

Jos M Barat

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

405
papers

6,728
citations

43
h-index

71
g-index

422
ext. papers

7,614
ext. citations

4.1
avg, IF

5.94
L-index

#	Paper	IF	Citations
405	Safety assessment of the process NOVAPET, based on the Polymetrix pellet technology, used to recycle post-consumer PET into food contact materials.. <i>EFSA Journal</i> , 2022 , 20, e07011	2.3	
404	Safety assessment of the process OMT Recycling Project, based on the Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials.. <i>EFSA Journal</i> , 2022 , 20, e07018	2.3	
403	Safety assessment of the process DENTIS RECYCLING Italy, based on the Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials.. <i>EFSA Journal</i> , 2022 , 20, e07016	2.3	
402	Safety assessment of the process MOPET, based on the Polymetrix pellet technology, used to recycle post-consumer PET into food contact materials.. <i>EFSA Journal</i> , 2022 , 20, e07013	2.3	
401	Safety evaluation of the food enzyme trypsin from porcine pancreas.. <i>EFSA Journal</i> , 2022 , 20, e07008	2.3	0
400	Safety assessment of the process Ferrarelle, based on the Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials.. <i>EFSA Journal</i> , 2022 , 20, e07017	2.3	
399	Safety assessment of the process LuxPET, based on the Polymetrix pellet technology, used to recycle post-consumer PET into food contact materials.. <i>EFSA Journal</i> , 2022 , 20, e07012	2.3	
398	Safety assessment of the process Circular Plastics, based on the Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials.. <i>EFSA Journal</i> , 2022 , 20, e07019	2.3	
397	Safety assessment of the process Srichakra Polyplast, based on the Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials.. <i>EFSA Journal</i> , 2022 , 20, e07020	2.3	
396	Safety assessment of the process Resinas del Ecuador, based on the Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials.. <i>EFSA Journal</i> , 2022 , 20, e07021	2.3	
395	Safety evaluation of the food enzyme cyclomaltodextrin glucanotransferase from strain St-88.. <i>EFSA Journal</i> , 2022 , 20, e07004	2.3	1
394	Safety evaluation of the food enzyme containing chymosin and pepsin from the abomasum of suckling lambs.. <i>EFSA Journal</i> , 2022 , 20, e07007	2.3	0
393	Safety evaluation of the food enzyme catalase from porcine liver.. <i>EFSA Journal</i> , 2022 , 20, e07009	2.3	
392	Safety assessment of the process Biffa Waste Services, based on the Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials.. <i>EFSA Journal</i> , 2022 , 20, e07015	2.3	
391	In vitro susceptibility of human gut microbes to potential food preservatives based on immobilized phenolic compounds.. <i>Food Chemistry</i> , 2022 , 378, 132136	8.5	0
390	Safety evaluation of glucosylated steviol glycosides as a food additive in different food categories.. <i>EFSA Journal</i> , 2022 , 20, e07066	2.3	1
389	Impact of chia seed mucilage on technological, sensory, and in vitro digestibility properties of a texture-modified puree. <i>Journal of Functional Foods</i> , 2022 , 89, 104943	5.1	2

