# Paola Battilani

### List of Publications by Citations

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62 4,524 130 35 h-index g-index citations papers 5,237 4.1 134 5.72 avg, IF L-index ext. citations ext. papers

#	Paper	IF	Citations
130	Climate change and food safety: an emerging issue with special focus on Europe. <i>Food and Chemical Toxicology</i> , <b>2009</b> , 47, 1009-21	4.7	348
129	Aflatoxin B1 contamination in maize in Europe increases due to climate change. <i>Scientific Reports</i> , <b>2016</b> , 6, 24328	4.9	290
128	Studies on Aspergillus section Flavi isolated from maize in northern Italy. <i>International Journal of Food Microbiology</i> , <b>2007</b> , 113, 330-8	5.8	176
127	Occurrence of ochratoxin A-producing fungi in grapes grown in Italy. <i>Journal of Food Protection</i> , <b>2003</b> , 66, 633-6	2.5	176
126	Ochratoxin A production and amplified fragment length polymorphism analysis of Aspergillus carbonarius, Aspergillus tubingensis, and Aspergillus niger strains isolated from grapes in Italy. <i>Applied and Environmental Microbiology</i> , <b>2006</b> , 72, 680-5	4.8	158
125	Rapid detection of kernel rots and mycotoxins in maize by near-infrared reflectance spectroscopy. Journal of Agricultural and Food Chemistry, <b>2005</b> , 53, 8128-34	5.7	133
124	European research on ochratoxin A in grapes and wine. <i>International Journal of Food Microbiology</i> , <b>2006</b> , 111 Suppl 1, S2-4	5.8	131
123	Review on pre- and post-harvest management of peanuts to minimize aflatoxin contamination. <i>Food Research International</i> , <b>2014</b> , 62, 11-19	7	130
122	Ochratoxin a in Grapes and Wine. European Journal of Plant Pathology, 2002, 108, 639-643	2.1	115
121	Black aspergilli and ochratoxin A in grapes in Italy. <i>International Journal of Food Microbiology</i> , <b>2006</b> , 111 Suppl 1, S53-60	5.8	96
120	Penicillium populations in dry-cured ham manufacturing plants. <i>Journal of Food Protection</i> , <b>2007</b> , 70, 975-80	2.5	92
119	Review of predictive models for Fusarium head blight and related mycotoxin contamination in wheat. <i>Food and Chemical Toxicology</i> , <b>2009</b> , 47, 927-31	4.7	91
118	Development of a molecular detection and differentiation system for ochratoxin A producing Penicillium species and its application to analyse the occurrence of Penicillium nordicum in cured meats. <i>International Journal of Food Microbiology</i> , <b>2006</b> , 107, 39-47	5.8	80
117	Epidemiology of Toxin-Producing Fungi and Ochratoxin a Occurrence in Grape. <i>European Journal of Plant Pathology</i> , <b>2003</b> , 109, 715-722	2.1	78
116	Ochratoxin A production by Aspergillus carbonarius on some grape varieties grown in Italy. <i>Journal of the Science of Food and Agriculture</i> , <b>2004</b> , 84, 1736-1740	4.3	77
115	Mapping of Aspergillus Section Nigri in Southern Europe and Israel based on geostatistical analysis. <i>International Journal of Food Microbiology</i> , <b>2006</b> , 111 Suppl 1, S72-82	5.8	71
114	Modelling climate change impacts on mycotoxin contamination. World Mycotoxin Journal, 2016, 9, 717-	-7 <b>2</b> 65	70

## (2009-2008)

113	Effect of aw and CO2 level on Aspergillus flavus growth and aflatoxin production in high moisture maize post-harvest. <i>International Journal of Food Microbiology</i> , <b>2008</b> , 122, 109-13	5.8	67	
112	Logistic regression modeling of cropping systems to predict fumonisin contamination in maize.  Journal of Agricultural and Food Chemistry, 2008, 56, 10433-8	5.7	66	
111	Phyllosphere grapevine yeast Aureobasidium pullulans reduces Aspergillus carbonarius (sour rot) incidence in wine-producing vineyards in Greece. <i>Biological Control</i> , <b>2008</b> , 46, 158-165	3.8	62	
