Michele Solfrizzo

List of Publications by Year
in descending order

132	5,326	61984	102487
papers	citations	43 h-index	66 g-index

132	132	132	4470
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Alternaria toxins and plant diseases: an overview of origin, occurrence and risks. World Mycotoxin Journal, 2009, 2, 129-140.	1.4	286
2	Simultaneous determination of aflatoxins, ochratoxin A andFusariumtoxins in maize by liquid chromatography/tandem mass spectrometry after multitoxin immunoaffinity cleanup. Rapid Communications in Mass Spectrometry, 2007, 21, 3253-3261.	1.5	187
3	Assessment of Multi-Mycotoxin Exposure in Southern Italy by Urinary Multi-Biomarker Determination. Toxins, 2014, 6, 523-538.	3.4	162
4	Simultaneous LCâ€“MS/MS determination of aflatoxin M1, ochratoxin A, deoxynivalenol, de-epoxydeoxynivalenol, Î± and Î²-zearalenols and fumonisin B1 in urine as a multi-biomarker method to assess exposure to mycotoxins. Analytical and Bioanalytical Chemistry, 2011, 401, 2831-2841.	3.7	138
5	Recent advances on the use of adsorbent materials for detoxification ofFusariummycotoxins. Food Additives and Contaminants, 2005, 22, 379-388.	2.0	135
6	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
7	Determination of Fumonisins B1 and B2 in Corn and Corn Flakes by Liquid Chromatography with Immunoaffinity Column Cleanup: Collaborative Study. Journal of AOAC INTERNATIONAL, 2001, 84, 1828-1838.	1.5	118
8	Managing ochratoxin A risk in the grape-wine food chain. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2008, 25, 193-202.	2.3	112
9	New Insight into the Ochratoxin A Biosynthetic Pathway through Deletion of a Nonribosomal Peptide Synthetase Gene in Aspergillus carbonarius. Applied and Environmental Microbiology, 2012, 78, 8208-8218.	3.1	99
10	Assessment of Multi-mycotoxin Adsorption Efficacy of Grape Pomace. Journal of Agricultural and Food Chemistry, 2014, 62, 497-507.	5.2	96
11	Occurrence of patulin in conventional and organic fruit products in Italy and subsequent exposure assessment. Food Additives and Contaminants, 2005, 22, 437-442.	2.0	90
12	Biomonitoring of concurrent mycotoxin exposure among adults in Sweden through urinary multi-biomarker analysis. Food and Chemical Toxicology, 2015, 83, 133-139.	3.6	90
13	Biotransformation of Patulin by Gluconobacter oxydans. Applied and Environmental Microbiology, 2007, 73, 785-792.	3.1	87
14	Biomonitoring of the mycotoxin Zearalenone: current state-of-the art and application to human exposure assessment. Archives of Toxicology, 2016, 90, 1281-1292.	4.2	83
15	Effect of temperature and water activity on gene expression and aflatoxin biosynthesis in Aspergillus flavus on almond medium. International Journal of Food Microbiology, 2016, 217, 162-169.	4.7	82
16	Developments in mycotoxin analysis: an update for 2010-2011. World Mycotoxin Journal, 2012, 5, 3-30.	1.4	79
17	Control of Penicillium expansum and patulin accumulation on apples by quercetin and umbelliferone. European Food Research and Technology, 2009, 228, 381-389.	3.3	78
18	A critical assessment of some biomarker approaches linked with dietary intake. British Journal of Nutrition, 2001, 86, S5-S35.	2.3	75

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19	Developments in mycotoxin analysis: an update for 2012-2013. World Mycotoxin Journal, 2014, 7, 3-33.	1.4	74
20	Strains ofAureobasidium pullulansCan Lower Ochratoxin A Contamination in Wine Grapes. Phytopathology, 2008, 98, 1261-1270.	2.2	73
21	Occurrence of Zearalenols (Diastereomeric Mixture) in Corn Stalk Rot and Their Production by Associated Fusarium Species. Applied and Environmental Microbiology, 1985, 49, 547-551.	3.1	72
