

1.1 Scientific papers, Original papers

1.1.1 Peer reviewed (*TOP journal for University of Vienna: within highest 25% of the category-TOP=Q1)

2017 – IF= 31.60

1. Broadbent JA, Sampson D, Sabapathy S, Haseler LJ, **Wagner KH**, Bulmer AC, Peake JM, Neubauer O. (2017): Gene networks in skeletal muscle following endurance exercise are co-expressed in blood neutrophils and linked with blood inflammation markers. *J Appl Physiol* (1985). 2017 Jan 19:jap.00114.2016. doi. IF=3.004 – TOP
2. Bakrania B, Du Toit EF, Ashton KJ, **Wagner KH**, Headrick JP, Bulmer AC. (2017): Chronically elevated bilirubin protects from cardiac reperfusion injury in the male Gunn rat. *Acta Physiol (Oxf)*. 2017 Feb 16. doi: 10.1111/apha.12858 IF=4.066, Q1
3. Grindel A, Brath H, Nersesyan A, Knasmüller S, **Wagner KH** (2017): Association of Genomic Instability with HbA1c levels and Medication in Diabetic Patients. *Sci. Reports SREP-16-43215A* IF=5.228– TOP
4. Mölzer C, Wallner M, Kern C, Tosevska A, Zadnika R, Doberer D, Marculaescu R, **Wagner KH** (2017): Molecular characteristics of heme catalysis in mild unconjugated hyperbilirubinemia (UGT1A1*28 promoter mutation) and their relevance in anti-inflammation and disease prevention. *Sci.Reports in press*, IF=5.228, Q1
5. Nemeth M, Millesi E, Siutz C, **Wagner KH**, Quint R, Wallner B (2017): Reproductive performance and gestational effort in relation to dietary fatty acids in guinea pigs. *Journal of Animal Science and Biotechnology*, in press IF=2.037, Q1
6. Remely M, Ferk F, Sterneder S, Setayesh S, Roth S, ... **Wagner KH**, Knasmüller S, Haslberger AG. (2016): EGCG prevents high-fat diet-induced changes in gut microbiota, decreases of DNA strand breaks, and changes in expression and DNA methylation of Dnmt1 and MLH1 in C57BL/6J male mice. *Oxidative Medicine and Cellular Longevity*, in press. IF=4.492, Q2
7. Wang D, Tosevska A, Heiß EH, Ladurner A, Mölzer C, Wallner M, Bulmer A, **Wagner KH**, Dirsch V (2017): Bilirubin Decreases Macrophage Cholesterol Efflux and ABCA1 Protein Expression. *JAHA*, in press IF=5.117, Q1
8. Vranka C, Nics L, **Wagner KH**, Hacker M, Wadsak W, Mitterhauser M (2017): LogP, a yesterday's value? *Nucl Med Biol*. 2017 Mar 21;50:1-10. IF=2.429, Q1

2016 – IF= 45.46

9. Bakrania B, Du Toit EF, **Wagner KH**, Headrick JP, Bulmer AC. (2016): Pre- or post-ischemic bilirubin ditaurate treatment reduces oxidative tissue damage and improves cardiac function. *Int J Cardiol*. 202:27-33. IF=4.638 – TOP