110	AFLA-maize, a mechanistic model for Aspergillus flavus infection and aflatoxin B1 contamination in maize. <i>Computers and Electronics in Agriculture</i> , <b>2013</b> , 94, 38-46	6.5	58	
109	Effect of ochratoxin A-producing Aspergilli on stilbenic phytoalexin synthesis in grapes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 6151-7	5.7	56	
108	Occurrence and Co-Occurrence of Mycotoxins in Cereal-Based Feed and Food. <i>Microorganisms</i> , <b>2020</b> , 8,	4.9	55	
107	Role of maize hybrids and their chemical composition in Fusarium infection and fumonisin production. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 3800-8	5.7	46	
106	Biocontrol of Penicillium nordicum growth and ochratoxin A production by native yeasts of dry cured ham. <i>Toxins</i> , <b>2012</b> , 4, 68-82	4.9	46	
105	Pre- and Postharvest Strategies to Minimize Mycotoxin Contamination in the Rice Food Chain. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2019</b> , 18, 441-454	16.4	45	
104	Biological Control Products for Aflatoxin Prevention in Italy: Commercial Field Evaluation of Atoxigenic Aspergillus flavus Active Ingredients. <i>Toxins</i> , <b>2018</b> , 10,	4.9	42	
103	Co-occurrence of type A and B trichothecenes and zearalenone in wheat grown in northern Italy over the years 2009-2011. <i>Food Additives and Contaminants: Part B Surveillance</i> , <b>2014</b> , 7, 273-81	3.3	39	
102	Dynamic of water activity in maize hybrids is crucial for fumonisin contamination in kernels. <i>Journal of Cereal Science</i> , <b>2011</b> , 54, 467-472	3.8	38	
101	Environmental factors modify carbon nutritional patterns and niche overlap between Aspergillus flavus and Fusarium verticillioides strains from maize. <i>International Journal of Food Microbiology</i> , <b>2009</b> , 130, 213-8	5.8	38	
100	The Mycotox Charter: Increasing Awareness of, and Concerted Action for, Minimizing Mycotoxin Exposure Worldwide. <i>Toxins</i> , <b>2018</b> , 10,	4.9	37	
99	Overview of Fungi and Mycotoxin Contamination in Capsicum Pepper and in Its Derivatives. <i>Toxins</i> , <b>2019</b> , 11,	4.9	36	
98	Autochthonous yeasts as potential biocontrol agents in dry-cured meat products. <i>Food Control</i> , <b>2014</b> , 46, 160-167	6.2	35	
97	Field control of Fusarium ear rot, Ostrinia nubilalis (HBner), and fumonisins in maize kernels. <i>Pest Management Science</i> , <b>2011</b> , 67, 458-65	4.6	35	
96	Effect of environmental conditions on spore production by Fusarium verticillioides, the causal agent of maize ear rot. <i>European Journal of Plant Pathology</i> , <b>2009</b> , 123, 159-169	2.1	35	

95	Modelling, predicting and mapping the emergence of aflatoxins in cereals in the EU due to climate change. <i>EFSA Supporting Publications</i> , <b>2012</b> , 9, 223E	1.1	34
94	Aflatoxin B1 contamination in maize related to the aridity index in North Italy. <i>World Mycotoxin Journal</i> , <b>2008</b> , 1, 449-456	2.5	34
93	Impact of Fungi Co-occurrence on Mycotoxin Contamination in Maize During the Growing Season. <i>Frontiers in Microbiology</i> , <b>2019</b> , 10, 1265	5.7	32
92	Cultural and Genetic Approaches to Manage Aflatoxin Contamination: Recent Insights Provide Opportunities for Improved Control. <i>Phytopathology</i> , <b>2018</b> , 108, 1024-1037	3.8	32
91	Structure of an Aspergillus flavus population from maize kernels in northern Italy. <i>International Journal of Food Microbiology</i> , <b>2013</b> , 162, 1-7	5.8	32
90	Defense Responses to Mycotoxin-Producing Fungi Fusarium proliferatum, F. subglutinans, and Aspergillus flavus in Kernels of Susceptible and Resistant Maize Genotypes. <i>Molecular Plant-Microbe Interactions</i> , <b>2015</b> , 28, 546-57	3.6	32
89	LDS1-produced oxylipins are negative regulators of growth, conidiation and fumonisin synthesis in the fungal maize pathogen Fusarium verticillioides. <i>Frontiers in Microbiology</i> , <b>2014</b> , 5, 669	5.7	32
