

Summary: 60+ peer-reviewed publications · ~3,600 citations (Google Scholar) · 70+ conference presentations · numerous technical reports and trade articles. Author name shown in bold. Selected peer-reviewed journal articles follow; a full list including conference proceedings, EUR technical reports, and trade publications is available on request and via ORCID 0000-0002-3432-5300.

PEER-REVIEWED JOURNAL ARTICLES (SELECTED)

1. Moore, J.C.; Spink, J.; **Lipp, M.** Development and Application of a Database of Food Ingredient Fraud and Economically Motivated Adulteration from 1980 to 2010. *Journal of Food Science*, 2012.
2. **Lipp, M.**; Laurvick, K. Perspective — Establishing Standards for Probiotic Ingredients. *Food Technology* 66(4), 140ff, 2012.
3. Moore, J.C.; DeVries, J.; **Lipp, M.**; Griffiths, J.C. Total Protein Methods and Their Potential Utility to Reduce the Risk of Food Protein Adulteration. *Comprehensive Reviews in Food Science and Food Safety* 9(4), 330–357, 2010.
4. Grothaus, D.; Bandla, M.; Currie, T.; Giroux, R.; Jenkins, R.; **Lipp, M.**; Shan, G.; Stave, J.; Pantella, V. Immunoassays as an Analytical Tool in Agricultural Biotechnology. *J. AOAC Int.* 89, 913–928, 2006.
5. Ruebelt, M.C.; **Lipp, M.**; Reynolds, T.L.; Astwood, J.D.; Engel, K.-H.; Jany, K.-D. Application of 2-D gel electrophoresis to interrogate alterations in the proteome of GM crops. I: Assessing analytical validation. *J. Agric. Food Chem.* 54(6), 2154–2161, 2006.
6. Ruebelt, M.C.; **Lipp, M.**; et al. 2-D gel electrophoresis of the GM crop proteome. II: Assessing natural variability. *J. Agric. Food Chem.* 54(6), 2162–2168, 2006.
7. Ruebelt, M.C.; **Lipp, M.**; et al. 2-D gel electrophoresis of the GM crop proteome. III: Assessing unintended effects. *J. Agric. Food Chem.* 54(6), 2169–2177, 2006.
8. **Lipp, M.**; Shillito, R.; Giroux, R.; Spiegelhalter, F.; Charlton, S.; Pinero, D.; Song, P. Polymerase Chain Reaction technology as an analytical tool in agricultural biotechnology. *J. AOAC Int.* 88(1), 136–155, 2005.
9. **Lipp, M.** Reference materials — an industry perspective. *Accreditation and Quality Assurance* 9(9), 539–542, 2004.
10. **Lipp, M.** Testing for foods derived from modern biotechnology: opportunities and limitations for metrology. *Accreditation and Quality Assurance* 8(10), 454–460, 2003.
11. **Lipp, M.**; Bluth, A.; Kruse, L.; Schimmel, H.; Van den Eede, G.; Anklam, E. Validation of a PCR-based method for the detection of GMOs in various processed foodstuffs. *European Food Research and Technology A* 212(4), 497, 2001.
12. **Lipp, M.**; Simoneau, C.; Ulberth, F.; Anklam, E.; Crews, C.; Brereton, P.; de Greyt, W.; Schwack, W.; Wiedmaier, C. Composition of genuine cocoa butter and cocoa butter equivalents. *J. Food Comp. Anal.* 14(4), 399–408, 2001.
13. Contarini, G.; Povolò, M.; Toppino, P.M.; Radovic, B.; **Lipp, M.**; Anklam, E. Discrimination of cheese: application to ewe's cheese. *Milchwissenschaft* 56(3), 136–140, 2001.
14. **Lipp, M.**; Anklam, E.; Stave, J. Validation of an immunoassay for detection and quantification of Roundup-Ready soybeans in food and food fractions. *J. AOAC Int.* 83(4), 919–927, 2000.
15. Simoneau, C.; **Lipp, M.**; Ulberth, F.; Anklam, E. Chemometric quantification of cocoa butter equivalents in mixtures with cocoa butter. *European Food Research and Technology* 211(2), 147–152, 2000.
16. Schmidt, M.; Radovic, B.; **Lipp, M.**; Harzer, G.; Anklam, E. Characterisation of milk samples with various whey protein contents by pyrolysis mass spectrometry (Py-MS). *Food Chemistry* 65, 123, 1999.
17. Guillou, C.; **Lipp, M.**; Radovic, B.S.; Reniero, F.; Schmidt, M.; Anklam, E. Pyrolysis mass spectrometry in food analysis: applications in the JRC laboratory. *J. Appl. Anal. Pyrolysis* 49, 329, 1999.
18. **Lipp, M.**; Anklam, E.; Brodmann, P.; Pietsch, K.; Pauwels, J. IUPAC collaborative trial study of a method to detect GMOs in soybeans and maize. *J. AOAC Int.* 82, 923, 1999.
19. **Lipp, M.**; Anklam, E.; Brodmann, P.; Pietsch, K.; Pauwels, J. Interlaboratory assessment of a screening method for GMOs in soybeans and maize. *Food Control* 10, 379, 1999.
20. Radovic, B.; **Lipp, M.**; Anklam, E. Characterization of European vinegar samples from various starting materials. *Food Control* 9, 349, 1998.
21. Anklam, E.; **Lipp, M.**; Radovic, B.; Chiavero, E.; Palla, G. Characterization of Italian vinegar by Pyrolysis-Mass Spectrometry and a sensor technique. *Food Chemistry* 61, 243, 1998.
22. **Lipp, M.**; Anklam, E. Review on cocoa butter and alternative fats for use in chocolate. Part A: Compositional data. *Food Chemistry* 62, 73, 1998.
23. **Lipp, M.**; Anklam, E. Review on cocoa butter and alternative fats for use in chocolate. Part B: Analytical approaches. *Food Chemistry* 62, 99, 1998.

