Huiling Mu

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/2034221/publications.pdf

Version: 2024-02-01

142	4,680	117453	123241
papers	citations	34 h-index	61 g-index

144	144	144	4749
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Investigating the effect of graphene oxide in chitosan/alginate-based foams on the release and antifungal activity of clotrimazole in vitro. European Journal of Pharmaceutical Sciences, 2022, 174, 106204.	1.9	5
2	Towards functional characterization of excipients for oral solid dosage forms using UVâ€“vis imaging. Liberation, release and dissolution. Journal of Pharmaceutical and Biomedical Analysis, 2021, 194, 113789.	1.4	6
3	Recent advances in drug delivery applications of cubosomes, hexosomes, and solid lipid nanoparticles. Acta Pharmaceutica Sinica B, 2021, 11, 871-885.	5.7	91
4	Exploration of in vitro drug release testing methods for saquinavir microenvironmental pH modifying buccal films. European Journal of Pharmaceutical Sciences, 2021, 163, 105867.	1.9	12
5	An in vitro gel-based system for characterizing and predicting the long-term performance of PLGA in situ forming implants. International Journal of Pharmaceutics, 2021, 609, 121183.	2.6	18
6	Multi-material 3D printing of programmable and stretchable oromucosal patches for delivery of saquinavir. International Journal of Pharmaceutics, 2021, 610, 121236.	2.6	11
7	Lipid and PLGA Microparticles for Sustained Delivery of Protein and Peptide Drugs. Pharmaceutical Nanotechnology, 2020, 8, 22-32.	0.6	8
8	Synergistic antibacterial effect of inhaled aztreonam and tobramycin fixed dose combination to combat multidrug-resistant Gram-negative bacteria. International Journal of Pharmaceutics, 2020, 590, 119877.	2.6	10
9	Graphene oxide as a functional excipient in buccal films for delivery of clotrimazole: Effect of molecular interactions on drug release and antifungal activity in vitro. International Journal of Pharmaceutics, 2020, 589, 119811.	2.6	16
10	Improved antibacterial efficiency of inhaled thiamphenicol dry powders: Mathematical modelling of in vitro dissolution kinetic and in vitro antibacterial efficacy. European Journal of Pharmaceutical Sciences, 2020, 152, 105435.	1.9	5
11	Initial Leuprolide Acetate Release from Poly(<scp>d</scp>,<scp>l</scp>-lactide-co-glycolide) in Situ Forming Implants as Studied by Ultravioletâ€“Visible Imaging. Molecular Pharmaceutics, 2020, 17, 4522-4532.	2.3	14
12	Microenvironmental pH modifying films for buccal delivery of saquinavir: Effects of organic acids on pH and drug release in vitro. International Journal of Pharmaceutics, 2020, 585, 119567.	2.6	10
13	Evaluation of self-emulsifying drug delivery systems for oral insulin delivery using an in vitro model simulating the intestinal proteolysis. European Journal of Pharmaceutical Sciences, 2020, 147, 105272.	1.9	18
14	Exploring the utility of the Chasing Principle: influence of drug-free SNEDDS composition on solubilization of carvedilol, cinnarizine and R3040 in aqueous suspension. Acta Pharmaceutica Sinica B, 2019, 9, 194-201.	5.7	15
15	In vivo evaluation of solid lipid microparticles and hybrid polymer-lipid microparticles for sustained delivery of leuprolide. European Journal of Pharmaceutics and Biopharmaceutics, 2019, 142, 315-321.	2.0	9
16	Digestive Enzyme Corona Formed in the Gastrointestinal Tract and Its Impact on Epithelial Cell Uptake of Nanoparticles. Biomacromolecules, 2019, 20, 1789-1797.	2.6	55
17	SEDDS for intestinal absorption of insulin: Application of Caco-2 and Caco-2/HT29 co-culture monolayers and intra-jejunal instillation in rats. International Journal of Pharmaceutics, 2019, 560, 377-384.	2.6	27
