Thierry Guerin

List of Publications by Year
in descending order

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86 papers	3,736 citations	101543 36 h-index	138484 58 g-index
86 all docs	86 docs citations	86 times ranked	3984 citing authors

#	Article	IF	Citations
1	Dietary exposure estimates of 18 elements from the 1st French Total Diet Study. Food Additives and Contaminants, 2005, 22, 624-641.	2.0	267
2	Dietary exposure to trace elements and health risk assessment in the 2nd French Total Diet Study. Food and Chemical Toxicology, 2012, 50, 2432-2449.	3.6	252
3	Determination of 20 trace elements in fish and other seafood from the French market. Food Chemistry, 2011, 127, 934-942.	8.2	166
4	Dietary exposure and biomarkers of arsenic in consumers of fish and shellfish from France. Science of the Total Environment, 2009, 407, 1875-1885.	8.0	125
5	Determination of several elements in duplicate meals from catering establishments using closed vessel microwave digestion with inductively coupled plasma mass spectrometry detection: estimation of daily dietary intake. Food Additives and Contaminants, 2003, 20, 44-56.	2.0	116
6	Speciation of arsenic and selenium compounds by HPLC hyphenated to specific detectors: a review of the main separation techniques. Talanta, 1999, 50, 1-24.	5.5	114
7	Li, Cr, Mn, Co, Ni, Cu, Zn, Se and Mo levels in foodstuffs from the Second French TDS. Food Chemistry, 2012, 132, 1502-1513.	8.2	100
8	Determination of seven arsenic species in seafood by ion exchange chromatography coupled to inductively coupled plasma-mass spectrometry following microwave assisted extraction: Method validation and occurrence data. Talanta, 2011, 83, 770-779.	5.5	99
9	Distribution and relationships of As, Cd, Pb and Hg in freshwater fish from five French fishing areas. Chemosphere, 2013, 90, 1900-1910.	8.2	95
10	Pb, Hg, Cd, As, Sb and Al levels in foodstuffs from the 2nd French total diet study. Food Chemistry, 2011, 126, 1787-1799.	8.2	89
11	Simultaneous analysis of 21 elements in foodstuffs by ICP-MS after closed-vessel microwave digestion: Method validation. Journal of Food Composition and Analysis, 2011, 24, 111-120.	3.9	89
12	Simultaneous determination of 31 elements in foodstuffs by ICP-MS after closed-vessel microwave digestion: Method validation based on the accuracy profile. Journal of Food Composition and Analysis, 2015, 41, 35-41.	3.9	79
13	Organotin levels in seafood and its implications for health risk in high-seafood consumers. Science of the Total Environment, 2007, 388, 66-77.	8.0	78
14	Strontium, silver, tin, iron, tellurium, gallium, germanium, barium and vanadium levels in foodstuffs from the Second French Total Diet Study. Journal of Food Composition and Analysis, 2012, 25, 108-129.	3.9	70
15	Update of the risk assessment of nickel in food and drinking water. EFSA Journal, 2020, 18, e06268.	1.8	67
16	Subchronic dietary exposure of rats to cadmium alters the metabolism of metals essential to bone health. Food and Chemical Toxicology, 2004, 42, 1203-1210.	3.6	64
17	Estimation of the dietary intake of pesticide residues, lead, cadmium, arsenic and radionuclides in France. Food Additives and Contaminants, 2000, 17, 925-932.	2.0	60
18	Multielemental speciation of As, Se, Sb and Te by HPLC-ICP-MS1. Talanta, 1997, 44, 2201-2208.	5.5	57

