Holger Zorn

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/6407277/publications.pdf

Version: 2024-02-01

346	4,136	109321	155660
papers	citations	35 h-index	55 g-index

349	349	349	4100
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Fungal secretomesâ€”natureâ€™s toolbox for white biotechnology. Applied Microbiology and Biotechnology, 2008, 80, 381-8.	3.6	170
2	Evidence for methane production by saprotrophic fungi. Nature Communications, 2012, 3, 1046.	12.8	169
3	Characterisation of microorganisms used for the production of food enzymes. EFSA Journal, 2019, 17, e05741.	1.8	130
4	Scientific Guidance for the submission of dossiers on Food Enzymes. EFSA Journal, 2021, 19, e06851.	1.8	122
5	Novel peroxidases of Marasmius scorodonius degrade Î²-carotene. Applied Microbiology and Biotechnology, 2008, 77, 1241-1250.	3.6	113
6	Nootkatoneâ€”a biotechnological challenge. Applied Microbiology and Biotechnology, 2009, 83, 35-41.	3.6	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. EFSA Journal, 2019, 17, e05838.	1.8	97
8	A Peroxidase from Lepista irina Cleaves Î²,Î²-Carotene to Flavor Compounds. Biological Chemistry, 2003, 384, 1049-56.	2.5	94
9	Substrate oxidation by dye-decolorizing peroxidases (DyPs) from wood- and litter-degrading agaricomycetes compared to other fungal and plant heme-peroxidases. Applied Microbiology and Biotechnology, 2013, 97, 5839-5849.	3.6	94
10	Cleavage of ?,?-carotene to flavor compounds by fungi. Applied Microbiology and Biotechnology, 2003, 62, 331-336.	3.6	84
11	Processâ€specific technical data used in exposure assessment of food enzymes. EFSA Journal, 2021, 19, e07010.	1.8	79
12	Exposure assessment of food enzymes. EFSA Journal, 2016, 14, e04581.	1.8	73
13	A novel oxygenase from Pleurotus sapidus transforms valencene to nootkatone. Journal of Molecular Catalysis B: Enzymatic, 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. EFSA Journal, 2016, 14, e04580.	1.8	65
15	Degradation and transformation of fluoroquinolones by microorganisms with special emphasis on ciprofloxacin. Applied Microbiology and Biotechnology, 2019, 103, 6933-6948.	3.6	65
16	Edible mushroom mycelia of Pleurotus sapidus as novel protein sources in a vegan boiled sausage analog system: functionality and sensory tests in comparison to commercial proteins and meat sausages. European Food Research and Technology, 2018, 244, 913-924.	3.3	62
17	Molecular and phenotypic characterization of Sebacina vermifera strains associated with orchids, and the description of Piriformospora williamsii sp. nov.. Fungal Biology, 2012, 116, 204-213.	2.5	61
18	Laccase isolation by foam fractionationâ€”New prospects of an old process. Enzyme and Microbial Technology, 2007, 40, 273-277.	3.2	57

#	Article	IF	Citations
19	A dioxygenase of Pleurotus sapidus transforms (+)-valencene regio-specifically to (+)-nootkatone via a stereo-specific allylic hydroperoxidation. Bioresource Technology, 2010, 101, 457-462.	9.6	52
20	Effective enrichment and recovery of laccase C using continuous foam fractionation. Separation and Purification Technology, 2006, 49, 291-294.	7.9	51
21	Phenol oxidation by DyP-type peroxidases in comparison to fungal and plant peroxidases. Journal of Molecular Catalysis B: Enzymatic, 2014, 103, 41-46.	1.8	51
22	The secretome ofPleurotus sapidus. Proteomics, 2005, 5, 4832-4838.	2.2	50
23	Formation of complex natural flavours by biotransformation of apple pomace with basidiomycetes. Food Chemistry, 2013, 141, 2952-2959.	8.2	50
24	Generation of Odorous Acyloins by Yeast Pyruvate Decarboxylases and Their Occurrence in Sherry and Soy Sauce. Journal of Agricultural and Food Chemistry, 2000, 48, 6191-6195.	5.2	47
25	Characteristic Volatiles from Young and Aged Fruiting Bodies of WildPolyporus sulfureus(Bull.:Fr.) Fr.. Journal of Agricultural and Food Chemistry, 2005, 53, 4524-4528.	5.2	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. EFSA Journal, 2008, 6, 21r.	1.8	43
27	Generation of Norisoprenoid Flavors from Carotenoids by Fungal Peroxidases. Journal of Agricultural and Food Chemistry, 2009, 57, 9951-9955.	5.2	43
28	Identification of Potent Odorants in a Novel Nonalcoholic Beverage Produced by Fermentation of Wort with Shiitake (Lentinula edodes). Journal of Agricultural and Food Chemistry, 2014, 62, 4195-4203.	5.2	41
29	Separation and purification of laccases from two different fungi using aqueous two-phase extraction. Process Biochemistry, 2014, 49, 335-346.	3.7	40
30	Insect Meal as Alternative Protein Source Exerts Pronounced Lipid-Lowering Effects in Hyperlipidemic Obese Zucker Rats. Journal of Nutrition, 2019, 149, 566-577.	2.9	40
31	Quantification and Fatty Acid Profiles of Sulfolipids in Two Halophytes and a Glycophyte Grown under Different Salt Concentrations. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2004, 59, 835-842.	1.4	39
32	An esterase from the basidiomycete Pleurotus sapidus hydrolyzes feruloylated saccharides. Applied Microbiology and Biotechnology, 2013, 97, 7241-7251.	3.6	39
33	Safety assessment of the substance zinc oxide, nanoparticles, for use in food contact materials. EFSA Journal, 2016, 14, 4408.	1.8	39
34	Upcycling of food industry side streams by basidiomycetes for production of a vegan protein source. International Journal of Recycling of Organic Waste in Agriculture, 2019, 8, 447-455.	2.0	39
35	Laccases ofPleurotus sapidus:Â Characterization and Cloning. Journal of Agricultural and Food Chemistry, 2005, 53, 9498-9505.	5.2	38
36	Autoxidation versus Biotransformation of Î±-Pinene to Flavors with Pleurotus sapidus: Regioselective Hydroperoxidation of Î±-Pinene and Stereoselective Dehydrogenation of Verbenol. Journal of Agricultural and Food Chemistry, 2009, 57, 9944-9950.	5.2	38

