

Holger Zorn

List of Publications by Year in descending order

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

Version: 2024-02-01

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	Aerobic C-C Bond Cleavage Catalyzed by Whole-Cell Cultures of the White-Rot Fungus <i>Dichomitus albidofuscus</i> . <i>ChemCatChem</i> , 2022, 14, .	1.8	2
2	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
3	Isolation of Bacterial and Fungal Microbiota Associated with <i>Hermetia illucens</i> Larvae Reveals Novel Insights into Entomopathogenicity. <i>Microorganisms</i> , 2022, 10, 319.	1.6	13
4	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
5	Diet Fermentation Leads to Microbial Adaptation in Black Soldier Fly (<i>Hermetia illucens</i> ; Linnaeus,) Tj ETQq1 1 0.784314 rgBT ₄ /Overlook	1.6	4
6	Odor Characteristics of Novel Non-Canonical Terpenes. <i>Molecules</i> , 2022, 27, 3827.	1.7	2
7	Immobilization of peroxidase on textile carrier materials and their application in the bleaching of colored whey. <i>Journal of Dairy Science</i> , 2021, 104, 1548-1559.	1.4	4
8	Safety evaluation of a food enzyme containing trypsin and chymotrypsin from porcine pancreas. <i>EFSA Journal</i> , 2021, 19, e06369.	0.9	5
9	Safety evaluation of the food enzyme alternansucrase from <i>Leuconostoc citreum</i> strain NRRL B-30894. <i>EFSA Journal</i> , 2021, 19, e06367.	0.9	0
10	Safety evaluation of the food enzyme cellulase from the non-genetically modified <i>Penicillium funiculosum</i> strain DP-1235. <i>EFSA Journal</i> , 2021, 19, e06365.	0.9	3
11	Safety evaluation of a food enzyme containing trypsin, chymotrypsin, elastase and carboxypeptidase from porcine pancreas. <i>EFSA Journal</i> , 2021, 19, e06368.	0.9	2
12	Safety evaluation of the food enzyme triacylglycerol lipase from the genetically modified <i>Aspergillus niger</i> strain NZYM-DB. <i>EFSA Journal</i> , 2021, 19, e06366.	0.9	1
13	Safety evaluation of the food enzyme maltogenic α -amylase from the genetically modified <i>Saccharomyces cerevisiae</i> strain LALL-MA. <i>EFSA Journal</i> , 2021, 19, e06434.	0.9	1
14	Safety evaluation of the food enzyme endo- α ,1,3(4)- β -glucanase from the genetically modified <i>Bacillus subtilis</i> strain DP-Ezm28. <i>EFSA Journal</i> , 2021, 19, e06431.	0.9	0
15	Scope and limitations of biocatalytic carbonyl reduction with white-rot fungi. <i>Bioorganic Chemistry</i> , 2021, 108, 104651.	2.0	6
16	Safety evaluation of the food enzyme α -amylase from the genetically modified <i>Bacillus licheniformis</i> strain NZYM-KE. <i>EFSA Journal</i> , 2021, 19, e06433.	0.9	2
17	Safety evaluation of the food enzyme endo- α ,1,4- β -xylanase from the genetically modified <i>Bacillus subtilis</i> strain DP-Ezd31. <i>EFSA Journal</i> , 2021, 19, e06562.	0.9	1
18	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

#	ARTICLE	IF	CITATIONS
19	Safety evaluation of the food enzyme triacylglycerol lipase from the genetically modified <i>Aspergillus luchuensis</i> strain FL100SC. <i>EFSA Journal</i> , 2021, 19, e06561.	0.9	3
20	Safety evaluation of the food enzyme D-epsicose 3-epimerase from the genetically modified <i>Escherichia coli</i> strain K-12 W3110 (pWKLP). <i>EFSA Journal</i> , 2021, 19, e06565.	0.9	2
21	Safety evaluation of the food enzyme alpha-amylase from the genetically modified <i>Bacillus licheniformis</i> strain DP-DB52. <i>EFSA Journal</i> , 2021, 19, e06564.	0.9	0
22	Safety evaluation of the food enzyme preparation isomaltulose synthase from <i>Serratia plymuthica</i> strain Z12A. <i>EFSA Journal</i> , 2021, 19, e06432.	0.9	0
23	Safety evaluation of a food enzyme with glucan 1,4-alpha-glucosidase and alpha-amylase activities from the genetically modified <i>Aspergillus niger</i> strain NZYM-BX. <i>EFSA Journal</i> , 2021, 19, e06563.	0.9	1
24	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
25	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
26	Safety evaluation of a food enzyme containing trypsin and chymotrypsin from porcine pancreas. <i>EFSA Journal</i> , 2021, 19, e06640.	0.9	0
27	Safety assessment of the process ISAP Packaging, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021, 19, e06643.	0.9	0
28	Safety evaluation of the food enzyme maltogenic alpha-amylase from the genetically modified <i>Bacillus subtilis</i> strain ROM. <i>EFSA Journal</i> , 2021, 19, e06634.	0.9	0
29	Safety evaluation of food enzyme trypsin from porcine pancreas. <i>EFSA Journal</i> , 2021, 19, e06637.	0.9	3
30	Tandem mass tag-based proteomics for studying the effects of a biotechnologically produced oyster mushroom against hepatic steatosis in obese Zucker rats. <i>Journal of Proteomics</i> , 2021, 242, 104255.	1.2	4
31	Safety assessment of the process Martogg Group, based on EREMA Advanced technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021, 19, e06638.	0.9	0
32	Safety evaluation of the food enzyme alpha-amylase from <i>Bacillus flexus</i> strain AE-BAF. <i>EFSA Journal</i> , 2021, 19, e06635.	0.9	1
33	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
34	Safety evaluation of the food enzyme containing chymosin and pepsin from the abomasum of calves and cows. <i>EFSA Journal</i> , 2021, 19, e06636.	0.9	0
35	Safety evaluation of the food enzyme containing chymosin and pepsin from the abomasum of suckling lambs and goats. <i>EFSA Journal</i> , 2021, 19, e06633.	0.9	1
36	Safety assessment of the process ROL, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021, 19, e06644.	0.9	0

