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Research output: Book/Report › Report – Annual report year: 2011 › Research › peer-review

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EFSA Publication, 2008, European Food Safety Authority. 31 p. (the EFSA Journal; No. 638).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 58 (FGE.58) Consideration of phenol derivatives evaluated by JECFA (55th meeting) structurally related to ring substituted phenolic substances evaluated by EFSA in FGE.22 (2006): Question No EFSA-Q-2008-032J
EFSA Publication, 2008, European Food Safety Authority. 50 p. (the EFSA Journal; No. 711).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 59 (FGE.59): Consideration of aliphatic and aromatic ethers evaluated by JECFA (61st meeting) structurally related to aliphatic, alicyclic and aromatic ethers including anisole derivatives evaluated by EFSA in FGE.23: Question No EFSA-Q-2008-032K
EFSA Publication, 2008, European Food Safety Authority. 33 p. (the EFSA Journal; No. 639).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 61 (FGE.61): Consideration of aliphatic and aromatic ethers evaluated by JECFA (57th meeting) structurally related to ethers of branched- and straight-chain saturated primary alcohols and branched- and straight-chain saturated aldehydes, and an orthoester of formic acid evaluated by EFSA in FGE.03: Question No EFSA-Q-2008-032M
EFSA Publication, 2008, European Food Safety Authority. 28 p. (the EFSA Journal; No. 688).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 62, Consideration of linear and branched-chain aliphatic unsaturated, unconjugated alcohols, aldehydes, acids, and related esters evaluated by JECFA (61st meeting) structurally related to esters of branched- and straight-chain saturated primary alcohols and of one secondary alcohol, and branched- and straight-chain unsaturated carboxylic acids evaluated by EFSA in FGE.05 (2005): Question No EFSA-Q-2008-032N
EFSA Publication, 2008, European Food Safety Authority. 52 p. (the EFSA Journal; No. 708).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 63 (FGE.63), Consideration of aliphatic secondary alcohols, ketones and related esters evaluated by JECFA (59th meeting) structurally related to saturated and unsaturated aliphatic secondary alcohols, ketones and esters of secondary alcohols and saturated linear or branched-chain carboxylic acids evaluated by EFSA in FGE.07: Question No EFSA-Q-2008-032O
EFSA Publication, 2008, European Food Safety Authority. 35 p. (the EFSA Journal; No. 706).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission related to Flavouring Group Evaluation 3, Revision 1 (FGE.03Rev1): Acetals of branched- and straight-chain aliphatic saturated primary alcohols and branched- and straight-chain saturated or unsaturated aldehydes, an ester of a hemiacetal and an orthoester of formic acid, from chemical groups 1, 2 & 4: Question No EFSA-Q-2003-146B
EFSA Publication, 2008, European Food Safety Authority. 68 p. (the EFSA Journal; No. 642).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Opinion of the Scientific Panel on food additives, flavourings, processing aids and materials in contact with food (AFC) on a request related to a 18th list of substances for food contact materials
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review
Scientific Opinion of the Panel on Contaminants in the Food Chain on a request from the European Commission on Polycyclic Aromatic Hydrocarbons in Food: Question N° EFSA-Q-2007-136
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives and Nutrient Sources added to Food (ANS) on a request from the Commission on a mixture of chromium di- and tri-nicotinate as a source of chromium: Question No EFSA-Q-2005-079
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives and Nutrient Sources added to Food (ANS) on a request from the Commission on benfotiamine, thiamine monophosphate chloride and thiamine pyrophosphate chloride, as sources of vitamin B1
EFSA Publication, 2008, European Food Safety Authority. 31 p. (the EFSA Journal; No. 864).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives and Nutrient Sources added to Food (ANS) on a request from the Commission on calcium L-threonate as a source for calcium added for nutritional purposes in food supplements: Question No EFSA Q-2005-158
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives and Nutrient Sources added to Food (ANS) on a request from the Commission on pantethine as a source for pantothenic acid added as a nutritional substance in food supplements: Question No EFSA-Q-2006-227
EFSA Publication, 2008, European Food Safety Authority. 20 p. (the EFSA Journal; No. 865).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives and Nutrient Sources added to Food on a request from the Commission on adenosylcobalamin and methylcobalamin as sources for Vitamin B12
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives and Nutrient Sources added to Food on a request from the Commission on calcium sulphate for use as a source of calcium in food supplements: Question No EFSA-Q-2005-088
EFSA Publication, 2008, European Food Safety Authority. 15 p. (the EFSA Journal; No. 814).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives and Nutrient Sources added to Food on a request from the Commission on disodium fluorophosphate added for nutritional purposes to food supplements
EFSA Publication, 2008, European Food Safety Authority. 18 p. (the EFSA Journal; No. 886).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Food Contact Materials (AFC) on a request from the Commission on the results of the study by McCann et al. (2007) on the effect of some colours and sodium benzoate on children's behaviour: Question No EFSA-Q-2007-171
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Food Contact Materials on a request from European Commission on Safety of aluminium from dietary intake
Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on FGE.16 Rev1: Aromatic ketones from chemical group 21: EFSA-Q-2003-159b
EFSA Publication, 2008, European Food Safety Authority. 45 p. (the EFSA Journal; No. 810).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on FGE.23 Rev1: Aliphatic, alicyclic and aromatic ethers including anisole derivatives from chemical groups 15, 16, 26 and 30: EFSA-Q-2003-166a
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on FGE.27: One aromatic lactone from chemical group 11: Question No EFSA-Q-2003-170
EFSA Publication, 2008, European Food Safety Authority. 27 p. (the EFSA Journal; No. 806).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on FGE.44: cis-2-Heptyl-cyclopropanecarboxylic Acid from Chemical Group 30: Question No EFSA-Q-2008-048
EFSA Publication, 2008, European Food Safety Authority. 18 p. (the EFSA Journal; No. 805).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on FGE.85 Consideration of miscellaneous nitrogen-containing substances evaluated by JECFA: Question No EFSA-Q-2008-069
EFSA Publication, 2008, European Food Safety Authority. 30 p. (the EFSA Journal; No. 804).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on Flavouring Group Evaluation 09 Rev1, (FGE.09 Rev1) Secondary alicyclic saturated and unsaturated alcohols, ketones and esters containing secondary alicyclic alcohols from chemical groups 8 and 30, and an ester of a phenol carboxylic acid from chemical group 25: Question No EFSA-Q-2003-152B
EFSA Publication, 2008, European Food Safety Authority. 60 p. (the EFSA Journal; No. 927).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on Flavouring Group Evaluation 31, (FGE.31) One Epoxide from Chemical Group 32: Question No EFSA-Q-2008-035
EFSA Publication, 2008, European Food Safety Authority. 34 p. (the EFSA Journal; No. 811).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

