Hans Verhagen

List of Publications by Year
in descending order

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85 papers	5,345 citations	101384 36 h-index	82410 72 g-index
86 all docs	86 docs citations	86 times ranked	6083 citing authors

#	Article	IF	Citations
1	A review of mechanisms underlying anticarcinogenicity by brassica vegetables. Chemico-Biological Interactions, 1997, 103, 79-129.	1.7	501
2	Intake of butylated hydroxyanisole and butylated hydroxytoluene and stomach cancer risk: results from analyses in the Netherlands Cohort Study. Food and Chemical Toxicology, 2000, 38, 599-605.	1.8	328
3	Plasma insulin responses after ingestion of different amino acid or protein mixtures with carbohydrate. American Journal of Clinical Nutrition, 2000, 72, 96-105.	2.2	323
4	Brassica Vegetables and Cancer Prevention. Advances in Experimental Medicine and Biology, 1999, 472, 159-168.	0.8	288
5	Biomarkers. Molecular Aspects of Medicine, 2002, 23, 101-208.	2.7	250
6	Mediterranean Diet of Crete. Journal of the American Dietetic Association, 2000, 100, 1487-1493.	1.3	180
7	Fruits and Vegetables Increase Plasma Carotenoids and Vitamins and Decrease Homocysteine in Humans. Journal of Nutrition, 2000, 130, 1578-1583.	1.3	174
8	Reduction of oxidative DNA-damage in humans by Brussels sprouts. Carcinogenesis, 1995, 16, 969-970.	1.3	168
9	Consumption of Brussels sprouts results in elevated Î±-class glutathione S-transferase levels in human blood plasma. Carcinogenesis, 1994, 15, 1073-1075.	1.3	151
10	Fruit and vegetable intake and cognitive decline in middle-aged men and women: the Doetinchem Cohort Study. British Journal of Nutrition, 2011, 106, 752-761.	1.2	151
11	Effects of consumption of Brussels sprouts on intestinal and lymphocytic glutathione S-transferases in humans. Carcinogenesis, 1995, 16, 2125-2128.	1.3	138
12	Passclaim*. European Journal of Nutrition, 2005, 44, i5-i30.	1.8	130
13	Novel probiotics and prebiotics: road to the market. Current Opinion in Biotechnology, 2015, 32, 99-103.	3.3	125
14	Ingestion of Protein Hydrolysate and Amino Acidâ€“Carbohydrate Mixtures Increases Postexercise Plasma Insulin Responses in Men. Journal of Nutrition, 2000, 130, 2508-2513.	1.3	121
15	Guidance on the preparation and presentation of an application for authorisation of a novel food in the context of Regulation (EU) 2015/2283. EFSA Journal, 2016, 14, e04594.	0.9	117
16	Status of nutrition and health claims in Europe. Archives of Biochemistry and Biophysics, 2010, 501, 6-15.	1.4	102
17	Effects of consumption of Brussels sprouts on plasma and urinary glutathione S-transferase class-Î± and -Ï€ in humans. Carcinogenesis, 1995, 16, 955-957.	1.3	100
18	Potential for improvement of population diet through reformulation of commonly eaten foods. Public Health Nutrition, 2009, 12, 1.	1.1	89

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19	Functional foods and dietary supplements: Products at the interface between pharma and nutrition. European Journal of Pharmacology, 2011, 668, S2-S9.	1.7	87
20	A Front-of-Pack Nutrition Logo: A Quantitative and Qualitative Process Evaluation in the Netherlands. Journal of Health Communication, 2009, 14, 631-645.	1.2	84
21	In vitro and in vivo inhibition of human flavin-containing monooxygenase form 3 (FMO3) in the presence of dietary indoles. Biochemical Pharmacology, 1999, 58, 1047-1055.	2.0	80
22	Butylated hydroxyanisole in perspective. Chemico-Biological Interactions, 1991, 80, 109-134.	1.7	79
23	A scheme for a flexible classification of dietary and health biomarkers. Genes and Nutrition, 2017, 12, 34.	1.2	76
24	Customary Use of Plant Sterol and Plant Stanol Enriched Margarine Is Associated with Changes in Serum Plant Sterol and Stanol Concentrations in Humans1. Journal of Nutrition, 2007, 137, 1301-1306.	1.3	74
25	Antimutagenic activity of green tea and black tea extracts studied in a dynamic in vitro gastrointestinal model. Mutation Research - Fundamental and Molecular Mechanisms of Mutagenesis, 2001, 474, 71-85.	0.4	71
26	Guidelines for Biomarker of Food Intake Reviews (BFIRev): how to conduct an extensive literature search for biomarker of food intake discovery. Genes and Nutrition, 2018, 13, 3.	1.2	71
27	Effect of Brussels sprouts on oxidative DNA-damage in man. Cancer Letters, 1997, 114, 127-130.	3.2	59
28	BRAFO tiered approach for benefitâ€“risk assessment of foods. Food and Chemical Toxicology, 2012, 50, S684-S698.	1.8	57
29	Integrated riskâ€“benefit analyses: Method development with folic acid as example. Food and Chemical Toxicology, 2008, 46, 893-909.	1.8	56
30	Synthesis of isothiocyanate-derived mercapturic acids. European Journal of Medicinal Chemistry, 2003, 38, 729-737.	2.6	48
31	Towards a systematic use of effect biomarkers in population and occupational biomonitoring. Environment International, 2021, 146, 106257.	4.8	48
32	Effects of acute (â^')-hydroxycitrate supplementation on substrate metabolism at rest and during exercise in humans. American Journal of Clinical Nutrition, 2000, 72, 1445-1450.	2.2	46
33	Effectiveness of customary use of phytosterol/-stanol enriched margarines on blood cholesterol lowering. Food and Chemical Toxicology, 2006, 44, 1682-1688.	1.8	46
34	The role of biotransformation in dietary (anti)carcinogenesis. Mutation Research - Genetic Toxicology and Environmental Mutagenesis, 1999, 443, 259-270.	0.9	44
35	PASSCLAIM - Synthesis and review of existing processes. European Journal of Nutrition, 2003, 42, 1-1.	1.8	40
36	Support of drug therapy using functional foods and dietary supplements: focus on statin therapy. British Journal of Nutrition, 2010, 103, 1260-1277.	1.2	38

