## Dirk W. Lachenmeier

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3887496/publications.pdf

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285 papers

10,312 citations

28274 55 h-index 85 g-index

344 all docs 344 docs citations

times ranked

344

10297 citing authors

#	Article	IF	CITATIONS
1	Carcinogenicity of alcoholic beverages. Lancet Oncology, The, 2007, 8, 292-293.	10.7	733
2	Rapid quality control of spirit drinks and beer using multivariate data analysis of Fourier transform infrared spectra. Food Chemistry, 2007, 101, 825-832.	8.2	196
3	Safety evaluation of topical applications of ethanol on the skin and inside the oral cavity. Journal of Occupational Medicine and Toxicology, 2008, 3, 26.	2.2	196
4	Carcinogenicity of drinking coffee, mate, and very hot beverages. Lancet Oncology, The, 2016, 17, 877-878.	10.7	169
5	The role of acetaldehyde outside ethanol metabolism in the carcinogenicity of alcoholic beverages: Evidence from a large chemical survey. Food and Chemical Toxicology, 2008, 46, 2903-2911.	3.6	147
6	HPLC analysis and safety assessment of coumarin in foods. Food Chemistry, 2008, 109, 462-469.	8.2	146
7	Carcinogenicity of acetaldehyde in alcoholic beverages: risk assessment outside ethanol metabolism. Addiction, 2009, 104, 533-550.	3.3	142
8	A systematic review of the epidemiology of unrecorded alcohol consumption and the chemical composition of unrecorded alcohol. Addiction, 2014, 109, 880-893.	<b>3.</b> 3	141
9	Comparative risk assessment of alcohol, tobacco, cannabis and other illicit drugs using the margin of exposure approach. Scientific Reports, 2015, 5, 8126.	3.3	136
10	NMR-Spectroscopy for Nontargeted Screening and Simultaneous Quantification of Health-Relevant Compounds in Foods: The Example of Melamine. Journal of Agricultural and Food Chemistry, 2009, 57, 7194-7199.	5 <b>.</b> 2	134
11	A Review of Coffee By-Products Including Leaf, Flower, Cherry, Husk, Silver Skin, and Spent Grounds as Novel Foods within the European Union. Foods, 2020, 9, 665.	4.3	128
12	Unrecorded consumption, quality of alcohol and health consequences. Drug and Alcohol Review, 2010, 29, 426-436.	2.1	123
13	Analysis of heat-induced contaminants (acrylamide, chloropropanols and furan) in carbohydrate-rich food. Analytical and Bioanalytical Chemistry, 2007, 389, 119-137.	3.7	117
14	Automated headspace solid-phase dynamic extraction for the determination of amphetamines and synthetic designer drugs in hair samples. Journal of Chromatography A, 2002, 958, 231-238.	3.7	116
15	Defining maximum levels of higher alcohols in alcoholic beverages and surrogate alcohol products. Regulatory Toxicology and Pharmacology, 2008, 50, 313-321.	2.7	115
16	Surrogate Alcohol: What Do We Know and Where Do We Go?. Alcoholism: Clinical and Experimental Research, 2007, 31, 1613-1624.	2.4	113
17	Carcinogenic compounds in alcoholic beverages: an update. Archives of Toxicology, 2016, 90, 2349-2367.	4.2	113
18	Electronic cigarettes: overview of chemical composition and exposure estimation. Tobacco Induced Diseases, 2014, 12, 23.	0.6	112

