List of Publications by Year in descending order

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		101543	144013
177	4,510	36	57
papers	citations	h-index	g-index
182	182	182	5263
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Cadmium in blood and urineimpact of sex, age, dietary intake, iron status, and former smokingassociation of renal effects Environmental Health Perspectives, 2002, 110, 1185-1190.	6.0	344
2	Total and Inorganic Mercury in Breast Milk and Blood in Relation to Fish Consumption and Amalgam Fillings in Lactating Women. Archives of Environmental Health, 1996, 51, 234-241.	0.4	175
3	Inductively Coupled Plasma Mass Spectrometry for Direct Multi-element Analysis of Diluted Human Blood and Serum. Journal of Analytical Atomic Spectrometry, 1997, 12, 1005-1009.	3.0	158
4	Scientific opinion on the safety of green tea catechins. EFSA Journal, 2018, 16, e05239.	1.8	118
5	Trace element levels in whole blood and serum from Swedish adolescents. Science of the Total Environment, 2002, 286, 129-141.	8.0	110
6	Toxicity of 15 veterinary pharmaceuticals in zebrafish (Danio rerio) embryos. Aquatic Toxicology, 2013, 126, 30-41.	4.0	105
7	Reâ€evaluation of silicon dioxide (EÂ551) as a food additive. EFSA Journal, 2018, 16, e05088.	1.8	95
8	Risk assessment in relation to neonatal metal exposureâ€. Analyst, The, 1998, 123, 19-23.	3.5	94
9	Exposure to toxic elements via breast milk. Analyst, The, 1995, 120, 765-770.	3.5	87
10	Relationships between trace element concentrations in human blood and serum. Toxicology Letters, 2002, 134, 177-184.	0.8	71
11	Steroidogenic gene expression in H295R cells and the human adrenal gland: adrenotoxic effects of lindanein vitro. Journal of Applied Toxicology, 2006, 26, 484-492.	2.8	66
12	Intracellular binding of lead in the kidney: The partial isolation and characterization of postmitochondrial lead binding components. Biochemical and Biophysical Research Communications, 1982, 104, 290-298.	2.1	65
13	Cadmium in milk and mammary gland in rats and mice. Archives of Toxicology, 2000, 73, 519-527.	4.2	65
14	Trace Elements in Blood and Serum of Swedish Adolescents: Relation to Gender, Age, Residential Area, and Socioeconomic Status. Environmental Research, 2002, 89, 72-84.	7.5	64
15	Cadmium in Food Production Systems: A Health Risk for Sensitive Population Groups. Ambio, 2005, 34, 344-351.	5.5	64
16	Reâ€evaluation of carrageenan (EÂ407) and processed Eucheuma seaweed (EÂ407a) as food additives. EFSA Journal, 2018, 16, e05238.	1.8	64
17	Cadmium in food chain and health effects in sensitive population groups. BioMetals, 2004, 17, 531-534.	4.1	59
18	Reâ€evaluation of potassium nitrite (EÂ249) and sodium nitrite (EÂ250) as food additives. EFSA Journal, 2017,	1.8	58

15, e04786.