#	Article	IF	Citations
37	Potential use of Agave salmiana as a prebiotic that stimulates the growth of probiotic bacteria. LWT - Food Science and Technology, 2017, 84, 151-159.	5.2	37
38	Enzymatic hydrolysis of carotenoid esters of marigold flowers (Tagetes erecta L.) and red paprika (Capsicum annuum L.) by commercial lipases and Pleurotus sapidus extracellular lipase. Enzyme and Microbial Technology, 2003, 32, 623-628.	3.2	36
39	Volatile compounds from the fruiting bodies of beefsteak fungus (Schaeffer: Fr.) Fr.. Food Chemistry, 2005, 92, 221-226.	8.2	36
40	Foam fractionation of exo-lipases from a growing fungus (Pleurotus sapidus). Lipids, 2005, 40, 323-327.	1.7	34
41	Analysis of cyathane-type diterpenoids from Cyathus striatus and Hericium erinaceus by high-resolution MALDI MS imaging. Analytical and Bioanalytical Chemistry, 2014, 406, 695-704.	3.7	34
42	Identification, heterologous expression and characterization of a dye-decolorizing peroxidase of Pleurotus sapidus. AMB Express, 2017, 7, 164.	3.0	34
43	Continuous foam fractionation: Performance as a function of operating variables. Separation and Purification Technology, 2011, 82, 10-18.	7.9	33
44	Purification of a fungal cutinase by adsorptive bubble separation: A statistical approach. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2011, 382, 81-87.	4.7	32
45	Trends in Food Enzymology. Journal of Agricultural and Food Chemistry, 2017, 65, 4-5.	5.2	32
46	Purification and identification of a novel cutinase from Coprinopsis cinerea by adsorptive bubble separation. Separation and Purification Technology, 2009, 69, 57-62.	7.9	26
47	Bleaching of colored whey and milk by a multiple-enzyme system. European Food Research and Technology, 2013, 237, 377-384.	3.3	26
48	Enzymatic allylic oxidations with a lyophilisate of the edible fungus Pleurotus sapidus. Green Chemistry, 2012, 14, 639.	9.0	25
49	Prolyl-specific peptidases for applications in food protein hydrolysis. Applied Microbiology and Biotechnology, 2015, 99, 7837-7846.	3.6	25
50	Marasmius scorodonius extracellular dimeric peroxidase â€" Exploring its temperature and pressure stability. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2009, 1794, 1091-1098.	2.3	24
51	Development and validation of a novel method for aroma dilution analysis by means of stir bar sorptive extraction. European Food Research and Technology, 2018, 244, 949-957.	3.3	24
52	An extracellular carboxylesterase from the basidiomycete Pleurotus sapidus hydrolyses xanthophyll esters. Biological Chemistry, 2005, 386, 435-440.	2.5	23
53	A Comparison of Cell Wall Disruption Techniques for the Isolation of Intracellular Metabolites from Pleurotus and Lepista sp.. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2006, 61, 347-350.	1.4	23
54	Aroma Characterization and Safety Assessment of a Beverage Fermented by Trametes versicolor. Journal of Agricultural and Food Chemistry, 2015, 63, 6915-6921.	5.2	23

#	Article	IF	Citations
55	Biotransformation of the Antibiotic Danofloxacin by Xylaria longipes Leads to an Efficient Reduction of Its Antibacterial Activity. Journal of Agricultural and Food Chemistry, 2015, 63, 6897-6904.	5.2	22
56	Aroma Investigation of Chios Mastic Gum (Pistacia lentiscus Variety Chia) Using Headspace Gas Chromatography Combined with Olfactory Detection and Chiral Analysis. Journal of Agricultural and Food Chemistry, 2019, 67, 13420-13429.	5.2	22
57	Production and purification of fructo-oligosaccharides using an enzyme membrane bioreactor and subsequent fermentation with probiotic Bacillus coagulans. Separation and Purification Technology, 2020, 251, 117291.	7.9	22
58	Volatiles from submerged and surface-cultured beefsteak fungus,Fistulina hepatica. Flavour and Fragrance Journal, 2007, 22, 53-60.	2.6	21
59	Induction, characterization, and heterologous expression of a carotenoid degrading versatile peroxidase from Pleurotus sapidus. Journal of Molecular Catalysis B: Enzymatic, 2014, 103, 79-84.	1.8	21
60	Scientific Opinion on the safety evaluation of the substance zinc oxide, nanoparticles, uncoated and coated with [3â€(methacryloxy)propyl] trimethoxysilane, for use in food contact materials. EFSA Journal, 2015, 13, 4063.	1.8	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. Journal of Steroid Biochemistry and Molecular Biology, 2010, 119, 161-170.	2.5	20
62	Biotransformation of ciprofloxacin by Xylaria longipes: structure elucidation and residual antibacterial activity of metabolites. Applied Microbiology and Biotechnology, 2018, 102, 8573-8584.	3.6	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 /Ov	1.8	19
64	Heterologous expression of the msp2 gene from Marasmius scorodonius. Archives of Microbiology, 2009, 191, 397-402.	2.2	18
65	Elucidation of the regio- and chemoselectivity of enzymatic allylic oxidations with Pleurotus sapidus â€“ conversion of selected spirocyclic terpenoids and computational analysis. Beilstein Journal of Organic Chemistry, 2013, 9, 2233-2241.	2.2	18
66	A Labeling Study To Elucidate the Biosynthesis of 4-(4-Hydroxyphenyl)-Butan-2-one (Raspberry Ketone) by Nidula niveo-tomentosa. Applied and Environmental Microbiology, 2003, 69, 367-372.	3.1	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. EFSA Journal, 2018, 16, e05482.	1.8	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	1.8	16
69	Degradation of Î±-pinene oxide and [2H7]-2,5,6-trimethyl-hept-(2E)-enoic acid by Pseudomonas fluorescens NCIMB 11761. Journal of Biotechnology, 2004, 107, 255-263.	3.8	15
70	Tweezing-Adsorptive Bubble Separation. Analytical Method for the Selective and High Enrichment of Metalloenzymes. Analytical Chemistry, 2005, 77, 6113-6117.	6.5	15
71	Separation of Extracellular Esterases from Pellet Cultures of the Basidiomycete Pleurotus sapidus by Foam Fractionation. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 437.	1.9	15
72	Biotechnological Production of Methyl-Branched Aldehydes. Journal of Agricultural and Food Chemistry, 2018, 66, 2387-2392.	5.2	15

#	Article	IF	Citations
73	Aroma profile of the aniseâ€like odour mushroom Cortinarius odorifer. Flavour and Fragrance Journal, 2015, 30, 381-386.	2.6	14
74	Quantification of key odor-active compounds of a novel nonalcoholic beverage produced by fermentation of wort by shiitake (Lentinula edodes) and aroma genesis studies. Food Research International, 2015, 70, 23-30.	6.2	14
75	Characterization of novel insect associated peptidases for hydrolysis of food proteins. European Food Research and Technology, 2015, 240, 431-439.	3.3	14
76	Safety of benzophenone to be used as flavouring. EFSA Journal, 2017, 15, e05013.	1.8	14
77	Submerged Cultivation of Pleurotus sapidus 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.	5.2	14
78	Biotechnological Production of Odor-Active Methyl-Branched Aldehydes by a Novel Î±-Dioxygenase from Crocosphaera subtropica. Journal of Agricultural and Food Chemistry, 2020, 68, 10432-10440.	5.2	14
79	Monokaryotic Pleurotus sapidus 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.	4.1	14
80	Structure-specific detection of plant cuticle bound residues of chlorothalonil by ELISA. Pest Management Science, 1999, 55, 1167-1176.	0.4	13
81	Stress response of Nidula niveo-tomentosa to UV-A light. Mycologia, 2008, 100, 529-538.	1.9	13
82	Isolation of Bacterial and Fungal Microbiota Associated with Hermetia illucens Larvae Reveals Novel Insights into Entomopathogenicity. Microorganisms, 2022, 10, 319.	3.6	13
83	Purification, Characterisation and cDNA Sequencing of Pyruvate Decarboxylase from Zygosaccharomyces bisporus. Biological Chemistry, 2000, 381, 349-53.	2.5	12
84	In vitro DNA-protective activity of roasted wheat germ and fractions thereof. Food Chemistry, 2006, 97, 712-718.	8.2	12
85	Aroma characterization of a wild plant (Sanguisorba albanica) from Kosovo using multiple headspace solid phase microextraction combined with gas chromatography-mass spectrometry-olfactometry. Food Research International, 2019, 120, 514-522.	6.2	12
86	Insect-Derived Enzymes: A Treasure for Industrial Biotechnology and Food Biotechnology. Advances in Biochemical Engineering/Biotechnology, 2013, 136, 1-17.	1.1	11
87	Scientific Opinion on Flavouring Group Evaluation 208 Revision 2 (FGE.208Rev2): Consideration of genotoxicity data on alicyclic aldehydes with Î±,Î²â€unsaturation in ring/sideâ€chain and precursors from chemical subgroup 2.2Âof FGE.19. EFSA Journal, 2017, 15, e04766.	1.8	11
88	Tenebrio molitor Larvae Meal Affects the Cecal Microbiota of Growing Pigs. Animals, 2020, 10, 1151.	2.3	11
89	Influence of a Biotechnologically Produced Oyster Mushroom (Pleurotus sajor-caju) on the Gut Microbiota and Microbial Metabolites in Obese Zucker Rats. Journal of Agricultural and Food Chemistry, 2021, 69, 1524-1535.	5.2	11
90	The stable carbon isotope signature of methane produced by saprotrophic fungi. Biogeosciences, 2020, 17, 3891-3901.	3.3	11