22	Determination of trichothecenes in cereals and cereal-based products by liquid chromatographyâ€“tandem mass spectrometry. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2008, 25, 320-330.	2.3	69
23	Developments in mycotoxin analysis: an update for 2015-2016. World Mycotoxin Journal, 2017, 10, 5-29.	1.4	69
24	Use of various clean-up procedures for the analysis of ochratoxin A in cereals. Journal of Chromatography A, 1998, 815, 67-73.	3.7	65
25	Identification and characterization of the polyketide synthase involved in ochratoxin A biosynthesis in Aspergillus carbonarius. International Journal of Food Microbiology, 2014, 179, 10-17.	4.7	64
26	Validation study on urinary biomarkers of exposure for aflatoxin B1, ochratoxin A, fumonisin B1, deoxynivalenol and zearalenone in piglets. World Mycotoxin Journal, 2013, 6, 299-308.	1.4	61
27	Developments in mycotoxin analysis: an update for 2016-2017. World Mycotoxin Journal, 2018, 11, 5-32.	1.4	57
28	Multimycotoxins occurrence in spices and herbs commercialized in Lebanon. Food Control, 2019, 95, 63-70.	5.5	57
29	Determination of Ochratoxin A in Grapes, Dried Vine Fruits, and Winery Byproducts by High-Performance Liquid Chromatography with Fluorometric Detection (HPLCâ€“FLD) and Immunoaffinity Cleanup. Journal of Agricultural and Food Chemistry, 2008, 56, 11081-11086.	5.2	56
30	Developments in mycotoxin analysis: an update for 2011-2012. World Mycotoxin Journal, 2013, 6, 3-30.	1.4	54
31	Developments in mycotoxin analysis: an update for 2014-2015. World Mycotoxin Journal, 2016, 9, 5-30.	1.4	54
32	Effect of Processing on Fumonisin Concentration in Corn Flakes. Journal of Food Protection, 2001, 64, 701-705.	1.7	53
33	Characterisation of a pks gene which is expressed during ochratoxin A production by Aspergillus carbonarius. International Journal of Food Microbiology, 2009, 129, 8-15.	4.7	53
34	LCâ€“MS/MS characterization of the urinary excretion profile of the mycotoxin deoxynivalenol in human and rat. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2011, 879, 707-715.	2.3	51
35	Two novel species of Aspergillus section Nigri from indoor air. IMA Fungus, 2012, 3, 159-173.	3.8	51
36	Recent advances on Alternaria mycotoxins. Current Opinion in Food Science, 2017, 17, 57-61.	8.0	51

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37	Combined Phenyl Silane and Immunoaffinity Column Cleanup with Liquid Chromatography for Determination of Ochratoxin A in Roasted Coffee: Collaborative Study. Journal of AOAC INTERNATIONAL, 2001, 84, 444-450.	1.5	48
38	Determination of fumonisins B1and B2in cornflakes by high performance liquid chromatography and immunoaffinity clean-up. Food Additives and Contaminants, 2001, 18, 227-235.	2.0	48
39	Activated carbon does not prevent the toxicity of culture material containing fumonisin B1 when fed to weanling piglets1. Journal of Animal Science, 2005, 83, 1939-1947.	0.5	48
40	Co-occurrence of toxigenic moulds, aflatoxins, ochratoxin A, Fusarium and Alternaria mycotoxins in fresh sweet peppers (Capsicum annuum) and their processed products.. World Mycotoxin Journal, 2018, 11, 159-174.	1.4	48
41	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
42	Mycotoxins produced by Fusarium acuminatum. Isolation and characterization of acuminatin: a new trichothecene. Journal of Agricultural and Food Chemistry, 1989, 37, 1348-1351.	5.2	46
43	Sterigmatocystin production by nine newly described Aspergillus species in section Versicolores grown on two different media. Mycotoxin Research, 2013, 29, 141-145.	2.3	45