88	Effects of temperature and water activity on FUM2 and FUM21 gene expression and fumonisin B production in Fusarium verticillioides. <i>European Journal of Plant Pathology</i> , <b>2012</b> , 134, 685-695	2.1	32
87	Atoxigenic Aspergillus flavus endemic to Italy for biocontrol of aflatoxins in maize. <i>BioControl</i> , <b>2015</b> , 60, 125-134	2.3	31
86	Fumonisins and their modified forms, a matter of concern in future scenario?. <i>World Mycotoxin Journal</i> , <b>2016</b> , 9, 727-739	2.5	30
85	Fusarium head blight and mycotoxins in wheat: prevention and control strategies across the food chain. <i>World Mycotoxin Journal</i> , <b>2019</b> , 12, 333-355	2.5	30
84	Resistant and susceptible maize genotypes activate different transcriptional responses against Fusarium verticillioides. <i>Physiological and Molecular Plant Pathology</i> , <b>2012</b> , 77, 52-59	2.6	28
83	Scientific information on mycotoxins and natural plant toxicants. <i>EFSA Supporting Publications</i> , <b>2009</b> , 6, 24E	1.1	28
82	Use of Competitive Filamentous Fungi as an Alternative Approach for Mycotoxin Risk Reduction in Staple Cereals: State of Art and Future Perspectives. <i>Toxins</i> , <b>2019</b> , 11,	4.9	28
81	Comparison of temperature and moisture requirements for sporulation of Aspergillus flavus sclerotia on natural and artificial substrates. <i>Fungal Biology</i> , <b>2012</b> , 116, 637-42	2.8	26
80	Mycotoxin mixtures in food and feed: holistic, innovative, flexible risk assessment modelling approach:. <i>EFSA Supporting Publications</i> , <b>2020</b> , 17, 1757E	1.1	25
79	Oxylipins from both pathogen and host antagonize jasmonic acid-mediated defence via the 9-lipoxygenase pathway in Fusarium verticillioides infection of maize. <i>Molecular Plant Pathology</i> , <b>2018</b> , 19, 2162-2176	5.7	25
78	Modeling Growth and Toxin Production of Toxigenic Fungi Signaled in Cheese under Different Temperature and Water Activity Regimes. <i>Toxins</i> , <b>2016</b> , 9,	4.9	25

## (2016-2010)

Influence of abiotic parameters on ochratoxin A production by a Penicillium nordicum strain in dry-cured meat model systems. <i>Food Control</i> , <b>2010</b> , 21, 1739-1744	6.2	25	
Biological interactions to select biocontrol agents against toxigenic strains of Aspergillus flavus and Fusarium verticillioides from maize. <i>Mycopathologia</i> , <b>2009</b> , 167, 287-95	2.9	25	
Dynamics of fungi and related mycotoxins during cereal storage in silo bags. Food Control, 2013, 30, 28	0&27	24	
Growth and aflatoxin production of an Italian strain of Aspergillus flavus: influence of ecological factors and nutritional substrates. <i>World Mycotoxin Journal</i> , <b>2011</b> , 4, 425-432	2.5	24	
Phomopsins: an overview of phytopathological and chemical aspects, toxicity, analysis and occurrence. <i>World Mycotoxin Journal</i> , <b>2011</b> , 4, 345-359	2.5	24	
Recent advances in modeling the risk of mycotoxin contamination in crops. <i>Current Opinion in Food Science</i> , <b>2016</b> , 11, 10-15	9.8	23	
Organic vs conventional farming: Differences in infection by mycotoxin-producing fungi on maize and wheat in Northern and Central Italy. <i>Crop Protection</i> , <b>2015</b> , 72, 22-30	2.7	22	
Predictive modelling of aflatoxin contamination to support maize chain management. <i>World Mycotoxin Journal</i> , <b>2015</b> , 8, 161-170	2.5	22	
Effect of solute and matric potential on in vitro growth and sporulation of strains from a new population of Aspergillus flavus isolated in Italy. <i>Fungal Ecology</i> , <b>2008</b> , 1, 102-106	4.1	22	