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19	Quality control of beer using high-resolution nuclear magnetic resonance spectroscopy and multivariate analysis. European Food Research and Technology, 2005, 220, 215-221.	3.3	106
20	Automated headspace solid-phase dynamic extraction for the determination of cannabinoids in hair samples. Forensic Science International, 2003, 133, 32-38.	2.2	101
21	Rapid approach to identify the presence of Arabica and Robusta species in coffee using 1H NMR spectroscopy. Food Chemistry, 2015, 182, 178-184.	8.2	101
22	Determination of cannabinoids in hemp food products by use of headspace solid-phase microextraction and gas chromatography?mass spectrometry. Analytical and Bioanalytical Chemistry, 2004, 378, 183-189.	3.7	96
23	Results of hair analyses for drugs of abuse and comparison with self-reports and urine tests. Forensic Science International, 2006, 156, 118-123.	2.2	94
24	Automated determination of ethyl carbamate in stone-fruit spirits using headspace solid-phase microextraction and gas chromatography–tandem mass spectrometry. Journal of Chromatography A, 2006, 1108, 116-120.	3.7	91
25	Rapid UHPLC determination of polyphenols in aqueous infusions of Salvia officinalis L. (sage tea). Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2011, 879, 2459-2464.	2.3	90
26	Comparative risk assessment of carcinogens in alcoholic beverages using the margin of exposure approach. International Journal of Cancer, 2012, 131, E995-1003.	5.1	89
27	Quantification of Selected Volatile Constituents and Anions in MexicanAgaveSpirits (Tequila, Mezcal,) Tj ETQq1	1 0 <u>.</u> 78431	4 rgBT /Over
28	Conversion of Cannabidiol (CBD) into Psychotropic Cannabinoids Including Tetrahydrocannabinol (THC): A Controversy in the Scientific Literature. Toxics, 2020, 8, 41.	3.7	87
29	Carcinogenicity of chemicals in industrial and consumer products, food contaminants and flavourings, and water chlorination byproducts. Lancet Oncology, The, 2011, 12, 328-329.	10.7	86
30	Retrospective trends and current status of ethyl carbamate in German stone-fruit spirits. Food Additives and Contaminants, 2005, 22, 397-405.	2.0	85
31	Application of automated eightfold suppression of water and ethanol signals in <sup>1</sup> H NMR to provide sensitivity for analyzing alcoholic beverages. Magnetic Resonance in Chemistry, 2011, 49, 734-739.	1.9	80
32	Absinthe—A Review. Critical Reviews in Food Science and Nutrition, 2006, 46, 365-377.	10.3	77
33	Thujoneâ€"Cause of absinthism?. Forensic Science International, 2006, 158, 1-8.	2.2	77
34	Risk assessment of thujone in foods and medicines containing sage and wormwood – Evidence for a need of regulatory changes?. Regulatory Toxicology and Pharmacology, 2010, 58, 437-443.	2.7	77
35	Application of tandem mass spectrometry combined with gas chromatography and headspace solid-phase dynamic extraction for the determination of drugs of abuse in hair samples. Rapid Communications in Mass Spectrometry, 2003, 17, 472-478.	1.5	76
36	Cancer risk assessment of ethyl carbamate in alcoholic beverages from Brazil with special consideration to the spirits cachaĀṢa and tiquira. BMC Cancer, 2010, 10, 266.	2.6	76

