

Holger Zorn

List of Publications by Year in descending order

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346
papers

4,136
citations

109137

35
h-index

161609

54
g-index

349
all docs

349
docs citations

349
times ranked

4100
citing authors

#	ARTICLE	IF	CITATIONS
1	Fungal secretomesâ€™ natureâ€™s toolbox for white biotechnology. <i>Applied Microbiology and Biotechnology</i> , 2008, 80, 381-8.	1.7	170
2	Evidence for methane production by saprotrophic fungi. <i>Nature Communications</i> , 2012, 3, 1046.	5.8	169
3	Characterisation of microorganisms used for the production of food enzymes. <i>EFSA Journal</i> , 2019, 17, e05741.	0.9	130
4	Scientific Guidance for the submission of dossiers on Food Enzymes. <i>EFSA Journal</i> , 2021, 19, e06851.	0.9	122
5	Novel peroxidases of <i>Marasmius scorodoni</i> degrade β -carotene. <i>Applied Microbiology and Biotechnology</i> , 2008, 77, 1241-1250.	1.7	113
6	Nootkatoneâ€™ a biotechnological challenge. <i>Applied Microbiology and Biotechnology</i> , 2009, 83, 35-41.	1.7	110
7	Update of the risk assessment of diâ€butylphthalate (DBP), butylâ€benzylâ€phthalate (BBP), bis(2â€ethylhexyl)phthalate (DEHP), diâ€isononylphthalate (DINP) and diâ€isodecylphthalate (DIDP) for use in food contact materials. <i>EFSA Journal</i> , 2019, 17, e05838.	0.9	97
8	A Peroxidase from <i>Lepista irina</i> Cleaves β , β -Carotene to Flavor Compounds. <i>Biological Chemistry</i> , 2003, 384, 1049-56.	1.2	94
9	Substrate oxidation by dye-decolorizing peroxidases (DyPs) from wood- and litter-degrading agaricomycetes compared to other fungal and plant heme-peroxidases. <i>Applied Microbiology and Biotechnology</i> , 2013, 97, 5839-5849.	1.7	94
10	Cleavage of β , β -carotene to flavor compounds by fungi. <i>Applied Microbiology and Biotechnology</i> , 2003, 62, 331-336.	1.7	84
11	Processâ€specific technical data used in exposure assessment of food enzymes. <i>EFSA Journal</i> , 2021, 19, e07010.	0.9	79
12	Exposure assessment of food enzymes. <i>EFSA Journal</i> , 2016, 14, e04581.	0.9	73
13	A novel oxygenase from <i>Pleurotus sapidus</i> transforms valencene to nootkatone. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2009, 61, 202-207.	1.8	70
14	A statement on the developmental immunotoxicity of bisphenol A (BPA): answer to the question from the Dutch Ministry of Health, Welfare and Sport. <i>EFSA Journal</i> , 2016, 14, e04580.	0.9	65
15	Degradation and transformation of fluoroquinolones by microorganisms with special emphasis on ciprofloxacin. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 6933-6948.	1.7	65
16	Edible mushroom mycelia of <i>Pleurotus sapidus</i> as novel protein sources in a vegan boiled sausage analog system: functionality and sensory tests in comparison to commercial proteins and meat sausages. <i>European Food Research and Technology</i> , 2018, 244, 913-924.	1.6	62
17	Molecular and phenotypic characterization of <i>Sebacina vermifera</i> strains associated with orchids, and the description of <i>Piriformospora williamsii</i> sp. nov.. <i>Fungal Biology</i> , 2012, 116, 204-213.	1.1	61
18	Laccase isolation by foam fractionationâ€™New prospects of an old process. <i>Enzyme and Microbial Technology</i> , 2007, 40, 273-277.	1.6	57