44	Developments in mycotoxin analysis: an update for 2017-2018. World Mycotoxin Journal, 2019, 12, 3-29.	1.4	45
45	Developments in mycotoxin analysis: an update for 2009-2010. World Mycotoxin Journal, 2011, 4, 3-28.	1.4	44
46	Ochratoxin A and fumonisins (B1 and B2) in maize from Balkan nephropathy endemic and non endemic areas of Croatia. Mycotoxin Research, 1999, 15, 67-80.	2.3	43
47	Comparison of urinary sphingolipids in human populations with high and low maize consumption as a possible biomarker of fumonisin dietary exposure. Food Additives and Contaminants, 2004, 21, 1090-1095.	2.0	43
48	Identification of a Halogenase Involved in the Biosynthesis of Ochratoxin A in Aspergillus carbonarius. Applied and Environmental Microbiology, 2016, 82, 5631-5641.	3.1	42
49	Food Coloring Agents and Plant Food Supplements Derived from Vitis vinifera: A New Source of Human Exposure to Ochratoxin A. Journal of Agricultural and Food Chemistry, 2015, 63, 3609-3614.	5.2	41
50	Toxigenic profile ofAlternaria alternataandAlternaria radicinaoccurring on umbelliferous plants. Food Additives and Contaminants, 2005, 22, 302-308.	2.0	40
51	Incidence ofAlternariaSpecies in Grains from Mediterranean Countries and Their Ability to Produce Mycotoxins. Mycologia, 1990, 82, 501-505.	1.9	39
52	Developments in mycotoxin analysis: an update for 2008-2009. World Mycotoxin Journal, 2010, 3, 3-23.	1.4	39
53	Developments in mycotoxin analysis: an update for 2018-19. World Mycotoxin Journal, 2020, 13, 3-24.	1.4	39
54	Rapid method to determine sphinganine/sphingosine in human and animal urine as a biomarker for fumonisin exposure. Biomedical Applications, 1997, 692, 87-93.	1.7	38

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55	In vitro and in vivo studies to assess the effectiveness of cholestyramine as a binding agent for fumonisins. Mycopathologia, 2001, 151, 147-153.	3.1	38
56	Developments in mycotoxin analysis: an update for 2013-2014. World Mycotoxin Journal, 2015, 8, 5-35.	1.4	38
57	Enzymatic hydrolysis of T-2 toxin for the quantitative determination of total T-2 and HT-2 toxins in cereals. Analytical and Bioanalytical Chemistry, 2009, 395, 1325-1334.	3.7	35
58	Genetic structure and natural variation associated with host of origin in Penicillium expansum strains causing blue mould. International Journal of Food Microbiology, 2013, 165, 111-120.	4.7	35
59	Deep Eutectic Solvents as Novel and Effective Extraction Media for Quantitative Determination of Ochratoxin A in Wheat and Derived Products. Molecules, 2017, 22, 121.	3.8	35
60	Incidence of Alternaria Species in Grains from Mediterranean Countries and Their Ability to Produce Mycotoxins. Mycologia, 1990, 82, 501.	1.9	34
61	Comparison of different extraction and clean-up procedures for the determination of fumonisins in maize and maizebased food products. Food Additives and Contaminants, 2001, 18, 59-67.	2.0	34
62	Removal of Ochratoxin A from Contaminated Red Wines by Repassage over Grape Pomaces. Journal of Agricultural and Food Chemistry, 2010, 58, 317-323.	5.2	34
63	Effect of gaseous ozone treatments on DON, microbial contaminants and technological parameters of wheat and semolina. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 761-772.	2.3	32
64	Radicinols and Radicinin Phytotoxins Produced byAlternaria radicinaon Carrots. Journal of Agricultural and Food Chemistry, 2004, 52, 3655-3660.	5.2	31
65	Grape Pomace, an Agricultural Byproduct Reducing Mycotoxin Absorption: In Vivo Assessment in Pig Using Urinary Biomarkers. Journal of Agricultural and Food Chemistry, 2016, 64, 6762-6771.	5.2	31