EFSA Publication, 2008, European Food Safety Authority. 2 p. (the EFSA Journal; No. 739).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on Flavouring Group Evaluation 47, (FGE.47) Bicyclic secondary alcohols, ketones and related esters from chemical group 8: Question No EFSA-Q-2008-051
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on Flavouring Group Evaluation 49: Xanthin alkaloids from the Priority list from chemical group 30: Question No EFSA-Q-2003-172D
EFSA Publication, 2008, European Food Safety Authority. 15 p. (the EFSA Journal; No. 741).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on Flavouring Group Evaluation 51, (FGE.51): EFSA-Q-2008-032B
EFSA Publication, 2008, European Food Safety Authority. 32 p. (the EFSA Journal; No. 855).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on Flavouring Group Evaluation 54 (FGE.54): Consideration of benzyl derivatives evaluated by JECFA: EFSA-Q-2008-032E
EFSA Publication, 2008, European Food Safety Authority. 72 p. (the EFSA Journal; No. 835).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on Flavouring Group Evaluation 56 (FGE.56) Consideration of monocyclic and alcohols, ketones and related esters evaluated by JECFA (63rd meeting) structurally related to secondary alicyclic saturated and unsaturated alcohols, ketones and esters containing secondary alicyclic alcohols and an ester of a phenol carboxylic acid evaluated by EFSA in FGE.09Rev1 (2008): Question EFSA-Q-2008-032G
EFSA Publication, 2008, European Food Safety Authority. 30 p. (the EFSA Journal; No. 928).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

EFSA Publication, 2008, European Food Safety Authority. 35 p. (the EFSA Journal; No. 869).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on Flavouring Group Evaluation 76, (FGE.76) sulphur-containing heterocyclic compounds evaluated by JECFA (59th meeting): EFSA-Q-2008-080
EFSA Publication, 2008, European Food Safety Authority. 36 p. (the EFSA Journal; No. 875).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