388	Modelling in vitro gastrointestinal digestion of egg white gel matrix by laser-backscattering imaging. <i>Journal of Food Engineering</i> , 2022 , 316, 110839	6	0
387	Sustainability Labeling in the Perception of Sensory Quality and Consumer Purchase Intention of Cocoa and Chocolate 2022 , 291-324		
386	Safety assessment of bleached cellulose pulp for use in plastic food contact materials.. <i>EFSA Journal</i> , 2022 , 20, e07171	2.3	
385	Safety evaluation of the food enzyme non-reducing end β -arabinofuranosidase from the genetically modified strain NZYM-GV.. <i>EFSA Journal</i> , 2022 , 20, e07173	2.3	
384	Safety evaluation of the food enzyme glucose oxidase from the genetically modified strain DP-Aze23.. <i>EFSA Journal</i> , 2022 , 20, e07181	2.3	
383	Safety evaluation of the food enzyme glucan 1,4 β -glucosidase from the genetically modified strain NZYM-BR.. <i>EFSA Journal</i> , 2022 , 20, e07191	2.3	
382	Characterisation of chemical damage on tissue structures by multispectral imaging and machine learning procedures: Alkaline hypochlorite effect in <i>C. elegans</i> .. <i>Computers in Biology and Medicine</i> , 2022 , 145, 105477	7	
381	Safety evaluation of the food enzyme mannan endo-1,4- β -mannosidase from the genetically modified strain NZYM-NM.. <i>EFSA Journal</i> , 2022 , 20, e07264	2.3	
380	Safety evaluation of the food enzyme pectin lyase from the genetically modified strain FLOSC.. <i>EFSA Journal</i> , 2022 , 20, e07235	2.3	
379	Evaluation of the safety and efficacy of lactic acid to reduce microbiological surface contamination on carcasses from kangaroos, wild pigs, goats and sheep.. <i>EFSA Journal</i> , 2022 , 20, e07265	2.3	0
378	Identification and prioritisation for risk assessment of phthalates, structurally similar substances and replacement substances potentially used as plasticisers in materials and articles intended to come into contact with food.. <i>EFSA Journal</i> , 2022 , 20, e07231	2.3	0
377	Safety evaluation of the food enzyme dextranase from the strain AE-DX.. <i>EFSA Journal</i> , 2022 , 20, e07272	2.3	
376	In vivo toxicity assessment of eugenol and vanillin-functionalised silica particles using <i>Caenorhabditis elegans</i> .. <i>Ecotoxicology and Environmental Safety</i> , 2022 , 238, 113601	7	
375	Automatic and non-targeted analysis of the volatile profile of natural and alkalized cocoa powders using SBSE-GC-MS and chemometrics.. <i>Food Chemistry</i> , 2022 , 389, 133074	8.5	
374	Salty Taste Intensity Classifier Through Multivariate Analysis. <i>Communications in Computer and Information Science</i> , 2022 , 25-29	0.3	
373	Develop of a Sample Classifier Through Multivariate Analysis for Caffeine as a Bitter Taste Generator. <i>Communications in Computer and Information Science</i> , 2022 , 20-24	0.3	
372	Effects of essential oil components exposure on biological parameters of <i>Caenorhabditis elegans</i> .. <i>Food and Chemical Toxicology</i> , 2021 , 159, 112763	4.7	1
371	In vitro toxicological evaluation of mesoporous silica microparticles functionalised with carvacrol and thymol.. <i>Food and Chemical Toxicology</i> , 2021 , 160, 112778	4.7	1

370	Safety assessment of the process Sulpet Plásticos, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06867	2.3	
369	Safety assessment of the process BPCL, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06866	2.3	
368	Safety assessment of the process Marmara PET Levha, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06868	2.3	
367	Safety assessment of the process UTSUMI RECYCLE SYSTEMS, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06869	2.3	
366	Scientific Guidance for the submission of dossiers on Food Enzymes. <i>EFSA Journal</i> , 2021 , 19, e06851	2.3	11
365	Updated safety evaluation of the food enzyme isoamylase from the sp. strain MU 1174. <i>EFSA Journal</i> , 2021 , 19, e06871	2.3	
364	Safety assessment of the process Omorika Recycling, based on PET direct IV+ technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06872	2.3	
363	Safety evaluation of the food enzyme d-psicose 3-epimerase from the genetically modified strain FIS002. <i>EFSA Journal</i> , 2021 , 19, e06870	2.3	1
362	Physical stability, rheology and microstructure of salad dressing containing essential oils: study of incorporating nanoemulsions. <i>British Food Journal</i> , 2021 , 123, 1626-1642	2.8	1
361	Safety evaluation of the food enzyme α-amylase from the genetically modified strain NZYM-KE. <i>EFSA Journal</i> , 2021 , 19, e06433	2.3	2
360	Chia (<i>Salvia hispanica</i> L.) seed mucilage as a fat replacer in yogurts: Effect on their nutritional, technological, and sensory properties. <i>Journal of Dairy Science</i> , 2021 , 104, 2822-2833	4	10
359	Efficient reduction in vegetative cells and spores of <i>Bacillus subtilis</i> by essential oil components-coated silica filtering materials. <i>Journal of Food Science</i> , 2021 , 86, 2590-2603	3.4	1
358	Safety evaluation of the food enzyme endo-1,4-β-xylanase from the genetically modified strain DP-Ezd31. <i>EFSA Journal</i> , 2021 , 19, e06562	2.3	
357	Safety assessment of the process Plastrec, based on Polymetrix pellet technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06560	2.3	6
356	Safety evaluation of the food enzyme triacylglycerol lipase from the genetically modified strain FL100SC. <i>EFSA Journal</i> , 2021 , 19, e06561	2.3	1
355	Towards the Enhancement of Essential Oil Components' Antimicrobial Activity Using New Zein Protein-Gated Mesoporous Silica Microdevices. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	3
354	Safety evaluation of the food enzyme d-psicose 3-epimerase from the genetically modified strain K-12 W3110 (pWKLP). <i>EFSA Journal</i> , 2021 , 19, e06565	2.3	1
353	Safety evaluation of the food enzyme α-amylase from the genetically modified strain DP-Dzb52. <i>EFSA Journal</i> , 2021 , 19, e06564	2.3	

