

Alberto Ritieni

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

183
papers

6,113
citations

45
h-index

70
g-index

196
ext. papers

7,124
ext. citations

4.8
avg, IF

5.88
L-index

#	Paper	IF	Citations
183	Novel quadrupole-time of flight-based methodology for determination of multiple mycotoxins in human hair.. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2022 , 1191, 123117	3.2	1
182	Biostimulants Improve Plant Growth and Bioactive Compounds of Young Olive Trees under Abiotic Stress Conditions. <i>Agriculture (Switzerland)</i> , 2022 , 12, 227	3	2
181	Clonal selection of wine yeasts with differential adsorption activities towards phenolics and ochratoxin A. <i>Food Biotechnology</i> , 2022 , 36, 22-37	2.2	
180	Deoxynivalenol contamination in cereal-based foodstuffs from Spain: Systematic review and meta-analysis approach for exposure assessment. <i>Food Control</i> , 2022 , 132, 108521	6.2	5
179	Use of Different Organic Carbon Sources in Cells: Effects on Biomass Productivity and Secondary Metabolites.. <i>Plants</i> , 2022 , 11,	4.5	2
178	The commercial importance of defining Δ^9 -tetrahydrocannabinol levels in hemp.. <i>Phytotherapy Research</i> , 2022 ,	6.7	
177	Bioaccessibility and Antioxidant Capacity of Bioactive Compounds From Various Typologies of Canned Tomatoes.. <i>Frontiers in Nutrition</i> , 2022 , 9, 849163	6.2	0
176	Bioactive Compounds and Antioxidant Activity of Lettuce Grown in Different Mixtures of Monogastric-Based Manure With Lunar and Martian Soils.. <i>Frontiers in Nutrition</i> , 2022 , 9, 890786	6.2	0
175	Metabolites of a sp. endophyte with potential as biocontrol and bioremediation agent. <i>Natural Product Research</i> , 2021 , 35, 4508-4516	2.3	11
174	Towards a Cardoon (var.)-Based Biorefinery: A Case Study of Improved Cell Cultures via Genetic Modulation of the Phenylpropanoid Pathway. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	2
173	The Nutraceutical Properties of "Pizza Marinara TSG" a Traditional Food Rich in Bioaccessible Antioxidants. <i>Medical Sciences Forum</i> , 2021 , 2, 2		
172	The Nutraceutical Properties of "Pizza Napoletana Marinara TSG" a Traditional Food Rich in Bioaccessible Antioxidants. <i>Antioxidants</i> , 2021 , 10,	7.1	7
171	Assessment of In Vitro Bioaccessibility of Polyphenols from Annurca, Limoncella, Red Delicious, and Golden Delicious Apples Using a Sequential Enzymatic Digestion Model. <i>Antioxidants</i> , 2021 , 10,	7.1	4
170	Chemical Composition, In Vitro Bioaccessibility and Antioxidant Activity of Polyphenolic Compounds from Nutraceutical Fennel Waste Extract. <i>Molecules</i> , 2021 , 26,	4.8	10
169	Mycotoxin Occurrence and Risk Assessment in Gluten-Free Pasta through UHPLC-Q-Exactive Orbitrap MS. <i>Toxins</i> , 2021 , 13,	4.9	3
168	Mineral and Antioxidant Attributes of <i>Petroselinum crispum</i> at Different Stages of Ontogeny: Microgreens vs. Baby Greens. <i>Agronomy</i> , 2021 , 11, 857	3.6	6
167	An Italian Survey on Dietary Habits and Changes during the COVID-19 Lockdown. <i>Nutrients</i> , 2021 , 13,	6.7	13