10. Ferk F, Mišik M, Nersesyan A, Pichler C, Jäger W, Szekeres T, Marculescu R, Poulsen H, Henriksen T, Bono R, Romanazzi V, Al-Serori H, Biendl M, **Wagner KH**, Kundi M, Knasmüller S. (2016): Impact of xanthohumol (a prenylated flavonoid from hops) on DNA stability and other health-related biochemical parameters: results of human intervention trials. *Mol Nutr Food Res*. 2016 Feb 3. doi: 10.1002/mnfr.201500355. IF=4.551 – TOP
11. Grindel A, Brath H, Guggenberger B, Eichberger L, Pöppelmeyer C, Gschaider M, Tosevsky A, **Wagner KH** (2016): Oxidative Stress, DNA Damage and DNA Repair in female patients with Diabetes Mellitus Type 2. *PLOS One*, 2016 Sep 6;11(9):e0162082. doi: 10.1371/journal.pone.0162082. eCollection 2016. IF=3.234 - TOP
12. Halper B, Hofmann M, Oesen S, Franzke B, Wolf T, Strasser E-M, Bachl N, Quittan M, **Wagner KH**, Wessner, B. (2016): Elastic band resistance training influences transforming growth factor- β receptor I expression in peripheral mononuclear cells of institutionalised older adults: the Vienna Active Ageing Study (VAAS), *Immunity&Ageing* 2016 Jun 30;13:22. doi: 10.1186/s12979-016-0077-9. eCollection 2016. IF=3.538 - TOP
13. Hofmann M, Schober-Halper B, Oesen S, Franzke B, Tschan H, Bachl N, Strasser EM, Quittan M, **Wagner KH**, Wessner B. (2016): Effects of elastic band resistance training and nutritional supplementation on muscle quality and circulating muscle growth and degradation factors of institutionalized elderly women: the Vienna Active Ageing Study (VAAS). *Eur J Appl Physiol*. 2016 Mar 1. [Epub ahead of print]. IF=2.328 – TOP
14. Moelzer C, Wallner M, Kern C, Tosevska A, Schwarz U, Zadnikar R, Marculescu R, Doberer D, **Wagner KH**. (2016): Features of an altered AMPK metabolic pathway in Gilbert's Syndrome, and its role in energy turnover and metabolic health. *Sci Rep*. 2016 Jul 21;6:30051. doi: 10.1038/srep30051.. IF=5.228 – TOP
15. Nemeth M, Millesi E, Puehringer-Sturmayer V, Kaplan A, **Wagner KH**, Quint R, Wallner B. (2016): Sex-specific effects of dietary fatty acids on saliva cortisol and social behavior in guinea pigs under different social environmental conditions. *Biology of Sex Differences* 7:51. DOI: 10.1186/s13293-016-0107-5. IF=3.237 – TOP
16. Tosevska A, Moelzer C, Wallner M, Janosec M, Schwarz U, Kern C, Marculescu R, Doberer D, Weckwerth W, **Wagner KH**. (2016): Longer telomeres in chronic, moderate, unconjugated hyperbilirubinaemia: insights from a human study on Gilbert's Syndrome. *Sci Rep*. 2016 Mar 1;6:22300. doi: 10.1038/srep22300. IF=5.228 – TOP
17. Tosevska A, Franzke B, Hofmann M, Vierheilg I, Schober-Halper B, Oesen S, Neubauer O, Wessner B, **Wagner KH**. (2016): Circulating cell-free DNA, telomere length and bilirubin in the Vienna Active Ageing Study: exploratory analysis of a randomized, controlled trial. *Sci Rep*. 2016 Dec 1;6:38084. doi: 10.1038/srep38084. IF=5.228 – TOP
18. **Wagner KH**, Cameron-Smith D, Wessner B, Franzke B. (2016): Biomarkers of Aging: From Function to Molecular Biology. *Nutrients*. 2016 Jun 2;8(6). pii: E338. IF=3.759 – TOP

2015 – IF= 51.26

19. Boon AC, Hawkins CL, Coombes JS, **Wagner KH**, Bulmer AC (2015): Bilirubin scavenges chloramines and inhibits myeloperoxidase-induced protein/lipid oxidation in physiologically relevant hyperbilirubinemic serum. *Free Radic Biol Med*. 2015 Jun 6;86:259-268. IF=5.736 – TOP

