <i>Chemistry</i> , 2021, 343, 128414.	4.2	38
9	Application of White Mustard Bran and Flour on Bread as Natural Preservative Agents. <i>Foods</i> , 2021, 10, 431.	1.9	9
10	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.	1.3	10
11	Inhibition of Mycotoxigenic Fungi in Different Vegetable Matrices by Extracts of <i>Trichoderma</i> Species. <i>Journal of Fungi</i> (Basel, Switzerland), 2021, 7, 445.	1.5	21
12	Bio-Preservative Potential of Microorganisms Isolated from Red Grape against Food Contaminant Fungi. <i>Toxins</i> , 2021, 13, 412.	1.5	22
13	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.	1.3	14
14	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.	0.9	5
15	Mycotoxin Profile and Phylogeny of Pathogenic <i>Alternaria</i> Species Isolated from Symptomatic Tomato Plants in Lebanon. <i>Toxins</i> , 2021, 13, 513.	1.5	15
16	Melatonin alleviates Ochratoxin A-induced liver inflammation involved intestinal microbiota homeostasis and microbiota-independent manner. <i>Journal of Hazardous Materials</i> , 2021, 413, 125239.	6.5	32
17	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.	2.5	8
18	Probiotic characterization of <i>Lactobacillus</i> strains isolated from breast milk and employment for the elaboration of a fermented milk product. <i>Journal of Functional Foods</i> , 2021, 84, 104599.	1.6	16

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19	Antifungal Activity of Biocontrol Agents In Vitro and Potential Application to Reduce Mycotoxins (Aflatoxin B1 and Ochratoxin A). <i>Toxins</i> , 2021, 13, 752.	1.5	11
20	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.	2.1	16
21	Inhibitory Activity of Shrimp Waste Extracts on Fungal and Oomycete Plant Pathogens. <i>Plants</i> , 2021, 10, 2452.	1.6	11
22	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.	1.6	3
23	Melatonin in the seasonal response of the aphid <i>Acyrtosiphon pisum</i> . <i>Insect Science</i> , 2020, 27, 224-238.	1.5	28
24	Antifungal and antimycotoxigenic activity of hydrolyzed goat whey on <i>Penicillium</i> spp: An application as biopreservation agent in pita bread. <i>LWT - Food Science and Technology</i> , 2020, 118, 108717.	2.5	30
25	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.	4.1	80
26	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.	1.5	49
27	Prevention of <i>Fusarium</i> head blight infection and mycotoxins in wheat with cut-and-carry biofumigation and botanicals. <i>Field Crops Research</i> , 2020, 246, 107681.	2.3	28
28	A natural strategy to improve the shelf life of the loaf bread against toxigenic fungi: The employment of fermented whey powder. <i>International Journal of Dairy Technology</i> , 2020, 73, 88-97.	1.3	17
29	Effect of allyl isothiocyanate on transcriptional profile, aflatoxin synthesis, and <i>Aspergillus flavus</i> growth. <i>Food Research International</i> , 2020, 128, 108786.	2.9	24
30	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.	1.5	10
31	Control of <i>Fusarium graminearum</i> in Wheat With Mustard-Based Botanicals: From in vitro to in planta. <i>Frontiers in Microbiology</i> , 2020, 11, 1595.	1.5	17
32	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.	1.5	74
33	Isolation, Identification and Investigation of Fermentative Bacteria from Sea Bass ( <i>Dicentrarchus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 1 2020, 9, 576.	1.9	6
34	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.	1.4	21
35	Impact of Fermentation on the Recovery of Antioxidant Bioactive Compounds from Sea Bass Byproducts. <i>Antioxidants</i> , 2020, 9, 239.	2.2	20
36	Molecular Identification and Mycotoxin Production by <i>Alternaria</i> Species Occurring on Durum Wheat, Showing Black Point Symptoms. <i>Toxins</i> , 2020, 12, 275.	1.5	32