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19	A dioxygenase of <i>Pleurotus sapidus</i> transforms (+)-valencene regio-specifically to (+)-nootkatone via a stereo-specific allylic hydroperoxidation. <i>Bioresource Technology</i> , 2010, 101, 457-462.	4.8	52
20	Effective enrichment and recovery of laccase C using continuous foam fractionation. <i>Separation and Purification Technology</i> , 2006, 49, 291-294.	3.9	51
21	Phenol oxidation by DyP-type peroxidases in comparison to fungal and plant peroxidases. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2014, 103, 41-46.	1.8	51
22	The secretome of <i>Pleurotus sapidus</i> . <i>Proteomics</i> , 2005, 5, 4832-4838.	1.3	50
23	Formation of complex natural flavours by biotransformation of apple pomace with basidiomycetes. <i>Food Chemistry</i> , 2013, 141, 2952-2959.	4.2	50
24	Generation of Odorous Acyloins by Yeast Pyruvate Decarboxylases and Their Occurrence in Sherry and Soy Sauce. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 6191-6195.	2.4	47
25	Characteristic Volatiles from Young and Aged Fruiting Bodies of Wild <i>Polyporus sulfureus</i> (Bull.:Fr.). <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4524-4528.	2.4	45
26	Note for Guidance For the Preparation of an Application for the Safety Assessment of a Substance to be used in Plastic Food Contact Materials. <i>EFSA Journal</i> , 2008, 6, 21r.	0.9	43
27	Generation of Norisoprenoid Flavors from Carotenoids by Fungal Peroxidases. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9951-9955.	2.4	43
28	Identification of Potent Odorants in a Novel Nonalcoholic Beverage Produced by Fermentation of Wort with Shiitake (<i>Lentinula edodes</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4195-4203.	2.4	41
29	Separation and purification of laccases from two different fungi using aqueous two-phase extraction. <i>Process Biochemistry</i> , 2014, 49, 335-346.	1.8	40
30	Insect Meal as Alternative Protein Source Exerts Pronounced Lipid-Lowering Effects in Hyperlipidemic Obese Zucker Rats. <i>Journal of Nutrition</i> , 2019, 149, 566-577.	1.3	40
31	Quantification and Fatty Acid Profiles of Sulfolipids in Two Halophytes and a Glycophyte Grown under Different Salt Concentrations. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2004, 59, 835-842.	0.6	39
32	An esterase from the basidiomycete <i>Pleurotus sapidus</i> hydrolyzes feruloylated saccharides. <i>Applied Microbiology and Biotechnology</i> , 2013, 97, 7241-7251.	1.7	39
33	Safety assessment of the substance zinc oxide, nanoparticles, for use in food contact materials. <i>EFSA Journal</i> , 2016, 14, 4408.	0.9	39
34	Upcycling of food industry side streams by basidiomycetes for production of a vegan protein source. <i>International Journal of Recycling of Organic Waste in Agriculture</i> , 2019, 8, 447-455.	2.0	39
35	Laccases of <i>Pleurotus sapidus</i> : Characterization and Cloning. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9498-9505.	2.4	38
36	Autoxidation versus Biotransformation of α -Pinene to Flavors with <i>Pleurotus sapidus</i> : Regioselective Hydroperoxidation of α -Pinene and Stereoselective Dehydrogenation of Verbenol. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9944-9950.	2.4	38