EFSA Publication, 2008, European Food Safety Authority. 46 p. (the EFSA Journal; No. 870).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review
Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on Flavouring Group Evaluation 80 (FGE.80) consideration of alicyclic, alicyclic-fused and aromatic-fused ring lactones evaluated by JECFA (61st meeting) structurally related to a aromatic lactone evaluated by EFSA in FGE.27: Question No EFSA-Q-2008-064
EFSA Publication, 2008, European Food Safety Authority. 23 p. (the EFSA Journal; No. 919).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on Flavouring Group Evaluation 83 (FGE.83) Consideration of 6-keto-1,4-dioxane derivatives substances evaluated by JECFA (65th meeting): EFSA-Q-2008-067
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on Flavouring Group Evaluation 84, (FGE.84) Anthranilate derivatives: EFSA-Q-2008-068
EFSA Publication, 2008, European Food Safety Authority. 13 p. (the EFSA Journal; No. 856).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on Flavouring Group Evaluation 86, (FGE.86) Consideration of aliphatic and aromatic amines and amides evaluated by JECFA: Question No EFSA-Q-2008-070
EFSA Publication, 2008, European Food Safety Authority. 46 p. (the EFSA Journal; No. 745).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from Commission on Flavouring Group Evaluation 87, (FGE.87) bicyclic secondary alcohols, ketones and related esters: EFSA-Q-2008-071
EFSA Publication, 2008, European Food Safety Authority. 2 p. (the EFSA Journal; No. 746).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

EFSA Publication, 2008, European Food Safety Authority. 18 p. (the EFSA Journal; No. 857).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from the Commission on certain bisglycinate and glycinate nicotinate as sources for copper, zinc, magnesium, and chromium
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from the Commission on magnesium L-lysinate, Calcium L-lysinate, Zinc L-lysinate as sources for magnesium, calcium and zinc subject
Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from the Commission on mixed tocopherols, tocotrienol tocopherol and tocotrienols as sources for vitamin E
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from the Commission on the safety in use of lycopene as a food colour
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from the Commission on the use of rosemary extracts as a food additive: Question No EFSA-Q-2003-140
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from the European Commission on Coumarin in flavourings and other food ingredients with flavouring properties: Question No EFSA-Q-2008-677
EFSA Publication, 2008, European Food Safety Authority. 15 p. (the EFSA Journal; No. 793).
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Foods (AFC) on a request from the Commission on Pyridoxal-5'-phosphate as a source for vitamin B6 added for nutritional purposes in food supplements
Research output: Book/Report › Report – Annual report year: 2008 › Research › peer-review

Flavouring Group Evaluation 5, Revision 1 (FGE.05Rev1): Esters of branched- and straight-chain aliphatic saturated primary alcohols and of one secondary alcohol, and branched- and straight-chain unsaturated carboxylic acids from chemical groups 1, 2, and 5: Question No EFSA-Q-2003-164A
EFSA Publication, 2007, European Food Safety Authority. 76 p. (the EFSA Journal; No. 455).
Research output: Book/Report › Report – Annual report year: 2007 › Research › peer-review

OPINION OF THE SCIENTIFIC PANEL ON CONTAMINANTS IN THE FOOD CHAIN ON A REQUEST FROM THE COMMISSION RELATED TO THE POTENTIAL INCREASE OF CONSUMER HEALTH RISK BY A POSSIBLE INCREASE OF THE EXISTING MAXIMUM LEVELS FOR AFLATOXINS IN ALMONDS, HAZELNUTS AND PISTACHIOS AND DERIVED PRODUCTS: Question No EFSA-Q-2006-174
EFSA Publication, 2007, European Food Safety Authority. 127 p. (the EFSA Journal; No. 446).
Research output: Book/Report › Report – Annual report year: 2007 › Research › peer-review

Opinion of the Scientific Panel on food additives, flavourings, processing aids and materials in contact with food (AFC) on a request related to a 14th list of substances for food contact materials
EFSA Publication, 2007, European Food Safety Authority. 10 p. (the EFSA Journal; No. 452-454).
Research output: Book/Report › Report – Annual report year: 2007 › Research › peer-review

