Deoxynivalenol and its masked forms: Characteristics, i wheat and wheat based products processing - A review

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Citation Report

#	Article	IF	Citations
1	Fates of deoxynivalenol and deoxynivalenol-3-glucoside from wheat flour to Iranian traditional breads. Food Control, 2018, 91, 339-343.	2.8	16
2	The detoxification of aflatoxin M₁ by Lactobacillus acidophilus and Bifidobacterium spp.: A review. Journal of Food Processing and Preservation, 2018, 42, e13704.	0.9	49
3	Aflatoxins in cereals: State of the art. Journal of Food Safety, 2018, 38, e12532.	1.1	56
4	Probabilistic risk assessment (Monte Carlo simulation method) of Pb and Cd in the onion bulb (Allium) Tj ETQq1 1 0.784314 rgBT /Ov	2.7	49
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7	Modified Fusarium Mycotoxins in Cereals and Their Productsâ€"Metabolism, Occurrence, and Toxicity: An Updated Review. Molecules, 2018, 23, 963.	1.7	90
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15	Global research trends in food safety in agriculture and industry from 1991 to 2018: A data-driven analysis. Trends in Food Science and Technology, 2019, 85, 262-276.	7.8	42
16	Deoxynivalenol: insights on genetics, analytical methods and occurrence. Current Opinion in Food Science, 2019, 30, 85-92.	4.1	11
17	Mycotoxins in cereal-based products during 24 years (1983â€"2017): A global systematic review. Trends in Food Science and Technology, 2019, 91, 95-105.	7.8	110
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20	Preparation of dummy molecularly imprinted polymers for extraction of Zearalenone in grain samples. Journal of Chromatography A, 2019, 1602, 11-18.	1.8	39
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