#	Article	IF	CITATIONS
19	Lead poisoning in cattle — transfer of lead to milk. Science of the Total Environment, 1992, 111, 83-94.	8.0	57
20	Secretion of cortisol and aldosterone as a vulnerable target for adrenal endocrine disruption — screening of 30 selected chemicals in the human H295R cell model. Journal of Applied Toxicology, 2008, 28, 1045-1053.	2.8	57
21	Identification of a xenobiotic as a potential environmental trigger in primary biliary cholangitis. Journal of Hepatology, 2018, 69, 1123-1135.	3.7	55
22	Protein binding of mercury in milk and plasma from mice and man — a comparison between methylmercury and inorganic mercury. Toxicology, 1999, 137, 169-184.	4.2	54
23	Ionic Liquids: New Emerging Pollutants, Similarities with Perfluorinated Alkyl Substances (PFASs). Environmental Science & Technology, 2019, 53, 10539-10541.	10.0	52
24	Mixture effects of imidazole fungicides on cortisol and aldosterone secretion in human adrenocortical H295R cells. Toxicology, 2010, 275, 21-28.	4.2	51
25	A biphasic effect of the fungicide prochloraz on aldosterone, but not cortisol, secretion in human adrenal H295R cells—Underlying mechanisms. Toxicology Letters, 2009, 191, 174-180.	0.8	49
26	The toxicity of the methylimidazolium ionic liquids, with a focus on M8OI and hepatic effects. Food and Chemical Toxicology, 2020, 136, 111069.	3.6	48
27	Methyl mercury exposure via placenta and milk impairs natural killer (NK) cell function in newborn rats. Toxicology Letters, 1991, 58, 149-158.	0.8	47
28	Effects of diethyldithiocarbamate and penicillamine on the tissue distribution of 63NiCl2 in mice. Archives of Toxicology, 1980, 45, 45-52.	4.2	45
29	Scientific opinion on the safety of monacolins in red yeast rice. EFSA Journal, 2018, 16, e05368.	1.8	44
30	Developmental toxicity of albendazole and its three main metabolites in zebrafish embryos. Reproductive Toxicology, 2011, 32, 129-137.	2.9	41
31	Innovative drinking water treatment techniques reduce the disinfection-induced oxidative stress and genotoxic activity. Water Research, 2019, 155, 182-192.	11.3	41
32	Acid precipitation — effects on trace elements and human health. Science of the Total Environment, 1994, 153, 237-245.	8.0	40
33	Exposure of cadmium from infant formulas and weaning foods. Food Additives and Contaminants, 1999, 16, 509-519.	2.0	40
34	Influence of sodium selenite on203Hg absorption, distribution, and elimination in male mice exposed to methyl203Hg. Biological Trace Element Research, 1993, 39, 91-107.	3.5	39
35	InÂvitro bioanalysis of drinking water from source to tap. Water Research, 2018, 139, 272-280.	11.3	39
36	Relationship between peroxisome proliferatorâ€activated receptor alpha activity and cellular concentration of 14 perfluoroalkyl substances in HepG2 cells. Journal of Applied Toxicology, 2018, 38, 219-226	2.8	39

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37	Reâ€evaluation of glutamic acid (EÂ620), sodium glutamate (EÂ621), potassium glutamate (EÂ622), calcium glutamate (EÂ623), ammonium glutamate (EÂ624) and magnesium glutamate (EÂ625) as food additives. EFSA Journal, 2017, 15, e04910.	1.8	37
38	Reâ€evaluation of celluloses EÂ460(i), EÂ460(ii), EÂ461, EÂ462, EÂ463, EÂ464, EÂ465, EÂ466, EÂ468 and EÂ469 additives. EFSA Journal, 2018, 16, e05047.	as food	37
39	Effects of lead inclusion bodies on subcellular distribution of lead in rat kidney: The relationship to mitochondrial function. Experimental and Molecular Pathology, 1985, 43, 397-408.	2.1	36