#	Article	IF	Citations
91	Lipid molarity affects liquid/liquid aroma partitioning and its dynamic release from oil/water emulsions. Lipids, 2003, 38, 1075-1084.	1.7	10
92	Functional expression of the lipase gene Lip2 of PleurotusÂsapidus in EscherichiaÂcoli. Biotechnology Letters, 2009, 31, 395-401.	2.2	10
93	Scientific Opinion on the safety assessment of the substance, 2,4,8,10-tetraoxaspiroundecane-3, 9-diethanol, Î²3,Î²3,Î²9,Î²9-tetramethyl-, CAS No 1455-42-1, for use in food contact materials. EFSA Journal, 2014, 12, 3863.	1.8	10
94	Industrial Riboflavin Fermentation Broths Represent a Diverse Source of Natural Saturated and Unsaturated Lactones. Journal of Agricultural and Food Chemistry, 2019, 67, 13460-13469.	5.2	10
95	Branched-Chain Fatty Acids as Mediators of the Activation of Hepatic Peroxisome Proliferator-Activated Receptor Alpha by a Fungal Lipid Extract. Biomolecules, 2020, 10, 1259.	4.0	10
96	Safety assessment of the process Drava International, based on Starlinger deCON technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2021, 19, e06642.	1.8	10
97	Wild Strawberry-like Flavor Produced by the Fungus Wolfiporia cocosâ”€Identification of Character Impact Compounds by Aroma Dilution Analysis after Dynamic Headspace Extraction. Journal of Agricultural and Food Chemistry, 2021, 69, 14222-14230.	5.2	10
98	Gene cloning, heterologous expression,in vitroreconstitution and catalytic properties of a versatile peroxidase. Biocatalysis and Biotransformation, 2007, 25, 276-285.	2.0	9
99	Development of an enzyme linked immunosorbent assay for detection of cyathane diterpenoids. BMC Biotechnology, 2014, 14, 98.	3.3	9
100	Preparative aerobic oxidations with basidiomycetous enzymes: CH-functionalization of adamantane. Journal of Molecular Catalysis B: Enzymatic, 2015, 122, 87-92.	1.8	9
101	Depolymerization of lignosulfonates by submerged cultures of the basidiomycete Irpex consors and cloning of a putative versatile peroxidase. Enzyme and Microbial Technology, 2015, 81, 8-15.	3.2	9
102	Efficient Reduction of Antibacterial Activity and Cytotoxicity of Fluoroquinolones by Fungal-Mediated N-Oxidation. Journal of Agricultural and Food Chemistry, 2017, 65, 3118-3126.	5.2	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. Food Chemistry, 2018, 266, 475-482.	8.2	9
104	Formation of Diastereomeric Dihydromenthofurolactones by Cystostereum murrayi and Aroma Dilution Analysis Based on Dynamic Headspace Extraction. Journal of Agricultural and Food Chemistry, 2021, 69, 5997-6004.	5.2	9
105	Heterologous expression of an extra-cellular lipase from the basidiomycete Pleurotus sapidus. Journal of Molecular Catalysis B: Enzymatic, 2009, 57, 16-21.	1.8	8
106	Food and Feed Enzymes. Advances in Biochemical Engineering/Biotechnology, 2013, 143, 229-256.	1.1	8
107	Analysis of the volatilome of Calocybe gambosa. Mycological Progress, 2015, 14, 1.	1.4	8
108	Effects of Solid-State Fermentation and the Potential Use of Cassava By-products as Fermented Food. Waste and Biomass Valorization, 2020, 11, 1289-1299.	3.4	8

#	Article	IF	Citations
109	Safety assessment of the process Technoplastika Prima Perdana, based on Starlinger deCON technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2020, 18, e06186.	1.8	8
110	Replacement of Pregastric Lipases in Cheese Production: Identification and Heterologous Expression of a Lipase from Pleurotus citrinopileatus. Journal of Agricultural and Food Chemistry, 2022, 70, 2998-3008.	5.2	8
111	Biosynthesis of Stereoisomers of Dill Ether and Wine Lactone by Pleurotus sapidus. Journal of Agricultural and Food Chemistry, 2019, 67, 13400-13411.	5.2	7
112	Characterization of the Nutritional Composition of a Biotechnologically Produced Oyster Mushroom and its Physiological Effects in Obese Zucker Rats. Molecular Nutrition and Food Research, 2020, 64, e2000591.	3.3	7
113	Review and priority setting for substances that are listed without a specific migration limit in TableÂ1 of Annex 1 of Regulation 10/2011 on plastic materials and articles intended to come into contact with food. EFSA Journal, 2020, 18, e06124.	1.8	7
114	Safety assessment of the process Plastrec, based on Polymetrix pellet technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2021, 19, e06560.	1.8	7
115	Safety assessment of the substance silver nanoparticles for use in food contact materials. EFSA Journal, 2021, 19, e06790.	1.8	7
116	Biotechnological Production and Sensory Evaluation of Ï‰1-Unsaturated Aldehydes. Journal of Agricultural and Food Chemistry, 2021, 69, 345-353.	5.2	7
117	Haze Formation and the Challenges for Peptidases in Wine Protein Fining. Journal of Agricultural and Food Chemistry, 2021, 69, 14402-14414.	5.2	7
118	Safety evaluation of the food enzyme endoâ€1,4â€Î²â€xylanase from a genetically modified TrichodermaÂreesei (strain DPâ€Nzd22). EFSA Journal, 2018, 16, e05479.	1.8	6
119	Update of the risk assessment of â€˜wood flour and fibres, untreatedâ€™ (FCM NoÂ96) for use in food contact materials, and criteria for future applications of materials from plant origin as additives for plastic food contact materials. EFSA Journal, 2019, 17, e05902.	1.8	6
120	Scope and limitations of biocatalytic carbonyl reduction with white-rot fungi. Bioorganic Chemistry, 2021, 108, 104651.	4.1	6
121	Effect of Ecdysterone on the Hepatic Transcriptome and Lipid Metabolism in Lean and Obese Zucker Rats. International Journal of Molecular Sciences, 2021, 22, 5241.	4.1	6
122	Identification of intact peptides by top-down peptidomics reveals cleavage spots in thermolabile wine proteins. Food Chemistry, 2021, 363, 130437.	8.2	6
123	Production of an Anise- and Woodruff-like Aroma by Monokaryotic Strains of Pleurotus sapidus Grown on Citrus Side Streams. Molecules, 2022, 27, 651.	3.8	6
124	Aroma Properties of Cocoa Fruit Pulp from Different Origins. Molecules, 2021, 26, 7618.	3.8	6
125	Pyruvate Decarboxylase Catalysed Formation of Terpenoid Î±-hydroxy Ketones. Biocatalysis and Biotransformation, 2003, 21, 341-347.	2.0	5
126	Scientific Opinion on Flavouring Group Evaluation 212 Revision 3 (FGE.212Rev3): Î±,Î²â€unsaturated alicyclic ketones and precursors from chemical subgroup 2.6 of FGE.19. EFSA Journal, 2015, 13, 4116.	1.8	5

