Biodegradation of Mycotoxins: Tales from Known and U

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Citation Report

#	Article	IF	Citations
1	Beyond Ribosomal Binding: The Increased Polarity and Aberrant Molecular Interactions of 3-epi-deoxynivalenol. Toxins, 2016, 8, 261.	1.5	18
2	Impact of food processing and detoxification treatments on mycotoxin contamination. Mycotoxin Research, 2016, 32, 179-205.	1.3	462
3	Prevalence of mycotoxins in foods and decontamination. Current Opinion in Food Science, 2017, 14, 50-60.	4.1	66
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5	Pediococcus acidolacticiandPediococcus pentosaceusisolated from a rainbow trout ecosystem have probiotic and ABF1 adsorbing/degrading abilitiesin vitro. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 2118-2130.	1.1	13
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8	Yeast and bacteria from ensiled high moisture maize grains as potential mitigation agents of fumonisin B₁. Journal of the Science of Food and Agriculture, 2017, 97, 2443-2452.	1.7	19
9	Strategies and Methodologies for Developing Microbial Detoxification Systems to Mitigate Mycotoxins. Toxins, 2017, 9, 130.	1.5	91
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16	Mycotoxins in Wheat and Mitigation Measures. , 2017, , .		10
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19	Simultaneous degradation of aflatoxin B 1 and zearalenone by a microbial consortium. Toxicon, 2018, 146, 69-76.	0.8	33
20	Strategies to prevent and reduce mycotoxins for compound feed manufacturing. Animal Feed Science and Technology, 2018, 237, 129-153.	1.1	98
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