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37	Alcohol under the radar: Do we have policy options regarding unrecorded alcohol?. International Journal of Drug Policy, 2011, 22, 153-160.	3.3	70
38	Chemometric methods in NMR spectroscopic analysis of food products. Journal of Analytical Chemistry, 2013, 68, 755-766.	0.9	70
39	Advisory Group recommendations on priorities for the IARC Monographs. Lancet Oncology, The, 2019, 20, 763-764.	10.7	70
40	Fully Automated Determination of Cannabinoids in Hair Samples using Headspace Solid-Phase Microextraction and Gas Chromatography-Mass Spectrometry. Journal of Analytical Toxicology, 2002, 26, 554-560.	2.8	69
41	Application of tandem mass spectrometry combined with gas chromatography to the routine analysis of ethyl carbamate in stone-fruit spirits. Rapid Communications in Mass Spectrometry, 2005, 19, 108-112.	1.5	69
42	The IARC Monographs: Updated Procedures for Modern and Transparent Evidence Synthesis in Cancer Hazard Identification. Journal of the National Cancer Institute, 2020, 112, 30-37.	6.3	69
43	The Composition of Alcohol Products from Markets in Lithuania and Hungary, and Potential Health Consequences: A Pilot Study. Alcohol and Alcoholism, 2008, 44, 93-102.	1.6	68
44	Why does society accept a higher risk for alcohol than for other voluntary or involuntary risks?. BMC Medicine, 2014, 12, 189.	5.5	68
45	Combined chemometric analysis of 1H NMR, 13C NMR and stable isotope data to differentiate organic and conventional milk. Food Chemistry, 2015, 188, 1-7.	8.2	68
46	Poppy Seed Foods and Opiate Drug Testing-Where Are We Today?. Therapeutic Drug Monitoring, 2010, 32, 11-18.	2.0	67
47	Rapid and mobile determination of alcoholic strength in wine, beer and spirits using a flow-through infrared sensor. Chemistry Central Journal, 2010, 4, 5.	2.6	64
48	Evidence of reducing ethanol content in beverages to reduce harmful use of alcohol. The Lancet Gastroenterology and Hepatology, 2016, 1, 78-83.	8.1	63
49	Contribution of the fermenting yeast strain to ethyl carbamate generation in stone fruit spirits. Applied Microbiology and Biotechnology, 2007, 74, 843-850.	3.6	62
50	Effects of isoflavones on breast tissue and the thyroid hormone system in humans: a comprehensive safety evaluation. Archives of Toxicology, 2018, 92, 2703-2748.	4.2	62
51	Multivariate Analysis of FTIR and Ion Chromatographic Data for the Quality Control of Tequila. Journal of Agricultural and Food Chemistry, 2005, 53, 2151-2157.	5.2	61
52	Salivary acetaldehyde increase due to alcoholâ€containing mouthwash use: A risk factor for oral cancer. International Journal of Cancer, 2009, 125, 730-735.	5.1	61
53	Qualitative and Quantitative Control of Carbonated Cola Beverages Using <sup>1</sup> H NMR Spectroscopy. Journal of Agricultural and Food Chemistry, 2012, 60, 2778-2784.	5 <b>.</b> 2	61
54	Qualitative and Quantitative Control of Honeys Using NMR Spectroscopy and Chemometrics., 2013, 2013, 1-9.		61

