Hans Verhagen

List of Publications by Year
in descending order

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85 papers	5,345 citations	101496 36 h-index	82499 72 g-index
86 all docs	86 docs citations	86 times ranked	6083 citing authors

#	Article	IF	Citations
1	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
2	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
3	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
4	Towards a systematic use of effect biomarkers in population and occupational biomonitoring. Environment International, 2021, 146, 106257.	4.8	48
5	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
6	Risk-benefit in food safety and nutrition â€“ Outcome of the 2019 Parma Summer School. Food Research International, 2021, 141, 110073.	2.9	16
7	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
8	A Novel Urinary Biomarker Approach Reveals Widespread Exposure to Multiple Low-CalorieSweeteners in Adults. Journal of Nutrition, 2020, 150, 2435-2441.	1.3	14
9	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
10	Managing evidence in food safety and nutrition. EFSA Journal, 2019, 17, e170704.	0.9	7
11	EFSA's third Scientific Conference â€˜Science, Food, Societyâ€™: concluding remarks. EFSA Journal, 2019, 17, e170723.	0.9	3
12	Food Safety Regulatory Research Needs 2030. EFSA Journal, 2019, 17, e170622.	0.9	16
13	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
14	Editorial: OpenFoodTox: EFSA's open source toxicological database on chemical hazards in food and feed. EFSA Journal, 2017, 15, e15011.	0.9	36
15	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
16	A scheme for a flexible classification of dietary and health biomarkers. Genes and Nutrition, 2017, 12, 34.	1.2	76
17	Editorial: Review of authorship principles. EFSA Journal, 2016, 14, e14091.	0.9	2
18	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

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19	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
20	Status of nutrition and health claims in Europe by mid 2015. Trends in Food Science and Technology, 2016, 56, 39-45.	7.8	33
21	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
22	Novel probiotics and prebiotics: road to the market. Current Opinion in Biotechnology, 2015, 32, 99-103.	3.3	125
23	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
24	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
25	Benefitâ€“risk assessment of plant sterols in margarine: A QALIBRA case study. Food and Chemical Toxicology, 2013, 54, 35-42.	1.8	8
26	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
27	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
28	Evaluation of the Dutch general exemption level for voluntary fortification with folic acid. Food and Nutrition Research, 2012, 56, 5443.	1.2	4
29	Vitamins and minerals: issues associated with too low and too high population intakes. Food and Nutrition Research, 2012, 56, 5728.	1.2	34
30	BRAFO tiered approach for benefitâ€“risk assessment of foods. Food and Chemical Toxicology, 2012, 50, S684-S698.	1.8	57
31	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
32	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
33	Functional foods and dietary supplements: Products at the interface between pharma and nutrition. European Journal of Pharmacology, 2011, 668, S2-S9.	1.7	87
34	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
35	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
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	Assessment of health claims, content, and safety of herbal supplements containing Ginkgo biloba. Food and Nutrition Research, 2010, 54, 5221.	1.2	30
38	A Tiered Approach for Risk-Benefit Assessment of Foods. Risk Analysis, 2010, 30, 808-816.	1.5	26
39	Status of nutrition and health claims in Europe. Archives of Biochemistry and Biophysics, 2010, 501, 6-15.	1.4	102
40	Potential for improvement of population diet through reformulation of commonly eaten foods. Public Health Nutrition, 2009, 12, 1.	1.1	89
41	Novel foods: an explorative study into their grey area. British Journal of Nutrition, 2009, 101, 1270.	1.2	13
42	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
43	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
44	Integrated riskâ€“benefit analyses: Method development with folic acid as example. Food and Chemical Toxicology, 2008, 46, 893-909.	1.8	56
45	A simple visual model to compare existing nutrient profiling schemes. Food and Nutrition Research, 2008, 52, 1649.	1.2	30
46	Functional foods: the case for closer evaluation. BMJ: British Medical Journal, 2007, 334, 1037-1039.	2.4	16
47	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
48	Reply to Dr. Jones. Journal of Nutrition, 2007, 137, 2486.	1.3	0
49	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
50	Utility of post-market monitoring of novel foods. Toxicology Letters, 2006, 164, S49.	0.4	1
51	Effectiveness of customary use of phytosterol/-stanol enriched margarines on blood cholesterol lowering. Food and Chemical Toxicology, 2006, 44, 1682-1688.	1.8	46
52	The State of Antioxidant Affairs. Nutrition Today, 2006, 41, 244-250.	0.6	29
53	Passclaim*. European Journal of Nutrition, 2005, 44, i5-i30.	1.8	130
54	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

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55	PASSCLAIM - Synthesis and review of existing processes. European Journal of Nutrition, 2003, 42, 1-1.	1.8	40
56	Synthesis of isothiocyanate-derived mercapturic acids. European Journal of Medicinal Chemistry, 2003, 38, 729-737.	2.6	48
57	Biomarkers. Molecular Aspects of Medicine, 2002, 23, 101-208.	2.7	250
58	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
59	Fruits and Vegetables Increase Plasma Carotenoids and Vitamins and Decrease Homocysteine in Humans. Journal of Nutrition, 2000, 130, 1578-1583.	1.3	174
60	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
61	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
62	Application of the TNO In vitro Gastrointestinal Model for Research on Food (Anti)-Mutagens. , 2000, , 109-112.		0
63	Mediterranean Diet of Crete. Journal of the American Dietetic Association, 2000, 100, 1487-1493.	1.3	180
64	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
65	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
66	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
67	The role of biotransformation in dietary (anti)carcinogenesis. Mutation Research - Genetic Toxicology and Environmental Mutagenesis, 1999, 443, 259-270.	0.9	44
68	DIETARY CANCER PREVENTION: CAVEATS SEEN BY A TOXICOLOGIST. , 1999, , 413-416.		0
69	Brassica Vegetables and Cancer Prevention. Advances in Experimental Medicine and Biology, 1999, 472, 159-168.	0.8	288
70	Oxidative DNA damage in humans: comparison between high and low habitual fruit and vegetable consumption. Biomarkers, 1997, 2, 259-262.	0.9	15
71	Effect of Brussels sprouts on oxidative DNA-damage in man. Cancer Letters, 1997, 114, 127-130.	3.2	59
72	A review of mechanisms underlying anticarcinogenicity by brassica vegetables. Chemico-Biological Interactions, 1997, 103, 79-129.	1.7	501

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73	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
74	Reduction of oxidative DNA-damage in humans by Brussels sprouts. Carcinogenesis, 1995, 16, 969-970.	1.3	168
75	Effects of consumption of Brussels sprouts on intestinal and lymphocytic glutathione S-transferases in humans. Carcinogenesis, 1995, 16, 2125-2128.	1.3	138
76	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
77	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
78	Butylated hydroxyanisole in perspective. Chemico-Biological Interactions, 1991, 80, 109-134.	1.7	79
79	Rapid determination of isomer ratios of butylated hydroxyanisole by high-performance liquid chromatography. Journal of Chromatography A, 1991, 464, 438-441.	1.8	1
80	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
81	Butylated hydroxyanisole-induced alterations parameters in rat forestomach in relation to cytochrome P-450-mediated metabolism. Carcinogenesis, 1989, 10, 1947-1951.	1.3	15
82	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
83	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
84	Sensitive high-performance liquid chromatographic method for the routine determination of butylated hydroxyanisole in plasma. Biomedical Applications, 1987, 413, 282-286.	1.7	7
85	Determination of butylated hydroxytoluene in plasma by high-performance liquid chromatography. Biomedical Applications, 1987, 422, 288-293.	1.7	4