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37	Biopreservation of tomatoes using fermented media by lactic acid bacteria. <i>LWT - Food Science and Technology</i> , 2020, 130, 109618.	2.5	36
38	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.	0.9	5
39	Antifungal activity and shelf life extension of loaf bread produced with sourdough fermented by <i>Lactobacillus</i> strains. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14126.	0.9	18
40	Antifungal and antimycotoxigenic activity of allyl isothiocyanate on barley under different storage conditions. <i>LWT - Food Science and Technology</i> , 2019, 112, 108237.	2.5	15
41	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.	0.8	8
42	Shelf life extension of mozzarella cheese contaminated with <i>Penicillium</i> spp. using the antifungal compound É-polylysine. <i>Food Science and Technology International</i> , 2019, 25, 295-302.	1.1	6
43	Influence of Ripening on Chemical Characteristics of a Traditional Italian Cheese: Provolone del Monaco. <i>Sustainability</i> , 2019, 11, 2520.	1.6	20
44	Development of a Bioactive Sauce Based on Oriental Mustard Flour with Antifungal Properties for Pita Bread Shelf Life Improvement. <i>Molecules</i> , 2019, 24, 1019.	1.7	19
45	Development of an Antifungal and Antimycotoxigenic Device Containing Allyl Isothiocyanate for Silo Fumigation. <i>Toxins</i> , 2019, 11, 137.	1.5	25
46	Use of Botanicals to Suppress Different Stages of the Life Cycle of <i>Fusarium graminearum</i> . <i>Phytopathology</i> , 2019, 109, 2116-2123.	1.1	14
47	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.	1.7	36
48	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.	1.7	25
49	Toxicity reduction of ochratoxin A by lactic acid bacteria. <i>Food and Chemical Toxicology</i> , 2018, 112, 60-66.	1.8	71
50	Influence of probiotic microorganisms on aflatoxins B 1 and B 2 bioaccessibility evaluated with a simulated gastrointestinal digestion. <i>Journal of Food Composition and Analysis</i> , 2018, 68, 128-132.	1.9	19
51	Antimicrobial packaging based on É-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.	0.9	44
52	Fumigation of Brazil nuts with allyl isothiocyanate to inhibit the growth of <i>Aspergillus parasiticus</i> and aflatoxin production. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 792-798.	1.7	19
53	Mycotoxins in dry-cured meats: A review. <i>Food and Chemical Toxicology</i> , 2018, 111, 494-502.	1.8	52
54	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.	0.9	11

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55	Phylogeny and Mycotoxin Characterization of <i>Alternaria</i> Species Isolated from Wheat Grown in Tuscany, Italy. <i>Toxins</i> , 2018, 10, 472.	1.5	29
56	Comparative Chemical Compositions of Fresh and Stored Vesuvian PDO "Pomodoro Del Piennolo" Tomato and the Ciliegino Variety. <i>Molecules</i> , 2018, 23, 2871.	1.7	16
57	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.	0.9	6
58	Study of the Chemical Components, Bioactivity and Antifungal Properties of the Coffee Husk. <i>Journal of Food Research</i> , 2018, 7, 43.	0.1	13
59	Stinging nettle ( <i>Urtica dioica</i> L.) as a functional food additive in egg pasta: Enrichment and bioaccessibility of Lutein and $\beta$ -carotene. <i>Journal of Functional Foods</i> , 2018, 47, 547-553.	1.6	29
60	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.	1.8	11
61	MycoKey Round Table Discussions of Future Directions in Research on Chemical Detection Methods, Genetics and Biodiversity of Mycotoxins. <i>Toxins</i> , 2018, 10, 109.	1.5	8
62	Aflatoxins and <i>A. flavus</i> Reduction in Loaf Bread through the Use of Natural Ingredients. <i>Molecules</i> , 2018, 23, 1638.	1.7	9
63	Evaluation of biological and antimicrobial properties of freeze-dried whey fermented by different strains of <i>Lactobacillus plantarum</i> . <i>Food and Function</i> , 2018, 9, 3688-3697.	2.1	27
64	Biopreservation potential of lactic acid bacteria from Andean fermented food of vegetal origin. <i>Food Control</i> , 2017, 78, 393-400.	2.8	56
65	Shelf life improvement of the loaf bread using allyl, phenyl and benzyl isothiocyanates against <i>Aspergillus parasiticus</i> . <i>LWT - Food Science and Technology</i> , 2017, 78, 208-214.	2.5	28
66	Occurrence, toxicity, bioaccessibility and mitigation strategies of beauvericin, a minor <i>Fusarium</i> mycotoxin. <i>Food and Chemical Toxicology</i> , 2017, 107, 430-439.	1.8	35
67	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.	1.8	11
68	Assessment of allyl isothiocyanate as a fumigant to avoid mycotoxin production during corn storage. <i>LWT - Food Science and Technology</i> , 2017, 75, 692-696.	2.5	19
69	Reaction of zearalenone and $\beta$ -zearalenol with allyl isothiocyanate, characterization of reaction products, their bioaccessibility and bioavailability in vitro. <i>Food Chemistry</i> , 2017, 217, 648-654.	4.2	19
70	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.	2.5	26
71	Antimicrobial Activity of the Glucosinolates. <i>Reference Series in Phytochemistry</i> , 2017, , 249-274.	0.2	9
72	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.	1.8	23

