

Paola Battilani

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.

130
papers

4,524
citations

35
h-index

62
g-index

134
ext. papers

5,237
ext. citations

4.1
avg. IF

5.72
L-index

#	Paper	IF	Citations
130	Controlling ochratoxin A in the vineyard and winery 2022 , 625-660		
129	Lipid Signaling Modulates the Response to Fumonisin Contamination and Its Source, , in Maize. <i>Frontiers in Plant Science</i> , 2021 , 12, 701680	6.2	0
128	Overall Exposure of European Adult Population to Mycotoxins by Statistically Modelled Biomonitoring Data. <i>Toxins</i> , 2021 , 13,	4.9	3
127	Key Global Actions for Mycotoxin Management in Wheat and Other Small Grains. <i>Toxins</i> , 2021 , 13,	4.9	7
126	Ecology of Diaporthe eres, the causal agent of hazelnut defects. <i>PLoS ONE</i> , 2021 , 16, e0247563	3.7	5
125	Chemical and biological control of Fusarium species involved in garlic dry rot at early crop stages. <i>European Journal of Plant Pathology</i> , 2021 , 160, 575-587	2.1	3
124	Predicted Aflatoxin B Increase in Europe Due to Climate Change: Actions and Reactions at Global Level. <i>Toxins</i> , 2021 , 13,	4.9	8
123	Machine Learning for Predicting Mycotoxin Occurrence in Maize. <i>Frontiers in Microbiology</i> , 2021 , 12, 661132	3.2	1
122	An electronic nose supported by an artificial neural network for the rapid detection of aflatoxin B1 and fumonisins in maize. <i>Food Control</i> , 2021 , 123, 107722	6.2	14
121	Monitoring the incidence of dry rot caused by Fusarium proliferatum in garlic at harvest and during storage. <i>Postharvest Biology and Technology</i> , 2021 , 173, 111407	6.2	3
120	Perspectives on Global Mycotoxin Issues and Management From the MycoKey Maize Working Group. <i>Plant Disease</i> , 2021 , 105, 525-537	1.5	12
119	Fungi Associated with Garlic During the Cropping Season, with Focus on Fusarium proliferatum and F. oxysporum. <i>Plant Health Progress</i> , 2021 , 22, 37-46	1.2	6
118	Pest Management and Ochratoxin A Contamination in Grapes: A Review. <i>Toxins</i> , 2020 , 12,	4.9	6
117	Occurrence and Co-Occurrence of Mycotoxins in Cereal-Based Feed and Food. <i>Microorganisms</i> , 2020 , 8,	4.9	55
116	Mycotoxin mixtures in food and feed: holistic, innovative, flexible risk assessment modelling approach:. <i>EFSA Supporting Publications</i> , 2020 , 17, 1757E	1.1	25
115	Development of early maturity maize hybrids for resistance to Fusarium and Aspergillus ear rots and their associated mycotoxins. <i>World Mycotoxin Journal</i> , 2020 , 13, 459-471	2.5	2
114	Mycotoxins in maize: mitigation actions, with a chain management approach. <i>Phytopathologia Mediterranea</i> , 2020 , 59, 5-28	2.3	5

113	Modelling Fungal Growth, Mycotoxin Production and Release in Grana Cheese. <i>Microorganisms</i> , 2020 , 8,	4.9	7
112	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> , 2020 , 312, 126088	8.5	12
111	The Route of Mycotoxins in the Grape Food Chain. <i>American Journal of Enology and Viticulture</i> , 2020 , 71, 89-104	2.2	8
110	Climate Change Impact on Aflatoxin Contamination Risk in Malawi's Maize Crops. <i>Frontiers in Sustainable Food Systems</i> , 2020 , 4,	4.8	8
109	AFLA-PISTACHIO: Development of a Mechanistic Model to Predict the Aflatoxin Contamination of Pistachio Nuts. <i>Toxins</i> , 2020 , 12,	4.9	13
108	The impact of seasonal weather variation on mycotoxins: maize crop in 2014 in northern Italy as a case study. <i>World Mycotoxin Journal</i> , 2020 , 13, 25-36	2.5	18
107	Molecular Characterization of Species Associated With Hazelnut Defects. <i>Frontiers in Plant Science</i> , 2020 , 11, 611655	6.2	8
106	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> , 2019 , 85, 214-220	3.8	5
105	Impact of Fungi Co-occurrence on Mycotoxin Contamination in Maize During the Growing Season. <i>Frontiers in Microbiology</i> , 2019 , 10, 1265	5.7	32
104	Lipids as Key Markers in Maize Response to Fumonisin Accumulation. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 4064-4070	5.7	6
103	Risk assessment of the entry of subsp. on maize seed imported by the EU from the USA. <i>EFSA Journal</i> , 2019 , 17, e05851	2.3	1
102	Pre- and Postharvest Strategies to Minimize Mycotoxin Contamination in the Rice Food Chain. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 441-454	16.4	45
101	Fusarium head blight and mycotoxins in wheat: prevention and control strategies across the food chain. <i>World Mycotoxin Journal</i> , 2019 , 12, 333-355	2.5	30
100	and Interaction: Modeling the Impact on Mycotoxin Production. <i>Frontiers in Microbiology</i> , 2019 , 10, 2653	5.7	11
99	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> , 2019 , 11,	4.9	28
98	Overview of Fungi and Mycotoxin Contamination in Capsicum Pepper and in Its Derivatives. <i>Toxins</i> , 2019 , 11,	4.9	36
97	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> , 2018 , 19, 2162-2176	5.7	25
96	Polyphasic identification of Penicillia and Aspergilli isolated from Italian grana cheese. <i>Food Microbiology</i> , 2018 , 73, 137-149	6	16