166	Drupe Characters, Fatty Acids, Polyphenolic and Aromatic Profile of Olive Oil Obtained from "Oliva Bianca", Minor Autochthonous Cultivar of Campania. <i>Plants</i> , 2021 , 10,	4.5	3
165	Ontogenetic Variation in the Mineral, Phytochemical and Yield Attributes of Brassicaceous Microgreens. <i>Foods</i> , 2021 , 10,	4.9	4
164	Preharvest Nutrient Deprivation Reconfigures Nitrate, Mineral, and Phytochemical Content of Microgreens. <i>Foods</i> , 2021 , 10,	4.9	5
163	Citrinin Dietary Exposure Assessment Approach through Human Biomonitoring High-Resolution Mass Spectrometry-Based Data. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 6330-6338	5.7	4
162	Potential of Pre-Harvest Wastes of Tobacco (<i>Nicotiana tabacum</i> L.) Crops, Grown for Smoke Products, as Source of Bioactive Compounds (Phenols and Flavonoids). <i>Sustainability</i> , 2021 , 13, 2087	3.6	6
161	Nutrient Supplementation Configures the Bioactive Profile and Production Characteristics of Three Brassica L. Microgreens Species Grown in Peat-Based Media. <i>Agronomy</i> , 2021 , 11, 346	3.6	12
160	Productive and Morphometric Traits, Mineral Composition and Secondary Metabolome Components of Borage and Purslane as Underutilized Species for Microgreens Production. <i>Horticulturae</i> , 2021 , 7, 211	2.5	3
159	In Vitro Bioaccessibility and Antioxidant Activity of Polyphenolic Compounds from Spent Coffee Grounds-Enriched Cookies. <i>Foods</i> , 2021 , 10,	4.9	8
158	Mitigation of High-Temperature Damage by Application of Kaolin and Pinolene on Young Olive Trees (<i>Olea europaea</i> L.): A Preliminary Experiment to Assess Biometric, Eco-Physiological and Nutraceutical Parameters. <i>Agronomy</i> , 2021 , 11, 1884	3.6	3
157	Colon Bioaccessibility under In Vitro Gastrointestinal Digestion of Different Coffee Brews Chemically Profiled through UHPLC-Q-Orbitrap HRMS. <i>Foods</i> , 2021 , 10,	4.9	5
156	Pearl Grey Shading Net Boosts the Accumulation of Total Carotenoids and Phenolic Compounds That Accentuate the Antioxidant Activity of Processing Tomato.. <i>Antioxidants</i> , 2021 , 10,	7.1	2
155	Human Biomonitoring of T-2 Toxin, T-2 Toxin-3-Glucoside and Their Metabolites in Urine through High-Resolution Mass Spectrometry.. <i>Toxins</i> , 2021 , 13,	4.9	1
154	Genetic Variants Associated with Non-Alcoholic Fatty Liver Disease Do Not Associate with Measures of Sub-Clinical Atherosclerosis: Results from the IMPROVE Study. <i>Genes</i> , 2020 , 11,	4.2	1
153	Mars Regolith Simulant Ameliorated by Compost as in situ Cultivation Substrate Improves Lettuce Growth and Nutritional Aspects. <i>Plants</i> , 2020 , 9,	4.5	9
152	In Vitro Bioaccessibility and Antioxidant Activity of Coffee Silverskin Polyphenolic Extract and Characterization of Bioactive Compounds Using UHPLC-Q-Orbitrap HRMS. <i>Molecules</i> , 2020 , 25,	4.8	17
151	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	4	12
150	Selenium Biofortification Impacts the Nutritive Value, Polyphenolic Content, and Bioactive Constitution of Variable Microgreens Genotypes. <i>Antioxidants</i> , 2020 , 9,	7.1	33
149	Effects of Biostimulants on Annurca Fruit Quality and Potential Nutraceutical Compounds at Harvest and during Storage. <i>Plants</i> , 2020 , 9,	4.5	12