Opinion of the Scientific Panel on food additives, flavourings, processing aids and materials in contact with food (AFC) on a request related to a 15th list of substances for food contact materials
Research output: Book/Report › Report – Annual report year: 2007 › Research › peer-review
Opinion of the Scientific Panel on food additives, flavourings, processing aids and materials in contact with food (AFC) on a request related to a 17th list of substances for food contact materials
Research output: Book/Report › Report – Annual report year: 2007 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from the Commission related to an application on the use of ethyl lauroyl arginate as a food additive: Question No EFSA-Q-2006-035
EFSA Publication, 2007, European Food Safety Authority. 27 p. (the EFSA Journal; No. 511).
Research output: Book/Report › Report – Annual report year: 2007 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from the Commission related to an application on the use of partially depolymerised guar gum as a food additive: Question No EFSA-Q-2006-122
Research output: Book/Report › Report – Annual report year: 2007 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from the Commission related to Calcium ascorbate with a content of threonate for use as a source of vitamin C in food supplements: Question No EFSA-Q-2005-044
EFSA Publication, 2007, European Food Safety Authority. 10 p. (the EFSA Journal; No. 491).
Research output: Book/Report › Report – Annual report year: 2007 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from the Commission related to D-alpha-tocopheryl polyethylene glycol 1000 succinate (TPGS) in use for food for particular nutritional purposes: Question No EFSA-Q-2003-126
EFSA Publication, 2007, European Food Safety Authority. 20 p. (the EFSA Journal; No. 490).
Research output: Book/Report › Report – Annual report year: 2007 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on the food colour Red 2G (E128) based on a request from the Commission related to the re-evaluation of all permitted food additives: Question No EFSA-Q-2007-126
EFSA Publication, 2007, European Food Safety Authority. 28 p. (the EFSA Journal; No. 515).
Research output: Book/Report › Report – Annual report year: 2007 › Research › peer-review

Risk Assessment of malachite green and leucomalachite green found in farmed fish
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2007 › Research

Risk assessment of malachite green and leucomalechite green found in farmed fish
Research output: Contribution to journal › Conference abstract in journal – Annual report year: 2007 › Research › peer-review

Risk Assessment of Malachite Green in Food
Research output: Book/Report › Report – Annual report year: 2007 › Research
Scientific Opinion of the Panel on Food additives, Flavourings, Processing aids and Materials in Contact with food (AFC) on a request from the Commission on Calcium citrate malate as source for calcium intended for use in foods for Particular Nutritional Uses (PARNUTS) and in foods for the general population (including food supplements)
Research output: Book/Report › Report – Annual report year: 2007 › Research › peer-review

Scientific Opinion of the Panel on Food additives, Flavourings, Processing aids and Materials in Contact with Food (AFC) on a request from the Commission on the safety in use of beeswax: Question No EFSA-Q-2006-021
EFSA Publication, 2007, European Food Safety Authority. 28 p. (the EFSA Journal; No. 615).
Research output: Book/Report › Report – Annual report year: 2007 › Research › peer-review

Scientific Opinion of the Panel on food additives, flavourings, processing aids and materials in contact with food (AFC) on a request related to a 16th list of substances for food contact materials
EFSA Publication, 2007, European Food Safety Authority. 31 p. (the EFSA Journal; No. 555-563).
Research output: Book/Report › Report – Annual report year: 2007 › Research › peer-review

Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request related to a 16th list of substances for food contact materials
EFSA Publication, 2007, European Food Safety Authority. 43 p. (the EFSA Journal; No. 581).
Research output: Book/Report › Report – Annual report year: 2007 › Research › peer-review

Risk assessment of contaminant intake from traditional Greenland food items
Research output: Book/Report › Report – Annual report year: 2006 › Research

A safe strategy for addition of vitamins and minerals to foods
Research output: Contribution to journal › Journal article – Annual report year: 2006 › Research › peer-review