95	Modelling the sporulation of some fungi associated with cheese, at different temperature and water activity regimes. <i>International Journal of Food Microbiology</i> , 2018 , 278, 52-60	5.8	5
94	MycKey Round Table Discussions of Future Directions in Research on Chemical Detection Methods, Genetics and Biodiversity of Mycotoxins. <i>Toxins</i> , 2018 , 10,	4.9	7
93	Cultural and Genetic Approaches to Manage Aflatoxin Contamination: Recent Insights Provide Opportunities for Improved Control. <i>Phytopathology</i> , 2018 , 108, 1024-1037	3.8	32
92	Biological Control Products for Aflatoxin Prevention in Italy: Commercial Field Evaluation of Atoxigenic <i>Aspergillus flavus</i> Active Ingredients. <i>Toxins</i> , 2018 , 10,	4.9	42
91	The Mycotox Charter: Increasing Awareness of, and Concerted Action for, Minimizing Mycotoxin Exposure Worldwide. <i>Toxins</i> , 2018 , 10,	4.9	37
90	Fate of mycotoxins and related fungi in the anaerobic digestion process. <i>Bioresource Technology</i> , 2018 , 265, 554-557	11	8
89	Survey of <i>Penicillia</i> associated with Italian grana cheese. <i>International Journal of Food Microbiology</i> , 2017 , 246, 25-31	5.8	19
88	Infection with toxigenic and atoxigenic strains of <i>Aspergillus flavus</i> induces different transcriptional signatures in maize kernels. <i>Journal of Plant Interactions</i> , 2017 , 12, 21-30	3.8	7
87	Careful with That Axe, Gene, Genome Perturbation after a PEG-Mediated Protoplast Transformation in <i>Fusarium verticillioides</i> . <i>Toxins</i> , 2017 , 9,	4.9	8
86	Recent advances in modeling the risk of mycotoxin contamination in crops. <i>Current Opinion in Food Science</i> , 2016 , 11, 10-15	9.8	23
85	Aflatoxin B1 contamination in maize in Europe increases due to climate change. <i>Scientific Reports</i> , 2016 , 6, 24328	4.9	290
84	Foreword: mycotoxins in a changing world. <i>World Mycotoxin Journal</i> , 2016 , 9, 647-651	2.5	9
83	Modelling climate change impacts on mycotoxin contamination. <i>World Mycotoxin Journal</i> , 2016 , 9, 717-726	2.5	70
82	Fumonisin and their modified forms, a matter of concern in future scenario?. <i>World Mycotoxin Journal</i> , 2016 , 9, 727-739	2.5	30
81	Oleoyl and linoleoyl esters of fumonisin B1 are differently produced by <i>Fusarium verticillioides</i> on maize and rice based media. <i>International Journal of Food Microbiology</i> , 2016 , 217, 79-84	5.8	7
80	Modeling Growth and Toxin Production of Toxigenic Fungi Signaled in Cheese under Different Temperature and Water Activity Regimes. <i>Toxins</i> , 2016 , 9,	4.9	25
79	Aflatoxin in maize, a multifaceted answer of <i>Aspergillus flavus</i> governed by weather, host-plant and competitor fungi. <i>Journal of Cereal Science</i> , 2016 , 70, 256-262	3.8	19
78	Atoxigenic <i>Aspergillus flavus</i> endemic to Italy for biocontrol of aflatoxins in maize. <i>BioControl</i> , 2015 , 60, 125-134	2.3	31

