

Thomas Wenzl

List of Publications by Year in descending order

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59
papers

2,368
citations

201385

27
h-index

205818

48
g-index

60
all docs

60
docs citations

60
times ranked

2560
citing authors

#	ARTICLE	IF	CITATIONS
1	Analytical methods for polycyclic aromatic hydrocarbons (PAHs) in food and the environment needed for new food legislation in the European Union. <i>TrAC - Trends in Analytical Chemistry</i> , 2006, 25, 716-725.	5.8	333
2	The Occurrence of 16 EPA PAHs in Food – A Review. <i>Polycyclic Aromatic Compounds</i> , 2015, 35, 248-284.	1.4	276
3	Analytical methods for the determination of acrylamide in food products: a review. <i>Food Additives and Contaminants</i> , 2003, 20, 885-902.	2.0	172
4	Analysis of heat-induced contaminants (acrylamide, chloropropanols and furan) in carbohydrate-rich food. <i>Analytical and Bioanalytical Chemistry</i> , 2007, 389, 119-137.	1.9	117
5	Acrylamide in coffee: Review of progress in analysis, formation and level reduction. <i>Food Additives and Contaminants</i> , 2007, 24, 60-70.	2.0	100
6	Determination of bisphenols in beverages by mixed-mode solid-phase extraction and liquid chromatography coupled to tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2015, 1422, 230-238.	1.8	79
7	Analytical approaches for MCPD esters and glycidyl esters in food and biological samples: a review and future perspectives. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2013, 30, 11-45.	1.1	76
8	Collaborative trial validation study of two methods, one based on high performance liquid chromatography–tandem mass spectrometry and on gas chromatography–mass spectrometry for the determination of acrylamide in bakery and potato products. <i>Journal of Chromatography A</i> , 2006, 1132, 211-218.	1.8	61
9	Comparison of different extraction techniques for the determination of polychlorinated organic compounds in sediment. <i>Analytical and Bioanalytical Chemistry</i> , 2002, 372, 562-568.	1.9	58
10	Fluorescence screening of antioxidant capacity in pumpkin seed oils and other natural oils. <i>European Journal of Lipid Science and Technology</i> , 2003, 105, 266-274.	1.0	58
11	Derivatization of bisphenol A and its analogues with pyridine–sulfonyl chloride: multivariate optimization and fragmentation patterns by liquid chromatography/Orbitrap mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2015, 29, 1473-1484.	0.7	52
12	Investigation of the Correlation of the Acrylamide Content and the Antioxidant Activity of Model Cookies. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 853-859.	2.4	51
13	Development and optimisation of a dopant assisted liquid chromatographic-atmospheric pressure photo ionisation-tandem mass spectrometric method for the determination of 15+1 EU priority PAHs in edible oils. <i>Journal of Chromatography A</i> , 2011, 1218, 23-31.	1.8	51
14	Development and validation of a stable-isotope dilution liquid chromatography–tandem mass spectrometry method for the determination of bisphenols in ready-made meals. <i>Journal of Chromatography A</i> , 2015, 1414, 110-121.	1.8	51
15	Results of a European inter-laboratory comparison study on the determination of EU priority polycyclic aromatic hydrocarbons (PAHs) in edible vegetable oils. <i>Analytical and Bioanalytical Chemistry</i> , 2008, 391, 1397-1408.	1.9	42
16	Determination of acrylamide in roasted chestnuts and chestnut-based foods by isotope dilution HPLC-MS/MS. <i>Food Chemistry</i> , 2009, 114, 1555-1558.	4.2	41
17	Occurrence of triazines in surface and drinking water of Liaoning Province in Eastern China. <i>Journal of Proteomics</i> , 2002, 53, 217-228.	2.4	39
18	Chemometrical classification of pumpkin seed oils using UV–Vis, NIR and FTIR spectra. <i>Journal of Proteomics</i> , 2004, 61, 95-106.	2.4	39

