Gudmundur G Haraldsson

List of Publications by Year
in descending order

32 papers	1,252 citations	430874 18 h-index	454955 30 g-index
34 all docs	34 docs citations	34 times ranked	867 citing authors

#	Article	IF	Citations
1	Ether lipids. Chemistry and Physics of Lipids, 2011, 164, 315-340.	3.2	119
2	The synthesis of homogeneous triglycerides of eicosapentaenoic acid and docosahexaenoic acid by lipase. Tetrahedron, 1995, 51, 941-952.	1.9	105
3	The preparation of triglycerides highly enriched with Ï‰-3 polyunsaturated fatty acids via lipase catalyzed interesterification. Tetrahedron Letters, 1989, 30, 1671-1674.	1.4	93
4	Enzymatic production of alkyl esters through alcoholysis: A critical evaluation of lipases and alcohols. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 341-347.	1.9	93
5	Preparation of highly purified concentrates of eicosapentaenoic acid and docosahexaenoic acid. JAOCS, Journal of the American Oil Chemists' Society, 1997, 74, 1425-1429.	1.9	92
6	Chemoenzymatic synthesis of structured triacylglycerols by highly regioselective acylation. Tetrahedron, 2003, 59, 9101-9109.	1.9	86
7	Preparation of phospholipids highly enriched with n-3 polyunsaturated fatty acids by lipase. JAOCS, Journal of the American Oil Chemists' Society, 1999, 76, 1143-1149.	1.9	74
8	Lipase selectivity toward fatty acids commonly found in fish oil. European Journal of Lipid Science and Technology, 2004, 106, 79-87.	1.5	63
9	The preparation of concentrates of eicosapentaenoic acid and docosahexaenoic acid by lipase-catalyzed transesterification of fish oil with ethanol. JAOCS, Journal of the American Oil Chemists' Society, 1997, 74, 1419-1424.	1.9	62
10	Separation of eicosapentaenoic acid and docosahexaenoic acid in fish oil by kinetic resolution using lipase. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 1551-1556.	1.9	61
11	Chemoenzymatic synthesis of structured triacylglycerols containing eicosapentaenoic and docosahexaenoic acids. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 1139-1145.	1.9	47
12	The preparation of homogeneous triglycerides of eicosapentaenoic acid and docosahexaenoic acid by lipase. Tetrahedron Letters, 1993, 34, 5791-5794.	1.4	43
13	Studies on the Positional Specificity of Lipase from Mucor miehei during Interesterification Reactions of Cod Liver Oil with n--3 Polyunsaturated Fatty Acid and Ethyl Ester Concentrates.. Acta Chemica Scandinavica, 1991, 45, 723-730.	0.7	36
14	Separation of EPA and DHA in fish oil by lipase-catalyzed esterification with glycerol. JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 915-921.	1.9	33
15	Chemoenzymatic synthesis of structured triacylglycerols. Tetrahedron Letters, 2001, 42, 7675-7677.	1.4	31
16	Chemoenzymatic synthesis of symmetrically structured triacylglycerols possessing short-chain fatty acids. Tetrahedron, 2010, 66, 2728-2731.	1.9	31
17	The generation of glyceryl ether lipids highly enriched with eicosapentaenoic acid and docosahexaenoic acid by lipase. Tetrahedron Letters, 1994, 35, 7681-7684.	1.4	26
18	Chemoenzymatic synthesis of a focused library of enantiopure structured 1-O-alkyl-2,3-diacyl-sn-glycerol type ether lipids. Tetrahedron, 2011, 67, 1821-1836.	1.9	21

#	Article	IF	Citations
19	Bioavailability of docosahexaenoic acid 22:6(n-3) from enantiopure triacylglycerols and their regioisomeric counterpart in rats. Food Chemistry, 2019, 283, 381-389.	8.2	18
20	Synthesis of enantiopure structured triacylglycerols. Tetrahedron: Asymmetry, 2014, 25, 125-132.	1.8	17
21	Fatty acid selectivity of microbial lipase and lipolytic enzymes from salmonid fish intestines toward astaxanthin diesters. JAOCS, Journal of the American Oil Chemists' Society, 2004, 81, 347-353.	1.9	15
22	Lipase-catalysed kinetic resolution of 1-O-alkylglycerols by sequential transesterification. Tetrahedron: Asymmetry, 2004, 15, 2893-2899.	1.8	13
23	Activation of n-3 polyunsaturated fatty acids as oxime esters: a novel approach for their exclusive incorporation into the primary alcoholic positions of the glycerol moiety by lipase. Chemistry and Physics of Lipids, 2012, 165, 712-720.	3.2	13
24	Synthesis of reversed structured triacylglycerols possessing EPA and DHA at their terminal positions. Tetrahedron, 2015, 71, 8544-8550.	1.9	13
25	Synthesis of enantiomerically pure (Z)-(2â€²R)-1-O-(2â€²-methoxyhexadec-4â€²-enyl)-sn-glycerol present in the liver oil of cartilaginous fish. Tetrahedron: Asymmetry, 2010, 21, 2841-2847.	1.8	10
26	Synthesis and enantiospecific analysis of enantiostructured triacylglycerols containing n-3 polyunsaturated fatty acids. Chemistry and Physics of Lipids, 2020, 231, 104937.	3.2	10
27	Synthesis of Enantiopure Reversed Structured Ether Lipids of the 1-O-Alkyl-sn-2,3-diacylglycerol Type. Marine Drugs, 2015, 13, 173-201.	4.6	8
28	Synthesis of enantiopure ABC-type triacylglycerols. Tetrahedron, 2020, 76, 130813.	1.9	7
29	Kinetic resolution of 1-O-alkylglycerols by lipase. Tetrahedron: Asymmetry, 1999, 10, 3671-3674.	1.8	6
30	Enrichment of Lipids with EPA and DHA by Lipase. , 2005, , 170-189.		5
31	Lipids from the marine world: Perspectives of an organic chemist. European Journal of Lipid Science and Technology, 2017, 119, 1700166.	1.5	1
32	Chemoenzymatic Synthesis of Enantiopure Triacylglycerols. , 0, , 431-447.		0