77	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	2.7	22
76	Starch and thermal treatment, important factors in changing detectable fumonisins in maize post-harvest. <i>Journal of Cereal Science</i> , 2015 , 61, 78-85	3.8	12
75	Maize lipids play a pivotal role in the fumonisin accumulation. <i>World Mycotoxin Journal</i> , 2015 , 8, 87-97	2.5	20
74	Predictive modelling of aflatoxin contamination to support maize chain management. <i>World Mycotoxin Journal</i> , 2015 , 8, 161-170	2.5	22
73	OTA-Grapes: A Mechanistic Model to Predict Ochratoxin A Risk in Grapes, a Step beyond the Systems Approach. <i>Toxins</i> , 2015 , 7, 3012-29	4.9	20
72	Open Field Study of Some Zea mays Hybrids, Lipid Compounds and Fumonisins Accumulation. <i>Toxins</i> , 2015 , 7, 3657-70	4.9	9
71	Defense Responses to Mycotoxin-Producing Fungi <i>Fusarium proliferatum</i> , <i>F. subglutinans</i> , and <i>Aspergillus flavus</i> in Kernels of Susceptible and Resistant Maize Genotypes. <i>Molecular Plant-Microbe Interactions</i> , 2015 , 28, 546-57	3.6	32
70	Autochthonous yeasts as potential biocontrol agents in dry-cured meat products. <i>Food Control</i> , 2014 , 46, 160-167	6.2	35
69	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> , 2014 , 7, 273-81	3.3	39
68	A true scale study of the maize chain with focus on free and hidden fumonisins and related fungi. <i>World Mycotoxin Journal</i> , 2014 , 7, 297-304	2.5	4
67	Global Risk Maps for Mycotoxins in Wheat and Maize 2014 , 309-326		4
66	LDS1-produced oxylipins are negative regulators of growth, conidiation and fumonisin synthesis in the fungal maize pathogen <i>Fusarium verticillioides</i> . <i>Frontiers in Microbiology</i> , 2014 , 5, 669	5.7	32
65	Hydro- and thermotimes for conidial germination kinetics of the ochratoxigenic species <i>Aspergillus carbonarius</i> in vitro, on grape skin and grape flesh. <i>Fungal Biology</i> , 2014 , 118, 996-1003	2.8	10
64	Review on pre- and post-harvest management of peanuts to minimize aflatoxin contamination. <i>Food Research International</i> , 2014 , 62, 11-19	7	130
63	Nutrition and Ageing. <i>Studies in Health Technology and Informatics</i> , 2014 , 203, 112-21	0.5	1
62	Structure of an <i>Aspergillus flavus</i> population from maize kernels in northern Italy. <i>International Journal of Food Microbiology</i> , 2013 , 162, 1-7	5.8	32
61	Transcriptional changes in developing maize kernels in response to fumonisin-producing and nonproducing strains of <i>Fusarium verticillioides</i> . <i>Plant Science</i> , 2013 , 210, 183-92	5.3	14
60	AFLA-maize, a mechanistic model for <i>Aspergillus flavus</i> infection and aflatoxin B1 contamination in maize. <i>Computers and Electronics in Agriculture</i> , 2013 , 94, 38-46	6.5	58

