

Thomas Wenzl

List of Publications by Year in descending order

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59
papers

2,368
citations

201674

27
h-index

206112

48
g-index

60
all docs

60
docs citations

60
times ranked

2560
citing authors

#	ARTICLE	IF	CITATIONS
1	Profiling of volatile substances by direct thermal desorption gas chromatography high-resolution mass spectrometry for flagging a characterising flavour in cigarette tobacco. <i>Analytical and Bioanalytical Chemistry</i> , 2021, 413, 2103-2111.	3.7	8
2	Identification of Cigarette Brands by Soft Independent Modeling of Class Analogy of Volatile Substances. <i>Nicotine and Tobacco Research</i> , 2020, 22, 997-1003.	2.6	4
3	Validation by collaborative trial of a method for the determination by GC-MS and LC-MS/MS of boar taint marker compounds in pork tissue. <i>Food Chemistry: X</i> , 2020, 6, 100083.	4.3	3
4	Smoking and COVID-19 – Did we overlook representativeness?. <i>Tobacco Induced Diseases</i> , 2020, 18, 89.	0.6	9
5	Influence of battery power setting on carbonyl emissions from electronic cigarettes. <i>Tobacco Induced Diseases</i> , 2020, 18, 1-5.	0.6	16
6	Polycyclic Aromatic Hydrocarbons in Food and Feed. , 2019, , 455-469.		2
7	The power of fingerprinting of volatiles constituents in fighting illicit and flavoured tobacco products. <i>Tobacco Prevention and Cessation</i> , 2019, 5, .	0.4	0
8	Assessment of critical steps of a GC/MS based indirect analytical method for the determination of fatty acid esters of monochloropropanediols (MCPDEs) and of glycidol (GEs). <i>Food Control</i> , 2017, 77, 65-75.	5.5	37
9	Experimental design-based isotope-dilution SPME-GC/MS method development for the analysis of smoke flavouring products. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017, 34, 2069-2084.	2.3	4
10	Optimization of a Differential Ion Mobility Spectrometry-Tandem Mass Spectrometry Method for High-Throughput Analysis of Nicotine and Related Compounds: Application to Electronic Cigarette Refill Liquids. <i>Analytical Chemistry</i> , 2016, 88, 6500-6508.	6.5	23
11	Analytical method for the trace determination of esterified 3- and 2-monochloropropanediol and glycidyl fatty acid esters in various food matrices. <i>Journal of Chromatography A</i> , 2016, 1466, 136-147.	3.7	33
12	Single-laboratory validation of a saponification method for the determination of four polycyclic aromatic hydrocarbons in edible oils by HPLC-fluorescence detection. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016, 33, 1-10.	2.3	7
13	Rapid and sensitive method for the determination of four EU marker polycyclic aromatic hydrocarbons in cereal-based foods using isotope-dilution GC/MS. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016, 33, 1-8.	2.3	10
14	Derivatization of bisphenol A and its analogues with pyridine-sulfonyl chloride: multivariate optimization and fragmentation patterns by liquid chromatography/Orbitrap mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2015, 29, 1473-1484.	1.5	52
15	Development and validation of analytical methods for the analysis of 3-MCPD (both in free and ester) Tj ETQq1 1 0.784314 rgBT /Over food groups in support to a scientific opinion on comprehensive risk assessment on the presence of 3-MCPD and glycidyl esters in food. <i>EFSA Supporting Publications</i> , 2015, 12, 779E.	0.7	13
16	EU marker polycyclic aromatic hydrocarbons in food supplements: analytical approach and occurrence. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 1914-1926.	2.3	28
17	The Occurrence of 16 EPA PAHs in Food – A Review. <i>Polycyclic Aromatic Compounds</i> , 2015, 35, 248-284.	2.6	276
18	Determination of Polycyclic Aromatic Hydrocarbons (PAHs) in Seafood Using Gas Chromatography-Mass Spectrometry: Collaborative Study. <i>Journal of AOAC INTERNATIONAL</i> , 2015, 98, 477-505.	1.5	14