OPINION OF THE SCIENTIFIC PANEL ON CONTAMINANTS IN THE FOOD CHAIN ON A REQUEST FROM THE COMMISSION RELATED TO OCHRATOXIN A IN FOOD: Question No EFSA-Q-2005-154
EFSA Publication, 2006, European Food Safety Authority. 56 p. (the EFSA Journal; No. 365).
Research output: Book/Report › Report – Annual report year: 2006 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 16: Aromatic ketones from chemical group 21: Question No EFSA-Q-2003-159
EFSA Publication, 2006, European Food Safety Authority. 44 p. (the EFSA Journal; No. 330).
Research output: Book/Report › Report – Annual report year: 2006 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 18 (FGE.18): Aliphatic, alicyclic and aromatic saturated and unsaturated tertiary alcohols, aromatic tertiary alcohols and their esters from chemical group 6: Question No EFSA-Q-2003-161
EFSA Publication, 2006, European Food Safety Authority. 77 p. (the EFSA Journal; No. 331).
Research output: Book/Report › Report – Annual report year: 2006 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 22: Ring-substituted phenolic substances from chemical groups 21 and 25: Question No EFSA-Q-2003-165
EFSA Publication, 2006, European Food Safety Authority. 78 p. (the EFSA Journal; No. 393).
Research output: Book/Report › Report – Annual report year: 2006 › Research › peer-review
Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 23: Aliphatic, alicyclic and aromatic ethers including anisole derivatives From chemical groups 15, 16 and 26: Question No EFSA-Q-2003-166
Research output: Book/Report › Report – Annual report year: 2006 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 24: Pyridine, pyrrole, indole and quinoline derivatives from chemical group 28: Question No EFSA-Q-2003-167
Research output: Book/Report › Report – Annual report year: 2006 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from the Commission related to 2,2-BIS(4-HYDROXYPHENYL)PROPA NE (Bisphenol A): Question No EFSA-Q-2005-100
EFSA Publication, 2006, European Food Safety Authority. 75 p. (the EFSA Journal; No. 428).
Research output: Book/Report › Report – Annual report year: 2006 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on the presence of 1,2-Benzisothiazolin-3-one as an impurity in saccharin used as a food additive: Question No EFSA-Q-2004-133
EFSA Publication, 2006, European Food Safety Authority. 7 p. (the EFSA Journal; No. 416).
Research output: Book/Report › Report – Annual report year: 2006 › Research › peer-review

Risk assessment of chemicals in European traditional foods
Research output: Contribution to journal › Journal article – Annual report year: 2006 › Research › peer-review

Risk assessments of polychlorinated dibenzo-p-dioxins, polychlorinated dibenzofurans, and dioxin-like polychlorinated biphenyls in food
Larsen, J. C., 2006, In : Molecular Nutrition & Food Research. 50, 10, p. 885-896
Research output: Contribution to journal › Journal article – Annual report year: 2006 › Research › peer-review

Status og perspektiver på indeklimaområdet
Research output: Book/Report › Report – Annual report year: 2006 › Research

Chemical contaminants: Part 1
Research output: Chapter in Book/Report/Conference proceeding › Report chapter – Annual report year: 2005 › Research

Chemical contaminants: Part 2
Research output: Chapter in Book/Report/Conference proceeding › Report chapter – Annual report year: 2005 › Research

Evaluation of health hazards by exposure to contaminants in traditional Greenland diet
Research output: Contribution to journal › Conference abstract in journal – Annual report year: 2005 › Research › peer-review
Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 5: Esters of 23 branched- and straight-chain aliphatic saturated primary alcohols and of one secondary alcohol, and 24 branched- and straight-chain unsaturated carboxylic acids from chemical groups 1, 2, and 5: Question No EFSA-Q-2003-148
EFSA Publication, 2005, European Food Safety Authority. 74 p. (the EFSA Journal; No. 204).
Research output: Book/Report › Report – Annual report year: 2005 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 12: Primary saturated or unsaturated alicyclic alcohol, aldehyde, and esters from chemical group 7
EFSA Publication, 2005, European Food Safety Authority. 38 p. (the EFSA Journal; No. 208).
Research output: Book/Report › Report – Annual report year: 2005 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 13: Furfuryl and furan derivatives with and without additional side-chain substituents and heteroatoms from chemical group 14: Question No EFSA-Q-2003-156
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Research output: Book/Report › Report – Annual report year: 2005 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 14 (FGE.14): Phenethyl alcohol, aldehyde, esters, and related phenylacetic acid esters, From chemical group 15
EFSA Publication, 2005, European Food Safety Authority. 48 p. (the EFSA Journal; No. 216).
Research output: Book/Report › Report – Annual report year: 2005 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 15 (FGE.15): Aryl-substituted saturated and unsaturated primary alcohol/aldehyde/acid/ester derivatives from chemical group 22
EFSA Publication, 2005, European Food Safety Authority. 45 p. (the EFSA Journal; No. 247).
Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 17: Pyrazine derivatives from chemical group 24: Question No EFSA-Q-2003-160
EFSA Publication, 2005, European Food Safety Authority. 56 p. (the EFSA Journal; No. 295).
Research output: Book/Report › Report – Annual report year: 2005 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 20: Benzyl alcohols, benzaldehydes, a related acetal, benzoic acids, and related esters from chemical group 23: Question No EFSA-Q-2003-163
EFSA Publication, 2005, European Food Safety Authority. 117 p. (the EFSA Journal; No. 296).
Research output: Book/Report › Report – Annual report year: 2005 › Research › peer-review