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55	Short-term salivary acetaldehyde increase due to direct exposure to alcoholic beverages as an additional cancer risk factor beyond ethanol metabolism. Journal of Experimental and Clinical Cancer Research, 2011, 30, 3.	8.6	60
56	Carcinogenicity of acrolein, crotonaldehyde, and arecoline. Lancet Oncology, The, 2021, 22, 19-20.	10.7	60
57	Fully Automated Determination of Amphetamines and Synthetic Designer Drugs in Hair Samples Using Headspace Solid-Phase Microextraction and Gas Chromatography–Mass Spectrometry. Journal of Chromatographic Science, 2002, 40, 359-364.	1.4	58
58	Optimized LC/MS/MS Analysis of Morphine and Codeine in Poppy Seed and Evaluation of Their Fate during Food Processing as a Basis for Risk Analysis. Journal of Agricultural and Food Chemistry, 2006, 54, 5292-5298.	5.2	58
59	Antioxidant capacity and polyphenolic composition as quality indicators for aqueous infusions of Salvia officinalis L. (sage tea). Frontiers in Pharmacology, 2011, 2, 79.	3 <b>.</b> 5	58
60	Wormwood (Artemisia absinthium L.)â€"A curious plant with both neurotoxic and neuroprotective properties?. Journal of Ethnopharmacology, 2010, 131, 224-227.	4.1	57
61	Is contaminated unrecorded alcohol a health problem in the European Union? A review of existing and methodological outline for future studies. Addiction, 2011, 106, 20-30.	3.3	57
62	Unrecorded alcohol consumption in Russia: toxic denaturants and disinfectants pose additional risks. Interdisciplinary Toxicology, 2011, 4, 198-205.	1.0	56
63	Application of NMR for authentication of honey, beer and spices. Current Opinion in Food Science, 2018, 19, 57-62.	8.0	53
64	Risk assessment of furan in commercially jarred baby foods, including insights into its occurrence and formation in freshly home-cooked foods for infants and young children. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2009, 26, 776-785.	2.3	52
65	Quantitative Determination of Acetaldehyde in Foods Using Automated Digestion with Simulated Gastric Fluid Followed by Headspace Gas Chromatography. Journal of Automated Methods and Management in Chemistry, 2011, 2011, 1-13.	0.5	52
66	Absinthism: a fictitious 19th century syndrome with present impact. Substance Abuse Treatment, Prevention, and Policy, 2006, 1, 14.	2.2	51
67	Is Alcohol an "Essential Good―During COVIDâ€19? Yes, but Only as a Disinfectant!. Alcoholism: Clinical and Experimental Research, 2020, 44, 1906-1909.	2.4	50
68	Chemical Analysis and Risk Assessment of Diethyl Phthalate in Alcoholic Beverages with Special Regard to Unrecorded Alcohol. PLoS ONE, 2009, 4, e8127.	<b>2.</b> 5	49
69	Determination of 2-methylimidazole, 4-methylimidazole and 2-acetyl-4-(1,2,3,4-tetrahydroxybutyl)imidazole in caramel colours and cola using LC/MS/MS. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2013, 927, 223-226.	2.3	48
70	Postmortem diagnosis of hypertonic dehydration. Forensic Science International, 2005, 155, 1-6.	2.2	47
71	Determination of the purity of pharmaceutical reference materials by 1 H NMR using the standardless PULCON methodology. Journal of Pharmaceutical and Biomedical Analysis, 2014, 100, 381-386.	2.8	47
72	The Food and Beverage Occurrence of Furfuryl Alcohol and Myrceneâ€"Two Emerging Potential Human Carcinogens?. Toxics, 2017, 5, 9.	3.7	47

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73	Analytical Methods for the Determination of Mineral Oil Saturated Hydrocarbons (MOSH) and Mineral Oil Aromatic Hydrocarbons (MOAH)—A Short Review. Analytical Chemistry Insights, 2018, 13, 117739011877775.	2.7	47
74	Determination of rice type by <sup>1</sup> H NMR spectroscopy in combination with different chemometric tools. Journal of Chemometrics, 2014, 28, 83-92.	1.3	46
75	Potential Antagonistic Effects of Acrylamide Mitigation during Coffee Roasting on Furfuryl Alcohol, Furan and 5-Hydroxymethylfurfural. Toxics, 2019, 7, 1.	3.7	46
76	Nontargeted NMR Analysis To Rapidly Detect Hazardous Substances in Alcoholic Beverages. Applied Magnetic Resonance, 2012, 42, 343-352.	1.2	45
77	Chemical Composition of Vintage Preban Absinthe with Special Reference to Thujone, Fenchone, Pinocamphone, Methanol, Copper, and Antimony Concentrations. Journal of Agricultural and Food Chemistry, 2008, 56, 3073-3081.	5.2	44
78	Ethyl Carbamate in Alcoholic Beverages from Mexico (Tequila, Mezcal, Bacanora, Sotol) and Guatemala (Cuxa): Market Survey and Risk Assessment. International Journal of Environmental Research and Public Health, 2009, 6, 349-360.	2.6	43
79	Epidemiology-based risk assessment using the benchmark dose/margin of exposure approach: the example of ethanol and liver cirrhosis. International Journal of Epidemiology, 2011, 40, 210-218.	1.9	43
80	The use of ion chromatography to detect adulteration of vodka and rum. European Food Research and Technology, 2003, 218, 105-110.	3.3	42
81	Some chemicals that cause tumours of the urinary tract in rodents. Lancet Oncology, The, 2017, 18, 1003-1004.	10.7	42
82	Determination of volatile constituents in spirits using headspace trap technology. Journal of Chromatography A, 2007, 1145, 204-209.	3.7	41
83	Nuclear Magnetic Resonance Spectroscopy and Chemometrics to Identify Pine Nuts That Cause Taste Disturbance. Journal of Agricultural and Food Chemistry, 2011, 59, 6877-6881.	5.2	41
84	Validation studies for multicomponent quantitative NMR analysis: the example of apple fruit juice. Accreditation and Quality Assurance, 2014, 19, 17-29.	0.8	41
85	Independent component analysis (ICA) algorithms for improved spectral deconvolution of overlapped signals in <sup>1</sup> H NMR analysis: application to foods and related products. Magnetic Resonance in Chemistry, 2014, 52, 231-240.	1.9	41
86	Headspace solid-phase microextraction–gas chromatography–mass spectrometry for the quantitative determination of the characteristic flavouring agent eugenol in serum samples after enzymatic cleavage to validate post-offence alcohol drinking claims. Journal of Chromatography A, 2008, 1211, 113-119.	3.7	40
87	NMR spectroscopy as a screening tool to validate nutrition labeling of milk, lactose-free milk, and milk substitutes based on soy and grains. Dairy Science and Technology, 2012, 92, 109-120.	2.2	40
88	Association Between Quality of Cheap and Unrecorded Alcohol Products and Public Health Consequences in Poland. Alcoholism: Clinical and Experimental Research, 2009, 33, 1757-1769.	2.4	39
89	Ethyl carbamate in pot still cachaças (Brazilian sugar cane spirits): Influence of distillation and storage conditions. Food Chemistry, 2009, 117, 693-697.	8.2	38
90	Surrogate alcohol containing methanol, social deprivation and public health in Novosibirsk, Russia. International Journal of Drug Policy, 2016, 37, 107-110.	3.3	38