24. Radovic, B.S.; **Lipp, M.**; Anklam, E. Classification of cocoa butters using pyrolysis mass spectrometry. *Rapid Comm. Mass Spectrom.* 12, 1, 1998.
25. **Lipp, M.**; Anklam, E. Problems related to determination of milk fat content via butyric acid (EU method). *Milk Science International* 52, 611, 1997.
26. Anklam, E.; Bassani, M.R.; Eiberger, T.; Kriebel, S.; **Lipp, M.**; Matissek, R. Characterization of cocoa butters and other vegetable fats by pyrolysis mass spectrometry. *Fresenius J. Anal. Chem.* 357, 981, 1997.
27. Anklam, E.; **Lipp, M.**; Wagner, B. HPLC with light-scatter detection and chemometrics for analysis of cocoa butter and vegetable fats. *Fett/Lipid* 98(2), 55, 1996.
28. **Lipp, M.** Determination of adulteration of butter fat by triglyceride composition (GC): comparison of PLS and neural networks. *Food Chemistry* 55(4), 389, 1996.
29. **Lipp, M.** Comparison of PLS, PCR and MLR for quantitative determination of foreign oils and fats in butter fat by triglyceride composition. *Z. Lebensm. Unters. Forsch.* 202, 193, 1996.
30. **Lipp, M.** Review of methods for the analysis of triglycerides in milk fat: applications for milk quality and adulteration. *Food Chemistry* 54, 213, 1995.
31. Goschnick, J.; **Lipp, M.**; Ache, H.J.; Thomas, H.; Kaufmann, R.; Peters, R.; Höcker, H. Afterchrome dyeing of wool, Part B: Characterisation by secondary particle mass spectrometry. *J. Soc. Dyers Colour.* 108(4), 191, 1992.
32. Fichtner, M.; **Lipp, M.**; Goschnick, J.; Ache, H.J. Mass spectrometry of secondary neutrals and ions for chemical analysis of salts. *Surf. Interface Anal.* 17(3), 151, 1991.
33. Appel, W.; **Lipp, M.** Qualitätssicherung in der Analytik mit trägergebundenen Reagenzien. *Labormedizin* 14, 178, 1991.

OTHER SCHOLARLY OUTPUT

Conference presentations (70+): invited and contributed papers at IFT, AOAC International, ACS, IUPAC, Society of Toxicology, and numerous international symposia across the Americas, Europe, and Asia — on food fraud and adulteration, GMO detection and standardization, and compendial quality standards.

EUR technical reports (European Commission JRC): ~15 validated-method and project reports on GMO detection, cocoa-butter authenticity, milk-fat determination, and reference materials (EUR 16357–19676 series), 1995–2000.

Trade and professional articles (35+): contributions to *Food Safety Magazine*, *Food Technology*, *World of Food Ingredients*, *Natural Products Insider*, *Prepared Foods*, and international editions (Chinese, Japanese, Spanish), 2009–2012.