20. Franzke B, Halper B, Hofmann M, Oesen S, Pierson B, Cremer A, Bacher E, Fuchs B, Baierl A, Tosevska A, Strasser EM, Wessner B, **Wagner KH**; Vienna Active Ageing Study Group (VAAS). (2015): The effect of six months of elastic band resistance training, nutritional supplementation or cognitive training on chromosomal damage in institutionalized elderly. *Exp Gerontol.* 2015 Mar 4. pii: S0531-5565(15)00086-8 *Exp Gerontol.* 2015 Apr;64:35-45. IF=3.529 – TOP
21. Franzke B, Halper B, Hofmann M, Oesen S, Jandrasits W, Baierl A, Tosevska A, Strasser EM, Wessner B, **Wagner KH**; Vienna Active Ageing Study Group. (2015): The impact of six months strength training, nutritional supplementation or cognitive training on DNA damage in institutionalised elderly. *Mutagenesis.* 2015 Jan;30(1):147-53. IF=3.500 – TOP
22. Franzke B, Neubauer O, **Wagner KH** (2015): Super DNAGING - New insights into DNA integrity, genome stability and telomeres in the oldest old. *Mutation Research Reviews*, in press, IF=6.213 – TOP
23. Halper B, Hofmann M, Oesen S, Franzke B, Vidotto C, Tschan H, Bachl N, Strasser E-M, Quittan M, Ploder M, **Wagner KH**, Wessner, B. (2015). Influence of age and physical fitness on miRNA-21, TGF- β and its receptors in leukocytes of healthy women. Submitted to *Exercise Immunology Review*, 2015;21:154-63 IF=9.924 - TOP
24. Hofmann M, Halper B, Oesen S, Franzke B, Stuparits P, Tschan H, Bachl N, Strasser EM, Quittan M, Ploder M, **Wagner KH**, Wessner B. (2015): Serum concentrations of insulin-like growth factor-1, members of the TGF-beta superfamily and follistatin do not reflect different stages of dynapenia and sarcopenia in elderly women. *Exp Gerontol.* 2015 Apr;64:35-45. IF=3.529 – TOP
25. Kanzler S, Manschein M, Lammer G, **Wagner KH**. (2015): The nutrient composition of European ready meals: protein, fat, total carbohydrates and energy. *Food Chem.* 2015 Apr 1;172:190-6. IF=3.259 – TOP
26. Oesen S, Halper B, Hofmann M, Jandrasitz W, Franzke B, Strasser EM, Graf A, Tschan H, Bachl N, Quittan M, **Wagner KH**, Wessner B., Vienna Active Ageing Study Group (2015). Effects of elastic band resistance training and nutritional supplementation on physical performance of institutionalised elderly - a randomized controlled trial. *Exp Gerontol.* 2015, in press, IF=3.529 – TOP
27. Nemeth M, Millesi E, **Wagner KH**, Wallner B (2015) Sex-Specific Effects of Diets High in Unsaturated Fatty Acids on Spatial Learning and Memory in Guinea Pigs. *PLoS One.* 2015 Oct 15;10(10):e0140485. IF=3.234 – TOP
28. **Wagner KH**, Wallner M, Mölzer C, Gazzin S, Bulmer AC, Tiribelli C, Vitek L.(2015): Looking to the horizon: the role of bilirubin in the development and prevention of age-related chronic diseases. *Clin Sci (Lond).* 2015 Jul 1;129(1):1-25,. IF=5.629 – TOP
29. Wultsch G, Nersesyan A, Kundi M, **Wagner KH**, Ferk F, Jakse R, Knasmueller S. (2015): Impact of exposure to wood dust on genotoxicity and cytotoxicity in exfoliated buccal and nasal cells. *Mutagenesis.* 2015 May 9. pii: gev034. [Epub ahead of print], IF=3.500 – TOP

2014 – IF=37.96

30. Bakrania B, Du Toit EF, Ashton KJ, Kiessling CJ, **Wagner KH**, Headrick JP, Bulmer AC (2014): Hyperbilirubinemia modulates myocardial function, aortic ejection and ischemic stress-resistance in the Gunn rat. *Am J Physiol Heart Circ Physiol.* 2014 Aug 15. pii: ajpheart.00001.2014. [Epub ahead of print], IF=4.012 – TOP