148	An Environmentally Friendly Practice Used in Olive Cultivation Capable of Increasing Commercial Interest in Waste Products from Oil Processing. <i>Antioxidants</i> , 2020 , 9,	7.1	13
147	Biomonitoring of Enniatin B1 and Its Phase I Metabolites in Human Urine: First Large-Scale Study. <i>Toxins</i> , 2020 , 12,	4.9	7
146	Target Quantification and Semi-Target Screening of Undesirable Substances in Pear Juices Using Ultra-High-Performance Liquid Chromatography-Quadrupole Orbitrap Mass Spectrometry. <i>Foods</i> , 2020 , 9,	4.9	2
145	Methyl t-butyl ether-degrading bacteria for bioremediation and biocontrol purposes. <i>PLoS ONE</i> , 2020 , 15, e0228936	3.7	2
144	Ultra-High-Performance Liquid Chromatography Coupled with Quadrupole Orbitrap High-Resolution Mass Spectrometry for Multi-Residue Analysis of Mycotoxins and Pesticides in Botanical Nutraceuticals. <i>Toxins</i> , 2020 , 12,	4.9	25
143	Nationwide survey reveals high diversity of <i>Fusarium</i> species and related mycotoxins in Brazilian rice: 2014 and 2015 harvests. <i>Food Control</i> , 2020 , 113, 107171	6.2	12
142	Analysis of Phenolic Compounds in Commercial L. Inflorescences Using UHPLC-Q-Orbitrap HRMS. <i>Molecules</i> , 2020 , 25,	4.8	41
141	Effects of Biostimulation on the Phenolic Profile of Extra-Virgin Olive Oil and Olive Oil By-Products. <i>Antioxidants</i> , 2020 , 9,	7.1	28
140	Nutritional stress suppresses nitrate content and positively impacts ascorbic acid concentration and phenolic acids profile of lettuce microgreens. <i>Italus Hortus</i> , 2020 , 27, 41-52	4	11
139	New Strategies in the Cultivation of Olive Trees and Repercussions on the Nutritional Value of the Extra Virgin Olive Oil. <i>Molecules</i> , 2020 , 25,	4.8	18
138	Target analysis and retrospective screening of mycotoxins and pharmacologically active substances in milk using an ultra-high-performance liquid chromatography/high-resolution mass spectrometry approach. <i>Journal of Dairy Science</i> , 2020 , 103, 1250-1260	4	11
137	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	3.4	7
136	Colon Bioaccessibility under In Vitro Gastrointestinal Digestion of a Red Cabbage Extract Chemically Profiled through UHPLC-Q-Orbitrap HRMS. <i>Antioxidants</i> , 2020 , 9,	7.1	6
135	Changes in Phenolics and Fatty Acids Composition and Related Gene Expression during the Development from Seed to Leaves of Three Cultivated Cardoon Genotypes. <i>Antioxidants</i> , 2020 , 9,	7.1	8
134	An Innovative Olive PE [®] with Nutraceutical Properties. <i>Antioxidants</i> , 2020 , 9,	7.1	14
133	Food and COVID-19: Preventive/Co-therapeutic Strategies Explored by Current Clinical Trials and in Silico Studies. <i>Foods</i> , 2020 , 9,	4.9	18
132	Genetic Diversity, Ochratoxin A and Fumonisin Profiles of Strains of Section Isolated from Dried Vine Fruits. <i>Toxins</i> , 2020 , 12,	4.9	4
131	Occurrence and Exposure Assessment of Mycotoxins in Ready-to-Eat Tree Nut Products through Ultra-High Performance Liquid Chromatography Coupled with High Resolution Q-Orbitrap Mass Spectrometry. <i>Metabolites</i> , 2020 , 10,	5.6	5