40	Kinetics of Methylmercury and Inorganic Mercury in Lactating and Nonlactating Mice. Toxicology and Applied Pharmacology, 1998, 151, 319-329.	2.8	35
41	Effects of lead on the heme biosynthetic pathway in rat kidney. Experimental and Molecular Pathology, 1985, 43, 409-417.	2.1	33
42	Placental and lactational transfer of lead in rats: a study on the lactational process and effects on offspring. Archives of Toxicology, 1995, 69, 596-602.	4.2	33
43	Increased spontaneous motor activity in offspring after maternal cadmium exposure during lactation. Environmental Toxicology and Pharmacology, 2004, 17, 35-43.	4.0	33
44	Reâ€evaluation of glycerol (EÂ422) as a food additive. EFSA Journal, 2017, 15, e04720.	1.8	33
45	Metal- and Metalloid-Induced Porphyrinurias Relationships to Cell Injury. Annals of the New York Academy of Sciences, 1987, 514, 172-182.	3.8	31
46	Methylmercury exposure during lactation: Milk concentration and tissue uptake of mercury in the neonatal rat. Bulletin of Environmental Contamination and Toxicology, 1991, 46, 255-262.	2.7	31
47	Mercury and selenium in whole blood and serum in relation to fish consumption and amalgam fillings in adolescents. Journal of Trace Elements in Medicine and Biology, 2003, 17, 165-170.	3.0	29
48	Placental and lactational transfer of ochratoxin A in rats. Natural Toxins, 1998, 6, 43-49.	1.0	27
49	Cadmium-induced disturbances in lactating mammary glands of mice. Toxicology Letters, 2006, 164, 207-213.	0.8	27
50	Transfer of ochratoxin a from lactating rats to their offspring: A short-term study. Natural Toxins, 1993, 1, 347-352.	1.0	26
51	Cadmium and zinc in kidney, liver, muscle and mammary tissue from dairy cows in conventional and organic farming. Journal of Environmental Monitoring, 2001, 3, 531-538.	2.1	26
52	Reduced thyroxine levels in mice perinatally exposed to polybrominated diphenyl ethers. Environmental Toxicology and Pharmacology, 2005, 19, 273-281.	4.0	26
53	Reâ€evaluation of xanthan gum (EÂ415) as a food additive. EFSA Journal, 2017, 15, e04909.	1.8	26
54	Effect of disulfiram on milk transfer and tissue distribution of lead in the neonatal rat. Toxicology Letters, 1987, 36, 73-79.	0.8	25

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55	Cadmium Levels in Feed Components and Kidneys of Growing/Finishing Pigs. Journal of AOAC INTERNATIONAL, 1999, 82, 1288-1297.	1.5	25
56	Lactational Exposure and Neonatal Kinetics of Methylmercury and Inorganic Mercury in Mice. Toxicology and Applied Pharmacology, 1999, 154, 160-169.	2.8	25
57	Increased Lead Levels in Brain after Longâ€ŧerm Treatment with Lead and Dithiocarbamate or Thiuram Derivatives in Rats. Acta Pharmacologica Et Toxicologica, 1985, 56, 309-315.	0.0	25
58	Reâ€evaluation of fatty acids (EÂ570) as a food additive. EFSA Journal, 2017, 15, e04785.	1.8	25
59	Monitoring of cadmium in the chain from soil via crops and feed to pig blood and kidney. Ecotoxicology and Environmental Safety, 2003, 55, 213-222.	6.0	24
60	Inhibition of CYP17A1 activity by resveratrol, piceatannol, and synthetic resveratrol analogs. Prostate, 2014, 74, 839-851.	2.3	24
61	Reâ€evaluation of alginic acid and its sodium, potassium, ammonium and calcium salts (E 400–E 404) as food additives. EFSA Journal, 2017, 15, e05049.	1.8	24
62	Effects of long-term treatment with methyl mercury on the developing rat brain. Environmental Research, 1991, 56, 158-169.	7.5	23
63	Impact of iron status on cadmium uptake in suckling piglets. Toxicology, 2007, 240, 15-24.	4.2	23
