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	An in vitro-based hazard assessment of liquid smoke food flavourings. Archives of Toxicology, 2022, 96, 601-611.	4.2	2
2	Toxic metals in food. , 2022, , 183-207.		1
3	Artificial infiltration in drinking water production: Addressing chemical hazards using effect-based methods. Water Research, 2022, 221, 118776.	11.3	1
4	Modeling Bioavailable Concentrations in Zebrafish Cell Lines and Embryos Increases the Correlation of Toxicity Potencies across Test Systems. Environmental Science & (amp; Technology, 2021, 55, 447-457.	10.0	14
5	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
6	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
7	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
8	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
9	In vitro bioanalytical assessment of toxicity of wetland samples from Spanish Mediterranean coastline. Environmental Sciences Europe, 2021, 33, .	5.5	2
10	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
11	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
12	Scientific Opinion on Flavouring Group Evaluation 91, Revision 3 (FGE.91Rev3): consideration of aliphatic, aromatic and α,βâ€unsaturated sulfides and thiols evaluated by JECFA (53rd, 61st, 68th and 76th) Tj I	ETQiαβ000	rgðT /Overlo
13	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 FGE.05Rev3. EFSA lournal, 2020. 18. e06029.	1.8	0
14	Scientific Opinion on Flavouring Group Evaluation 5, Revision 3 (FGE.05Rev3): Branched―and straightâ€chain 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
15	Ionic Liquids: New Emerging Pollutants, Similarities with Perfluorinated Alkyl Substances (PFASs). Environmental Science & Technology, 2019, 53, 10539-10541.	10.0	52
16	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
17	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
18	Innovative drinking water treatment techniques reduce the disinfection-induced oxidative stress and genotoxic activity. Water Research, 2019, 155, 182-192.	11.3	41

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19	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
20	Toxic metals. Food Safety Assurance and Veterinary Public Health, 2019, , 157-180.	0.4	3
21	Reâ€evaluation of silicon dioxide (EÂ551) as a food additive. EFSA Journal, 2018, 16, e05088.	1.8	95
22	Scientific opinion on the safety of green tea catechins. EFSA Journal, 2018, 16, e05239.	1.8	118
23	InÂvitro bioanalysis of drinking water from source to tap. Water Research, 2018, 139, 272-280.	11.3	39
24	Impact of natural organic matter in water on inÂvitro bioactivity assays. Chemosphere, 2018, 200, 209-216.	8.2	4
25	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
26	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
27	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
28	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
29	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
30	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
31	Reâ€evaluation of glycerol esters of wood rosin (E 445) as a food additive. EFSA Journal, 2018, 16, e05370.	1.8	4
32	Scientific Opinion of Flavouring Group Evaluation 411 (FGE.411): 2â€(4â€methylphenoxy)â€Nâ€(1Hâ€pyrazolâ€3â€yl)â€Nâ€(thiophenâ€2â€ylmethyl)acetamide from chemical gr (miscellaneous substances). EFSA Journal, 2018, 16, e05421.	outa 30	0
33	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
34	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
35	Reâ€evaluation of propaneâ€1,2â€diol esters of fatty acids (EÂ477) as a food additive. EFSA Journal, 2018, 16, e05497.	1.8	0
36	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. EFSA Journal, 2018, 16, e05369.	1.8	4