130	Chemical Analysis of Minor Bioactive Components and Cannabidiolic Acid in Commercial Hemp Seed Oil. <i>Molecules</i> , 2020 , 25,	4.8	21
129	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	5.4	19
128	Phenolic Constitution, Phytochemical and Macronutrient Content in Three Species of Microgreens as Modulated by Natural Fiber and Synthetic Substrates. <i>Antioxidants</i> , 2020 , 9,	7.1	28
127	Variation in Macronutrient Content, Phytochemical Constitution and Antioxidant Capacity of Green and Red Butterhead Lettuce Dictated by Different Developmental Stages of Harvest Maturity. <i>Antioxidants</i> , 2020 , 9,	7.1	21
126	Methyl t-butyl ether-degrading bacteria for bioremediation and biocontrol purposes 2020 , 15, e0228936		
125	Methyl t-butyl ether-degrading bacteria for bioremediation and biocontrol purposes 2020 , 15, e0228936		
124	Methyl t-butyl ether-degrading bacteria for bioremediation and biocontrol purposes 2020 , 15, e0228936		
123	Methyl t-butyl ether-degrading bacteria for bioremediation and biocontrol purposes 2020 , 15, e0228936		
122	Integration of biological and chemical control of brown rot of stone fruits to reduce disease incidence on fruits and minimize fungicide residues in juice. <i>Crop Protection</i> , 2019 , 119, 158-165	2.7	12
121	Effect of Dietary Incorporation of Linseed Alone or Together with Tomato-Red Pepper Mix on Laying Hens' Egg Yolk Fatty Acids Profile and Health Lipid Indexes. <i>Nutrients</i> , 2019 , 11,	6.7	24
120	Use of greenhouse-covering films with tailored UV-B transmission dose for growing 'medicines' through plants: rocket salad case. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6931-6936	4.3	6
119	Target Analysis and Retrospective Screening of Multiple Mycotoxins in Pet Food Using UHPLC-Q-Orbitrap HRMS. <i>Toxins</i> , 2019 , 11,	4.9	18
118	Red Wine Consumption and Cardiovascular Health. <i>Molecules</i> , 2019 , 24,	4.8	71
117	Bioactive compounds and fruit quality traits of Vesuvian apricot cultivars (<i>Prunus armeniaca</i> L.) and use of skin cover colour as a harvesting index. <i>Australian Journal of Crop Science</i> , 2019 , 2022-2029	0.5	1
116	Chemical Composition of Extract and Evaluation of its Antimicrobial and Antioxidant Activities. <i>Polish Journal of Microbiology</i> , 2019 , 68, 309-316	1.8	3
115	Genotype-Specific Modulatory Effects of Select Spectral Bandwidths on the Nutritive and Phytochemical Composition of Microgreens. <i>Frontiers in Plant Science</i> , 2019 , 10, 1501	6.2	30
114	Functional quality in novel food sources: Genotypic variation in the nutritive and phytochemical composition of thirteen microgreens species. <i>Food Chemistry</i> , 2019 , 277, 107-118	8.5	72
113	Development of an UHPLC-Q-Orbitrap HRMS method for simultaneous determination of mycotoxins and isoflavones in soy-based burgers. <i>LWT - Food Science and Technology</i> , 2019 , 99, 34-42	5.4	11

