

Assessment of the Effect of *Satureja montana* and Original *Aspergillus flavus* Growth and Aflatoxin Production at 1

Toxins

12, 142

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Phytochemical Evaluation of Tinctures and Essential Oil Obtained from <i>Satureja montana</i> Herb. <i>Molecules</i> , 2020, 25, 4763.	3.8	19
2	Discrimination and prediction of the chemical composition and the phytotoxic activity of <i>Wedelia trilobata</i> essential oil (EO) using metabolomics and chemometrics. <i>Plant Biosystems</i> , 2020, , 1-15.	1.6	4
3	Proof of concept: could snake venoms be a potential source of bioactive compounds for control of mould growth and mycotoxin production. <i>Letters in Applied Microbiology</i> , 2020, 71, 459-465.	2.2	0
4	Chemical composition and antifungal properties of commercial essential oils against the maize phytopathogenic fungus <i>Fusarium verticillioides</i> . <i>Revista Argentina De Microbiologia</i> , 2021, 53, 292-303.	0.7	21
5	Morphological and phytochemical variability of <i>Satureja hortensis</i> L. accessions: An effective opportunity for industrial production. <i>Industrial Crops and Products</i> , 2021, 162, 113232.	5.2	4
6	Influence of the Isolation Method to the Composition and Antimicrobial and Antioxidative Activity of Winter Savory (<i>Satureja montana</i> L.) Essential Oil. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2021, 24, 386-399.	1.9	7
7	Comparative Growth Inhibition of Bread Spoilage Fungi by Different Preservative Concentrations Using a Rapid Turbidimetric Assay System. <i>Frontiers in Microbiology</i> , 2021, 12, 678406.	3.5	10
8	Production of cationic antifungal peptides from kenaf seed protein as natural bio preservatives to prolong the shelf-life of tomato puree. <i>International Journal of Food Microbiology</i> , 2021, 359, 109418.	4.7	12
9	Recent advances on the efficacy of essential oils on mycotoxin secretion and their mode of action. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 4726-4751.	10.3	22
10	Recent advances in plant-based compounds for mitigation of mycotoxin contamination in food products: current status, challenges and perspectives. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2159-2170.	2.7	22
11	<i>Satureja montana</i> Essential Oil, Zein Nanoparticles and Their Combination as a Biocontrol Strategy to Reduce Bacterial Spot Disease on Tomato Plants. <i>Horticulturae</i> , 2021, 7, 584.	2.8	7
12	Inhibition of <i>Aspergillus Parasiticus</i> Growth and Aflatoxins Production by Natural Essential Oils and Phenolic Acids. <i>Toxins</i> , 2022, 14, 384.	3.4	5
13	Risk Assessment of Hepatocellular Carcinoma with Aflatoxin B1 Exposure in Edible Oils. <i>Toxins</i> , 2022, 14, 547.	3.4	4
14	Aflatoxins in Cereals and Cereal-Based Products: Occurrence, Toxicity, Impact on Human Health, and Their Detoxification and Management Strategies. <i>Toxins</i> , 2022, 14, 687.	3.4	12
15	Interactions between <i>Bacillus amyloliquefaciens</i> AG1 and <i>Aspergillus</i> spp. contaminating food and feedstuffs. <i>Acta Horticulturae</i> , 2022, , 245-252.	0.2	0
16	Recent advances in the combinations of plant-sourced natural products for the prevention of mycotoxin contamination in food. <i>Critical Reviews in Food Science and Nutrition</i> , 0, , 1-17.	10.3	0
17	Recent advancements on use of essential oils as preservatives against fungi and mycotoxins spoiling food grains. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 0, , 1-22.	2.3	0
18	Plant extracts as biocontrol agents against <i>Aspergillus carbonarius</i> growth and ochratoxin A production in grapes. <i>International Journal of Food Microbiology</i> , 2023, 407, 110425.	4.7	1

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19	Development, physicochemical characterization, and antimicrobial evaluation of niosome-loaded oregano essential oil against fish-borne pathogens. Heliyon, 2024, 10, e26486.	3.2	0