64	Biphasic hormonal responses to the adrenocorticolytic DDT metabolite 3-methylsulfonyl-DDE in human cells. Toxicology and Applied Pharmacology, 2010, 242, 281-289.	2.8	23
65	Albendazole causes stage-dependent developmental toxicity and is deactivated by a mammalian metabolization system in a modified zebrafish embryotoxicity test. Reproductive Toxicology, 2012, 34, 31-42.	2.9	23
66	Molybdenumâ^—. , 2015, , 1077-1089.		23
67	Reâ€evaluation of lecithins (E 322) as a food additive. EFSA Journal, 2017, 15, e04742.	1.8	22
68	Assessment of pesticides in surface water samples from Swedish agricultural areas by integrated bioanalysis and chemical analysis. Environmental Sciences Europe, 2019, 31, .	5.5	22
69	On the binding of the bisquaternary ammonium compound paraquat to melanin and cartilage in vivo. Biochemical Pharmacology, 1978, 27, 1721-1724.	4.4	21
70	Fatty acid alterations in liver and milk of cadmium exposed rats and in brain of their suckling offspring. Toxicology Letters, 2004, 148, 73-82.	0.8	21
71	Barium. , 2015, , 625-634.		21
72	Microcystins activate nuclear factor erythroid 2-related factor 2 (Nrf2) in human liver cells inÂvitro – Implications for an oxidative stress induction by microcystins. Toxicon, 2017, 126, 47-50.	1.6	21

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73	Refined exposure assessment of extracts of rosemary (EÂ392) from its use as food additive. EFSA Journal, 2018, 16, e05373.	1.8	21
74	Guidance on safety evaluation of sources of nutrients and bioavailability of nutrient from the sources. EFSA Journal, 2018, 16, e05294.	1.8	21
75	Development of an oxidative stress in vitro assay in zebrafish (Danio rerio) cell lines. Scientific Reports, 2018, 8, 12380.	3.3	21
76	Assessment of source and treated water quality in seven drinking water treatment plants by in vitro bioassays – Oxidative stress and antiandrogenic effects after artificial infiltration. Science of the Total Environment, 2021, 758, 144001.	8.0	21
77	Precautionary Defaults—A New Strategy for Chemical Risk Management. Human and Ecological Risk Assessment (HERA), 2004, 10, 1-18.	3.4	20
78	Reâ€evaluation of mono―and diâ€glycerides of fatty acids (EÂ471) as food additives. EFSA Journal, 2017, 15, e05045.	1.8	20
79	Placental transfer and fetal distribution of lead in mice after treatment with dithiocarbamates. Archives of Toxicology, 1984, 55, 27-33.	4.2	19
80	Mixture effects of dietary flavonoids on steroid hormone synthesis in the human adrenocortical H295R cell line. Food and Chemical Toxicology, 2010, 48, 3194-3200.	3.6	19
81	Increased lead concentration in brain and potentiation of lead-induced neuronal depression in rats after combined treatment with lead and disulfiram. Environmental Research, 1986, 41, 623-632.	7.5	18
82	A Nordic project—risk evaluation of essential trace elements: essential versus toxic levels of intake. Analyst, The, 1995, 120, 911-912.	3.5	18
83	A piglet model for studies of gastrointestinal uptake of cadmium in neonates. Toxicology Letters, 2004, 146, 237-247.	0.8	18
84	Postnatal lead exposure affects motor skills and exploratory behavior in rats. Environmental Research, 1992, 58, 236-252.	7.5	17
85	Reacevaluation of oxidised starch (EA1404), monostarch phosphate (EA1410), distarch phosphate (EA1412), phosphated distarch phosphate (EA1413), acetylated distarch phosphate (EA1414), acetylated starch (EA1420), acetylated distarch adipate (EA1422), hydroxypropyl starch (EA1440), hydroxypropyl distarch phosphate (EA1442), starch sodium octenyl succinate (EA1450), acetylated oxidised starch (EA1451) and	1.8	16
