Micheal Sulyok

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Development and validation of a liquid chromatography/tandem mass spectrometric method for the determination of 39 mycotoxins in wheat and maize. Rapid Communications in Mass Spectrometry, 2006, 20, 2649-2659.	1.5	615
2	A liquid chromatography/tandem mass spectrometric multi-mycotoxin method for the quantification of 87 analytes and its application to semi-quantitative screening of moldy food samples. Analytical and Bioanalytical Chemistry, 2007, 389, 1505-1523.	3.7	376
3	Optimization and validation of a quantitative liquid chromatography–tandem mass spectrometric method covering 295 bacterial and fungal metabolites including all regulated mycotoxins in four model food matrices. Journal of Chromatography A, 2014, 1362, 145-156.	3.7	373
4	Mycotoxin analysis: An update. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2008, 25, 152-163.	2.3	285
5	Multi-Mycotoxin Screening Reveals the Occurrence of 139 Different Secondary Metabolites in Feed and Feed Ingredients. Toxins, 2013, 5, 504-523.	3.4	260
6	Quantitation of Mycotoxins in Food and Feed from Burkina Faso and Mozambique Using a Modern LC-MS/MS Multitoxin Method. Journal of Agricultural and Food Chemistry, 2012, 60, 9352-9363.	5.2	204
7	Application of an LC–MS/MS based multi-mycotoxin method for the semi-quantitative determination of mycotoxins occurring in different types of food infected by moulds. Food Chemistry, 2010, 119, 408-416.	8.2	189
8	Determination of multi-mycotoxin occurrence in cereals, nuts and their products in Cameroon by liquid chromatography tandem mass spectrometry (LC-MS/MS). Food Control, 2013, 31, 438-453.	5.5	170
9	New insights into the human metabolism of the Fusarium mycotoxins deoxynivalenol and zearalenone. Toxicology Letters, 2013, 220, 88-94.	0.8	165
10	Occurrence of deoxynivalenol and its 3- <i>β</i> -D-glucoside in wheat and maize. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2009, 26, 507-511.	2.3	163
11	Validation of an LC-MS/MS-based dilute-and-shoot approach for the quantification of > 500 mycotoxins and other secondary metabolites in food crops: challenges and solutions. Analytical and Bioanalytical Chemistry, 2020, 412, 2607-2620.	3.7	160
12	Simultaneous determination of 186 fungal and bacterial metabolites in indoor matrices by liquid chromatography/tandem mass spectrometry. Analytical and Bioanalytical Chemistry, 2009, 395, 1355-1372.	3.7	159
13	Co-Occurrence of Regulated, Masked and Emerging Mycotoxins and Secondary Metabolites in Finished Feed and Maize—An Extensive Survey. Toxins, 2016, 8, 363.	3.4	151
14	Assessment of human deoxynivalenol exposure using an LC–MS/MS based biomarker method. Toxicology Letters, 2012, 211, 85-90.	0.8	145
15	Development and validation of a (semi-)quantitative UHPLC-MS/MS method for the determination of 191 mycotoxins and other fungal metabolites in almonds, hazelnuts, peanuts and pistachios. Analytical and Bioanalytical Chemistry, 2013, 405, 5087-5104.	3.7	137
16	The velvet complex governs mycotoxin production and virulence of <i><scp>F</scp>usarium oxysporum</i> on plant and mammalian hosts. Molecular Microbiology, 2013, 87, 49-65.	2.5	132
17	Chromatographic methods for the simultaneous determination of mycotoxins and their conjugates in cereals. International Journal of Food Microbiology, 2007, 119, 33-37.	4.7	131
18	Mycotoxin exposure in rural residents in northern Nigeria: A pilot study using multi-urinary biomarkers. Environment International, 2014, 66, 138-145.	10.0	129

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19	Deoxynivalenol and other selected Fusarium toxins in Swedish oats — Occurrence and correlation to specific Fusarium species. International Journal of Food Microbiology, 2013, 167, 276-283.	4.7	123
20	Multiple mycotoxin exposure determined by urinary biomarkers in rural subsistence farmers in the former Transkei, South Africa. Food and Chemical Toxicology, 2013, 62, 217-225.	3.6	123
