Erich Leitner

List of Publications by Year
in descending order

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73 papers	3,107 citations	147726 31 h-index	161767 54 g-index
75 all docs	75 docs citations	75 times ranked	4008 citing authors

#	Article	IF	Citations
1	Degradation of ZIF-8 in phosphate buffered saline media. CrystEngComm, 2019, 21, 4538-4544.	1.3	186
2	Contribution of Are1p and Are2p to steryl ester synthesis in the yeast Saccharomyces cerevisiae. FEBS Journal, 2000, 267, 1075-1082.	0.2	158
3	Production of the sesquiterpenoid (+)-nootkatone by metabolic engineering of Pichia pastoris. Metabolic Engineering, 2014, 24, 18-29.	3.6	155
4	Structural and Biochemical Properties of Lipid Particles from the Yeast Saccharomyces cerevisiae. Journal of Biological Chemistry, 2008, 283, 17065-17074.	1.6	147
5	PDR16 and PDR17, Two Homologous Genes ofSaccharomyces cerevisiae, Affect Lipid Biosynthesis and Resistance to Multiple Drugs. Journal of Biological Chemistry, 1999, 274, 1934-1941.	1.6	142
6	Determination of the Nicotine Content of Various Edible Nightshades (Solanaceae) and Their Products and Estimation of the Associated Dietary Nicotine Intake. Journal of Agricultural and Food Chemistry, 1999, 47, 3113-3120.	2.4	134
7	Quorum-sensing effects in the antagonistic rhizosphere bacterium Serratia plymuthica HRO-C48. FEMS Microbiology Ecology, 2009, 67, 468-478.	1.3	126
8	Production of Volatile Metabolites by Grape-Associated Microorganisms. Journal of Agricultural and Food Chemistry, 2010, 58, 8344-8350.	2.4	119
9	A Specific Structural Requirement for Ergosterol in Long-chain Fatty Acid Synthesis Mutants Important for Maintaining Raft Domains in Yeast. Molecular Biology of the Cell, 2002, 13, 4414-4428.	0.9	112
10	A stable yeast strain efficiently producing cholesterol instead of ergosterol is functional for tryptophan uptake, but not weak organic acid resistance. Metabolic Engineering, 2011, 13, 555-569.	3.6	95
11	Monitoring the plant epiphyte Methylobacterium extorquensâ€ƒDSM 21961 by real-time PCR and its influence on the strawberry flavor. FEMS Microbiology Ecology, 2010, 74, 136-145.	1.3	86
12	Elo1p-Dependent Carboxy-Terminal Elongation of C14:1Î”9 to C16:1Î”11 Fatty Acids inSaccharomyces cerevisiae. Journal of Bacteriology, 2000, 182, 3655-3660.	1.0	83
13	Alginate and Chitosan as a Functional Barrier for Paper-Based Packaging Materials. Coatings, 2018, 8, 235.	1.2	79
14	Oleate Inhibits Steryl Ester Synthesis and Causes Liposensitivity in Yeast. Journal of Biological Chemistry, 2010, 285, 26832-26841.	1.6	72
15	Lipid composition of peroxisomes from the yeast Pichia pastoris grown on different carbon sources. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2007, 1771, 455-461.	1.2	68
16	Effect of Lipid Particle Biogenesis on the Subcellular Distribution of Squalene in the Yeast Saccharomyces cerevisiae. Journal of Biological Chemistry, 2010, 285, 6127-6133.	1.6	68
17	Structureâ€Based Mechanism of Oleate Hydratase from Elizabethkingia meningoseptica. ChemBioChem, 2015, 16, 1730-1734.	1.3	66
18	Analytical determination of bisphenol A (BPA) and bisphenol analogues in paper products by GC-MS/MS. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 1225-1238.	1.1	65