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91	NMR investigation of acrolein stability in hydroalcoholic solution as a foundation for the valid HS-SPME/GC–MS quantification of the unsaturated aldehyde in beverages. Analytica Chimica Acta, 2014, 820, 112-118.	5.4	37
92	Effect of the Stone Content on the Quality of Plum and Cherry Spirits Produced from Mash Fermentations with Commercial and Laboratory Yeast Strains. Journal of Agricultural and Food Chemistry, 2005, 53, 8230-8238.	5.2	36
93	Formaldehyde in Alcoholic Beverages: Large Chemical Survey Using Purpald Screening Followed by Chromotropic Acid Spectrophotometry with Multivariate Curve Resolution. International Journal of Analytical Chemistry, 2011, 2011, 1-11.	1.0	35
94	Calidad del alcohol producido en Europa ilegalmente o de forma no regulada: resultados del proyecto AMPHORA. Revista De Psicologia De La Salud, 2011, 23, 133.	0.5	35
95	Rapid screening for ethyl carbamate in stone-fruit spirits using FTIR spectroscopy and chemometrics. Analytical and Bioanalytical Chemistry, 2005, 382, 1407-1412.	3.7	34
96	Rapid analysis of taurine in energy drinks using amino acid analyzer and Fourier transform infrared (FTIR) spectroscopy as basis for toxicological evaluation. Amino Acids, 2007, 33, 451-457.	2.7	34
97	The Quality of Alcohol Products in Vietnam and Its Implications for Public Health. International Journal of Environmental Research and Public Health, 2009, 6, 2090-2101.	2.6	34
98	Influence of unrecorded alcohol consumption on liver cirrhosis mortality. World Journal of Gastroenterology, 2014, 20, 7217.	3.3	34
99	Systematic Regional Study of Dopamine, Norsalsolinol, and (R/S)-Salsolinol Levels in Human Brain Areas of Alcoholics. Alcoholism: Clinical and Experimental Research, 2005, 29, 46-52.	2.4	33
100	Unrecorded alcohol: a threat to public health?. Addiction, 2009, 104, 875-877.	3.3	33
101	Comparative oesophageal cancer risk assessment of hot beverage consumption (coffee, mate and tea): the margin of exposure of PAH vs very hot temperatures. BMC Cancer, 2018, 18, 236.	2.6	33
102	Occurrence of benzene as a heat-induced contaminant of carrot juice for babies in a general survey of beverages. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2008, 25, 1216-1224.	2.3	32
103	Standardless $\langle \sup 1 \langle \sup H \mid NMR \mid A \mid $	2.6	32
104	Benzaldehyde in cherry flavour as a precursor of benzene formation in beverages. Food Chemistry, 2016, 206, 74-77.	8.2	32
105	Detection of counterfeit brand spirits using 1H NMR fingerprints in comparison to sensory analysis. Food Chemistry, 2018, 245, 112-118.	8.2	32
106	Determination of Diethyl Phthalate and Polyhexamethylene Guanidine in Surrogate Alcohol from Russia. International Journal of Analytical Chemistry, 2011, 2011, 1-7.	1.0	31
107	NMR evaluation of total statin content and HMG-CoA reductase inhibition in red yeast rice (Monascus) Tj ETQq1 1	. 0.784314 4.6	4 rgBT /Ove
108	Determination of the biologically active flavour substances thujone and camphor in foods and medicines containing sage (Salvia officinalisL.). Chemistry Central Journal, 2011, 5, 44.	2.6	30