#	ARTICLE	IF	CITATIONS
37	Aroma active alkylated pyrazines are produced by <i>Basfia succiniciproducens</i> as by-products of succinic acid production. <i>Flavour and Fragrance Journal</i> , 2021, 36, 605-612.	1.2	2
38	Safety assessment of the process HIROYUKI INDUSTRIES, based on Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021, 19, e06793.	0.9	0
39	Safety assessment of the process Viridor Waste Management, based on Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021, 19, e06788.	0.9	3
40	Safety assessment of the substance silver nanoparticles for use in food contact materials. <i>EFSA Journal</i> , 2021, 19, e06790.	0.9	7
41	Safety assessment of the process DY Polymer, based on PET direct iV+ technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021, 19, e06797.	0.9	0
42	Safety assessment of the substance phosphorous acid, triphenyl ester, polymer with alpha-hydroxy-omega-hydroxypoly[oxy(methyl-1,2-ethanediyl)], C10-16 alkyl esters (FCM No 1076), for use in food contact materials. <i>EFSA Journal</i> , 2021, 19, e06786.	0.9	0
43	Safety evaluation of the food enzyme catalase from the genetically modified <i>Aspergillus niger</i> strain DP-Azw58. <i>EFSA Journal</i> , 2021, 19, e06787.	0.9	3
44	Safety assessment of the process ESTERPET, based on Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021, 19, e06789.	0.9	0
45	Safety assessment of the process Novapet, based on Protec technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021, 19, e06794.	0.9	1
46	Safety assessment of the process SML Maschinengesellschaft, based on SML technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021, 19, e06795.	0.9	0
47	Safety assessment of the process PET STAR RECYCLING, based on Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021, 19, e06791.	0.9	3
48	Safety assessment of the process Nosoplas, based on Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021, 19, e06798.	0.9	0
49	Safety assessment of the process REICLADOS INDUSTRIALES DE PRAVIA (RECINPRA), based on Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021, 19, e06792.	0.9	0
50	Safety assessment of the process DENTIS RECYCLING ITALY, based on PET direct iV+ technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2021, 19, e06796.	0.9	2
51	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
52	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. <i>International Journal of Molecular Sciences</i> , 2021, 22, 1363.	1.8	14
53	Influence of a Biotechnologically Produced Oyster Mushroom (<i>Pleurotus sajor-caju</i>) on the Gut Microbiota and Microbial Metabolites in Obese Zucker Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1524-1535.	2.4	11
54	Biotechnological Production and Sensory Evaluation of 1-Unsaturated Aldehydes. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 345-353.	2.4	7

#	ARTICLE	IF	CITATIONS
55	Safety assessment of the process Sulpet Plásticos, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06867.	0.9	0
56	Safety assessment of the process UTSUMI RECYCLE SYSTEMS, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06869.	0.9	0
57	Scientific Guidance for the submission of dossiers on Food Enzymes. EFSA Journal, 2021, 19, e06851.	0.9	122
58	Updated safety evaluation of the food enzyme isoamylase from the <i>Dyella</i> sp. strain MU 1174. EFSA Journal, 2021, 19, e06871.	0.9	0
59	Safety assessment of the process Omorika Recycling, based on PET direct iV+ technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2021, 19, e06872.	0.9	0
60	Safety evaluation of the food enzyme D-epsicose 3-epimerase from the genetically modified <i>Corynebacterium glutamicum</i> strain FIS002. EFSA Journal, 2021, 19, e06870.	0.9	1
61	Safety assessment of the process deSter, used to recycle plastic catering tableware for use as food contact materials. EFSA Journal, 2021, 19, e06947.	0.9	0
62	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. Journal of Agricultural and Food Chemistry, 2021, 69, 14222-14230.	2.4	10
63	Haze Formation and the Challenges for Peptidases in Wine Protein Fining. Journal of Agricultural and Food Chemistry, 2021, 69, 14402-14414.	2.4	7
64	Process-specific technical data used in exposure assessment of food enzymes. EFSA Journal, 2021, 19, e07010.	0.9	79
65	Safety evaluation of the food enzyme rennet paste from the abomasum of suckling goats, lambs and calves. EFSA Journal, 2021, 19, e07006.	0.9	3
66	Aroma Properties of Cocoa Fruit Pulp from Different Origins. Molecules, 2021, 26, 7618.	1.7	6
67	Effects of Solid-State Fermentation and the Potential Use of Cassava By-products as Fermented Food. Waste and Biomass Valorization, 2020, 11, 1289-1299.	1.8	8
68	Safety evaluation of the food enzyme isoamylase from a <i>Dyella</i> sp. strain. EFSA Journal, 2020, 18, e06250.	0.9	2
69	Safety evaluation of the food enzyme cyclodextrin glucanotransferase from <i>Escherichia coli</i> strain WCM1105xpCM6420. EFSA Journal, 2020, 18, e06249.	0.9	0
70	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.	1.5	7
71	Safety evaluation of the food enzyme phospholipase C from the genetically modified <i>Bacillus licheniformis</i> strain NZYM-VR. EFSA Journal, 2020, 18, e06184.	0.9	2
72	Safety evaluation of the food enzyme lysophospholipase from the genetically modified <i>Aspergillus niger</i> strain NZYM-LP. EFSA Journal, 2020, 18, e06130.	0.9	0

#	ARTICLE	IF	CITATIONS
73	Tenebrio molitor Larvae Meal Affects the Cecal Microbiota of Growing Pigs. <i>Animals</i> , 2020, 10, 1151.	1.0	11
74	Safety assessment of the process Erreplast, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020, 18, e06255.	0.9	0
75	Safety assessment of the process Somoplast - Riachi & Co, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020, 18, e06252.	0.9	1
76	Safety assessment of the process Flight Plastics (UK), based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020, 18, e06253.	0.9	0
77	Safety evaluation of the food enzyme α -amylase from the genetically modified <i>Bacillus amyloliquefaciens</i> strain DP-Czb53. <i>EFSA Journal</i> , 2020, 18, e06185.	0.9	1
78	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
79	Safety assessment of the substance benzophenone-3,3',4,4'-tetracarboxylic dianhydride, for use in food contact materials. <i>EFSA Journal</i> , 2020, 18, e06183.	0.9	2
80	Safety evaluation of the food enzyme α -cyclodextrin glucanotransferase from <i>Escherichia coli</i> strain WCM105xpCM703. <i>EFSA Journal</i> , 2020, 18, e06248.	0.9	2
81	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
82	Does Light Color Temperature Influence Aspects of Oviposition by the Black Soldier Fly (Diptera: Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 3	0.8	16
83	Alkene cleavage activity of <i>Pleurotus sapidus</i> to obtain natural flavors. <i>Chemie-Ingenieur-Technik</i> , 2020, 92, 1338-1339.	0.4	0
84	Safety assessment of the process WIP, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020, 18, e06187.	0.9	0
85	Safety assessment of the process Carton Pack, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020, 18, e06188.	0.9	4
86	Safety evaluation of the food enzyme Phospholipase A2 from the genetically modified <i>Trichoderma reesei</i> strain RF8793. <i>EFSA Journal</i> , 2020, 18, e06310.	0.9	0
87	Safety assessment of the process Severn Valley Polymers, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020, 18, e06308.	0.9	0
88	Safety assessment of the process PT Asioplast, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2020, 18, e06254.	0.9	0
89	Biotechnological Production of Odor-Active Methyl-Branched Aldehydes by a Novel α -Dioxygenase from <i>Crocospaera subtropica</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10432-10440.	2.4	14
90	Safety evaluation of the food enzyme endo- α -1,4-xylanase from the genetically modified <i>Trichoderma reesei</i> strain RF5427. <i>EFSA Journal</i> , 2020, 18, e06127.	0.9	3