59	Fatty acid esters of fumonisins: first evidence of their presence in maize. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2013 , 30, 1606-13	3.2	20
58	Dynamics of fungi and related mycotoxins during cereal storage in silo bags. <i>Food Control</i> , 2013 , 30, 280-287	2.4	24
57	Cornmeal and starch influence the dynamic of fumonisin B, A and C production and masking in <i>Fusarium verticillioides</i> and <i>F. proliferatum</i> . <i>International Journal of Food Microbiology</i> , 2013 , 166, 21-7	5.8	17
56	Cross-validation of predictive models for deoxynivalenol in wheat at harvest. <i>World Mycotoxin Journal</i> , 2013 , 6, 389-397	2.5	13
55	<i>Fusarium verticillioides</i> and maize interaction in vitro: relationship between oxylipin cross-talk and fumonisin synthesis. <i>World Mycotoxin Journal</i> , 2013 , 6, 343-351	2.5	12
54	Fumonisin B, A and C profile and masking in <i>Fusarium verticillioides</i> strains on fumonisin-inducing and maize-based media. <i>International Journal of Food Microbiology</i> , 2012 , 159, 93-100	5.8	13
53	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
52	Resistant and susceptible maize genotypes activate different transcriptional responses against <i>Fusarium verticillioides</i> . <i>Physiological and Molecular Plant Pathology</i> , 2012 , 77, 52-59	2.6	28
51	Aflatoxin and fumonisin contamination of yam flour from markets in Nigeria. <i>Food Control</i> , 2012 , 25, 53-58	6.2	19
50	Comparison of temperature and moisture requirements for sporulation of <i>Aspergillus flavus</i> sclerotia on natural and artificial substrates. <i>Fungal Biology</i> , 2012 , 116, 637-42	2.8	26
49	FUM and BIK gene expression contribute to describe fumonisin and bikaverin synthesis in <i>Fusarium verticillioides</i> . <i>International Journal of Food Microbiology</i> , 2012 , 160, 94-8	5.8	16
48	Role of maize hybrids and their chemical composition in <i>Fusarium</i> infection and fumonisin production. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3800-8	5.7	46
47	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> , 2012 , 5, 409-418	2.5	10
46	Biocontrol of <i>Penicillium nordicum</i> growth and ochratoxin A production by native yeasts of dry cured ham. <i>Toxins</i> , 2012 , 4, 68-82	4.9	46
45	Modelling, predicting and mapping the emergence of aflatoxins in cereals in the EU due to climate change. <i>EFSA Supporting Publications</i> , 2012 , 9, 223E	1.1	34
44	Growth and aflatoxin production of an Italian strain of <i>Aspergillus flavus</i> : influence of ecological factors and nutritional substrates. <i>World Mycotoxin Journal</i> , 2011 , 4, 425-432	2.5	24
43	Evaluation of broad spectrum sources of resistance to <i>Fusarium verticillioides</i> and advanced maize breeding lines. <i>World Mycotoxin Journal</i> , 2011 , 4, 43-51	2.5	21
42	Dynamic of water activity in maize hybrids is crucial for fumonisin contamination in kernels. <i>Journal of Cereal Science</i> , 2011 , 54, 467-472	3.8	38

41	Detection and discrimination between ochratoxin producer and non-producer strains of <i>Penicillium nordicum</i> on a ham-based medium using an electronic nose. <i>Mycotoxin Research</i> , 2011 , 27, 29-35	4	14
40	Field control of <i>Fusarium</i> ear rot, <i>Ostrinia nubilalis</i> (Hübner), and fumonisins in maize kernels. <i>Pest Management Science</i> , 2011 , 67, 458-65	4.6	35
39	Phomopsins: an overview of phytopathological and chemical aspects, toxicity, analysis and occurrence. <i>World Mycotoxin Journal</i> , 2011 , 4, 345-359	2.5	24
38	Controlling ochratoxin A in the vineyard and winery 2010 , 515-546		1
37	Influence of abiotic parameters on ochratoxin A production by a <i>Penicillium nordicum</i> strain in dry-cured meat model systems. <i>Food Control</i> , 2010 , 21, 1739-1744	6.2	25
36	A short geostatistical study of the three-dimensional spatial structure of fumonisins in stored maize. <i>World Mycotoxin Journal</i> , 2010 , 3, 95-103	2.5	6
35	Environmental factors modify carbon nutritional patterns and niche overlap between <i>Aspergillus flavus</i> and <i>Fusarium verticillioides</i> strains from maize. <i>International Journal of Food Microbiology</i> , 2009 , 130, 213-8	5.8	38
34	Biological interactions to select biocontrol agents against toxigenic strains of <i>Aspergillus flavus</i> and <i>Fusarium verticillioides</i> from maize. <i>Mycopathologia</i> , 2009 , 167, 287-95	2.9	25
33	Effect of environmental conditions on spore production by <i>Fusarium verticillioides</i> , the causal agent of maize ear rot. <i>European Journal of Plant Pathology</i> , 2009 , 123, 159-169	2.1	35
32	Review of predictive models for <i>Fusarium</i> head blight and related mycotoxin contamination in wheat. <i>Food and Chemical Toxicology</i> , 2009 , 47, 927-31	4.7	91
31	Climate change and food safety: an emerging issue with special focus on Europe. <i>Food and Chemical Toxicology</i> , 2009 , 47, 1009-21	4.7	348
30	Scientific information on mycotoxins and natural plant toxicants. <i>EFSA Supporting Publications</i> , 2009 , 6, 24E	1.1	28
29	Effect of aw and CO ₂ level on <i>Aspergillus flavus</i> growth and aflatoxin production in high moisture maize post-harvest. <i>International Journal of Food Microbiology</i> , 2008 , 122, 109-13	5.8	67
28	Effect of solute and matric potential on in vitro growth and sporulation of strains from a new population of <i>Aspergillus flavus</i> isolated in Italy. <i>Fungal Ecology</i> , 2008 , 1, 102-106	4.1	22
27	Phyllosphere grapevine yeast <i>Aureobasidium pullulans</i> reduces <i>Aspergillus carbonarius</i> (sour rot) incidence in wine-producing vineyards in Greece. <i>Biological Control</i> , 2008 , 46, 158-165	3.8	62
26	Logistic regression modeling of cropping systems to predict fumonisin contamination in maize. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 10433-8	5.7	66
25	Effect of lime-induced leaf chlorosis on ochratoxin A, trans-resveratrol, and epsilon-viniferin production in grapevine (<i>Vitis vinifera</i> L.) berries infected by <i>Aspergillus carbonarius</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 2085-9	5.7	22
24	Risk Assessment and Safety Evaluation of Mycotoxins in Fruits 2008 , 1-26		10