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109	Automated Multicomponent Analysis of Soft Drinks Using 1D 1H and 2D 1H-1H J-resolved NMR Spectroscopy. Food Analytical Methods, 2017, 10, 827-836.	2.6	30
110	The Impact of Unrecorded Alcohol Use on Health: What Do We Know in 2020?. Journal of Studies on Alcohol and Drugs, 2021, 82, 28-41.	1.0	30
111	Are side effects of cannabidiol (CBD) products caused by tetrahydrocannabinol (THC) contamination?. F1000Research, 0, 8, 1394.	1.6	30
112	Alcohol in Mayan Guatemala: consumption, distribution, production and composition of cuxa. Addiction, 2009, 104, 752-759.	3.3	29
113	The composition of unrecorded alcohol from eastern Ukraine: Is there a toxicological concern beyond ethanol alone?. Food and Chemical Toxicology, 2010, 48, 2842-2847.	3.6	29
114	Formaldehyde in hair straightening products: Rapid <sup>1</sup> H <scp>NMR</scp> determination and risk assessment. International Journal of Cosmetic Science, 2013, 35, 201-206.	2.6	29
115	ALDH2-deficiency as genetic epidemiologic and biochemical model for the carcinogenicity of acetaldehyde. Regulatory Toxicology and Pharmacology, 2017, 86, 128-136.	2.7	29
116	Carcinogenicity of some drugs and herbal products. Lancet Oncology, The, 2013, 14, 807-808.	10.7	28
117	Validation of a Quantitative Proton Nuclear Magnetic Resonance Spectroscopic Screening Method for Coffee Quality and Authenticity (NMR Coffee Screener). Foods, 2020, 9, 47.	4.3	28
118	Are side effects of cannabidiol (CBD) products caused by tetrahydrocannabinol (THC) contamination?. F1000Research, 2019, 8, 1394.	1.6	28
119	Does European Union food policy privilege the internet market? Suggestions for a specialized regulatory framework. Food Control, 2013, 30, 705-713.	5.5	27
120	Improved sample preparation for GC–MS–SIM analysis of ethyl carbamate in wine. Food Chemistry, 2015, 177, 23-28.	8.2	27
121	Assessing the authenticity of absinthe using sensory evaluation and HPTLC analysis of the bitter principle absinthin. Food Research International, 2007, 40, 167-175.	6.2	26
122	Are adverse effects of cannabidiol (CBD) products caused by tetrahydrocannabinol (THC) contamination?. F1000Research, 2019, 8, 1394.	1.6	26
123	Are side effects of cannabidiol (CBD) products caused by tetrahydrocannabinol (THC) contamination?. F1000Research, 0, 8, 1394.	1.6	25
124	Multivariate Curve Resolution of Spectrophotometric Data for the Determination of Artificial Food Colors. Journal of Agricultural and Food Chemistry, 2008, 56, 5463-5468.	5.2	24
125	Coffee Silver Skin: Chemical Characterization with Special Consideration of Dietary Fiber and Heat-Induced Contaminants. Foods, 2021, 10, 1705.	4.3	24
126	Benzene in infant carrot juice: Further insight into formation mechanism and risk assessment including consumption data from the DONALD study. Food and Chemical Toxicology, 2010, 48, 291-297.	3.6	23

