

# Analysis of Acrylamide, a Carcinogen Formed in Heated

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Citation Report

#	ARTICLE	IF	CITATIONS
2	Acrylamide and Glycidamide: Approach towards Risk Assessment Based on Biomarker Guided Dosimetry of Genotoxic/Mutagenic Effects in Human Blood. , 2005, 561, 77-88.		14
3	Acrylamide in food: mechanisms of formation and influencing factors during heating of foods. Scandinavian Journal of Nutrition, 2002, 46, 159-172.	0.2	99
4	Verification of the findings of acrylamide in heated foods. Food Additives and Contaminants, 2002, 19, 1116-1124.	2.0	168
5	Assessment of Performance of Laboratories in Determining Acrylamide in Crispbread. Journal of AOAC INTERNATIONAL, 2002, 85, 1370-1373.	0.7	28
6	Acrylamide is formed in the Maillard reaction. Nature, 2002, 419, 448-449.	13.7	1,896
7	Gas Chromatographic Investigation of Acrylamide Formation in Browning Model Systems. Journal of Agricultural and Food Chemistry, 2003, 51, 3999-4003.	2.4	187
8	Potential of Acrylamide Formation, Sugars, and Free Asparagine in Potatoes: A Comparison of Cultivars and Farming Systems. Journal of Agricultural and Food Chemistry, 2003, 51, 5556-5560.	2.4	334
9	Acrylamide Formation Mechanism in Heated Foods. Journal of Agricultural and Food Chemistry, 2003, 51, 4782-4787.	2.4	747
10	Modification of human serum albumin by acrylamide at cysteine-34: a basis for a rapid biomonitoring procedure. Archives of Toxicology, 2003, 77, 543-545.	1.9	25
11	A first approach to estimate the internal exposure to acrylamide in smoking and non-smoking adults from Germany. International Journal of Hygiene and Environmental Health, 2003, 206, 9-14.	2.1	70
12	Fried potatoes and human cancer. International Journal of Cancer, 2003, 105, 558-560.	2.3	92
13	Analysis of acrylamide in food by isotope-dilution liquid chromatography coupled with electrospray ionization tandem mass spectrometry. Journal of Chromatography A, 2003, 1020, 121-130.	1.8	105
14	Acrylamide - hot off the frying pan. Nutrition Bulletin, 2003, 28, 5-6.	0.8	1
15	Hemoglobin adducts from glycidamide: acetonization of hydrophilic groups for reproducible gas chromatography/tandem mass spectrometric analysis. Rapid Communications in Mass Spectrometry, 2003, 17, 1859-1865.	0.7	57
16	A Novel Technique for Limitation of Acrylamide Formation in Fried and Baked Corn Chips and in French Fries. Journal of Food Science, 2003, 68, 1287-1290.	1.5	222
17	Chemistry, Biochemistry, and Safety of Acrylamide. A Review. Journal of Agricultural and Food Chemistry, 2003, 51, 4504-4526.	2.4	1,014
18	Rugged LC-MS/MS Survey Analysis for Acrylamide in Foods. Journal of Agricultural and Food Chemistry, 2003, 51, 7547-7554.	2.4	157
19	Proton Transfer Reaction Mass Spectrometry, a Tool for On-Line Monitoring of Acrylamide Formation in the Headspace of Maillard Reaction Systems and Processed Food. Analytical Chemistry, 2003, 75, 5488-5494.	3.2	75

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20	Hydrophilic Interaction Liquid Chromatography Coupled to Electrospray Mass Spectrometry of Small Polar Compounds in Food Analysis. <i>Analytical Chemistry</i> , 2003, 75, 2349-2354.	3.2	142
21	Formation of Vinylogous Compounds in Model Maillard Reaction Systems. <i>Chemical Research in Toxicology</i> , 2003, 16, 1242-1250.	1.7	90
22	Investigations of Factors That Influence the Acrylamide Content of Heated Foodstuffs. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7012-7018.	2.4	313
23	Tests for the Depolymerization of Polyacrylamides as a Potential Source of Acrylamide in Heated Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6715-6718.	2.4	15
24	A New LC/MS-Method for the Quantitation of Acrylamide Based on a Stable Isotope Dilution Assay and Derivatization with 2-Mercaptobenzoic Acid. Comparison with Two GC/MS Methods. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7866-7871.	2.4	87
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31	The dose-response relationship at very low doses of acrylamide is linear in the flow cytometer-based mouse micronucleus assay. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , 2003, 535, 215-222.	0.9	88
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38	Acrylamide in Asian foods in Hong Kong. Food Additives and Contaminants, 2003, 20, 1105-1113.	2.0	56
39	Differential Regulation of Amidase- and Formamidase-mediated Ammonia Production by the Helicobacter pylori Fur Repressor. Journal of Biological Chemistry, 2003, 278, 9052-9057.	1.6	87
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56	Estimation of the dietary intake of acrylamide by German infants, children and adolescents as calculated from dietary records and available data on acrylamide levels in food groups. International Journal of Hygiene and Environmental Health, 2004, 207, 463-471.	2.1	67

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65	Microemulsion electrokinetic chromatography for the analysis of acrylamide in food. <i>Electrophoresis</i> , 2004, 25, 3257-3262.	1.3	29
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67	Fried potatoes and human cancer. <i>International Journal of Cancer</i> , 2004, 108, 636-637.	2.3	7
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86	DNA and protein adducts as markers of genotoxicity. <i>Toxicology Letters</i> , 2004, 149, 3-9.	0.4	38
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158	Factors Influencing Acrylamide Content and Color in Rye Crisp Bread. Journal of Agricultural and Food Chemistry, 2005, 53, 5985-5989.	2.4	57
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