

# Koni Grob

## List of Publications by Year in descending order

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86  
papers

3,397  
citations

126907

33  
h-index

155660

55  
g-index

86  
all docs

86  
docs citations

86  
times ranked

1739  
citing authors

#	ARTICLE	IF	CITATIONS
1	How to make the use of recycled paperboard fit for food contact? A contribution to the discussion. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2022, 39, 198-213.	2.3	2
2	Epoxidation for the analysis of the mineral oil aromatic hydrocarbons in food. An update. Journal of Chromatography A, 2020, 1624, 461236.	3.7	27
3	Mineral Oils in Food: An Update. , 2019, , 588-592.		1
4	The role of the European Food Safety Authority (EFSA) in a better European regulation of food contact materials – some proposals. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 1895-1902.	2.3	7
5	Conclusions from a Swiss official control of the safety assessment for food contact polyolefins through the compliance documentation of the producers. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 186-193.	2.3	6
6	Toxic effects of mineral oil saturated hydrocarbons (MOSH) and relation to accumulation in rat liver. Food and Chemical Toxicology, 2019, 123, 431-442.	3.6	22
7	Recycled paperboard with a barrier layer for food contact: set-off during stacking or reeling. Analytical method and preliminary results. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 577-582.	2.3	7
8	Advantages of comprehensive two-dimensional gas chromatography for comprehensive analysis of potential migrants from food contact materials. Analytica Chimica Acta, 2018, 1057, 11-17.	5.4	19
9	Toxicological Assessment of Mineral Hydrocarbons in Foods: State of Present Discussions. Journal of Agricultural and Food Chemistry, 2018, 66, 6968-6974.	5.2	40
10	Activated carbon added to recycled paperboard to prevent migration into food: approach for determining efficacy, and first results. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 1832-1844.	2.3	9
11	Mineral oil hydrocarbons in food: a review. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 1845-1860.	2.3	36
12	Mineral oil saturated hydrocarbons (MOSH) in female Fischer 344 rats; accumulation of wax components; implications for risk assessment. Science of the Total Environment, 2017, 583, 319-333.	8.0	32
13	Taped Barrier Test for Internal Bags Used in Boxes of Recycled Paperboard: Update of the Method. Packaging Technology and Science, 2017, 30, 91-102.	2.8	13
14	Interlaboratory comparison: taped test on the barrier efficiency of internal bags used in boxes of recycled paperboard. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2017, 12, 37-39.	1.4	2
15	Effect of dietary pristane and other saturated mineral oils (MOSH) on autoimmune arthritis in rats. Toxicology Reports, 2017, 4, 104-112.	3.3	7
16	Taped Barrier Test for Internal Bags Used in Boxes of Recycled Paperboard: The Role of the Paperboard and Its Consequence for the Test. Packaging Technology and Science, 2017, 30, 75-89.	2.8	12
17	FID or MS for mineral oil analysis?. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2017, 12, 363-365.	1.4	13
18	Bioaccumulation and toxicity of mineral oil hydrocarbons in rats – specificity of different subclasses of a broad mixture relevant for human dietary exposures. EFSA Supporting Publications, 2017, 14, 1090E.	0.7	13