21	Development and validation of a rapid multiâ€biomarker liquid chromatography/tandem mass spectrometry method to assess human exposure to mycotoxins. Rapid Communications in Mass Spectrometry, 2012, 26, 1533-1540.	1.5	121
22	Deoxynivalenol and other selected Fusarium toxins in Swedish wheat — Occurrence and correlation to specific Fusarium species. International Journal of Food Microbiology, 2013, 167, 284-291.	4.7	120
23	Faces of a Changing Climate: Semi-Quantitative Multi-Mycotoxin Analysis of Grain Grown in Exceptional Climatic Conditions in Norway. Toxins, 2013, 5, 1682-1697.	3.4	119
24	Development of Qualitative and Semiquantitative Immunoassay-Based Rapid Strip Tests for the Detection of T-2 Toxin in Wheat and Oat. Journal of Agricultural and Food Chemistry, 2008, 56, 2589-2594.	5.2	118
25	Stable isotope dilution assay for the accurate determination of mycotoxins in maize by UHPLC-MS/MS. Analytical and Bioanalytical Chemistry, 2012, 402, 2675-2686.	3.7	112
26	Difficulties in fumonisin determination: the issue of hidden fumonisins. Analytical and Bioanalytical Chemistry, 2009, 395, 1335-1345.	3.7	107
27	Fusaric acid contributes to virulence of <i>Fusarium oxysporum</i> on plant and mammalian hosts. Molecular Plant Pathology, 2018, 19, 440-453.	4.2	105
28	Bio-monitoring of mycotoxin exposure in Cameroon using a urinary multi-biomarker approach. Food and Chemical Toxicology, 2013, 62, 927-934.	3.6	102
29	Ultra-sensitive, stable isotope assisted quantification of multiple urinary mycotoxin exposure biomarkers. Analytica Chimica Acta, 2018, 1019, 84-92.	5.4	101
30	Two dimensional separation schemes for investigation of the interaction of an anticancer ruthenium(iii) compound with plasma proteins. Journal of Analytical Atomic Spectrometry, 2005, 20, 856.	3.0	99
31	Liquid chromatography coupled to tandem mass spectrometry (LC-MS/MS) determination of phase II metabolites of the mycotoxin zearalenone in the model plantArabidopsis thaliana. Food Additives and Contaminants, 2006, 23, 1194-1200.	2.0	98
32	On the interâ€instrument and interâ€laboratory transferability of a tandem mass spectral reference library: 1. Results of an Austrian multicenter study. Journal of Mass Spectrometry, 2009, 44, 485-493.	1.6	96
33	Natural mycotoxin contamination of maize (Zea mays L.) in the South region of Brazil. Food Control, 2017, 73, 127-132.	5.5	96
34	Occurrence of multiple mycotoxins and other fungal metabolites in animal feed and maize samples from Egypt using LCâ€MS/MS. Journal of the Science of Food and Agriculture, 2017, 97, 4419-4428.	3.5	94
35	On the interâ€instrument and the interâ€laboratory transferability of a tandem mass spectral reference library: 2. Optimization and characterization of the search algorithm. Journal of Mass Spectrometry, 2009, 44, 494-502.	1.6	90
36	Application of a liquid chromatography–tandem mass spectrometric method to multi-mycotoxin determination in raw cereals and evaluation of matrix effects. Food Additives and Contaminants, 2007, 24, 1184-1195.	2.0	88

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37	LC-MS/MS-based multibiomarker approaches for the assessment of human exposure to mycotoxins. Analytical and Bioanalytical Chemistry, 2013, 405, 5687-5695.	3.7	88
38	Evaluation of Matrix Effects and Extraction Efficiencies of LC–MS/MS Methods as the Essential Part for Proper Validation of Multiclass Contaminants in Complex Feed. Journal of Agricultural and Food Chemistry, 2020, 68, 3868-3880.	5.2	86
39	Retention pattern profiling of fungal metabolites on mixed-mode reversed-phase/weak anion exchange stationary phases in comparison to reversed-phase and weak anion exchange separation materials by liquid chromatography–electrospray ionisation-tandem mass spectrometry. Journal of Chromatography A. 2008. 1191. 171-181.	3.7	85
40	Fungal and bacterial metabolites of stored maize (Zea mays, L.) from five agro-ecological zones of Nigeria. Mycotoxin Research, 2014, 30, 89-102.	2.3	85