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127	The Margin of Exposure to Formaldehyde in Alcoholic Beverages. Arhiv Za Higijenu Rada I Toksikologiju, 2012, 63, 227-237.	0.7	23
128	What is a food and what is a medicinal product in the European Union? Use of the benchmark dose (BMD) methodology to define a threshold for "pharmacological action― Regulatory Toxicology and Pharmacology, 2012, 64, 286-295.	2.7	23
129	Application of <sup>19</sup> F NMR Spectroscopy for Content Determination of Fluorinated Pharmaceuticals. Journal of Analytical Methods in Chemistry, 2017, 2017, 1-7.	1.6	23
130	Methadone substitution: medicolegal problems in Germany. Forensic Science International, 2003, 133, 118-124.	2.2	22
131	Rapid and mobile brand authentication of vodka using conductivity measurement. Mikrochimica Acta, 2008, 160, 283-289.	5.0	22
132	Determination of methylmercury in fish and seafood using optimized digestion and derivatization followed by gas chromatography with atomic emission detection. European Food Research and Technology, 2009, 228, 425-431.	3.3	22
133	Survey of methylmercury in fish and seafood from the southwestern German market. European Food Research and Technology, 2011, 232, 737-742.	3.3	22
134	Ethyl carbamate in cachaça (Brazilian sugarcane spirit): Extended survey confirms simple mitigation approaches in pot still distillation. Food Chemistry, 2011, 127, 1243-1247.	8.2	22
135	Analysis and risk assessment of furan in coffee products targeted to adolescents. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2012, 29, 19-28.	2.3	22
136	NMRâ€based differentiation of conventionally from organically produced chicken eggs in Germany. Magnetic Resonance in Chemistry, 2019, 57, 579-588.	1.9	22
137	Fully Automated Identification of Coffee Species and Simultaneous Quantification of Furfuryl Alcohol Using NMR Spectroscopy. Journal of AOAC INTERNATIONAL, 2020, 103, 306-314.	1.5	22
138	The Margin of Exposure of 5-Hydroxymethylfurfural (HMF) in Alcoholic Beverages. Environmental Health and Toxicology, 2012, 27, e2012016.	1.8	22
139	Guidelines for reduction of morphine in poppy seed intended for food purposes. European Food Research and Technology, 2007, 226, 307-310.	3.3	21
140	Headspace solid-phase microextraction–gas chromatography–mass spectrometry determination of the characteristic flavourings menthone, isomenthone, neomenthol and menthol in serum samples with and without enzymatic cleavage to validate post-offence alcohol drinking claims. Analytica Chimica Acta, 2009, 646, 128-140.	5 <b>.</b> 4	21
141	Caffeine Intake from Beverages in German Children, Adolescents, and Adults. Journal of Caffeine Research, 2013, 3, 47-53.	0.9	21
142	Holistic control of Herbal Teas and Tinctures Based on sage (Salvia officinalis L.) for compounds with Beneficial and Adverse Effects using NMR Spectroscopy. Analytical Chemistry Insights, 2012, 7, ACI.S8946.	2.7	20
143	Regulatory Policies for Alcohol, other Psychoactive Substances and Addictive Behaviours: The Role of Level of Use and Potency. A Systematic Review. International Journal of Environmental Research and Public Health, 2019, 16, 3749.	2.6	20
144	A Warning against the Negligent Use of Cannabidiol in Professional and Amateur Athletes. Sports, 2019, 7, 251.	1.7	20