#	Article	IF	Citations
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 branchedâ€chain carboxylic acids evaluated by EFSA in FGE.07Rev4. EFSA Journal, 2017, 15, e04662.	1.8	5
128	Scientific Opinion on Flavouring Group Evaluation 226 Revision 1 (FGE.226Rev1): consideration of genotoxicity data on one Î±,Î²â€unsaturated aldehyde from chemical subgroup 1.1.1(b) of FGE.19. EFSA Journal, 2017, 15, e04847.	1.8	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.	1.8	5
130	Scientific Opinion on Flavouring Group Evaluation 49, Revision 1 (FGE.49Rev1): xanthine alkaloids from the priority list. EFSA Journal, 2017, 15, e04729.	1.8	5
131	Comprehensive analysis of the volatilome of Scytinostroma portentosum. Mycological Progress, 2018, 17, 417-424.	1.4	5
132	Scientific Opinion on Flavouring Group Evaluation 203, Revision 2 (FGE.203Rev2): Î±,Î²â€unsaturated aliphatic aldehydes and precursors from chemical subgroup 1.1.4 of FGE.19 with two or more conjugated doubleâ€bonds and with or without additional nonâ€conjugated doubleâ€bonds. EFSA Journal, 2018, 16, e05322.	1.8	5
133	Safety evaluation of the food enzyme maltogenic amylase from the genetically modified Bacillus licheniformis strain DPâ€Ðzr50. EFSA Journal, 2020, 18, e05972.	1.8	5
134	Safety evaluation of a food enzyme containing trypsin and chymotrypsin from porcine pancreas. EFSA Journal, 2021, 19, e06369.	1.8	5
135	Synthesis of Î±â€Hydroxy Ketones from Terpene Aldehydes. Synthetic Communications, 2004, 34, 2591-2600.	2.1	4
136	Scientific Opinion on Flavouring Group Evaluation 12, Revision 5 (FGE.12Rev5): Primary saturated or Journal, 2014, 12, 3911.	1.8	4
137	Studies towards the synthetic applicability of biocatalytic allylic oxidations with the lyophilisate of Pleurotus sapidus. Journal of Molecular Catalysis B: Enzymatic, 2015, 121, 15-21.	1.8	4
138	Scientific Opinion on Flavouring Group Evaluation 7, Revision 5 (FGE.07Rev5): saturated and unsaturated aliphatic secondary alcohols, ketones and esters of secondary alcohols and saturated linear or branchedâ€chain carboxylic acids from chemical group 5. EFSA Journal, 2017, 15, e04725.	1.8	4
139	Safety assessment of the substance â€˜Tungsten Oxideâ€™ for use in food contact materials. EFSA Journal, 2017, 15, e04661.	1.8	4
140	Scientific Opinion on Flavouring Group Evaluation 57, Revision 1 (FGE.57Rev1): consideration of isopulegone and three flavouring substances evaluated by JECFA (55thÂmeeting). EFSA Journal, 2017, 15, e04727.	1.8	4
141	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, e05167.	1.8	4
142	Safety assessment of the active substances carboxymethylcellulose, acetylated distarch phosphate, bentonite, boric acid and aluminium sulfate, for use in active food contact materials. EFSA Journal, 2018, 16, e05121.	1.8	4
143	Safety assessment of the process Carton Pack, based on Starlinger deCON technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2020, 18, e06188.	1.8	4
144	Immobilization of peroxidase on textile carrier materials and their application in the bleaching of colored whey. Journal of Dairy Science, 2021, 104, 1548-1559.	3.4	4

#	Article	IF	Citations
145	Tandem mass tag-based proteomics for studying the effects of a biotechnologically produced oyster mushroom against hepatic steatosis in obese Zucker rats. Journal of Proteomics, 2021, 242, 104255.	2.4	4
146	Diet Fermentation Leads to Microbial Adaptation in Black Soldier Fly (Hermetia illucens; Linnaeus,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.2	4
147	Bestandsaufnahme zu Aufkommen und Nutzung biogener Reststoffe in der deutschen Lebensmittel- und Biotechnikindustrie. Chemie-Ingenieur-Technik, 2015, 87, 537-542.	0.8	3
148	Scientific Opinion of Flavouring Group Evaluation 410 (FGE.410): 4â€™,5,7â€trihydroxyflavanone from chemical group 25 (phenol derivatives containing ringâ€alkyl, ringâ€alkoxy, and sideâ€chains with an) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.8	3
149	Safety evaluation of the food enzyme Î±â€amylase from a genetically modified AspergillusÂniger (strain) Tj ETQq1 1 0.784314 rgBT /O	1.8	3
150	Safety evaluation of food enzyme xylanase from a genetically modified BacillusÂsubtilis (strain LMG) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.8	3
151	Safety evaluation of the food enzyme xylanase from a genetically modified BacillusÂsubtilis strain TD160(229). EFSA Journal, 2018, 16, e05008.	1.8	3
152	Safety assessment of the process â€˜Morssinkhof Plasticsâ€™, used to recycle highâ€density polyethylene and polypropylene crates for use as food contact materials. EFSA Journal, 2018, 16, e05117.	1.8	3
153	Safety assessment of the substance, titanium dioxide surface treated with fluorideâ€modified alumina, for use in food contact materials. EFSA Journal, 2019, 17, e05737.	1.8	3
154	Safety evaluation of the food enzyme endoâ€1,4â€Î²â€xylanase from the genetically modified Trichoderma reesei strain RF5427. EFSA Journal, 2020, 18, e06127.	1.8	3
155	Supplementation of Sulfur-Containing Amino Acids or Essential Amino Acids Does Not Reverse the Hepatic Lipid-Lowering Effect of a Protein-Rich Insect Meal in Obese Zucker Rats. Nutrients, 2020, 12, 987.	4.1	3
156	Safety evaluation of the food enzyme cellulase from the nonâ€genetically modified Penicillium funiculosum strain DPâ€Lzc35. EFSA Journal, 2021, 19, e06365.	1.8	3
157	Safety evaluation of the food enzyme triacylglycerol lipase from the genetically modified Aspergillus luchuensis strain FL100SC. EFSA Journal, 2021, 19, e06561.	1.8	3
158	Safety evaluation of food enzyme trypsin from porcine pancreas. EFSA Journal, 2021, 19, e06637.	1.8	3
159	Safety assessment of the process Viridor Waste Management, based on Starlinger iV+ technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2021, 19, e06788.	1.8	3
160	Safety evaluation of the food enzyme catalase from the genetically modified Aspergillus niger strain DPâ€Azw58. EFSA Journal, 2021, 19, e06787.	1.8	3
161	Safety assessment of the process PET STAR RECYCLING, based on Starlinger iV+ technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2021, 19, e06791.	1.8	3
162	Safety evaluation of the food enzyme rennet paste from the abomasum of suckling goats, lambs and calves. EFSA Journal, 2021, 19, e07006.	1.8	3