18	The ability of two in vitro lipolysis models reflecting the human and rat gastro-intestinal conditions to predict the in vivo performance of SNEDDS dosing regimens. European Journal of Pharmaceutics and Biopharmaceutics, 2018, 124, 116-124.	2.0	40

#	Article	IF	Citations
19	Evaluation of drug permeation under fed state conditions using mucus-covered Caco-2 cell epithelium. European Journal of Pharmaceutical Sciences, 2018, 118, 144-153.	1.9	29
20	Lipid and PLGA hybrid microparticles as carriers for protein delivery. Journal of Drug Delivery Science and Technology, 2018, 43, 65-72.	1.4	20
21	Challenges and trends in apomorphine drug delivery systems for the treatment of Parkinson's disease. Asian Journal of Pharmaceutical Sciences, 2018, 13, 507-517.	4.3	23
22	Effect of excipients on encapsulation and release of insulin from spray-dried solid lipid microparticles. International Journal of Pharmaceutics, 2018, 550, 439-446.	2.6	15
23	Solid lipid nanocarriers in drug delivery: characterization and design. Expert Opinion on Drug Delivery, 2018, 15, 771-785.	2.4	90
24	Solid lipid Particles as Drug Carriers â€“ Effects of Particle Preparation Methods and Lipid Excipients on Particle Characteristics. Pharmaceutical Nanotechnology, 2018, 6, 124-132.	0.6	8
25	The effect of three different ad libitum diets for weight loss maintenance: a randomized 18-month trial. European Journal of Nutrition, 2017, 56, 727-738.	1.8	12
26	High-Throughput Lipolysis in 96-Well Plates for Rapid Screening of Lipid-Based Drug Delivery Systems. Journal of Pharmaceutical Sciences, 2017, 106, 1183-1186.	1.6	9
27	Influence of drug load and physical form of cinnarizine in new SNEDDS dosing regimens: in vivo and in vitro evaluations. AAPS Journal, 2017, 19, 587-594.	2.2	29
28	Single-component solid lipid nanocarriers prepared with ultra-long chain amphiphilic lipids. Journal of Colloid and Interface Science, 2017, 505, 392-401.	5.0	12
29	Efficacy of oral lipid-based formulations of apomorphine and its diester in a Parkinson's disease rat model. Journal of Pharmacy and Pharmacology, 2017, 69, 1110-1115.	1.2	14
30	Investigation of factors affecting the stability of lysozyme spray dried from ethanol-water solutions. International Journal of Pharmaceutics, 2017, 534, 263-271.	2.6	9
31	The impact of particle preparation methods and polymorphic stability of lipid excipients on protein distribution in microparticles. Drug Development and Industrial Pharmacy, 2017, 43, 2032-2042.	0.9	3
32	Comparison of lipases for in vitro models of gastric digestion: lipolysis using two infant formulas as model substrates. Food and Function, 2016, 7, 3989-3998.	2.1	45
33	In Vivo Precipitation of Poorly Soluble Drugs from Lipid-Based Drug Delivery Systems. Molecular Pharmaceutics, 2016, 13, 3417-3426.	2.3	31
34	In vivo evaluation of lipid-based formulations for oral delivery of apomorphine and its diester prodrugs. International Journal of Pharmaceutics, 2016, 513, 211-217.	2.6	20
35	Effect of ethanol as a co-solvent on the aerosol performance and stability of spray-dried lysozyme. International Journal of Pharmaceutics, 2016, 513, 175-182.	2.6	20
36	Apomorphine and its esters: Differences in Caco-2 cell permeability and chylomicron affinity. International Journal of Pharmaceutics, 2016, 509, 499-506.	2.6	16

#	Article	IF	Citations
37	Spray drying of fenofibrate loaded nanostructured lipid carriers. Asian Journal of Pharmaceutical Sciences, 2016, 11, 507-515.	4.3	33
38	The potential of proteinâ€“nanomaterial interaction for advanced drug delivery. Journal of Controlled Release, 2016, 225, 121-132.	4.8	111
39	Influence of Copolymer Composition on In Vitro and In Vivo Performance of Celecoxib-PVP/VA Amorphous Solid Dispersions. AAPS Journal, 2016, 18, 416-423.	2.2	29
