

Richard H Stadler

List of Publications by Year in descending order

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41
papers

3,709
citations

304743

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395702

33
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42
all docs

42
docs citations

42
times ranked

2526
citing authors

#	ARTICLE	IF	CITATIONS
1	Analysis of ethylene oxide in ice creams manufactured with contaminated carob bean gum (E410). Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2021, 38, 2116-2127.	2.3	11
2	Issues surrounding consumer trust and acceptance of existing and emerging food processing technologies. Critical Reviews in Food Science and Nutrition, 2021, 61, 97-115.	10.3	60
3	Mineral oil hydrocarbons in foods: is the data reliable?. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 69-83.	2.3	19
4	Thermal degradation of 2-furoic acid and furfuryl alcohol as pathways in the formation of furan and 2-methylfuran in food. Food Chemistry, 2020, 303, 125406.	8.2	32
5	Furan and Methylfurans in Foods: An Update on Occurrence, Mitigation, and Risk Assessment. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 738-752.	11.7	52
6	Food Process Contaminants. ACS Symposium Series, 2019, , 1-13.	0.5	1
7	Furan and Alkylfurans: Occurrence and Risk Assessment. , 2019, , 532-542.		1
8	Analysis of Halogenated Disinfection Byproducts in Water. , 2018, , 373-373.		0
9	Heat-induced formation of mepiquat by decarboxylation of pipercolic acid and its betaine derivative. Part 2: Natural formation in cooked vegetables and selected food products. Food Chemistry, 2017, 228, 99-105.	8.2	8
10	Heat-induced formation of mepiquat by decarboxylation of pipercolic acid and its betaine derivative. Part 1: Model system studies. Food Chemistry, 2017, 227, 173-178.	8.2	9
11	Process-induced formation of imidazoles in selected foods. Food Chemistry, 2017, 228, 381-387.	8.2	20
12	Understanding the contamination of food with mineral oil: the need for a confirmatory analytical and procedural approach. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 1052-1071.	2.3	25
13	Heat-Generated Toxicants in Foods (Acrylamide, MCPD Esters, Glycidyl Esters, Furan, and Related) Tj ETQq1 1 0.784314 rgBT ₆ Overlo		
14	An Update on Processing-Derived Food Contaminants: Acrylamide, Monochloropropane-1,2-Diol (MCPD) Esters, and Glycidyl Esters. , 2016, , .		0
15	Why chlorate occurs in potable water and processed foods: a critical assessment and challenges faced by the food industry. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 968-982.	2.3	46
16	Mepiquat: A Process-Induced Byproduct in Roasted Cereal-Based Foodstuffs. Journal of Agricultural and Food Chemistry, 2016, 64, 1185-1190.	5.2	12
17	Acrylamide Formation Mechanisms. , 2016, , 1-17.		3
18	N,N-dimethylpiperidinium (mepiquat): Part 1. Formation in model systems and relevance to roasted food products. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 226-233.	2.3	13

#	ARTICLE	IF	CITATIONS
19	N,N-dimethylpiperidinium (mepiquat) Part 2. Formation in roasted coffee and barley during thermal processing. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 234-241.	2.3	23
20	Role of choline and glycine betaine in the formation of N,N-dimethylpiperidinium (mepiquat) under Maillard reaction conditions. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 1949-1958.	2.3	11
21	Acrylamide in Foods: A Review of the Science and Future Considerations. Annual Review of Food Science and Technology, 2012, 3, 15-35.	9.9	176
22	Chapter 20 Acrylamide, Chloropropanols and Chloropropanol Esters, Furan. Comprehensive Analytical Chemistry, 2008, 51, 705-732.	1.3	2
23	Acrylamide in coffee: Review of progress in analysis, formation and level reduction. Food Additives and Contaminants, 2007, 24, 60-70.	2.0	100
24	Impact of the roasting degree of coffee on the in vitro radical scavenging capacity and content of acrylamide. LWT - Food Science and Technology, 2007, 40, 1849-1854.	5.2	51
25	Acrylamide: Update on Selected Research Activities Conducted by the European Food and Drink Industry. Journal of AOAC INTERNATIONAL, 2005, 88, 234-241.	1.5	44
26	Acrylamide Formation in Food: A Mechanistic Perspective. Journal of AOAC INTERNATIONAL, 2005, 88, 262-267.	1.5	139
27	Acrylamide Formation in Different Foods and Potential Strategies for Reduction. , 2005, 561, 157-169.		28
28	Rapid determination of furan in heated foodstuffs by isotope dilution solid phase micro-extraction-gas chromatography " mass spectrometry (SPME-GC-MS). Analyst, The, 2005, 130, 878.	3.5	118
29	Acrylamide: An Update on Current Knowledge in Analysis, Levels in Food, Mechanisms of Formation, and Potential Strategies of Control. Nutrition Reviews, 2004, 62, 449-467.	5.8	132
30	A Review of Acrylamide: An Industry Perspective on Research, Analysis, Formation, and Control. Critical Reviews in Food Science and Nutrition, 2004, 44, 323-347.	10.3	358
31	In-Depth Mechanistic Study on the Formation of Acrylamide and Other Vinylogous Compounds by the Maillard Reaction. Journal of Agricultural and Food Chemistry, 2004, 52, 5550-5558.	5.2	258
32	Improved Sample Preparation to Determine Acrylamide in Difficult Matrixes Such as Chocolate Powder, Cocoa, and Coffee by Liquid Chromatography Tandem Mass Spectroscopy. Journal of Agricultural and Food Chemistry, 2004, 52, 4625-4631.	5.2	123
33	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.	3.7	105
34	Formation of Vinylogous Compounds in Model Maillard Reaction Systems. Chemical Research in Toxicology, 2003, 16, 1242-1250.	3.3	90
35	Alkylpyridiniums. 1. Formation in Model Systems via Thermal Degradation of Trigonelline. Journal of Agricultural and Food Chemistry, 2002, 50, 1192-1199.	5.2	80
36	Alkylpyridiniums. 2. Isolation and Quantification in Roasted and Ground Coffees. Journal of Agricultural and Food Chemistry, 2002, 50, 1200-1206.	5.2	61

#	ARTICLE	IF	CITATIONS
37	Acrylamide from Maillard reaction products. <i>Nature</i> , 2002, 419, 449-450.	27.8	1,416
38	Tandem mass spectrometric accurate mass performance of time-of-flight and Fourier transform ion cyclotron resonance mass spectrometry: a case study with pyridine derivatives. <i>Rapid Communications in Mass Spectrometry</i> , 2001, 15, 1840-1848.	1.5	26
39	Quantitative analysis of clenbuterol in meat products using liquid chromatography-electrospray ionisation tandem mass spectrometry. <i>Biomedical Applications</i> , 1999, 736, 209-219.	1.7	47
40	Acrylamide. , 0, , 21-50.		1
41	Food Processing and Nutritional Aspects. , 0, , 645-677.		0