#	ARTICLE	IF	CITATIONS
91	Safety assessment of the substance phosphoric acid, mixed esters with 2-hydroxyethyl methacrylate, for use in food contact materials. EFSA Journal, 2020, 18, e06120.	0.9	0
92	Safety evaluation of the food enzyme phospholipase A1 from the genetically modified <i>Aspergillus niger</i> strain NZYM-EP. EFSA Journal, 2020, 18, e06131.	0.9	0
93	Safety evaluation of the food enzyme cyclomaltodextrin glucanotransferase from <i>Paenibacillus illinoisensis</i> strain 107. EFSA Journal, 2020, 18, e06044.	0.9	0
94	Safety assessment of the process Veolia URRC used to recycle post-consumer PET into food contact materials. EFSA Journal, 2020, 18, e06125.	0.9	2
95	Safety evaluation of the food enzyme glucan 1,4-alpha-glucosidase from the genetically modified <i>Trichoderma reesei</i> strain DP-Nzh38. EFSA Journal, 2020, 18, e06126.	0.9	0
96	Review and priority setting for substances that are listed without a specific migration limit in Table A1 of Annex 1 of Regulation 10/2011 on plastic materials and articles intended to come into contact with food. EFSA Journal, 2020, 18, e06124.	0.9	7
97	Safety evaluation of the food enzyme alpha-amylase from <i>Bacillus amyloliquefaciens</i> strain BANSC. EFSA Journal, 2020, 18, e05976.	0.9	1
98	Safety evaluation of the food enzyme maltogenic amylase from the genetically modified <i>Bacillus licheniformis</i> strain DP-Dzr50. EFSA Journal, 2020, 18, e05972.	0.9	5
99	Safety assessment of the substance (triethanolamine-perchlorate, sodium salt) dimer, for use in food contact materials. EFSA Journal, 2020, 18, e06046.	0.9	0
100	Safety evaluation of the food enzyme with 4-(1,4-alpha-D-glucano)trehalose trehalohydrolase and (1,4-alpha-D-glucan 1,4-alpha-D-glucosylmutase activities from the <i>Gryllotalpicola ginsengisoli</i> strain S34. EFSA Journal, 2020, 18, e06042.	0.9	0
101	Safety evaluation of the food enzyme alpha-amylase from the <i>Parageobacillus thermoglucosidasius</i> strain DP-Gzb47. EFSA Journal, 2020, 18, e06129.	0.9	0
102	Production and purification of fructo-oligosaccharides using an enzyme membrane bioreactor and subsequent fermentation with probiotic <i>Bacillus coagulans</i> . Separation and Purification Technology, 2020, 251, 117291.	3.9	22
103	Safety evaluation of the food enzyme beta-galactosidase from the genetically modified <i>Escherichia coli</i> NCIMB 30325. EFSA Journal, 2020, 18, e05977.	0.9	1
104	Safety evaluation of the food enzyme endo-1,4-xylanase and beta-glucanase from <i>Disporotrichum dimorphosporum</i> strain DXL. EFSA Journal, 2020, 18, e05975.	0.9	0
105	Safety evaluation of the food enzyme xylose isomerase from the genetically modified <i>Streptomyces rubiginosus</i> strain DP-Pzn37. EFSA Journal, 2020, 18, e05978.	0.9	2
106	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
107	Safety evaluation of the food enzyme triacylglycerol lipase from the genetically modified <i>Ogataea polymorpha</i> strain DP-Jzk33. EFSA Journal, 2020, 18, e06048.	0.9	0
108	Safety evaluation of the food enzyme xylanase from the genetically modified <i>Aspergillus luchuensis</i> Inui strain RF7398. EFSA Journal, 2020, 18, e05971.	0.9	2

#	ARTICLE	IF	CITATIONS
109	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
110	Safety assessment of the process Buergofol, based on EREMA Basic technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2020, 18, e06051.	0.9	0
111	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
112	Safety assessment of the process RE-PET, based on EREMA Basic technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2020, 18, e06049.	0.9	2
113	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. <i>Nutrients</i> , 2020, 12, 987.	1.7	3
114	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
115	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	1
116	The stable carbon isotope signature of methane produced by saprotrophic fungi. <i>Biogeosciences</i> , 2020, 17, 3891-3901.	1.3	11
117	Safety evaluation of the food enzyme with β -glucanase and β -xyylanase activities from the <i>Trichoderma reesei</i> strain DP-Nya67. EFSA Journal, 2020, 18, .	0.9	0
118	Safety evaluation of the food enzyme dextranase from <i>Collariella gracilis</i> strain ATCC-16153. EFSA Journal, 2020, 18, e06309.	0.9	0
119	Safety assessment of the process ONDUPET, based on EREMA Basic technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2020, 18, e06251.	0.9	1
120	Safety assessment of the process sicht-pack Hagner, based on Starlinger deCON technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2020, 18, e06256.	0.9	1
121	Safety evaluation of the food enzyme α -amylase from the genetically modified <i>Bacillus licheniformis</i> strain DP-Dzb45. EFSA Journal, 2020, 18, e06311.	0.9	2
122	Safety evaluation of the food enzyme chitinase from <i>Streptomyces violaceoruber</i> (strain pChi). EFSA Journal, 2019, 17, e05767.	0.9	1
123	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
124	Safety assessment of the process Quinn Packaging, based on Erema Basic technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2019, 17, e05771.	0.9	1
125	Safety assessment of the process Texplast, based on Starlinger iV+ technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2019, 17, e05773.	0.9	1
126	Safety assessment of the process AMB, based on Bandera technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2019, 17, e05770.	0.9	0

