

Charlotta Turner

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

130
papers

4,635
citations

38
h-index

64
g-index

131
ext. papers

5,241
ext. citations

4.8
avg, IF

5.98
L-index

#	Paper	IF	Citations
130	Simultaneous Determination of Vitamin D and Its Hydroxylated and Esterified Metabolites by Ultrahigh-Performance Supercritical Fluid Chromatography-Tandem Mass Spectrometry.. <i>Analytical Chemistry</i> , 2022 ,	7.8	1
129	A review of green solvent extraction techniques and their use in antibiotic residue analysis. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2021 , 209, 114487	3.5	4
128	Investigating Lignin-Derived Monomers and Oligomers in Low-Molecular-Weight Fractions Separated from Depolymerized Black Liquor Retentate by Membrane Filtration. <i>Molecules</i> , 2021 , 26,	4.8	1
127	Multivariate optimization of a combined static and dynamic supercritical fluid extraction method for trace analysis of pesticides pollutants in organic honey. <i>Journal of Separation Science</i> , 2021 , 44, 1716-1726	3.4	1
126	Cross-national differences in consumer responses to savoury crackers containing blackcurrant pomace. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 5007	3.8	1
125	Separation of monomeric and dimeric phenolic compounds in lignosulphonate lignin on different stationary phases using ultrahigh-performance supercritical fluid chromatography. <i>Journal of Chromatography A</i> , 2021 , 1653, 462408	4.5	0
124	Nontargeted Analysis Strategy for the Identification of Phenolic Compounds in Complex Technical Lignin Samples. <i>ChemSusChem</i> , 2020 , 13, 4605-4612	8.3	4
123	High Density Supercritical Carbon Dioxide for the Extraction of Pesticide Residues in Onion with Multivariate Response Surface Methodology. <i>Molecules</i> , 2020 , 25,	4.8	6
122	Selective pressurized hot water extraction of nutritious macro-nutrients vs. micro-nutrients in <i>Moringa oleifera</i> leaves-a chemometric approach. <i>Analytical and Bioanalytical Chemistry</i> , 2020 , 412, 2495-2503	4.4	2
121	A Fast and Green Extraction Method for Berry Seed Lipid Extraction Using CO ₂ Expanded Ethanol Combined with Sonication. <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 1900283	3	5
120	Enhanced distribution kinetics in liquid-liquid extraction by CO ₂ -expanded solvents. <i>Journal of Supercritical Fluids</i> , 2020 , 163, 104874	4.2	5
119	Identification of Phlorotannins in the Brown Algae, and by Ultra-High-Performance Liquid Chromatography Coupled to High-Resolution Tandem Mass Spectrometry. <i>Molecules</i> , 2020 , 26,	4.8	3
118	Engineering the carotenoid biosynthetic pathway in for lycopene production. <i>Metabolic Engineering Communications</i> , 2020 , 11, e00140	6.5	0
117	Recent Advances in the Analysis of Vitamin D and Its Metabolites in Food Matrices. <i>Separations</i> , 2020 , 7, 36	3.1	1
116	Solubility and Thermal Degradation of Quercetin in CO-Expanded Liquids. <i>Molecules</i> , 2020 , 25,	4.8	5
115	Extending the design space in solvent extraction [From supercritical fluids to pressurized liquids using carbon dioxide, ethanol, ethyl lactate, and water in a wide range of proportions. <i>Green Chemistry</i> , 2019 , 21, 5427-5436	10	5
114	Dynamic extraction coupled on-line to liquid chromatography with a parallel sampling interface-a proof of concept for monitoring extraction kinetics. <i>Analytical and Bioanalytical Chemistry</i> , 2019 , 411, 3675-3683	4.4	2

