

Jens J Sloth

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4137085/publications.pdf>

Version: 2024-02-01

81
papers

3,334
citations

126858

33
h-index

155592

55
g-index

82
all docs

82
docs citations

82
times ranked

3986
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of prenatal exposure to surface-coated nanosized titanium dioxide (UV-Titan). A study in mice. <i>Particle and Fibre Toxicology</i> , 2010, 7, 16.	2.8	182
2	Environmental contaminants of emerging concern in seafood – European database on contaminant levels. <i>Environmental Research</i> , 2015, 143, 29-45.	3.7	173
3	Quantitative Characterization of Gold Nanoparticles by Field-Flow Fractionation Coupled Online with Light Scattering Detection and Inductively Coupled Plasma Mass Spectrometry. <i>Analytical Chemistry</i> , 2011, 83, 2461-2468.	3.2	164
4	Review of arsenic contamination, exposure through water and food and low cost mitigation options for rural areas. <i>Applied Geochemistry</i> , 2014, 41, 11-33.	1.4	160
5	Survey of Inorganic Arsenic in Marine Animals and Marine Certified Reference Materials by Anion Exchange High-Performance Liquid Chromatography~Inductively Coupled Plasma Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6011-6018.	2.4	118
6	The application of inductively coupled plasma dynamic reaction cell mass spectrometry for measurement of selenium isotopes, isotope ratios and chromatographic detection of selenoamino acids. <i>Journal of Analytical Atomic Spectrometry</i> , 2000, 15, 669-672.	1.6	117
7	Arsenolipids in marine oils and fats: A review of occurrence, chemistry and future research needs. <i>Food Chemistry</i> , 2012, 133, 618-630.	4.2	113
8	The influence of microplastics and halogenated contaminants in feed on toxicokinetics and gene expression in European seabass (<i>Dicentrarchus labrax</i>). <i>Environmental Research</i> , 2018, 164, 430-443.	3.7	105
9	Survey of Total and Inorganic Arsenic Content in Blue Mussels (<i>Mytilus edulis</i> L.) from Norwegian Fjords: Revelation of Unusual High Levels of Inorganic Arsenic. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1269-1273.	2.4	101
10	Uptake and speciation of selenium in garlic cultivated in soil amended with symbiotic fungi (mycorrhiza) and selenate. <i>Analytical and Bioanalytical Chemistry</i> , 2006, 385, 1098-1108.	1.9	94
11	Determination of organoarsenic species in marine samples using gradient elution cation exchange HPLC-ICP-MS. <i>Journal of Analytical Atomic Spectrometry</i> , 2003, 18, 452-459.	1.6	87
12	Use of alkaline or enzymatic sample pretreatment prior to characterization of gold nanoparticles in animal tissue by single-particle ICPMS. <i>Analytical and Bioanalytical Chemistry</i> , 2014, 406, 3845-3851.	1.9	78
13	Total and inorganic arsenic in fish samples from Norwegian waters. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2012, 5, 229-235.	1.3	69
14	Toxic elements and speciation in seafood samples from different contaminated sites in Europe. <i>Environmental Research</i> , 2015, 143, 72-81.	3.7	66
15	Arsenic-containing fatty acids and hydrocarbons in marine oils – determination using reversed-phase HPLC~ICP-MS and HPLC~qTOF-MS. <i>Talanta</i> , 2014, 121, 89-96.	2.9	63
16	SPE HG-AAS method for the determination of inorganic arsenic in rice – results from method validation studies and a survey on rice products. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 7851-7857.	1.9	57
17	Determination of total selenium and ⁷⁷ Se in isotopically enriched human samples by ICP-dynamic reaction cell-MS. <i>Journal of Analytical Atomic Spectrometry</i> , 2003, 18, 317-322.	1.6	56
18	Selenium and selenium species in feeds and muscle tissue of Atlantic salmon. <i>Journal of Trace Elements in Medicine and Biology</i> , 2018, 47, 124-133.	1.5	56