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19	Dietary exposure to cadmium and health risk assessment in children â€“ Results of the French infant total diet study. Food and Chemical Toxicology, 2018, 115, 358-364.	3.6	57
20	Methylmercury exposure assessment using dietary and biomarker data among frequent seafood consumers in France. Environmental Research, 2008, 107, 30-38.	7.5	53
21	Mercury speciation in seafood using isotope dilution analysis: A review. Talanta, 2012, 89, 12-20.	5.5	51
22	Optimisation and critical evaluation of a collision cell technology ICP-MS system for the determination of arsenic in foodstuffs of animal origin. Analytica Chimica Acta, 2008, 611, 134-142.	5.4	50
23	Mercury speciation analysis in seafood by species-specific isotope dilution: method validation and occurrence data. Analytical and Bioanalytical Chemistry, 2011, 401, 2699-2711.	3.7	50
24	Determination of chromium, iron and selenium in foodstuffs of animal origin by collision cell technology, inductively coupled plasma mass spectrometry (ICP-MS), after closed vessel microwave digestion. Analytica Chimica Acta, 2006, 565, 214-221.	5.4	49
25	Calcium, magnesium, sodium and potassium levels in foodstuffs from the second French Total Diet Study. Journal of Food Composition and Analysis, 2012, 25, 97-107.	3.9	48
26	Shellfish and Residual Chemical Contaminants: Hazards, Monitoring, and Health Risk Assessment Along French Coasts. Reviews of Environmental Contamination and Toxicology, 2011, 213, 55-111.	1.3	48
27	Bioaccessibility of total arsenic and arsenic species in seafood as determined by a continuous online leaching method. Analytical and Bioanalytical Chemistry, 2012, 402, 2849-2859.	3.7	47
28	Use of a continuous leaching method to assess the oral bioaccessibility of trace elements in seafood. Food Chemistry, 2012, 135, 623-633.	8.2	46
29	A simple method for the speciation analysis of bio-accessible arsenic in seafood using on-line continuous leaching and ion exchange chromatography coupled to inductively coupled plasma mass spectrometry. Journal of Analytical Atomic Spectrometry, 2008, 23, 1263.	3.0	45
30	Determination of sodium, potassium, calcium and magnesium content in milk products by flame atomic absorption spectrometry (FAAS): A joint ISO/IDF collaborative study. International Dairy Journal, 2008, 18, 899-904.	3.0	41
31	Micropollutants and chemical residues in organic and conventional meat. Food Chemistry, 2017, 232, 218-228.	8.2	40
32	Dietary exposure and health risk assessment for 14 toxic and essential trace elements in YaoundÃ©: the Cameroonian total diet study. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 1064-1080.	2.3	39
33	Method development and inter-laboratory comparison about the determination of titanium from titanium dioxide nanoparticles in tissues by inductively coupled plasma mass spectrometry. Analytical and Bioanalytical Chemistry, 2014, 406, 3853-61.	3.7	38
34	Hunt for Palytoxins in a Wide Variety of Marine Organisms Harvested in 2010 on the French Mediterranean Coast. Marine Drugs, 2015, 13, 5425-5446.	4.6	38
35	Simultaneous Analysis of Cadmium, Lead, Mercury, and Arsenic Content in Foodstuffs of Animal Origin by Inductively Coupled Plasma/Mass Spectrometry after Closed Vessel Microwave Digestion: Method Validation. Journal of AOAC INTERNATIONAL, 2005, 88, 1811-1821.	1.5	37
36	Contamination levels of lead, cadmium and mercury in imported and domestic lobsters and large crab species consumed in France: Differences between white and brown meat. Journal of Food Composition and Analysis, 2011, 24, 368-375.	3.9	37

