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Development of a Methodology for Estimating the Ergosterol in Meat Product-Borne Toxigenic Moulds to Evaluate Antifungal Agents

DOI: 10.3390/foods10020438 Foods, 2021, 10, .

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Version: 2024-04-17

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#	Paper	IF	Citations
4	Proteomic approach to unveil the ochratoxin A repression by Debaryomyces hansenii and rosemary on Penicillium nordicum during dry-cured fermented sausages ripening. <i>Food Control</i> , <b>2022</b> , 137, 10869	95 <sup>6.2</sup>	2
3	Endophytic fungi and their bioactive secondary metabolites in medicinal leguminosae plants: Nearly untapped medical resources. <i>FEMS Microbiology Letters</i> ,	2.9	
2	Proteomic evaluation of the effect of antifungal agents on Aspergillus westerdijkiae ochratoxin A production in a dry-cured fermented sausage-based medium. <b>2022</b> , 379, 109858		1
1	Rosmarinus officinalis reduces the ochratoxin A production by Aspergillus westerdijkiae in a dry-cured fermented sausage-based medium. <b>2022</b> , 109436		1