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37	Safe addition of vitamins and minerals to foods: setting maximum levels for fortification in the Netherlands. European Journal of Nutrition, 2007, 46, 220-229.	1.8	37
38	Editorial: OpenFoodTox: EFSA's open source toxicological database on chemical hazards in food and feed. EFSA Journal, 2017, 15, e15011.	0.9	36
39	Vitamins and minerals: issues associated with too low and too high population intakes. Food and Nutrition Research, 2012, 56, 5728.	1.2	34
40	Biomonitoring as an Underused Exposure Assessment Tool in Occupational Safety and Health Contextâ€"Challenges and Way Forward. International Journal of Environmental Research and Public Health, 2020, 17, 5884.	1.2	34
41	Critical appraisal of the assessment of benefits and risks for foods, â€˜BRAFO Consensus Working Groupâ€™. Food and Chemical Toxicology, 2013, 55, 659-675.	1.8	33
42	Status of nutrition and health claims in Europe by mid 2015. Trends in Food Science and Technology, 2016, 56, 39-45.	7.8	33
43	The glutathione conjugates of tert-butyl hydroquinone as potent redox cycling agents and possible reactive agents underlying the toxicity of butylated hydroxyanisole. Biochemical and Biophysical Research Communications, 1992, 189, 309-314.	1.0	32
44	Impact of substituting added sugar in carbonated soft drinks by intense sweeteners in young adults in the Netherlands: example of a benefitâ€"risk approach. European Journal of Nutrition, 2011, 50, 41-51.	1.8	31
45	Application of Liquid Chromatographyâ€"Tandem Mass Spectrometry To Determine Urinary Concentrations of Five Commonly Used Low-Calorie Sweeteners: A Novel Biomarker Approach for Assessing Recent Intakes?. Journal of Agricultural and Food Chemistry, 2017, 65, 4516-4525.	2.4	31
46	A simple visual model to compare existing nutrient profiling schemes. Food and Nutrition Research, 2008, 52, 1649.	1.2	30
47	Assessment of health claims, content, and safety of herbal supplements containing Ginkgo biloba. Food and Nutrition Research, 2010, 54, 5221.	1.2	30
48	The State of Antioxidant Affairs. Nutrition Today, 2006, 41, 244-250.	0.6	29
49	Assessment of the efficacy of functional food ingredientsâ€"introducing the concept â€œkinetics of biomarkersâ€• Mutation Research - Fundamental and Molecular Mechanisms of Mutagenesis, 2004, 551, 65-78.	0.4	28
50	Application of the BRAFO tiered approach for benefitâ€"risk assessment to case studies on dietary interventions. Food and Chemical Toxicology, 2012, 50, S710-S723.	1.8	28
51	A Tiered Approach for Risk-Benefit Assessment of Foods. Risk Analysis, 2010, 30, 808-816.	1.5	26
52	Addressing the risk of inadequate and excessive micronutrient intakes: traditional versus new approaches to setting adequate and safe micronutrient levels in foods. Food and Nutrition Research, 2015, 59, 26020.	1.2	26
53	Human health riskâ€"benefit assessment of fish and other seafood: a scoping review. Critical Reviews in Food Science and Nutrition, 2022, 62, 7479-7502.	5.4	24
54	Dose-dependent effects of short-term dietary administration of the food additive butylated hydroxyanisole on cell kinetic parameters in gastro-intestinal tract. Carcinogenesis, 1990, 11, 1461-1468.	1.3	18