86	Milk transfer of inorganic mercury to suckling rats. Biological Trace Element Research, 1991, 28, 27-38.	3.5	15
87	Bioavailability of lead from various milk diets studied in a suckling rat model. BioMetals, 1995, 8, 231-6.	4.1	15
88	Sampling of kidneys from cattle and pigs for cadmium analysis. Analyst, The, 2001, 126, 114-120.	3.5	15
89	Bioavailability of Cadmium from In Vitro Digested Infant Food Studied in Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2003, 51, 4168-4174.	5.2	15
90	Reâ€evaluation of pectin (EÂ440i) and amidated pectin (EÂ440ii) as food additives. EFSA Journal, 2017, 15, e04866	1.8	15

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91	Evaluation of four new studies on the potential toxicity of titanium dioxide used as a food additive (EÂ171). EFSA Journal, 2018, 16, e05366.	1.8	15
92	Safety of benzophenone to be used as flavouring. EFSA Journal, 2017, 15, e05013.	1.8	14
93	Toxicity bioassays with concentrated cell culture media—a methodology to overcome the chemical loss by conventional preparation of water samples. Environmental Science and Pollution Research, 2018, 25, 12183-12188.	5.3	14
94	Modeling Bioavailable Concentrations in Zebrafish Cell Lines and Embryos Increases the Correlation of Toxicity Potencies across Test Systems. Environmental Science & Technology, 2021, 55, 447-457.	10.0	14
95	Bioavailability of cadmium from infant diets in newborn rats. Archives of Toxicology, 2001, 75, 522-530.	4.2	13
96	Toxic Metals in Food. , 2015, , 123-140.		13
97	Dose-dependent milk transfer and tissue distribution of the food mutagen PhIP in rats and their suckling pups. Carcinogenesis, 1994, 15, 2479-2484.	2.8	12
98	Barium. , 2007, , 407-414.		12
99	Cadmium Transport in a Model of Neonatal Intestinal Cells Correlates to MRP1 and Not DMT1 or FPN1. ISRN Toxicology, 2013, 2013, 1-9.	2.7	12
100	Resveratrol, piceatannol and analogs inhibit activation of both wild-type and T877A mutant androgen receptor. Journal of Steroid Biochemistry and Molecular Biology, 2017, 174, 161-168.	2.5	12
101	Approach followed for the refined exposure assessment as part of the safety assessment of food additives under reâ€evaluation. EFSA Journal, 2017, 15, e05042.	1.8	12
102	Reâ€evaluation of propaneâ€1,2â€diol (EÂ1520) as a food additive. EFSA Journal, 2018, 16, e05235.	1.8	12
103	Alterations in Renal Heme Biosynthesis during Metal Nephrotoxicity. Annals of the New York Academy of Sciences, 1987, 514, 268-277.	3.8	11
104	Comparative effects of ten dithiocarbamate and thiuram compounds on tissue distribution and excretion of lead in rats. Environmental Research, 1987, 44, 82-93.	7.5	11
105	Dose Dependent Transfer of ²⁰³ Lead to Milk and Tissue Uptake in Suckling Offspring Studied in Rats and Mice. Basic and Clinical Pharmacology and Toxicology, 1993, 73, 174-179.	0.0	11
106	Milk Transfer and Neonatal Uptake of Coplanar Polychlorinated Biphenyl (PCB) Congeners in Mice. Basic and Clinical Pharmacology and Toxicology, 1996, 78, 181-186.	0.0	11
107	Suppressed Sex Hormone Biosynthesis by Alkylresorcinols: A Possible Link to Chemoprevention. Nutrition and Cancer, 2016, 68, 978-987.	2.0	11
108	Reâ€evaluation of polyglycerol polyricinoleate (EÂ476) as a food additive. EFSA Journal, 2017, 15, e04743.	1.8	11

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109	Reâ€evaluation of locust bean gum (EÂ410) as a food additive. EFSA Journal, 2017, 15, e04646.	1.8	11
110	ABC- and SLC-Transporters in Murine and Bovine Mammary Epithelium - Effects of Prochloraz. PLoS ONE, 2016, 11, e0151904.	2.5	11