Effect of lime-induced leaf chlorosis on ochratoxin A, trans-resveratrol, and epsilon-viniferin production in grapevine (Vitis vinifera L.) berries infected by Aspergillus carbonarius. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 2085-9	5.7	22	
Evaluation of broad spectrum sources of resistance to Fusarium verticillioides and advanced maize breeding lines. <i>World Mycotoxin Journal</i> , <b>2011</b> , 4, 43-51	2.5	21	
Fatty acid esters of fumonisins: first evidence of their presence in maize. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2013, 30, 1606-13	3.2	20	
Maize lipids play a pivotal role in the fumonisin accumulation. World Mycotoxin Journal, 2015, 8, 87-97	2.5	20	
OTA-Grapes: A Mechanistic Model to Predict Ochratoxin A Risk in Grapes, a Step beyond the Systems Approach. <i>Toxins</i> , <b>2015</b> , 7, 3012-29	4.9	20	
Survey of Penicillia associated with Italian grana cheese. <i>International Journal of Food Microbiology</i> , <b>2017</b> , 246, 25-31	5.8	19	
Aflatoxin and fumonisin contamination of yam flour from markets in Nigeria. <i>Food Control</i> , <b>2012</b> , 25, 53-58	6.2	19	
CERCOPRI: a forecasting model for primary infections of cercospora leaf spot of sugarbeet1. <i>EPPO Bulletin</i> , <b>1991</b> , 21, 527-531	1	19	
Aflatoxin in maize, a multifaceted answer of Aspergillus flavus governed by weather, host-plant and competitor fungi. <i>Journal of Cereal Science</i> , <b>2016</b> , 70, 256-262	3.8	19	
	dry-cured meat model systems. Food Control, 2010, 21, 1739-1744  Biological interactions to select biocontrol agents against toxigenic strains of Aspergillus flavus and Fusarium verticillioides from maize. Mycopathologia, 2009, 167, 287-95  Dynamics of fungi and related mycotoxins during cereal storage in silo bags. Food Control, 2013, 30, 28  Growth and aflatoxin production of an Italian strain of Aspergillus flavus: influence of ecological factors and nutritional substrates. World Mycotoxin Journal, 2011, 4, 425-432  Phomopsins: an overview of phytopathological and chemical aspects, toxicity, analysis and occurrence. World Mycotoxin Journal, 2011, 4, 345-359  Recent advances in modeling the risk of mycotoxin contamination in crops. Current Opinion in Food Science, 2016, 11, 10-15  Organic vs conventional farming: Differences in infection by mycotoxin-producing fungi on maize and wheat in Northern and Central Italy. Crop Protection, 2015, 72, 22-30  Predictive modelling of aflatoxin contamination to support maize chain management. World Mycotoxin Journal, 2015, 8, 161-170  Effect of solute and matric potential on in vitro growth and sporulation of strains from a new population of Aspergillus flavus isolated in Italy. Fungal Ecology, 2008, 1, 102-106  Effect of lime-induced leaf chlorosis on ochratoxin A, trans-reveratrol, and epsilon-viniferin production in grapevine (Vitix vinifera L) berries infected by Aspergillus carbonarius. Journal of Agricultural and Food Chemistry, 2008, 56, 2085-9  Evaluation of broad spectrum sources of resistance to Fusarium verticillioides and advanced maize breeding lines. World Mycotoxin Journal, 2011, 4, 43-51  Fatty acid esters of fumonisins: first evidence of their presence in maize. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2013, 30, 1606-13  Maize lipids play a pivotal role in the fumonisin accumulation. World Mycotoxin Journal, 2015, 8, 87-97  OTA-Grapes: A Mechanistic Model to Predict Ochratoxin A Risk in Grapes, a	Biological interactions to select biocontrol agents against toxigenic strains of Aspergillus flavus and Fusarium verticillioides from maize. <i>Mycopathologia</i> , 2009, 167, 287-95  Dynamics of fungi and related mycotoxins during cereal storage in silo bags. <i>Food Control</i> , 2013, 30, 280-287  Growth and aflatoxin production of an Italian strain of Aspergillus flavus: influence of ecological factors and nutritional substrates. <i>World