41	A rapid optical immunoassay for the screening of T-2 and HT-2 toxin in cereals and maize-based baby food. Talanta, 2010, 81, 630-636.	5.5	81
42	Sm2, a paralog of the Trichoderma cerato-platanin elicitor Sm1, is also highly important for plant protection conferred by the fungal-root interaction of Trichoderma with maize. BMC Microbiology, 2015, 15, 2.	3.3	79
43	Mycotoxin risk assessment for consumers of groundnut in domestic markets in Nigeria. International Journal of Food Microbiology, 2017, 251, 24-32.	4.7	78
44	Toxigenicity and pathogenicity of Fusarium poae and Fusarium avenaceum on wheat. European Journal of Plant Pathology, 2008, 122, 265-276.	1.7	76
45	Natural occurrence of mycotoxins in peanut cake from Nigeria. Food Control, 2012, 27, 338-342.	5.5	75
46	Multimycotoxin analysis of sorghum (Sorghum bicolor L. Moench) and finger millet (Eleusine) Tj ETQq0 0 0 rg	BT /Overlock	2 10 Tf 50 382
47	Investigation of the Hepatic Glucuronidation Pattern of the Fusarium Mycotoxin Deoxynivalenol in Various Species. Chemical Research in Toxicology, 2012, 25, 2715-2717.	3.3	73
48	Incidence and consumer awareness of toxigenic Aspergillus section Flavi and aflatoxin B1 in peanut cake from Nigeria. Food Control, 2013, 30, 596-601.	5.5	72
49	Assessing the mycotoxicological risk from consumption of complementary foods by infants and young children in Nigeria. Food and Chemical Toxicology, 2018, 121, 37-50.	3.6	72
50	Urinary analysis reveals high deoxynivalenol exposure in pregnant women from Croatia. Food and Chemical Toxicology, 2013, 62, 231-237.	3.6	71
51	The Microbiome and Metabolites in Fermented Pu-erh Tea as Revealed by High-Throughput Sequencing and Quantitative Multiplex Metabolite Analysis. PLoS ONE, 2016, 11, e0157847.	2.5	67
52	Heterochromatin influences the secondary metabolite profile in the plant pathogen Fusarium graminearum. Fungal Genetics and Biology, 2012, 49, 39-47.	2.1	66
53	Bacterial Diversity and Mycotoxin Reduction During Maize Fermentation (Steeping) for Ogi Production. Frontiers in Microbiology, 2015, 6, 1402.	3.5	65
54	Evaluation of Microbiological and Chemical Contaminants in Poultry Farms. International Journal of Environmental Research and Public Health, 2016, 13, 192.	2.6	64

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55	Mycotoxins in corn and wheat silage in Israel. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2013, 30, 1614-1625.	2.3	63
56	Mycotoxins in maize harvested in Republic of Serbia in the period 2012–2015. Part 1: Regulated mycotoxins and its derivatives. Food Chemistry, 2020, 312, 126034.	8.2	61
57	Effect of fungal strain and cereal substrate on <i>in vitro</i> mycotoxin production by <i>Fusarium poae</i> and <i>Fusarium avenaceum</i> . Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2008, 25, 745-757.	2.3	59
58	Co-occurrence of toxic bacterial and fungal secondary metabolites in moisture-damaged indoor environments. Indoor Air, 2011, 21, 368-375.	4.3	59
59	Non-synergistic cytotoxic effects of Fusarium and Alternaria toxin combinations in Caco-2 cells. Toxicology Letters, 2016, 241, 1-8.	0.8	59
60	Direct quantification of deoxynivalenol glucuronide in human urine as biomarker of exposure to the Fusarium mycotoxin deoxynivalenol. Analytical and Bioanalytical Chemistry, 2011, 401, 195-200.	3.7	57
61	Interactions between ABCâ€transport proteins and the secondary <i>Fusarium</i> metabolites enniatin and Food Research, 2009, 53, 904-920.	3.3	55
62	Masked mycotoxins: does breeding for enhanced Fusarium head blight resistance result in more deoxynivalenol-3-glucoside in new wheat varieties?. World Mycotoxin Journal, 2016, 9, 741-754.	1.4	55
63	Mycotoxin Occurrence in Maize Silage—A Neglected Risk for Bovine Gut Health?. Toxins, 2019, 11, 577.	3.4	55
