

Mycotoxins in cereal-based products during 24 years (1994-2018): a review

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Bioaccumulation of potentially toxic elements (PTEs) in muscle <i>Tilapia</i> spp fish: a systematic review, meta-analysis, and non-carcinogenic risk assessment. <i>Toxin Reviews</i> , 2021, 40, 473-483.	1.5	13
2	The prevalence of <i>Brucella</i> spp. in dairy products in the Middle East region: A systematic review and meta-analysis. <i>Acta Tropica</i> , 2020, 202, 105241.	0.9	37
3	Contamination of milk and dairy products by <i>Brucella</i> species: A global systematic review and meta-analysis. <i>Food Research International</i> , 2020, 128, 108775.	2.9	32
4	Recent advances on toxicity and determination methods of mycotoxins in foodstuffs. <i>Trends in Food Science and Technology</i> , 2020, 96, 233-252.	7.8	157
5	Kinetics and thermodynamic modelling of the aflatoxins decontamination: a review. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3525-3532.	1.3	21
6	Magneto-controlled aptasensor for simultaneous detection of ochratoxin A and fumonisin B1 using inductively coupled plasma mass spectrometry with multiple metal nanoparticles as element labels. <i>Analytica Chimica Acta</i> , 2020, 1127, 182-189.	2.6	23
7	Chemiluminescent Enzyme Immunoassay and Bioluminescent Enzyme Immunoassay for Tenuazonic Acid Mycotoxin by Exploitation of Nanobody and Nanobody-Nanoluciferase Fusion. <i>Analytical Chemistry</i> , 2020, 92, 11935-11942.	3.2	43
8	Recent advances on emerging nanomaterials for controlling the mycotoxin contamination: From detection to elimination. <i>Food Frontiers</i> , 2020, 1, 360-381.	3.7	32
9	Mycotoxins in Functional Beverages: A Review. <i>Beverages</i> , 2020, 6, 52.	1.3	15
10	Evaluation of the Individual and Combined Toxicity of Fumonisin Mycotoxins in Human Gastric Epithelial Cells. <i>International Journal of Molecular Sciences</i> , 2020, 21, 5917.	1.8	25
11	Mycotoxins Analysis in Cereals and Related Foodstuffs by Liquid Chromatography-Tandem Mass Spectrometry Techniques. <i>Journal of Food Quality</i> , 2020, 2020, 1-23.	1.4	13
12	Effects of Atmospheric-Pressure Cold Plasma Treatment on Deoxynivalenol Degradation, Quality Parameters, and Germination of Barley Grains. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 3530.	1.3	56
13	Response to "Refers to the overall and variations of aflatoxin M1 contamination of milk in Iran: A systematic review and meta-analysis study" <i>Food Chemistry</i> , 2020, 326, 126885.	4.2	0
14	Dietary exposure assessment and risk characterization of mycotoxins in lactating women: Case study of São Paulo state, Brazil. <i>Food Research International</i> , 2020, 134, 109272.	2.9	10
15	Techniques, perspectives, and challenges of bioactive peptide generation: A comprehensive systematic review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 1488-1520.	5.9	48
16	Visualization of Mycotoxins in Living Cells Using Conformation-Resolved Aptamer Nanoprobes. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 9920-9925.	3.2	6
17	In vitro and in vivo capacity of yeast-based products to bind to aflatoxins B1 and M1 in media and foodstuffs: A systematic review and meta-analysis. <i>Food Research International</i> , 2020, 137, 109505.	2.9	21
18	Advances in Occurrence, Importance, and Mycotoxin Control Strategies: Prevention and Detoxification in Foods. <i>Foods</i> , 2020, 9, 137.	1.9	358