Mycotoxin Journal</i> , 2011, 4, 425-432  Phomopsins: an overview of phytopathological and chemical aspects, toxicity, analysis and occurrence. <i>World Mycotoxin Journal</i> , 2011, 4, 345-359  Recent advances in modeling the risk of mycotoxin contamination in crops. <i>Current Opinion in Food Science</i> , 2016, 11, 10-15  Organic vs conventional farming: Differences in infection by mycotoxin-producing fungi on maize and wheat in Northern and Central Italy. <i>Crop Protection</i> , 2015, 72, 22-30  Predictive modelling of aflatoxin contamination to support maize chain management. <i>World Mycotoxin Journal</i> , 2015, 8, 161-170  Effect of solute and matric potential on in vitro growth and sporulation of strains from a new population of Aspergillus flavus isolated in Italy. <i>Fungal Ecology</i> , 2008, 1, 102-106  Effect of lime-induced leaf chlorosis on ochratoxin A, trans-resveratrol, and epsilon-viniferin production in grapevine (Vitis vinifera L.) berries infected by Aspergillus carbonarius. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2085-9  Evaluation of broad spectrum sources of resistance to Fusarium verticillioides and advanced maize breeding lines. <i>World Mycotoxin Journal</i> , 2011, 4, 43-51  Fatty acid esters of Fumonisins: first evidence of their presence in maize. <i>Food Additives and Contaminants - Part A Chemistry</i> , Analysis, Control, Exposure and Risk Assessment, 2013, 30, 1606-13  Maize lipids play a pivotal role in the fumonisin accumulation. <i>World Mycotoxin Journal</i> , 2015, 8, 87-97  2.5  UTA-Grapes: A Mechanistic Model to Predict Ochratoxin A Risk in Grapes, a Step beyond the Systems Appr	dry-cured meat model systems. Food Control, 2010, 21, 1739-1744  Biological interactions to select biocontrol agents against toxigenic strains of Aspergillus flavus and Fusarium verticillioides from maize. Mycopathologia, 2009, 167, 287-95  Dynamics of Fungi and related mycotoxins during cereal storage in silo bags. Food Control, 2013, 30, 280-287  Growth and aflatoxin production of an Italian strain of Aspergillus flavus: influence of ecological factors and nutritional substrates. World Mycotoxin Journal, 2011, 4, 425-432  Phomopsins: an overview of phytopathological and chemical aspects, toxicity, analysis and occurrence. World Mycotoxin Journal, 2011, 4, 345-359  Recent advances in modeling the risk of mycotoxin contamination in crops. Current Opinion in Food Science, 2016, 11, 10-15  Organic vs conventional farming: Differences in infection by mycotoxin-producing fungi on maize and wheat in Northern and Central Italy. Crop Protection, 2015, 72, 22-30  Predictive modelling of aflatoxin contamination to support maize chain management. World Mycotoxin Journal, 2015, 8, 161-170  Effect of solute and matric potential on in vitro growth and sporulation of strains from a new population of Aspergillus flavus isolated in Italy. Fungal Ecology, 2008, 1, 102-106  Effect of lime-induced leaf chlorosis on obratoxin A, trans-resveratrol, and epsilon-viniferin production in grapevine (Vitis winfer at.) beries infected by Aspergillus carbonarius. Journal of Agricultural and Food Chemistry, 2008, 56, 2085-9  Evaluation of broad spectrum sources of resistance to Fusarium verticillioides and advanced maize breeding lines. World Mycotoxin Journal, 2011, 4, 43-51  Fatty acid esters of Fumonisins: First evidence of their presence in maize. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2013, 30, 1606-13  32 20  OTA-Grapes: A Mechanistic Model to Predict Ochratoxin A Risk in Grapes, a Step beyond the Systems Approach. Toxins, 2015, 7, 3012-29  Survey of Penicillia associated w

59	The impact of seasonal weather variation on mycotoxins: maize crop in 2014 in northern Italy as a case study. <i>World Mycotoxin Journal</i> , <b>2020</b> , 13, 25-36	2.5	18