352	Safety evaluation of the food enzyme preparation isomaltulose synthase from strain Z12A. <i>EFSA Journal</i> , 2021 , 19, e06432	2.3	
351	Safety evaluation of a food enzyme with glucan 1,4- β -glucosidase and β -amylase activities from the genetically modified strain NZYM-BX. <i>EFSA Journal</i> , 2021 , 19, e06563	2.3	0
350	Safety evaluation of a food enzyme containing trypsin and chymotrypsin from porcine pancreas. <i>EFSA Journal</i> , 2021 , 19, e06640	2.3	
349	Laser-backscattering imaging for characterizing pork loin tenderness. Effect of pre-treatment with enzyme and cooking. <i>Journal of Food Engineering</i> , 2021 , 299, 110508	6	2
348	Safety assessment of the process ISAP Packaging, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06643	2.3	
347	Safety evaluation of the food enzyme maltogenic β -amylase from the genetically modified strain ROM. <i>EFSA Journal</i> , 2021 , 19, e06634	2.3	
346	Safety evaluation of food enzyme trypsin from porcine pancreas. <i>EFSA Journal</i> , 2021 , 19, e06637	2.3	1
345	Safety assessment of the process Martogg Group, based on EREMA Advanced technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06638	2.3	
344	Safety evaluation of the food enzyme β -amylase from strain AE-BAF. <i>EFSA Journal</i> , 2021 , 19, e06635	2.3	
343	Safety assessment of the process Drava International, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06642	2.3	10
342	Safety evaluation of long-chain glycolipids from. <i>EFSA Journal</i> , 2021 , 19, e06609	2.3	1
341	Safety evaluation of the food enzyme containing chymosin and pepsin from the abomasum of calves and cows. <i>EFSA Journal</i> , 2021 , 19, e06636	2.3	
340	Safety evaluation of the food enzyme containing chymosin and pepsin from the abomasum of suckling lambs and goats. <i>EFSA Journal</i> , 2021 , 19, e06633	2.3	1
339	Safety assessment of the process ROL, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06644	2.3	
338	Natural antimicrobial compounds immobilised on silica microparticles as filtering materials: Impact on the metabolic activity and bacterial viability of waterborne microorganisms. <i>Environmental Technology and Innovation</i> , 2021 , 21, 101219	7	1
337	Formulation and physico-chemical and sensory characterisation of chocolate made from reconstituted cocoa liquor and high cocoa content. <i>LWT - Food Science and Technology</i> , 2021 , 137, 110492	5.4	1
336	Flow, viscoelastic and masticatory properties of tailor made thickened pea cream for people with swallowing problems. <i>Journal of Food Engineering</i> , 2021 , 292, 110265	6	12
335	Comparative cytotoxic study of silica materials functionalised with essential oil components in HepG2 cells. <i>Food and Chemical Toxicology</i> , 2021 , 147, 111858	4.7	7