#	ARTICLE	IF	CITATIONS
127	Safety evaluation of the food enzyme α -D-glucosyltransferase from <i>Trichoderma reesei</i> (strain Tj ETQq1 1,0,784314,rgBT / Ome	0,9	0
128	Safety evaluation of the food enzyme α -amylase from <i>Bacillus licheniformis</i> (strain DPâ€Dzb44). EFSA Journal, 2019, 17, e05738.	0.9	0
129	Safety evaluation of the food enzyme glucan 1,4 α -D-maltotetraohydrolase from <i>Bacillus licheniformis</i> (strain DPâ€Dzf24). EFSA Journal, 2019, 17, e05739.	0.9	0
130	Safety evaluation of the food enzyme L-ascorbate oxidase from <i>Cucurbita pepo</i> L. and <i>Cucurbita moschata</i> Duchesne. EFSA Journal, 2019, 17, e05740.	0.9	0
131	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
132	Safety assessment of the substance, titanium dioxide surface treated with fluoride α -modified alumina, for use in food contact materials. EFSA Journal, 2019, 17, e05737.	0.9	3
133	Safety assessment of the process α -POLY RECYCLING PET DIRECT IV+ α ™, used to recycle post α -consumer PET into food contact materials. EFSA Journal, 2019, 17, e05865.	0.9	0
134	Bioflavour Conference 2018 α ”Biotechnology for Flavors, Fragrances, and Functional Ingredients. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13363-13366.	2.4	1
135	Safety assessment of the substance, montmorillonite clay modified with hexadecyltrimethylammonium bromide, for use in food contact materials. EFSA Journal, 2019, 17, e05552.	0.9	2
136	Safety evaluation of the food enzyme α -amylase from a genetically modified strain of <i>Bacillus licheniformis</i> (DPâ€Dzb54). EFSA Journal, 2019, 17, e05549.	0.9	0
137	Safety evaluation of the food enzyme endo α -1,4 α -D-xylanase from <i>Bacillus subtilis</i> (strain XAS). EFSA Journal, 2019, 17, e05550.	0.9	0
138	Safety evaluation of the food enzyme 4 α -D-glucanotransferase from <i>Aeribacillus pallidus</i> (strain α AEâ€SAS). EFSA Journal, 2019, 17, e05628.	0.9	1
139	Safety assessment of the substance phosphorous acid, triphenyl ester, polymer with alpha α -hydro α -omega α -hydroxypoly[oxy(methyl α -1,2 α -ethanediyl)], C10 α -16 alkyl esters, for use in food contact materials. EFSA Journal, 2019, 17, e05679.	0.9	2
140	Safety evaluation of the food enzyme alpha α -amylase from non α -genetically modified <i>Aspergillus niger</i> strain (strain DPâ€Az60). EFSA Journal, 2019, 17, e05680.	0.9	1
141	Safety evaluation of the food enzyme alpha α -amylase from a genetically modified <i>Bacillus subtilis</i> (strain NBA). EFSA Journal, 2019, 17, e05681.	0.9	2
142	Safety evaluation of the food enzyme phospholipase C from a genetically modified <i>Komagataella phaffii</i> (strain PRF). EFSA Journal, 2019, 17, e05682.	0.9	2
143	Safety evaluation of the food enzyme α -amylase and 1,4 α -D-glucan 6 α -D-glucosyltransferase from <i>Paenibacillus alginolyticus</i> . EFSA Journal, 2019, 17, e05683.	0.9	0
144	Safety evaluation of the food enzyme endo α -1,4 α -D-xylanase from a genetically modified <i>Bacillus licheniformis</i> (strain NZYMâ€CE). EFSA Journal, 2019, 17, e05685.	0.9	2

#	ARTICLE	IF	CITATIONS
145	Characterisation of microorganisms used for the production of food enzymes. EFSA Journal, 2019, 17, e05741.	0.9	130
146	Safety assessment of the substance poly((R)-3-hydroxybutyrate-co-(R)-3-hydroxyhexanoate) for use in food contact materials. EFSA Journal, 2019, 17, e05551.	0.9	2
147	Safety evaluation of the food enzyme lysophospholipase from <i>Trichoderma reesei</i> (strain RF7206). EFSA Journal, 2019, 17, e05548.	0.9	0
148	Safety evaluation of the food enzyme triacylglycerol lipase from <i>Aspergillus niger</i> (strain LFS). EFSA Journal, 2019, 17, e05630.	0.9	1
149	Safety evaluation of the food enzyme glucan 1,4- α -maltotetraohydrolase from <i>Bacillus licheniformis</i> (strain DP- Δ Zr46). EFSA Journal, 2019, 17, e05684.	0.9	0
150	Safety evaluation of the food enzyme β -glucanase, xylanase and cellulase from <i>Mycothermus thermophiloides</i> (strain NZYM- Δ ST). EFSA Journal, 2019, 17, e05631.	0.9	0
151	Industrial Riboflavin Fermentation Broths Represent a Diverse Source of Natural Saturated and Unsaturated Lactones. Journal of Agricultural and Food Chemistry, 2019, 67, 13460-13469.	2.4	10
152	Safety evaluation of the food enzyme pullulanase from a genetically modified <i>Bacillus licheniformis</i> (strain DP- Δ Zp39). EFSA Journal, 2019, 17, e05554.	0.9	1
153	Safety assessment of the process "Jász-Plasztik"™, based on Vacurema Prime technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2019, 17, e05627.	0.9	0
154	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. Journal of Agricultural and Food Chemistry, 2019, 67, 13420-13429.	2.4	22
155	Biosynthesis of Stereoisomers of Dill Ether and Wine Lactone by <i>Pleurotus sapidus</i> . Journal of Agricultural and Food Chemistry, 2019, 67, 13400-13411.	2.4	7
156	Safety evaluation of the food enzyme glucose oxidase from <i>Aspergillus niger</i> (strain ZGL). EFSA Journal, 2019, 17, e05629.	0.9	1
157	Insect Meal as Alternative Protein Source Exerts Pronounced Lipid-Lowering Effects in Hyperlipidemic Obese Zucker Rats. Journal of Nutrition, 2019, 149, 566-577.	1.3	40
158	Safety evaluation of the food enzyme glucose isomerase from <i>Streptomyces murinus</i> (strain NZYM- Δ GA). EFSA Journal, 2019, 17, e05547.	0.9	1
159	Safety evaluation of the food enzyme α -amylase from <i>Aspergillus oryzae</i> (strain DP- Δ Bzb41). EFSA Journal, 2019, 17, e05899.	0.9	2
160	Safety evaluation of the food enzyme triacylglycerol lipase from <i>Trichoderma reesei</i> (strain RF10625). EFSA Journal, 2019, 17, e05837.	0.9	2
161	Safety evaluation of the food enzyme beta-galactosidase from <i>Bacillus</i> sp. (strain M3- Δ 1). EFSA Journal, 2019, 17, e05827.	0.9	1
162	Safety evaluation of the food enzyme glucan 1,4- α -glucosidase from <i>Trichoderma reesei</i> (strain DP- Δ Nzh63). EFSA Journal, 2019, 17, e05825.	0.9	0