58	Cornmeal and starch influence the dynamic of fumonisin B, A and C production and masking in Fusarium verticillioides and F. proliferatum. <i>International Journal of Food Microbiology</i> , <b>2013</b> , 166, 21-7	5.8	17
57	Polyphasic identification of Penicillia and Aspergilli isolated from Italian grana cheese. <i>Food Microbiology</i> , <b>2018</b> , 73, 137-149	6	16
56	FUM and BIK gene expression contribute to describe fumonisin and bikaverin synthesis in Fusarium verticillioides. <i>International Journal of Food Microbiology</i> , <b>2012</b> , 160, 94-8	5.8	16
55	Transcriptional changes in developing maize kernels in response to fumonisin-producing and nonproducing strains of Fusarium verticillioides. <i>Plant Science</i> , <b>2013</b> , 210, 183-92	5.3	14
54	Detection and discrimination between ochratoxin producer and non-producer strains of Penicillium nordicum on a ham-based medium using an electronic nose. <i>Mycotoxin Research</i> , <b>2011</b> , 27, 29-35	4	14
53	Spatial distribution of ochratoxin A in vineyard and sampling design to assess must contamination. Journal of Food Protection, <b>2006</b> , 69, 884-90	2.5	14
52	An electronic nose supported by an artificial neural network for the rapid detection of aflatoxin B1 and fumonisins in maize. <i>Food Control</i> , <b>2021</b> , 123, 107722	6.2	14
51	Fumonisins B, A and C profile and masking in Fusarium verticillioides strains on fumonisin-inducing and maize-based media. <i>International Journal of Food Microbiology</i> , <b>2012</b> , 159, 93-100	5.8	13
50	Cross-validation of predictive models for deoxynivalenol in wheat at harvest. <i>World Mycotoxin Journal</i> , <b>2013</b> , 6, 389-397	2.5	13
49	AFLA-PISTACHIO: Development of a Mechanistic Model to Predict the Aflatoxin Contamination of Pistachio Nuts. <i>Toxins</i> , <b>2020</b> , 12,	4.9	13
48	Starch and thermal treatment, important factors in changing detectable fumonisins in maize post-harvest. <i>Journal of Cereal Science</i> , <b>2015</b> , 61, 78-85	3.8	12
47	Fusarium verticillioides and maize interaction in vitro: relationship between oxylipin cross-talk and fumonisin synthesis. <i>World Mycotoxin Journal</i> , <b>2013</b> , 6, 343-351	2.5	12
46	An in silico structural approach to characterize human and rainbow trout estrogenicity of mycotoxins: Proof of concept study using zearalenone and alternariol. <i>Food Chemistry</i> , <b>2020</b> , 312, 1260	88 <sup>.5</sup>	12
45	Perspectives on Global Mycotoxin Issues and Management From the MycoKey Maize Working Group. <i>Plant Disease</i> , <b>2021</b> , 105, 525-537	1.5	12
44	and Interaction: Modeling the Impact on Mycotoxin Production. Frontiers in Microbiology, 2019, 10, 265	<b>3</b> 5.7	11
43	Hydro- and thermotimes for conidial germination kinetics of the ochratoxigenic species Aspergillus carbonarius in vitro, on grape skin and grape flesh. <i>Fungal Biology</i> , <b>2014</b> , 118, 996-1003	2.8	10
42	Mycotoxin levels in maize produced in northern Italy in 2008 as influenced by growing location and FAO class of hybrid. <i>World Mycotoxin Journal</i> , <b>2012</b> , 5, 409-418	2.5	10

Risk Assessment and Safety Evaluation of Mycotoxins in Fruits 2008, 1-26 10 41 Risk assessment and management in practice: ochratoxin in grapes and wine 2004, 244-261 40 10 Foreword: mycotoxins in a changing world. World Mycotoxin Journal, 2016, 9, 647-651 39 2.5 9 Open Field Study of Some Zea mays Hybrids, Lipid Compounds and Fumonisins Accumulation. 38 9 4.9 Toxins, **2015**, 7, 3657-70 Careful with That Axe, Gene, Genome Perturbation after a PEG-Mediated Protoplast 8 37 4.9 Transformation in Fusarium verticillioides. Toxins. 2017. 