334	Non-destructive control in cheese processing: Modelling texture evolution in the milk curdling phase by laser backscattering imaging. <i>Food Control</i> , 2021 , 121, 107638	6.2	2
333	Safety evaluation of a food enzyme containing trypsin and chymotrypsin from porcine pancreas. <i>EFSA Journal</i> , 2021 , 19, e06369	2.3	3
332	Safety evaluation of the food enzyme alternansucrase from strain NRRL B-30894. <i>EFSA Journal</i> , 2021 , 19, e06367	2.3	
331	Safety evaluation of the food enzyme cellulase from the non-genetically modified strain DP-Lzc35. <i>EFSA Journal</i> , 2021 , 19, e06365	2.3	2
330	Safety evaluation of a food enzyme containing trypsin, chymotrypsin, elastase and carboxypeptidase from porcine pancreas. <i>EFSA Journal</i> , 2021 , 19, e06368	2.3	
329	Safety evaluation of the food enzyme triacylglycerol lipase from the genetically modified strain NZYM-DB. <i>EFSA Journal</i> , 2021 , 19, e06366	2.3	1
328	Safety evaluation of the food enzyme maltogenic α -amylase from the genetically modified strain LALL-MA. <i>EFSA Journal</i> , 2021 , 19, e06434	2.3	1
327	Safety evaluation of the food enzyme endo-1,3(4)- β -glucanase from the genetically modified strain DP-Ezm28. <i>EFSA Journal</i> , 2021 , 19, e06431	2.3	
326	Relevant essential oil components: a minireview on increasing applications and potential toxicity. <i>Toxicology Mechanisms and Methods</i> , 2021 , 31, 559-565	3.6	4
325	Natural antimicrobial-coated supports as filter aids for the microbiological stabilisation of drinks. <i>LWT - Food Science and Technology</i> , 2021 , 147, 111634	5.4	1
324	Safety assessment of the process HIROYUKI INDUSTRIES, based on Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06793	2.3	
323	Safety assessment of the process Viridor Waste Management, based on Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06788	2.3	3
322	Safety assessment of the substance silver nanoparticles for use in food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06790	2.3	0
321	Safety assessment of the process DY Polymer, based on PET direct iV+ technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06797	2.3	
320	Safety assessment of the substance phosphorous acid, triphenyl ester, polymer with alpha-hydro-omega-hydroxypoly[oxy(methyl-1,2-ethanediyl)], C10-16 alkyl esters (FCM No 1076), for use in food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06786	2.3	
319	Safety evaluation of the food enzyme catalase from the genetically modified strain DP-Azw58. <i>EFSA Journal</i> , 2021 , 19, e06787	2.3	2
318	Safety assessment of the process ESTERPET, based on Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06789	2.3	
317	Safety evaluation of crosslinked polyacrylic acid polymers (carbomer) as a new food additive. <i>EFSA Journal</i> , 2021 , 19, e06693	2.3	0

316	Safety assessment of the process Novapet, based on Protec technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06794	2.3	1
315	Safety evaluation of steviol glycoside preparations, including rebaudioside AM, obtained by enzymatic bioconversion of highly purified stevioside and/or rebaudioside A stevia leaf extracts. <i>EFSA Journal</i> , 2021 , 19, e06691	2.3	1
314	Safety assessment of the process SML Maschinengesellschaft, based on SML technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06795	2.3	
313	Safety assessment of the process PET STAR RECYCLING, based on Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06791	2.3	2
312	Safety assessment of the process Nosoplas, based on Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06798	2.3	
311	Safety assessment of the process RECICLADOS INDUSTRIALES DE PRAVIA (RECINPRA), based on Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06792	2.3	
310	Safety assessment of the process DENTIS RECYCLING ITALY, based on PET direct iV+ technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021 , 19, e06796	2.3	2
309	Microbial stabilisation of white wine by filtration through silica microparticles functionalised with natural antimicrobials. <i>LWT - Food Science and Technology</i> , 2021 , 149, 111783	5.4	0
308	Laser-backscattering imaging for characterising the dairy matrix in different phases during curd processing. <i>Food Control</i> , 2021 , 128, 108193	6.2	0
307	The effect of extrusion on the physical and chemical properties of alkalized cocoa. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 73, 102768	6.8	0
306	Effect of the type and degree of alkalization of cocoa powder on the physico-chemical and sensory properties of sponge cakes. <i>LWT - Food Science and Technology</i> , 2021 , 152, 112241	5.4	0
305	Evaluation of the influence of food intake on the incorporation and excretion kinetics of mesoporous silica particles in <i>C.elegans</i> . <i>Chemico-Biological Interactions</i> , 2021 , 334, 109363	5	1
304	Safety evaluation of the food enzyme Phospholipase A from the genetically modified strain RF8793. <i>EFSA Journal</i> , 2020 , 18, e06310	2.3	
303	Safety assessment of the process Severn Valley Polymers, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06308	2.3	
302	Safety assessment of the process PT Asioplast, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06254	2.3	
301	Application of laser backscattering imaging for the physico-chemical characterisation of antimicrobial silica particles functionalised with plant essential oils. <i>Journal of Food Engineering</i> , 2020 , 280, 109990	6	4
300	Safety evaluation of the food enzyme endo-1,4- α -xylanase from the genetically modified strain RF5427. <i>EFSA Journal</i> , 2020 , 18, e06127	2.3	2
299	Safety assessment of the substance phosphoric acid, mixed esters with 2-hydroxyethyl methacrylate, for use in food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06120	2.3	

