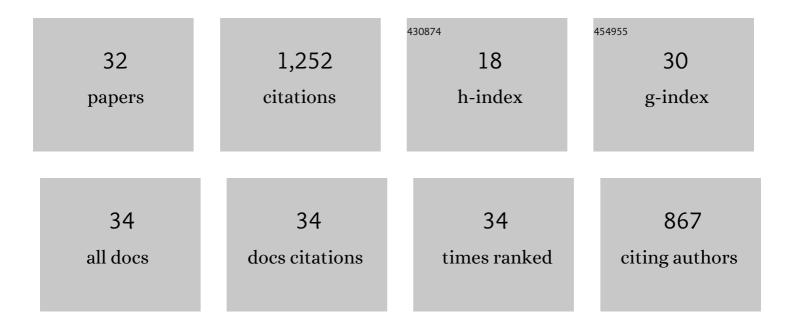
Gudmundur G Haraldsson

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Synthesis of enantiopure ABC-type triacylglycerols. Tetrahedron, 2020, 76, 130813.	1.9	7
2	Synthesis and enantiospecific analysis of enantiostructured triacylglycerols containing n-3 polyunsaturated fatty acids. Chemistry and Physics of Lipids, 2020, 231, 104937.	3.2	10
3	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
4	Lipids from the marine world: Perspectives of an organic chemist. European Journal of Lipid Science and Technology, 2017, 119, 1700166.	1.5	1
5	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
6	Synthesis of reversed structured triacylglycerols possessing EPA and DHA at their terminal positions. Tetrahedron, 2015, 71, 8544-8550.	1.9	13
7	Synthesis of enantiopure structured triacylglycerols. Tetrahedron: Asymmetry, 2014, 25, 125-132.	1.8	17
8	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
9	Ether lipids. Chemistry and Physics of Lipids, 2011, 164, 315-340.	3.2	119
10	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
11	Chemoenzymatic synthesis of symmetrically structured triacylglycerols possessing short-chain fatty acids. Tetrahedron, 2010, 66, 2728-2731.	1.9	31
12	Synthesis of enantiomerically pure (Z)-(2′R)-1-O-(2′-methoxyhexadec-4′-enyl)-sn-glycerol present in the liver oil of cartilaginous fish. Tetrahedron: Asymmetry, 2010, 21, 2841-2847.	1.8	10
13	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
14	Enrichment of Lipids with EPA and DHA by Lipase. , 2005, , 170-189.		5
15	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
16	Lipase selectivity toward fatty acids commonly found in fish oil. European Journal of Lipid Science and Technology, 2004, 106, 79-87.	1.5	63
17	Lipase-catalysed kinetic resolution of 1-O-alkylglycerols by sequential transesterification. Tetrahedron: Asymmetry, 2004, 15, 2893-2899.	1.8	13
18	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

#	Article	IF	CITATIONS
19	Chemoenzymatic synthesis of structured triacylglycerols by highly regioselective acylation. Tetrahedron, 2003, 59, 9101-9109.	1.9	86
20	Chemoenzymatic synthesis of structured triacylglycerols. Tetrahedron Letters, 2001, 42, 7675-7677.	1.4	31
21	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
22	Kinetic resolution of 1-O-alkylglycerols by lipase. Tetrahedron: Asymmetry, 1999, 10, 3671-3674.	1.8	6
23	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
24	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
25	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
26	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
27	The synthesis of homogeneous triglycerides of eicosapentaenoic acid and docosahexaenoic acid by lipase. Tetrahedron, 1995, 51, 941-952.	1.9	105
28	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
29	The preparation of homogeneous triglycerides of eicosapentaenoic acid and docosahexaenoic acid by lipase. Tetrahedron Letters, 1993, 34, 5791-5794.	1.4	43
30	Studies on the Positional Specificity of Lipase from Mucor miehei during Interesterification Reactions of Cod Liver Oil with n3 Polyunsaturated Fatty Acid and Ethyl Ester Concentrates Acta Chemica Scandinavica, 1991, 45, 723-730.	0.7	36
31	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

Chemoenzymatic Synthesis of Enantiopure Triacylglycerols. , 0, , 431-447.