64	Fusarium Damage in Small Cereal Grains from Western Canada. 2. Occurrence of Fusarium Toxins and Their Source Organisms in Durum Wheat Harvested in 2010. Journal of Agricultural and Food Chemistry, 2013, 61, 5438-5448.	5.2	54
65	Mycotoxin co-exposures in infants and young children consuming household- and industrially-processed complementary foods in Nigeria and risk management advice. Food Control, 2019, 98, 312-322.	5.5	53
66	Utilising an LC-MS/MS-based multi-biomarker approach to assess mycotoxin exposure in the Bangkok metropolitan area and surrounding provinces. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 2040-2046.	2.3	52
67	In vitro glucuronidation kinetics of deoxynivalenol by human and animal microsomes and recombinant human UGT enzymes. Archives of Toxicology, 2015, 89, 949-960.	4.2	52
68	Mouse tissue distribution and persistence of the food-born fusariotoxins Enniatin B and Beauvericin. Toxicology Letters, 2016, 247, 35-44.	0.8	51
69	From malt to wheat beer: A comprehensive multi-toxin screening, transfer assessment and its influence on basic fermentation parameters. Food Chemistry, 2018, 254, 115-121.	8.2	51
70	A CRE1- regulated cluster is responsible for light dependent production of dihydrotrichotetronin in Trichoderma reesei. PLoS ONE, 2017, 12, e0182530.	2.5	51
71	Production of fumonisins B2 and B4 in Tolypocladium species. Journal of Industrial Microbiology and Biotechnology, 2011, 38, 1329-1335.	3.0	50
72	Uncommon occurrence ratios of aflatoxin B1, B2, G1, and G2 in maize and groundnuts from Malawi. Mycotoxin Research, 2015, 31, 57-62.	2.3	50

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73	Emerging Fusarium Mycotoxins Fusaproliferin, Beauvericin, Enniatins, and Moniliformin in Serbian Maize. Toxins, 2019, 11, 357.	3.4	50
74	Investigation of the storage stability of selected volatile sulfur compounds in different sampling containers. Journal of Chromatography A, 2001, 917, 367-374.	3.7	49
75	Spatial variability of fusarium head blight pathogens and associated mycotoxins in wheat crops. Plant Pathology, 2010, 59, 671-682.	2.4	49
76	Mycotoxins in poultry feed and feed ingredients in Nigeria. Mycotoxin Research, 2019, 35, 149-155.	2.3	49
77	Microbial secondary metabolites in school buildings inspected for moisture damage in Finland, The Netherlands and Spain. Journal of Environmental Monitoring, 2012, 14, 2044.	2.1	48
78	Comparison of Fusarium graminearum Transcriptomes on Living or Dead Wheat Differentiates Substrate-Responsive and Defense-Responsive Genes. Frontiers in Microbiology, 2016, 7, 1113.	3.5	48
79	Mycological Analysis and Multimycotoxins in Maize from Rural Subsistence Farmers in the Former Transkei, South Africa. Journal of Agricultural and Food Chemistry, 2013, 61, 8232-8240.	5.2	47
80	Quantitation of multiple mycotoxins and cyanogenic glucosides in cassava samples from Tanzania and Rwanda by an LC-MS/MS-based multi-toxin method. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 488-502.	2.3	47
81	Can plant phenolic compounds reduce <i>Fusarium</i> growth and mycotoxin production in cereals?. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 2455-2470.	2.3	47
82	Microbiological safety of readyâ€ŧoâ€eat foods in low―and middleâ€income countries: A comprehensive 10â€year (2009 to 2018) review. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 703-732.	11.7	47
83	Fate of mycotoxins in two popular traditional cereal-based beverages (kunu-zaki and pito) from rural Nigeria. LWT - Food Science and Technology, 2015, 60, 137-141.	5.2	46
84	Presence of Multiple Mycotoxins and Other Fungal Metabolites in Native Grasses from a Wetland Ecosystem in Argentina Intended for Grazing Cattle. Toxins, 2015, 7, 3309-3329.	3.4	45
85	Causal agents of Fusarium head blight of durum wheat (TriticumÂdurum Desf.) in central Italy and their inÂvitro biosynthesis of secondary metabolites. Food Microbiology, 2018, 70, 17-27.	4.2	45