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37	Scientific opinion on the safety of monacolins in red yeast rice. EFSA Journal, 2018, 16, e05368.	1.8	44
38	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
39	e05167. 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
40	Scientific Opinion of Flavouring Group Evaluation 406 (FGE.406): (S)â€1â€(3â€(((4â€aminoâ€2,2â€dioxidoâ€1Hâ€benzo[c][1,2,6]thiadiazinâ€5â€yl)oxy)methyl)piperidinâ€1â€ EFSA Journal, 2018, 16, e05120.	iyl)â ∈8 â€n	netløylbutanâ€
41	Reâ€evaluation of oxidised soya bean oil interacted with mono―and diglycerides of fatty acids (EÂ479b) as a food additive. EFSA Journal, 2018, 16, e05420.	1.8	1
42	Scientific opinion on flavouring group evaluation 77, revision 3 (FGE.77Rev3): consideration of pyridine, pyrrole and quinoline derivatives evaluated by JECFA (63rd meeting) structurally related to pyridine, pyrrole, indole and quinoline derivatives evaluated by EFSA in FGE.24Rev2. EFSA Journal, 2018, 16, e05226.	1.8	1
43	Reâ€evaluation of propaneâ€1,2â€diol (EÂ1520) as a food additive. EFSA Journal, 2018, 16, e05235.	1.8	12
44	Reâ€evaluation of propaneâ€1,2â€diol alginate (EÂ405) as a food additive. EFSA Journal, 2018, 16, e05371.	1.8	4
45	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
46	Refined exposure assessment of extracts of rosemary (EÂ392) from its use as food additive. EFSA Journal, 2018, 16, e05373.	1.8	21
47	Reâ€evaluation of carrageenan (EÂ407) and processed Eucheuma seaweed (EÂ407a) as food additives. EFSA Journal, 2018, 16, e05238.	1.8	64
48	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
49	Reâ€evaluation of gellan gum (EÂ418) as food additive. EFSA Journal, 2018, 16, e05296.	1.8	9
50	Safety in use of glucosylated steviol glycosides as a food additive in different food categories. EFSA Journal, 2018, 16, e05181.	1.8	3
51	Safety of the proposed amendment of the specifications of the food additive steviol glycosides (E 960). EFSA Journal, 2018, 16, e05236.	1.8	2
52	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
53	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
54	ldentification of a xenobiotic as a potential environmental trigger in primary biliary cholangitis. Journal of Hepatology, 2018, 69, 1123-1135.	3.7	55

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55	Guidance on safety evaluation of sources of nutrients and bioavailability of nutrient from the sources. EFSA Journal, 2018, 16, e05294.	1.8	21
56	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
57	Development of an oxidative stress in vitro assay in zebrafish (Danio rerio) cell lines. Scientific Reports, 2018, 8, 12380.	3.3	21
58	Reâ€evaluation of sodium ferrocyanide (EÂ535), potassium ferrocyanide (EÂ536) and calcium ferrocyanide (EÂ538) as food additives. EFSA Journal, 2018, 16, e05374.	1.8	7
59	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
60	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
61	Reâ€evaluation of polyglycerol polyricinoleate (EÂ476) as a food additive. EFSA Journal, 2017, 15, e04743.	1.8	11
62	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
63	Reâ€evaluation of potassium nitrite (EÂ249) and sodium nitrite (EÂ250) as food additives. EFSA Journal, 2017, 15, e04786.	1.8	58
64	Reâ€evaluation of lecithins (E 322) as a food additive. EFSA Journal, 2017, 15, e04742.	1.8	22
65	Reâ€evaluation of fatty acids (EÂ570) as a food additive. EFSA Journal, 2017, 15, e04785.	1.8	25
66	Reâ€evaluation of soybean hemicellulose (EÂ426) as a food additive. EFSA Journal, 2017, 15, e04721.	1.8	1
67	Reâ€evaluation of glycerol (EÂ422) as a food additive. EFSA Journal, 2017, 15, e04720.	1.8	33
68	Reâ€evaluation of locust bean gum (EÂ410) as a food additive. EFSA Journal, 2017, 15, e04646.	1.8	11
69	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
70	Reâ€evaluation of oxidised starch (EÂ1404), monostarch phosphate (EÂ1410), distarch phosphate (EÂ1412), phosphated distarch phosphate (EÂ1413), acetylated distarch phosphate (EÂ1414), acetylated starch (EÂ1420), acetylated distarch adipate (EÂ1422), hydroxypropyl starch (EÂ1440), hydroxypropyl distarch phosphate (EÂ1422), starch sodium octenyl succinate (EÂ1450), acetylated oxidised starch (EÂ1451) and	1.8	16
71	starch aluminium octenyl succinate (EÂ1452) as food additives. EFSA Journal, 2017, 15, e04911. 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
72	Reâ€evaluation of tara gum (EÂ417) as a food additive. EFSA Journal, 2017, 15, e04863.	1.8	5