298	Safety evaluation of the food enzyme phospholipase A1 from the genetically modified <i>Aspergillus niger</i> strain NZYM-FP. <i>EFSA Journal</i> , 2020 , 18, e06131	2.3	
297	Safety evaluation of the food enzyme cyclomaltodextrin glucoamylase from <i>Paenibacillus illinoisensis</i> strain 107. <i>EFSA Journal</i> , 2020 , 18, e06044	2.3	
296	Safety assessment of the process Veolia URRC used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06125	2.3	2
295	Safety evaluation of the food enzyme glucan 1,4- α -glucosidase from the genetically modified <i>Trichoderma reesei</i> strain DP-Nzh38. <i>EFSA Journal</i> , 2020 , 18, e06126	2.3	
294	Study of Fishmeal Substitution on Growth Performance and Shelf-Life of Giltheadsea Bream (<i>Sparusaurata</i>). <i>Fishes</i> , 2020 , 5, 15	2.5	0
293	Review and priority setting for substances that are listed without a specific migration limit in Table 1 of Annex 1 of Regulation 10/2011 on plastic materials and articles intended to come into contact with food. <i>EFSA Journal</i> , 2020 , 18, e06124	2.3	3
292	Safety evaluation of the food enzyme α -amylase from strain BANSC. <i>EFSA Journal</i> , 2020 , 18, e05976	2.3	1
291	Safety evaluation of the food enzyme xylanase from the genetically modified <i>Trichoderma reesei</i> strain RF5703. <i>EFSA Journal</i> , 2020 , 18, e05974	2.3	
290	Safety evaluation of the food enzyme maltogenic amylase from the genetically modified strain DP-Dzr50. <i>EFSA Journal</i> , 2020 , 18, e05972	2.3	5
289	Safety assessment of the substance (triethanolamine-perchlorate, sodium salt) dimer, for use in food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06046	2.3	
288	Changes in cocoa properties induced by the alkalization process: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 2200-2221	16.4	10
287	Functional changes induced by extrusion during cocoa alkalization. <i>Food Research International</i> , 2020 , 136, 109469	7	4
286	Degradation of silica particles functionalised with essential oil components under simulated physiological conditions. <i>Journal of Hazardous Materials</i> , 2020 , 399, 123120	12.8	10
285	Safety evaluation of the food enzyme with 4- β - $\{(1\rightarrow4)\}$ -glucano}trehalose trehalohydrolase and (1- \rightarrow 4)- β -glucan 1- β -glucosylmutase activities from the <i>Gryllotalpica ginsengisoli</i> strain S34. <i>EFSA Journal</i> , 2020 , 18, e06042	2.3	
284	Safety evaluation of the food enzyme α -amylase from the <i>Parageobacillus thermoglucosidasius</i> strain DP-Gzb47. <i>EFSA Journal</i> , 2020 , 18, e06129	2.3	
283	Safety evaluation of the food enzyme β -galactosidase from the genetically modified <i>Escherichia coli</i> NCIMB 30325. <i>EFSA Journal</i> , 2020 , 18, e05977	2.3	1
282	Non-thermal treatment for the stabilisation of liquid food using a tubular cellulose filter from corn stalks. <i>Food Control</i> , 2020 , 112, 107164	6.2	5
281	Roadmap of cocoa quality and authenticity control in the industry: A review of conventional and alternative methods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 448-478	16.4	16