113	Membrane filtration of alkali-depolymerised kraft lignin for biological conversion. <i>Bioresource Technology Reports</i> , 2019 , 7, 100250	4.1	3
112	Ultrahigh-pressure supercritical fluid extraction and chromatography of <i>Moringa oleifera</i> and <i>Moringa peregrina</i> seed lipids. <i>Analytical and Bioanalytical Chemistry</i> , 2019 , 411, 3685-3693	4.4	11
111	Preparation and Analysis of Polar Hawthorn Berry Extracts, Industrial Application in Poultry Processing. <i>Periodica Polytechnica: Chemical Engineering</i> , 2019 , 63, 348-356	1.3	
110	Oxidative Depolymerisation of Lignosulphonate Lignin into Low-Molecular-Weight Products with CuMn/EAl ₂ O ₃ . <i>Topics in Catalysis</i> , 2019 , 62, 639-648	2.3	17
109	A sustainable approach for the extraction of cholesterol-lowering compounds from an olive by-product based on CO-expanded ethyl acetate. <i>Analytical and Bioanalytical Chemistry</i> , 2019 , 411, 5885-5896	4.4	9
108	Signal enhancement in supercritical fluid chromatography-diode-array detection with multiple injection. <i>Journal of Separation Science</i> , 2019 , 42, 3727-3737	3.4	3
107	Evaluation of Sequential Processing for the Extraction of Starch, Lipids, and Proteins From Wheat Bran. <i>Frontiers in Bioengineering and Biotechnology</i> , 2019 , 7, 413	5.8	7
106	Composition and physicochemical properties of dried berry pomace. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 1284-1293	4.3	40
105	Superamphiphobic coatings based on liquid-core microcapsules with engineered capsule walls and functionality. <i>Scientific Reports</i> , 2018 , 8, 3647	4.9	9
104	Comprehensive on-line two-dimensional liquid chromatography β supercritical fluid chromatography with trapping column-assisted modulation for depolymerised lignin analysis. <i>Journal of Chromatography A</i> , 2018 , 1541, 21-30	4.5	18
103	Probiotic fruit beverages with different polyphenol profiles attenuated early insulin response. <i>Nutrition Journal</i> , 2018 , 17, 34	4.3	10
102	Black pepper-based beverage induced appetite-suppressing effects without altering postprandial glycaemia, gut and thyroid hormones or gastrointestinal well-being: a randomized crossover study in healthy subjects. <i>Food and Function</i> , 2018 , 9, 2774-2786	6.1	10
101	Screening of stationary phase selectivities for global lipid profiling by ultrahigh performance supercritical fluid chromatography. <i>Journal of Chromatography A</i> , 2018 , 1548, 76-82	4.5	22
100	Characterization of carotenoids in <i>Rhodothermus marinus</i> . <i>MicrobiologyOpen</i> , 2018 , 7, e00536	3.4	7
99	Continuous multicomponent quantification during supercritical fluid extraction applied to microalgae using in-line UV/Vis absorption spectroscopy and on-line evaporative light scattering detection. <i>Journal of Supercritical Fluids</i> , 2018 , 131, 157-165	4.2	13
98	Multicomponent inverse modeling of supercritical fluid extraction of carotenoids, chlorophyll A, ergosterol and lipids from microalgae. <i>Journal of Supercritical Fluids</i> , 2018 , 139, 53-61	4.2	15
97	Structure dependent antioxidant capacity of phlorotannins from Icelandic <i>Fucus vesiculosus</i> by UHPLC-DAD-ECD-QTOFMS. <i>Food Chemistry</i> , 2018 , 240, 904-909	8.5	42
96	Identification of lignin oligomers in Kraft lignin using ultra-high-performance liquid chromatography/high-resolution multiple-stage tandem mass spectrometry (UHPLC/HRMS). <i>Analytical and Bioanalytical Chemistry</i> , 2018 , 410, 7803-7814	4.4	20