#	Article	IF	Citations
163	Biotransformation of Dimethenamid-P by the basidiomycete Irpex consors. Chemosphere, 2016, 165, 59-66.	8.2	2
164	Safety assessment of the process â€˜EREMA Recycling (MPR, Basic and Advanced technologies)â€™, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e04842.	1.8	2
165	Scientific Opinion of Flavouring Group Evaluation 500 (FGE.500): rum ether. EFSA Journal, 2017, 15, e04897.	1.8	2
166	Safety evaluation of the food enzyme peroxidase obtained from soybean (Glycine max) hulls. EFSA Journal, 2017, 15, e05119.	1.8	2
167	Scientific opinion of Flavouring Group Evaluation 503 (FGE.503): grill flavour â€˜Grillinâ€™ CBâ€200SFâ€™. EFSA Journal, 2017, 15, e04963.	1.8	2
168	Process Parameters Affecting the Synthesis of Natural Flavors by Shiitake (Lentinula edodes) during the Production of a Non-Alcoholic Beverage. Beverages, 2017, 3, 20.	2.8	2
169	Safety assessment of the active substance selenium nanoparticles, for use in active food contact materials. EFSA Journal, 2018, 16, e05115.	1.8	2
170	SUPERSEDED: Safety assessment of the substance poly((R)â€3â€hydroxybutyrateâ€coâ€(R)â€3â€hydroxyhexanoate) for use in food contact materials. EFSA Journal, 2018, 16, e05326.	1.8	2
171	Safety evaluation of the food enzyme aqualysin 1 from a genetically modified BacillusÂsubtilis (strain) Tj ETQq1 1 0.784314 rgBT /Ove	1.8	2
172	Safety assessment of the active substance polyacrylic acid, sodium salt, crossâ€linked, for use in active food contact materials. EFSA Journal, 2018, 16, e05448.	1.8	2
173	Safety evaluation of the food enzyme glucose oxidase from a genetically modified AspergillusÂoryzae (strain NZYMâ€KP). EFSA Journal, 2018, 16, e05319.	1.8	2
174	Safety evaluation of the food enzyme Î±,Î±â€trehalase glucohydrolase from TrichodermaÂreesei (strain) Tj ETQq0 0 0 rgBT /Overlock 10	1.8	2
175	Safety assessment of the substance, montmorillonite clay modified with hexadecyltrimethylammonium bromide, for use in food contact materials. EFSA Journal, 2019, 17, e05552.	1.8	2
176	Safety assessment of the substance phosphorous acid, triphenyl ester, polymer with alphaâ€hydroâ€omegaâ€hydroxypoly[oxy(methylâ€1,2â€ethanediyl)], C10â€“16 alkyl esters, for use in food contact materials. EFSA Journal, 2019, 17, e05679.	1.8	2
177	Safety evaluation of the food enzyme alphaâ€amylase from a genetically modified Bacillus subtilis (strain NBA). EFSA Journal, 2019, 17, e05681.	1.8	2
178	Safety evaluation of the food enzyme phospholipase C from a genetically modified Komagataella phaffii (strain PRF). EFSA Journal, 2019, 17, e05682.	1.8	2
179	Safety evaluation of the food enzyme endoâ€1,4â€Î²â€xylanase from a genetically modified Bacillus licheniformis (strain NZYMâ€CE). EFSA Journal, 2019, 17, e05685.	1.8	2
180	Safety assessment of the substance poly((R)â€3â€hydroxybutyrateâ€coâ€(R)â€3â€hydroxyhexanoate) for use in food contact materials. EFSA Journal, 2019, 17, e05551.	1.8	2

#	Article	IF	Citations
181	Safety evaluation of the food enzyme Î±â€amylase from Aspergillus oryzae (strain DPâ€Bzb41). EFSA Journal, 2019, 17, e05899.	1.8	2
182	Safety evaluation of the food enzyme triacylglycerol lipase from TrichodermaÂreesei (strain RF10625). EFSA Journal, 2019, 17, e05837.	1.8	2
183	Safety evaluation of the food enzyme cellulase from Trichoderma reesei (strain DPâ€Nzc36). EFSA Journal, 2019, 17, e05839.	1.8	2
184	Safety evaluation of the food enzyme isoamylase from a Dyella sp. strain. EFSA Journal, 2020, 18, e06250.	1.8	2
185	Safety evaluation of the food enzyme phospholipase C from the genetically modified Bacillus licheniformis strain NZYMâ€VR. EFSA Journal, 2020, 18, e06184.	1.8	2
186	Safety assessment of the substance benzophenoneâ€3,3â€²,4,4â€²â€tetracarboxylic dianhydride, for use in food contact materials. EFSA Journal, 2020, 18, e06183.	1.8	2
187	Safety evaluation of the food enzyme Î±â€cyclodextrin glucanotransferase from Escherichia coli strain WCM105xpCM703. EFSA Journal, 2020, 18, e06248.	1.8	2
188	Safety assessment of the process Veolia URRC used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2020, 18, e06125.	1.8	2
189	Safety evaluation of the food enzyme xylose isomerase from the genetically modified Streptomyces rubiginosus strain DPâ€Pzn37. EFSA Journal, 2020, 18, e05978.	1.8	2
190	Safety evaluation of the food enzyme xylanase from the genetically modified Aspergillus luchuensis Inui strain RF7398. EFSA Journal, 2020, 18, e05971.	1.8	2
191	Safety assessment of the process REâ€PET, based on EREMA Basic technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2020, 18, e06049.	1.8	2
192	Safety evaluation of a food enzyme containing trypsin, chymotrypsin, elastase and carboxypeptidase from porcine pancreas. EFSA Journal, 2021, 19, e06368.	1.8	2
193	Safety evaluation of the food enzyme Î±â€amylase from the genetically modified Bacillus licheniformis strain NZYMâ€KE. EFSA Journal, 2021, 19, e06433.	1.8	2
194	Safety evaluation of the food enzyme dâ€psicose 3â€epimerase from the genetically modified Escherichia coli strain Kâ€12 W3110 (pWKLP). EFSA Journal, 2021, 19, e06565.	1.8	2
195	Aroma active alkylated pyrazines are produced by Basfia succiniciproducens as byâ€products of succinic acid production. Flavour and Fragrance Journal, 2021, 36, 605-612.	2.6	2
196	Safety assessment of the process DENTIS RECYCLING ITALY, based on PET direct iV+ technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2021, 19, e06796.	1.8	2
197	Safety evaluation of the food enzyme Î±â€amylase from the genetically modified Bacillus licheniformis strain DPâ€Dzb45. EFSA Journal, 2020, 18, e06311.	1.8	2
198	Aerobic Câ€“C Bond Cleavage Catalyzed by Wholeâ€Cell Cultures of the Whiteâ€Rot Fungus Dichomitus albidofuscus. ChemCatChem, 2022, 14, .	3.7	2

#	Article	IF	Citations
199	Odor Characteristics of Novel Non-Canonical Terpenes. Molecules, 2022, 27, 3827.	3.8	2
200	Safety assessment of the substance diethyl[[3,5â€bis(1,1â€dimethylethyl)â€4â€hydroxyphenyl]methyl]phosphonate, for use in food contact materials. EFSA Journal, 2016, 14, e04536.	1.8	1
201	Scientific Opinion of Flavouring Group Evaluation 407 (FGE.407): 4â€aminoâ€5â€(3â€(isopropylamino)â€2,2â€dimethylâ€3â€oxopropoxy)â€2â€methylquinolineâ€3â€carboxylic acid. EFSA Journal, 2017, 15, e04660.	1.8	1
202	Safety evaluation of the food enzyme Î²â€amylase from genetically modified BacillusÂlicheniformis strain NZYMâ€JA. EFSA Journal, 2017, 15, e04896.	1.8	1
203	Safety assessment of the process â€˜Veroniki Ecogrup SRLâ€™, based on Starlinger Decon technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e04900.	1.8	1
204	Safety evaluation of the food enzyme pullulanase from PullulanibacillusÂnaganoensis strain AEâ€PL. EFSA Journal, 2017, 15, e05009.	1.8	1
205	Safety evaluation of the food enzyme Î²â€amylase obtained from barley (HordeumÂvulgare). EFSA Journal, 2017, 15, e04756.	1.8	1
206	Safety of ethyl acrylate to be used as flavouring. EFSA Journal, 2017, 15, e05012.	1.8	1
207	Safety assessment of the process â€˜PEGRAâ€Vâ€™, based on Starlinger IV+Â® technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e04899.	1.8	1
208	Safety assessment of the substance 1,2,3,4â€tetrahydronaphthaleneâ€2,6â€dicarboxylic acid, dimethyl ester for use in food contact materials. EFSA Journal, 2017, 15, e04840.	1.8	1
209	Scientific opinion of Flavouring Group Evaluation 502 (FGE.502): grill flavour â€˜Grillinâ€™ 5078â€™. EFSA Journal, 2017, 15, e04973.	1.8	1
210	Scientific Opinion on Flavouring Group Evaluation 302 (FGE.302): Nâ€(2â€methylcyclohexyl)â€2,3,4,5,6â€pentafluoroâ€benzamide from Chemical Group 30. EFSA Journal, 2017, 15, e04726.	1.8	1
211	Safety assessment of the process â€˜MÃrkische Faserâ€™, based on NGR technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e04898.	1.8	1
212	Safety assessment of the process â€˜Concept Plastic Packagingâ€™, based on Starlinger Decon technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2018, 16, e05166.	1.8	1
213	Safety evaluation of the food enzyme endoâ€1,4â€Î²â€xylanase from a genetically modified AspergillusÂniger (strain XEA). EFSA Journal, 2018, 16, e05228.	1.8	1
214	Safety evaluation of the food enzyme Î±â€amylase from a genetically modified BacillusÂlicheniformis (strainÂNZYMâ€AV). EFSA Journal, 2018, 16, e05318.	1.8	1
215	Safety assessment of the substance Ln 1,4â€benzene dicarboxylic acid (with LnÂ=ÂLa, Eu, Gd, Tb) for use in food contact materials. EFSA Journal, 2018, 16, e05449.	1.8	1
216	Safety evaluation of the food enzyme maltogenic amylase from a genetically modified BacillusÂsubtilis (strain NZYMâ€SM). EFSA Journal, 2018, 16, e05171.	1.8	1