280	Safety evaluation of the food enzyme endo-1,4- α -xylanase and α -glucanase from strain DXL. <i>EFSA Journal</i> , 2020 , 18, e05975	2.3	
279	Safety evaluation of the food enzyme xylose isomerase from the genetically modified strain DP-Pzn37. <i>EFSA Journal</i> , 2020 , 18, e05978	2.3	2
278	Safety assessment of the process Ltd. PolyER, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06045	2.3	
277	Safety assessment of the substance N,N-bis(2-hydroxyethyl)stearylamine partially esterified with saturated C16/C18 fatty acids, for use in food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06047	2.3	
276	Safety evaluation of the food enzyme triacylglycerol lipase from the genetically modified strain DP-Jzk33. <i>EFSA Journal</i> , 2020 , 18, e06048	2.3	
275	Safety evaluation of the food enzyme xylanase from the genetically modified Inui strain RF7398. <i>EFSA Journal</i> , 2020 , 18, e05971	2.3	1
274	Safety assessment of the process STF, based on EREMA Basic technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06050	2.3	
273	Safety assessment of the process Buergofol, based on EREMA Basic technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06051	2.3	
272	Safety evaluation of the food enzyme α -amylase from the genetically modified strain BD15754. <i>EFSA Journal</i> , 2020 , 18, e06043	2.3	
271	Safety assessment of the process ONDUPET, based on EREMA Basic technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06251	2.3	1
270	Safety assessment of the process sicht-pack Hagner, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06256	2.3	1
269	Safety evaluation of the food enzyme α -amylase from the genetically modified strain DP-Dzb45. <i>EFSA Journal</i> , 2020 , 18, e06311	2.3	1
268	Safety assessment of the substance bis(2-ethylhexyl)cyclohexane-1,4-dicarboxylate, for use in food contact materials. <i>EFSA Journal</i> , 2020 , 18, e05973	2.3	1
267	Assessment of the impact of the IARC Monograph Vol. 121 on the safety of the substance styrene (FCM No 193) for its use in plastic food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06247	2.3	7
266	Effect of Cooking on Protein Digestion and Antioxidant Activity of Different Legume Pastes. <i>Foods</i> , 2020 , 10,	4.9	11
265	Support Vector Machine as Tool for Classifying Coffee Beverages. <i>Advances in Intelligent Systems and Computing</i> , 2020 , 275-284	0.4	1
264	Safety evaluation of the food enzyme dextranase from strain ATCC-16153. <i>EFSA Journal</i> , 2020 , 18, e06309,	2.3	
263	Safety evaluation of the food enzyme isoamylase from a . strain. <i>EFSA Journal</i> , 2020 , 18, e06250	2.3	1

262	Safety evaluation of the food enzyme β -cyclodextrin glucanotransferase from strain WCM105xpCM6420. <i>EFSA Journal</i> , 2020 , 18, e06249	2.3	
261	Safety evaluation of the food enzyme phospholipase C from the genetically modified strain NZYM-VR. <i>EFSA Journal</i> , 2020 , 18, e06184	2.3	1
260	Safety evaluation of the food enzyme lysophospholipase from the genetically modified <i>Aspergillus niger</i> strain NZYM-LP. <i>EFSA Journal</i> , 2020 , 18, e06130	2.3	
259	Safety assessment of the process Erreplast, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06255	2.3	
258	Safety assessment of the process Somoplast - Riachi & Co, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06252	2.3	1
257	Safety assessment of the process Flight Plastics (UK), based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06253	2.3	
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253	Safety assessment of the substance benzophenone-3,3',4,4'-tetracarboxylic dianhydride, for use in food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06183	2.3	
252	Safety evaluation of the food enzyme β -cyclodextrin glucanotransferase from strain WCM105xpCM703. <i>EFSA Journal</i> , 2020 , 18, e06248	2.3	2
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250	Safety assessment of the process Carton Pack, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06188	2.3	4
249	Microbial stabilization of craft beer by filtration through silica supports functionalized with essential oil components. <i>LWT - Food Science and Technology</i> , 2020 , 117, 108626	5.4	7
248	Changes in methylxanthines and flavanols during cocoa powder processing and their quantification by near-infrared spectroscopy. <i>LWT - Food Science and Technology</i> , 2020 , 117, 108598	5.4	17
247	Safety assessment of the process RE-PET, based on EREMA Basic technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020 , 18, e06049	2.3	2
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245	Novel antimicrobial filtering materials based on carvacrol, eugenol, thymol and vanillin immobilized on silica microparticles for water treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 58, 102228	6.8	7