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37	Potential use of <i>Agave salmiana</i> as a prebiotic that stimulates the growth of probiotic bacteria. <i>LWT - Food Science and Technology</i> , 2017, 84, 151-159.	2.5	37
38	Enzymatic hydrolysis of carotenoid esters of marigold flowers (<i>Tagetes erecta</i> L.) and red paprika (<i>Capsicum annuum</i> L.) by commercial lipases and <i>Pleurotus sapidus</i> extracellular lipase. <i>Enzyme and Microbial Technology</i> , 2003, 32, 623-628.	1.6	36
39	Volatile compounds from the fruiting bodies of beefsteak fungus (<i>Schaeffer: Fr.</i> Fr.. <i>Food Chemistry</i> , 2005, 92, 221-226.	4.2	36
40	Foam fractionation of exo-lipases from a growing fungus (<i>Pleurotus sapidus</i>). <i>Lipids</i> , 2005, 40, 323-327.	0.7	34
41	Analysis of cyathane-type diterpenoids from <i>Cyathus striatus</i> and <i>Hericium erinaceus</i> by high-resolution MALDI MS imaging. <i>Analytical and Bioanalytical Chemistry</i> , 2014, 406, 695-704.	1.9	34
42	Identification, heterologous expression and characterization of a dye-decolorizing peroxidase of <i>Pleurotus sapidus</i> . <i>AMB Express</i> , 2017, 7, 164.	1.4	34
43	Continuous foam fractionation: Performance as a function of operating variables. <i>Separation and Purification Technology</i> , 2011, 82, 10-18.	3.9	33
44	Purification of a fungal cutinase by adsorptive bubble separation: A statistical approach. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2011, 382, 81-87.	2.3	32
45	Trends in Food Enzymology. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4-5.	2.4	32
46	Purification and identification of a novel cutinase from <i>Coprinopsis cinerea</i> by adsorptive bubble separation. <i>Separation and Purification Technology</i> , 2009, 69, 57-62.	3.9	26
47	Bleaching of colored whey and milk by a multiple-enzyme system. <i>European Food Research and Technology</i> , 2013, 237, 377-384.	1.6	26
48	Enzymatic allylic oxidations with a lyophilisate of the edible fungus <i>Pleurotus sapidus</i> . <i>Green Chemistry</i> , 2012, 14, 639.	4.6	25
49	Prolyl-specific peptidases for applications in food protein hydrolysis. <i>Applied Microbiology and Biotechnology</i> , 2015, 99, 7837-7846.	1.7	25
50	<i>Marasmius scorodonius</i> extracellular dimeric peroxidase – Exploring its temperature and pressure stability. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2009, 1794, 1091-1098.	1.1	24
51	Development and validation of a novel method for aroma dilution analysis by means of stir bar sorptive extraction. <i>European Food Research and Technology</i> , 2018, 244, 949-957.	1.6	24
52	An extracellular carboxylesterase from the basidiomycete <i>Pleurotus sapidus</i> hydrolyses xanthophyll esters. <i>Biological Chemistry</i> , 2005, 386, 435-440.	1.2	23
53	A Comparison of Cell Wall Disruption Techniques for the Isolation of Intracellular Metabolites from <i>Pleurotus</i> and <i>Lepista</i> sp.. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2006, 61, 347-350.	0.6	23
54	Aroma Characterization and Safety Assessment of a Beverage Fermented by <i>Trametes versicolor</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6915-6921.	2.4	23

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55	Biotransformation of the Antibiotic Danofloxacin by <i>Xylaria longipes</i> Leads to an Efficient Reduction of Its Antibacterial Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6897-6904.	2.4	22
56	Aroma Investigation of Chios Mastic Gum (<i>Pistacia lentiscus</i> Variety <i>Chia</i>) Using Headspace Gas Chromatography Combined with Olfactory Detection and Chiral Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13420-13429.	2.4	22
57	Production and purification of fructo-oligosaccharides using an enzyme membrane bioreactor and subsequent fermentation with probiotic <i>Bacillus coagulans</i> . <i>Separation and Purification Technology</i> , 2020, 251, 117291.	3.9	22
58	Volatiles from submerged and surface-cultured beefsteak fungus, <i>Fistulina hepatica</i> . <i>Flavour and Fragrance Journal</i> , 2007, 22, 53-60.	1.2	21
59	Induction, characterization, and heterologous expression of a carotenoid degrading versatile peroxidase from <i>Pleurotus sapidus</i> . <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2014, 103, 79-84.	1.8	21
60	Scientific Opinion on the safety evaluation of the substance zinc oxide, nanoparticles, uncoated and coated with [3-(methacryloxy)propyl] trimethoxysilane, for use in food contact materials. <i>EFSA Journal</i> , 2015, 13, 4063.	0.9	21
61	Endogenous boldenone-formation in cattle: Alternative invertebrate organisms to elucidate the enzymatic pathway and the potential role of edible fungi on cattle's feed. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2010, 119, 161-170.	1.2	20
62	Biotransformation of ciprofloxacin by <i>Xylaria longipes</i> : structure elucidation and residual antibacterial activity of metabolites. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 8573-8584.	1.7	20
63	Assessment of the impact of the IARC Monograph Vol. 121 on the safety of the substance styrene (FCM) Tj ETQq1 1 0.784314 rgBT / 0.9 19	0.9	19
64	Heterologous expression of the <i>mnp2</i> gene from <i>Marasmius scorodionius</i> . <i>Archives of Microbiology</i> , 2009, 191, 397-402.	1.0	18
65	Elucidation of the regio- and chemoselectivity of enzymatic allylic oxidations with <i>Pleurotus sapidus</i> – conversion of selected spirocyclic terpenoids and computational analysis. <i>Beilstein Journal of Organic Chemistry</i> , 2013, 9, 2233-2241.	1.3	18
66	A Labeling Study To Elucidate the Biosynthesis of 4-(4-Hydroxyphenyl)-Butan-2-one (Raspberry Ketone) by <i>Nidula niveo-tomentosa</i> . <i>Applied and Environmental Microbiology</i> , 2003, 69, 367-372.	1.4	17
67	Evaluation of the safety and efficacy of the organic acids lactic and acetic acids to reduce microbiological surface contamination on pork carcasses and pork cuts. <i>EFSA Journal</i> , 2018, 16, e05482.	0.9	17
68	Does Light Color Temperature Influence Aspects of Oviposition by the Black Soldier Fly (Diptera:) Tj ETQq0 0 0 rgBT / Overlock 10 Tf 50 2 0.8 16	0.8	16
69	Degradation of α -pinene oxide and [2H7]-2,5,6-trimethyl-hept-(2E)-enoic acid by <i>Pseudomonas fluorescens</i> NCIMB 11761. <i>Journal of Biotechnology</i> , 2004, 107, 255-263.	1.9	15
70	Tweezing-Adsorptive Bubble Separation. Analytical Method for the Selective and High Enrichment of Metalloenzymes. <i>Analytical Chemistry</i> , 2005, 77, 6113-6117.	3.2	15
71	Separation of Extracellular Esterases from Pellet Cultures of the Basidiomycete <i>Pleurotus sapidus</i> by Foam Fractionation. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 437.	0.8	15
72	Biotechnological Production of Methyl-Branched Aldehydes. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2387-2392.	2.4	15