112	Lutein levels in arterial cord blood correlate with neuroprotein activin A in healthy preterm and term newborns: A trophic role for lutein?. <i>Clinical Biochemistry</i> , 2018 , 52, 80-84	3.5	12
111	Effect of temperature on growth, wheat head infection, and nivalenol production by <i>Fusarium poae</i> . <i>Food Microbiology</i> , 2018 , 76, 83-90	6	10
110	Simultaneous Determination of AFB1 and AFM1 in Milk Samples by Ultra High Performance Liquid Chromatography Coupled to Quadrupole Orbitrap Mass Spectrometry. <i>Beverages</i> , 2018 , 4, 43	3.4	16
109	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	6.1	17
108	In vitro Bioaccessibility, Bioavailability, and Plasma Protein Interaction of New Oral Anticoagulants in the Presence of Macronutrients. <i>Current Pharmaceutical Biotechnology</i> , 2018 , 19, 982-989	2.6	4
107	Liquid chromatography-ultraviolet detection and quantification of heat-labile toxin produced by enterotoxigenic <i>E. coli</i> cultured under different conditions. <i>Toxicon</i> , 2018 , 141, 73-78	2.8	3
106	Fast analysis of polyphenols and alkaloids in cocoa-based products by ultra-high performance liquid chromatography and Orbitrap high resolution mass spectrometry (UHPLC-Q-Orbitrap-MS/MS). <i>Food Research International</i> , 2018 , 111, 229-236	7	34
105	Urinary levels of enniatin B and its phase I metabolites: First human pilot biomonitoring study. <i>Food and Chemical Toxicology</i> , 2018 , 118, 454-459	4.7	15
104	Study of the Chemical Components, Bioactivity and Antifungal Properties of the Coffee Husk. <i>Journal of Food Research</i> , 2018 , 7, 43	1.3	7
103	Phenolic composition, antioxidant activity and mineral profile in two seed-propagated artichoke cultivars as affected by microbial inoculants and planting time. <i>Food Chemistry</i> , 2017 , 234, 10-19	8.5	53
102	A survey on the Aflatoxin M1 occurrence and seasonal variation in buffalo and cow milk from Southern Italy. <i>Food Control</i> , 2017 , 81, 30-33	6.2	33
101	Raisins and Currants as Conventional Nutraceuticals in Italian Market: Natural Occurrence of Ochratoxin A. <i>Journal of Food Science</i> , 2017 , 82, 2306-2312	3.4	15
100	Multi-Mycotoxin Analysis in Durum Wheat Pasta by Liquid Chromatography Coupled to Quadrupole Orbitrap Mass Spectrometry. <i>Toxins</i> , 2017 , 9,	4.9	34
99	Direct determination of 3-chloropropanol esters in edible vegetable oils using high resolution mass spectrometry (HRMS-Orbitrap). <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017 , 34, 1893-1903	3.2	12
98	Characterization of autochthonous sweet cherry cultivars (<i>Prunus avium</i> L.) of southern Italy for fruit quality, bioactive compounds and antioxidant activity. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 2782-2794	4.3	35
97	Effect of Red Wine Polyphenols on the Expression of Transthyretin in Murine Choroid Plexus. <i>Current Pharmaceutical Biotechnology</i> , 2016 , 17, 1008-15	2.6	1
96	Characterization of monovarietal extra virgin olive oils from the province of Bjaâ (Algeria). <i>Food Research International</i> , 2016 , 89, 1123-1133	7	26
95	Antioxidant peptides from Mozzarella di Bufala Campana DOP after simulated gastrointestinal digestion: In vitro intestinal protection, bioavailability, and anti-haemolytic capacity. <i>Journal of Functional Foods</i> , 2015 , 15, 365-375	5.1	30

