

# Mycotoxin occurrence in grains and the role of postharvest strategies. A review

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Citation Report

#	ARTICLE	IF	CITATIONS
1	A critical review of producers of small lactone mycotoxins: patulin, penicillic acid and moniliformin. <i>World Mycotoxin Journal</i> , 2018, 11, 73-100.	0.8	63
2	Functional characterization of <i>Lactobacillus plantarum</i> ITEM 17215: A potential biocontrol agent of fungi with plant growth promoting traits, able to enhance the nutritional value of cereal products. <i>Food Research International</i> , 2018, 106, 936-944.	2.9	43
3	Paper-based immune-affinity arrays for detection of multiple mycotoxins in cereals. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 2253-2262.	1.9	12
4	Incidence of toxigenic fungi and zearalenone in rice grains from Brazil. <i>International Journal of Food Microbiology</i> , 2018, 270, 5-13.	2.1	44
5	High-sensitivity direct analysis of aflatoxins in peanuts and cereal matrices by ultra-performance liquid chromatography with fluorescence detection involving a large volume flow cell. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2018, 53, 255-260.	0.7	20
6	Effect of gaseous ozone treatments on DON, microbial contaminants and technological parameters of wheat and semolina. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018, 35, 761-772.	1.1	32
7	Determination of trichothecenes in chicken liver using gas chromatography coupled with triple-quadrupole mass spectrometry. <i>LWT - Food Science and Technology</i> , 2018, 93, 237-242.	2.5	22
8	Assessment of Detoxification Efficacy of Irradiation on Zearalenone Mycotoxin in Various Fruit Juices by Response Surface Methodology and Elucidation of Its in-vitro Toxicity. <i>Frontiers in Microbiology</i> , 2018, 9, 2937.	1.5	48
9	Sterigmatocystin: A mycotoxin to be seriously considered. <i>Food and Chemical Toxicology</i> , 2018, 118, 460-470.	1.8	75
10	A smartphone-based quantitative detection platform of mycotoxins based on multiple-color upconversion nanoparticles. <i>Nanoscale</i> , 2018, 10, 15865-15874.	2.8	53
11	Mycorrhizal Root Exudates Induce Changes in the Growth and Fumonisin Gene (FUM1) Expression of <i>Fusarium proliferatum</i> . <i>Agronomy</i> , 2019, 9, 291.	1.3	2
12	Effect of debranning process on deoxynivalenol content in whole-wheat flours. <i>Cereal Chemistry</i> , 2019, 96, 717-724.	1.1	8
13	Role of Some Food-Grade Synthesized Flavonoids on the Control of Ochratoxin A in <i>Aspergillus carbonarius</i> . <i>Molecules</i> , 2019, 24, 2553.	1.7	9
14	Isolation and identification of a <i>Bacillus megaterium</i> strain with ochratoxin A removal ability and antifungal activity. <i>Food Control</i> , 2019, 106, 106743.	2.8	24
15	Interactions among Fungal Community, <i>Fusarium</i> Mycotoxins, and Components of Harvested Wheat under Simulated Storage Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8411-8418.	2.4	17
16	Chlorine dioxide fumigation to control stored product insects in rice stored in a room. <i>Journal of Stored Products Research</i> , 2019, 84, 101527.	1.2	6
17	Inhibition of aflatoxin B1 biosynthesis and down regulation of aflR and aflB genes in presence of benzimidazole derivatives without impairing the growth of <i>Aspergillus flavus</i> . <i>Toxicon</i> , 2019, 170, 60-67.	0.8	9
18	Predictive model of aflatoxin contamination risk associated with granary-stored corn with versicolorin A monitoring and logistic regression. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019, 36, 308-319.	1.1	11

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20	New Functional Ingredients From Agroindustrial By-Products for the Development of Healthy Foods. , 2019, , 351-359.		1
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22	Preparation of dummy molecularly imprinted polymers for extraction of Zearalenone in grain samples. Journal of Chromatography A, 2019, 1602, 11-18.	1.8	39
23	Dietary exposure assessment to mycotoxins through total diet studies. A review. Food and Chemical Toxicology, 2019, 128, 8-20.	1.8	46
24	Investigation and Characterization of <i>Myroides odoratimimus</i> Strain 3J2MO Aflatoxin B <sub>1</sub> Degradation. Journal of Agricultural and Food Chemistry, 2019, 67, 4595-4602.	2.4	18
25	A sub-Saharan African perspective on mycotoxins in beer - a review. Journal of the Institute of Brewing, 2019, 125, 184-199.	0.8	11
26	Use of Visible–Near-Infrared (Vis-NIR) Spectroscopy to Detect Aflatoxin B <sub>1</sub> on Peanut Kernels. Applied Spectroscopy, 2019, 73, 415-423.	1.2	21
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32	Colour-encoded lateral flow immunoassay for the simultaneous detection of aflatoxin B1 and type-B fumonisins in a single Test line. Talanta, 2019, 192, 288-294.	2.9	89
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34	In Vitro Detoxification of Aflatoxin B1, Deoxynivalenol, Fumonisin, T-2 Toxin and Zearalenone by Probiotic Bacteria from Genus Lactobacillus and Saccharomyces cerevisiae Yeast. Probiotics and Antimicrobial Proteins, 2020, 12, 289-301.	1.9	108
35	Modeling and experimental of mould disinfestation of soybean silos with ozone. Ozone: Science and Engineering, 2020, 42, 1-11.	1.4	5
36	Impact of Biological Contamination of Rice on Food Safety. Food Reviews International, 2020, 36, 745-760.	4.3	0