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19	Update of on-line coupled liquid chromatography – gas chromatography for the analysis of mineral oil hydrocarbons in foods and cosmetics. Journal of Chromatography A, 2017, 1521, 140-149.	3.7	52
20	Listing approved substances and materials for food contact in Europe: ideas for a better use and further evolvement of the present system. A contribution for discussion. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2017, 12, 271-281.	1.4	4
21	The European system for the control of the safety of food-contact materials needs restructuring: a review and outlook for discussion. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 1643-1659.	2.3	7
22	May polypropylene films be a sufficiently effective functional barrier for foods packed in recycled paperboard and stored at room temperature?. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2017, 12, 171-174.	1.4	3
23	Accumulation of mineral oil saturated hydrocarbons (MOSH) in female Fischer 344 rats: Comparison with human data and consequences for risk assessment. Science of the Total Environment, 2017, 575, 1263-1278.	8.0	40
24	Required barrier efficiency of internal bags against the migration from recycled paperboard packaging into food: a benchmark. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1-16.	2.3	7
25	Compliance work for polyolefins in food contact: Results of an official control campaign. Food Control, 2016, 59, 793-800.	5.5	28
26	Comprehensive two-dimensional gas chromatography for characterizing mineral oils in foods and distinguishing them from synthetic hydrocarbons. Journal of Chromatography A, 2015, 1375, 146-153.	3.7	63
27	Argentation high performance liquid chromatography on-line coupled to gas chromatography for the analysis of monounsaturated polyolefin oligomers in packaging materials and foods. Journal of Chromatography A, 2015, 1402, 94-101.	3.7	26
28	Migration by –direct– or –indirect– food contact? –Dry– and –wetting– foods? Experimental data for –touching– contact of dry foods with paper and board. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 110-119.	2.3	28
29	Mineral oil in human tissues, Part II: Characterization of the accumulated hydrocarbons by comprehensive two-dimensional gas chromatography. Science of the Total Environment, 2015, 506-507, 644-655.	8.0	50
30	A Personal Review on 40 Years at the Kantonal Labor Zurich: Success – Failure – Conclusions. Chimia, 2014, 68, 682.	0.6	0
31	Compliance work for food contact materials: feasibility of the legally required safety assessment of an epoxy/amine-based coating for domestic water pipe restoration. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 1-14.	2.3	3
32	Barriers Against the Migration from Recycled Paperboard into Food: Measuring Efficiency by Surrogate Components. Packaging Technology and Science, 2014, 27, 713-726.	2.8	21
33	Enrichment for reducing the detection limits for the analysis of mineral oil in fatty foods. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2014, 9, 61-69.	1.4	24
34	Comprehensive two-dimensional gas chromatography for determining the effect of electron beam treatment of polypropylene used for food packaging. Polymer Degradation and Stability, 2014, 99, 262-273.	5.8	32
35	Update on recycled paperboard and its compliance for food contact. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2014, 9, 213-219.	1.4	10
36	Internal bags with barrier layers for foods packed in recycled paperboard: recent progress. European Food Research and Technology, 2014, 239, 215-225.	3.3	21

