

JosÃ© M Barat

List of Publications by Year in descending order

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415
papers

8,730
citations

41258

49
h-index

62479

80
g-index

423
all docs

423
docs citations

423
times ranked

7683
citing authors

#	ARTICLE	IF	CITATIONS
1	Modelling in vitro gastrointestinal digestion of egg white gel matrix by laser-backscattering imaging. <i>Journal of Food Engineering</i> , 2022, 316, 110839.	2.7	3
2	In vitro toxicological evaluation of mesoporous silica microparticles functionalised with carvacrol and thymol. <i>Food and Chemical Toxicology</i> , 2022, 160, 112778.	1.8	4
3	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.	1.6	15
4	Effects of essential oil components exposure on biological parameters of <i>Caenorhabditis elegans</i> . <i>Food and Chemical Toxicology</i> , 2022, 159, 112763.	1.8	7
5	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.	0.9	0
6	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.	0.9	0
7	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.	0.9	0
8	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.	0.9	0
9	Safety evaluation of the food enzyme trypsin from porcine pancreas. <i>EFSA Journal</i> , 2022, 20, e07008.	0.9	2
10	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.	0.9	0
11	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.	0.9	0
12	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.	0.9	1
13	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.	0.9	0
14	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.	0.9	0
15	Safety evaluation of the food enzyme cyclomaltodextrin glucanotransferase from <i>Anoxybacillus caldiproteolyticus</i> strain Stá€88. <i>EFSA Journal</i> , 2022, 20, e07004.	0.9	1
16	Safety evaluation of the food enzyme containing chymosin and pepsin from the abomasum of suckling lambs. <i>EFSA Journal</i> , 2022, 20, e07007.	0.9	1
17	Safety evaluation of the food enzyme catalase from porcine liver. <i>EFSA Journal</i> , 2022, 20, e07009.	0.9	1
18	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.	0.9	0

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19	In vitro susceptibility of human gut microbes to potential food preservatives based on immobilized phenolic compounds. <i>Food Chemistry</i> , 2022, 378, 132136.	4.2	5
20	Safety evaluation of glucosylated steviol glycosides as a food additive in different food categories. <i>EFSA Journal</i> , 2022, 20, e07066.	0.9	3
21	Sustainability Labeling in the Perception of Sensory Quality and Consumer Purchase Intention of Cocoa and Chocolate. , 2022, , 291-324.		1
22	Safety assessment of bleached cellulose pulp for use in plastic food contact materials. <i>EFSA Journal</i> , 2022, 20, e07171.	0.9	0
23	Safety evaluation of the food enzyme non-reducing end 1,4- α -D-glucanase from the genetically modified <i>Trichoderma reesei</i> strain NZYM- α GV. <i>EFSA Journal</i> , 2022, 20, e07173.	0.9	0
24	Safety evaluation of the food enzyme glucose oxidase from the genetically modified <i>Aspergillus niger</i> strain DP- α Ze23. <i>EFSA Journal</i> , 2022, 20, e07181.	0.9	0
25	Safety evaluation of the food enzyme glucan 1,4- α -glucosidase from the genetically modified <i>Aspergillus niger</i> strain NZYM- α BR. <i>EFSA Journal</i> , 2022, 20, e07191.	0.9	1
26	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.	3.9	0
27	Image analysis applied to quality control in transparent packaging: a case study of table olives in plastic pouches. <i>European Food Research and Technology</i> , 2022, 248, 1859-1867.	1.6	1
28	Safety evaluation of the food enzyme mannan endo- α -1,4-D-mannosidase from the genetically modified <i>Aspergillus niger</i> strain NZYM- α NM. <i>EFSA Journal</i> , 2022, 20, e07264.	0.9	1
29	Safety evaluation of the food enzyme pectin lyase from the genetically modified <i>Aspergillus luchuensis</i> strain FLOSC. <i>EFSA Journal</i> , 2022, 20, e07235.	0.9	1
30	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.	0.9	4
31	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.	0.9	7
32	Safety evaluation of the food enzyme dextranase from the <i>Collariella gracilis</i> strain AE- α DX. <i>EFSA Journal</i> , 2022, 20, e07279.	0.9	2
33	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.	2.9	4
34	Automatic and non-targeted analysis of the volatile profile of natural and alkalinized cocoa powders using SBSE-GC-MS and chemometrics. <i>Food Chemistry</i> , 2022, 389, 133074.	4.2	3
35	Safety of the proposed amendment of the specifications for enzymatically produced steviol glycosides (E 960c): Rebaudioside D produced via enzymatic bioconversion of purified stevia leaf extract. <i>EFSA Journal</i> , 2022, 20, .	0.9	2
36	Safety evaluation of the food enzyme glucan 1,4- α -maltohydrolase from the genetically modified <i>Bacillus licheniformis</i> strain NZYM- α FR. <i>EFSA Journal</i> , 2022, 20, .	0.9	0