#	ARTICLE	IF	CITATIONS
163	Safety evaluation of the food enzyme 4-phytase from a genetically modified <i>Trichoderma reesei</i> (strain Tj ETQq1,1,0.784314 rgBT)	0.9	0
164	Safety assessment of the process Ferrarelle, based on Starlinger Decon technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2019, 17, e05834.	0.9	1
165	Safety evaluation of the food enzyme cellulase from <i>Trichoderma reesei</i> (strain DP-Nzc36). EFSA Journal, 2019, 17, e05839.	0.9	2
166	Safety assessment of the process V & T Trade, based on Starlinger Decon technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2019, 17, e05831.	0.9	0
167	Safety assessment of the process Veripack Embalajes, based on Starlinger Decon technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2019, 17, e05835.	0.9	0
168	Safety assessment of the process Poly Recycling, based on recoSTAR PET FG technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2019, 17, e05836.	0.9	0
169	Safety evaluation of the food enzyme α -amylase from a genetically modified strain of <i>Bacillus licheniformis</i> (DP-Dzb25). EFSA Journal, 2019, 17, e05900.	0.9	0
170	Safety assessment of the process Reco-Kavala, based on Starlinger Decon technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2019, 17, e05830.	0.9	0
171	Safety assessment of the process Pinaform, based on Starlinger Decon technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2019, 17, e05833.	0.9	0
172	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. EFSA Journal, 2019, 17, e05902.	0.9	6
173	Safety assessment of the process PETman, based on Starlinger Decon technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2019, 17, e05829.	0.9	1
174	Safety evaluation of the food enzyme xylanase from <i>Bacillus pumilus</i> (strain BLXSC). EFSA Journal, 2019, 17, e05901.	0.9	1
175	Safety assessment of the process Sharpak Bridgewater, based on Starlinger Decon technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2019, 17, e05832.	0.9	0
176	Safety assessment of the substance trimellitic acid, tris (2-ethylhexyl) ester, for use in food contact materials. EFSA Journal, 2019, 17, e05864.	0.9	0
177	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
178	Update of the risk assessment of diethylphthalate (DEHP), butylbenzylphthalate (BBP), bis(2-ethylhexyl)phthalate (DEHP), diisononylphthalate (DINP) and dodecylphthalate (DIDP) for use in food contact materials. EFSA Journal, 2019, 17, e05838.	0.9	97
179	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
180	Safety assessment of the process EstPak Plastik, based on Starlinger Decon technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2018, 16, e05165.	0.9	0

#	ARTICLE	IF	CITATIONS
181	Safety assessment of the active substance selenium nanoparticles, for use in active food contact materials. EFSA Journal, 2018, 16, e05115.	0.9	2
182	Comprehensive analysis of the volatilome of <i>Scytinostroma portentosum</i> . Mycological Progress, 2018, 17, 417-424.	0.5	5
183	Safety assessment of the process "Concept Plastic Packaging™", based on Starlinger Decon technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2018, 16, e05166.	0.9	1
184	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
185	Biotechnological Production of Methyl-Branched Aldehydes. Journal of Agricultural and Food Chemistry, 2018, 66, 2387-2392.	2.4	15
186	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. European Food Research and Technology, 2018, 244, 913-924.	1.6	62
187	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.	1.6	24
188	Safety evaluation of the food enzyme acetolactate decarboxylase from a genetically modified <i>Bacillus Alicheniformis</i> (strain NZYM-18). EFSA Journal, 2018, 16, e05476.	0.9	0
189	Safety evaluation of the food enzyme maltogenic amylase from a genetically modified <i>Bacillus Subtilis</i> (strain NZYM-19). EFSA Journal, 2018, 16, e05477.	0.9	0
190	Safety evaluation of the food enzyme Î±-amylase from a genetically modified <i>Aspergillus Niger</i> (strain Tj ETQq000rgBT/Overlock 103).	0.9	3
191	Safety evaluation of the food enzyme endo-1,4-Î²-xylanase from a genetically modified <i>Aspergillus Niger</i> (strain XEA). EFSA Journal, 2018, 16, e05228.	0.9	1
192	Scientific Opinion on Flavouring Group Evaluation 203, Revision 2 (FGE.203Rev2): Î±,Î²-unsaturated aliphatic aldehydes and precursors from chemical subgroup 1.1.4 of FGE.19 with two or more conjugated double bonds and with or without additional non-conjugated double bonds. EFSA Journal, 2018, 16, e05322.	0.9	5
193	Safety evaluation of the food enzyme glucan 1,4-Î±-glucosidase from a genetically modified <i>Aspergillus Niger</i> (strain NZYM-18BW). EFSA Journal, 2018, 16, e05446.	0.9	0
194	Safety evaluation of the food enzyme maltogenic amylase from a genetically modified <i>Bacillus Subtilis</i> (strain NZYM-18SO). EFSA Journal, 2018, 16, e05478.	0.9	0
195	Safety evaluation of the food enzyme endo-1,4-Î²-xylanase from a genetically modified <i>Trichoderma Reesei</i> (strain DP-Nzd22). EFSA Journal, 2018, 16, e05479.	0.9	6
196	SUPERSEDED: Safety assessment of the substance poly((R)-3-hydroxybutyrate-co-(R)-3-hydroxyhexanoate) for use in food contact materials. EFSA Journal, 2018, 16, e05326.	0.9	2
197	Safety evaluation of the food enzyme Î±-amylase from a genetically modified <i>Bacillus Alicheniformis</i> (strain NZYM-18AV). EFSA Journal, 2018, 16, e05318.	0.9	1
198	Safety assessment of the substance Ln 1,4-benzene dicarboxylic acid (with Ln=La, Eu, Gd, Tb) for use in food contact materials. EFSA Journal, 2018, 16, e05449.	0.9	1

