Phenolic resins for can coatings: II. Resoles based on cre phenol

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#	Article	IF	Citations
1	Chapter 22 Non-Target Multi-Component Analytical Surveillance of Food Contact Materials. Comprehensive Analytical Chemistry, 2008, 51, 775-794.	0.7	0
2	Multidimensional chromatography in food analysis. Journal of Chromatography A, 2009, 1216, 7110-7129.	1.8	99
3	Need for a better safety evaluation of food contact materials produced from resins. Food Control, 2010, 21, 763-769.	2.8	36
4	Analyses/Testing. , 2010, , 93-135.		7
5	Report of ESCO WG on nonâ€plastic Food Contact Materials. EFSA Supporting Publications, 2011, 8, 139E.	0.3	3
6	Direct analysis of microstructures of alkyl phenol resin using atmospheric pressure chemical ionization-mass spectrometry. Polymer Testing, 2013, 32, 366-374.	2.3	3
7	Compliance work for food contact materials: feasibility of the legally required safety assessment of an epoxy/amine-based coating for domestic water pipe restoration. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 1-14.	1.1	3
8	Furan resins as replacement of phenolic protective coatings: Structural, mechanical and functional characterization. Progress in Organic Coatings, 2014, 77, 247-256.	1.9	27
9	Evaluation of Short-Term and Long-Term Migration Testing from Can Coatings into Food Simulants: Epoxy and Acrylicâ€“Phenolic Coatings. Journal of Agricultural and Food Chemistry, 2017, 65, 2594-2602.	2.4	39
10	Advantages of comprehensive two-dimensional gas chromatography for comprehensive analysis of potential migrants from food contact materials. Analytica Chimica Acta, 2018, 1057, 11-17.	2.6	19
11	Characterisation, release and migration of phenolic compounds from resoles used in polyester-phenol coatings intended for food contact materials. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 1791-1810.	1.1	3
12	Functional coatings via isocyanate-cured phenolics for anti-graffiti and via benzoxazines for high-temperature and high-pressure (HTHP) applications. Progress in Organic Coatings, 2021, 151, 106094.	1.9	5
13	Multidimensional LC-GC. Food Chemistry, Function and Analysis, 2019, , 283-333.	0.1	0
14	Non-targeted screening of extracts from polyester-phenolic can coatings: Identification of new aldehyde molecules from resole-based resins. Talanta, 2022, 243, 123351.	2.9	2
15	Systematic evidence on migrating and extractable food contact chemicals: Most chemicals detected in food contact materials are not listed for use. Critical Reviews in Food Science and Nutrition, 2023, 63, 9425-9435.	5.4	28
16	Food and beverage can coatings: A review on chemical analysis, migration, and risk assessment. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 3558-3611.	5.9	8