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37	Safety evaluation of the food enzyme endo- α -1,4-xylanase from the genetically modified <i>Trichoderma reesei</i> strain NZYM-ER. EFSA Journal, 2022, 20, .	0.9	0
38	Safety evaluation of the food enzyme glucan 1,4- α -D-maltohydrolase from the genetically modified <i>Bacillus licheniformis</i> strain NZYM-SD. EFSA Journal, 2022, 20, .	0.9	0
39	Safety evaluation of the food enzyme glucan 1,4- α -D-glucosidase from <i>Aspergillus niger</i> . EFSA Journal, 2022, 20, .	0.9	0
40	Safety evaluation of the food enzyme glucan 1,4- α -D-maltohydrolase from the genetically modified <i>Bacillus licheniformis</i> strain NZYM-CY. EFSA Journal, 2022, 20, .	0.9	0
41	Safety evaluation of the food enzyme pullulanase from the genetically modified <i>Bacillus licheniformis</i> strain NZYM-LU. EFSA Journal, 2022, 20, .	0.9	1
42	Developing a homogeneous texture dish by combining solid and liquid foodstuff matrices. LWT - Food Science and Technology, 2022, 166, 113757.	2.5	4
43	Natural antimicrobial compounds immobilised on silica microparticles as filtering materials: Impact on the metabolic activity and bacterial viability of waterborne microorganisms. Environmental Technology and Innovation, 2021, 21, 101219.	3.0	5
44	Formulation and physico-chemical and sensory characterisation of chocolate made from reconstituted cocoa liquor and high cocoa content. LWT - Food Science and Technology, 2021, 137, 110492.	2.5	5
45	Flow, viscoelastic and masticatory properties of tailor made thickened pea cream for people with swallowing problems. Journal of Food Engineering, 2021, 292, 110265.	2.7	35
46	Comparative cytotoxic study of silica materials functionalised with essential oil components in HepG2 cells. Food and Chemical Toxicology, 2021, 147, 111858.	1.8	12
47	Non-destructive control in cheese processing: Modelling texture evolution in the milk curdling phase by laser backscattering imaging. Food Control, 2021, 121, 107638.	2.8	7
48	Safety evaluation of a food enzyme containing trypsin and chymotrypsin from porcine pancreas. EFSA Journal, 2021, 19, e06369.	0.9	5
49	Safety evaluation of the food enzyme alternansucrase from <i>Leuconostoc citreum</i> strain NRRL B-30894. EFSA Journal, 2021, 19, e06367.	0.9	0
50	Safety evaluation of the food enzyme cellulase from the non-genetically modified <i>Penicillium funiculosum</i> strain DP-Lzc35. EFSA Journal, 2021, 19, e06365.	0.9	3
51	Safety evaluation of a food enzyme containing trypsin, chymotrypsin, elastase and carboxypeptidase from porcine pancreas. EFSA Journal, 2021, 19, e06368.	0.9	2
52	Safety evaluation of the food enzyme triacylglycerol lipase from the genetically modified <i>Aspergillus niger</i> strain NZYM-DB. EFSA Journal, 2021, 19, e06366.	0.9	1
53	<i>Caenorhabditis elegans</i> to Model the Capacity of Ascorbic Acid to Reduce Acute Nitrite Toxicity under Different Feed Conditions: Multivariate Analytics on Behavioral Imaging. International Journal of Environmental Research and Public Health, 2021, 18, 2068.	1.2	2
54	Safety evaluation of the food enzyme maltogenic α -amylase from the genetically modified <i>Saccharomyces cerevisiae</i> strain LALL-MA. EFSA Journal, 2021, 19, e06434.	0.9	1