31. Bisht K, Wegiel B, Tampe J, Neubauer O, **Wagner K-H**, Otterbein LE, Bulmer AC (2013): Biliverdin modulates the expression of C5aR and IL-1Ra in response to endotoxin. *Biochem Biophys Res Commun*, 30;5(218):1000218 IF=4.992 – TOP
32. Bisht K, Tampe J, Shing C, Bakrania B, Winearls J, Fraser J, **Wagner KH**, Bulmer AC. (2014): Endogenous Tetrapyrroles Influence Leukocyte Responses to Lipopolysaccharide in Human Blood: Pre-Clinical Evidence Demonstrating the Anti-Inflammatory Potential of Biliverdin. *J Clin Cell Immunol*. 2014 May 30;5(218):1000218.
33. Franzke B, Halper B, Hofmann M, Oesen S, Peherstorfer H, Krejci K, Koller B, Geider K, Baiertl A, Tosevska A, Strasser EM, Wessner B, Wagner K.H, Vienna Active Ageing Study Group (VAAS). (2014): The influence of age and aerobic fitness on chromosomal damage in Austrian institutionalized elderly. *Mutagenesis*, 29(6):441-5 IF=3.500 – TOP
34. Kanzler S, Hartmann C, Gruber A, Lammer G, **Wagner K-H**. (2014): Salt as a public health challenge in continental European convenience and ready meals. *Public Health Nutrition*. 17:2459-66. IF=2.483
35. Müllner E, Brath H, Adrigan S, Bulla MT, Stieglmayer S, Wallner M, Toferer D, Marek R, **Wagner K-H**. (2014): Nuclear anomalies in exfoliated buccal cells in healthy and diabetic individuals and the impact of a dietary intervention. *Mutagenesis*, 29(1):1-6. IF=3.500 – TOP
36. Müllner E, Plasser E, Brath H, Waldschütz W, Forster E, Kundi M, **Wagner K-H**. Impact of polyunsaturated vegetable oils on adiponectin levels, glycaemia and blood lipids in individuals with type 2 diabetes: a randomised, double-blind intervention study. *J Hum Nutr Diet*. 2013 Oct 21. doi: 10.1111/jhn.12168. [Epub ahead of print] IF=2.074
37. Mölzer C, Huber H, Steyrer A, Ziesel G, Wallner M, Bulmer AC, **Wagner KH**. (2014): Bilirubin and Related Tetrapyrroles Inhibit Food-borne Mutagenesis: A mechanism for Antigenotoxic Action against a Model Epoxide *J. Nat. Prod.*, 28;77(2):436. doi: 10.1021/np500101y IF=3.947 – TOP
38. Nemeth M, Millesi E, **Wagner KH**, Wallner B. (2014): Effects of diets high in unsaturated Fatty acids on socially induced stress responses in Guinea pigs. *PLoS One*. 2014 Dec 31;9(12):e116292. IF=3.534 – TOP
39. Neubauer O, Sabapathy S, Ashton K, Desbrow B, Lazarus R, Wessner B, Jowett JMB, Cameron-Smith C, Hasler L, **Wagner K-H**, Bulmer A. (2014): Time-course dependent changes in the transcriptome of human skeletal muscle during recovery from endurance exercise: from inflammation to adaptive remodeling. *J. Applied Physiol*. 116(3):274-87. doi: 10.1152/jappphysiol.00909 IF=3.484 - TOP
40. Ruckerl I, Muhterem-Uyar M, Muri-Klinger S, **Wagner K-H**, Wagner M, Stessl B. (2014): L. monocytogenes in a cheese processing facility: Learning from contamination scenarios over three years of sampling. *Int J Food Microbiol*. 2014 Oct 17;189:98-105. IF=3.155 – TOP
41. Wultsch G, Nersesyan A, Kundi M, Jakse R, Beham A, **Wagner KH**, Knasmueller S. (2014): The sensitivity of biomarkers for genotoxicity and acute cytotoxicity in nasal and buccal cells of welders. *Int J Hyg Environ Health*. 2014 Apr-May;217(4-5):492-8. IF=3.276 – TOP

2013 – IF: >61.29

42. Böhm T, Berger H, Nejabat M, Riegler T, Kellner F, Kuttke M, Sagmeister S, Bazanella M, Stolze K, Daryabeigi A, Bintner N, Murkovic M, **Wagner KH**, Schulte-Hermann R, Rohr-Udilova N,

Huber W, Grasl-Kraupp B. (2013): Food-derived peroxidized fatty acids may trigger hepatic inflammation: a novel hypothesis to explain steatohepatitis. *J Hepatol.* 2013 May 8. doi:pii: S0168-8278(13)00280-8. 10.1016/j.jhep.2013.04.025. [Epub ahead of print]; IF=10.401 (**5th highest journal in the area of Gastroenterology and Hepatology**) - TOP

43. Bulmer A, Verkade, H, **Wagner K-H.** (2013): Bilirubin and beyond: a review of lipid status in Gilbert's syndrome and its relevance to cardiovascular disease protection. *Progress in Lipid Research.* 52:193-205. IF=12.963 (**Top Journal in the Nutrition area**) – TOP

44. Kornsteiner M, **Wagner K-H,** Elmadfa I (2013): Phytosterol content and fatty acid pattern of ten different nut types. *Int. J. Vit. Nutr Res.* IF=1.000

45. Mölzer C, Huber H, Diem K, Wallner M, Bulmer AC, **Wagner KH.** (2013): Extracellular and intracellular anti-mutagenic effects of bile pigments in the *Salmonella typhimurium* reverse mutation assay. *Tox in vitro,* 27(1):433-437. IF=3.207

