

Christie L Harman

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

282
citations

840585

11
h-index

887953

17
g-index

22
all docs

22
docs citations

22
times ranked

221
citing authors

#	ARTICLE	IF	CITATIONS
1	A chemical structure-based approach for estimating the added levels of flavourings to foods for the purpose of assessing consumer intake. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021, 38, 33-59.	1.1	0
2	Dietary administration of Î²-ionone epoxide to Sprague-Dawley rats for 90 days. <i>Current Research in Toxicology</i> , 2021, 2, 192-201.	1.3	2
3	FEMA GRAS assessment of natural flavor complexes: Eucalyptus oil and other cyclic ether-containing flavoring ingredients. <i>Food and Chemical Toxicology</i> , 2021, 155, 112357.	1.8	12
4	FEMA GRAS assessment of natural flavor complexes: Origanum oil, thyme oil and related phenol derivative-containing flavoring ingredients. <i>Food and Chemical Toxicology</i> , 2021, 155, 112378.	1.8	6
5	Dietary administration of Î²-caryophyllene and its epoxide to Sprague-Dawley rats for 90 days. <i>Food and Chemical Toxicology</i> , 2020, 135, 110876.	1.8	20
6	FEMA GRAS assessment of natural flavor complexes: Mint, buchu, dill and caraway derived flavoring ingredients. <i>Food and Chemical Toxicology</i> , 2020, 135, 110870.	1.8	23
7	FEMA GRAS assessment of natural flavor complexes: Cinnamomum and Myroxylon-derived flavoring ingredients. <i>Food and Chemical Toxicology</i> , 2020, 135, 110949.	1.8	17
8	FEMA GRAS assessment of natural flavor complexes: Lavender, Guaiac Coriander-derived and related flavoring ingredients. <i>Food and Chemical Toxicology</i> , 2020, 145, 111584.	1.8	14
9	FEMA GRAS assessment of natural flavor complexes: Clove, cinnamon leaf and West Indian bay leaf-derived flavoring ingredients. <i>Food and Chemical Toxicology</i> , 2020, 145, 111585.	1.8	23
10	Absence of mutagenic activity in the bacterial reverse mutation assay with pulegone and peppermint oil. <i>Toxicology Research and Application</i> , 2020, 4, 239784732093866.	0.7	0
11	2,4-Decadienal does not induce genotoxic effects in in vivo micronucleus studies. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , 2019, 846, 503082.	0.9	1
12	FEMA GRAS assessment of natural flavor complexes: Citrus-derived flavoring ingredients. <i>Food and Chemical Toxicology</i> , 2019, 124, 192-218.	1.8	34
13	The safety evaluation of food flavouring substances: the role of metabolic studies. <i>Toxicology Research</i> , 2018, 7, 618-646.	0.9	27
14	Updated procedure for the safety evaluation of natural flavor complexes used as ingredients in food. <i>Food and Chemical Toxicology</i> , 2018, 113, 171-178.	1.8	34
15	Letter to the Editor in response to "Our unrequited love for natural ingredients," by Burdock and Wang. <i>Food and Chemical Toxicology</i> , 2018, 111, 670-672.	1.8	0
16	Methodologies Employed for Estimating Flavoring Substance Intake. , 2018, , .		1
17	Absence of adverse effects following administration of piperine in the diet of Sprague-Dawley rats for 90 days. <i>Food and Chemical Toxicology</i> , 2018, 120, 213-221.	1.8	13
18	Absence of renal adverse effects from Î²-myrcene dietary administration in OECD guideline-compliant subchronic toxicity study. <i>Food and Chemical Toxicology</i> , 2018, 120, 222-229.	1.8	7

#	ARTICLE	IF	CITATIONS
19	Absence of adverse effects following the gavage administration of methyl propyl trisulfide to Sprague-Dawley rats for 90 days. Food and Chemical Toxicology, 2018, 120, 544-551.	1.8	3
20	Safety evaluation of substituted thiophenes used as flavoring ingredients. Food and Chemical Toxicology, 2017, 99, 40-59.	1.8	17
21	FEMA expert panel review of p -mentha-1,8-dien-7-al genotoxicity testing results. Food and Chemical Toxicology, 2016, 98, 201-209.	1.8	9
22	GRASr2 Evaluation of Aliphatic Acyclic and Alicyclic Terpenoid Tertiary Alcohols and Structurally Related Substances Used as Flavoring Ingredients. Journal of Food Science, 2014, 79, R428-41.	1.5	19