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21	A Systematic Review and Meta-analysis to Investigate the Correlation Vegetable Irrigation with Wastewater and Concentration of Potentially Toxic Elements (PTES): a Case Study of Spinach (<i>Spinacia</i>) Tj ETQq0 0.0 rgBT /Overlock 10 199, 792-799.	1.9	13
22	Postharvest UV-C irradiation for fungal control and reduction of mycotoxins in brown, black, and red rice during long-term storage. Food Chemistry, 2021, 339, 127810.	4.2	31
23	Fungal diversity of <i>Æsolom</i> a Ghanaian traditional beverage of millet (<i>Pennisetum glaucum</i>). Food Science and Nutrition, 2021, 9, 811-821.	1.5	9
24	Toxicant substitutes in immunological assays for mycotoxins detection: A mini review. Food Chemistry, 2021, 344, 128589.	4.2	14
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28	A review on graphene-based electrochemical sensor for mycotoxins detection. Food and Chemical Toxicology, 2021, 148, 111931.	1.8	69
29	The global overview of the occurrence of mycotoxins in cereals: a three-year survey. Current Opinion in Food Science, 2021, 39, 36-42.	4.1	82
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32	Application of new technologies in decontamination of mycotoxins in cereal grains: Challenges, and perspectives. Food and Chemical Toxicology, 2021, 148, 111976.	1.8	65
33	Prevalence and concentration of fumonisins in cereal-based foods: a global systematic review and meta-analysis study. Environmental Science and Pollution Research, 2021, 28, 20998-21008.	2.7	15
34	Development of an Immunofluorescence Assay Module for Determination of the Mycotoxin Zearalenone in Water. Toxins, 2021, 13, 182.	1.5	10
35	Mycotoxins in cereals and pulses harvested in Latvia by nanoLC-Orbitrap MS. Food Additives and Contaminants: Part B Surveillance, 2021, 14, 115-123.	1.3	7
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37	Enhanced Non-Toxic Immunodetection of <i>Alternaria</i> Mycotoxin Tenuazonic Acid Based on Ferritin-Displayed Anti-Idiotypic Nanobody-Nanoluciferase Multimers. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4911-4917.	2.4	17
38	QuEChERS LC-MS/MS Screening Method for Mycotoxin Detection in Cereal Products and Spices. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 3774.	1.2	38
39	Aptamer-based detection of fumonisin B1: A critical review. <i>Analytica Chimica Acta</i> , 2021, 1160, 338395.	2.6	13
40	The prevalence and concentration of aflatoxin M1 among different types of cheeses: A global systematic review, meta-analysis, and meta-regression. <i>Food Control</i> , 2021, 125, 107960.	2.8	34
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42	Interference of anthocyanin extracted from black soybean coats on aflatoxin B ₁ -human serum albumin in the binding process. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021, 38, 1571-1582.	1.1	3
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46	Application of electromagnetic radiations for decontamination of fungi and mycotoxins in food products: A comprehensive review. <i>Trends in Food Science and Technology</i> , 2021, 114, 399-409.	7.8	51
47	A global systematic review and meta-analysis of concentration and prevalence of mycotoxins in birds' egg. <i>Environmental Science and Pollution Research</i> , 2021, 28, 59542-59550.	2.7	5
48	Prevalence, level and health risk assessment of mycotoxins in the fried poultry eggs from Jordan. <i>Environmental Research</i> , 2021, 200, 111701.	3.7	4
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56	Refer to Application of UV-C light to improve safety and overall quality of fish: A systematic review and meta-analysis by Monteiro et al. (2021). <i>Trends in Food Science and Technology</i> , 2021, 118, 558.	7.8	0
57	Exposure to multiple mycotoxins in domestic and imported rice commercially traded in Tehran and possible risk to public health. <i>Toxicology Reports</i> , 2021, 8, 1856-1864.	1.6	12
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61	Fungicide Resistance in <i>Fusarium graminearum</i> Species Complex. <i>Current Microbiology</i> , 2022, 79, 62.	1.0	28
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67	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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75	Bio-control on the contamination of Ochratoxin A in food: Current research and future prospects. <i>Current Research in Food Science</i> , 2022, 5, 1539-1549.	2.7	12
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77	Multiplexed lateral flow immunoassay based on inner filter effect for mycotoxin detection in maize. <i>Sensors and Actuators B: Chemical</i> , 2023, 374, 132793.	4.0	14
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87	Simultaneous Analysis of Mycotoxins, Potentially Toxic Elements, and Pesticides in Rice: A Health Risk Assessment Study. <i>Toxins</i> , 2023, 15, 102.	1.5	3
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