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37	Levels of acrylamide in foods included in â€˜the first French total diet study on infants and toddlersâ€™. Food Chemistry, 2018, 240, 997-1004.	8.2	37
38	French infant total diet study: Exposure to selected trace elements and associated health risks. Food and Chemical Toxicology, 2018, 120, 625-633.	3.6	36
39	French infant total diet study: Dietary exposure to heat-induced compounds (acrylamide, furan and) Tj ETQq1 1 0.784314 rgBT /Overl 130, 308-316.	3.6	34
40	Determination of total iodine in French Polynesian foods: Method validation and occurrence data. Food Chemistry, 2015, 169, 134-140.	8.2	32
41	Optimisation by experimental design of an IEC/ICP-MS speciation method for arsenic in seafood following microwave assisted extraction. Journal of Analytical Atomic Spectrometry, 2007, 22, 1168.	3.0	30
42	First Detection of Tetrodotoxin in Bivalves and Gastropods from the French Mainland Coasts. Toxins, 2020, 12, 599.	3.4	30
43	Chromatographic Ion-Exchange Simultaneous Separation of Arsenic and Selenium Species with Inductively Coupled Plasma–Mass Spectrometry On-Line Detection. Journal of Chromatographic Science, 1997, 35, 213-220.	1.4	29
44	Cadmium accumulation and interactions with zinc, copper, and manganese, analysed by ICP-MS in a long-term Caco-2 TC7 cell model. BioMetals, 2006, 19, 473-481.	4.1	28
45	Optimisation of selective alkaline extraction for Cr(VI) determination in dairy and cereal products by HPICâ€“ICPMS using an experimental design. Food Chemistry, 2017, 214, 339-346.	8.2	28
46	Optimisation of ICP-MS collision/reaction cell conditions for the determination of elements likely to be interfered (V, Cr, Fe, Co, Ni, As and Se) in foodstuffs. Talanta, 2011, 85, 2605-2613.	5.5	27
47	Development and application of a method for Cr(III) determination in dairy products by HPLCâ€“ICP-MS. Food Chemistry, 2018, 240, 183-188.	8.2	27
48	Contamination levels for lead, cadmium and mercury in marine gastropods, echinoderms and tunicates. Food Control, 2011, 22, 433-437.	5.5	26
49	Optimization and validation of the methods for the total mercury and methylmercury determination in breast milk. Talanta, 2017, 167, 404-410.	5.5	26
50	Extended Targeted and Non-Targeted Strategies for the Analysis of Marine Toxins in Mussels and Oysters by (LC-HRMS). Toxins, 2018, 10, 375.	3.4	26
51	Exposure assessment of arsenic speciation in different rice types depending on the cooking mode. Journal of Food Composition and Analysis, 2016, 54, 37-47.	3.9	25
52	Simultaneous liquid chromatographyâ€“tandem mass spectrometry analysis of brominated flame retardants (tetrabromobisphenol A and hexabromocyclododecane diastereoisomers) in French breast milk. Chemosphere, 2017, 186, 762-769.	8.2	25
53	Development and validation of an HPLC-MS/MS method with QuEChERS extraction using isotopic dilution to simultaneously analyze chlordecone and chlordecol in animal livers. Food Chemistry, 2018, 252, 147-153.	8.2	25
54	Trace element contents in foods from the first French total diet study on infants and toddlers. Journal of Food Composition and Analysis, 2019, 78, 108-120.	3.9	25

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55	Human health risks related to the consumption of foodstuffs of plant and animal origin produced on a site polluted by chemical munitions of the First World War. Science of the Total Environment, 2017, 599-600, 314-323.	8.0	23
56	Internal quality controls applied in inductively coupled plasma mass spectrometry multi-elemental analysis in the second French Total Diet Study. Accreditation and Quality Assurance, 2010, 15, 503-513.	0.8	22
57	Development and validation of a single run method based on species specific isotope dilution and HPLC-ICP-MS for simultaneous species interconversion correction and speciation analysis of Cr(III)/Cr(VI) in meat and dairy products. Talanta, 2021, 222, 121538.	5.5	21
58	Concentration data for 25 elements in foodstuffs in YaoundÃ©: The Cameroonian Total Diet Study. Journal of Food Composition and Analysis, 2014, 34, 39-55.	3.9	20
59	Effects of pan cooking on micropollutants in meat. Food Chemistry, 2017, 232, 395-404.	8.2	20
60	Optimisation and application of an analytical approach for the characterisation of TiO2 nanoparticles in food additives and pharmaceuticals by single particle inductively coupled plasma-mass spectrometry. Talanta, 2021, 224, 121873.	5.5	20
61	Levels of lead in foods from the first French total diet study on infants and toddlers. Food Chemistry, 2017, 237, 849-856.	8.2	19
62	Occurrence of 30 trace elements in foods from a multi-centre Sub-Saharan Africa Total Diet Study: Focus on Al, As, Cd, Hg, and Pb. Environment International, 2019, 133, 105197.	10.0	19
63	Mercury in foods from the first French total diet study on infants and toddlers. Food Chemistry, 2018, 239, 920-925.	8.2	18
64	Carry-over assessment of fumonisins and zearalenone to poultry tissues after exposure of chickens to a contaminated diet â€“ A study implementing stable-isotope dilution assay and UHPLC-MS/MS. Food Control, 2020, 107, 106789.	5.5	18
65	Ochratoxin A determination in swine muscle and liver from French conventional or organic farming production systems. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2018, 1092, 131-137.	2.3	17
66	Evaluation of 10-years French NRL proficiency tests for lead, cadmium and mercury analysis in foodstuff of animal origin. Microchemical Journal, 2009, 92, 73-79.	4.5	16
67	Seasonal and Spatial Variability of Trace Elements in Livers and Muscles of Three Fish Species from the Eastern Mediterranean. Environmental Science and Pollution Research, 2020, 27, 12428-12438.	5.3	15
68	Chromium speciation analysis in raw and cooked milk and meat samples by species-specific isotope dilution and HPLC-ICP-MS. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2021, 38, 304-314.	2.3	14
69	Ultra-trace speciation analysis of Cr(III) and Cr(VI) in rice using species-specific isotope dilution and HPLC-ICP-MS. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2021, 38, 1735-1742.	2.3	14
70	Optimized Simultaneous Determination of Several Elements in Human Intestinal Caco-2 TC7 Cells by Inductively Coupled Plasma-Mass Spectrometry after Closed Vessel Microwave Digestion. Journal of AOAC INTERNATIONAL, 2003, 86, 1225-1231.	1.5	12
71	Solid-phase microextraction set-up for the analysis of liver volatolome to detect livestock exposure to micropollutants. Journal of Chromatography A, 2017, 1497, 9-18.	3.7	12
72	Levels of furan in foods from the first French Total Diet Study on infants and toddlers. Food Chemistry, 2018, 266, 381-388.	8.2	12