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55	Safety evaluation of the food enzyme endo- α (1,3)-D-glucanase from the genetically modified <i>Bacillus subtilis</i> strain DP-Ezm28. <i>EFSA Journal</i> , 2021, 19, e06431.	0.9	0
56	Safety evaluation of the food enzyme α -amylase from the genetically modified <i>Bacillus licheniformis</i> strain NZYM-EKE. <i>EFSA Journal</i> , 2021, 19, e06433.	0.9	2
57	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.	1.4	26
58	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.	1.5	3
59	Safety evaluation of the food enzyme endo- α (1,4)-D-xylanase from the genetically modified <i>Bacillus subtilis</i> strain DP-Ezd31. <i>EFSA Journal</i> , 2021, 19, e06562.	0.9	1
60	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.	0.9	7
61	Safety evaluation of the food enzyme triacylglycerol lipase from the genetically modified <i>Aspergillus luchuensis</i> strain FL100SC. <i>EFSA Journal</i> , 2021, 19, e06561.	0.9	3
62	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, 3795.	1.8	12
63	Safety evaluation of the food enzyme α -D-psicose 3-epimerase from the genetically modified <i>Escherichia coli</i> strain K12 W3110 (pWKLP). <i>EFSA Journal</i> , 2021, 19, e06565.	0.9	2
64	Safety evaluation of the food enzyme α -amylase from the genetically modified <i>Bacillus licheniformis</i> strain DP-Dzb52. <i>EFSA Journal</i> , 2021, 19, e06564.	0.9	0
65	Safety evaluation of the food enzyme preparation isomaltulose synthase from <i>Serratia plymuthica</i> strain Z12A. <i>EFSA Journal</i> , 2021, 19, e06432.	0.9	0
66	Safety evaluation of a food enzyme with glucan 1,4- α -D-glucosidase and α -amylase activities from the genetically modified <i>Aspergillus niger</i> strain NZYM-EBX. <i>EFSA Journal</i> , 2021, 19, e06563.	0.9	1
67	Secreted Enzyme-Responsive System for Controlled Antifungal Agent Release. <i>Nanomaterials</i> , 2021, 11, 1280.	1.9	5
68	Safety evaluation of a food enzyme containing trypsin and chymotrypsin from porcine pancreas. <i>EFSA Journal</i> , 2021, 19, e06640.	0.9	0
69	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.	2.7	7
70	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.	0.9	0
71	Safety evaluation of the food enzyme maltogenic α -amylase from the genetically modified <i>Bacillus subtilis</i> strain ROM. <i>EFSA Journal</i> , 2021, 19, e06634.	0.9	0
72	Safety evaluation of food enzyme trypsin from porcine pancreas. <i>EFSA Journal</i> , 2021, 19, e06637.	0.9	3

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73	Safety assessment of the process Martogg Group, based on EREMA Advanced technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06638.	0.9	0
74	Safety evaluation of the food enzyme Î-amylase from Bacillus flexus strain AE-BAF. EFSA Journal, 2021, 19, e06635.	0.9	1
75	Safety assessment of the process Drava International, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06642.	0.9	10
76	Safety evaluation of long-chain glycolipids from Dacryopinax spathularia. EFSA Journal, 2021, 19, e06609.	0.9	2
77	Safety evaluation of the food enzyme containing chymosin and pepsin from the abomasum of calves and cows. EFSA Journal, 2021, 19, e06636.	0.9	0
78	Safety evaluation of the food enzyme containing chymosin and pepsin from the abomasum of suckling lambs and goats. EFSA Journal, 2021, 19, e06633.	0.9	1
79	Safety assessment of the process ROL, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06644.	0.9	0
80	Relevant essential oil components: a minireview on increasing applications and potential toxicity. Toxicology Mechanisms and Methods, 2021, 31, 559-565.	1.3	22
81	Natural antimicrobial-coated supports as filter aids for the microbiological stabilisation of drinks. LWT - Food Science and Technology, 2021, 147, 111634.	2.5	5
82	Safety assessment of the process HIROYUKI INDUSTRIES, based on Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06793.	0.9	0
83	Safety assessment of the process Viridor Waste Management, based on Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06788.	0.9	3
84	Safety assessment of the substance silver nanoparticles for use in food contact materials. EFSA Journal, 2021, 19, e06790.	0.9	7
85	Safety assessment of the process DY Polymer, based on PET direct iV+ technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06797.	0.9	0
86	Safety assessment of the substance phosphorous acid, triphenyl ester, polymer with alpha-hydroxy-omega-hydroxypoly[oxy(methyl-1,2-ethanediyl)], C10-16 alkyl esters (FCM No 1076), for use in food contact materials. EFSA Journal, 2021, 19, e06786.	0.9	0
87	Safety evaluation of the food enzyme catalase from the genetically modified Aspergillus niger strain DP-Azw58. EFSA Journal, 2021, 19, e06787.	0.9	3
88	Safety assessment of the process ESTERPET, based on Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06789.	0.9	0
89	Safety evaluation of crosslinked polyacrylic acid polymers (carbomer) as a new food additive. EFSA Journal, 2021, 19, e06693.	0.9	5
90	Safety assessment of the process Novapet, based on Protec technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06794.	0.9	1