86	High-Throughput Sequence Analyses of Bacterial Communities and Multi-Mycotoxin Profiling During Processing of Different Formulations of Kunu, a Traditional Fermented Beverage. Frontiers in Microbiology, 2018, 9, 3282.	3.5	45
87	Fungal and bacterial metabolites in commercial poultry feed from Nigeria. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2012, 29, 1288-1299.	2.3	43
88	Small Chemical Chromatin Effectors Alter Secondary Metabolite Production in Aspergillus clavatus. Toxins, 2013, 5, 1723-1741.	3.4	43
89	<scp>K</scp> dm <scp>A</scp> , a histone <scp>H</scp> 3 demethylase with bipartite function, differentially regulates primary and secondary metabolism in <scp><i>A</i></scp> <i>spergillus nidulans</i> . Molecular Microbiology, 2015, 96, 839-860.	2.5	43
90	Traditionally Processed Beverages in Africa: A Review of the Mycotoxin Occurrence Patterns and Exposure Assessment. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 334-351.	11.7	43

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91	YPR2 is a regulator of light modulated carbon and secondary metabolism in Trichoderma reesei. BMC Genomics, 2019, 20, 211.	2.8	43
92	Biological Control of Aflatoxin in Maize Grown in Serbia. Toxins, 2020, 12, 162.	3.4	43
93	Fusarium fungi and associated metabolites presence on grapes from Slovakia. Mycotoxin Research, 2013, 29, 97-102.	2.3	42
94	Lack of the COMPASS Component Ccl1 Reduces H3K4 Trimethylation Levels and Affects Transcription of Secondary Metabolite Genes in Two Plant–Pathogenic Fusarium Species. Frontiers in Microbiology, 2016, 07, 2144.	3.5	42
95	Regional Sub-Saharan Africa Total Diet Study in Benin, Cameroon, Mali and Nigeria Reveals the Presence of 164 Mycotoxins and Other Secondary Metabolites in Foods. Toxins, 2019, 11, 54.	3.4	42
96	Relationship between environmental factors, dry matter loss and mycotoxin levels in stored wheat and maize infected with <i>Fusarium</i> species. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2012, 29, 1118-1128.	2.3	41
97	Role of the European corn borer (<i>Ostrinia nubilalis</i>) on contamination of maize with 13 <i>Fusarium</i> mycotoxins. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 533-543.	2.3	41
98	Temperature Exerts Control of Bacillus cereus Emetic Toxin Production on Post-transcriptional Levels. Frontiers in Microbiology, 2016, 7, 1640.	3.5	41
99	Stability and epimerisation behaviour of ergot alkaloids in various solvents. World Mycotoxin Journal, 2008, 1, 67-78.	1.4	40
100	Genotyping and phenotyping of Fusarium graminearum isolates from Germany related to their mycotoxin biosynthesis. International Journal of Food Microbiology, 2011, 151, 78-86.	4.7	40
101	Mycotoxin patterns in ear rot infected maize: A comprehensive case study in Nigeria. Food Control, 2017, 73, 1159-1168.	5.5	40
102	Indoor microbiota in severely moisture damaged homes and the impact of interventions. Microbiome, 2017, 5, 138.	11.1	40
103	Multimycotoxin and fungal analysis of maize grains from south and southwestern Ethiopia. Food Additives and Contaminants: Part B Surveillance, 2018, 11, 64-74.	2.8	40
104	SUB1 has photoreceptor dependent and independent functions in sexual development and secondary metabolism in <i>Trichoderma reesei</i> . Molecular Microbiology, 2017, 106, 742-759.	2.5	39
105	Fungal and mycotoxin assessment of dried edible mushroom in Nigeria. International Journal of Food Microbiology, 2013, 162, 231-236.	4.7	38
106	A novel chemometric classification for FTIR spectra of mycotoxin-contaminated maize and peanuts at regulatory limits. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1596-1607.	2.3	38
107	Uncommon toxic microbial metabolite patterns in traditionally home-processed maize dish (fufu) consumed in rural Cameroon. Food and Chemical Toxicology, 2017, 107, 10-19.	3.6	38
108	Set1 and Kdm5 are antagonists for H3K4 methylation and regulators of the major conidiationâ€specific transcription factor gene <i>ABA1</i> in <i>Fusarium fujikuroi</i> . Environmental Microbiology, 2018, 20, 3343-3362.	3.8	38