#	ARTICLE	IF	CITATIONS
199	Safety evaluation of food enzyme xylanase from a genetically modified <i>Bacillus subtilis</i> (strain LMC) Tj ETQq1 1 0.784314 rgBT / Overlock 10 T	0.9	3
200	Safety evaluation of the food enzyme aqualysin 1 from a genetically modified <i>Bacillus subtilis</i> (strain) Tj ETQq0 0 0 rgBT / Overlock 10 T	0.9	2
201	Safety assessment of the process "Envases Ureña"™, based on Starlinger Decon technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2018, 16, e05118.	0.9	0
202	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.	0.9	17
203	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 mono-, di-, tri- and polysulphides with or without additional oxygenated functional groups from chemical group 20 evaluated by EFSA in FGE.08Rev5. EFSA Journal, 2018, 16, e05167.	0.9	4
204	Safety assessment of the substance isobutane, for use in food contact materials. EFSA Journal, 2018, 16, e05116.	0.9	0
205	Safety evaluation of the food enzyme xylanase from a genetically modified <i>Bacillus subtilis</i> strain TD160(229). EFSA Journal, 2018, 16, e05008.	0.9	3
206	Safety evaluation of the food enzyme maltogenic amylase from a genetically modified <i>Bacillus subtilis</i> (strain NZYM65M). EFSA Journal, 2018, 16, e05171.	0.9	1
207	Safety evaluation of the food enzyme endo-1,4- α -xylanase from a genetically modified <i>Bacillus subtilis</i> (strain LMC S424584). EFSA Journal, 2018, 16, e05447.	0.9	1
208	Safety assessment of the active substance polyacrylic acid, sodium salt, cross-linked, for use in active food contact materials. EFSA Journal, 2018, 16, e05448.	0.9	2
209	Safety assessment of the process "RecyPET Hungaria"™, based on RecyPET Hungaria technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2018, 16, e05481.	0.9	1
210	Safety of the food enzyme glucoamylase from a genetically modified <i>Aspergillus niger</i> (strain NZYM6BF). EFSA Journal, 2018, 16, e05450.	0.9	0
211	Safety evaluation of the food enzyme α -amylase from a genetically modified <i>Aspergillus niger</i> (strain) Tj ETQq1 1 0.784314 rgBT / Overlock 10 T	0.9	1
212	Scientific Opinion of Flavouring Group Evaluation 406 (FGE.406): (S)-1-((4-((2,2-dioxido-1H-benzo[c][1,2,6]thiadiazin-5-yl)oxy)methyl)piperidin-1-yl)propan-2-ylbutanoate. EFSA Journal, 2018, 16, e05120.	0.9	0
213	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
214	Safety assessment of the process "Linpac"™, based on Linpac super clean technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2018, 16, e05323.	0.9	1
215	Safety evaluation of food enzyme glucan 1,4- α -maltohydrolase produced with a genetically modified <i>Bacillus subtilis</i> (strain MAM). EFSA Journal, 2018, 16, e05168.	0.9	1
216	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.	4.2	9

#	ARTICLE	IF	CITATIONS
217	Safety evaluation of the food enzyme alpha-amylase from a genetically modified <i>Bacillus licheniformis</i> (strain NZYM-AN). <i>EFSA Journal</i> , 2018, 16, e05317.	0.9	1
218	Safety evaluation of the food enzyme glucose oxidase from a genetically modified <i>Aspergillus oryzae</i> (strain NZYM-KP). <i>EFSA Journal</i> , 2018, 16, e05319.	0.9	2
219	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
220	Safety assessment of the process "Gneuss 1"™, based on Gneuss technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2018, 16, e05324.	0.9	0
221	Safety assessment of the active substances carboxymethylcellulose, acetylated distarch phosphate, bentonite, boric acid and aluminium sulfate, for use in active food contact materials. <i>EFSA Journal</i> , 2018, 16, e05121.	0.9	4
222	Safety assessment of the process "General Plastic"™, based on Starlinger Decon technology, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2018, 16, e05388.	0.9	0
223	Safety assessment of the process "Morssinkhof Plastics"™, used to recycle high-density polyethylene and polypropylene crates for use as food contact materials. <i>EFSA Journal</i> , 2018, 16, e05117.	0.9	3
224	Scientific Opinion of Flavouring Group Evaluation 407 (FGE.407): 4-amino-5-(3-(isopropylamino)-2-dimethyl-2-oxopropoxy)-2-methylquinoline-3-carboxylic acid. <i>EFSA Journal</i> , 2017, 15, e04660.		
225	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. <i>EFSA Journal</i> , 2017, 15, e04662.	0.9	5
226	Safety assessment of the process "EREMA Recycling (MPR, Basic and Advanced technologies)"™, used to recycle post-consumer PET into food contact materials. <i>EFSA Journal</i> , 2017, 15, e04842.	0.9	2
227	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
228	Efficient Reduction of Antibacterial Activity and Cytotoxicity of Fluoroquinolones by Fungal-Mediated N-Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3118-3126.	2.4	9
229	Safety assessment of the mixture of methyl-branched and linear C14-C18 alkanamides, derived from fatty acids, for use in food contact materials. <i>EFSA Journal</i> , 2017, 15, e04724.	0.9	0
230	Trends in Food Enzymology. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4-5.	2.4	32
231	Safety evaluation of the food enzyme endo-1,4-xylanase from genetically modified <i>Aspergillus niger</i> strain XYL. <i>EFSA Journal</i> , 2017, 15, e04755.	0.9	0
232	Safety evaluation of the food enzyme alpha-amylase from genetically modified <i>Bacillus licheniformis</i> strain NZYM-A. <i>EFSA Journal</i> , 2017, 15, e04896.	0.9	1
233	Safety evaluation of the food enzyme alpha-amylase obtained from soybean (<i>Glycine max</i>). <i>EFSA Journal</i> , 2017, 15, e04757.	0.9	0
234	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 branched-chain carboxylic acids from chemical group 5. <i>EFSA Journal</i> , 2017, 15, e04725.	0.9	4

#	ARTICLE	IF	CITATIONS
235	Scientific Opinion of Flavouring Group Evaluation 500 (FGE.500): rum ether. EFSA Journal, 2017, 15, e04897.	0.9	2
236	Scientific Opinion on Flavouring Group Evaluation 208 Revision 2 (FGE.208Rev2): Consideration of genotoxicity data on alicyclic aldehydes with 1,2-unsaturation in ring/side chain and precursors from chemical subgroup 2.2 of FGE.19. EFSA Journal, 2017, 15, e04766.	0.9	11
237	Scientific Opinion on Flavouring Group Evaluation 226 Revision 1 (FGE.226Rev1): consideration of genotoxicity data on one 1,2-unsaturated aldehyde from chemical subgroup 1.1.1(b) of FGE.19. EFSA Journal, 2017, 15, e04847.	0.9	5
238	Safety evaluation of the food enzyme pullulanase from genetically modified Bacillus subtilis strain NZYM-1. EFSA Journal, 2017, 15, e04895.	0.9	0
239	Safety assessment of the process "Coexpan Deutschland"™, based on EREMA Basic technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2017, 15, e04846.	0.9	0
240	Safety assessment of the substance "Tungsten Oxide"™ for use in food contact materials. EFSA Journal, 2017, 15, e04661.	0.9	4
241	Safety assessment of the process "Krones"™ used to recycle post-consumer PET into food contact materials. EFSA Journal, 2017, 15, e05015.	0.9	0
242	Scientific Opinion on Flavouring Group Evaluation 57, Revision 1 (FGE.57Rev1): consideration of isopulegone and three flavouring substances evaluated by JECFA (55th meeting). EFSA Journal, 2017, 15, e04727.	0.9	4
243	Safety evaluation of the food enzyme peroxidase obtained from soybean (Glycine max) hulls. EFSA Journal, 2017, 15, e05119.	0.9	2
244	Safety assessment of the process "Veroniki Ecogrup SRL"™, based on Starlinger Decon technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2017, 15, e04900.	0.9	1
245	Safety evaluation of the food enzyme pullulanase from Pullulanibacillus Anaganoensis strain AE-1. EFSA Journal, 2017, 15, e05009.	0.9	1
246	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
247	Safety evaluation of the food enzyme ̢-amylase obtained from barley (Hordeum vulgare). EFSA Journal, 2017, 15, e04756.	0.9	1
248	Safety of ethyl acrylate to be used as flavouring. EFSA Journal, 2017, 15, e05012.	0.9	1
249	Identification, heterologous expression and characterization of a dye-decolorizing peroxidase of Pleurotus sapidus. AMB Express, 2017, 7, 164.	1.4	34
250	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
251	Scientific Opinion of Flavouring Group Evaluation 410 (FGE.410): 4,5,7-trihydroxyflavanone from chemical group 25 (phenol derivatives containing ring alkyl, ring alkoxy, and side chains with an) Tj ETQq1 1 0784314 egBT /Over		
252	Safety assessment of the process "PEGRA"™, based on Starlinger IV+® technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2017, 15, e04899.	0.9	1