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19	Development and validation of a stable-isotope dilution liquid chromatography-tandem mass spectrometry method for the determination of bisphenols in ready-made meals. <i>Journal of Chromatography A</i> , 2015, 1414, 110-121.	3.7	51
20	Determination of bisphenols in beverages by mixed-mode solid-phase extraction and liquid chromatography coupled to tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2015, 1422, 230-238.	3.7	79
21	Proficiency test results for PAH analysis are not method-dependent. <i>Analytical Methods</i> , 2013, 5, 5345.	2.7	6
22	Analytical approaches for MCPD esters and glycidyl esters in food and biological samples: a review and future perspectives. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2013, 30, 11-45.	2.3	76
23	Evaluation of the quality of postharvest rapeseed by means of an electronic nose. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2200-2206.	3.5	10
24	Determination of 3-MCPD esters in edible oil - methods of analysis and comparability of results. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 1433-1442.	1.5	17
25	Development and optimisation of a dopant assisted liquid chromatographic-atmospheric pressure photo ionisation-tandem mass spectrometric method for the determination of 15+1 EU priority PAHs in edible oils. <i>Journal of Chromatography A</i> , 2011, 1218, 23-31.	3.7	51
26	Proficiency test on the determination of mineral oil in sunflower oil. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 321-332.	1.5	9
27	Results of an European inter-laboratory comparison study on the determination of the 15+1 EU priority polycyclic aromatic hydrocarbons (PAHs) in liquid smoke condensates. <i>Food Chemistry</i> , 2010, 123, 819-826.	8.2	10
28	Evaluation of gas chromatography columns for the analysis of the 15 + 1 EU-priority polycyclic aromatic hydrocarbons (PAHs). <i>Analytical and Bioanalytical Chemistry</i> , 2009, 393, 1697-1707.	3.7	37
29	Determination of acrylamide in roasted chestnuts and chestnut-based foods by isotope dilution HPLC-MS/MS. <i>Food Chemistry</i> , 2009, 114, 1555-1558.	8.2	41
30	Optimisation and validation of programmed temperature vaporization (PTV) injection in solvent vent mode for the analysis of the 15+1 EU-priority PAHs by GC-MS. <i>Talanta</i> , 2009, 80, 643-650.	5.5	32
31	Validation by collaborative trial of an isotope dilution liquid chromatographic tandem mass spectrometric method to determine the content of acrylamide in roasted coffee. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2009, 26, 1146-1152.	2.3	18
32	Results of a European inter-laboratory comparison study on the determination of EU priority polycyclic aromatic hydrocarbons (PAHs) in edible vegetable oils. <i>Analytical and Bioanalytical Chemistry</i> , 2008, 391, 1397-1408.	3.7	42
33	Acrylamide in coffee: Review of progress in analysis, formation and level reduction. <i>Food Additives and Contaminants</i> , 2007, 24, 60-70.	2.0	100
34	European Union database of acrylamide levels in food: Update and critical review of data collection. <i>Food Additives and Contaminants</i> , 2007, 24, 5-12.	2.0	31
35	Analysis of heat-induced contaminants (acrylamide, chloropropanols and furan) in carbohydrate-rich food. <i>Analytical and Bioanalytical Chemistry</i> , 2007, 389, 119-137.	3.7	117
36	Investigation of the Correlation of the Acrylamide Content and the Antioxidant Activity of Model Cookies. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 853-859.	5.2	51