#	Article	IF	Citations
217	Safety evaluation of the food enzyme endoâ€1,4â€Î²â€xylanase from a genetically modified BacillusÂsubtilis (strain LMG Sâ€24584). EFSA Journal, 2018, 16, e05447.	1.8	1
218	Safety assessment of the process â€˜RecyPET HungÃ¡riaâ€™, based on RecyPET HungÃ¡ria technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2018, 16, e05481.	1.8	1
219	Safety evaluation of the food enzyme Î±â€amylase from a genetically modified AspergillusÂniger (strain) Tj ETQq1 1 0.784314 rgBT /Ov	1.8	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.	1.8	1
221	Safety assessment of the process â€˜Linpacâ€™, based on Linpac super clean technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2018, 16, e05323.	1.8	1
222	Safety evaluation of food enzyme glucan 1,4â€Î±â€maltohydrolase produced with a genetically modified BacillusÂsubtilis (strain MAM). EFSA Journal, 2018, 16, e05168.	1.8	1
223	Safety evaluation of the food enzyme alphaâ€amylase from a genetically modified BacillusÂlicheniformis (strain NZYMâ€AN). EFSA Journal, 2018, 16, e05317.	1.8	1
224	Safety evaluation of the food enzyme chitinase from Streptomyces violaceoruber (strain pChi). EFSA Journal, 2019, 17, e05767.	1.8	1
225	Safety assessment of the process Quinn Packaging, based on Erema Basic technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2019, 17, e05771.	1.8	1
226	Safety assessment of the process Texplast, based on Starlinger iV+ technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2019, 17, e05773.	1.8	1
227	Bioflavour Conference 2018â€”Biotechnology for Flavors, Fragrances, and Functional Ingredients. Journal of Agricultural and Food Chemistry, 2019, 67, 13363-13366.	5.2	1
228	Safety evaluation of the food enzyme 4â€Î±â€glucanotransferase from AeribacillusÂpallidus (strainÂAEâ€SAS). EFSA Journal, 2019, 17, e05628.	1.8	1
229	Safety evaluation of the food enzyme alphaâ€amylase from nonâ€genetically modified Aspergillus niger strain (strain DPâ€Azb60). EFSA Journal, 2019, 17, e05680.	1.8	1
230	Safety evaluation of the food enzyme triacylglycerol lipase from AspergillusÂniger (strain LFS). EFSA Journal, 2019, 17, e05630.	1.8	1
231	Safety evaluation of the food enzyme pullulanase from a genetically modified BacillusÂlicheniformis (strain DPâ€Dzp39). EFSA Journal, 2019, 17, e05554.	1.8	1
232	Safety evaluation of the food enzyme glucose oxidase from AspergillusÂniger (strain ZGL). EFSA Journal, 2019, 17, e05629.	1.8	1
233	Safety evaluation of the food enzyme glucose isomerase from StreptomycesÂmurinus (strain NZYMâ€GA). EFSA Journal, 2019, 17, e05547.	1.8	1
234	Safety evaluation of the food enzyme betaâ€galactosidase from Bacillus sp. (strain M3â€1). EFSA Journal, 2019, 17, e05827.	1.8	1

#	Article	IF	Citations
235	Safety assessment of the process Ferrarelle, based on Starlinger Decon technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2019, 17, e05834.	1.8	1
236	Safety assessment of the process PETman, based on Starlinger Decon technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2019, 17, e05829.	1.8	1
237	Safety evaluation of the food enzyme xylanase from Bacillus pumilus (strain BLXSC). EFSA Journal, 2019, 17, e05901.	1.8	1
238	Safety assessment of the process Somoplast â€Riachi & Co, based on Starlinger deCON technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2020, 18, e06252.	1.8	1
239	Safety evaluation of the food enzyme Î±â€amylase from the genetically modified Bacillus amyloliquefaciens strain DPâ€Czb53. EFSA Journal, 2020, 18, e06185.	1.8	1
240	Safety evaluation of the food enzyme Î±â€amylase from Bacillus amyloliquefaciens strain BANSC. EFSA Journal, 2020, 18, e05976.	1.8	1
241	Safety evaluation of the food enzyme Î²â€galactosidase from the genetically modified Escherichia coli NCIMB 30325. EFSA Journal, 2020, 18, e05977.	1.8	1
242	Safety assessment of the substance N,Nâ€bis(2â€hydroxyethyl)stearylamine partially esterified with saturated C16/C18 fatty acids, for use in food contact materials. EFSA Journal, 2020, 18, e06047.	1.8	1
243	Safety evaluation of the food enzyme triacylglycerol lipase from the genetically modified Aspergillus niger strain NZYMâ€DB. EFSA Journal, 2021, 19, e06366.	1.8	1
244	Safety evaluation of the food enzyme maltogenic Î±â€amylase from the genetically modified Saccharomyces cerevisiae strain LALLâ€MA. EFSA Journal, 2021, 19, e06434.	1.8	1
245	Safety evaluation of the food enzyme endoâ€1,4â€Î²â€xylanase from the genetically modified Bacillus subtilis strain DPâ€Ezd31. EFSA Journal, 2021, 19, e06562.	1.8	1
246	Safety evaluation of a food enzyme with glucan 1,4â€Î±â€glucosidase and Î±â€amylase activities from the genetically modified Aspergillus niger strain NZYMâ€BX. EFSA Journal, 2021, 19, e06563.	1.8	1
247	Safety evaluation of the food enzyme Î²â€amylase from Bacillus flexus strain AEâ€BAF. EFSA Journal, 2021, 19, e06635.	1.8	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.	1.8	1
249	Safety assessment of the process Novapet, based on Protec technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2021, 19, e06794.	1.8	1
250	Safety assessment of the substance bis(2â€ethylhexyl)cyclohexaneâ€1,4â€dicarboxylate, for use in food contact materials. EFSA Journal, 2020, 18, e05973.	1.8	1
251	Safety evaluation of the food enzyme dâ€psicose 3â€epimerase from the genetically modified Corynebacterium glutamicum strain FIS002. EFSA Journal, 2021, 19, e06870.	1.8	1
252	Safety assessment of the process ONDUPET, based on EREMA Basic technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2020, 18, e06251.	1.8	1

