Diny Knol

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/12101921/publications.pdf

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		1307594	1588992	
8	197	7	8	
papers	citations	h-index	g-index	
8	8	8	281	
all docs	docs citations	times ranked	citing authors	

#	Article	IF	CITATIONS
1	Serum Concentration of Plant Sterol Oxidation Products (POP) Compared to Cholesterol Oxidation Products (COP) after Intake of Oxidized Plant Sterols: A Randomised, Placebo-Controlled, Double-Blind Dose‒Response Pilot Study. Nutrients, 2019, 11, 2319.	4.1	7
2	Oxidation of sitosterol and campesterol in foods upon cooking with liquid margarines without and with added plant sterol esters. Food Chemistry, 2018, 241, 387-396.	8.2	20
3	Thermal stability of plant sterols and formation of their oxidation products in vegetable oils and margarines upon controlled heating. Chemistry and Physics of Lipids, 2017, 207, 99-107.	3.2	23
4	Formation of Plant Sterol Oxidation Products in Foods during Baking and Cooking Using Margarine without and with Added Plant Sterol Esters. Journal of Agricultural and Food Chemistry, 2016, 64, 653-662.	5.2	20
5	Phytosterol oxidation products (POP) in foods with added phytosterols and estimation of their daily intake: A literature review. European Journal of Lipid Science and Technology, 2016, 118, 1423-1438.	1.5	45
6	Development and validation of methodologies for the quantification of phytosterols and phytosterol oxidation products in cooked and baked food products. Journal of Chromatography A, 2016, 1428, 316-325.	3.7	26
7	Comparable reduction in cholesterol absorption after two different ways of phytosterol administration in humans. European Journal of Nutrition, 2013, 52, 1215-1222.	3.9	8
8	Phytosterol ester processing in the small intestine: impact on cholesterol availability for absorption and chylomicron cholesterol incorporation in healthy humans. Journal of Lipid Research, 2011, 52, 1256-1264.	4.2	48