94	Risk analysis of main mycotoxins occurring in food for children: An overview. <i>Food and Chemical Toxicology</i> , 2015 , 84, 169-80	4.7	92
93	Evaluation of fruit quality, bioactive compounds and total antioxidant activity of flat peach cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2124-31	4.3	25
92	Toxicity of aflatoxin B1 towards the vitamin D receptor (VDR). <i>Food and Chemical Toxicology</i> , 2015 , 76, 77-9	4.7	17
91	Bioaccessibility of glucoraphanin from broccoli using an in vitro gastrointestinal digestion model. <i>CYTA - Journal of Food</i> , 2015 , 13, 361-365	2.3	8
90	Improving of nutraceutical features of many important mediterranean vegetables by inoculation with a new commercial product. <i>Current Pharmaceutical Biotechnology</i> , 2015 , 16, 738-46	2.6	6
89	Presence of mycotoxin in commercial infant formulas and baby foods from Italian market. <i>Food Control</i> , 2014 , 39, 227-236	6.2	95
88	Canned bluefin tuna, an in vitro cardioprotective functional food potentially safer than commercial fish oil based pharmaceutical formulations. <i>Food and Chemical Toxicology</i> , 2014 , 71, 231-5	4.7	7
87	Identification markers based on fatty acid composition to differentiate between roasted Arabica and Canephora (Robusta) coffee varieties in mixtures. <i>Journal of Food Composition and Analysis</i> , 2014 , 35, 1-9	4.1	45
86	Effects of Annurca apple polyphenols on lipid metabolism in HepG2 cell lines: A source of nutraceuticals potentially indicated for the metabolic syndrome. <i>Food Research International</i> , 2014 , 63, 252-257	7	24
85	Nutraceutical potential of polyphenolic fractions from Annurca apple (M. pumila Miller cv Annurca). <i>Food Chemistry</i> , 2013 , 140, 614-22	8.5	33
84	State of the art of Ready-to-Use Therapeutic Food: a tool for nutraceuticals addition to foodstuff. <i>Food Chemistry</i> , 2013 , 140, 843-9	8.5	69
83	Polyphenolic pattern and in vitro cardioprotective properties of typical red wines from vineyards cultivated in Scafati (Salerno, Italy). <i>Food Chemistry</i> , 2013 , 140, 803-9	8.5	20
82	Correlation between aflatoxin M1 content of breast milk, dietary exposure to aflatoxin B1 and socioeconomic status of lactating mothers in Ogun State, Nigeria. <i>Food and Chemical Toxicology</i> , 2013 , 56, 171-7	4.7	68
81	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, 784-93	8.5	13
80	Evaluation of beauvericin and enniatins in Italian cereal products and multicereal food by liquid chromatography coupled to triple quadrupole mass spectrometry. <i>Food Chemistry</i> , 2013 , 140, 755-62	8.5	63
79	Occurrence of <i>Fusarium</i> mycotoxins in Italian cereal and cereal products from organic farming. <i>Food Chemistry</i> , 2013 , 141, 1747-55	8.5	91
78	In vitro bioaccessibility, bioavailability and plasma protein interaction of polyphenols from Annurca apple (M. pumila Miller cv Annurca). <i>Food Chemistry</i> , 2013 , 141, 3519-24	8.5	54
77	Determination of five bisphenols in commercial milk samples by liquid chromatography coupled to fluorescence detection. <i>Journal of Food Protection</i> , 2013 , 76, 1590-6	2.5	51

76	Aflatoxin M ₁ in raw, UHT milk and dairy products in Sicily (Italy). <i>Food Additives and Contaminants: Part B Surveillance</i> , 2013 , 6, 181-6	3.3	46
75	Berries contamination by microfungi in Slovakia vineyard regions: impact of climate conditions on microfungi biodiversity. <i>Revista Iberoamericana De Micologia</i> , 2012 , 29, 126-31	1.6	5
74	Arterial cord blood lutein levels in preterm and term healthy newborns are sex and gestational age dependent. <i>Clinical Biochemistry</i> , 2012 , 45, 1558-63	3.5	14
73	Effects of temperature and water activity on FUM2 and FUM21 gene expression and fumonisin B production in <i>Fusarium verticillioides</i> . <i>European Journal of Plant Pathology</i> , 2012 , 134, 685-695	2.1	32
72	Photo-selective hail nets affect fruit size and quality in Hayward kiwifruit. <i>Scientia Horticulturae</i> , 2012 , 141, 91-97	4.1	32
71	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, 280-7	4.7	56
70	Nutraceutical potential of monofloral honeys produced by the Sicilian black honeybees (<i>Apis mellifera</i> ssp. <i>sicula</i>). <i>Food and Chemical Toxicology</i> , 2012 , 50, 1955-61	4.7	37
69	Study of thermal resistance and in vitro bioaccessibility of patulin from artificially contaminated apple products. <i>Food and Chemical Toxicology</i> , 2012 , 50, 3068-72	4.7	21
68	Ochratoxin A adsorption phenotype: an inheritable yeast trait. <i>Journal of General and Applied Microbiology</i> , 2012 , 58, 225-33	1.5	16
67	Durum wheat in conventional and organic farming: yield amount and pasta quality in Southern Italy. <i>Scientific World Journal, The</i> , 2012 , 2012, 973058	2.2	23
66	Dietary approach in the prevention and treatment of NAFLD. <i>Frontiers in Bioscience - Landmark</i> , 2012 , 17, 2259-68	2.8	17
65	Phylogenetic analyses and toxigenic profiles of <i>Fusarium equiseti</i> and <i>Fusarium acuminatum</i> isolated from cereals from Southern Europe. <i>Food Microbiology</i> , 2012 , 31, 229-37	6	43
64	Determination of trichothecenes and zearalenones in grain cereal, flour and bread by liquid chromatography tandem mass spectrometry. <i>Food Chemistry</i> , 2012 , 134, 2389-97	8.5	77
63	<i>Fusarium verticillioides</i> from finger millet in Uganda. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2012 , 29, 1762-9	3.2	6
62	Conversion of the mycotoxin patulin to the less toxic desoxyapatulinic acid by the biocontrol yeast <i>Rhodosporidium kratochvilovae</i> strain LS11. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 11571-8	5.7	98
61	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	6.2	26
60	Integrated control of blue mould using new fungicides and biocontrol yeasts lowers levels of fungicide residues and patulin contamination in apples. <i>Postharvest Biology and Technology</i> , 2011 , 60, 164-172	6.2	54
59	Fumonisin B2 by <i>Aspergillus niger</i> in the grape-wine chain: an additional potential mycotoxicological risk. <i>Annals of Microbiology</i> , 2011 , 61, 1-3	3.2	11