95	Supercritical Fluids and Gas-Expanded Liquids 2017 , 155-214		13
94	Green and Efficient Extraction Method to Determine Polyphenols in Cocoa and Cocoa Products. <i>Food Analytical Methods</i> , 2017 , 10, 2677-2691	3.4	8
93	Green solvents: A solution of air pollution and climatic changes. <i>Current Opinion in Green and Sustainable Chemistry</i> , 2017 , 5, ii-iii	7.9	4
92	Ultra-high-performance supercritical fluid chromatography with quadrupole-time-of-flight mass spectrometry (UHPSFC/QTOF-MS) for analysis of lignin-derived monomeric compounds in processed lignin samples. <i>Analytical and Bioanalytical Chemistry</i> , 2017 , 409, 7049-7061	4.4	29
91	Pressurized Hot Water Extraction of Bioactives. <i>Comprehensive Analytical Chemistry</i> , 2017 , 76, 53-82	1.9	17
90	Rapid and Green Separation of Mono- and Diesters of Monochloropropanediols by Ultrahigh Performance Supercritical Fluid Chromatography-Mass Spectrometry Using Neat Carbon Dioxide as a Mobile Phase. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8220-8228	5.7	11
89	Density Measurements of CO ₂ -Expanded Liquids. <i>Journal of Chemical & Engineering Data</i> , 2017 , 62, 3525-3533	2.8	7
88	Experimental measurements and modeling of curcumin solubility in CO ₂ -expanded ethanol. <i>Journal of Supercritical Fluids</i> , 2017 , 130, 381-388	4.2	17
87	Polyphenol-rich spice-based beverages modulated postprandial early glycaemia, appetite and PYY after breakfast challenge in healthy subjects: A randomized, single blind, crossover study. <i>Journal of Functional Foods</i> , 2017 , 35, 574-583	5.1	19
86	Alterations in the plasma metabolite profile associated with improved hepatic function and glycemia in mice fed lingonberry supplemented high-fat diets. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600442	5.9	7
85	Evaluation and analysis of environmentally sustainable methodologies for extraction of betulin from birch bark with a focus on industrial feasibility. <i>Green Chemistry</i> , 2016 , 18, 516-523	10	16
84	A fast and sensitive method for the separation of carotenoids using ultra-high performance supercritical fluid chromatography-mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2016 , 408, 5883-5894	4.4	41
83	Method development in inverse modeling applied to supercritical fluid extraction of lipids. <i>Journal of Supercritical Fluids</i> , 2016 , 111, 14-27	4.2	7
82	A rapid method for the separation of vitamin D and its metabolites by ultra-high performance supercritical fluid chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2016 , 1440, 191-200	4.5	58
81	Berry pomace: A review of processing and chemical analysis of its polyphenols. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 1305-1318	3.8	87
80	Lingonberries alter the gut microbiota and prevent low-grade inflammation in high-fat diet fed mice. <i>Food and Nutrition Research</i> , 2016 , 60, 29993	3.1	48
79	Carbon Dioxide Expanded Ethanol Extraction: Solubility and Extraction Kinetics of α -Pinene and cis-Verbenol. <i>Analytical Chemistry</i> , 2016 , 88, 4336-45	7.8	47
78	Characterization of antioxidant polyphenols from Myrciaria jaboticaba peel and their effects on glucose metabolism and antioxidant status: A pilot clinical study. <i>Food Chemistry</i> , 2016 , 211, 185-97	8.5	100

77	Biological valorization of low molecular weight lignin. <i>Biotechnology Advances</i> , 2016 , 34, 1318-1346	17.8	217
76	Ultra-high performance supercritical fluid chromatography of lignin-derived phenols from alkaline cupric oxide oxidation. <i>Journal of Separation Science</i> , 2016 , 39, 3123-9	3.4	19
75	Supercritical Fluid Extraction and Chromatography of Lipids in Bilberry. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2015 , 92, 1103-1111	1.8	15
74	Pressurized hot water extraction of bioactives. <i>TrAC - Trends in Analytical Chemistry</i> , 2015 , 71, 39-54	14.6	301
73	High catechins/low caffeine powder from green tea leaves by pressurized liquid extraction and supercritical antisolvent precipitation. <i>Separation and Purification Technology</i> , 2015 , 148, 49-56	8.3	33
72	Fast determination of intact glucosinolates in broccoli leaf by pressurized liquid extraction and ultra high performance liquid chromatography coupled to quadrupole time-of-flight mass spectrometry. <i>Food Research International</i> , 2015 , 76, 498-505	7	19
71	Supercritical fluid extraction of lipids from linseed with on-line evaporative light scattering detection. <i>Analytica Chimica Acta</i> , 2015 , 853, 320-327	6.6	13
70	From supercritical carbon dioxide to gas expanded liquids in extraction and chromatography of lipids. <i>Lipid Technology</i> , 2015 , 27, 275-277		9
69	Adding Value to Fruit Processing Waste: Innovative Ways to Incorporate Fibers from Berry Pomace in Baked and Extruded Cereal-based Foods-A SUSFOOD Project. <i>Foods</i> , 2015 , 4, 690-697	4.9	47
68	Development of a Semicontinuous Spray Process for the Production of Superhydrophobic Coatings from Supercritical Carbon Dioxide Solutions. <i>Industrial & Engineering Chemistry Research</i> , 2015 , 54, 1059-1067	3.9	13
67	Quantification of individual phenolic compounds contribution to antioxidant capacity in apple: a novel analytical tool based on liquid chromatography with diode array, electrochemical, and charged aerosol detection. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 409-18	5.7	38
66	Superhydrophobic polymeric coatings produced by rapid expansion of supercritical solutions combined with electrostatic deposition (RESS-ED). <i>Journal of Supercritical Fluids</i> , 2014 , 95, 610-617	4.2	11
65	Substituent effects on in vitro antioxidizing properties, stability, and solubility in flavonoids. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 3321-33	5.7	119
64	Evaluation of Oxidation Stability of Refined Mineral Oil Enriched with Carotenoids from Carrot Using Supercritical Carbon Dioxide Extraction. <i>Industrial & Engineering Chemistry Research</i> , 2014 , 53, 19028-19033	3.9	3
63	Pressurised hot water extraction in continuous flow mode for thermolabile compounds: extraction of polyphenols in red onions. <i>Analytical and Bioanalytical Chemistry</i> , 2014 , 406, 441-5	4.4	37
62	Anti-browsing effects of birch bark extract on fallow deer. <i>European Journal of Forest Research</i> , 2013 , 132, 717-725	2.7	10
61	An on-line method for pressurized hot water extraction and enzymatic hydrolysis of quercetin glucosides from onions. <i>Analytica Chimica Acta</i> , 2013 , 785, 50-9	6.6	27
60	Molecular imprinted polymer for solid-phase extraction of flavonol aglycones from <i>Moringa oleifera</i> extracts. <i>Journal of Separation Science</i> , 2013 , 36, 548-55	3.4	24