40	Influence of polymer molecular weight on in vitro dissolution behavior and in vivo performance of celecoxib:PVP amorphous solid dispersions. European Journal of Pharmaceutics and Biopharmaceutics, 2016, 101, 145-151.	2.0	62
41	Thermodynamic investigation of the interaction between cyclodextrins and preservatives â€” Application and verification in a mathematical model to determine the needed preservative surplus in aqueous cyclodextrin formulations. European Journal of Pharmaceutical Sciences, 2016, 87, 22-29.	1.9	8
42	Editorial (Mini-Thematic Issue: Marine Lipids). Current Nutrition and Food Science, 2015, 11, 166-166.	0.3	0
43	Lipophilic prodrugs of apomorphine I: Preparation, characterisation, and in vitro enzymatic hydrolysis in biorelevant media. European Journal of Pharmaceutics and Biopharmaceutics, 2015, 89, 216-223.	2.0	32
44	Development of a high-throughput in vitro intestinal lipolysis model for rapid screening of lipid-based drug delivery systems. European Journal of Pharmaceutics and Biopharmaceutics, 2015, 94, 493-500.	2.0	36
45	Elucidating the Molecular Interactions Occurring during Drug Precipitation of Weak Bases from Lipid-Based Formulations: A Case Study with Cinnarizine and a Long Chain Self-Nanoemulsifying Drug Delivery System. Molecular Pharmaceutics, 2015, 12, 4067-4076.	2.3	30
46	Investigation of protein distribution in solid lipid particles and its impact on protein release using coherent anti-Stokes Raman scattering microscopy. Journal of Controlled Release, 2015, 197, 111-120.	4.8	19
47	Characterization of Particulate Drug Delivery Systems for Oral Delivery of Peptide and Protein Drugs. Current Pharmaceutical Design, 2015, 21, 2611-2628.	0.9	21
48	Marine Lipids and the Bioavailability of Omega-3 Fatty Acids. Current Nutrition and Food Science, 2015, 11, 177-187.	0.3	3
49	A study of salt effects on the complexation between Î²-cyclodextrins and bile salts based on the Hofmeister series. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2014, 80, 243-251.	0.9	15
50	Investigating the correlation between in vivo absorption and in vitro release of fenofibrate from lipid matrix particles in biorelevant medium. European Journal of Pharmaceutical Sciences, 2014, 51, 204-210.	1.9	37
51	Solid Lipid Particles for Oral Delivery of Peptide and Protein Drugs II â€“ The Digestion of Trilaurin Protects Desmopressin from Proteolytic Degradation. Pharmaceutical Research, 2014, 31, 2420-2428.	1.7	37
52	Solid Lipid Particles for Oral Delivery of Peptide and Protein Drugs III â€” the Effect of Fed State Conditions on the In Vitro Release and Degradation of Desmopressin. AAPS Journal, 2014, 16, 875-883.	2.2	9
53	Design of Lipid Matrix Particles for Fenofibrate: Effect of Polymorphism of Glycerol Monostearate on Drug Incorporation and Release. Journal of Pharmaceutical Sciences, 2014, 103, 697-705.	1.6	31
54	The effect of fatty acid positioning in dietary triacylglycerols and intake of long-chain n-3 polyunsaturated fatty acids on bone mineral accretion in growing piglets. Prostaglandins Leukotrienes and Essential Fatty Acids, 2013, 89, 235-240.	1.0	6

#	Article	IF	Citations
55	Bile salts and their importance for drug absorption. International Journal of Pharmaceutics, 2013, 453, 44-55.	2.6	158
56	Lipid-based formulations for oral administration of poorly water-soluble drugs. International Journal of Pharmaceutics, 2013, 453, 215-224.	2.6	265
57	Solid lipid particles for oral delivery of peptide and protein drugs I â€“ Elucidating the release mechanism of lysozyme during lipolysis. European Journal of Pharmaceutics and Biopharmaceutics, 2013, 85, 473-480.	2.0	42