46. Mölzer C, Pflieger B, Putz EM, Roßmann A, Schwarz U, Wallner M, Bulmer AC, **Wagner K-H.** (2013): In vitro DNA-damaging effects of intestinal and related tetrapyrroles in human cancer cells. *Exp Cell Res.* 319:536-455. IF=3.372

47. Mölzer C, Huber H, Steyrer A, Ziesel G, Wallner M, Goncarova I, Orlov S, Ahlfors CE, Vitek L, Bulmer AC, **Wagner KH.** (2012): Interaction between TNF α and tetrapyrroles may account for their anti-genotoxic effects – a novel mechanism for DNA-protection. *Journal of Porphyrins and Phthalocyanines* IF=1.364, in press

48. Müllner E, Brath H, Pleifer S, Schiermayr C, Baierl A, Wallner M, Fastian T, Millner Y, Paller K, Henriksen T, Poulsen H, Forstner E, **Wagner K-H.** (2013): Vegetables and PUFA-rich plant oil reduce DNA strand breaks in individuals with type 2 diabetes. *Mol Nutr Food Res.* 57(2):328-338. IF=4.909 (**Top Journal in the Food area**) – TOP

49. Müllner E, Brath H, Adrigan S, Bulla MT, Stieglmayer S, Wallner M, Toferer D, Marek R, **Wagner K-H.** (2013): Genome damage in peripheral blood lymphocytes of diabetic and - healthy individuals after intervention with vegetables and plant oil. *Mutagenesis,* IF=3.479 – TOP

50. Neubauer O, Sabapathy S, Lazarus R, Jowett JMB, Desbrow B, Cameron-Smith C, Hasler L, **Wagner K-H,** Bulmer A. (2013): Transcriptome analysis of neutrophils after endurance exercise reveals novel signaling mechanisms in the immune response to physiological stress. *J. Applied Physiol.* 114:1677-1688. IF=3.434

51. Wallner M, Bulmer A, Müllner E, Mölzer C, Marculescu R, Doberer D, Wolzt M, Wagner O, **Wagner KH.** (2013): Haem catabolism: a novel modulator of inflammation in Gilbert's syndrome. *Europ. J. Clin. Invest.,* in press IF=2.834 - TOP

52. Wallner M, Marculescu R, Doberer D, Wolzt M, Wagner O, Vitek L, Bulmer AC, **Wagner KH.** (2013): Protection from age-related increase in lipid biomarkers and inflammation contributes to cardiovascular protection in Gilbert's syndrome. *Clin Sci (Lond.)* 125(5):257-264 IF=5.629 – TOP

53. Wallner M, Antl N, Rittmannsberger B, Schreidl s, Najafi K, et al. ..., Bulmer AC, **Wagner KH** (2013): Anti-genotoxic potential of bilirubin in vivo: Damage to DNA in hyperbilirubinemic human and animal models. *Cancer Prev Res,* IF=5.269 – TOP