59	Bioresource utilisation by sustainable technologies in new value-added biorefinery concepts [Two case studies from food and forest industry. <i>Journal of Cleaner Production</i> , 2013 , 57, 46-58	10.3	59
58	Towards superhydrophobic coatings made by non-fluorinated polymers sprayed from a supercritical solution. <i>Journal of Supercritical Fluids</i> , 2013 , 77, 134-141	4.2	12
57	Extraction and neof ormation of antioxidant compounds by pressurized hot water extraction from apple byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5500-10	5.7	75
56	Sustainable analytical chemistry—more than just being green. <i>Pure and Applied Chemistry</i> , 2013 , 85, 2217-2229	2.1	43
55	A Novel Molecularly Imprinted Polymer for the Selective Removal of Chlorophyll from Heavily Pigmented Green Plant Extracts prior to Instrumental Analysis. <i>Journal of Chemistry</i> , 2013 , 2013, 1-4	2.3	8
54	Immobilization of thermostable β -glucosidase variants on acrylic supports for biocatalytic processes in hot water. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2012 , 80, 28-38		18
53	Phase-behavior of alkyl ketene dimmer (AKD) in supercritical carbon dioxide. The implications of using different solubility measurement methods. <i>Journal of Supercritical Fluids</i> , 2012 , 61, 25-33	4.2	14
52	In situ Raman spectroscopy for the evaluation of solubility in supercritical carbon dioxide mixtures. <i>Journal of Supercritical Fluids</i> , 2012 , 65, 87-92	4.2	9
51	Investigation of different particle sizes on superhydrophobic surfaces made by rapid expansion of supercritical solution with in situ laser diffraction (RESS-LD). <i>Journal of Supercritical Fluids</i> , 2012 , 67, 53-59 ²	4.2	13
50	Degradation effects in the extraction of antioxidants from birch bark using water at elevated temperature and pressure. <i>Analytica Chimica Acta</i> , 2012 , 716, 40-8	6.6	19
49	Life cycle assessment of green pilot-scale extraction processes to obtain potent antioxidants from rosemary leaves. <i>Journal of Supercritical Fluids</i> , 2012 , 72, 205-212	4.2	45
48	Pressurized Fluid Extraction and Analysis of Bioactive Compounds in Birch Bark 2012 , 259-285		
47	Extraction of antioxidants from spruce (<i>Picea abies</i>) bark using eco-friendly solvents. <i>Phytochemical Analysis</i> , 2012 , 23, 1-11	3.4	54
46	Determination of carotenoids in microalgae using supercritical fluid extraction and chromatography. <i>Journal of Chromatography A</i> , 2012 , 1250, 63-8	4.5	62
45	Molecularly imprinted polymers targeting quercetin in high-temperature aqueous solutions. <i>Journal of Chromatography A</i> , 2012 , 1230, 15-23	4.5	37
44	Pressurised hot water extraction with on-line particle formation by supercritical fluid technology. <i>Food Chemistry</i> , 2012 , 134, 1724-31	8.5	28
43	Pressurized hot ethanol extraction of carotenoids from carrot by-products. <i>Molecules</i> , 2012 , 17, 1809-184.8		54
42	Pressurized liquid extraction as a green approach in food and herbal plants extraction: A review. <i>Analytica Chimica Acta</i> , 2011 , 703, 8-18	6.6	612