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73	Reâ€evaluation of xanthan gum (EÂ415) as a food additive. EFSA Journal, 2017, 15, e04909.	1.8	26
74	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
75	Scientific Opinion of Flavouring Group Evaluation 500 (FGE.500): rum ether. EFSA Journal, 2017, 15, e04897.	1.8	2
76	Reâ€evaluation of pectin (EÂ440i) and amidated pectin (EÂ440ii) as food additives. EFSA Journal, 2017, 15, e04866.	1.8	15
77	Reâ€evaluation of glutamic acid (EÂ620), sodium glutamate (EÂ621), potassium glutamate (EÂ622), calcium glutamate (EÂ623), ammonium glutamate (EÂ624) and magnesium glutamate (EÃ625) as food additives. EFSA Journal, 2017, 15, e04910.	1.8	37
78	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
79	Approach followed for the refined exposure assessment as part of the safety assessment of food additives under reâ \in evaluation. EFSA Journal, 2017, 15, e05042.	1.8	12
80	Reâ€evaluation of konjac gum (EÂ425Âi) and konjac glucomannan (EÂ425Âii) as food additives. EFSA Journal, 2017, 15, e04864.	1.8	5
81	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
82	Reâ€evaluation of mono―and diâ€glycerides of fatty acids (EÂ471) as food additives. EFSA Journal, 2017, 15, e05045.	1.8	20
83	Reâ€evaluation of polyglycerol esters of fatty acids (EÂ475) as a food additive. EFSA Journal, 2017, 15, e05089.	1.8	8
84	Reâ€evaluation of tragacanth (E 413) as a food additive. EFSA Journal, 2017, 15, e04789.	1.8	2
85	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 Journal, 2017, 15, e05010.	1.8	5
86	Safety of ethyl acrylate to be used as flavouring. EFSA Journal, 2017, 15, e05012.	1.8	1
87	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 1	038431	4 ggbt /Over
88	Scientific opinion of Flavouring Group Evaluation 502 (FGE.502): grill flavour â€~Grillin' 5078'. EFSA Journal, 2017, 15, e04973.	1.8	1
89	Safety of benzophenone to be used as flavouring. EFSA Journal, 2017, 15, e05013.	1.8	14
90	Scientific opinion of Flavouring Group Evaluation 503 (FGE.503): grill flavour â€~Grillin' CBâ€200SF'. EFSA Journal, 2017, 15, e04963.	1.8	2

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91	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
92	Food colours: Point of the art evaluation. Toxicology Letters, 2016, 258, S7.	0.8	0
93	Suppressed Sex Hormone Biosynthesis by Alkylresorcinols: A Possible Link to Chemoprevention. Nutrition and Cancer, 2016, 68, 978-987.	2.0	11
94	ABC- and SLC-Transporters in Murine and Bovine Mammary Epithelium - Effects of Prochloraz. PLoS ONE, 2016, 11, e0151904.	2.5	11
95	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
96	Toxic Metals in Food. , 2015, , 123-140.		13
97	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
98	Barium. , 2015, , 625-634.		21
99	Molybdenumâ^—. , 2015, , 1077-1089.		23
100	Inhibition of CYP17A1 activity by resveratrol, piceatannol, and synthetic resveratrol analogs. Prostate, 2014, 74, 839-851.	2.3	24
101	Toxicity of 15 veterinary pharmaceuticals in zebrafish (Danio rerio) embryos. Aquatic Toxicology, 2013, 126, 30-41.	4.0	105
102	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
103	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
104	Developmental toxicity of albendazole and its three main metabolites in zebrafish embryos. Reproductive Toxicology, 2011, 32, 129-137.	2.9	41
105	Mixture effects of imidazole fungicides on cortisol and aldosterone secretion in human adrenocortical H295R cells. Toxicology, 2010, 275, 21-28.	4.2	51
106	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
107	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
108	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