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73	In vitro bioaccessibility, transepithelial transport and antioxidant activity of <i>Urtica dioica</i> L. phenolic compounds in nettle based food products. <i>Food and Function</i> , 2016, 7, 4222-4230.	2.1	19
74	Antimicrobial Activity of the Glucosinolates. , 2016, , 1-26.		3
75	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.	2.8	71
76	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.	2.5	13
77	Assessing the effectiveness of <i>Byssoschlamys nivea</i> and <i>Scopulariopsis brumptii</i> in pentachlorophenol removal and biological control of two <i>Phytophthora</i> species. <i>Fungal Biology</i> , 2016, 120, 645-653.	1.1	19
78	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.	2.8	22
79	Bioactive compounds from mustard flours for the control of patulin production in wheat tortillas. <i>LWT - Food Science and Technology</i> , 2016, 66, 101-107.	2.5	17
80	Mycotoxins and their consequences in aquaculture: A review. <i>Aquaculture</i> , 2016, 451, 1-10.	1.7	159
81	Bioaccessibility of glucoraphanin from broccoli using an <i>in vitro</i> gastrointestinal digestion model. <i>CYTA - Journal of Food</i> , 2015, 13, 361-365.	0.9	10
82	Biosynthesis of beauvericin and enniatins <i>in vitro</i> by wheat <i>Fusarium</i> species and natural grain contamination in an area of central Italy. <i>Food Microbiology</i> , 2015, 46, 618-626.	2.1	44
83	Influence of prebiotics, probiotics and protein ingredients on mycotoxin bioaccessibility. <i>Food and Function</i> , 2015, 6, 987-994.	2.1	21
84	<i>In vitro</i> 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.	1.8	40
85	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.	1.8	42
86	Combination of phenolic acids and essential oils against <i>Listeria monocytogenes</i> . <i>LWT - Food Science and Technology</i> , 2015, 64, 333-336.	2.5	35
87	Risk analysis of main mycotoxins occurring in food for children: An overview. <i>Food and Chemical Toxicology</i> , 2015, 84, 169-180.	1.8	114
88	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.	1.4	11
89	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.	2.8	43
90	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.	2.8	13

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91	Antioxidant Activity and Quality of Apple Juices and Puree After in vitro Digestion. <i>Journal of Food Research</i> , 2014, 3, 41.	0.1	18
92	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.	0.7	35
93	A preliminary study in Wistar rats with enniatin A contaminated feed. <i>Toxicology Mechanisms and Methods</i> , 2014, 24, 179-190.	1.3	30
94	Antibacterial activity of the emerging <i>Fusarium</i> mycotoxins enniatins A, A1, A2, B, B1, and B4 on probiotic microorganisms. <i>Toxicon</i> , 2014, 85, 1-4.	0.8	20
95	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.	1.8	9
96	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.	2.8	15
97	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.	1.1	67
98	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.	2.8	9
99	Bioaccessibility of Enniatins A, A1, B, and B1 in Different Commercial Breakfast Cereals, Cookies, and Breads of Spain. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 456-461.	2.4	16
100	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/MS. <i>Toxicon</i> , 2013, 70, 44-53.	0.8	8
101	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.	2.8	7
102	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.	4.2	15
103	Degradation study of enniatins by liquid chromatography-triple quadrupole linear ion trap mass spectrometry. <i>Food Chemistry</i> , 2013, 141, 4215-4225.	4.2	11
104	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.	1.9	14
105	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.	2.8	46
106	Study of the chemical reduction of the fumonisins toxicity using allyl, benzyl and phenyl isothiocyanate in model solution and in food products. <i>Toxicon</i> , 2013, 63, 137-146.	0.8	19
107	Beauvericin degradation during bread and beer making. <i>Food Control</i> , 2013, 34, 1-8.	2.8	15
108	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.	2.4	37