41	Pressurized Hot Water Extraction and Processing. <i>Contemporary Food Engineering</i> , 2011 , 223-254		6
40	Electrospun Nanofibers Sorbents for Pre-Concentration of 1,1-dichloro-2,2-bis-(4-chlorophenyl)ethylene with Subsequent Desorption by Pressurized Hot Water Extraction. <i>Chromatographia</i> , 2011 , 73, 1015-1020	2.1	8
39	Aglycone specificity of <i>Thermotoga neapolitana</i> β -glucosidase 1A modified by mutagenesis, leading to increased catalytic efficiency in quercetin-3-glucoside hydrolysis. <i>BMC Biochemistry</i> , 2011 , 12, 11	4.8	24
38	Exploring the possibility of using a thermostable mutant of β -glucosidase for rapid hydrolysis of quercetin glucosides in hot water. <i>Green Chemistry</i> , 2010 , 12, 159-168	10	42
37	Properties of superhydrophobic paper treated with rapid expansion of supercritical CO ₂ containing a crystallizing wax. <i>Cellulose</i> , 2010 , 17, 187-198	5.5	61
36	Nanoparticle Formation of organic compounds with retained biological activity. <i>Journal of Pharmaceutical Sciences</i> , 2010 , 99, 2750-5	3.9	16
35	Pressurized Hot Water Extraction of anthocyanins from red onion: A study on extraction and degradation rates. <i>Analytica Chimica Acta</i> , 2010 , 663, 27-32	6.6	58
34	Carotenoids Particle Formation by Supercritical Fluid Technologies. <i>Chinese Journal of Chemical Engineering</i> , 2009 , 17, 344-349	3.2	21
33	Generation of superhydrophobic paper surfaces by a rapidly expanding supercritical carbon dioxide-alkyl ketene dimer solution. <i>Journal of Supercritical Fluids</i> , 2009 , 49, 117-124	4.2	81
32	Extraction of Astaxanthin from Shrimp Waste Using Pressurized Hot Ethanol. <i>Chromatographia</i> , 2009 , 70, 247-251	2.1	40
31	Pressurized liquid extraction of betulin and antioxidants from birch bark. <i>Green Chemistry</i> , 2009 , 11, 668-677	10	47
30	Identification and characterization of polyphenolic antioxidants using on-line liquid chromatography, electrochemistry, and electrospray ionization tandem mass spectrometry. <i>Analytical Chemistry</i> , 2009 , 81, 8968-77	7.8	35
29	Pressurized solvent extraction and monolithic column-HPLC/DAD analysis of anthocyanins in red cabbage. <i>Talanta</i> , 2008 , 74, 1218-23	6.2	91
28	Analysis of anthocyanins in red onion using capillary electrophoresis-time of flight-mass spectrometry. <i>Electrophoresis</i> , 2008 , 29, 2723-30	3.6	27
27	Characterisation of anthocyanins in red cabbage using high resolution liquid chromatography coupled with photodiode array detection and electrospray ionization-linear ion trap mass spectrometry. <i>Food Chemistry</i> , 2008 , 109, 219-26	8.5	86
26	Application of Lipases to Develop Novel Acyltransferase Substrates. <i>ACS Symposium Series</i> , 2008 , 39-56	0.4	
25	Expression profiles of genes involved in fatty acid and triacylglycerol synthesis in castor bean (<i>Ricinus communis</i> L.). <i>Lipids</i> , 2007 , 42, 263-74	1.6	50
24	Lipase-catalyzed esterification of 2-monoricinolein for 1,2 (2,3)-diricinolein synthesis. <i>Lipids</i> , 2006 , 41, 77-83	1.6	5

