

Cecilia A Svelander

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1849950/publications.pdf>

Version: 2024-02-01

17
papers

651
citations

759055

12
h-index

839398

18
g-index

18
all docs

18
docs citations

18
times ranked

1241
citing authors

#	ARTICLE	IF	CITATIONS
1	A randomized longitudinal dietary intervention study during pregnancy: effects on fish intake, phospholipids, and body composition. <i>Nutrition Journal</i> , 2015, 14, 1.	1.5	126
2	High Pressure Homogenization Increases the <i>In Vitro</i> Bioaccessibility of β -Carotene and α -Carotene in Carrot Emulsions But Not of Lycopene in Tomato Emulsions. <i>Journal of Food Science</i> , 2011, 76, H215-25.	1.5	76
3	Rheology and Microstructure of Carrot and Tomato Emulsions as a Result of High-Pressure Homogenization Conditions. <i>Journal of Food Science</i> , 2011, 76, E130-40.	1.5	75
4	Thermal pretreatments of carrot pieces using different heating techniques: Effect on quality related aspects. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 522-529.	2.7	58
5	Processing of tomato: impact on <i>in vitro</i> bioaccessibility of lycopene and textural properties. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1665-1672.	1.7	56
6	Supercritical CO ₂ extraction of bilberry (<i>Vaccinium myrtillus</i> L.) seed oil: Fatty acid composition and antioxidant activity. <i>Journal of Supercritical Fluids</i> , 2018, 135, 91-97.	1.6	49
7	Mechanical and Thermal Pretreatments of Crushed Tomatoes: Effects on Consistency and <i>In Vitro</i> Accessibility of Lycopene. <i>Journal of Food Science</i> , 2009, 74, E386-95.	1.5	41
8	Herring and Beef Meals Lead to Differences in Plasma 2-Aminoadipic Acid, β -Alanine, 4-Hydroxyproline, Ceteleic Acid, and Docosahexaenoic Acid Concentrations in Overweight Men. <i>Journal of Nutrition</i> , 2015, 145, 2456-2463.	1.3	37
9	Identification and quantification of even and odd chained 5-n alkylresorcinols, branched chain-alkylresorcinols and methylalkylresorcinols in Quinoa (<i>Chenopodium quinoa</i>). <i>Food Chemistry</i> , 2017, 220, 344-351.	4.2	30
10	A high-throughput method for liquid chromatography-tandem mass spectrometry determination of plasma alkylresorcinols, biomarkers of whole grain wheat and rye intake. <i>Analytical Biochemistry</i> , 2016, 499, 1-7.	1.1	25
11	Supercritical Fluid Extraction of Berry Seeds: Chemical Composition and Antioxidant Activity. <i>Journal of Food Quality</i> , 2018, 2018, 1-10.	1.4	25
12	Structural design of natural plant-based foods to promote nutritional quality. <i>Trends in Food Science and Technology</i> , 2012, 24, 47-59.	7.8	16
13	Low-phytate wholegrain bread instead of high-phytate wholegrain bread in a total diet context did not improve iron status of healthy Swedish females: a 12-week, randomized, parallel-design intervention study. <i>European Journal of Nutrition</i> , 2019, 58, 853-864.	1.8	12
14	Habitual high intake of fatty fish is related to lower levels of F2-isoprostane in healthy women. <i>Nutrition</i> , 2015, 31, 847-852.	1.1	9
15	Postprandial lipid and insulin responses among healthy, overweight men to mixed meals served with baked herring, pickled herring or baked, minced beef. <i>European Journal of Nutrition</i> , 2015, 54, 945-958.	1.8	6
16	Effect of particle size of chia seeds on bioaccessibility of phenolic compounds during <i>in vitro</i> digestion. <i>Cogent Food and Agriculture</i> , 2019, 5, 1694775.	0.6	5
17	Reply to the comments by Vorland et al. on our paper: "low-phytate wholegrain bread instead of high-phytate wholegrain bread in a total diet context did not improve iron status of healthy Swedish females: a 12-week, randomized, parallel-design intervention study" <i>European Journal of Nutrition</i> , 2020, 59, 2815-2817.	1.8	3