#	ARTICLE	IF	CITATIONS
19	Oral bioaccessibility of toxic and essential elements in raw and cooked commercial seafood species available in European markets. <i>Food Chemistry</i> , 2018, 267, 15-27.	4.2	56
20	Introduction of regulations for arsenic in feed and food with emphasis on inorganic arsenic, and implications for analytical chemistry. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 8385-8396.	1.9	54
21	Reducing the High Iodine Content of <i>Saccharina latissima</i> and Improving the Profile of Other Valuable Compounds by Water Blanching. <i>Foods</i> , 2020, 9, 569.	1.9	54
22	Determination of ultra-trace amounts of arsenic(III) by flow-injection hydride generation atomic absorption spectrometry with on-line preconcentration by coprecipitation with lanthanum hydroxide or hafnium hydroxide. <i>Talanta</i> , 1996, 43, 867-880.	2.9	52
23	Consumer leather exposure: an unrecognized cause of cobalt sensitization. <i>Contact Dermatitis</i> , 2013, 69, 276-279.	0.8	50
24	Determination of inorganic arsenic in white fish using microwave-assisted alkaline alcoholic sample dissolution and HPLC-ICP-MS. <i>Analytical and Bioanalytical Chemistry</i> , 2005, 381, 339-346.	1.9	49
25	Stability of arsenic compounds in seafood samples during processing and storage by freezing. <i>Food Chemistry</i> , 2010, 123, 720-727.	4.2	48
26	Selective arsenic speciation analysis of human urine reference materials using gradient elution ion-exchange HPLC-ICP-MS. <i>Journal of Analytical Atomic Spectrometry</i> , 2004, 19, 973.	1.6	47
27	Determination of ultra-trace amounts of selenium(IV) by flow injection hydride generation atomic absorption spectrometry with on-line preconcentration by co-precipitation with lanthanum hydroxide. Part II. On-line addition of co-precipitating agent. <i>Analyst</i> , 1996, 121, 31.	1.7	46
28	Development and validation of an SPE HG-AAS method for determination of inorganic arsenic in samples of marine origin. <i>Analytical and Bioanalytical Chemistry</i> , 2012, 403, 2825-2834.	1.9	44
29	Report on three aliphatic dimethylarsinoyl compounds as common minor constituents in marine samples. An investigation using high-performance liquid chromatography/inductively coupled plasma mass spectrometry and electrospray ionisation tandem mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2005, 19, 227-235.	0.7	43
30	An electroplated copper-silver alloy as antibacterial coating on stainless steel. <i>Surface and Coatings Technology</i> , 2018, 345, 96-104.	2.2	42
31	Physico-chemical, structural and techno-functional properties of gelatin from saithe (<i>Pollachius</i>) Tj ETQq1 1 0.784314 rgBT / Overlock 3.6 / 40		
32	Detection of arsenic-containing hydrocarbons in a range of commercial fish oils by GC-ICPMS analysis. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 5179-5190.	1.9	38
33	Is it possible to agree on a value for inorganic arsenic in food? The outcome of IMEP-112. <i>Analytical and Bioanalytical Chemistry</i> , 2012, 404, 2475-2488.	1.9	36
34	Total and inorganic arsenic in dietary supplements based on herbs, other botanicals and algae—a possible contributor to inorganic arsenic exposure. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 4429-4435.	1.9	34
35	Absorption, excretion, and retention of selenium from a high selenium yeast in men with a high intake of selenium. <i>Food and Nutrition Research</i> , 2008, 52, 1642.	1.2	33
36	Assessing the effects of seawater temperature and pH on the bioaccumulation of emerging chemical contaminants in marine bivalves. <i>Environmental Research</i> , 2018, 161, 236-247.	3.7	33