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19	Triazines in the aquatic systems of the Eastern Chinese Rivers Liao-He and Yangtse. <i>Chemosphere</i> , 2002, 47, 455-466.	4.2	38
20	Evaluation of gas chromatography columns for the analysis of the 15 + 1 EU-priority polycyclic aromatic hydrocarbons (PAHs). <i>Analytical and Bioanalytical Chemistry</i> , 2009, 393, 1697-1707.	1.9	37
21	Assessment of critical steps of a GC/MS based indirect analytical method for the determination of fatty acid esters of monochloropropanediols (MCPDEs) and of glycidol (GEs). <i>Food Control</i> , 2017, 77, 65-75.	2.8	37
22	Microwave-assisted derivatization of volatile carbonyl compounds with O-(2,3,4,5,6-pentafluorobenzyl)hydroxylamine. <i>Journal of Chromatography A</i> , 2000, 891, 267-273.	1.8	34
23	An improved method to discover adulteration of Styrian pumpkin seed oil. <i>Journal of Proteomics</i> , 2002, 53, 193-202.	2.4	34
24	Analytical method for the trace determination of esterified 3- and 2-monochloropropanediol and glycidyl fatty acid esters in various food matrices. <i>Journal of Chromatography A</i> , 2016, 1466, 136-147.	1.8	33
25	Optimisation and validation of programmed temperature vaporization (PTV) injection in solvent vent mode for the analysis of the 15+1 EU-priority PAHs by GC-MS. <i>Talanta</i> , 2009, 80, 643-650.	2.9	32
26	European Union database of acrylamide levels in food: Update and critical review of data collection. <i>Food Additives and Contaminants</i> , 2007, 24, 5-12.	2.0	31
27	EU marker polycyclic aromatic hydrocarbons in food supplements: analytical approach and occurrence. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 1914-1926.	1.1	28
28	Overview of Acrylamide Monitoring Databases. <i>Journal of AOAC INTERNATIONAL</i> , 2005, 88, 246-252.	0.7	26
29	Evaluation of the results from an inter-laboratory comparison study of the determination of acrylamide in crispbread and butter cookies. <i>Analytical and Bioanalytical Chemistry</i> , 2004, 379, 449-457.	1.9	25
30	Optimization of a Differential Ion Mobility Spectrometry-Tandem Mass Spectrometry Method for High-Throughput Analysis of Nicotine and Related Compounds: Application to Electronic Cigarette Refill Liquids. <i>Analytical Chemistry</i> , 2016, 88, 6500-6508.	3.2	23
31	Reduction of adsorption phenomena of volatile aldehydes and aromatic compounds for static headspace analysis of cellulose based packaging materials. <i>Journal of Chromatography A</i> , 2000, 897, 269-277.	1.8	20
32	Results from Two Interlaboratory Comparison Tests Organized in Germany and at the EU Level for Analysis of Acrylamide in Food. <i>Journal of AOAC INTERNATIONAL</i> , 2005, 88, 292-298.	0.7	19
33	Enhanced extraction of polychlorinated organic compounds from soil samples by fluidized-bed extraction (FBE). <i>Chromatographia</i> , 2001, 53, 442-446.	0.7	18
34	Comparative studies of the static and dynamic headspace extraction of saturated short chain aldehydes from cellulose-based packaging materials. <i>Analytical and Bioanalytical Chemistry</i> , 2002, 372, 649-653.	1.9	18
35	Validation by collaborative trial of an isotope dilution liquid chromatographic tandem mass spectrometric method to determine the content of acrylamide in roasted coffee. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2009, 26, 1146-1152.	1.1	18
36	Determination of 3-MCPD esters in edible oil - methods of analysis and comparability of results. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 1433-1442.	1.0	17