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73	Aroma profile of the anise-like odour mushroom <i>Cortinarius odorifer</i> . Flavour and Fragrance Journal, 2015, 30, 381-386.	1.2	14
74	Quantification of key odor-active compounds of a novel nonalcoholic beverage produced by fermentation of wort by shiitake (<i>Lentinula edodes</i>) and aroma genesis studies. Food Research International, 2015, 70, 23-30.	2.9	14
75	Characterization of novel insect associated peptidases for hydrolysis of food proteins. European Food Research and Technology, 2015, 240, 431-439.	1.6	14
76	Safety of benzophenone to be used as flavouring. EFSA Journal, 2017, 15, e05013.	0.9	14
77	Submerged Cultivation of <i>Pleurotus sapidus</i> with Molasses: Aroma Dilution Analyses by Means of Solid Phase Microextraction and Stir Bar Sorptive Extraction. Journal of Agricultural and Food Chemistry, 2018, 66, 2393-2402.	2.4	14
78	Biotechnological Production of Odor-Active Methyl-Branched Aldehydes by a Novel α -Dioxygenase from <i>Crocospaera subtropica</i> . Journal of Agricultural and Food Chemistry, 2020, 68, 10432-10440.	2.4	14
79	Monokaryotic <i>Pleurotus sapidus</i> Strains with Intraspecific Variability of an Alkene Cleaving DyP-Type Peroxidase Activity as a Result of Gene Mutation and Differential Gene Expression. International Journal of Molecular Sciences, 2021, 22, 1363.	1.8	14
80	Structure-specific detection of plant cuticle bound residues of chlorothalonil by ELISA. Pest Management Science, 1999, 55, 1167-1176.	0.7	13
81	Stress response of <i>Nidula niveo-tomentosa</i> to UV-A light. Mycologia, 2008, 100, 529-538.	0.8	13
82	Isolation of Bacterial and Fungal Microbiota Associated with <i>Hermetia illucens</i> Larvae Reveals Novel Insights into Entomopathogenicity. Microorganisms, 2022, 10, 319.	1.6	13
83	Purification, Characterisation and cDNA Sequencing of Pyruvate Decarboxylase from <i>Zygosaccharomyces bisporus</i> . Biological Chemistry, 2000, 381, 349-53.	1.2	12
84	In vitro DNA-protective activity of roasted wheat germ and fractions thereof. Food Chemistry, 2006, 97, 712-718.	4.2	12
85	Aroma characterization of a wild plant (<i>Sanguisorba albanica</i>) from Kosovo using multiple headspace solid phase microextraction combined with gas chromatography-mass spectrometry-olfactometry. Food Research International, 2019, 120, 514-522.	2.9	12
86	Insect-Derived Enzymes: A Treasure for Industrial Biotechnology and Food Biotechnology. Advances in Biochemical Engineering/Biotechnology, 2013, 136, 1-17.	0.6	11
87	Scientific Opinion on Flavouring Group Evaluation 208 Revision 2 (FGE.208Rev2): Consideration of genotoxicity data on alicyclic aldehydes with α,β -unsaturation in ring/side chain and precursors from chemical subgroup 2.2 of FGE.19. EFSA Journal, 2017, 15, e04766.	0.9	11
88	<i>Tenebrio molitor</i> Larvae Meal Affects the Cecal Microbiota of Growing Pigs. Animals, 2020, 10, 1151.	1.0	11
89	Influence of a Biotechnologically Produced Oyster Mushroom (<i>Pleurotus sajor-caju</i>) on the Gut Microbiota and Microbial Metabolites in Obese Zucker Rats. Journal of Agricultural and Food Chemistry, 2021, 69, 1524-1535.	2.4	11
90	The stable carbon isotope signature of methane produced by saprotrophic fungi. Biogeosciences, 2020, 17, 3891-3901.	1.3	11