66	Determination of fumonisins B1 and B2 in maize-based baby food products by HPLC with fluorimetric detection after immunoaffinity column clean-up. World Mycotoxin Journal, 2010, 3, 135-146.	1.4	30
67	Multimycotoxin Analysis by LC-MS/MS in Cereal Food and Feed: Comparison of Different Approaches for Extraction, Purification, and Calibration. Journal of AOAC INTERNATIONAL, 2018, 101, 647-657.	1.5	30
68	Occurrence of fumonisins in Europe and the BCRâ€"measurements and testing projects. Natural Toxins, 1995, 3, 269-274.	1.0	29
69	Systemic Growth of F. graminearum in Wheat Plants and Related Accumulation of Deoxynivalenol. Toxins, 2014, 6, 1308-1324.	3.4	29
70	Optical detection of aflatoxins B in grained almonds using fluorescence spectroscopy and machine learning algorithms. Food Control, 2020, 112, 107073.	5.5	29
71	Linear furocoumarin accumulation in celery plants infected with erwinia carotovora pv. carotovora. Journal of Agricultural and Food Chemistry, 1987, 35, 406-409.	5.2	28
72	Natural Scaffolds with Multi-Target Activity for the Potential Treatment of Alzheimerâ€™s Disease. Molecules, 2018, 23, 2182.	3.8	27

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73	Isolation and characterization of new chlamydosporol related metabolites ofFusarium chlamydosporum andFusarium tricinctum. Mycopathologia, 1994, 127, 95-101.	3.1	26
74	Incidence and levels of Alternaria mycotoxins in spices and herbs produced worldwide and commercialized in Lebanon. Food Control, 2019, 106, 106724.	5.5	26
75	European intercomparison study for the determination of the fumonisins content in two maize materials. Food Additives and Contaminants, 1996, 13, 909-927.	2.0	25
76	Developments in mycotoxin analysis: an update for 2007-2008. World Mycotoxin Journal, 2009, 2, 3-21.	1.4	25
77	Toxicity of some Fusarium section Sporotrichiella strains in relation to mycotoxin production. Applied and Environmental Microbiology, 1992, 58, 769-772.	3.1	25
78	Isolation, characterization and biological activity of visoltricin, a novel metabolite of Fusarium tricinctum. Journal of Agricultural and Food Chemistry, 1994, 42, 195-199.	5.2	24
79	Ineffectiveness of activated carbon in reducing the alteration of sphingolipid metabolism in rats exposed to fumonisin-contaminated diets. Food and Chemical Toxicology, 2001, 39, 507-511.	3.6	23
80	Use of Electrochemical Biosensor and Gas Chromatography for Determination of Dichlorvos in Wheat. Journal of Agricultural and Food Chemistry, 2005, 53, 9389-9394.	5.2	22
81	Stability of fumonisins at different storage periods and temperatures in Î³â€irradiated maize. Food Additives and Contaminants, 1996, 13, 929-938.	2.0	21
82	Comparison of single and multi-analyte methods based on LC-MS/MS for mycotoxin biomarker determination in human urine. World Mycotoxin Journal, 2013, 6, 355-366.	1.4	21
83	Results of a proficiency test for multi-mycotoxin determination in maize by using methods based on LC-MS/(MS). Quality Assurance and Safety of Crops and Foods, 2013, 5, 15-48.	3.4	19
84	Pig Urinary Concentration of Mycotoxins and Metabolites Reflects Regional Differences, Mycotoxin Intake and Feed Contaminations. Toxins, 2019, 11, 378.	3.4	19
85	Production of a toxin stemphol byStemphylium species. Natural Toxins, 1994, 2, 14-18.	1.0	18
86	Acuminatopyrone: Revised Structure and Production by Fusarium chlamydosporum and Fusarium tricinctum. Journal of Natural Products, 1994, 57, 695-699.	3.0	18
87	Occurrence of 6-Methoxymellein in Fresh and Processed Carrots and Relevant Effect of Storage and Processing. Journal of Agricultural and Food Chemistry, 2004, 52, 6478-6484.	5.2	18