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109	Multiple Fungal Metabolites Including Mycotoxins in Naturally Infected and Fusarium-Inoculated Wheat Samples. Microorganisms, 2020, 8, 578.	3.6	38
110	Synthesis of deoxynivalenol-3-ß-D-O-glucuronide for its use as biomarker for dietary deoxynivalenol exposure. World Mycotoxin Journal, 2012, 5, 127-132.	1.4	37
111	Cooccurrence of Mycotoxins in Maize and Poultry Feeds from Brazil by Liquid Chromatography/Tandem Mass Spectrometry. Scientific World Journal, The, 2013, 2013, 1-9.	2.1	37
112	Mycotoxin Contamination in Sugarcane Grass and Juice: First Report on Detection of Multiple Mycotoxins and Exposure Assessment for Aflatoxins B1 and G1 in Humans. Toxins, 2016, 8, 343.	3.4	37
113	Occurrence of Ochratoxins, Fumonisin B ₂ , Aflatoxins (B ₁ and) Tj ETQq1 1 0.784314 rg Miniâ€Survey. Journal of Food Science, 2018, 83, 559-564.	BT /Overlo 3.1	ock 10 Tf 50. 37
114	Can Polish wheat (Triticum polonicum L.) be an interesting gene source for breeding wheat cultivars with increased resistance to Fusarium head blight?. Genetic Resources and Crop Evolution, 2013, 60, 2359-2373.	1.6	36
115	Fungal metabolites diversity in maize and associated human dietary exposures relate to micro-climatic patterns in Malawi. World Mycotoxin Journal, 2015, 8, 269-282.	1.4	36
116	Dual effectiveness of Alternaria but not Fusarium mycotoxins against human topoisomerase II and bacterial gyrase. Archives of Toxicology, 2017, 91, 2007-2016.	4.2	36
117	Traditional processing impacts mycotoxin levels and nutritional value of ogi – A maize-based complementary food. Food Control, 2018, 86, 224-233.	5.5	36
118	Challenges and future directions in LC-MS-based multiclass method development for the quantification of food contaminants. Analytical and Bioanalytical Chemistry, 2021, 413, 25-34.	3.7	36
119	Multi-microbial metabolites in fonio millet (acha) and sesame seeds in Plateau State, Nigeria. European Food Research and Technology, 2012, 235, 285-293.	3.3	35
120	Effect of wheat infection timing on Fusarium head blight causal agents and secondary metabolites in grain. International Journal of Food Microbiology, 2019, 290, 214-225.	4.7	35
121	Mycotoxins in maize harvested in Serbia in the period 2012–2015. Part 2: Non-regulated mycotoxins and other fungal metabolites. Food Chemistry, 2020, 317, 126409.	8.2	35
122	Realizing the simultaneous liquid chromatography-tandem mass spectrometry based quantification of >1200 biotoxins, pesticides and veterinary drugs in complex feed. Journal of Chromatography A, 2020, 1629, 461502.	3.7	35
123	Safe food and feed through an integrated toolbox for mycotoxin management: the MyToolBox approach. World Mycotoxin Journal, 2016, 9, 487-495.	1.4	34
124	Rapid Surface Plasmon Resonance Immunoassay for the Determination of Deoxynivalenol in Wheat, Wheat Products, and Maize-Based Baby Food. Journal of Agricultural and Food Chemistry, 2010, 58, 8936-8941.	5.2	33
125	Deoxynivalenol & Deoxynivalenol-3-Glucoside Mitigation through Bakery Production Strategies: Effective Experimental Design within Industrial Rusk-Making Technology. Toxins, 2015, 7, 2773-2790.	3.4	33
126	Fungal community, Fusarium head blight complex and secondary metabolites associated with malting barley grains harvested in Umbria, central Italy. International Journal of Food Microbiology, 2018, 273, 33-42.	4.7	33

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127	Raised concerns about the safety of barley grains and straw: A Swiss survey reveals a high diversity of mycotoxins and other fungal metabolites. Food Control, 2021, 125, 107919.	5.5	33
128	Evaluation of LC-high-resolution FT-Orbitrap MS for the quantification of selected mycotoxins and the simultaneous screening of fungal metabolites in food. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2011, 28, 1457-1468.	2.3	32
129	Portable Infrared Laser Spectroscopy for On-site Mycotoxin Analysis. Scientific Reports, 2017, 7, 44028.	3.3	32