111	A method for studies on milk excretion of chemicals in mice with 2,2\$prime;,4,4\$prime;,5-pentabromodiphenyl ether (BDE-99) as a model. Toxicology Letters, 2004, 151, 327-334.	0.8	10
112	Reâ€evaluation of aluminium sulphates (E 520–523) and sodium aluminium phosphate (E 541) as food additives. EFSA Journal, 2018, 16, e05372.	1.8	10
113	Refined exposure assessment of sucrose esters of fatty acids (EÂ473) from its use as a food additive. EFSA Journal, 2018, 16, e05087.	1.8	10
114	Reâ€evaluation of gellan gum (EÂ418) as food additive. EFSA Journal, 2018, 16, e05296.	1.8	9
115	Staphylococcus aureus and Lipopolysaccharide Modulate Gene Expressions of Drug Transporters in Mouse Mammary Epithelial Cells Correlation to Inflammatory Biomarkers. PLoS ONE, 2016, 11, e0161346.	2.5	9
116	Increased lead uptake and inhibition of ALAD-activity in isolated rat hepatocytes incubated with lead-diethyldithiocarbamate complex. Chemico-Biological Interactions, 1988, 67, 59-70.	4.0	8
117	Effects of Perinatal Treatment with Lead and Disulfiram on ALAD Activity in Blood, Liver and Kidney and Urinary ALA Excretion in Rats. Basic and Clinical Pharmacology and Toxicology, 1989, 64, 344-348.	0.0	8
118	Reâ€evaluation of polyglycerol esters of fatty acids (EÂ475) as a food additive. EFSA Journal, 2017, 15, e05089.	1.8	8
119	Scientific Opinion on Flavouring Group Evaluation 200, Revision 1 (FGE.200 Rev.1): 74 α,βâ€unsaturated aliphatic aldehydes and precursors from chemical subgroup 1.1.1 of FGE.19. EFSA Journal, 2018, 16, e05422.	1.8	8
120	Removal of oxidative stress and genotoxic activities during drinking water production by ozonation and granular activated carbon filtration. Environmental Sciences Europe, 2021, 33, .	5.5	8
121	Lead-induced inclusion bodies in rat kidney after perinatal treatment with lead and disulfiram. Toxicology, 1987, 44, 61-72.	4.2	7
122	Effect-based assessment of recipient waters impacted by on-site, small scale, and large scale waste water treatment facilities – combining passive sampling with in vitro bioassays and chemical analysis. Scientific Reports, 2018, 8, 17200.	3.3	7
123	Reâ€evaluation of sodium ferrocyanide (EÂ535), potassium ferrocyanide (EÂ536) and calcium ferrocyanide (EÂ538) as food additives. EFSA Journal, 2018, 16, e05374.	1.8	7
124	Glass-bottled drinking water: a time capsule to study the historic presence of hazardous chemicals using effect-based methods. Environmental Sciences Europe, 2021, 33, .	5.5	7
125	Food contact materials: an effect-based evaluation of the presence of hazardous chemicals in paper and cardboard packaging. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2021, 38, 1594-1607.	2.3	7
126	A model of secreting murine mammary epithelial HC11 cells comprising endogenous Bcrp/Abcg2 expression and function. Cell Biology and Toxicology, 2015, 31, 111-120.	5.3	6

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127	Short communication: Staphylococcus aureus infection modulates expression of drug transporters and inflammatory biomarkers in mouse mammary gland. Journal of Dairy Science, 2017, 100, 2375-2380.	3.4	6
128	Reâ€evaluation of sodium, potassium and calcium salts of fatty acids (EÂ470a) and magnesium salts of fatty acids (EÂ470b) as food additives. EFSA Journal, 2018, 16, e05180.	1.8	6
129	Reâ€evaluation of tara gum (EÂ417) as a food additive. EFSA Journal, 2017, 15, e04863.	1.8	5
130	Reâ€evaluation of konjac gum (EÂ425Âi) and konjac glucomannan (EÂ425Âii) as food additives. EFSA Journal, 2017, 15, e04864.	1.8	5