2012 – IF=27.38

54. Aruoma O, Landes B, Ramful-Baboolall D, Bourdon E, Neegheen-Bhujun V, **Wagner K-H.**, Bahorun T. (2012): Functional benefits of Citrus extracts in the management of diabetes. *Preventive Medicine*, 54 Suppl:S12-16 IF=3.496 – TOP
55. Boon, A-C., Hawkins, C.L., Bisht, K., Coombes J.S., Bakrania, B., Wagner, K-H., Bulmer, A.C. Reduced circulating oxidised LDL is associated with hypocholesterolemia and enhanced thiol status in Gilbert's syndrome, *Free Radical Biology and Medicine*. 52:2120-2127, IP=5.271 – TOP
56. Fabian E., Bogner M., Kicking A., **Wagner K-H.**, Elmadfa I. (2011): Vitamin Status in Elderly People in Relation to the Use of Nutritional Supplements. *J Nutr Health Aging*. 16::206-212; IF=2.394
57. Fabian E., Kicking A., **Wagner K-H.**, Elmadfa I. (2012): Homocysteine and asymmetric dimethylarginine in relation to B vitamins in elderly people. *Wien. Klin. Wochenschrift*. 123:496-501 IF=0.813
58. Heger A, Ferk F, Nersesyan A, Szekeres T, Kundi M, **Wagner K-H**, Haidinger G, Mišik M, Knasmüller S. (2012): Intake of a resveratrol-containing dietary supplement has no impact on DNA stability in healthy subjects. *Mutation Research – Gen Tox Environ*. In press IP=2.220
59. Mölzer C, Huber H, Steyrer A, Ziesel G, Ertl A, Plavotic A, Wallner M, Bulmer AC, **Wagner KH**. (2012): In vitro antioxidant capacity and anti-genotoxic properties of protoporphyrin and structurally related tetrapyrroles. *Free Rad Res*, 46:1369-1377 IF=3.279
60. Nics L, Hahn A, Zeilinger M, Vraka C, Ungersboeck J, Haeusler D, Hartmann S, **Wagner K-H.**, Lanzenberger R, Wadsak W, Mitterhauser M. Quantification of the radio-metabolites of the serotonin-1A receptor radioligand [carbonyl-(11)C]WAY-100635 in human plasma: An HPLC-assay which enables measurement of two patients in parallel. *Appl Radiat Isot*. 2012 Sep 13;70(12):2730-2736 IF=1.179
61. Switzeny OJ, Müllner E, **Wagner K-H**, Brath H, Aumüller E, Haslberger AG. Vitamin and antioxidant rich diet increases MLH1 promoter DNA methylation in DMT2 subjects. *Clin Epigenetics*. 2012 Oct 1;4(1):19. [Epub ahead of print]<http://www.ncbi.nlm.nih.gov/pubmed/23025454>
62. Seelinger M, Popescu R, **Wagner KH**, Fritzer-Szekeres M, Szekeres T, Diaz R, Tut F, Frisch R, Feistel B, Kopp B, Krupitza G, Popescu R. (2011): Fractionation of an extract of *Pluchea odorata* separates a property indicative for the induction of cell plasticity from one that inhibits a neoplastic phenotype. *Evidence-Based Complementary and Alternative Medicine*. In 2012;2012:701927. doi: 10.1155/2012/701927; IF=4.774 – TOP
63. **Wagner K-H.**, Brath H. (2012): A global view on the development of noncommunicable diseases. *Preventive Medicine*, 54 Suppl:S12-16. IF=3.496 – TOP
64. **Wagner K-H.**, Elmadfa I (2012) Chemical and biological modulations of food due to the frying process. *Int J Vitam Nutr Res*. 2012 Jun;82(3):163-167. IF=1.271
65. Wallner M, Blassnigg SM, Marisch K, Pappenheim MT, Müllner E, Mölzer C, Nersesyan A, Marculescu R, Doberer D, Knasmüller S, Bulmer AC, **Wagner KH**. (2012): Effects of unconjugated bilirubin on chromosomal damage in individuals with Gilbert's syndrome measured with the micronucleus cytome assay. *Mutagenesis*, in press IF=3.500 - TOP

2011 – IF=20.64

66. Bauer S, Singhuber J, Seelinger M, Unger C, Viola K, Vonach C, Giessrigl B, Madlener S, Stark N, Wallnofer B, **Wagner KH**, Fritzer-Szekeres M, Szekeres T, Diaz R, Tut F, Frisch R, Feistel

B, Kopp B, Krupitza G, Popescu R. (2011): Separation of anti-neoplastic activities by fractionation of a *Pluchea odorata* extract. *Front Biosci (Elite Ed)*, 3:1226-1236. IF=4.048 –TOP

67. Fabian E., Bogner M., Kicking A., **Wagner K.-H.**, Elmadfa I. (2011): Intake of Medication and Vitamin Status in the Elderly. *Ann Nutr Metab*, 58:118-125; IF=2.173

68. Ferk F., **Wagner K.-H.**, Knasmüller S., et al (2011): Potent protection of gallic acid against oxidative DNA damage: results of human and animal experiments. *Mutation Research - Fundamental and Molecular Mechanisms of Mutagenesis*. 715:61-71; IP=3.204 – TOP

69. Haeusler D., Nics L., Wadsak W., **Wagner K.-H.**, Dudczak R., Kletter K., Mitterhauser M. (2011): [18F]FE@SUPPY and [18F]FE@SUPPY:2 - metabolic considerations. *Nuclear Medicine and Biology*. 38:449; IP=2.620

70. Moser B., Szekeres T., Bieglmayer C., **Wagner K.-H.**, et al. (2011): Impact of spinach consumption on DNA stability in peripheral lymphocytes and on biochemical blood parameters: results of a human intervention trial. *Eur J Nutr*. 50:587-594. IF=3.343 – TOP