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91	Safety evaluation of steviol glycoside preparations, including rebaudioside AM, obtained by enzymatic bioconversion of highly purified stevioside and/or rebaudioside A stevia leaf extracts. EFSA Journal, 2021, 19, e06691.	0.9	3
92	Safety assessment of the process SML Maschinengesellschaft, based on SML technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06795.	0.9	0
93	Safety assessment of the process PET STAR RECYCLING, based on Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06791.	0.9	3
94	Safety assessment of the process Nosoplas, based on Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06798.	0.9	0
95	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. EFSA Journal, 2021, 19, e06792.	0.9	0
96	Safety assessment of the process DENTIS RECYCLING ITALY, based on PET direct iV+ technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06796.	0.9	2
97	Microbial stabilisation of white wine by filtration through silica microparticles functionalised with natural antimicrobials. LWT - Food Science and Technology, 2021, 149, 111783.	2.5	5
98	Laser-backscattering imaging for characterising the dairy matrix in different phases during curd processing. Food Control, 2021, 128, 108193.	2.8	5
99	The effect of extrusion on the physical and chemical properties of alkalized cocoa. Innovative Food Science and Emerging Technologies, 2021, 73, 102768.	2.7	3
100	Effect of the type and degree of alkalization of cocoa powder on the physico-chemical and sensory properties of sponge cakes. LWT - Food Science and Technology, 2021, 152, 112241.	2.5	4
101	Evaluation of the influence of food intake on the incorporation and excretion kinetics of mesoporous silica particles in C.elegans. Chemico-Biological Interactions, 2021, 334, 109363.	1.7	1
102	Effect of Cooking on Protein Digestion and Antioxidant Activity of Different Legume Pastes. Foods, 2021, 10, 47.	1.9	24
103	Safety assessment of the process Sulpet Plásticos, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06867.	0.9	0
104	Safety assessment of the process BPCL, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06866.	0.9	1
105	Safety assessment of the process Marmara PET Levha, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06868.	0.9	0
106	Safety assessment of the process UTSUMI RECYCLE SYSTEMS, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06869.	0.9	0
107	Scientific Guidance for the submission of dossiers on Food Enzymes. EFSA Journal, 2021, 19, e06851.	0.9	122
108	Updated safety evaluation of the food enzyme isoamylase from the Dyella sp. strain MU 1174. EFSA Journal, 2021, 19, e06871.	0.9	0

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109	Safety assessment of the process Omorika Recycling, based on PET direct IV+ technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06872.	0.9	0
110	Safety evaluation of the food enzyme α -D-glucosyltransferase from the genetically modified <i>Corynebacterium glutamicum</i> strain FIS002. EFSA Journal, 2021, 19, e06870.	0.9	1
111	Physical stability, rheology and microstructure of salad dressing containing essential oils: study of incorporating nanoemulsions. British Food Journal, 2021, 123, 1626-1642.	1.6	1
112	Microbial stabilization of craft beer by filtration through silica supports functionalized with essential oil components. LWT - Food Science and Technology, 2020, 117, 108626.	2.5	10
113	Changes in methylxanthines and flavanols during cocoa powder processing and their quantification by near-infrared spectroscopy. LWT - Food Science and Technology, 2020, 117, 108598.	2.5	31
114	In vitro antimicrobial activity of immobilised essential oil components against <i>Helicobacter pylori</i> . World Journal of Microbiology and Biotechnology, 2020, 36, 3.	1.7	11
115	Safety evaluation of the food enzyme isoamylase from a <i>Dyella</i> sp. strain. EFSA Journal, 2020, 18, e06250.	0.9	2
116	Safety evaluation of the food enzyme α -D-glucanotransferase from <i>Escherichia coli</i> strain WCM105xpCM6420. EFSA Journal, 2020, 18, e06249.	0.9	0
117	Safety evaluation of the food enzyme phospholipase C from the genetically modified <i>Bacillus licheniformis</i> strain NZYM-VR. EFSA Journal, 2020, 18, e06184.	0.9	2
118	Safety evaluation of the food enzyme lysophospholipase from the genetically modified <i>Aspergillus niger</i> strain NZYM-VP. EFSA Journal, 2020, 18, e06130.	0.9	0
119	Safety assessment of the process Erreplast, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2020, 18, e06255.	0.9	0
120	Safety assessment of the process Somoplast α -Riachi & Co, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2020, 18, e06252.	0.9	1
121	Safety assessment of the process Flight Plastics (UK), based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2020, 18, e06253.	0.9	0
122	Safety evaluation of the food enzyme α -amylase from the genetically modified <i>Bacillus amyloliquefaciens</i> strain DP-Czb53. EFSA Journal, 2020, 18, e06185.	0.9	1
123	Toxicological implications of amplifying the antibacterial activity of gallic acid by immobilisation on silica particles: A study on <i>C. elegans</i> . Environmental Toxicology and Pharmacology, 2020, 80, 103492.	2.0	13
124	Safety assessment of the process Technoplastika Prima Perdana, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2020, 18, e06186.	0.9	8
125	Safety assessment of the substance benzophenone- β , β' , β'' -tetracarboxylic dianhydride, for use in food contact materials. EFSA Journal, 2020, 18, e06183.	0.9	2
126	Safety evaluation of the food enzyme α -D-glucanotransferase from <i>Escherichia coli</i> strain WCM105xpCM703. EFSA Journal, 2020, 18, e06248.	0.9	2