58	Optimization of self nanoemulsifying drug delivery system for poorly water-soluble drug using response surface methodology. Drug Development and Industrial Pharmacy, 2013, 39, 799-806.	0.9	34
59	Nanobiotechnology. BioMed Research International, 2013, 2013, 1-1.	0.9	2
60	Absorption difference between diacylglycerol oil and butter blend containing diacylglycerol oil. European Journal of Lipid Science and Technology, 2012, 114, 146-152.	1.0	4
61	Randomized and double-blinded pilot clinical study of the safety and anti-diabetic efficacy of the Rauvolfia-Citrus tea, as used in Nigerian Traditional Medicine. Journal of Ethnopharmacology, 2011, 133, 402-411.	2.0	22
62	Effect of bile on the oral absorption of halofantrine in polyethylene glycol 400 and polysorbate 80 formulations dosed to bile duct cannulated rats. Journal of Pharmacy and Pharmacology, 2011, 63, 817-824.	1.2	20
63	Maternal Intake of Fish Oil but not of Linseed Oil Reduces the Antibody Response in Neonatal Mice. Lipids, 2011, 46, 171-178.	0.7	13
64	The Protease Inhibitors Ritonavir and Saquinavir Influence Lipid Metabolism: A Pig Model for the Rapid Evaluation of New Drugs. Antiviral Therapy, 2010, 15, 243-251.	0.6	0
65	Production and nutritional aspects of human milk fat substitutes. Lipid Technology, 2010, 22, 126-129.	0.3	10
66	Desaturation of excess intramyocellular triacylglycerol in obesity: implications for glycemic control. International Journal of Obesity, 2010, 34, 500-510.	1.6	6
67	Protein and energy metabolism of young male Wistar rats fed conjugated linoleic acid as structured triacylglycerol. Archives of Animal Nutrition, 2010, 64, 322-336.	0.9	8
68	New human milk fat substitutes from butterfat to improve fat absorption. Food Research International, 2010, 43, 739-744.	2.9	31
69	Intramyocellular triglyceride content in man, influence of sex, obesity and glycaemic control. European Journal of Endocrinology, 2009, 161, 57-64.	1.9	13
70	Skeletal muscle structural lipids improve during weight-maintenance after a very low calorie dietary intervention. Lipids in Health and Disease, 2009, 8, 34.	1.2	10
71	Postprandial lipid responses of butter blend containing fish oil in a singleâ€meal study in humans. Molecular Nutrition and Food Research, 2008, 52, 1140-1146.	1.5	7
72	Lipase-Catalyzed Acyl Exchange of Soybean Phosphatidylcholine in n-Hexane: A Critical Evaluation of Both Acyl Incorporation and Product Recovery. Biotechnology Progress, 2008, 21, 397-404.	1.3	31

#	Article	IF	Citations
73	Comparison of 3 ad libitum diets for weight-loss maintenance, risk of cardiovascular disease, and diabetes: a 6-mo randomized, controlled trial. American Journal of Clinical Nutrition, 2008, 88, 1232-1241.	2.2	118
74	Increased lipids in non-lipogenic tissues are indicators of the severity of type 2 diabetes in mice. Prostaglandins Leukotrienes and Essential Fatty Acids, 2007, 76, 9-18.	1.0	12
75	Food matrices affect the bioavailability of (nâˆ'3) polyunsaturated fatty acids in a single meal study in humans. Food Research International, 2007, 40, 1062-1068.	2.9	46
76	Synthesis of structured phospholipids by immobilized phospholipase A2 catalyzed acidolysis. Journal of Biotechnology, 2007, 128, 545-554.	1.9	50
77	Butter Blend Containing Fish Oil Improves the Level of n-3 Fatty Acids in Biological Tissues of Hamster. Journal of Agricultural and Food Chemistry, 2007, 55, 7615-7619.	2.4	11
78	Oxidative Stability of Liposomes Composed of Docosahexaenoic Acid-Containing Phospholipids. JAOCS, Journal of the American Oil Chemists' Society, 2007, 84, 631-637.	0.8	17
79	Comparative Evaluation of the Emulsifying Properties of Phosphatidylcholine after Enzymatic Acyl Modification. Journal of Agricultural and Food Chemistry, 2006, 54, 3310-3316.	2.4	31