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73	Cr(VI) and Cr(III) in milk, dairy and cereal products and dietary exposure assessment. Food Additives and Contaminants: Part B Surveillance, 2019, 12, 209-215.	2.8	12
74	Simultaneous determination of mercury and butyltin species using a multiple species-specific isotope dilution methodology on the European, Anguilla anguilla glass eel and yellow eel. International Journal of Environmental Analytical Chemistry, 2013, 93, 166-182.	3.3	10
75	Classification of trace elements in tissues from organic and conventional French pig production. Meat Science, 2018, 141, 28-35.	5.5	10
76	Validation of analytical methods for chlordecone and its metabolites in the urine and feces of ewes. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2018, 1093-1094, 66-76.	2.3	10
77	Effect of home cooking processes on chlordecone content in beef and investigation of its by-products and metabolites by HPLC-HRMS/MS. Environment International, 2020, 144, 106077.	10.0	9
78	Characterization of TiO2 Nanoparticles in Food Additives by Asymmetric-Flow Field-Flow Fractionation Coupled to Inductively Coupled Plasma-Mass Spectrometryâ€”a Pilot Study. Food Analytical Methods, 2019, 12, 1973-1987.	2.6	8
79	Non-Essential Trace Elements Dietary Exposure in French Polynesia: Intake Assessment, Nail Bio Monitoring and Thyroid Cancer Risk. Asian Pacific Journal of Cancer Prevention, 2019, 20, 355-367.	1.2	8
80	Determination of Calcium, Magnesium, Sodium, and Potassium in Foodstuffs by Using a Microsampling Flame Atomic Absorption Spectrometric Method After Closed-Vessel Microwave Digestion: Method Validation. Journal of AOAC INTERNATIONAL, 2010, 93, 1888-1896.	1.5	7
81	Assessment of trace element contamination and bioaccumulation in algae (Ulva lactuca), bivalves (Spondylus spinosus) and shrimps (Marsupenaeus japonicus) from the Lebanese coast. Regional Studies in Marine Science, 2020, 39, 101478.	0.7	7
82	Nutritional Risk Assessment of Eleven Minerals and Trace Elements: Prevalence of Inadequate and Excessive Intakes from the Second French Total Diet Study. European Journal of Nutrition & Food Safety, 2015, 5, 281-296.	0.2	7
83	FOXE1 Polymorphism Interacts with Dietary Iodine Intake in Differentiated Thyroid Cancer Risk in the Cuban Population. Thyroid, 2016, 26, 1752-1760.	4.5	6
84	Toward a routine methodology for speciation analysis of methylmercury in fishery products by HPLC coupled to ICP-MS following the validation based on the accuracy profile approach. International Journal of Environmental Analytical Chemistry, 2022, 102, 3343-3356.	3.3	6
85	MÃ©thodologies analytiques pour la spÃ©ciation des mÃ©taux dans les produits de la mer dans le cadre d'une approche bÃ©nÃ©fice/risque (Ã©tude CALIPSO). Toxicologie Analytique Et Clinique, 2007, 19, 71-80.	0.1	5
86	Correlation between endemic chlordecone concentrations in three bovine tissues determined by isotopic dilution liquid chromatographyâ€“tandem mass spectrometry. Science of the Total Environment, 2021, 788, 147833.	8.0	2