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19	Inversion of Enantioselectivity of a Mononuclear Nonâ€Heme Iron(II)â€dependent Hydroxylase by Tuning the Interplay of Metalâ€Center Geometry and Protein Structure. Angewandte Chemie - International Edition, 2013, 52, 9677-9681.	7.2	62
20	YEH2/YLR020c Encodes a Novel Steryl Ester Hydrolase of the Yeast Saccharomyces cerevisiae. Journal of Biological Chemistry, 2005, 280, 13321-13328.	1.6	60
21	Influence of squalene on lipid particle/droplet and membrane organization in the yeast Saccharomyces cerevisiae. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2012, 1821, 647-653.	1.2	59
22	Isolation and characterization of the plasma membrane from the yeast Pichia pastoris. Biochimica Et Biophysica Acta - Biomembranes, 2014, 1838, 1889-1897.	1.4	59
23	Lipidome and proteome of lipid droplets from the methylotrophic yeast Pichia pastoris. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2013, 1831, 282-290.	1.2	58
24	Characterisation of traditional Macedonian edible oils by their fatty acid composition and their volatile compounds. Food Research International, 2015, 77, 506-514.	2.9	58
25	Determination of sulfur and nitrogen compounds during the processing of dry fermented sausages and their relation to amino acid generation. Food Chemistry, 2016, 190, 657-664.	4.2	44
26	Chemical and sensory characterisation of aroma of Viburnum opulus fruits by solid phase microextraction-gas chromatographyâ€“olfactometry. Food Chemistry, 2012, 132, 717-723.	4.2	43
27	A novel cholesterol-producing Pichia pastoris strain is an ideal host for functional expression of human Na,K-ATPase Î±3Î²1 isoform. Applied Microbiology and Biotechnology, 2013, 97, 9465-9478.	1.7	42
28	Acid base interaction and its influence on the adsorption kinetics and selectivity order of aromatic sulfur heterocycles adsorbing on Ag-Al2O3. Chemical Engineering Journal, 2017, 309, 840-849.	6.6	42
29	Characterization of Aronia melanocarpa Volatiles by Headspace-Solid-Phase Microextraction (HS-SPME), Simultaneous Distillation/Extraction (SDE), and Gas Chromatography-Olfactometry (GC-O) Methods. Journal of Agricultural and Food Chemistry, 2013, 61, 4728-4736.	2.4	37
30	Determining aromaâ€active compounds in Kama flour using SPMEâ€GC/MS and GCâ€olfactometry. Flavour and Fragrance Journal, 2011, 26, 122-128.	1.2	35
31	The lipidome and proteome of microsomes from the methylotrophic yeast Pichia pastoris. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2014, 1841, 215-226.	1.2	34
32	Overâ€expression of ICE2 stabilizes cytochrome P450 reductase in Saccharomyces cerevisiae and Pichia pastoris. Biotechnology Journal, 2015, 10, 623-635.	1.8	34
33	Mobilization of steryl esters from lipid particles of the yeast Saccharomyces cerevisiae. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2009, 1791, 118-124.	1.2	32
34	Combining different analytical approaches to identify odor formation mechanisms in polyethylene and polypropylene. Analytical and Bioanalytical Chemistry, 2012, 402, 903-919.	1.9	28
35	â€œMore than Honeyâ€: Investigation on Volatiles from Monovarietal Honeys Using New Analytical and Sensory Approaches. Journal of Agricultural and Food Chemistry, 2018, 66, 2432-2442.	2.4	28
36	Evolving the Promiscuity of Elizabethkingia meningoseptica Oleate Hydratase for the Regioâ€and Stereoselective Hydration of Oleic Acid Derivatives. Angewandte Chemie - International Edition, 2019, 58, 7480-7484.	7.2	27

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37	Whole-cell (+)-ambrein production in the yeast Pichia pastoris. Metabolic Engineering Communications, 2018, 7, e00077.	1.9	24
38	Flux of sterol intermediates in a yeast strain deleted of the lanosterol C-14 demethylase Erg11p. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2005, 1735, 111-118.	1.2	23
39	Analytical determination of bisphenol A (BPA) and bisphenol analogues in paper products by LC-MS/MS. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 2256-2269.	1.1	23
40	Enhancing cytochrome P450-mediated conversions in P. pastoris through RAD52 over-expression and optimizing the cultivation conditions. Fungal Genetics and Biology, 2016, 89, 114-125.	0.9	22
41	Musk strawberries: the flavour of a formerly famous fruit reassessed. Flavour and Fragrance Journal, 2012, 27, 273-279.	1.2	20
42	Development of a simple sample preparation technique for gas chromatographicâ€“mass spectrometric determination of nicotine in edible nightshades (Solanaceae). Journal of Chromatography A, 1999, 840, 249-260.	1.8	19
43	Application of Industrially Produced Chitosan in the Surface Treatment of Fibre-Based Material: Effect of Drying Method and Number of Coating Layers on Mechanical and Barrier Properties. Polymers, 2018, 10, 1232.	2.0	19
44	Mineral oil risk assessment: Knowledge gaps and roadmap. Outcome of a multi-stakeholders workshop. Trends in Food Science and Technology, 2021, 113, 151-166.	7.8	18
45	Characterization of natural polymers as functional barriers for cellulose-based packaging materials. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 976-988.	1.1	17
46	Regulatory link between steryl ester formation and hydrolysis in the yeast Saccharomyces cerevisiae. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2015, 1851, 977-986.	1.2	15
47	The contribution of dietary nicotine and dietary cotinine to salivary cotinine levels as a nicotine biomarker. Food Chemistry, 2001, 74, 259-265.	4.2	14
48	5,6-Dihydro-2,4,6-trimethyl-4 H -1,3,5-dithiazine - an aroma-active compound formed in course of the Likens - Nickerson extraction. European Food Research and Technology, 1997, 205, 73-75.	0.6	11
49	Chiral Hydroxylation at the Mononuclear Nonheme Fe(II) Center of 4-(S) Hydroxymandelate Synthase â€“ A Structure-Activity Relationship Analysis. PLoS ONE, 2013, 8, e68932.	1.1	11
50	Phosphatidylcholine Supply to Peroxisomes of the Yeast Saccharomyces cerevisiae. PLoS ONE, 2015, 10, e0135084.	1.1	10
51	Comparing different gas chromatographic methods for the quantification of bisphenol A (BPA) trace levels in paper and cardboard products from the market. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 1331-1342.	1.1	10
52	Weiterentwicklung der Substrattoleranz von Elizabethkingia meningoseptica Oleathydratase zur regioâ€•und stereoselektiven Hydratisierung von Ã–lsÃurederivaten. Angewandte Chemie, 2019, 131, 7558-7563.	1.6	8
53	Engineering of Saccharomyces cerevisiae for the production of (+)â€ambrein. Yeast, 2020, 37, 163-172.	0.8	8
54	Rapid Separation and Quantitative Analysis of Complex Lipophilic Wood Pulp Extractive Mixtures Based on 2D Thin Layer Chromatography. ACS Sustainable Chemistry and Engineering, 2020, 8, 12534-12541.	3.2	7