80	Diacylglycerol Oil Does Not Affect Portal Vein Transport of Nonesterified Fatty Acids but Decreases the Postprandial Plasma Lipid Response in Catheterized Pigs1. Journal of Nutrition, 2006, 136, 1800-1805.	1.3	20
81	The Form of Dietary Conjugated Linoleic Acid Does Not Influence Plasma and Liver Triacylglycerol Concentrations in Syrian Golden Hamsters. Journal of Nutrition, 2006, 136, 2201-2206.	1.3	11
82	General obstetrics: Fish oil in various doses or flax oil in pregnancy and timing of spontaneous delivery: a randomised controlled trial. BJOG: an International Journal of Obstetrics and Gynaecology, 2006, 113, 536-543.	1.1	31
83	Application of ultrafiltration membranes for purification of structured phospholipids produced by lipase-catalyzed acidolysis. Separation and Purification Technology, 2006, 50, 184-191.	3.9	17
84	Different kinetic in incorporation and depletion of nâˆ'3 fatty acids in erythrocytes and leukocytes of mice. Lipids, 2006, 41, 749-752.	0.7	5
85	The recovery of 13C-labeled oleic acid in rat lymph after administration of long chain triacylglycerols or specific structured triacylglycerols. European Journal of Nutrition, 2006, 45, 363-368.	1.8	4
86	Monitoring lipase-catalyzed butterfat interesterification with rapeseed oil by Fourier transform near-infrared spectroscopy. Analytical and Bioanalytical Chemistry, 2006, 386, 1889-1897.	1.9	14
87	Lymphatic recovery of exogenous oleic acid in rats on long chain or specific structured triacylglycerol diets. Lipids, 2006, 41, 827-834.	0.7	5
88	Elucidation of acyl migration during lipase-catalyzed production of structured phospholipids. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 609-614.	0.8	28
89	Oxidative stability of diacylglycerol oil and butter blends containing diacylglycerols. European Journal of Lipid Science and Technology, 2006, 108, 336-350.	1.0	18
90	Strategies for lipase-catalyzed production and the purification of structured phospholipids. European Journal of Lipid Science and Technology, 2006, 108, 802-811.	1.0	12

#	Article	IF	Citations
91	Differences in the Intramolecular Structure of Structured Oils Do Not Affect Pancreatic Lipase Activity In Vitro or the Absorption by Rats of (n-3) Fatty Acids. Journal of Nutrition, 2005, 135, 1705-1711.	1.3	33
92	Parameters affecting incorporation and by-product formation during the production of structured phospholipids by lipase-catalyzed acidolysis in solvent-free system. Journal of Molecular Catalysis B: Enzymatic, 2005, 36, 14-21.	1.8	53
93	Size and number of lymph particles measured by a particle sizer during absorption of structured oils in rats. Lipids, 2005, 40, 273-279.	0.7	8
94	Lymphatic transport in rats of interesterified oils containing conjugated linoleic acids. Lipids, 2005, 40, 677-684.	0.7	6
95	Lipolysis of different oils using crude enzyme isolate from the intestinal tract of rainbow trout, Oncorhynchus mykiss. Lipids, 2005, 40, 1273-1279.	0.7	8
96	Continuous production of structured phospholipids in a packed bed reactor with lipase from Thermomyces lanuginosa. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 237-242.	0.8	29
97	Diacylglycerol synthesis by enzymatic glycerolysis: Screening of commercially available lipases. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 329-334.	0.8	100
98	Monitoring of Monooctanoylphosphatidylcholine Synthesis by Enzymatic Acidolysis between Soybean Phosphatidylcholine and Caprylic Acid by Thin-Layer Chromatography with a Flame Ionization Detector. Journal of Agricultural and Food Chemistry, 2005, 53, 3937-3942.	2.4	7
99	Enzymatic Interesterification of Butterfat with Rapeseed Oil in a Continuous Packed Bed Reactor. Journal of Agricultural and Food Chemistry, 2005, 53, 5617-5624.	2.4	81
