

# Gilbert

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2375866/publications.pdf>

Version: 2024-02-01

8  
papers

61  
citations

1684188

5  
h-index

1720034

7  
g-index

8  
all docs

8  
docs citations

8  
times ranked

34  
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterisation of peroxidation products arising from culinary oils exposed to continuous and discontinuous thermal degradation processes. <i>Food and Function</i> , 2019, 10, 7952-7966.	4.6	18
2	Evaluations of the Peroxidative Susceptibilities of Cod Liver Oils by a <sup>1</sup> H NMR Analysis Strategy: Peroxidative Resistivity of a Natural Collagenous and Biogenic Amine-Rich Fermented Product. <i>Nutrients</i> , 2020, 12, 753.	4.1	11
3	“Real-World” Evaluation of Lipid Oxidation Products and Trace Metals in French Fries From Two Chain Fast-Food Restaurants. <i>Frontiers in Nutrition</i> , 2021, 8, 620952.	3.7	10
4	The impact of partial oil substitution and trace metal ions on the evolution of peroxidation products in thermally stressed culinary oils. <i>Food Chemistry</i> , 2022, 375, 131823.	8.2	8
5	Molecular Composition of and Potential Health Benefits Offered by Natural East African Virgin Sunflower Oil Products: A 400 MHz <sup>1</sup> H NMR Analysis Study. <i>International Journal of Nutrition</i> , 2019, 3, 22-43.	0.7	6
6	The Role of Polydimethylsiloxane in Suppressing the Evolution of Lipid Oxidation Products in Thermo-Oxidised Sunflower Oil: Influence of Stirring Processes. <i>Frontiers in Nutrition</i> , 2021, 8, 721736.	3.7	5
7	Nuclear Magnetic Resonance Spectroscopic Analysis of the Evolution of Peroxidation Products Arising from Culinary Oils Exposed to Thermal Oxidation: An Investigation Employing <sup>1</sup> H and <sup>1</sup> H- <sup>1</sup> H COSY and TOCSY Techniques. <i>Foods</i> , 2022, 11, 1864.	4.3	3
8	Quality indices and bioactive contents of pomegranate oil. <i>Acta Horticulturae</i> , 2018, , 19-28.	0.2	0