

Jens J Sloth

List of Publications by Year in descending order

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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	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
2	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
3	Arsenic species in mesopelagic organisms and their fate during aquafeed processing. <i>Chemosphere</i> , 2022, 302, 134906.	4.2	9
4	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
5	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. <i>Talanta</i> , 2021, 222, 121538.	2.9	21
6	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
7	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
8	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
9	Characterisation and chemometric evaluation of 17 elements in ten seaweed species from Greenland. <i>PLoS ONE</i> , 2021, 16, e0243672.	1.1	16
10	Effects of seeding method, timing and site selection on the production and quality of sugar kelp, <i>Saccharina latissima</i> : A Danish case study. <i>Algal Research</i> , 2021, 53, 102160.	2.4	20
11	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
12	Speciation analysis of organoarsenic species in marine samples: method optimization using fractional factorial design and method validation. <i>Analytical and Bioanalytical Chemistry</i> , 2021, 413, 3909-3923.	1.9	18
13	Dietary exposure to potentially toxic elements through sushi consumption in Catalonia, Spain. <i>Food and Chemical Toxicology</i> , 2021, 153, 112285.	1.8	3
14	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
15	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
16	Physico-chemical and colloidal properties of protein extracted from black soldier fly (<i>Hermetia</i>) Tj ETQq0 0 0 rBT /Overlock 10 Tf 50 142	3.6	33
17	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
18	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

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19	Protein extracts from de-oiled sunflower cake: Structural, physico-chemical and functional properties after removal of phenolics. <i>Food Bioscience</i> , 2020, 38, 100749.	2.0	25
20	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
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	Characterization of cod (<i>Gadus morhua</i>) frame composition and its valorization by enzymatic hydrolysis. <i>Journal of Food Composition and Analysis</i> , 2020, 89, 103469.	1.9	29
23	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
24	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
25	Physico-chemical, structural and techno-functional properties of gelatin from saithe (<i>Pollachius</i>) Tj ETQq1 1 0.784314 rgBT / Overlock 10 3.6 40		
26	Cytokine Profile in Patients with Aseptic Loosening of Total Hip Replacements and Its Relation to Metal Release and Metal Allergy. <i>Journal of Clinical Medicine</i> , 2019, 8, 1259.	1.0	25
27	Mice with epidermal filaggrin deficiency show increased immune reactivity to nickel. <i>Contact Dermatitis</i> , 2019, 80, 139-148.	0.8	20
28	Arsenic Exposure From Seafood Consumption. , 2019, , 147-152.		2
29	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
30	Occupational allergic contact dermatitis caused by cobalt in machine oil. <i>Contact Dermatitis</i> , 2019, 80, 59-61.	0.8	7
31	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
32	An electroplated copper-silver alloy as antibacterial coating on stainless steel. <i>Surface and Coatings Technology</i> , 2018, 345, 96-104.	2.2	42
33	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
34	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
35	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
36	Detection and characterisation of aluminium-containing nanoparticles in Chinese noodles by single particle ICP-MS. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018, 35, 86-93.	1.1	24

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37	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
38	Effects of steaming on contaminants of emerging concern levels in seafood. <i>Food and Chemical Toxicology</i> , 2018, 118, 490-504.	1.8	33
39	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
40	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
41	Risk assessment of methylmercury in five European countries considering the national seafood consumption patterns. <i>Food and Chemical Toxicology</i> , 2017, 104, 26-34.	1.8	32
42	Quantitative proteomics suggests metabolic reprogramming during ETHE1 deficiency. <i>Proteomics</i> , 2016, 16, 1166-1176.	1.3	12
43	Accuracy of a method based on atomic absorption spectrometry to determine inorganic arsenic in food: Outcome of the collaborative trial IMEP-41. <i>Food Chemistry</i> , 2016, 213, 169-179.	4.2	22
44	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. <i>Journal of Trace Elements in Medicine and Biology</i> , 2015, 30, 171-179.	1.5	22
45	Environmental contaminants of emerging concern in seafood – European database on contaminant levels. <i>Environmental Research</i> , 2015, 143, 29-45.	3.7	173
46	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
47	Toxic elements and speciation in seafood samples from different contaminated sites in Europe. <i>Environmental Research</i> , 2015, 143, 72-81.	3.7	66
48	Iodine excretion has decreased in Denmark between 2004 and 2010 – the importance of iodine content in milk. <i>British Journal of Nutrition</i> , 2014, 112, 1993-2001.	1.2	23
49	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
50	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
51	Urinary excretion of arsenicals following daily intake of various seafoods during a two weeks intervention. <i>Food and Chemical Toxicology</i> , 2014, 66, 76-88.	1.8	23
52	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
53	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
54	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

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55	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
56	Occurrence and sorption properties of arsenicals in marine sediments. <i>Environmental Monitoring and Assessment</i> , 2013, 185, 4679-4691.	1.3	20
57	Consumer leather exposure: an unrecognized cause of cobalt sensitization. <i>Contact Dermatitis</i> , 2013, 69, 276-279.	0.8	50
58	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
59	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
60	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
61	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
62	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
63	Performance of laboratories in speciation analysis in seafood — Case of methylmercury and inorganic arsenic. <i>Food Control</i> , 2011, 22, 1928-1934.	2.8	27
64	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
65	Stability of arsenic compounds in seafood samples during processing and storage by freezing. <i>Food Chemistry</i> , 2010, 123, 720-727.	4.2	48
66	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
67	Uptake of iodide from water in Atlantic halibut larvae (<i>Hippoglossus hippoglossus</i> L.). <i>Aquaculture</i> , 2008, 285, 174-178.	1.7	17
68	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
69	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
70	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. <i>Nephrology Dialysis Transplantation</i> , 2008, 23, 3280-3282.	0.4	18
71	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
72	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

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73	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
74	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
75	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
76	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
77	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
78	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
79	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
80	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> , The, 1996, 121, 31.	1.7	46
81	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