71. Nics L., Haeusler D., Wadsak W., **Wagner K.-H.**, Dudczak R., Kletter K., Mitterhauser M. (2011): The stability of methyl-, ethyl- and fluoroethylesters against carboxylesterases in vitro: there is no difference. *Nuclear Medicine and Biology*. 38:13-17; IP=2.620 – TOP

72. Thaler, S., Zessner, M., Mayr, M.M., Haider, T., Kroiss, H., **Wagner, K.H.**, Ruzicka, K. (2011): The influence of eating habits on the nutrient balance in Austria | [Der Einfluss von Ernährungsgewohnheiten auf die Nährstoffbilanz Österreichs]. *Österr. Wasser Abfall Wirtschaft* 63:117-128,

73. **Wagner K.-H.**, Reichhold S, Neubauer O. (2011): Impact of endurance and ultraendurance exercise on DNA damage. *Ann. New York Acad. Sci.*; 1229:115-123. IF=2.670 - TOP

74. Zessner, M.; Helmich, K.; Thaler, S.; Weigl, M.; **Wagner, K.-H.**; Haider, T.; Mayer, M.M.; Heigl, S. (2011): Ernährung und Flächennutzung in Österreich. *Österr. Wasser Abfall Wirtschaft* 63:95-104,

75. Zessner, M.; Steinmüller, H.; **Wagner, K.-H.**; Krachler, M.M.; Thaler, S.; Fazeni, K.; Helmich, K.; Weigl, M.; Ruzicka, K.; Heigl, S.; Kroiss, H. (2011): Gesunde Ernährung und Nachhaltigkeit – Grundlagen, Methodik und Erkenntnisse eines Forschungsprojektes in Rahmen des proVISION Programmes des BMWF. *Österr. Wasser Abfall Wirtschaft* 63:87-94

2010 – IF=31.21

76. Bisht K., **Wagner K.-H.**, Bulmer A., (2010): Curcumin, resveratrol and flavonoids as anti-inflammatory, cyto- and DNA protective dietary compounds. *Toxicology*, 278:88-100; IF=3.641 - TOP

77. Gridling M., Kopp B., **Wagner K.-H.**, Krenn L., Krupitza G. (2010): Anti-leukaemic effects of two extract types of *Lactuca sativa* correlate with the activation of Chk2, induction of p21, downregulation of cyclin D1 and acetylation of alpha-tubulin. *Oncol. Rep*. 23:1145-1151; IF=1.686

78. Haeusler D., Nics L., Wadsak W., **Wagner K.-H.**, Dudczak R., Kletter K., Mitterhauser M. (2010): [18F]FE@SUPPY and [18F]FE@SUPPY:2 - metabolic considerations. *Nuclear Medicine and Biology*. 37:421-426; IP=2.620

79. Hölzl C, Kundi M, ., **Wagner K.-H.**, et al. (2010): Impact of instant coffee on the redox status in human: results of a clinical trial. *Mol. Nutr. Food Res*. 54:1722-1733; IF=4.713 –TOP

80. Kager N., Ferk F., Kundi M., **Wagner K-H.**, Mišik M., Knasmüller S. (2010): Prevention of oxidative DNA damage in inner organs and lymphocytes of rats by green tea extract. *Eur J Nutr.* 49:227-234; IF=3.343 - TOP
81. Koschutnig K., Kemmo S., Lampi A.-M., Piironen V., Fritz, C., **Wagner K-H.** (2010): Cytotoxic and apoptotic effects of single and mixed oxides of β -sitosterol on HepG2-cells. *Tox. In vitro*, 23:755-762; IF=2.139
82. Mišik, M., Hoelzl, C., **Wagner, K.-H.**, Cavin, C., Moser, B., Kundi, M., Simic, T., Knasmüller, S. (2010): Impact of paper filtered coffee on oxidative DNA-damage: Results of a clinical trial. *Mutation Research - Fundamental and Molecular Mechanisms of Mutagenesis.* 692:42-48; IP=3.204 - TOP
83. Neubauer O., König D., **Wagner K-H.** (2010): Antioxidant responses to an acute bout of ultra-endurance exercise: Impact on DNA stability and relevance of antioxidant status. *British J. Nutr.* 104:1129-1138; IF=2.967 - TOP
84. Sturtzel B., Dietrich A., **Wagner K-H.**, Gisinger C., Elmadfa I. (2010): The status of vitamins B6, B12 Folate, and of homocystein in geriatric home residents receiving laxatives or dietary fiber. *J Nutr Health Aging* 14:219-223; IF=2.352
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