#	ARTICLE	IF	CITATIONS
37	Effects of steaming on contaminants of emerging concern levels in seafood. Food and Chemical Toxicology, 2018, 118, 490-504.	1.8	33
38	Physico-chemical and colloidal properties of protein extracted from black soldier fly (<i>Hermetia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	3.6	33
39	Risk assessment of methylmercury in five European countries considering the national seafood consumption patterns. Food and Chemical Toxicology, 2017, 104, 26-34.	1.8	32
40	Characterization of cod (<i>Gadus morhua</i>) frame composition and its valorization by enzymatic hydrolysis. Journal of Food Composition and Analysis, 2020, 89, 103469.	1.9	29
41	Performance of laboratories in speciation analysis in seafood – Case of methylmercury and inorganic arsenic. Food Control, 2011, 22, 1928-1934.	2.8	27
42	Cytokine Profile in Patients with Aseptic Loosening of Total Hip Replacements and Its Relation to Metal Release and Metal Allergy. Journal of Clinical Medicine, 2019, 8, 1259.	1.0	25
43	Protein extracts from de-oiled sunflower cake: Structural, physico-chemical and functional properties after removal of phenolics. Food Bioscience, 2020, 38, 100749.	2.0	25
44	Detection and characterisation of aluminium-containing nanoparticles in Chinese noodles by single particle ICP-MS. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 86-93.	1.1	24
45	Iodine excretion has decreased in Denmark between 2004 and 2010 – the importance of iodine content in milk. British Journal of Nutrition, 2014, 112, 1993-2001.	1.2	23
46	Urinary excretion of arsenicals following daily intake of various seafoods during a two weeks intervention. Food and Chemical Toxicology, 2014, 66, 76-88.	1.8	23
47	A study of lipid- and water-soluble arsenic species in liver of Northeast Arctic cod (<i>Gadus morhua</i>) containing high levels of total arsenic. Journal of Trace Elements in Medicine and Biology, 2015, 30, 171-179.	1.5	22
48	Accuracy of a method based on atomic absorption spectrometry to determine inorganic arsenic in food: Outcome of the collaborative trial IMEP-41. Food Chemistry, 2016, 213, 169-179.	4.2	22
49	Development and validation of a single run method based on species specific isotope dilution and HPLC-ICP-MS for simultaneous species interconversion correction and speciation analysis of Cr(III)/Cr(VI) in meat and dairy products. Talanta, 2021, 222, 121538.	2.9	21
50	Occurrence and sorption properties of arsenicals in marine sediments. Environmental Monitoring and Assessment, 2013, 185, 4679-4691.	1.3	20
51	Mice with epidermal filaggrin deficiency show increased immune reactivity to nickel. Contact Dermatitis, 2019, 80, 139-148.	0.8	20
52	Effects of seeding method, timing and site selection on the production and quality of sugar kelp, <i>Saccharina latissima</i> : A Danish case study. Algal Research, 2021, 53, 102160.	2.4	20
53	Possibly enhanced Gd excretion in dialysate, but no major clinical benefit of 3-5 months of treatment with sodium thiosulfate in late stages of nephrogenic systemic fibrosis. Nephrology Dialysis Transplantation, 2008, 23, 3280-3282.	0.4	18
54	Speciation analysis of organoarsenic species in marine samples: method optimization using fractional factorial design and method validation. Analytical and Bioanalytical Chemistry, 2021, 413, 3909-3923.	1.9	18

