

Exposure risk assessment to ochratoxin A through consumption of wine considering the effect of steam extraction time and vinification

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Wine Contamination with Ochratoxins: A Review. <i>Beverages</i> , 2018, 4, 6.	1.3	68
2	Fungal and mycotoxin problems in grape juice and wine industries. <i>Current Opinion in Food Science</i> , 2019, 29, 7-13.	4.1	46
3	Effect of <i>Aspergillus carbonarius</i> on ochratoxin A levels, volatile profile and antioxidant activity of the grapes and respective wines. <i>Food Research International</i> , 2019, 126, 108687.	2.9	19
4	Exposure risk to carbonyl compounds and furfuryl alcohol through the consumption of sparkling wines. <i>Ciencia Rural</i> , 2019, 49, .	0.3	4
5	The Route of Mycotoxins in the Grape Food Chain. <i>American Journal of Enology and Viticulture</i> , 2020, 71, 89-104.	0.9	17
6	Fungal species and toxins in wines and grapes in the Mediterranean area. , 2020, , 503-515.		0
7	Ochratoxin A presence in Cabernet Sauvignon wine changes antioxidant activity in vitro and oxidative stress markers in vivo. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020, 37, 1755-1764.	1.1	8
8	From grape to wine: Fate of ochratoxin A during red, rose, and white winemaking process and the presence of ochratoxin derivatives in the final products. <i>Food Control</i> , 2020, 113, 107167.	2.8	42
9	Colonization of <i>Aspergillus carbonarius</i> and accumulation of ochratoxin A in <i>Vitis vinifera</i> , <i>Vitis labrusca</i> , and hybrid grapes – research on the most promising alternatives for organic viticulture. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2414-2421.	1.7	6
10	A novel electrochemical aptasensor for ochratoxin a sensing in spiked food using strand-displacement polymerase reaction. <i>Talanta</i> , 2021, 223, 121705.	2.9	50
11	Recent Advances in Mycotoxin Analysis and Detection of Mycotoxigenic Fungi in Grapes and Derived Products. <i>Sustainability</i> , 2021, 13, 2537.	1.6	13
12	Origin, Succession, and Control of Biotoxin in Wine. <i>Frontiers in Microbiology</i> , 2021, 12, 703391.	1.5	2
13	Ochratoxins in Wines: A Review of Their Occurrence in the Last Decade, Toxicity, and Exposure Risk in Humans. <i>Toxins</i> , 2021, 13, 478.	1.5	16
14	Grape (<i>Vitis vinifera</i> L. cv. PaÑs) Juices Obtained by Steam Extraction. <i>Processes</i> , 2021, 9, 1670.	1.3	1
15	Mycotoxins in red wine: Occurrence and risk assessment. <i>Food Control</i> , 2021, 129, 108229.	2.8	11
16	Conventional vs. organic vineyards: Black Aspergilli population structure, mycotoxigenic capacity and mycotoxin contamination assessment in wines, using a new Q-TOF MS-MS detection method. <i>Food Control</i> , 2022, 136, 108860.	2.8	7
17	Removal of Ochratoxin A from Red Wine Using Alginate-PVA-L. plantarum (APLP) Complexes: A Preliminary Study. <i>Toxins</i> , 2022, 14, 230.	1.5	5
18	Application of a Validated Method for the Identification and Quantification of Mycotoxins in Wines Using UPLC-MS/MS. <i>Separations</i> , 2022, 9, 102.	1.1	3

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19	From Grapes to Wine: Impact of the Vinification Process on Ochratoxin A Contamination. <i>Foods</i> , 2023, 12, 260.	1.9	2
20	Recent advances in nanomaterial-based optical biosensors for food safety applications: Ochratoxin-A detection, as case study. <i>Critical Reviews in Food Science and Nutrition</i> , 0, , 1-43.	5.4	13
21	A <i>Bacillus</i> -based biofungicide agent prevents ochratoxins occurrence in grapes and impacts the volatile profile throughout the Chardonnay winemaking stages. <i>International Journal of Food Microbiology</i> , 2023, 389, 110107.	2.1	9
22	Improvement of Stilbene Content in Concord and Isabel Precoce Grapes and Juice through Methyl Jasmonate Application. <i>ACS Food Science & Technology</i> , 2023, 3, 292-300.	1.3	0
23	Impact of Steam Extraction and Maceration Duration on Wines from Frozen "Frontenac" Must. <i>Fermentation</i> , 2023, 9, 317.	1.4	1