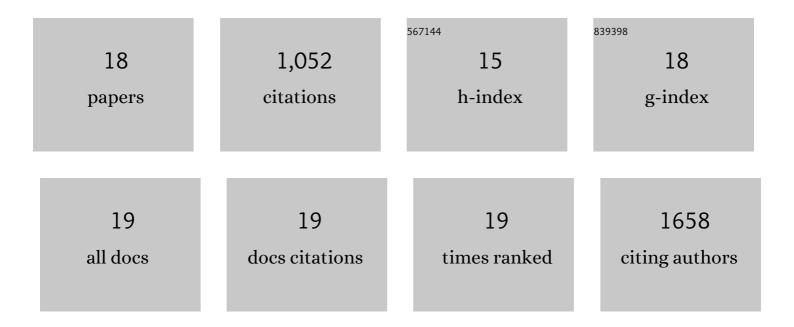
## Hanne K Mæhre

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2377876/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Protein Determination—Method Matters. Foods, 2018, 7, 5.	1.9	326
2	Characterization of protein, lipid and mineral contents in common Norwegian seaweeds and evaluation of their potential as food and feed. Journal of the Science of Food and Agriculture, 2014, 94, 3281-3290.	1.7	243
3	ï‰-3 Fatty Acids and Cardiovascular Diseases: Effects, Mechanisms and Dietary Relevance. International Journal of Molecular Sciences, 2015, 16, 22636-22661.	1.8	82
4	Heat treatment increases the protein bioaccessibility in the red seaweed dulse (Palmaria palmata), but not in the brown seaweed winged kelp (Alaria esculenta). Journal of Applied Phycology, 2016, 28, 581-590.	1.5	66
5	Enzymatic Pre-Treatment Increases the Protein Bioaccessibility and Extractability in Dulse (Palmaria) Tj ETQq1 1	).784314 2.2	rgBT /Overloc
6	Tissue distribution, inhibition and activation of gelatinolytic activities in Atlantic cod (Gadus) Tj ETQq0 0 0 rgBT / 363-371.	Overlock 1 0.7	10 Tf 50 547 37
7	Nutritional composition of aquatic species in Laotian rice field ecosystems. Journal of Food Composition and Analysis, 2010, 23, 205-213.	1.9	31
8	Preclinical and Clinical Studies on Antioxidative, Antihypertensive and Cardioprotective Effect of Marine Proteins and Peptides—A Review. Marine Drugs, 2016, 14, 211.	2.2	30
9	Composition and some quality characteristics of the longissimus muscle of reindeer in Norway compared to farmed New Zealand red deer. Meat Science, 2012, 90, 122-129.	2.7	29
10	Changes in Antioxidative Capacity of Saithe ( <i>Pollachius virens</i> ) and Shrimp ( <i>Pandalus) Tj ETQq0 0 0 rgf 10928-10932.</i>	3T /Overlo 2.4	ck 10 Tf 50 3 25
11	The effect of algae diets ( Skeletonema costatum and Rhodomonas baltica ) on the biochemical composition and sensory characteristics of Pacific cupped oysters ( Crassostrea gigas ) during land-based refinement. Food Research International, 2017, 100, 151-160.	2.9	24
12	An Update on the Content of Fatty Acids, Dioxins, PCBs and Heavy Metals in Farmed, Escaped and Wild Atlantic Salmon (Salmo salar L.) in Norway. Foods, 2020, 9, 1901.	1.9	23
13	A Wax Ester and Astaxanthin-Rich Extract from the Marine Copepod Calanus finmarchicus Attenuates Atherogenesis in Female Apolipoprotein EDeficient Mice3. Journal of Nutrition, 2012, 142, 508-512.	1.3	21
14	Dietary enrichment of apolipoprotein E-deficient mice with extra virgin olive oil in combination with seal oil inhibits atherogenesis. Lipids in Health and Disease, 2011, 10, 41.	1.2	20
15	Contrasting survival and physiological responses of sub-Arctic plant types to extreme winter warming and nitrogen. Planta, 2018, 247, 635-648.	1.6	17
16	Detection of tropomyosin and determination of proteins in crustacean oils. Food Chemistry, 2013, 141, 72-76.	4.2	10
17	Impact of Multiple Ecological Stressors on a Sub-Arctic Ecosystem: No Interaction Between Extreme Winter Warming Events, Nitrogen Addition and Grazing. Frontiers in Plant Science, 2018, 9, 1787.	1.7	6
18	Guar gum fortified white breads for prospective postprandial glycaemic control – Effects on bread quality and galactomannan molecular weight. LWT - Food Science and Technology, 2021, 152, 112354.	2.5	5