RIFM fragrance ingredient safety assessment, Eugenol, CAS Registry Number 97-53-0

DOI: 10.1016/j.fct.2015.12.013
Food and Chemical Toxicology, 2016, 97S, S25-S37.

#	Paper	IF	Citations
8	A minireview of effects of maternal diet during pregnancy on postnatal vegetable consumption: Implications for future research (a new hypothesis) and recommendations. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 2229-2238	11.5	3
7	Determination of fragrance allergens and their dermal sensitization quantitative risk assessment (QRA) in 107 spray perfumes. *Journal of Toxicology and Environmental Health - Part A: Current Issues*, **2018**, 81, 1173-1185	3.2	12
6	Levels of methyleugenol and eugenol in instant herbal beverages available on the Indonesian market and related risk assessment. *Food and Chemical Toxicology*, **2019**, 125, 467-478	4.7	19
5	Expression and function of the ectopic olfactory receptor OR10G7 in patients with atopic dermatitis. *Journal of Allergy and Clinical Immunology*, **2019**, 143, 1838-1848.e4	11.5	18
4	Synergistic Effect of Eugenol and Probiotic Zs2058 Against Infection in C57bl/6 Mice. *Nutrients*, **2020**, 12,	6.7	3
3	Contact allergy to fragrance mix I and its components in individuals with photocontact allergy to ketoprofen. *Contact Dermatitis*, **2021**, 85, 660-670	2.7	1
2	Rethinking of botanical volatile organic compounds applied in food preservation: Challenges in acquisition, application, microbial inhibition and stimulation. *Trends in Food Science and Technology*, **2022**, 125, 166-184	15.3	2
1	Eugenol, A Major Component of Clove Oil, Attenuates Adiposity and Modulates Gut Microbiota in High-Fat Diet-fed Mice. 2200387		3