#	Article	IF	Citations
253	Safety assessment of the process sichtâ€pack Hagner, based on Starlinger deCON technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2020, 18, e06256.	1.8	1
254	Safety assessment of the substance (butadiene, styrene, methyl methacrylate, butyl acrylate) copolymer crossâ€linked with divinylbenzene or 1,3â€butanediol dimethacrylate for use in food contact materials. EFSA Journal, 2016, 14, e04637.	1.8	0
255	Safety assessment of the mixture of methylâ€branched and linear C14â€“C18 alkanamides, derived from fatty acids, for use in food contact materials. EFSA Journal, 2017, 15, e04724.	1.8	0
256	Safety evaluation of the food enzyme endoâ€1,4â€Î²â€xylanase from genetically modified Aspergillus niger strain XYL. EFSA Journal, 2017, 15, e04755.	1.8	0
257	Safety evaluation of the food enzyme Î²â€amylase obtained from soybean (GlycineÂmax). EFSA Journal, 2017, 15, e04757.	1.8	0
258	Safety evaluation of the food enzyme pullulanase from genetically modified Bacillus subtilis strain NZYMâ€AK. EFSA Journal, 2017, 15, e04895.	1.8	0
259	Safety assessment of the process â€˜Coexpan Deutschlandâ€™, based on EREMA Basic technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e04846.	1.8	0
260	Safety assessment of the process â€˜Kronesâ€™ used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e05015.	1.8	0
261	Safety assessment of the substance [3â€(2,3â€epoxypropoxy)propyl]trimethoxy silane, for use in food contact materials. EFSA Journal, 2017, 15, e05014.	1.8	0
262	Safety assessment of the substance phosphorous acid, mixed 2,4â€bis(1,1â€dimethylpropyl)phenyl and 4â€(1,1â€dimethylpropyl)phenyl triesters for use in food contact materials. EFSA Journal, 2017, 15, e04841.	1.8	0
263	Safety assessment of the process â€˜Plastienvaseâ€™, based on EREMA Basic technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e04843.	1.8	0
264	Safety assessment of the process â€˜Coexpan Montonateâ€™, based on Starlinger Decon technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e04848.	1.8	0
265	Safety evaluation of a Î²â€amylase food enzyme obtained from wheat (Triticum spp.). EFSA Journal, 2017, 15, e04754.	1.8	0
266	Safety assessment of the substance dimethyl carbonate for use in food contact materials. EFSA Journal, 2017, 15, e04901.	1.8	0
267	Safety assessment of the process â€˜EstPak Plastikâ€™, based on Starlinger Decon technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2018, 16, e05165.	1.8	0
268	Safety evaluation of the food enzyme acetolactate decarboxylase from a genetically modified BacillusÂlicheniformis (strain NZYMâ€JB). EFSA Journal, 2018, 16, e05476.	1.8	0
269	Safety evaluation of the food enzyme maltogenic amylase from a genetically modified BacillusÂsubtilis (strain NZYMâ€OC). EFSA Journal, 2018, 16, e05477.	1.8	0
270	Safety evaluation of the food enzyme glucan 1,4â€Î±â€glucosidase from a genetically modified AspergillusÂniger (strain NZYMâ€BW). EFSA Journal, 2018, 16, e05446.	1.8	0

#	Article	IF	Citations
271	Safety evaluation of the food enzyme maltogenic amylase from a genetically modified BacillusÂsubtilis (strain NZYMâ€SO). EFSA Journal, 2018, 16, e05478.	1.8	0
272	Safety assessment of the process â€˜Envases UreÃ±aâ€™, based on Starlinger Decon technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2018, 16, e05118.	1.8	0
273	Safety assessment of the substance isobutane, for use in food contact materials. EFSA Journal, 2018, 16, e05116.	1.8	0
274	Safety of the food enzyme glucoamylase from a genetically modified AspergillusÂniger (strain NZYMâ€BF). EFSA Journal, 2018, 16, e05450.	1.8	0
275	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€yl)â€3â€methylbutanâ€ EFSA Journal, 2018, 16, e05120.	1.8	0
276	Safety assessment of the process â€˜Gneuss 1â€™, based on Gneuss technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2018, 16, e05324.	1.8	0
277	Safety assessment of the process â€˜General Plasticâ€™, based on Starlinger Decon technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2018, 16, e05388.	1.8	0
278	Safety evaluation of the food enzyme maltogenic amylase from genetically modified EscherichiaÂcoli (strain BLASC). EFSA Journal, 2019, 17, e05769.	1.8	0
279	Safety assessment of the process AMB, based on Bandera technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2019, 17, e05770.	1.8	0
280	Safety evaluation of the food enzyme Î±â€amylase from BacillusÂlicheniformis (strain DPâ€Dzb44). EFSA Journal, 2019, 17, e05738.	1.8	0
281	Safety evaluation of the food enzyme glucan 1,4â€Î±â€maltotetraohydrolase from BacillusÂlicheniformis (strain DPâ€Dzf24). EFSA Journal, 2019, 17, e05739.	1.8	0
282	Safety evaluation of the food enzyme lâ€ascorbate oxidase from Cucurbita pepo L. and Cucurbita moschata Duchesne. EFSA Journal, 2019, 17, e05740.	1.8	0
283	Safety assessment of the process â€˜POLY RECYCLING PET DIRECT IV+â€™, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2019, 17, e05865.	1.8	0
284	Safety evaluation of the food enzyme Î±â€amylase from a genetically modified strain of BacillusÂlicheniformis (DPâ€Dzb54). EFSA Journal, 2019, 17, e05549.	1.8	0
285	Safety evaluation of the food enzyme endoâ€1,4â€Î²â€xylanase from BacillusÂsubtilis (strain XAS). EFSA Journal, 2019, 17, e05550.	1.8	0
286	Safety evaluation of the food enzyme Î±â€amylase and 1,4â€Î±â€glucan 6â€Î±â€glucosyltransferase from Paenibacillus alginolyticus. EFSA Journal, 2019, 17, e05683.	1.8	0
287	Safety evaluation of the food enzyme lysophospholipase from TrichodermaÂreesei (strain RF7206). EFSA Journal, 2019, 17, e05548.	1.8	0
288	Safety evaluation of the food enzyme glucan 1,4â€Î±â€maltotetraohydrolase from BacillusÂlicheniformis (strain DPâ€Dzr46). EFSA Journal, 2019, 17, e05684.	1.8	0

#	Article	IF	Citations
289	Safety evaluation of the food enzyme Î²â€glucanase, xylanase and cellulase from MycothermusÂthermophiloides (strain NZYMâ€ST). EFSA Journal, 2019, 17, e05631.	1.8	0
290	Safety assessment of the process â€˜JÃ¡szâ€Plasztikâ€™, based on Vacurema Prime technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2019, 17, e05627.	1.8	0
291	Safety evaluation of the food enzyme glucan 1,4â€Î±â€glucosidase from TrichodermaÂreesei (strain DPâ€Nzh63). EFSA Journal, 2019, 17, e05825.	1.8	0
292	Safety evaluation of the food enzyme 4â€phytase from a genetically modified TrichodermaÂreesei (strain) Tj ETQq0 0 0 rgBT /Overlock 1	1.8	0
293	Safety assessment of the process V & T Trade, based on Starlinger Decon technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2019, 17, e05831.	1.8	0
294	Safety assessment of the process Veripack Embalajes, based on Starlinger Decon technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2019, 17, e05835.	1.8	0
295	Safety assessment of the process Poly Recycling, based on recoSTAR PET FG technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2019, 17, e05836.	1.8	0
296	Safety evaluation of the food enzyme Î±â€amylase from a genetically modified strain of Bacillus licheniformis (DPâ€Dzb25). EFSA Journal, 2019, 17, e05900.	1.8	0
297	Safety assessment of the process Recoâ€Kavala, based on Starlinger Decon technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2019, 17, e05830.	1.8	0
298	Safety assessment of the process Pinaform, based on Starlinger Decon technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2019, 17, e05833.	1.8	0
299	Safety assessment of the process Sharpak Bridgewater, based on Starlinger Decon technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2019, 17, e05832.	1.8	0
300	Safety assessment of the substance trimellitic acid, tris (2â€ethylhexyl) ester, for use in food contact materials. EFSA Journal, 2019, 17, e05864.	1.8	0
301	Safety evaluation of the food enzyme Î²â€cyclodextrin glucanotransferase from Escherichia coli strain WCM105xpCM6420. EFSA Journal, 2020, 18, e06249.	1.8	0
302	Safety evaluation of the food enzyme lysophospholipase from the genetically modified Aspergillus niger strain NZYMâ€LP. EFSA Journal, 2020, 18, e06130.	1.8	0
303	Safety assessment of the process Erreplast, based on Starlinger deCON technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2020, 18, e06255.	1.8	0
304	Safety assessment of the process Flight Plastics (UK), based on Starlinger deCON technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2020, 18, e06253.	1.8	0
305	Alkene cleavage activity of Pleurotus sapidus to obtain natural flavors. Chemie-Ingenieur-Technik, 2020, 92, 1338-1339.	0.8	0
306	Safety assessment of the process WIP, based on Starlinger deCON technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2020, 18, e06187.	1.8	0