100	Influence of dietary conjugated linoleic acid (CLA) and age at slaughtering on performance, slaughter- and meat quality, lipoproteins, and tissue deposition of CLA in barrows. Meat Science, 2005, 69, 393-399.	2.7	57
101	The metabolism of structured triacylglycerols. Progress in Lipid Research, 2005, 44, 430-448.	5.3	224
102	Effect of structured lipids based on fish oil on the growth and fatty acid composition in rainbow trout (Oncorhynchus mykiss). Aquaculture, 2005, 250, 411-423.	1.7	28
103	Process Optimization Using Response Surface Design and Pilot Plant Production of Dietary Diacylglycerols by Lipase-Catalyzed Glycerolysis. Journal of Agricultural and Food Chemistry, 2005, 53, 7059-7066.	2.4	83
104	Analysis of Lipids by New Hyphenated Techniques. , 2005, , .		0
105	Positional distribution of decanoic acid: Effect on chylomicron and VLDL TAG structures and postprandial lipemia. Lipids, 2004, 39, 373-381.	0.7	10
106	Diacylglycerols from butterfat: Production by glycerolysis and short-path distillation and analysis of physical properties. JAOCS, Journal of the American Oil Chemists' Society, 2004, 81, 979-987.	0.8	53
107	Fate of Chlorinated Fatty Acids in Migrating Sockeye Salmon and Their Transfer to Arctic Grayling. Environmental Science & Technology, 2004, 38, 5548-5554.	4.6	10
108	Influence of Dietary Triacylglycerol Structure and Level of nâ€“3 Fatty Acids Administered during Development on Brain Phospholipids and Memory and Learning Ability of Rats. Annals of Nutrition and Metabolism, 2004, 48, 16-27.	1.0	10

#	Article	IF	Citations
109	The digestion of dietary triacylglycerols. Progress in Lipid Research, 2004, 43, 105-133.	5.3	486
110	Recoveries of rat lymph FA after administration of specific structured 13C-TAG. Lipids, 2003, 38, 903-911.	0.7	9
111	Effect of orlistat on fat absorption in rats: A comparison of normal rats and rats with diverted bile and pancreatic juice. Lipids, 2003, 38, 1039-1043.	0.7	12
112	Influence of maternal dietary n-3 fatty acids on breast milk and liver lipids of rat dams and offspringâ€“a preliminary study. Nutrition Research, 2003, 23, 747-760.	1.3	14
113	Effect of 3 modified fats and a conventional fat on appetite, energy intake, energy expenditure, and substrate oxidation in healthy men. American Journal of Clinical Nutrition, 2002, 75, 47-56.	2.2	40
114	Distribution of medium-chain FA in different lipid classes after administration of specific structured TAG in rats. Lipids, 2002, 37, 329-331.	0.7	11
115	A packed-bed enzyme mini-reactor for the production of structured lipids using nonimmobilized lipases. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 205-206.	0.8	4
116	Production of structured phospholipids by lipase-catalyzed acidolysis: optimization using response surface methodology. Enzyme and Microbial Technology, 2002, 31, 523-532.	1.6	98
117	Synthesis of Structured Triacylglycerols Containing Caproic Acid by Lipase-Catalyzed Acidolysis:Â Optimization by Response Surface Methodology. Journal of Agricultural and Food Chemistry, 2001, 49, 5771-5777.	2.4	24
118	Regioisomers of octanoic acid-containing structured triacylglycerols analyzed by tandem mass spectrometry using ammonia negative ion chemical ionization. Lipids, 2001, 36, 1377-1382.	0.7	20
119	Production of margarine fats by enzymatic interesterification with silica-granulated Thermomyces lanuginosa lipase in a large-scale study. JAOCS, Journal of the American Oil Chemists' Society, 2001, 78, 57-64.	0.8	96
120	Quantitation of acyl migration during lipase-catalyzed acidolysis, and of the regioisomers of structured triacylglycerols formed. JAOCS, Journal of the American Oil Chemists' Society, 2001, 78, 959-964.	0.8	19