131	Scientific Opinion on Flavouring Group Evaluation 73, Revision 4 (FGE.73Rev4): consideration of alicyclic alcohols, aldehydes, acids and related esters evaluated by JECFA (59th and 63rd meeting) structurally related to primary saturated or unsaturated alicyclic alcohols, aldehydes, acids and esters evaluated by EFSA in FGE.12Rev5. EFSA lournal. 2017, 15, e05010.	1.8	5
132	Scientific Opinion on Flavouring Group Evaluation 201 Revision 2 (FGE.201Rev2): 2â€alkylated, aliphatic, acyclic alpha,betaâ€unsaturated aldehydes and precursors, with or without additional doubleâ€bonds, from chemical subgroup 1.1.2 of FGE.19. EFSA Journal, 2018, 16, e05423.	1.8	5
133	Evaluation of diâ€magnesium malate, used as a novel food ingredient and as a source of magnesium in foods for the general population, food supplements, total diet replacement for weight control and food for special medical purposes. EFSA Journal, 2018, 16, e05292.	1.8	5
134	Scientific Opinion on Flavouring Group Evaluation 5, Revision 3 (FGE.05Rev3): Branched―and straight hain unsaturated aldehydes, dienals, unsaturated and saturated carboxylic acids and related esters with saturated and unsaturated aliphatic alcohols and a phenylacetic acid related ester from chemical groups 1, 2, 3, 5 and 15, EFSA Journal, 2019, 17, e05761.	1.8	5
135	Reâ€evaluation of sorbitan monostearate (EÂ491), sorbitan tristearate (EÂ492), sorbitan monolaurate (EÂ493), sorbitan monooleate (EÂ494) and sorbitan monopalmitate (EÂ495) when used as food additives. EFSA Journal, 2017, 15, e04788.	1.8	4
136	Impact of natural organic matter in water on inÂvitro bioactivity assays. Chemosphere, 2018, 200, 209-216.	8.2	4
137	Safety of lowâ€substituted hydroxypropyl cellulose (Lâ€HPC) to be used as a food additive in food supplements in tablet form. EFSA Journal, 2018, 16, e05062.	1.8	4
138	Reâ€evaluation of glycerol esters of wood rosin (E 445) as a food additive. EFSA Journal, 2018, 16, e05370.	1.8	4
139	Scientific opinion on the evaluation of authorised ferric sodium EDTA as an ingredient in the context of Regulation (EC) 258/97 on novel foods and Regulation (EU) 609/2013 on food intended for infants and young children, food for special medical purposes and total diet replacement for weight control.	1.8	4
140	Scientific Opinion on Flavouring Group Evaluation 74, Revision 4 (FGE.74Rev4): Consideration of aliphatic sulphides and thiols evaluated by JECFA (53rd and 61st meeting) structurally related to aliphatic and alicyclic monoâ€, diâ€, triâ€Âand polysulphides with or without additional oxygenated functional groups from chemical group 20 evaluated by EFSA in FGE.08Rev5. EFSA Journal, 2018, 16,	1.8	4
141	e05167. Reâ€evaluation of propaneâ€1,2â€diol alginate (EÂ405) as a food additive. EFSA Journal, 2018, 16, e05371.	1.8	4
142	Acetaminophen Increases Aldosterone Secretion While Suppressing Cortisol and Androgens: A Possible Link to Increased Risk of Hypertension. American Journal of Hypertension, 2016, 29, 1158-1164.	2.0	3
143	Scientific Opinion of Flavouring Group Evaluation 410 (FGE.410): 4',5,7â€ŧrihydroxyflavanone from chemical group 25 (phenol derivatives containing ringâ€alkyl, ringâ€alkoxy, and sideâ€chains with an) Tj ETQq1 I	1 03 84314	f ægBT /Over
144	Safety in use of glucosylated steviol glycosides as a food additive in different food categories. EFSA Journal, 2018, 16, e05181.	1.8	3