88	Determination of Deoxynivalenol in Soft Wheat by Immunoaffinity Column Cleanup and LC-UV Detection: Interlaboratory Study. Journal of AOAC INTERNATIONAL, 2009, 92, 181-189.	1.5	18
89	Development and validation of LC-MS/MS method for the determination of Ochratoxin A and its metabolite Ochratoxin Î± in poultry tissues and eggs. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2018, 53, 327-333.	1.5	18
90	Isolation and structure elucidation of isoaltenuene, a new metabolite ofAlternaria alternata. Mycotoxin Research, 1989, 5, 69-76.	2.3	17

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91	Isolation and characterization of phytotoxic compounds produced byPhomopsis helianthi. Natural Toxins, 1999, 7, 119-127.	1.0	17
92	Determination of Fumonisins B1 and B2 in Corn-Based Foods for Infants and Young Children by LC with Immunoaffinity Column Cleanup: Interlaboratory Validation Study. Journal of AOAC INTERNATIONAL, 2011, 94, 900-908.	1.5	17
93	Risk of exposure to aflatoxin B1, ochratoxin A, and fumonisin B1 from spices used routinely in Lebanese cooking. Food and Chemical Toxicology, 2021, 147, 111895.	3.6	17
94	Stability of Fusarium toxins during traditional Turkish maize bread production. Quality Assurance and Safety of Crops and Foods, 2010, 2, 84-92.	3.4	16
95	Extended evaluation of urinary multi-biomarker analyses of mycotoxins in Swedish adults and children. World Mycotoxin Journal, 2018, 11, 647-659.	1.4	16
96	Effects of temperature and water activity change on ecophysiology of ochratoxigenic Aspergillus carbonarius in field-simulating conditions. International Journal of Food Microbiology, 2020, 315, 108420.	4.7	16
97	Mycotoxins in corn ears naturally infected withFusarium graminearumandF. crookwellense. Canadian Journal of Plant Pathology, 1990, 12, 187-189.	1.4	15
98	Metabolite profiles of common Stemphylium species. Mycological Research, 1995, 99, 672-676.	2.5	15
99	The use of mycotoxin methodology in practice: a need for harmonization. Quality Assurance and Safety of Crops and Foods, 2009, 1, 121-132.	3.4	14
100	Effect of Almond Processing on Levels and Distribution of Aflatoxins in Finished Products and Byproducts. Journal of Agricultural and Food Chemistry, 2014, 62, 5707-5715.	5.2	14
101	Critical evaluation of LC-MS-based methods for simultaneous determination of deoxynivalenol, ochratoxin A, zearalenone, aflatoxins, fumonisins and T-2/HT-2 toxins in maize. World Mycotoxin Journal, 2013, 6, 317-334.	1.4	14
102	Reduction of Aflatoxins in Apricot Kernels by Electronic and Manual Color Sorting. Toxins, 2016, 8, 26.	3.4	13
103	1 H NMR and MVA metabolomic profiles of urines from piglets fed with boluses contaminated with a mixture of five mycotoxins. Biochemistry and Biophysics Reports, 2017, 11, 9-18.	1.3	13
104	Aflatoxin M1 in milk, in Southern Italy. Mycotoxin Research, 1985, 1, 71-75.	2.3	11
105	Evidence of the Involvement of a Cyclase Gene in the Biosynthesis of Ochratoxin A in Aspergillus carbonarius. Toxins, 2021, 13, 892.	3.4	11
106	Committee on Natural Toxins and Food Allergens: Mycotoxins. Journal of AOAC INTERNATIONAL, 2003, 86, 129-138.	1.5	10
107	In Vivo Validation of The Sphinganine/Sphingosine Ratio as a Biomarker to Display Fumonisin Ingestion. Cereal Research Communications, 1997, 25, 437-441.	1.6	10
108	Visoltricin, a novel biologically active compound produced byFusarium tricinctum. Food Additives and Contaminants, 1995, 12, 515-519.	2.0	9

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109	European intercomparison study for the determination of fumonisins in maize. Mikrochimica Acta, 1996, 123, 55-61.	5.0	9