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91	Lipid molarity affects liquid/liquid aroma partitioning and its dynamic release from oil/water emulsions. <i>Lipids</i> , 2003, 38, 1075-1084.	0.7	10
92	Functional expression of the lipase gene Lip2 of <i>Pleurotus</i> <i>sapidus</i> in <i>Escherichia</i> <i>coli</i> . <i>Biotechnology Letters</i> , 2009, 31, 395-401.	1.1	10
93	Scientific Opinion on the safety assessment of the substance, 2,4,8,10-tetraoxaspiroundecane-3, 9-diethanol, 1,2,3,4,9-tetrahydro-1,2,3,4-tetramethyl-, CAS No 1455-42-1, for use in food contact materials. <i>EFSA Journal</i> , 2014, 12, 3863.	0.9	10
94	Industrial Riboflavin Fermentation Broths Represent a Diverse Source of Natural Saturated and Unsaturated Lactones. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13460-13469.	2.4	10
95	Branched-Chain Fatty Acids as Mediators of the Activation of Hepatic Peroxisome Proliferator-Activated Receptor Alpha by a Fungal Lipid Extract. <i>Biomolecules</i> , 2020, 10, 1259.	1.8	10
96	Safety assessment of the process Drava International, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021, 19, e06642.	0.9	10
97	Wild Strawberry-like Flavor Produced by the Fungus <i>Wolfiporia cocos</i> – Identification of Character Impact Compounds by Aroma Dilution Analysis after Dynamic Headspace Extraction. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 14222-14230.	2.4	10
98	Gene cloning, heterologous expression, <i>in vitro</i> reconstitution and catalytic properties of a versatile peroxidase. <i>Biocatalysis and Biotransformation</i> , 2007, 25, 276-285.	1.1	9
99	Development of an enzyme linked immunosorbent assay for detection of cyathane diterpenoids. <i>BMC Biotechnology</i> , 2014, 14, 98.	1.7	9
100	Preparative aerobic oxidations with basidiomycetous enzymes: CH-functionalization of adamantane. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2015, 122, 87-92.	1.8	9
101	Depolymerization of lignosulfonates by submerged cultures of the basidiomycete <i>Irpelex consors</i> and cloning of a putative versatile peroxidase. <i>Enzyme and Microbial Technology</i> , 2015, 81, 8-15.	1.6	9
102	Efficient Reduction of Antibacterial Activity and Cytotoxicity of Fluoroquinolones by Fungal-Mediated <i>N</i> -Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3118-3126.	2.4	9
103	Enantiomeric ratios of 2-methylbutanoic acid and its methyl ester: Elucidation of novel biogenetic pathways towards (R)-methyl 2-methylbutanoate in a beverage fermented with shiitake. <i>Food Chemistry</i> , 2018, 266, 475-482.	4.2	9
104	Formation of Diastereomeric Dihydromenthofurolactones by <i>Cystostereum murrayi</i> and Aroma Dilution Analysis Based on Dynamic Headspace Extraction. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5997-6004.	2.4	9
105	Heterologous expression of an extra-cellular lipase from the basidiomycete <i>Pleurotus sapidus</i> . <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2009, 57, 16-21.	1.8	8
106	Food and Feed Enzymes. <i>Advances in Biochemical Engineering/Biotechnology</i> , 2013, 143, 229-256.	0.6	8
107	Analysis of the volatiles of <i>Calocybe gambosa</i> . <i>Mycological Progress</i> , 2015, 14, 1.	0.5	8
108	Effects of Solid-State Fermentation and the Potential Use of Cassava By-products as Fermented Food. <i>Waste and Biomass Valorization</i> , 2020, 11, 1289-1299.	1.8	8