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127	Safety assessment of the process WIP, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2020, 18, e06187.	0.9	0
128	Safety assessment of the process Carton Pack, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2020, 18, e06188.	0.9	4
129	Safety evaluation of the food enzyme Phospholipase A2 from the genetically modified <i>Trichoderma reesei</i> strain RF8793. EFSA Journal, 2020, 18, e06310.	0.9	0
130	Safety assessment of the process Severn Valley Polymers, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2020, 18, e06308.	0.9	0
131	Safety assessment of the process PT Asioplast, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2020, 18, e06254.	0.9	0
132	Application of laser backscattering imaging for the physico-chemical characterisation of antimicrobial silica particles functionalised with plant essential oils. Journal of Food Engineering, 2020, 280, 109990.	2.7	11
133	Safety evaluation of the food enzyme endo- α -1,4-xylanase from the genetically modified <i>Trichoderma reesei</i> strain RF5427. EFSA Journal, 2020, 18, e06127.	0.9	3
134	Safety assessment of the substance phosphoric acid, mixed esters with 2-hydroxyethyl methacrylate, for use in food contact materials. EFSA Journal, 2020, 18, e06120.	0.9	0
135	Safety evaluation of the food enzyme phospholipase A1 from the genetically modified <i>Aspergillus niger</i> strain NZYM-EP. EFSA Journal, 2020, 18, e06131.	0.9	0
136	Safety evaluation of the food enzyme cyclomaltodextrin glucanotransferase from <i>Paenibacillus illinoisensis</i> strain 107. EFSA Journal, 2020, 18, e06044.	0.9	0
137	Safety assessment of the process Veolia URRC used to recycle post-consumer PET into food contact materials. EFSA Journal, 2020, 18, e06125.	0.9	2
138	Safety evaluation of the food enzyme glucan 1,4- α -glucosidase from the genetically modified <i>Trichoderma reesei</i> strain DP-Nzh38. EFSA Journal, 2020, 18, e06126.	0.9	0
139	Study of Fishmeal Substitution on Growth Performance and Shelf-Life of Giltheadsea Bream (<i>Sparusaurata</i>). Fishes, 2020, 5, 15.	0.7	2
140	Review and priority setting for substances that are listed without a specific migration limit in Table A1 of Annex 1 of Regulation 10/2011 on plastic materials and articles intended to come into contact with food. EFSA Journal, 2020, 18, e06124.	0.9	7
141	Safety evaluation of the food enzyme α -amylase from <i>Bacillus amyloliquefaciens</i> strain BANSC. EFSA Journal, 2020, 18, e05976.	0.9	1
142	Safety evaluation of the food enzyme xylanase from the genetically modified <i>Trichoderma reesei</i> strain RF5703. EFSA Journal, 2020, 18, e05974.	0.9	0
143	Safety evaluation of the food enzyme maltogenic amylase from the genetically modified <i>Bacillus licheniformis</i> strain DP-Dzr50. EFSA Journal, 2020, 18, e05972.	0.9	5
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#	ARTICLE	IF	CITATIONS
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