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37	Influence of battery power setting on carbonyl emissions from electronic cigarettes. Tobacco Induced Diseases, 2020, 18, 1-5.	0.3	16
38	Determination of Polycyclic Aromatic Hydrocarbons (PAHs) in Seafood Using Gas Chromatography-Mass Spectrometry: Collaborative Study. Journal of AOAC INTERNATIONAL, 2015, 98, 477-505.	0.7	14
39	Development and validation of analytical methods for the analysis of 3-β-MCPD (both in free and ester) in food groups in support to a scientific opinion on comprehensive risk assessment on the presence of 3-β-MCPD and glycidyl esters in food. EFSA Supporting Publications, 2015, 12, 779F.	0.3	13
40	Determination and quantification of clonidine in human blood serum. Journal of Proteomics, 2002, 53, 131-139.	2.4	11
41	Effect of the water content of cardboard on the static headspace extraction of volatile aldehydes. Journal of Separation Science, 2001, 24, 885-888.	1.3	10
42	Results of an European inter-laboratory comparison study on the determination of the 15+1 EU priority polycyclic aromatic hydrocarbons (PAHs) in liquid smoke condensates. Food Chemistry, 2010, 123, 819-826.	4.2	10
43	Evaluation of the quality of postharvest rapeseed by means of an electronic nose. Journal of the Science of Food and Agriculture, 2012, 92, 2200-2206.	1.7	10
44	Rapid and sensitive method for the determination of four EU marker polycyclic aromatic hydrocarbons in cereal-based foods using isotope-dilution GC/MS. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1-8.	1.1	10
45	Multi-residue Analysis of 66 Biocides in River Water, River Sediment and Suspended Solids Samples by Gas Chromatography-Mass Spectrometry. International Journal of Environmental Analytical Chemistry, 2003, 83, 111-125.	1.8	9
46	Proficiency test on the determination of mineral oil in sunflower oil. European Journal of Lipid Science and Technology, 2010, 112, 321-332.	1.0	9
47	Smoking and COVID-19 – Did we overlook representativeness?. Tobacco Induced Diseases, 2020, 18, 89.	0.3	9
48	Evaluation of Results of an Interlaboratory Comparison Test on Determination of Acrylamide in Crispbread Samples. Journal of AOAC INTERNATIONAL, 2005, 88, 1413-1418.	0.7	8
49	Profiling of volatile substances by direct thermal desorption gas chromatography high-resolution mass spectrometry for flagging a characterising flavour in cigarette tobacco. Analytical and Bioanalytical Chemistry, 2021, 413, 2103-2111.	1.9	8
50	Single-laboratory validation of a saponification method for the determination of four polycyclic aromatic hydrocarbons in edible oils by HPLC-fluorescence detection. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1-10.	1.1	7
51	Fluidized-bed extraction of polycyclic aromatic hydrocarbons from contaminated soil samples. Chromatographia, 2002, 55, 467-473.	0.7	6
52	Proficiency test results for PAH analysis are not method-dependent. Analytical Methods, 2013, 5, 5345.	1.3	6
53	Acrylamide in Food: A Survey of Two Years of Research Activities. Journal of AOAC INTERNATIONAL, 2005, 88, 226-226.	0.7	4
54	Experimental design-based isotope-dilution SPME-GC/MS method development for the analysis of smoke flavouring products. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 2069-2084.	1.1	4

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55	Identification of Cigarette Brands by Soft Independent Modeling of Class Analogy of Volatile Substances. <i>Nicotine and Tobacco Research</i> , 2020, 22, 997-1003.	1.4	4
56	Validation by collaborative trial of a method for the determination by GC-MS and LC-MS/MS of boar taint marker compounds in pork tissue. <i>Food Chemistry: X</i> , 2020, 6, 100083.	1.8	3
57	Polycyclic Aromatic Hydrocarbons in Food and Feed. , 2019, , 455-469.		2
58	The power of fingerprinting of volatiles constituents in fighting illicit and flavoured tobacco products. <i>Tobacco Prevention and Cessation</i> , 2019, 5, .	0.2	0
59	Evaluation of results of an interlaboratory comparison test on determination of acrylamide in crispbread samples. <i>Journal of AOAC INTERNATIONAL</i> , 2005, 88, 1413-8.	0.7	0