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37	Mineral oil in human tissues, Part I: Concentrations and molecular mass distributions. Food and Chemical Toxicology, 2014, 72, 312-321.	3.6	77
38	Work plans to get out of the deadlock for the safety assurance of migration from food contact materials? A proposal. Food Control, 2014, 46, 312-318.	5.5	32
39	Migration of mineral oil from printed paperboard into dry foods: survey of the German market. Part II: advancement of migration during storage. European Food Research and Technology, 2013, 236, 459-472.	3.3	41
40	Migration of mineral oil, photoinitiators and plasticisers from recycled paperboard into dry foods: a study under controlled conditions. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2013, 30, 885-898.	2.3	45
41	Printing newspaper free of mineral oil: report on a test run. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2013, 8, 17-25.	1.4	7
42	Comprehensive on-line HPLC-GC for screening potential migrants from polypropylene into food: The effect of pulsed light decontamination as an example. Polymer Degradation and Stability, 2013, 98, 1679-1687.	5.8	29
43	Programmed temperature vaporizing injector to filter off disturbing high boiling and involatile material for on-line high performance liquid chromatography gas chromatography with on-column transfer. Journal of Chromatography A, 2013, 1281, 106-114.	3.7	9
44	Assurance of safety of recycled paperboard for food packaging through comprehensive analysis of potential migrants is unrealistic. Journal of Chromatography A, 2013, 1293, 107-119.	3.7	45
45	Simulation of the migration of mineral oil from recycled paperboard into dry foods by Tenax<sup>Å</sup>?. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2013, 30, 909-918.	2.3	32
46	Development of a manual method for the determination of mineral oil in foods and paperboard. Journal of Chromatography A, 2013, 1271, 192-200.	3.7	34
47	Is comprehensive analysis of potentially relevant migrants from recycled paperboard into foods feasible?. Journal of Chromatography A, 2013, 1272, 106-115.	3.7	27
48	Migration of cyclo-diBA from coatings into canned food: Method of analysis, concentration determined in a survey and in silico hazard profiling. Food and Chemical Toxicology, 2013, 58, 107-115.	3.6	26
49	On-line coupled high performance liquid chromatography&quot;gas chromatography for the analysis of contamination by mineral oil. Part 1: Method of analysis. Journal of Chromatography A, 2012, 1255, 56-75.	3.7	134
50	On-line coupled high performance liquid chromatography&quot;gas chromatography for the analysis of contamination by mineral oil. Part 2: Migration from paperboard into dry foods: Interpretation of chromatograms. Journal of Chromatography A, 2012, 1255, 76-99.	3.7	109
51	Barriers against the Migration of Mineral Oil from Paperboard Food Packaging: Experimental Determination of Breakthrough Periods. Packaging Technology and Science, 2012, 25, 285-301.	2.8	64
52	Migration of plasticizers from the gaskets of lids into oily food in glass jars: a European enforcement campaign. European Food Research and Technology, 2012, 235, 129-137.	3.3	19
53	Migration of mineral oil from party plates of recycled paperboard into foods: 1. Is recycled paperboard fit for the purpose? 2. Adequate testing procedure. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2011, 28, 1619-1628.	2.3	25
54	Evidence for Cosmetics as a Source of Mineral Oil Contamination in Women. Journal of Women's Health, 2011, 20, 1713-1719.	3.3	27

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55	Migration of mineral oil from printed paperboard into dry foods: survey of the German market. <i>European Food Research and Technology</i> , 2011, 232, 175-182.	3.3	83
56	Removal of mineral oil migrated from paperboard packing during cooking of foods in boiling water. <i>European Food Research and Technology</i> , 2011, 232, 1035-1041.	3.3	23
57	Mineral oil contents in paper and board recycled to paperboard for food packaging. <i>Packaging Technology and Science</i> , 2011, 24, 61-73.	2.8	56
58	Migration of Mineral Oil into Noodles from Recycled Fibres in the Paperboard Box and the Corrugated Board Transport Box as well as from Printing Inks: A Case Study. <i>Packaging Technology and Science</i> , 2011, 24, 281-290.	2.8	39
59	Transfer of bisphenol A from thermal printer paper to the skin. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 398, 571-576.	3.7	353
60	Migration of di(2-ethylhexyl) maleate from cardboard boxes into foods. <i>European Food Research and Technology</i> , 2010, 230, 619-626.	3.3	23
61	Is recycled newspaper suitable for food contact materials? Technical grade mineral oils from printing inks. <i>European Food Research and Technology</i> , 2010, 230, 785-796.	3.3	111
62	Mineral oil in sunflower seeds: the sources. <i>European Food Research and Technology</i> , 2010, 231, 209-213.	3.3	30
63	How "white" was the mineral oil in the contaminated Ukrainian sunflower oils?. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 313-319.	1.5	30
64	Release of bisphenol A from polycarbonate baby bottles: water hardness as the most relevant factor. <i>European Food Research and Technology</i> , 2009, 228, 679-684.	3.3	56
65	Determination of mineral oil paraffins in foods by on-line HPLC-GC-FID: lowered detection limit; contamination of sunflower seeds and oils. <i>European Food Research and Technology</i> , 2009, 229, 679-688.	3.3	42
66	Memory effects with the on-column interface for on-line coupled high performance liquid chromatography-gas chromatography: The Y-interface. <i>Journal of Chromatography A</i> , 2009, 1216, 8652-8658.	3.7	49
67	Activated aluminum oxide selectively retaining long chain n-alkanes. Part I, description of the retention properties. <i>Analytica Chimica Acta</i> , 2009, 634, 96-101.	5.4	38
68	Assurance of compliance within the production chain of food contact materials by good manufacturing practice and documentation " Part 2: Implementation by the compliance box; call for guidelines. <i>Food Control</i> , 2009, 20, 483-490.	5.5	9
69	Assurance of compliance within the production chain of food contact materials by good manufacturing practice and documentation " Part 1: Legal background in Europe and compliance challenges. <i>Food Control</i> , 2009, 20, 476-482.	5.5	20
70	Aromatic Hydrocarbons of Mineral Oil Origin in Foods: Method for Determining the Total Concentration and First Results. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8711-8721.	5.2	148
71	Plasticizers in PVC Toys and Childcare Products: What Succeeds the Phthalates? Market Survey 2007. <i>Chromatographia</i> , 2008, 68, 227-234.	1.3	60
72	Mineral oil paraffins in human body fat and milk. <i>Food and Chemical Toxicology</i> , 2008, 46, 544-552.	3.6	72