58	Correlation of mycotoxin fumonisin B2 production and presence of the fumonisin biosynthetic gene fum8 in <i>Aspergillus niger</i> from grape. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 9266-72	5.7	51
57	Formation of fumonisin B(1)-glucose reaction product, in vitro cytotoxicity, and lipid peroxidation on kidney cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1359-65	5.7	22
56	Reduction of ochratoxin A during the fermentation of Italian red wine Moscato. <i>Food Control</i> , 2010 , 21, 579-583	6.2	50
55	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, 2891-7	4.7	5
54	Essential oils content and antioxidant properties of peel ethanol extract in 18 lemon cultivars. <i>Scientia Horticulturae</i> , 2010 , 126, 50-55	4.1	45
53	Antioxidants profile of small tomato fruits: Effect of irrigation and industrial process. <i>Scientia Horticulturae</i> , 2010 , 126, 156-163	4.1	36
52	Microwave assisted extraction of phenolic compounds from four different spices. <i>Molecules</i> , 2010 , 15, 6365-74	4.8	90
51	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	3.2	10
50	Fungal diversity and natural occurrence of fusaproliferin, beauvericin, deoxynivalenol and nivalenol in wheat cultivated in Santa Fe Province, Argentina. <i>Mycotoxin Research</i> , 2010 , 26, 85-91	4	14
49	Metabolic profile of the bioactive compounds of burdock (<i>Arctium lappa</i>) seeds, roots and leaves. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 51, 399-404	3.5	123
48	Multitoxin extraction and detection of trichothecenes in cereals: an improved LC-MS/MS approach. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 1145-1153	4.3	37
47	Beauvericin decreases cell viability of wheat. <i>Chemistry and Biodiversity</i> , 2009 , 6, 1208-15	2.5	18
46	Overview of analytical methods for beauvericin and fusaproliferin in food matrices. <i>Analytical and Bioanalytical Chemistry</i> , 2009 , 395, 1253-60	4.4	34
45	Bergamot: A source of natural antioxidants for functionalized fruit juices. <i>Food Chemistry</i> , 2009 , 112, 545-550	8.5	42
44	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	8.5	4
43	Advances on the toxicity of the cereal contaminant <i>Fusarium esadepsipeptides</i> . <i>Cereal Research Communications</i> , 2008 , 36, 303-313	1.1	4
42	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, 2133-7	2.5	13
41	Fusaproliferin effects on the photosystem in the cells of maize seedling leaves. <i>European Journal of Plant Pathology</i> , 2008 , 120, 363-371	2.1	4

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