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145	Scientific Opinion on Flavouring Group Evaluation 208 Revision 3 (FGE.208Rev3): consideration of genotoxicity data on alicyclic aldehydes with α,βâ€unsaturation in ring/sideâ€chain and precursors from chemical subgroup 2.2Âof FGE.19. EFSA Journal, 2019, 17, e05569.	1.8	3
146	Guidance on safety evaluation of sources of nutrients and bioavailability of nutrient from the sources (Revision 1)1. EFSA Journal, 2021, 19, e06552.	1.8	3
147	Toxic metals. Food Safety Assurance and Veterinary Public Health, 2019, , 157-180.	0.4	3
148	Lead-dithiocarbamate interaction. Biological Trace Element Research, 1989, 21, 325-330.	3.5	2
149	Cellular response after mobilization of metals by diethyldithiocarbamate in rat hepatocyte cultures. Toxicology, 1990, 65, 23-32.	4.2	2
150	Transfer of ¹³⁷ Cesium via Rat Milk: Reduction with Ammonium Ferric Hexacyanoferrate. Basic and Clinical Pharmacology and Toxicology, 1991, 69, 286-290.	0.0	2
151	Scientific Opinion of Flavouring Group Evaluation 500 (FGE.500): rum ether. EFSA Journal, 2017, 15, e04897.	1.8	2
152	Extension of use of lycopene (EÂ160d) to certain meat preparations, meat products and fruit and vegetable preparations. EFSA Journal, 2017, 15, e05064.	1.8	2
153	Reâ€evaluation of tragacanth (E 413) as a food additive. EFSA Journal, 2017, 15, e04789.	1.8	2
154	Scientific opinion of Flavouring Group Evaluation 503 (FGE.503): grill flavour â€~Grillin' CBâ€200SF'. EFSA Journal, 2017, 15, e04963.	1.8	2
155	Safety of orthosilicic acidâ€vanillin complex (OSAâ€VC) as a novel food ingredient to be used in food supplements as a source of silicon and bioavailability of silicon from the source. EFSA Journal, 2018, 16, e05086.	1.8	2
156	Evaluation of diâ€calcium malate, used as a novel food ingredient and as a source of calcium in foods for the general population, food supplements, total diet replacement for weight control and food for special medical purposes. EFSA Journal, 2018, 16, e05291.	1.8	2
157	Safety of the proposed amendment of the specifications of the food additive steviol glycosides (E 960). EFSA Journal, 2018, 16, e05236.	1.8	2
158	Safety and bioavailability of silver hydrosol as a source of silver added for nutritional purposes to food supplements. EFSA Journal, 2018, 16, e05237.	1.8	2
159	In vitro bioanalytical assessment of toxicity of wetland samples from Spanish Mediterranean coastline. Environmental Sciences Europe, 2021, 33, .	5.5	2
160	An in vitro-based hazard assessment of liquid smoke food flavourings. Archives of Toxicology, 2022, 96, 601-611.	4.2	2
161	Statement on the validity of the conclusions of a mouse carcinogenicity study on sucralose (EÂ955) performed by the Ramazzini Institute. EFSA Journal, 2017, 15, e04784.	1.8	1
162	Reâ€evaluation of soybean hemicellulose (EÂ426) as a food additive. EFSA Journal, 2017, 15, e04721.	1.8	1

#	Article	IF	CITATIONS
163	Safety of ethyl acrylate to be used as flavouring. EFSA Journal, 2017, 15, e05012.	1.8	1
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175	Hormetic Dose Response of NaAsO2 on Cell Proliferation of Prostate Cells in Vitro: Implications for Prostate Cancer Initiation and Therapy. Dose-Response, 2019, 17, 155932581984337.	1.6	0
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177	Scientific Opinion on Flavouring Group Evaluation 72, Revision 2 (FGE.72Rev2): consideration of aliphatic, branchedâ€chain saturated and unsaturated alcohols, aldehydes, acids and related esters evaluated by JECFA (61st, 68th and 69th meetings) and structurally related to flavouring substances in FCF 05Rev3 FFSA Journal 2020 18 e06029	1.8	0