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55	Statement on the derivation of Healthâ€Based Guidance Values (HBGVs) for regulated products that are also nutrients. EFSA Journal, 2021, 19, e06479.	0.9	17
56	Enhancing the use of exposure science across EU chemical policies as part of the European Exposure Science Strategy 2020â€“2030. Journal of Exposure Science and Environmental Epidemiology, 2022, 32, 513-525.	1.8	17
57	Functional foods: the case for closer evaluation. BMJ: British Medical Journal, 2007, 334, 1037-1039.	2.4	16
58	Food Safety Regulatory Research Needs 2030. EFSA Journal, 2019, 17, e170622.	0.9	16
59	Risk-benefit in food safety and nutrition â€“ Outcome of the 2019 Parma Summer School. Food Research International, 2021, 141, 110073.	2.9	16
60	Butylated hydroxyanisole-induced alterations parameters in rat forestomach in relation to cytochrome P-450-mediated metabolism. Carcinogenesis, 1989, 10, 1947-1951.	1.3	15
61	Oxidative DNA damage in humans: comparison between high and low habitual fruit and vegetable consumption. Biomarkers, 1997, 2, 259-262.	0.9	15
62	A Novel Urinary Biomarker Approach Reveals Widespread Exposure to Multiple Low-CalorieSweeteners in Adults. Journal of Nutrition, 2020, 150, 2435-2441.	1.3	14
63	Novel foods: an explorative study into their grey area. British Journal of Nutrition, 2009, 101, 1270.	1.2	13
64	Effect of short-term dietary administration of butylated hydroxyanisole on cell kinetic parameters in rat gastro-intestinal tract, assessed by immunocytochemistry and flow cytometry. Carcinogenesis, 1988, 9, 1107-1109.	1.3	12
65	Costs and health effects of adding functional foods containing phytosterols/-stanols to statin therapy in the prevention of cardiovascular disease. European Journal of Pharmacology, 2011, 668, S91-S100.	1.7	12
66	A vision on the â€˜foodtureâ€™ role of dietary exposure sciences in the interplay between food safety and nutrition. Trends in Food Science and Technology, 2022, 120, 288-300.	7.8	12
67	Addressing the risk of inadequate and excessive micronutrient intakes: traditional versus new approaches to setting adequate and safe micronutrient levels in foods. Food and Nutrition Research, 2015, 59, 26020.	1.2	11
68	A Simple Visual Model to Compare Existing Front-of-pack Nutrient Profiling Schemes. European Journal of Nutrition & Food Safety, 2014, 4, 429-534.	0.2	10
69	Increasing Seaweed Consumption in the Netherlands and Portugal and the Consequences for the Intake of Iodine, Sodium, and Exposure to Chemical Contaminants: A Risk-Benefit Study. Frontiers in Nutrition, 2021, 8, 792923.	1.6	10
70	Review of proposed MRLs, safety evaluation of products obtained from animals treated with zilpaterol and evaluation of the effects of zilpaterol on animal health and welfare. EFSA Journal, 2016, 14, e04579.	0.9	9
71	A general postlaunch monitoring framework for functional foods tested with the phytosterol/-stanol case. Trends in Food Science and Technology, 2008, 19, 535-545.	7.8	8
72	Benefitâ€“risk assessment of plant sterols in margarine: A QALIBRA case study. Food and Chemical Toxicology, 2013, 54, 35-42.	1.8	8

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73	Sensitive high-performance liquid chromatographic method for the routine determination of butylated hydroxyanisole in plasma. Biomedical Applications, 1987, 413, 282-286.	1.7	7
74	Managing evidence in food safety and nutrition. EFSA Journal, 2019, 17, e170704.	0.9	7
75	Determination of butylated hydroxytoluene in plasma by high-performance liquid chromatography. Biomedical Applications, 1987, 422, 288-293.	1.7	4
76	Evaluation of the Dutch general exemption level for voluntary fortification with folic acid. Food and Nutrition Research, 2012, 56, 5443.	1.2	4
77	Determination of Alpha-Tocopherol Levels in Rat Microsomes by High-Performance Liquid Chromatography. Journal of Liquid Chromatography and Related Technologies, 1988, 11, 2977-2982.	0.9	3
78	EFSA's third Scientific Conference â€˜Science, Food, Societyâ€™: concluding remarks. EFSA Journal, 2019, 17, e170723.	0.9	3
79	An appeal for the presentation of detailed human derived data for doseâ€“response calculations in nutritional science. Food and Chemical Toxicology, 2013, 54, 43-49.	1.8	2
80	Editorial: Review of authorship principles. EFSA Journal, 2016, 14, e14091.	0.9	2
81	Rapid determination of isomer ratios of butylated hydroxyanisole by high-performance liquid chromatography. Journal of Chromatography A, 1991, 464, 438-441.	1.8	1
82	Utility of post-market monitoring of novel foods. Toxicology Letters, 2006, 164, S49.	0.4	1
83	DIETARY CANCER PREVENTION: CAVEATS SEEN BY A TOXICOLOGIST. , 1999, , 413-416.		0
84	Application of the TNO In vitro Gastrointestinal Model for Research on Food (Anti)-Mutagens. , 2000, , 109-112.		0
85	Reply to Dr. Jones. Journal of Nutrition, 2007, 137, 2486.	1.3	0