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73	Verification of results to improve the quality of analytical data: A proposal. <i>Journal of Chromatography A</i> , 2007, 1150, 93-99.	3.7	12
74	Blank problems in trace analysis of diethylhexyl and dibutyl phthalate: Investigation of the sources, tips and tricks. <i>Analytica Chimica Acta</i> , 2007, 582, 353-360.	5.4	140
75	Phenolic resins for can coatings: II. Resoles based on cresol/phenol mixtures or tert. butyl phenol. <i>LWT - Food Science and Technology</i> , 2006, 39, 647-659.	5.2	16
76	Phenolic resins for can coatings: I. Phenol-based resole analysed by GC-MS, GC-GC, NPLC-GC and SEC. <i>LWT - Food Science and Technology</i> , 2006, 39, 633-646.	5.2	30
77	Food Contamination with Organic Materials in Perspective: Packaging Materials as the Largest and Least Controlled Source? A View Focusing on the European Situation. <i>Critical Reviews in Food Science and Nutrition</i> , 2006, 46, 529-535.	10.3	120
78	Epoxidized soy bean oil migrating from the gaskets of lids into food packed in glass jars. <i>Journal of Chromatography A</i> , 2005, 1082, 214-219.	3.7	31
79	Injector-internal thermal desorption from edible oils. Part 1: Visual experiments on sample deposition on the liner wall. <i>Journal of Separation Science</i> , 2005, 28, 1550-1557.	2.5	22
80	Injector-internal thermal desorption from edible oils. Part 2: Chromatographic optimization for the analysis of migrants from food packaging material. <i>Journal of Separation Science</i> , 2005, 28, 2144-2152.	2.5	16
81	Large volume splitless injection with concurrent solvent recondensation: Keeping the sample in place in the hot vaporizing chamber. <i>Journal of Separation Science</i> , 2004, 27, 1157-1165.	2.5	20
82	French fries with less than 100 µg/kg acrylamide. A collaboration between cooks and analysts. <i>European Food Research and Technology</i> , 2003, 217, 185-194.	3.3	117
83	Exposure of babies to C15-C45 mineral paraffins from human milk and breast salves. <i>Regulatory Toxicology and Pharmacology</i> , 2003, 38, 317-325.	2.7	40
84	The Two Options for Sample Evaporation in Hot GC Injectors: Thermospray and Band Formation. Optimization of Conditions and Injector Design. <i>Analytical Chemistry</i> , 2002, 74, 10-16.	6.5	34
85	Contamination of animal feed and food from animal origin with mineral oil hydrocarbons. <i>Food Additives and Contaminants</i> , 2001, 18, 1-10.	2.0	50
86	The migration from the internal coatings of food cans; summary of the findings and call for more effective regulation of polymers in contact with foods: a review. <i>Food Additives and Contaminants</i> , 1999, 16, 579-590.	2.0	38