244	Safety evaluation of the food enzyme 4- β -glucanotransferase from (strain 'AE-SAS). <i>EFSA Journal</i> , 2019 , 17, e05628	2.3	0
243	Safety assessment of the process Alimpet, based on EREMA MPR B2B technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2019 , 17, e05677	2.3	
242	Safety assessment of the substance phosphorous acid, triphenyl ester, polymer with alpha-hydro-omega-hydroxypoly[oxy(methyl-1,2-ethanediyl)], C10-16 alkyl esters, for use in food contact materials. <i>EFSA Journal</i> , 2019 , 17, e05679	2.3	1
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240	Safety evaluation of the food enzyme alpha-amylase from a genetically modified (strain NBA). <i>EFSA Journal</i> , 2019 , 17, e05681	2.3	1
239	Safety evaluation of the food enzyme phospholipase C from a genetically modified (strain PRF). <i>EFSA Journal</i> , 2019 , 17, e05682	2.3	0
238	Safety evaluation of the food enzyme α -amylase and 1,4- β -glucan 6- β -glucosyltransferase from. <i>EFSA Journal</i> , 2019 , 17, e05683	2.3	
237	Safety evaluation of the food enzyme endo-1,4- β -xylanase from a genetically modified (strain NZYM-CE). <i>EFSA Journal</i> , 2019 , 17, e05685	2.3	0
236	Effect of oregano (<i>Origanum vulgare</i> L. ssp. <i>hirtum</i>) and clove (<i>Eugenia</i> spp.) nanoemulsions on <i>Zygosaccharomyces bailii</i> survival in salad dressings. <i>Food Chemistry</i> , 2019 , 295, 630-636	8.5	22
235	Characterisation of microorganisms used for the production of food enzymes. <i>EFSA Journal</i> , 2019 , 17, e05741	2.3	45
234	Safety evaluation of the food enzyme triacylglycerol lipase from (strain LFS). <i>EFSA Journal</i> , 2019 , 17, e05630	2.3	0
233	Safety assessment of the process Texplast, based on EREMA Advanced technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2019 , 17, e05678	2.3	1
232	Safety evaluation of the food enzyme glucan 1,4- β -maltotetrahydrolase from (strain DP-Dzr46). <i>EFSA Journal</i> , 2019 , 17, e05684	2.3	
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222	Safety evaluation of the food enzyme maltogenic amylase from genetically modified (strain BLASC). <i>EFSA Journal</i> , 2019 , 17, e05769	2.3	
221	Safety assessment of the process Quinn Packaging, based on Erema Basic technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2019 , 17, e05771	2.3	1
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219	Safety assessment of the process Texplast, based on Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2019 , 17, e05773	2.3	
218	Safety assessment of the process AMB, based on Bandera technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2019 , 17, e05770	2.3	
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216	Safety evaluation of the food enzyme amylase from (strain DP-Dzb44). <i>EFSA Journal</i> , 2019 , 17, e05738	2.3	
215	Safety evaluation of the food enzyme glucan 1,4-maltotetraohydrolase from (strain DP-Dzf24). <i>EFSA Journal</i> , 2019 , 17, e05739	2.3	
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204	Safety evaluation of the food enzyme beta-galactosidase from sp. (strain M3-1). <i>EFSA Journal</i> , 2019 , 17, e05827	2.3	1
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201	Safety assessment of the process Ferrarelle, based on Starlinger Decon technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2019 , 17, e05834	2.3	1
200	Safety evaluation of the food enzyme cellulase from (strain DP-Nzc36). <i>EFSA Journal</i> , 2019 , 17, e05839	2.3	0
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198	Safety assessment of the process Veripack Embalajes, based on Starlinger Decon technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2019 , 17, e05835	2.3	
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160	Safety evaluation of the food enzyme endo-1,4- α -xylanase from a genetically modified (strain NZYM-FA). <i>EFSA Journal</i> , 2018 , 16, e05480	2.3	0
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