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109	Safety assessment of the process Technoplastika Prima Perdana, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020, 18, e06186.	0.9	8
110	Replacement of Pregastric Lipases in Cheese Production: Identification and Heterologous Expression of a Lipase from <i>Pleurotus citrinopileatus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 2998-3008.	2.4	8
111	Biosynthesis of Stereoisomers of Dill Ether and Wine Lactone by <i>Pleurotus sapidus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13400-13411.	2.4	7
112	Characterization of the Nutritional Composition of a Biotechnologically Produced Oyster Mushroom and its Physiological Effects in Obese Zucker Rats. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e2000591.	1.5	7
113	Review and priority setting for substances that are listed without a specific migration limit in Table 1 of Annex 1 of Regulation 10/2011 on plastic materials and articles intended to come into contact with food. <i>EFSA Journal</i> , 2020, 18, e06124.	0.9	7
114	Safety assessment of the process Plastrec, based on Polymetrix pellet technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021, 19, e06560.	0.9	7
115	Safety assessment of the substance silver nanoparticles for use in food contact materials. <i>EFSA Journal</i> , 2021, 19, e06790.	0.9	7
116	Biotechnological Production and Sensory Evaluation of γ -Unsaturated Aldehydes. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 345-353.	2.4	7
117	Haze Formation and the Challenges for Peptidases in Wine Protein Fining. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 14402-14414.	2.4	7
118	Safety evaluation of the food enzyme endo- α -1,4- β -xylanase from a genetically modified <i>Trichoderma reesei</i> (strain DP-Nzd22). <i>EFSA Journal</i> , 2018, 16, e05479.	0.9	6
119	Update of the risk assessment of wood flour and fibres, untreated (FCM No 96) for use in food contact materials, and criteria for future applications of materials from plant origin as additives for plastic food contact materials. <i>EFSA Journal</i> , 2019, 17, e05902.	0.9	6
120	Scope and limitations of biocatalytic carbonyl reduction with white-rot fungi. <i>Bioorganic Chemistry</i> , 2021, 108, 104651.	2.0	6
121	Effect of Ecdysterone on the Hepatic Transcriptome and Lipid Metabolism in Lean and Obese Zucker Rats. <i>International Journal of Molecular Sciences</i> , 2021, 22, 5241.	1.8	6
122	Identification of intact peptides by top-down peptidomics reveals cleavage spots in thermolabile wine proteins. <i>Food Chemistry</i> , 2021, 363, 130437.	4.2	6
123	Production of an Anise- and Woodruff-like Aroma by Monokaryotic Strains of <i>Pleurotus sapidus</i> Grown on Citrus Side Streams. <i>Molecules</i> , 2022, 27, 651.	1.7	6
124	Aroma Properties of Cocoa Fruit Pulp from Different Origins. <i>Molecules</i> , 2021, 26, 7618.	1.7	6
125	Pyruvate Decarboxylase Catalysed Formation of Terpenoid β -hydroxy Ketones. <i>Biocatalysis and Biotransformation</i> , 2003, 21, 341-347.	1.1	5
126	Scientific Opinion on Flavouring Group Evaluation 212 Revision 3 (FGE.212Rev3): α , β -unsaturated alicyclic ketones and precursors from chemical subgroup 2.6 of FGE.19. <i>EFSA Journal</i> , 2015, 13, 4116.	0.9	5