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38	High occurrence of aflatoxin B1 in Pixian Doubanjiang, a typical condiment in Chinese cuisine. <i>Food Control</i> , 2020, 110, 107034.	2.8	13
39	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
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43	A Review of Grain Kernel Damage: Mechanisms, Modeling, and Testing Procedures. <i>Transactions of the ASABE</i> , 2020, 63, 455-475.	1.1	32
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47	<i>Aspergillus flavus</i> and aflatoxin contamination in the maize value chain and what needs to be done in Tanzania. <i>Scientific African</i> , 2020, 10, e00606.	0.7	16
48	Occurrence of <i>Fusarium</i> mycotoxins and toxigenic <i>Fusarium</i> species in freshly harvested rice in Jiangsu, China. <i>World Mycotoxin Journal</i> , 2020, 13, 201-212.	0.8	13
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57	Dual Function of a Novel Bacterium, <i>Slackia</i> sp. D-G6: Detoxifying Deoxynivalenol and Producing the Natural Estrogen Analogue. <i>Equol. Toxins</i> , 2020, 12, 85.	1.5	25
58	Production of aflatoxin B1 and B2 by <i>Aspergillus flavus</i> in inoculated wheat using typical craft beer malting conditions. <i>Food Microbiology</i> , 2020, 89, 103456.	2.1	16
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70	A Portable, Label-Free, Reproducible Quartz Crystal Microbalance Immunochip for the Detection of Zearalenone in Food Samples. <i>Biosensors</i> , 2021, 11, 53.	2.3	9
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78	Nanoencapsulation of essential oils and their bioactive constituents: A novel strategy to control mycotoxin contamination in food system. <i>Food and Chemical Toxicology</i> , 2021, 149, 112019.	1.8	78
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80	A Multifunctional N-Doped Cu <sup>2+</sup> -MOFs (N <sup>2+</sup> -Cu <sup>2+</sup> -MOF) Nanomaterial-Driven Electrochemical Aptasensor for Sensitive Detection of Deoxynivalenol. <i>Molecules</i> , 2021, 26, 2243.	1.7	27
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102	Impact of Mycotoxins on Animals's™ Oxidative Status. <i>Antioxidants</i> , 2021, 10, 214.	2.2	56
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107	Quantitative risk assessment for aflatoxin M1 associated with the consumption of milk and traditional dairy products in Argentina. <i>Mycotoxin Research</i> , 2021, 37, 315-325.	1.3	6
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121	Evaluation of fungal hazards associated with dried fig processing. <i>International Journal of Food Microbiology</i> , 2022, 365, 109541.	2.1	7
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124	Estimation of nutritional postharvest losses along food value chains: A case study of three key food security commodities in sub-Saharan Africa. <i>Food Security</i> , 2022, 14, 571-590.	2.4	5
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127	Implications of Mycotoxins in Food Safety. , 0, , .		4



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147	Zephyrus: Grain Aeration Strategy Based on the Prediction of Temperature and Moisture Fronts. <i>Springer Optimization and Its Applications</i> , 2022, , 181-198.	0.6	1
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150	Validation of a HACCP community-based infantsâ€™ complementary food safety assurance method in cash crop producing communities in Gedeo zone, Southern Ethiopia. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2022, , 1-10.	1.1	2
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152	Deoxynivalenol: An Overview on Occurrence, Chemistry, Biosynthesis, Health Effects and Its Detection, Management, and Control Strategies in Food and Feed. <i>Microbiology Research</i> , 2022, 13, 292-314.	0.8	18
153	Occurrence of Mycotoxins and Toxigenic Fungi in Cereals and Application of Yeast Volatiles for Their Biological Control. <i>Toxins</i> , 2022, 14, 404.	1.5	14
154	Mycotoxins in Environment and Its Health Implications. <i>Emerging Contaminants and Associated Treatment Technologies</i> , 2022, , 289-318.	0.4	3
155	Functional bioplastics from food residual: Potentiality and safety issues. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 3177-3204.	5.9	9
156	Effects of stem cells and amniotic fluid on uterus and ovaries in a rat model of abdominal adhesions: a controlled study. <i>Journal of the Turkish German Gynecology Association</i> , 2022, 23, 154-166.	0.2	2
157	<sc>High-performance</sc> fabricated nanoâ€ adsorbents as emerging approach for removal of mycotoxins: a review. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5781-5789.	1.3	3
158	Facile preparation of uniform-sized covalent organic framework nanoflowers as versatile sample-pretreatment platforms for sensitive and specific determination of hazardous substances. <i>Journal of Hazardous Materials</i> , 2022, 438, 129566.	6.5	20
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