

Cecilia A Svelander

List of Publications by Year in descending order

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