23	Overview of Modern Extraction Techniques for Food and Agricultural Samples. <i>ACS Symposium Series</i> , 2006 , 3-19	0.4	9
22	Subcritical water extraction and β -glucosidase-catalyzed hydrolysis of quercetin glycosides in onion waste. <i>Green Chemistry</i> , 2006 , 8, 949-959	10	101
21	Critical factors and pitfalls affecting the extraction of acrylamide from foods: An optimisation study. <i>Analytica Chimica Acta</i> , 2006 , 557, 287-295	6.6	32
20	Selected Uses of Enzymes with Critical Fluids in Analytical Chemistry. <i>Journal of AOAC INTERNATIONAL</i> , 2004 , 87, 797-810	1.7	6
19	Cloning and characterization of a cDNA encoding diacylglycerol acyltransferase from castor bean. <i>Lipids</i> , 2004 , 39, 311-8	1.6	88
18	Simultaneous Separation of Monoacylglycerols, Free Fatty Acids, and Fatty Acid Methyl and Ethyl Esters by Reversed-Phase HPLC. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2004 , 27, 1641-1646	1.3	2
17	Optimization of a supercritical fluid extraction/reaction methodology for the analysis of castor oil using experimental design. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 26-32	5.7	32
16	Fatty acid and carotenoid composition of gac (<i>Momordica cochinchinensis</i> Spreng) fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 274-9	5.7	97
15	Selected uses of enzymes with critical fluids in analytical chemistry. <i>Journal of AOAC INTERNATIONAL</i> , 2004 , 87, 797-810	1.7	
14	Lipase-catalyzed methanolysis of tricinolein in organic solvent to produce 1,2(2,3)-diricinolein. <i>Lipids</i> , 2003 , 38, 1197-206	1.6	14
13	Liquid crystalline properties and extractability of monoolein/water systems by supercritical carbon dioxide. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2003 , 213, 69-78	5.1	6
12	Identification and Quantification of the Molecular Species of Acylglycerols in Castor Oil by HPLC Using ELSD. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2003 , 26, 773-780	1.3	48
11	The use of immobilized <i>Candida antarctica</i> lipase for simultaneous supercritical fluid extraction and in-situ methanolysis of cis-vaccenic acid in milkweed seeds. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2002 , 79, 473-478	1.8	8
10	Collection in analytical-scale supercritical fluid extraction. <i>Journal of Chromatography A</i> , 2002 , 947, 1-22	4.5	65
9	Molecular analysis of a bifunctional fatty acid conjugase/desaturase from tung. Implications for the evolution of plant fatty acid diversity. <i>Plant Physiology</i> , 2002 , 130, 2027-38	6.6	138
8	Development of methods for the determination of vitamins A, E and beta-carotene in processed foods based on supercritical fluid extraction: a collaborative study. <i>Food Additives and Contaminants</i> , 2002 , 19, 632-46		21
7	Lipase-catalyzed reactions in organic and supercritical solvents: application to fat-soluble vitamin determination in milk powder and infant formula. <i>Enzyme and Microbial Technology</i> , 2001 , 29, 111-121	3.8	37
6	Inherent possibilities of improving recovery and selectivity using a long solid phase trap in analytical supercritical fluid extraction. <i>Journal of Separation Science</i> , 2001 , 24, 297-303	3.4	5

5	Supercritical fluid extraction and chromatography for fat-soluble vitamin analysis. <i>Journal of Chromatography A</i> , 2001 , 936, 215-37	4-5	142
4	On-line supercritical fluid extraction/enzymatic hydrolysis of vitamin a esters: a new simplified approach for the determination of vitamins a and e in food. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 553-8	5-7	29
3	Determination of vitamins A and E in milk powder using supercritical fluid extraction for sample clean-up. <i>Journal of Chromatography A</i> , 2000 , 874, 275-83	4-5	57
2	Determination of food constituents based on SFE: applications to vitamins A and E in meat and milk. <i>Journal of Proteomics</i> , 2000 , 43, 391-401		27
1	The influence of oil extractability and metal part geometry in degreasing processes using supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 1996 , 9, 56-60	4-2	13