#	Article	IF	Citations
307	Safety evaluation of the food enzyme Phospholipase A2 from the genetically modified Trichoderma reesei strain RF8793. EFSA Journal, 2020, 18, e06310.	1.8	0
308	Safety assessment of the process Severn Valley Polymers, based on Starlinger deCON technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2020, 18, e06308.	1.8	0
309	Safety assessment of the process PT Asiaplast, based on Starlinger deCON technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2020, 18, e06254.	1.8	0
310	Safety assessment of the substance phosphoric acid, mixed esters with 2â€hydroxyethyl methacrylate, for use in food contact materials. EFSA Journal, 2020, 18, e06120.	1.8	0
311	Safety evaluation of the food enzyme phospholipase A1 from the genetically modified Aspergillus niger strain NZYMâ€FP. EFSA Journal, 2020, 18, e06131.	1.8	0
312	Safety evaluation of the food enzyme cyclomaltodextrin glucanotransferase from Paenibacillus illinoisenis strain 107. EFSA Journal, 2020, 18, e06044.	1.8	0
313	Safety evaluation of the food enzyme glucan 1,4â€alphaâ€glucosidase from the genetically modified Trichoderma reesei strain DPâ€Nzh38. EFSA Journal, 2020, 18, e06126.	1.8	0
314	Safety assessment of the substance (triethanolamineâ€perchlorate, sodium salt) dimer, for use in food contact materials. EFSA Journal, 2020, 18, e06046.	1.8	0
315	Safety evaluation of the food enzyme with 4â€Î±â€dâ€{(1â€4)â€Î±â€dâ€glucano}trehalose trehalohydrolase and (1â€4)â€Î±â€dâ€glucan 1â€Î±â€dâ€glucosylmutase activities from the Gryllotalpicola ginsengisoli strain S34. EFSA Journal, 2020, 18, e06042.	1.8	0
316	Safety evaluation of the food enzyme Î±â€amylase from the Parageobacillus thermoglucosidasius strain DPâ€Gzb47. EFSA Journal, 2020, 18, e06129.	1.8	0
317	Safety evaluation of the food enzyme endoâ€1,4â€Î²â€xylanase and Î²â€glucanase from Disporotrichum dimorphosporum strain DXL. EFSA Journal, 2020, 18, e05975.	1.8	0
318	Safety evaluation of the food enzyme triacylglycerol lipase from the genetically modified Ogataea polymorpha strain DPâ€Jzk33. EFSA Journal, 2020, 18, e06048.	1.8	0
319	Safety assessment of the process STF, based on EREMA Basic technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2020, 18, e06050.	1.8	0
320	Safety assessment of the process Buergofol, based on EREMA Basic technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2020, 18, e06051.	1.8	0
321	Safety evaluation of the food enzyme Î±â€amylase from the genetically modified Pseudomonas fluorescens strain BD15754. EFSA Journal, 2020, 18, e06043.	1.8	0
322	Safety evaluation of the food enzyme alternansucrase from Leuconostoc citreum strain NRRL Bâ€30894. EFSA Journal, 2021, 19, e06367.	1.8	0
323	Safety evaluation of the food enzyme endoâ€1,3(4)â€Î²â€glucanase from the genetically modified Bacillus subtilis strain DPâ€Ezm28. EFSA Journal, 2021, 19, e06431.	1.8	0
324	Safety evaluation of the food enzyme Î±â€amylase from the genetically modified Bacillus licheniformis strain DPâ€Dzb52. EFSA Journal, 2021, 19, e06564.	1.8	0

#	Article	IF	Citations
325	Safety evaluation of the food enzyme preparation isomaltulose synthase from Serratia plymuthica strain Z12A. EFSA Journal, 2021, 19, e06432.	1.8	0
326	Safety evaluation of a food enzyme containing trypsin and chymotrypsin from porcine pancreas. EFSA Journal, 2021, 19, e06640.	1.8	0
327	Safety assessment of the process ISAP Packaging, based on Starlinger deCON technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2021, 19, e06643.	1.8	0
328	Safety evaluation of the food enzyme maltogenic Î±â€amylase from the genetically modified Bacillus subtilis strain ROM. EFSA Journal, 2021, 19, e06634.	1.8	0
329	Safety assessment of the process Martogg Group, based on EREMA Advanced technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2021, 19, e06638.	1.8	0
330	Safety evaluation of the food enzyme containing chymosin and pepsin from the abomasum of calves and cows. EFSA Journal, 2021, 19, e06636.	1.8	0
331	Safety assessment of the process ROL, based on Starlinger deCON technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2021, 19, e06644.	1.8	0
332	Safety assessment of the process HIROYUKI INDUSTRIES, based on Starlinger iV+ technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2021, 19, e06793.	1.8	0
333	Safety assessment of the process DY Polymer, based on PET direct iV+ technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2021, 19, e06797.	1.8	0
334	Safety assessment of the substance phosphorous acid, triphenyl ester, polymer with alphaâ€hydroâ€omegaâ€hydroxypoly[oxy(methylâ€1,2â€ethanediyl)], C10â€“16 alkyl esters (FCM No 1076), for use in food contact materials. EFSA Journal, 2021, 19, e06786.	1.8	0
335	Safety assessment of the process ESTERPET, based on Starlinger iV+ technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2021, 19, e06789.	1.8	0
336	Safety assessment of the process SML Maschinengesellschaft, based on SML technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2021, 19, e06795.	1.8	0
337	Safety assessment of the process Nosoplas, based on Starlinger iV+ technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2021, 19, e06798.	1.8	0
338	Safety assessment of the process RECICLADOS INDUSTRIALES DE PRAVIA (RECINPRA), based on Starlinger iV+ technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2021, 19, e06792.	1.8	0
339	Safety assessment of the process Sulpet Plàsticos, based on Starlinger deCON technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2021, 19, e06867.	1.8	0
340	Safety assessment of the process UTSUMI RECYCLE SYSTEMS, based on Starlinger deCON technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2021, 19, e06869.	1.8	0
341	Updated safety evaluation of the food enzyme isoamylase from the Dyella sp. strain MU 1174. EFSA Journal, 2021, 19, e06871.	1.8	0
342	Safety assessment of the process Omorika Recycling, based on PET direct iV+ technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2021, 19, e06872.	1.8	0

#	Article	IF	Citations
343	Safety evaluation of the food enzyme with Î²â€glucanase and Î²â€xylanase activities from the Trichoderma reesei strain DPâ€Nya67. EFSA Journal, 2020, 18, .	1.8	0
344	Safety evaluation of the food enzyme dextranase from Collariella gracilis strain ATCCâ€16153. EFSA Journal, 2020, 18, e06309.	1.8	0
345	Safety assessment of the process deSter, used to recycle plastic catering tableware for use as food contact materials. EFSA Journal, 2021, 19, e06947.	1.8	0
346	Screening of fungi from the phylum Basidiomycota for degradation of boar taint aroma compounds. European Food Research and Technology, 0, , .	3.3	0