Principper for sundhedsmæssig vurdering af kemiske stoffer med henblik på fastsættelse af kvalitetskriterier for luft, jord og vand: Miljøprojekt 9742005
Research output: Book/Report › Report – Annual report year: 2005 › Commissioned

Risk of adverse health effects from intake of contaminants in traditional Greenland diet.
Research output: Contribution to conference › Poster – Annual report year: 2005 › Research

Opinion of the Scientific Panel on Contaminants in Food Chain on a request from the Commission related to ochratoxin A (OTA) as undesirable substance in animal feed: Request No EFSA-Q-2003-039
Research output: Book/Report › Report – Annual report year: 2004 › Research › peer-review

Opinion of the Scientific Panel on Contaminants in the Food Chain on a request from the Commission related to Aflatoxin B1 as undesirable substance in animal feed: Request No EFSA-Q-2003-035
EFSA Publication, 2004, European Food Safety Authority. 27 p. (the EFSA Journal; No. 39).
Research output: Book/Report › Report – Annual report year: 2004 › Research › peer-review

Opinion of the Scientific Panel on Contaminants in the Food Chain on a request from the Commission related to Deoxynivalenol (DON) as undesirable substance in animal feed: Question No EFSA-Q-2003-036
EFSA Publication, 2004, European Food Safety Authority. 42 p. (the EFSA Journal; No. 73).
Research output: Book/Report › Report – Annual report year: 2004 › Research › peer-review

Opinion of the Scientific Panel on Contaminants in the Food Chain on a request from the Commission related to Zearalenone as undesirable substance in animal feed: Question No EFSA-Q-2003-037
EFSA Publication, 2004, European Food Safety Authority. 35 p. (the EFSA Journal; No. 89).
Research output: Book/Report › Report – Annual report year: 2004 › Research › peer-review

EFSA Publication, 2004, European Food Safety Authority. 44 p. (the EFSA Journal; No. 166).
Research output: Book/Report › Report – Annual report year: 2004 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials In contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 3 (FGE.03): Acetals of branched- and straight-chain aliphatic saturated primary alcohols and branched- and straight-chain saturated aldehydes, and an orthoester of formic acid, from chemical groups 1 and 2: Question number EFSA-Q-2003-146
Research output: Book/Report › Report – Annual report year: 2004 › Research › peer-review
Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 6 (FGE.06): Straight- and branched-chain aliphatic unsaturated primary alcohols, aldehydes, carboxylic acids, and esters from chemical groups 1 and 4: Question No EFSA-Q-2003-149


Research output: Book/Report › Report – Annual report year: 2004 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 7 (FGE.07): Saturated and unsaturated aliphatic secondary alcohols, ketones and esters of secondary alcohols and saturated linear or branched-chain carboxylic acids from chemical group 5


Research output: Book/Report › Report – Annual report year: 2004 › Research › peer-review

Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in contact with Food (AFC) on a request from the Commission, Flavouring Group Evaluation 9 (FGE.09): Secondary alicyclic saturated and unsaturated alcohols, ketones and esters containing secondary alicyclic alcohols from chemical group 8 and an ester of a phenol carboxylic acid from chemical group 25: EFSA-Q-2003-152


Research output: Book/Report › Report – Annual report year: 2004 › Research › peer-review

Workshop on trichothecenes with a focus on DON: summary report

Research output: Contribution to journal › Journal article – Annual report year: 2004 › Research › peer-review

Oppladbarhet av de CALUX bioassay for screening of dioxin levels in human milk samples

Research output: Contribution to journal › Journal article – Annual report year: 2003 › Research › peer-review

Helsehøns på fisk og fiskevarer

Research output: Book/Report › Report – Annual report year: 2003 › Research

Opinion of the Scientific Committee on Food on chemically defined flavouring substances listed in the EU register, Flavouring Group Evaluation 1 (FGE.01): Branched-chain aliphatic saturated aldehydes, carboxylic acids and related esters of primary alcohols and branched-chain carboxylic acids from chemical groups 1 and 2

EFSA Publication, 2003, European Food Safety Authority.