110	Mycotoxins: food safety management implications. Quality Assurance and Safety of Crops and Foods, 2009, 1, 153-159.	3.4	9
111	Simultaneous high-performance liquid chromatographic determination of visoltricin, acuminatopyrone and chlamydosporols in Fusarium cultures on maize. Journal of Chromatography A, 1996, 730, 69-73.	3.7	8
112	Commercial use of rapid mycotoxin test kits: significance and potential harmonisation issues. World Mycotoxin Journal, 2009, 2, 215-220.	1.4	8
113	Control of Penicillium expansum by an Epiphytic Basidiomycetous Yeast. Horticulturae, 2021, 7, 473.	2.8	8
114	Detection of peptaibols and their hydrolysis products in cultures of Trichoderma species. Natural Toxins, 1994, 2, 360-5.	1.0	8
115	Separation of chlamydosporol epimers by reversed-phase HPLC using commercial solvent optimisation software. Chromatographia, 1994, 39, 443-447.	1.3	7
116	Studies on the efficacy of electrolysed oxidising water to control Aspergillus carbonarius and ochratoxin A contamination on grape. International Journal of Food Microbiology, 2021, 338, 108996.	4.7	7
117	Identification of chlamydosporol, a mycotoxin isolated from a culture of fusarium tricinctum. Mycotoxin Research, 1991, 7, 2-7.	2.3	6
118	Anticholinesterase activity of the fusarium metabolite visoltricin and its N-methyl derivative. Toxicology in Vitro, 1994, 8, 461-465.	2.4	6
119	Committee on Natural Toxins and Food Allergens : Mycotoxins. Journal of AOAC INTERNATIONAL, 2007, 90, 1B-17B.	1.5	6
120	MoniQA (Monitoring and Quality Assurance): an EU-funded Network of Excellence working towards the harmonization of worldwide food quality and safety monitoring and control strategies-status report 2008. Quality Assurance and Safety of Crops and Foods, 2009, 1, 9-22.	3.4	6
121	Towards harmonized approaches for mycotoxin analyses: an assessment. Quality Assurance and Safety of Crops and Foods, 2009, 1, 76-85.	3.4	6
122	Development of loop-mediated isothermal amplification assay for rapid screening of fungal contamination in pepper and paprika powder. Quality Assurance and Safety of Crops and Foods, 2015, 7, 97-102.	3.4	6
123	Comparison of Data from a Single-Analyte and a Multianalyte Method for Determination of Urinary Total Deoxynivalenol in Human Samples. Journal of Agricultural and Food Chemistry, 2017, 65, 7115-7120.	5.2	5
124	Testing a toolbox for impact assessment of food safety regulations: maximum levels for T-2 and HT-2 toxins in the European Union. Quality Assurance and Safety of Crops and Foods, 2011, 3, 12-23.	3.4	4
125	Patulin risk associated with blue mould of pome fruit marketed in southern Italy. Quality Assurance and Safety of Crops and Foods, 2017, 9, 23-29.	3.4	4
126	ISOALTENUENE-A NEW METABOLITE OF ALTERNARIA ALTERNATA. Mycotoxins, 1988, 1988, 139-140.	0.2	3

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127	Occurrence and Characterization of Penicillium Species Isolated from Post-Harvest Apples in Lebanon. Toxins, 2021, 13, 730.	3.4	3
128	Assessment of Dietary Exposure to Ochratoxin A in Lebanese Students and Its Urinary Biomarker Analysis. Toxins, 2021, 13, 795.	3.4	3
129	ToxigenicFusarium species isolated from rotted potato tubers. Mycotoxin Research, 1987, 3, 105-110.	2.3	2
130	Susceptibility of selected winter wheat cultivars produced in Poland to Fusarium head blight. Mycotoxin Research, 1991, 7, 91-96.	2.3	2
131	Activity of Alternaria Alternata Metabolites on Tomato Leaves and Geotrichum Candidum. , 1989, , 457-459.		2
132	Assessment of Human Mycotoxin Exposure in Hungary by Urinary Biomarker Determination and the Uncertainties of the Exposure Calculation: A Case Study. Foods, 2022, 11, 15.	4.3	1