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109	Ciclohexadesipeptide beauvericin degradation by different strains of <i>Saccharomyces cerevisiae</i> . <i>Food and Chemical Toxicology</i> , 2013, 59, 334-338.	1.8	8
110	Fusaproliferin, beauvericin and enniatins: occurrence in food – a review. <i>World Mycotoxin Journal</i> , 2012, 5, 71-81.	0.8	104
111	The soluble dietary fiber inulin can influence the bioaccessibility of enniatins. <i>Food and Function</i> , 2012, 3, 853.	2.1	6
112	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.	1.8	63
113	Study of the potential toxicity of commercial crispy breads by evaluation of bioaccessibility and bioavailability of minor <i>Fusarium</i> mycotoxins. <i>Food and Chemical Toxicology</i> , 2012, 50, 288-294.	1.8	26
114	Influence of different soluble dietary fibers on the bioaccessibility of the minor <i>Fusarium</i> mycotoxin beauvericin. <i>Food and Chemical Toxicology</i> , 2012, 50, 1362-1368.	1.8	29
115	Chemical reduction of the mycotoxin beauvericin using allyl isothiocyanate. <i>Food and Chemical Toxicology</i> , 2012, 50, 1755-1762.	1.8	28
116	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.	1.8	42
117	Study of thermal resistance and in vitro bioaccessibility of patulin from artificially contaminated apple products. <i>Food and Chemical Toxicology</i> , 2012, 50, 3068-3072.	1.8	22
118	Presence of <i>Fusarium</i> emerging mycotoxins in tiger-nuts commercialized in Spain. <i>Food Control</i> , 2012, 25, 631-635.	2.8	11
119	Reduction in vitro of the minor <i>Fusarium</i> mycotoxin beauvericin employing different strains of probiotic bacteria. <i>Food Control</i> , 2012, 28, 435-440.	2.8	19
120	Influence of the heat treatment on the degradation of the minor <i>Fusarium</i> mycotoxin beauvericin. <i>Food Control</i> , 2012, 28, 13-18.	2.8	30
121	Risk assessment associated to the intake of the emerging <i>Fusarium</i> mycotoxins BEA, ENs and FUS present in infant formula of Spanish origin. <i>Food Control</i> , 2012, 28, 178-183.	2.8	26
122	Ochratoxin A adsorption phenotype: An inheritable yeast trait. <i>Journal of General and Applied Microbiology</i> , 2012, 58, 225-233.	0.4	26
123	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. <i>Toxicon</i> , 2012, 59, 1-11.	0.8	34
124	Antibacterial activity of the enniatin B, produced by <i>Fusarium tricinctum</i> in liquid culture, and cytotoxic effects on Caco-2 cells. <i>Toxicology Mechanisms and Methods</i> , 2011, 21, 503-512.	1.3	30
125	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.	2.8	54
126	Influence of different coffee drink preparations on ochratoxin A content and evaluation of the antioxidant activity and caffeine variations. <i>Food Control</i> , 2011, 22, 1240-1245.	2.8	29



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127	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.	2.8	57
128	First report on the presence of emerging <i>Fusarium</i> mycotoxins enniatins (A, A1, B, B1), beauvericin and fusaproliferin in rice on the Moroccan retail markets. <i>Food Control</i> , 2011, 22, 1826-1830.	2.8	44
129	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.	1.8	54
130	Antibacterial effects of enniatins J1 and J3 on pathogenic and lactic acid bacteria. <i>Food and Chemical Toxicology</i> , 2011, 49, 2710-2717.	1.8	12
131	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.	0.8	5
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139	Reduction of ochratoxin A during the fermentation of Italian red wine Moscato. <i>Food Control</i> , 2010, 21, 579-583.	2.8	58
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144	Functional ingredients produced by culture of <i>Koliella antarctica</i> . <i>Aquaculture</i> , 2010, 299, 115-120.	1.7	22

#	ARTICLE	IF	CITATIONS
145	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.	1.3	13
146	Overview of analytical methods for beauvericin and fusaproliferin in food matrices. <i>Analytical and Bioanalytical Chemistry</i> , 2009, 395, 1253-1260.	1.9	34
147	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.	4.2	5
148	Isolation, purification and antibacterial effects of fusaproliferin produced by <i>Fusarium subglutinans</i> in submerged culture. <i>Food and Chemical Toxicology</i> , 2009, 47, 2539-2543.	1.8	18
149	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.	0.8	14
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, .	0.8	0