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145	Fourier Transform Infrared Spectroscopy with Multivariate Analysis as a Novel Method for Characterizing Alcoholic Strength, Density, and Total Dry Extract in Spirits and Liqueurs. Food Analytical Methods, 2008, 1, 18-22.	2.6	19
146	What happens if people start drinking mouthwash as surrogate alcohol? A quantitative risk assessment. Food and Chemical Toxicology, 2013, 51, 173-178.	3.6	19
147	Comparative risk assessment of tobacco smoke constituents using the margin of exposure approach: the neglected contribution of nicotine. Scientific Reports, 2016, 6, 35577.	3.3	19
148	Unrecorded alcohol consumption. , 2013, , 132-140.		19
149	Can resveratrol in wine protect against the carcinogenicity of ethanol? A probabilistic doseâ€response assessment. International Journal of Cancer, 2014, 134, 144-153.	5.1	18
150	Alcoholic Beverage Strength Discrimination by Taste May Have an Upper Threshold. Alcoholism: Clinical and Experimental Research, 2014, 38, 2460-2467.	2.4	18
151	Advances in the Detection of the Adulteration of Alcoholic Beverages Including Unrecorded Alcohol. , 2016, , 565-584.		18
152	Quantitative Determination of Quality Parameters and Authentication of Vodka Using near Infrared Spectroscopy. Journal of Near Infrared Spectroscopy, 2010, 18, 59-67.	1.5	17
153	Association/Hydrogen Bonding of Acetone in Polar and Non-polar Solvents: NMR and NIR Spectroscopic Investigations with Chemometrics. Journal of Solution Chemistry, 2014, 43, 1963-1980.	1.2	17
154	The total margin of exposure of ethanol and acetaldehyde for heavy drinkers consuming cider or vodka. Food and Chemical Toxicology, 2015, 83, 210-214.	3.6	17
155	Phenolic profiling and antioxidant capacity of Calligonum azel Maire, a Tunisian desert plant. Food Research International, 2017, 101, 148-154.	6.2	17
156	Rapid determination of alcoholic strength of egg liqueur using steam distillation and oscillation-type densimetry with peristaltic pumping. Analytica Chimica Acta, 2005, 537, 377-384.	5.4	16
157	Artisanal alcohol production in Mayan Guatemala: Chemical safety evaluation with special regard to acetaldehyde contamination. Science of the Total Environment, 2009, 407, 5861-5868.	8.0	16
158	Cocaine and opiate concentrations in hair from subjects in a heroin maintenance program in comparison to a methadone substituted group. International Journal of Legal Medicine, 2009, 123, 363-369.	2.2	16
159	Rapid Determination of Total Thujone in Absinthe Using $\langle sup \rangle \langle b \rangle 1 \langle b \rangle \langle sup \rangle$ H NMR Spectroscopy. International Journal of Spectroscopy, 2011, 2011, 1-5.	1.6	16
160	Aflatoxin contamination in unrecorded beers from Kenya – A health risk beyond ethanol. Food Control, 2017, 79, 344-348.	5.5	16
161	The impact of alcohol taxation changes on unrecorded alcohol consumption: A review and recommendations. International Journal of Drug Policy, 2022, 99, 103420.	3.3	16
162	Benzene Contamination in Heat-Treated Carrot Products Including Baby Foods~!2010-01-15~!2010-05-11~!2010-06-23~!. The Open Toxicology Journal, 2010, 4, 39-42.	1.0	16

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163	Comparison of GC/MS and NMR for quantification of methyleugenol in food. European Food Research and Technology, 2013, 236, 267-275.	3.3	15
164	Evaluation of mineral oil saturated hydrocarbons (MOSH) and mineral oil aromatic hydrocarbons (MOAH) in pure mineral hydrocarbon-based cosmetics and cosmetic raw materials using 1H NMR spectroscopy. F1000Research, 2017, 6, 682.	1.6	15
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