130	Mycotoxins and fungal metabolites in groundnut- and maize-based snacks from Nigeria. Food Additives and Contaminants: Part B Surveillance, 2013, 6, 294-300.	2.8	31
131	Effect of fungicide application to control Fusarium head blight and 20 Fusarium and Alternaria mycotoxins in winter wheat (Triticum aestivum L.). World Mycotoxin Journal, 2015, 8, 499-510.	1.4	31
132	Fungal and bacterial metabolites associated with natural contamination of locally processed rice (<i>Oryza sativa</i> L.) in Nigeria. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 950-959.	2.3	31
133	Microbial secondary metabolites in homes in association with moisture damage and asthma. Indoor Air, 2016, 26, 448-456.	4.3	31
134	Mycotoxins in uncooked and plate-ready household food from rural northern Nigeria. Food and Chemical Toxicology, 2019, 128, 171-179.	3.6	31
135	Optimization, In-House Validation, and Application of a Liquid Chromatography–Tandem Mass Spectrometry (LC–MS/MS)-Based Method for the Quantification of Selected Polyphenolic Compounds in Leaves of Grapevine (Vitis vinifera L.). Journal of Agricultural and Food Chemistry, 2011, 59, 10787-10794.	5.2	30
136	Formulation and processing factors affecting trichothecene mycotoxins within industrial biscuit-making. Food Chemistry, 2017, 229, 597-603.	8.2	30
137	Variation of Fusarium Free, Masked, and Emerging Mycotoxin Metabolites in Maize from Agriculture Regions of South Africa. Toxins, 2020, 12, 149.	3.4	30
138	The potential of flow-through microdialysis for probing low-molecular weight organic anions in rhizosphere soil solution. Analytica Chimica Acta, 2005, 546, 1-10.	5.4	29
139	Mycotoxigenic fungi and mycotoxins associated with stored maize from different regions of Lesotho. Mycotoxin Research, 2013, 29, 209-219.	2.3	29
140	The contribution of lot-to-lot variation to the measurement uncertainty of an LC-MS-based multi-mycotoxin assay. Analytical and Bioanalytical Chemistry, 2018, 410, 4409-4418.	3.7	28
141	Evaluation of Emerging Fusarium mycotoxins beauvericin, Enniatins, Fusaproliferin and Moniliformin in Domestic Rice in Iran. Iranian Journal of Pharmaceutical Research, 2015, 14, 505-12.	0.5	28
142	Glucuronidation of piceatannol by human liver microsomes: major role of UGT1A1, UGT1A8 and UGT1A10. Journal of Pharmacy and Pharmacology, 2010, 62, 47-54.	2.4	27
143	Effects of Wheat Naturally Contaminated with Fusarium Mycotoxins on Growth Performance and Selected Health Indices of Red Tilapia (Oreochromis niloticus × O. mossambicus). Toxins, 2015, 7, 1929-1944.	3.4	27
144	Detection of 3-nitropropionic acid and cytotoxicity inMucor circinelloides. Mycotoxin Research, 2008, 24, 140-150.	2.3	26

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145	Mycotoxins and other fungal metabolites in grain dust from Norwegian grain elevators and compound feed mills. World Mycotoxin Journal, 2015, 8, 361-373.	1.4	26
146	The secondary Fusarium metabolite aurofusarin induces oxidative stress, cytotoxicity and genotoxicity in human colon cells. Toxicology Letters, 2018, 284, 170-183.	0.8	26
147	Observation of sorptive losses of volatile sulfur compounds during natural gas sampling. Journal of Chromatography A, 2002, 946, 301-305.	3.7	25
148	Penicillium strains isolated from Slovak grape berries taxonomy assessment by secondary metabolite profile. Mycotoxin Research, 2014, 30, 213-220.	2.3	25
149	A survey of mycotoxins in domestic rice in Iran by liquid chromatography tandem mass spectrometry. Toxicology Mechanisms and Methods, 2014, 24, 37-41.	2.7	25
150	Effect of agronomic programmes with different susceptibility to deoxynivalenol risk on emerging contamination in winter wheat. European Journal of Agronomy, 2017, 85, 12-24.	4.1	25
151	Fullerol C60(OH)24 nanoparticles modulate aflatoxin B1 biosynthesis in Aspergillus flavus. Scientific Reports, 2018, 8, 12855.	3.3	25
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