121	Intestinal absorption of specific structured triacylglycerols. Journal of Lipid Research, 2001, 42, 792-798.	2.0	40
122	Chromatographic methods in the monitoring of lipase-catalyzed interesterification. European Journal of Lipid Science and Technology, 2000, 102, 202-211.	1.0	27
123	Lipozyme IM-catalyzed interesterification for the production of margarine fats in a 1 kg scale stirred tank reactor. Starch/Staerke, 2000, 52, 221-228.	1.1	1
124	Lipozyme IM-catalyzed interesterification for the production of margarine fats in a 1 kg scale stirred tank reactor. European Journal of Lipid Science and Technology, 2000, 102, 411-418.	1.0	58
125	Application of atmospheric pressure chemical ionization liquid chromatographyâ€“mass spectrometry in identification of lymph triacylglycerols. Biomedical Applications, 2000, 748, 425-437.	1.7	26
126	Effects of different medium-chain fatty acids on intestinal absorption of structured triacylglycerols. Lipids, 2000, 35, 83-89.	0.7	65

#	Article	IF	Citations
127	Identification of diacylglycerols and triacylglycerols in a structured lipid sample by atmospheric pressure chemical ionization liquid chromatography/mass spectrometry. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 1049-1060.	0.8	47
128	LIPASEâ€CATALYZED PRODUCTION OF STRUCTURED LIPIDS VIA ACIDOLYSIS OF FISH OIL WITH CAPRYLIC ACID. Journal of Food Lipids, 2000, 7, 263-274.	0.9	12
129	Chromatographic methods in the monitoring of lipase-catalyzed interesterification. European Journal of Lipid Science and Technology, 2000, 102, 202-211.	1.0	4
130	Response factors of organochlorine compounds in the electrolytic conductivity detector. Journal of Chromatography A, 1999, 849, 285-292.	1.8	5
131	Parameters affecting diacylglycerol formation during the production of specific-structured lipids by lipase-catalyzed interesterification. JAOCS, Journal of the American Oil Chemists' Society, 1999, 76, 175-181.	0.8	59
132	Production of structured lipids by lipase-catalyzed interesterification in a packed bed reactor: effect of reaction parameters on the level of diacylglycerols in the products. Lipid - Fett, 1999, 101, 158-164.	0.6	18
133	Production of specific-structured triacylglycerols by lipase-catalyzed interesterification in a laboratory-scale continuous reactor. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 1187-1193.	0.8	70
134	Chlorinated fatty acids in membrane lipids of fish. Die Naturwissenschaften, 1998, 85, 229-232.	0.6	14
135	Halogenated fatty acids. TrAC - Trends in Analytical Chemistry, 1997, 16, 266-274.	5.8	21
136	Halogenated fatty acids. TrAC - Trends in Analytical Chemistry, 1997, 16, 274-286.	5.8	11
137	Enrichment of chlorinated fatty acids in fish lipids prior to analysis by capillary gas chromatography with electrolytic conductivity detection and mass spectrometry. Journal of Chromatography A, 1996, 731, 225-236.	1.8	30
138	Gas Chromatographic and Mass Spectrometric Identification of Tetrachloroalkanoic and Dichloroalkenoic Acids in Eel Lipids. Journal of Mass Spectrometry, 1996, 31, 517-526.	0.7	22
139	Gas chromatographic-mass spectrometric identification of chlorinated octadecanoic acids in eel lipids. Journal of Mass Spectrometry, 1995, 30, 959-968.	0.7	23
140	Sensitivity enhancement effects of organic reagents on ytterbium, aluminium and chromium in atomic absorption spectrometry. Journal of Analytical Atomic Spectrometry, 1992, 7, 175.	1.6	6
141	Identification of chlorinated fatty acids in fish lipids by partitioning studies and by gas chromatography with Hall electrolytic conductivity detection. Journal of Chromatography A, 1992, 625, 257-269.	1.8	51
142	Re-use of press-fit connectors and splitters for GC capillary columns. Journal of High Resolution Chromatography, 1992, 15, 136-136.	2.0	7