

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	Sensory evaluation to identify off-flavor derived from packaging material. , 2022, , 127-152.		0
2	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
3	Comparison of methods to simulate permeation through cellulose-based food contact materials. Food Packaging and Shelf Life, 2021, 28, 100670.	3.3	1
4	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
5	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
6	How Different Carryover Pitch Extractive Components are Affecting Kraft Paper Strength. ACS Omega, 2021, 6, 29350-29359.	1.6	1
7	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
8	Engineering of <i>Saccharomyces cerevisiae</i> for the production of (+)- α -ambrein. Yeast, 2020, 37, 163-172.	0.8	8
9	Comparison of the Functional Barrier Properties of Chitosan Acetate Films with Conventionally Applied Polymers. Molecules, 2020, 25, 3491.	1.7	4
10	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
11	SORPTION BEHAVIOR OF ORGANIC MOLECULES ON POROUS PAPER MATERIAL. Cellulose Chemistry and Technology, 2020, 54, 515-522.	0.5	4
12	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
13	Exploring <i>Castellaniella defragrans</i> Linalool (De)hydratase-Isomerase for Enzymatic Hydration of Alkenes. Molecules, 2019, 24, 2092.	1.7	4
14	Degradation of ZIF-8 in phosphate buffered saline media. CrystEngComm, 2019, 21, 4538-4544.	1.3	186
15	Interrelation of Volatile Organic Compounds and Sensory Properties of Alternative and Torrefied Wood Pellets. Energy & Fuels, 2019, 33, 5270-5281.	2.5	4
16	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
17	Evolving the Promiscuity of <i>Elizabethkingia meningoseptica</i> Oleate Hydratase for the Regio- and Stereoselective Hydration of Oleic Acid Derivatives. Angewandte Chemie - International Edition, 2019, 58, 7480-7484.	7.2	27
18	Weiterentwicklung der Substrattoleranz von <i>Elizabethkingia meningoseptica</i> Olehydratase zur regio- und stereoselektiven Hydratisierung von Δ^9 -Isopren-derivaten. Angewandte Chemie, 2019, 131, 7558-7563.	1.6	8

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19	“More than Honey” Investigation on Volatiles from Monovarietal Honeys Using New Analytical and Sensory Approaches. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2432-2442.	2.4	28
20	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. <i>Polymers</i> , 2018, 10, 1232.	2.0	19
21	Analytical determination of bisphenol A (BPA) and bisphenol analogues in paper products by LC-MS/MS. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018, 35, 2256-2269.	1.1	23
22	Alginate and Chitosan as a Functional Barrier for Paper-Based Packaging Materials. <i>Coatings</i> , 2018, 8, 235.	1.2	79
23	Whole-cell (+)-ambrein production in the yeast <i>Pichia pastoris</i> . <i>Metabolic Engineering Communications</i> , 2018, 7, e00077.	1.9	24
24	Analytical determination of bisphenol A (BPA) and bisphenol analogues in paper products by GC-MS/MS. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017, 34, 1225-1238.	1.1	65
25	Acid base interaction and its influence on the adsorption kinetics and selectivity order of aromatic sulfur heterocycles adsorbing on Ag-Al ₂ O ₃ . <i>Chemical Engineering Journal</i> , 2017, 309, 840-849.	6.6	42
26	Mortality, progeny production and preference of <i>Sitophilus zeamais</i> adults to wheat from integrated and alternative production systems. <i>Acta Agriculturae Scandinavica - Section B Soil and Plant Science</i> , 2016, 66, 443-451.	0.3	1
27	Enhancing cytochrome P450-mediated conversions in <i>P. pastoris</i> through RAD52 over-expression and optimizing the cultivation conditions. <i>Fungal Genetics and Biology</i> , 2016, 89, 114-125.	0.9	22
28	The Influence of Polyethylene Glycol Solution on the Dissolution Rate of Sustained Release Morphine. <i>Journal of Medical Toxicology</i> , 2016, 12, 391-395.	0.8	2
29	Prime and boost aerosol exposure via fog machine or shisha smoke followed by cinnamon hypersensitivity and anaphylaxis to spiced food. <i>World Allergy Organization Journal</i> , 2016, 9, 4.	1.6	3
30	Determination of sulfur and nitrogen compounds during the processing of dry fermented sausages and their relation to amino acid generation. <i>Food Chemistry</i> , 2016, 190, 657-664.	4.2	44
31	Structure-Based Mechanism of Oleate Hydratase from <i>Elizabethkingia meningoseptica</i> . <i>ChemBioChem</i> , 2015, 16, 1730-1734.	1.3	66
32	Phosphatidylcholine Supply to Peroxisomes of the Yeast <i>Saccharomyces cerevisiae</i> . <i>PLoS ONE</i> , 2015, 10, e0135084.	1.1	10
33	Regulatory link between steryl ester formation and hydrolysis in the yeast <i>Saccharomyces cerevisiae</i> . <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2015, 1851, 977-986.	1.2	15
34	Comparing different gas chromatographic methods for the quantification of bisphenol A (BPA) trace levels in paper and cardboard products from the market. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 1331-1342.	1.1	10
35	Overexpression of <i>ICE2</i> stabilizes cytochrome P450 reductase in <i>Saccharomyces cerevisiae</i> and <i>Pichia pastoris</i> . <i>Biotechnology Journal</i> , 2015, 10, 623-635.	1.8	34
36	Characterisation of traditional Macedonian edible oils by their fatty acid composition and their volatile compounds. <i>Food Research International</i> , 2015, 77, 506-514.	2.9	58