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127	Scientific Opinion on Flavouring Group Evaluation 63, Revision 3 (FGE.63Rev3): aliphatic secondary alcohols, ketones and related esters evaluated by JECFA (59th and 69th meetings) structurally related to saturated and unsaturated aliphatic secondary alcohols, ketones and esters of secondary alcohols and saturated linear or branched-chain carboxylic acids evaluated by EFSA in FGE.07Rev4. EFSA Journal, 2017, 15, e04662.	0.9	5
128	Scientific Opinion on Flavouring Group Evaluation 226 Revision 1 (FGE.226Rev1): consideration of genotoxicity data on one Î±,Î²-unsaturated aldehyde from chemical subgroup 1.1.1(b) of FGE.19. EFSA Journal, 2017, 15, e04847.	0.9	5
129	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.	0.9	5
130	Scientific Opinion on Flavouring Group Evaluation 49, Revision 1 (FGE.49Rev1): xanthine alkaloids from the priority list. EFSA Journal, 2017, 15, e04729.	0.9	5
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149	Safety evaluation of the food enzyme Î±-amylase from a genetically modified <i>Aspergillus Niger</i> (strain) Tj ETQq1 1 0,784314 rgBT /Overlock 10 Tf	0.9	3
150	Safety evaluation of food enzyme xylanase from a genetically modified <i>Bacillus Subtilis</i> (strain LMG) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.9	3
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219	Safety evaluation of the food enzyme α -amylase from a genetically modified <i>Aspergillus niger</i> (strain) Tj ETQq1 1 0.784314 rgBT /C	0.9	1
220	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.	0.9	1
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229	Safety evaluation of the food enzyme alpha- α -amylase from nonâ€‘genetically modified <i>Aspergillus niger</i> strain (strain DPâ€‘Az60). EFSA Journal, 2019, 17, e05680.	0.9	1
230	Safety evaluation of the food enzyme triacylglycerol lipase from <i>Aspergillus niger</i> (strain LFS). EFSA Journal, 2019, 17, e05630.	0.9	1
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232	Safety evaluation of the food enzyme glucose oxidase from <i>Aspergillus niger</i> (strain ZGL). EFSA Journal, 2019, 17, e05629.	0.9	1
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237	Safety evaluation of the food enzyme xylanase from <i>Bacillus pumilus</i> (strain BLXSC). EFSA Journal, 2019, 17, e05901.	0.9	1
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239	Safety evaluation of the food enzyme α -amylase from the genetically modified <i>Bacillus amyloliquefaciens</i> strain DP-Czb53. EFSA Journal, 2020, 18, e06185.	0.9	1
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241	Safety evaluation of the food enzyme β -galactosidase from the genetically modified <i>Escherichia coli</i> NCIMB 30325. EFSA Journal, 2020, 18, e05977.	0.9	1
242	Safety assessment of the substance N,N-bis(2-hydroxyethyl)stearylamine partially esterified with saturated C16/C18 fatty acids, for use in food contact materials. EFSA Journal, 2020, 18, e06047.	0.9	1
243	Safety evaluation of the food enzyme triacylglycerol lipase from the genetically modified <i>Aspergillus niger</i> strain NZYM-DB. EFSA Journal, 2021, 19, e06366.	0.9	1
244	Safety evaluation of the food enzyme maltogenic α -amylase from the genetically modified <i>Saccharomyces cerevisiae</i> strain LALL-MA. EFSA Journal, 2021, 19, e06434.	0.9	1
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247	Safety evaluation of the food enzyme β -amylase from <i>Bacillus flexus</i> strain AE-BAF. EFSA Journal, 2021, 19, e06635.	0.9	1
248	Safety evaluation of the food enzyme containing chymosin and pepsin from the abomasum of suckling lambs and goats. EFSA Journal, 2021, 19, e06633.	0.9	1
249	Safety assessment of the process Novapet, based on Protec technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06794.	0.9	1
250	Safety assessment of the substance bis(2-ethylhexyl)cyclohexane-1,4-dicarboxylate, for use in food contact materials. EFSA Journal, 2020, 18, e05973.	0.9	1
251	Safety evaluation of the food enzyme β -D-glucan 3-epimerase from the genetically modified <i>Corynebacterium glutamicum</i> strain FIS002. EFSA Journal, 2021, 19, e06870.	0.9	1
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256	Safety evaluation of the food enzyme endo-1,4- α -xylanase from genetically modified <i>Aspergillus niger</i> strain XYL. EFSA Journal, 2017, 15, e04755.	0.9	0
257	Safety evaluation of the food enzyme β -amylase obtained from soybean (<i>Glycine max</i>). EFSA Journal, 2017, 15, e04757.	0.9	0
258	Safety evaluation of the food enzyme pullulanase from genetically modified <i>Bacillus subtilis</i> strain NZYM- Δ AK. EFSA Journal, 2017, 15, e04895.	0.9	0
259	Safety assessment of the process α -Coexpan Deutschland α ™, based on EREMA Basic technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2017, 15, e04846.	0.9	0
260	Safety assessment of the process α -Krones α ™ used to recycle post-consumer PET into food contact materials. EFSA Journal, 2017, 15, e05015.	0.9	0
261	Safety assessment of the substance [3-(2,3-epoxypropoxy)propyl]trimethoxy silane, for use in food contact materials. EFSA Journal, 2017, 15, e05014.	0.9	0
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263	Safety assessment of the process α -Plastienvase α ™, based on EREMA Basic technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2017, 15, e04843.	0.9	0
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265	Safety evaluation of a β -amylase food enzyme obtained from wheat (<i>Triticum spp.</i>). EFSA Journal, 2017, 15, e04754.	0.9	0
266	Safety assessment of the substance dimethyl carbonate for use in food contact materials. EFSA Journal, 2017, 15, e04901.	0.9	0
267	Safety assessment of the process α -EstPak Plastik α ™, based on Starlinger Decon technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2018, 16, e05165.	0.9	0
268	Safety evaluation of the food enzyme acetolactate decarboxylase from a genetically modified <i>Bacillus licheniformis</i> (strain NZYM- Δ JB). EFSA Journal, 2018, 16, e05476.	0.9	0
269	Safety evaluation of the food enzyme maltogenic amylase from a genetically modified <i>Bacillus subtilis</i> (strain NZYM- Δ OC). EFSA Journal, 2018, 16, e05477.	0.9	0
270	Safety evaluation of the food enzyme glucan 1,4- α -glucosidase from a genetically modified <i>Aspergillus niger</i> (strain NZYM- Δ BW). EFSA Journal, 2018, 16, e05446.	0.9	0