#	ARTICLE	IF	CITATIONS
55	Uptake of iodide from water in Atlantic halibut larvae (<i>Hippoglossus hippoglossus</i> L.). <i>Aquaculture</i> , 2008, 285, 174-178.	1.7	17
56	Effects of industrial processing on essential elements and regulated and emerging contaminant levels in seafood. <i>Food and Chemical Toxicology</i> , 2017, 104, 85-94.	1.8	17
57	Effects of brown seaweeds on postprandial glucose, insulin and appetite in humans – A randomized, 3-way, blinded, cross-over meal study. <i>Clinical Nutrition</i> , 2021, 40, 830-838.	2.3	16
58	Characterisation and chemometric evaluation of 17 elements in ten seaweed species from Greenland. <i>PLoS ONE</i> , 2021, 16, e0243672.	1.1	16
59	Macro and trace elements in <i>Paracentrotus lividus</i> gonads from South West Atlantic areas. <i>Environmental Research</i> , 2018, 162, 297-307.	3.7	15
60	Growth performance, bioavailability of toxic and essential elements and nutrients, and biofortification of iodine of rainbow trout (<i>Onchorynchus mykiss</i>) fed blends with sugar kelp (<i>Saccharina latissima</i>). <i>Food and Chemical Toxicology</i> , 2020, 141, 111387.	1.8	14
61	Chromium speciation analysis in raw and cooked milk and meat samples by species-specific isotope dilution and HPLC-ICP-MS. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021, 38, 304-314.	1.1	14
62	Ultra-trace speciation analysis of Cr(III) and Cr(VI) in rice using species-specific isotope dilution and HPLC-ICP-MS. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021, 38, 1735-1742.	1.1	14
63	Physical Stability and Interfacial Properties of Oil in Water Emulsion Stabilized with Pea Protein and Fish Skin Gelatin. <i>Food Biophysics</i> , 2021, 16, 139-151.	1.4	13
64	Quantitative proteomics suggests metabolic reprogramming during ETHE1 deficiency. <i>Proteomics</i> , 2016, 16, 1166-1176.	1.3	12
65	Exploration of the phycoremediation potential of <i>Laminaria digitata</i> towards diflubenzuron, lindane, copper and cadmium in a multitrophic pilot-scale experiment. <i>Food and Chemical Toxicology</i> , 2017, 104, 95-108.	1.8	11
66	Short-term effect of the New Nordic Renal Diet on phosphorus homeostasis in chronic kidney disease Stages 3 and 4. <i>Nephrology Dialysis Transplantation</i> , 2019, 34, 1691-1699.	0.4	10
67	In vitro digestion method to evaluate solubility of dietary zinc, selenium and manganese in salmonid diets. <i>Journal of Trace Elements in Medicine and Biology</i> , 2020, 57, 126418.	1.5	9
68	Arsenic species in mesopelagic organisms and their fate during aquafeed processing. <i>Chemosphere</i> , 2022, 302, 134906.	4.2	9
69	Dietary exposure to selected chemical contaminants in fish for the Danish population. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020, 37, 1027-1039.	1.1	8
70	Occupational allergic contact dermatitis caused by cobalt in machine oil. <i>Contact Dermatitis</i> , 2019, 80, 59-61.	0.8	7
71	Speciation analysis of Cr(III) and Cr(VI) in bread and breakfast cereals using species-specific isotope dilution and HPLC-ICP-MS. <i>Journal of Food Composition and Analysis</i> , 2021, 102, 103991.	1.9	7
72	Validation and Demonstration of an Atmosphere-Temperature-pH-Controlled Stirred Batch Reactor System for Determination of (Nano)Material Solubility and Dissolution Kinetics in Physiological Simulant Lung Fluids. <i>Nanomaterials</i> , 2022, 12, 517.	1.9	6

#	ARTICLE	IF	CITATIONS
73	Correction: Effects of prenatal exposure to surface-coated nanosized titanium dioxide (UV-Titan). A study in mice. <i>Particle and Fibre Toxicology</i> , 2011, 8, 14.	2.8	4
74	Iodine determination in animal feed by inductively coupled plasma mass spectrometry – results of a collaborative study. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021, 38, 261-267.	1.1	4
75	Elements of toxicological concern and the arsenolipids™ profile in the giant-red Mediterranean shrimp, <i>Aristaeomorpha foliacea</i> . <i>Journal of Food Composition and Analysis</i> , 2021, 97, 103786.	1.9	4
76	Physical Stability of Oil-In-Water Emulsion Stabilized by Gelatin from Saithe (<i>Pollachius virens</i>) Skin. <i>Foods</i> , 2020, 9, 1718.	1.9	3
77	Dietary exposure to potentially toxic elements through sushi consumption in Catalonia, Spain. <i>Food and Chemical Toxicology</i> , 2021, 153, 112285.	1.8	3
78	Case Study Teaching for Active Learning on Analytical Quality Assurance Concepts in Relation to Food Safety Exposure Assessment. <i>Journal of Chemical Education</i> , 0, , .	1.1	3
79	Influence of Pre-Dispersion Media on the Batch Reactor Dissolution Behavior of Al ₂ O ₃ Coated TiO ₂ (NM-104) and Two ZnO (NM-110 and NM-111) Nanomaterials in Biologically Relevant Test Media. <i>Nanomaterials</i> , 2022, 12, 566.	1.9	3
80	Arsenic Exposure From Seafood Consumption. , 2019, , 147-152.		2
81	Assessing Mineral Availability in Fish Feeds using Complementary Methods Demonstrated with the Example of Zinc in Atlantic Salmon. <i>Journal of Visualized Experiments</i> , 2021, , .	0.2	0