23	Food mycology - a multifaceted approach to fungi and food. <i>World Mycotoxin Journal</i> , 2008 , 1, 223-224	2.5	3
22	Aflatoxin B1 contamination in maize related to the aridity index in North Italy. <i>World Mycotoxin Journal</i> , 2008 , 1, 449-456	2.5	34
21	Penicillium populations in dry-cured ham manufacturing plants. <i>Journal of Food Protection</i> , 2007 , 70, 975-80	2.5	92
20	Studies on Aspergillus section Flavi isolated from maize in northern Italy. <i>International Journal of Food Microbiology</i> , 2007 , 113, 330-8	5.8	176
19	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> , 2006 , 107, 39-47	5.8	80
18	European research on ochratoxin A in grapes and wine. <i>International Journal of Food Microbiology</i> , 2006 , 111 Suppl 1, S2-4	5.8	131
17	Black aspergilli and ochratoxin A in grapes in Italy. <i>International Journal of Food Microbiology</i> , 2006 , 111 Suppl 1, S53-60	5.8	96
16	Mapping of Aspergillus Section Nigri in Southern Europe and Israel based on geostatistical analysis. <i>International Journal of Food Microbiology</i> , 2006 , 111 Suppl 1, S72-82	5.8	71
15	Black aspergilli and ochratoxin A in grapes and wine. Introductory note. <i>International Journal of Food Microbiology</i> , 2006 , 111 Suppl 1, S1	5.8	4
14	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> , 2006 , 72, 680-5	4.8	158
13	Spatial distribution of ochratoxin A in vineyard and sampling design to assess must contamination. <i>Journal of Food Protection</i> , 2006 , 69, 884-90	2.5	14
12	Rapid detection of kernel rots and mycotoxins in maize by near-infrared reflectance spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8128-34	5.7	133
11	A sampling protocol to detect latent infections in potato tubers. <i>EPPO Bulletin</i> , 2005 , 35, 477-481	1	1
10	Ochratoxin A production by Aspergillus carbonarius on some grape varieties grown in Italy. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1736-1740	4.3	77
9	Risk assessment and management in practice: ochratoxin in grapes and wine 2004 , 244-261		10
8	Occurrence of ochratoxin A-producing fungi in grapes grown in Italy. <i>Journal of Food Protection</i> , 2003 , 66, 633-6	2.5	176
7	Epidemiology of Toxin-Producing Fungi and Ochratoxin a Occurrence in Grape. <i>European Journal of Plant Pathology</i> , 2003 , 109, 715-722	2.1	78
6	Estimating the potential development of Diaporthe helianthi epidemics in Italy*. <i>EPPO Bulletin</i> , 2003 , 33, 427-431	1	8

5	Effect of ochratoxin A-producing Aspergilli on stilbenic phytoalexin synthesis in grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6151-7	5.7	56
4	Epidemiology of toxin-producing fungi and ochratoxin A occurrence in grape 2003 , 715-722		2
3	Ochratoxin a in Grapes and Wine. <i>European Journal of Plant Pathology</i> , 2002 , 108, 639-643	2.1	115
2	CERCOPRI: a forecasting model for primary infections of cercospora leaf spot of sugarbeet1. <i>EPPO Bulletin</i> , 1991 , 21, 527-531	1	19
1	The potential for aflatoxin predictive risk modelling in sub-Saharan Africa: a review. <i>World Mycotoxin Journal</i> ,1-18	2.5	0