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37	Collaborative trial validation study of two methods, one based on high performance liquid chromatography-tandem mass spectrometry and on gas chromatography-mass spectrometry for the determination of acrylamide in bakery and potato products. <i>Journal of Chromatography A</i> , 2006, 1132, 211-218.	3.7	61
38	Analytical methods for polycyclic aromatic hydrocarbons (PAHs) in food and the environment needed for new food legislation in the European Union. <i>TrAC - Trends in Analytical Chemistry</i> , 2006, 25, 716-725.	11.4	333
39	Acrylamide in Food: A Survey of Two Years of Research Activities. <i>Journal of AOAC INTERNATIONAL</i> , 2005, 88, 226-226.	1.5	4
40	Results from Two Interlaboratory Comparison Tests Organized in Germany and at the EU Level for Analysis of Acrylamide in Food. <i>Journal of AOAC INTERNATIONAL</i> , 2005, 88, 292-298.	1.5	19
41	Evaluation of Results of an Interlaboratory Comparison Test on Determination of Acrylamide in Crispbread Samples. <i>Journal of AOAC INTERNATIONAL</i> , 2005, 88, 1413-1418.	1.5	8
42	Overview of Acrylamide Monitoring Databases. <i>Journal of AOAC INTERNATIONAL</i> , 2005, 88, 246-252.	1.5	26
43	Evaluation of results of an interlaboratory comparison test on determination of acrylamide in crispbread samples. <i>Journal of AOAC INTERNATIONAL</i> , 2005, 88, 1413-8.	1.5	0
44	Evaluation of the results from an inter-laboratory comparison study of the determination of acrylamide in crispbread and butter cookies. <i>Analytical and Bioanalytical Chemistry</i> , 2004, 379, 449-457.	3.7	25
45	Chemometrical classification of pumpkin seed oils using UV-Vis, NIR and FTIR spectra. <i>Journal of Proteomics</i> , 2004, 61, 95-106.	2.4	39
46	Fluorescence screening of antioxidant capacity in pumpkin seed oils and other natural oils. <i>European Journal of Lipid Science and Technology</i> , 2003, 105, 266-274.	1.5	58
47	Multi-residue Analysis of 66 Biocides in River Water, River Sediment and Suspended Solids Samples by Gas Chromatography-Mass Spectrometry. <i>International Journal of Environmental Analytical Chemistry</i> , 2003, 83, 111-125.	3.3	9
48	Analytical methods for the determination of acrylamide in food products: a review. <i>Food Additives and Contaminants</i> , 2003, 20, 885-902.	2.0	172
49	Triazines in the aquatic systems of the Eastern Chinese Rivers Liao-He and Yangtse. <i>Chemosphere</i> , 2002, 47, 455-466.	8.2	38
50	Determination and quantification of clonidine in human blood serum. <i>Journal of Proteomics</i> , 2002, 53, 131-139.	2.4	11
51	An improved method to discover adulteration of Styrian pumpkin seed oil. <i>Journal of Proteomics</i> , 2002, 53, 193-202.	2.4	34
52	Occurrence of triazines in surface and drinking water of Liaoning Province in Eastern China. <i>Journal of Proteomics</i> , 2002, 53, 217-228.	2.4	39
53	Fluidized-bed extraction of polycyclic aromatic hydrocarbons from contaminated soil samples. <i>Chromatographia</i> , 2002, 55, 467-473.	1.3	6
54	Comparison of different extraction techniques for the determination of polychlorinated organic compounds in sediment. <i>Analytical and Bioanalytical Chemistry</i> , 2002, 372, 562-568.	3.7	58

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55	Comparative studies of the static and dynamic headspace extraction of saturated short chain aldehydes from cellulose-based packaging materials. <i>Analytical and Bioanalytical Chemistry</i> , 2002, 372, 649-653.	3.7	18
56	Enhanced extraction of polychlorinated organic compounds from soil samples by fluidized-bed extraction (FBE). <i>Chromatographia</i> , 2001, 53, 442-446.	1.3	18
57	Effect of the water content of cardboard on the static headspace extraction of volatile aldehydes. <i>Journal of Separation Science</i> , 2001, 24, 885-888.	2.5	10
58	Microwave-assisted derivatization of volatile carbonyl compounds with O-(2,3,4,5,6-pentafluorobenzyl)hydroxylamine. <i>Journal of Chromatography A</i> , 2000, 891, 267-273.	3.7	34
59	Reduction of adsorption phenomena of volatile aldehydes and aromatic compounds for static headspace analysis of cellulose based packaging materials. <i>Journal of Chromatography A</i> , 2000, 897, 269-277.	3.7	20