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276	Safety assessment of the process â€œGneuss 1â€™™, based on Gneuss technology, used to recycle postâ€œconsumer PET into food contact materials. EFSA Journal, 2018, 16, e05324.	0.9	0
277	Safety assessment of the process â€œGeneral Plasticâ€™™, based on Starlinger Decon technology, used to recycle postâ€œconsumer PET into food contact materials. EFSA Journal, 2018, 16, e05388.	0.9	0
278	Safety evaluation of the food enzyme maltogenic amylase from genetically modified <i>Escherichia Coli</i> (strain BLASC). EFSA Journal, 2019, 17, e05769.	0.9	0
279	Safety assessment of the process AMB, based on Bandera technology, used to recycle postâ€œconsumer PET into food contact materials. EFSA Journal, 2019, 17, e05770.	0.9	0
280	Safety evaluation of the food enzyme Î±-amylase from <i>Bacillus Licheniformis</i> (strain DPâ€šzb44). EFSA Journal, 2019, 17, e05738.	0.9	0
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284	Safety evaluation of the food enzyme Î±-amylase from a genetically modified strain of <i>Bacillus Licheniformis</i> (DPâ€šzb54). EFSA Journal, 2019, 17, e05549.	0.9	0
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287	Safety evaluation of the food enzyme lysophospholipase from <i>Trichoderma Reesei</i> (strain RF7206). EFSA Journal, 2019, 17, e05548.	0.9	0
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312	Safety evaluation of the food enzyme cyclomaltodextrin glucanotransferase from <i>Paenibacillus illinoisensis</i> strain 107. EFSA Journal, 2020, 18, e06044.	0.9	0
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319	Safety assessment of the process STF, based on EREMA Basic technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2020, 18, e06050.	0.9	0
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321	Safety evaluation of the food enzyme α -amylase from the genetically modified <i>Pseudomonas fluorescens</i> strain BD15754. EFSA Journal, 2020, 18, e06043.	0.9	0
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326	Safety evaluation of a food enzyme containing trypsin and chymotrypsin from porcine pancreas. EFSA Journal, 2021, 19, e06640.	0.9	0
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328	Safety evaluation of the food enzyme maltogenic α -amylase from the genetically modified <i>Bacillus subtilis</i> strain ROM. EFSA Journal, 2021, 19, e06634.	0.9	0
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333	Safety assessment of the process DY Polymer, based on PET direct iV+ technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06797.	0.9	0
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