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109	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
110	Acetaminophen specifically increases secretion of aldosterone from the human adrenocortical cell line H295R. Toxicology Letters, 2007, 172, S57-S58.	0.8	0
111	Barium. , 2007, , 407-414.		12
112	Impact of iron status on cadmium uptake in suckling piglets. Toxicology, 2007, 240, 15-24.	4.2	23
113	Cadmium-induced disturbances in lactating mammary glands of mice. Toxicology Letters, 2006, 164, 207-213.	0.8	27
114	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
115	Cadmium in Food Production Systems: A Health Risk for Sensitive Population Groups. Ambio, 2005, 34, 344-351.	5.5	64
116	Reduced thyroxine levels in mice perinatally exposed to polybrominated diphenyl ethers. Environmental Toxicology and Pharmacology, 2005, 19, 273-281.	4.0	26
117	Precautionary Defaults—A New Strategy for Chemical Risk Management. Human and Ecological Risk Assessment (HERA), 2004, 10, 1-18.	3.4	20
118	Cadmium in food chain and health effects in sensitive population groups. BioMetals, 2004, 17, 531-534.	4.1	59
119	A piglet model for studies of gastrointestinal uptake of cadmium in neonates. Toxicology Letters, 2004, 146, 237-247.	0.8	18
120	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
121	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
122	Increased spontaneous motor activity in offspring after maternal cadmium exposure during lactation. Environmental Toxicology and Pharmacology, 2004, 17, 35-43.	4.0	33
123	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
124	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
125	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
126	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

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127	Relationships between trace element concentrations in human blood and serum. Toxicology Letters, 2002, 134, 177-184.	0.8	71
128	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
129	Trace element levels in whole blood and serum from Swedish adolescents. Science of the Total Environment, 2002, 286, 129-141.	8.0	110
130	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
131	Sampling of kidneys from cattle and pigs for cadmium analysis. Analyst, The, 2001, 126, 114-120.	3.5	15
132	Bioavailability of cadmium from infant diets in newborn rats. Archives of Toxicology, 2001, 75, 522-530.	4.2	13
133	Cadmium in milk and mammary gland in rats and mice. Archives of Toxicology, 2000, 73, 519-527.	4.2	65
134	Cadmium Levels in Feed Components and Kidneys of Growing/Finishing Pigs. Journal of AOAC INTERNATIONAL, 1999, 82, 1288-1297.	1.5	25
135	Exposure of cadmium from infant formulas and weaning foods. Food Additives and Contaminants, 1999, 16, 509-519.	2.0	40
136	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
137	Lactational Exposure and Neonatal Kinetics of Methylmercury and Inorganic Mercury in Mice. Toxicology and Applied Pharmacology, 1999, 154, 160-169.	2.8	25
138	Kinetics of Methylmercury and Inorganic Mercury in Lactating and Nonlactating Mice. Toxicology and Applied Pharmacology, 1998, 151, 319-329.	2.8	35
139	Placental and lactational transfer of ochratoxin A in rats. Natural Toxins, 1998, 6, 43-49.	1.0	27
140	Risk assessment in relation to neonatal metal exposureâ€. Analyst, The, 1998, 123, 19-23.	3.5	94
141	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
142	Effects of acid precipitation on the environment and on human health. , 1997, , 355-364.		0
143	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
144	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

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145	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
146	Bioavailability of lead from various milk diets studied in a suckling rat model. BioMetals, 1995, 8, 231-6.	4.1	15
147	Exposure to toxic elements via breast milk. Analyst, The, 1995, 120, 765-770.	3.5	87
148	A Nordic project—risk evaluation of essential trace elements: essential versus toxic levels of intake. Analyst, The, 1995, 120, 911-912.	3.5	18
149	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
150	Acid precipitation $\hat{a} \in$ " effects on trace elements and human health. Science of the Total Environment, 1994, 153, 237-245.	8.0	40
151	Transfer of ochratoxin a from lactating rats to their offspring: A short-term study. Natural Toxins, 1993, 1, 347-352.	1.0	26
152	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
153	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
154	Postnatal lead exposure affects motor skills and exploratory behavior in rats. Environmental Research, 1992, 58, 236-252.	7.5	17
155	Lead poisoning in cattle — transfer of lead to milk. Science of the Total Environment, 1992, 111, 83-94.	8.0	57
156	Effects of long-term treatment with methyl mercury on the developing rat brain. Environmental Research, 1991, 56, 158-169.	7.5	23
157	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
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