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55	Characterization of Volatile Compounds and Flavor in Spirits of Old Apple and Pear Cultivars from the Balkan Region. Foods, 2021, 10, 1258.	1.9	7
56	Exploring the catalytic potential of the 3-His mononuclear nonheme Fe(II) center: Discovery and characterization of an unprecedented maltol cleavage activity. Journal of Inorganic Biochemistry, 2011, 105, 1204-1211.	1.5	6
57	Exploring Castellaniella defragrans Linalool (De)hydratase-Isomerase for Enzymatic Hydration of Alkenes. Molecules, 2019, 24, 2092.	1.7	4
58	Interrelation of Volatile Organic Compounds and Sensory Properties of Alternative and Torrefied Wood Pellets. Energy & Fuels, 2019, 33, 5270-5281.	2.5	4
59	Comparison of the Functional Barrier Properties of Chitosan Acetate Films with Conventionally Applied Polymers. Molecules, 2020, 25, 3491.	1.7	4
60	SORPTION BEHAVIOR OF ORGANIC MOLECULES ON POROUS PAPER MATERIAL. Cellulose Chemistry and Technology, 2020, 54, 515-522.	0.5	4
61	Analysis of Varietal Thiols in Sauvignon Blanc Winesâ€"Optimization of a Solid-Phase Extraction Gas Chromatography Tandem Mass Spectrometry Method. Food Analytical Methods, 2022, 15, 1591-1605.	1.3	4
62	Prime and boost aerosol exposure via fog machine or shisha smoke followed by cinnamon hypersensitivity and anaphylaxis to spiced food. World Allergy Organization Journal, 2016, 9, 4.	1.6	3
63	Determination of nicotine in pharmaceutical products and dietary sources. , 1999, , 393-420.		2
64	Prediction of Rheological and Chemical Properties of Different Starches Used in the Paper Industry by Near Infrared Spectroscopy (NIRS). Macromolecular Symposia, 2010, 296, 154-160.	0.4	2
65	The Influence of Polyethylene Glycol Solution on the Dissolution Rate of Sustained Release Morphine. Journal of Medical Toxicology, 2016, 12, 391-395.	0.8	2
66	Residual solvent or intrinsically formed during production: analysing volatile compounds in unrefined vegetable oils using headspace gas chromatography coupled with mass spectrometry. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 996-1008.	1.1	2
67	The Effect of Methylobacteria Application on Strawberry Flavor Investigated by GC-MS and Comprehensive GCÃ—GC-qMS. , 2014, , 141-145.		1
68	Mortality, progeny production and preference ofSitophilus zeamaisadults to wheat from integrated and alternative production systems. Acta Agriculturae Scandinavica - Section B Soil and Plant Science, 2016, 66, 443-451.	0.3	1
69	Comparison of methods to simulate permeation through cellulose-based food contact materials. Food Packaging and Shelf Life, 2021, 28, 100670.	3.3	1
70	How Different Carryover Pitch Extractive Components are Affecting Kraft Paper Strength. ACS Omega, 2021, 6, 29350-29359.	1.6	1
71	Comparison of Different Analytical Methods for Volatile and Odourâ€Active Substances in Polyolefins. Macromolecular Symposia, 2010, 296, 176-182.	0.4	0
72	Sensory evaluation to identify off-flavor derived from packaging material. , 2022, , 127-152.		0

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73	The Interaction of Cellulose Thin Films With Small Organic Moleculesâ€"Comparability of Two Inherently Different Methods. Frontiers in Chemistry, 2021, 9, 769022.	1.8	0