#	ARTICLE	IF	CITATIONS
253	Safety assessment of the substance 1,2,3,4-tetrahydronaphthalene-2,6-dicarboxylic acid, dimethyl ester for use in food contact materials. EFSA Journal, 2017, 15, e04840.	0.9	1
254	Safety assessment of the substance phosphorous acid, mixed 2,4-bis(1,1-dimethylpropyl)phenyl and 4-(1,1-dimethylpropyl)phenyl triesters for use in food contact materials. EFSA Journal, 2017, 15, e04841.	0.9	0
255	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
256	Safety assessment of the process "Plastienvase"™, based on EREMA Basic technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2017, 15, e04843.	0.9	0
257	Safety assessment of the process "Coexpan Montonate"™, based on Starlinger Decon technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2017, 15, e04848.	0.9	0
258	Scientific opinion of Flavouring Group Evaluation 502 (FGE.502): grill flavour "Grillin"™ 5078™. EFSA Journal, 2017, 15, e04973.	0.9	1
259	Safety of benzophenone to be used as flavouring. EFSA Journal, 2017, 15, e05013.	0.9	14
260	Scientific Opinion on Flavouring Group Evaluation 302 (FGE.302): N-(2-methylcyclohexyl)-2,3,4,5,6-pentafluorobenzamide from Chemical Group 30. EFSA Journal, 2017, 15, e04726.	0.9	1
261	Safety evaluation of a Î²-amylase food enzyme obtained from wheat (Triticum spp.). EFSA Journal, 2017, 15, e04754.	0.9	0
262	Safety assessment of the process "Märkische Faser"™, based on NGR technology, used to recycle post-consumer PET into food contact materials. EFSA Journal, 2017, 15, e04898.	0.9	1
263	Scientific opinion of Flavouring Group Evaluation 503 (FGE.503): grill flavour "Grillin"™ CB200SF™. EFSA Journal, 2017, 15, e04963.	0.9	2
264	Safety assessment of the substance dimethyl carbonate for use in food contact materials. EFSA Journal, 2017, 15, e04901.	0.9	0
265	Process Parameters Affecting the Synthesis of Natural Flavors by Shiitake (Lentinula edodes) during the Production of a Non-Alcoholic Beverage. Beverages, 2017, 3, 20.	1.3	2
266	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.	0.9	65
267	Safety assessment of the substance zinc oxide, nanoparticles, for use in food contact materials. EFSA Journal, 2016, 14, 4408.	0.9	39
268	Safety assessment of the substance (butadiene, styrene, methyl methacrylate, butyl acrylate) copolymer cross-linked with divinylbenzene or 1,3-butanediol dimethacrylate for use in food contact materials. EFSA Journal, 2016, 14, e04637.	0.9	0
269	Biotransformation of Dimethenamid-P by the basidiomycete Irpex consors. Chemosphere, 2016, 165, 59-66.	4.2	2
270	Exposure assessment of food enzymes. EFSA Journal, 2016, 14, e04581.	0.9	73

#	ARTICLE	IF	CITATIONS
271	Safety assessment of the substance diethyl[[3,5-bis(1,1-dimethylethyl)-4-hydroxyphenyl]methyl]phosphonate, for use in food contact materials. EFSA Journal, 2016, 14, e04536.	0.9	1
272	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. EFSA Journal, 2015, 13, 4063.	0.9	21
273	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. EFSA Journal, 2015, 13, 4116.	0.9	5
274	Bestandsaufnahme zu Aufkommen und Nutzung biogener Reststoffe in der deutschen Lebensmittel- und Biotechnikindustrie. Chemie-Ingenieur-Technik, 2015, 87, 537-542.	0.4	3
275	Aroma profile of the anise-like odour mushroom <i>Cortinarius odorifer</i> . Flavour and Fragrance Journal, 2015, 30, 381-386.	1.2	14
276	Studies towards the synthetic applicability of biocatalytic allylic oxidations with the lyophilisate of <i>Pleurotus sapidus</i> . Journal of Molecular Catalysis B: Enzymatic, 2015, 121, 15-21.	1.8	4
277	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
278	Biotransformation of the Antibiotic Danofloxacin by <i>Xylaria longipes</i> Leads to an Efficient Reduction of Its Antibacterial Activity. Journal of Agricultural and Food Chemistry, 2015, 63, 6897-6904.	2.4	22
279	Aroma Characterization and Safety Assessment of a Beverage Fermented by <i>Trametes versicolor</i> . Journal of Agricultural and Food Chemistry, 2015, 63, 6915-6921.	2.4	23
280	Analysis of the volatilome of <i>Calocybe gambosa</i> . Mycological Progress, 2015, 14, 1.	0.5	8
281	Preparative aerobic oxidations with basidiomycetous enzymes: CH-functionalization of adamantane. Journal of Molecular Catalysis B: Enzymatic, 2015, 122, 87-92.	1.8	9
282	Prolyl-specific peptidases for applications in food protein hydrolysis. Applied Microbiology and Biotechnology, 2015, 99, 7837-7846.	1.7	25
283	Depolymerization of lignosulfonates by submerged cultures of the basidiomycete <i>Irpex consors</i> and cloning of a putative versatile peroxidase. Enzyme and Microbial Technology, 2015, 81, 8-15.	1.6	9
284	Characterization of novel insect associated peptidases for hydrolysis of food proteins. European Food Research and Technology, 2015, 240, 431-439.	1.6	14
285	Scientific Opinion on Flavouring Group Evaluation 12, Revision 5 (FGE.12Rev5): Primary saturated or Journal, 2014, 12, 3911.	0.9	4
286	Development of an enzyme linked immunosorbent assay for detection of cyathane diterpenoids. BMC Biotechnology, 2014, 14, 98.	1.7	9
287	Analysis of cyathane-type diterpenoids from <i>Cyathus striatus</i> and <i>Herichium erinaceus</i> by high-resolution MALDI MS imaging. Analytical and Bioanalytical Chemistry, 2014, 406, 695-704.	1.9	34
288	Identification of Potent Odorants in a Novel Nonalcoholic Beverage Produced by Fermentation of Wort with Shiitake (<i>Lentinula edodes</i>). Journal of Agricultural and Food Chemistry, 2014, 62, 4195-4203.	2.4	41