Research output: Book/Report › Report – Annual report year: 2003 › Research › peer-review

Children and the unborn child, Exposure and susceptibility to chemical substances – an evaluation: Report to the Danish Environmental Protection Agency

Research output: Book/Report › Report – Annual report year: 2001 › Commissioned

Combinatory effects of common food additives and contaminants
Exposure levels of endocrine disruptors in Nordic Countries - Discussion
Research output: Contribution to journal › Journal article – Annual report year: 2001 › Research › peer-review

Using the CALUX bioassay for screening and determination of dioxin-like compounds in human milk
Research output: Chapter in Book/Report/Conference proceeding › Article in proceedings – Annual report year: 2001 › Research

Environmental polycyclic aromatic hydrocarbons affect androgen receptor activation in vitro
Research output: Contribution to journal › Journal article – Annual report year: 2000 › Research › peer-review

Lack of oestrogenic effects of food preservatives (parabens) in uterotrophic assays
Hossaini, A., Larsen, J-J. & Larsen, J. C., 2000, In : Food and Chemical Toxicology. 38, 4, p. 319-323
Research output: Contribution to journal › Journal article – Annual report year: 2000 › Research › peer-review

Screening of selected pesticides for inhibition of CYP19 aromatase activity in vitro
Research output: Contribution to journal › Journal article – Annual report year: 2000 › Research › peer-review

Research output: Book/Report › Report – Annual report year: 1999 › Research › peer-review

Rapid and sensitive reporter gene assays for detection of antiandrogenic and estrogenic effects of environmental chemicals
Research output: Contribution to journal › Journal article – Annual report year: 1999 › Research › peer-review

Screening of selected pesticides for oestrogen receptor activation in vitro
Research output: Contribution to journal › Journal article – Annual report year: 1999 › Research › peer-review

Detection of weak estrogenic flavonoids using a recombinant yeast strain and a modified MCF7 cell proliferation assay
Breinholt, V. & Larsen, J. C., 1998, In : Chemical Research in Toxicology. 11, 6, p. 622-629
Research output: Contribution to journal › Journal article – Annual report year: 1998 › Research › peer-review

Male reproductive health and environmental xenoestrogens
Research output: Contribution to journal › Journal article – Annual report year: 1996 › Research › peer-review

Male Reproductive Health and Environmental Chemicals with Estrogenic: Environmental project
Research output: Book/Report › Report – Annual report year: 1995 › Research › peer-review
Mandlig reproduktion og kemiske stoffer med østrogenlignende effekter: Miljøprojekt
Research output: Book/Report › Report – Annual report year: 1995 › Research › peer-review

Teratogenicity and in vitro mutagenicity studies on nonoxynol-9- and -30
Research output: Contribution to journal › Journal article – Annual report year: 1988 › Research › peer-review

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Bille, N., Larsen, J. C., Hansen, E. V. & Würtzen, G., 1985, In : Food and Chemical Toxicology. 23, 11, p. 967-973
Research output: Contribution to journal › Journal article – Annual report year: 1985 › Research › peer-review

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Research output: Contribution to journal › Conference abstract in journal – Annual report year: 1983 › Research › peer-review

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Research output: Contribution to journal › Conference abstract in journal – Annual report year: 1982 › Research › peer-review

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Research output: Contribution to journal › Journal article – Annual report year: 1976 › Research › peer-review

REDUCTION OF SULFONATED WATER-SOLUBLE AZO DYES BY CECAL MICROORGANISMS FROM RAT
Research output: Contribution to journal › Journal article – Annual report year: 1976 › Research › peer-review

STUDIES ON METABOLISM OF ORANGE RN IN PIG
Research output: Contribution to journal › Journal article – Annual report year: 1976 › Research › peer-review