9. Estimating the potential development of Diaporthe helianthi epidemics in Italy\*. EPPO Bulletin, 36 2003, 33, 427-431 The Route of Mycotoxins in the Grape Food Chain. American Journal of Enology and Viticulture, 2020 2.2 8 35 , 71, 89-104 Climate Change Impact on Aflatoxin Contamination Risk in Malawid Maize Crops. Frontiers in 4.8 34 Sustainable Food Systems, **2020**, 4, Molecular Characterization of Species Associated With Hazelnut Defects. Frontiers in Plant Science, 8 6.2 33 **2020**, 11, 611655 Predicted Aflatoxin B Increase in Europe Due to Climate Change: Actions and Reactions at Global 8 32 4.9 Level. Toxins, 2021, 13, Fate of mycotoxins and related fungi in the anaerobic digestion process. Bioresource Technology, 8 31 11 2018, 265, 554-557 Infection with toxigenic and atoxigenic strains of Aspergillus flavus induces different 30 3.8 transcriptional signatures in maize kernels. Journal of Plant Interactions, 2017, 12, 21-30 Oleovl and linoleovl esters of fumonisin B1 are differently produced by Fusarium verticillioides on 5.8 29 7 maize and rice based media. International Journal of Food Microbiology, 2016, 217, 79-84 MycoKey Round Table Discussions of Future Directions in Research on Chemical Detection 28 4.9 Methods, Genetics and Biodiversity of Mycotoxins. Toxins, 2018, 10, Key Global Actions for Mycotoxin Management in Wheat and Other Small Grains. Toxins, 2021, 13, 27 4.9 7 Modelling Fungal Growth, Mycotoxin Production and Release in Grana Cheese. Microorganisms, 26 7 4.9 2020, 8, Lipids as Key Markers in Maize Response to Fumonisin Accumulation. Journal of Agricultural and 6 25 5.7 Food Chemistry, **2019**, 67, 4064-4070 Pest Management and Ochratoxin A Contamination in Grapes: A Review. Toxins, 2020, 12, 6 24 4.9

23	A short geostatistical study of the three-dimensional spatial structure of fumonisins in stored maize. <i>World Mycotoxin Journal</i> , <b>2010</b> , 3, 95-103	2.5	6
22	Fungi Associated with Garlic During the Cropping Season, with Focus on Fusarium proliferatum and F. oxysporum. <i>Plant Health Progress</i> , <b>2021</b> , 22, 37-46	1.2	6
21	5-n-alkylresorcinols but not hydroxycinnamic acids are directly related to a lower accumulation of deoxynivalenol and its glucoside in Triticum spp. Genotypes with different ploidity levels. <i>Journal of Cereal Science</i> , <b>2019</b> , 85, 214-220	3.8	5
20	Modelling the sporulation of some fungi associated with cheese, at different temperature and water activity regimes. <i>International Journal of Food Microbiology</i> , <b>2018</b> , 278, 52-60	5.8	5
19	Mycotoxins in maize: mitigation actions, with a chain management approach. <i>Phytopathologia Mediterranea</i> , <b>2020</b> , 59, 5-28	2.3	5
18	Ecology of Diaporthe eres, the causal agent of hazelnut defects. <i>PLoS ONE</i> , <b>2021</b> , 16, e0247563	3.7	5
17	A true scale study of the maize chain with focus on free and hidden fumonisins and related fungi. <i>World Mycotoxin Journal</i> , <b>2014</b> , 7, 297-304	2.5	4
16	Global Risk Maps for Mycotoxins in Wheat and Maize <b>2014</b> , 309-326		4
15	Black aspergilli and ochratoxin A in grapes and wine. Introductory note. <i>International Journal of Food Microbiology</i> , <b>2006</b> , 111 Suppl 1, S1	5.8	4
14	Food mycology - a multifaceted approach to fungi and food. World Mycotoxin Journal, 2008, 1, 223-224	2.5	3
13	Overall Exposure of European Adult Population to Mycotoxins by Statistically Modelled Biomonitoring Data. <i>Toxins</i> , <b>2021</b> , 13,	4.9	3
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7	Controlling ochratoxin A in the vineyard and winery <b>2010</b> , 515-546		1
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4	Nutrition and Ageing. Studies in Health Technology and Informatics, 2014, 203, 112-21	0.5	1
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