#	ARTICLE	IF	CITATIONS
289	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
290	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
291	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
292	Scientific Opinion on the safety assessment of the substance, 2,4,8,10-tetraoxaspiroundecane-3,9-diethanol, 1,2,3,4,9-tetramethyl-, CAS No 1455-42-1, for use in food contact materials. <i>EFSA Journal</i> , 2014, 12, 3863.	0.9	10
293	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
294	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
295	Insect-Derived Enzymes: A Treasure for Industrial Biotechnology and Food Biotechnology. <i>Advances in Biochemical Engineering/Biotechnology</i> , 2013, 136, 1-17.	0.6	11
296	Formation of complex natural flavours by biotransformation of apple pomace with basidiomycetes. <i>Food Chemistry</i> , 2013, 141, 2952-2959.	4.2	50
297	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
298	Food and Feed Enzymes. <i>Advances in Biochemical Engineering/Biotechnology</i> , 2013, 143, 229-256.	0.6	8
299	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
300	Evidence for methane production by saprotrophic fungi. <i>Nature Communications</i> , 2012, 3, 1046.	5.8	169
301	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
302	Enzymatic allylic oxidations with a lyophilisate of the edible fungus <i>Pleurotus sapidus</i> . <i>Green Chemistry</i> , 2012, 14, 639.	4.6	25
303	Continuous foam fractionation: Performance as a function of operating variables. <i>Separation and Purification Technology</i> , 2011, 82, 10-18.	3.9	33
304	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
305	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
306	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

#	ARTICLE	IF	CITATIONS
307	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
308	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
309	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
310	Separation of Extracellular Esterases from Pellet Cultures of the Basidiomycete <i>Pleurotus sapidus</i> by Foam Fractionation. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 437.	0.8	15
311	Heterologous expression of the msp2 gene from <i>Marasmius scorodoni</i> . <i>Archives of Microbiology</i> , 2009, 191, 397-402.	1.0	18
312	Nootkatone – a biotechnological challenge. <i>Applied Microbiology and Biotechnology</i> , 2009, 83, 35-41.	1.7	110
313	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
314	<i>Marasmius scorodoni</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
315	Generation of Norisoprenoid Flavors from Carotenoids by Fungal Peroxidases. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9951-9955.	2.4	43
316	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
317	Novel peroxidases of <i>Marasmius scorodoni</i> degrade β -carotene. <i>Applied Microbiology and Biotechnology</i> , 2008, 77, 1241-1250.	1.7	113
318	Fungal secretomes – nature's toolbox for white biotechnology. <i>Applied Microbiology and Biotechnology</i> , 2008, 80, 381-8.	1.7	170
319	Stress response of <i>Nidula niveo-tomentosa</i> to UV-A light. <i>Mycologia</i> , 2008, 100, 529-538.	0.8	13
320	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
321	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
322	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
323	Laccase isolation by foam fractionation – New prospects of an old process. <i>Enzyme and Microbial Technology</i> , 2007, 40, 273-277.	1.6	57
324	<i>In vitro</i> DNA-protective activity of roasted wheat germ and fractions thereof. <i>Food Chemistry</i> , 2006, 97, 712-718.	4.2	12

#	ARTICLE	IF	CITATIONS
325	Effective enrichment and recovery of laccase C using continuous foam fractionation. Separation and Purification Technology, 2006, 49, 291-294.	3.9	51
326	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.	0.6	23
327	Volatile compounds from the fruiting bodies of beefsteak fungus (Schaeffer: Fr.) Fr.. Food Chemistry, 2005, 92, 221-226.	4.2	36
328	Foam fractionation of exo-lipases from a growing fungus (Pleurotus sapidus). Lipids, 2005, 40, 323-327.	0.7	34
329	The secretome of Pleurotus sapidus. Proteomics, 2005, 5, 4832-4838.	1.3	50
330	An extracellular carboxylesterase from the basidiomycete Pleurotus sapidus hydrolyses xanthophyll esters. Biological Chemistry, 2005, 386, 435-440.	1.2	23
331	Tweezing-Adsorptive Bubble Separation. Analytical Method for the Selective and High Enrichment of Metalloenzymes. Analytical Chemistry, 2005, 77, 6113-6117.	3.2	15
332	Laccases of Pleurotus sapidus: Characterization and Cloning. Journal of Agricultural and Food Chemistry, 2005, 53, 9498-9505.	2.4	38
333	Characteristic Volatiles from Young and Aged Fruiting Bodies of Wild Polyporus sulfureus (Bull.:Fr.) Fr.. Journal of Agricultural and Food Chemistry, 2005, 53, 4524-4528.	2.4	45
334	Synthesis of α -Hydroxy Ketones from Terpene Aldehydes. Synthetic Communications, 2004, 34, 2591-2600.	1.1	4
335	Degradation of α -pinene oxide and [2H7]-2,5,6-trimethyl-hept-(2E)-enoic acid by Pseudomonas fluorescens NCIMB 11761. Journal of Biotechnology, 2004, 107, 255-263.	1.9	15
336	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.	0.6	39
337	Lipid molarity affects liquid/liquid aroma partitioning and its dynamic release from oil/water emulsions. Lipids, 2003, 38, 1075-1084.	0.7	10
338	Cleavage of β , β -carotene to flavor compounds by fungi. Applied Microbiology and Biotechnology, 2003, 62, 331-336.	1.7	84
339	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.	1.6	36
340	A Peroxidase from Lepista irina Cleaves β , β -Carotene to Flavor Compounds. Biological Chemistry, 2003, 384, 1049-56.	1.2	94
341	Pyruvate Decarboxylase Catalysed Formation of Terpenoid α -hydroxy Ketones. Biocatalysis and Biotransformation, 2003, 21, 341-347.	1.1	5
342	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.	1.4	17

#	ARTICLE	IF	CITATIONS
343	Purification, Characterisation and cDNA Sequencing of Pyruvate Decarboxylase from <i>Zygosaccharomyces bisporus</i> . <i>Biological Chemistry</i> , 2000, 381, 349-53.	1.2	12
344	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
345	Structure-specific detection of plant cuticle bound residues of chlorothalonil by ELISA. <i>Pest Management Science</i> , 1999, 55, 1167-1176.	0.7	13
346	Screening of fungi from the phylum Basidiomycota for degradation of boar taint aroma compounds. <i>European Food Research and Technology</i> , 0, , .	1.6	0