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37	The Effect of Methylobacteria Application on Strawberry Flavor Investigated by GC-MS and Comprehensive GC-MS. , 2014, , 141-145.		1
38	Isolation and characterization of the plasma membrane from the yeast <i>Pichia pastoris</i> . <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2014, 1838, 1889-1897.	1.4	59
39	The lipidome and proteome of microsomes from the methylotrophic yeast <i>Pichia pastoris</i> . <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2014, 1841, 215-226.	1.2	34
40	Production of the sesquiterpenoid (+)-nootkatone by metabolic engineering of <i>Pichia pastoris</i> . <i>Metabolic Engineering</i> , 2014, 24, 18-29.	3.6	155
41	Inversion of Enantioselectivity of a Mononuclear Non-Heme Iron(II)-dependent Hydroxylase by Tuning the Interplay of Metal-Center Geometry and Protein Structure. <i>Angewandte Chemie - International Edition</i> , 2013, 52, 9677-9681.	7.2	62
42	Characterization of <i>Aronia melanocarpa</i> Volatiles by Headspace-Solid-Phase Microextraction (HS-SPME), Simultaneous Distillation/Extraction (SDE), and Gas Chromatography-Olfactometry (GC-O) Methods. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 4728-4736.	2.4	37
43	Lipidome and proteome of lipid droplets from the methylotrophic yeast <i>Pichia pastoris</i> . <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2013, 1831, 282-290.	1.2	58
44	A novel cholesterol-producing <i>Pichia pastoris</i> strain is an ideal host for functional expression of human Na,K-ATPase β_1 isoform. <i>Applied Microbiology and Biotechnology</i> , 2013, 97, 9465-9478.	1.7	42
45	Chiral Hydroxylation at the Mononuclear Nonheme Fe(II) Center of 4-(S) Hydroxymandelate Synthase – A Structure-Activity Relationship Analysis. <i>PLoS ONE</i> , 2013, 8, e68932.	1.1	11
46	Influence of squalene on lipid particle/droplet and membrane organization in the yeast <i>Saccharomyces cerevisiae</i> . <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2012, 1821, 647-653.	1.2	59
47	Musk strawberries: the flavour of a formerly famous fruit reassessed. <i>Flavour and Fragrance Journal</i> , 2012, 27, 273-279.	1.2	20
48	Chemical and sensory characterisation of aroma of <i>Viburnum opulus</i> fruits by solid phase microextraction-gas chromatography-olfactometry. <i>Food Chemistry</i> , 2012, 132, 717-723.	4.2	43
49	Combining different analytical approaches to identify odor formation mechanisms in polyethylene and polypropylene. <i>Analytical and Bioanalytical Chemistry</i> , 2012, 402, 903-919.	1.9	28
50	A stable yeast strain efficiently producing cholesterol instead of ergosterol is functional for tryptophan uptake, but not weak organic acid resistance. <i>Metabolic Engineering</i> , 2011, 13, 555-569.	3.6	95
51	Determining aroma-active compounds in Kama flour using SPME-GC/MS and GC-olfactometry. <i>Flavour and Fragrance Journal</i> , 2011, 26, 122-128.	1.2	35
52	Exploring the catalytic potential of the 3-His mononuclear nonheme Fe(II) center: Discovery and characterization of an unprecedented maltol cleavage activity. <i>Journal of Inorganic Biochemistry</i> , 2011, 105, 1204-1211.	1.5	6
53	Monitoring the plant epiphyte <i>Methylobacterium extorquens</i> fDSM 21961 by real-time PCR and its influence on the strawberry flavor. <i>FEMS Microbiology Ecology</i> , 2010, 74, 136-145.	1.3	86
54	Comparison of Different Analytical Methods for Volatile and Odour-Active Substances in Polyolefins. <i>Macromolecular Symposia</i> , 2010, 296, 176-182.	0.4	0

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55	Prediction of Rheological and Chemical Properties of Different Starches Used in the Paper Industry by Near Infrared Spectroscopy (NIRS). <i>Macromolecular Symposia</i> , 2010, 296, 154-160.	0.4	2
56	Effect of Lipid Particle Biogenesis on the Subcellular Distribution of Squalene in the Yeast <i>Saccharomyces cerevisiae</i> . <i>Journal of Biological Chemistry</i> , 2010, 285, 6127-6133.	1.6	68
57	Oleate Inhibits Steryl Ester Synthesis and Causes Liposensitivity in Yeast. <i>Journal of Biological Chemistry</i> , 2010, 285, 26832-26841.	1.6	72
58	Production of Volatile Metabolites by Grape-Associated Microorganisms. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8344-8350.	2.4	119
59	Quorum-sensing effects in the antagonistic rhizosphere bacterium <i>Serratia plymuthica</i> HRO-C48. <i>FEMS Microbiology Ecology</i> , 2009, 67, 468-478.	1.3	126
60	Mobilization of sterol esters from lipid particles of the yeast <i>Saccharomyces cerevisiae</i> . <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2009, 1791, 118-124.	1.2	32
61	Structural and Biochemical Properties of Lipid Particles from the Yeast <i>Saccharomyces cerevisiae</i> . <i>Journal of Biological Chemistry</i> , 2008, 283, 17065-17074.	1.6	147
62	Lipid composition of peroxisomes from the yeast <i>Pichia pastoris</i> grown on different carbon sources. <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2007, 1771, 455-461.	1.2	68
63	YEH2/YLR020c Encodes a Novel Steryl Ester Hydrolase of the Yeast <i>Saccharomyces cerevisiae</i> . <i>Journal of Biological Chemistry</i> , 2005, 280, 13321-13328.	1.6	60
64	Flux of sterol intermediates in a yeast strain deleted of the lanosterol C-14 demethylase Erg11p. <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2005, 1735, 111-118.	1.2	23
65	A Specific Structural Requirement for Ergosterol in Long-chain Fatty Acid Synthesis Mutants Important for Maintaining Raft Domains in Yeast. <i>Molecular Biology of the Cell</i> , 2002, 13, 4414-4428.	0.9	112
66	The contribution of dietary nicotine and dietary cotinine to salivary cotinine levels as a nicotine biomarker. <i>Food Chemistry</i> , 2001, 74, 259-265.	4.2	14
67	Contribution of Are1p and Are2p to sterol ester synthesis in the yeast <i>Saccharomyces cerevisiae</i> . <i>FEBS Journal</i> , 2000, 267, 1075-1082.	0.2	158
68	Elo1p-Dependent Carboxy-Terminal Elongation of C14:1 ⁿ 9 to C16:1 ⁿ 11 Fatty Acids in <i>Saccharomyces cerevisiae</i> . <i>Journal of Bacteriology</i> , 2000, 182, 3655-3660.	1.0	83
69	PDR16 and PDR17, Two Homologous Genes of <i>Saccharomyces cerevisiae</i> , Affect Lipid Biosynthesis and Resistance to Multiple Drugs. <i>Journal of Biological Chemistry</i> , 1999, 274, 1934-1941.	1.6	142
70	Development of a simple sample preparation technique for gas chromatographic-mass spectrometric determination of nicotine in edible nightshades (<i>Solanaceae</i>). <i>Journal of Chromatography A</i> , 1999, 840, 249-260.	1.8	19
71	Determination of the Nicotine Content of Various Edible Nightshades (<i>Solanaceae</i>) and Their Products and Estimation of the Associated Dietary Nicotine Intake. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3113-3120.	2.4	134
72	Determination of nicotine in pharmaceutical products and dietary sources. , 1999, , 393-420.		2

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73	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