

# Hanne K MÃ|hre

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2377876/publications.pdf>

Version: 2024-02-01

18  
papers

1,052  
citations

567144

15  
h-index

839398

18  
g-index

19  
all docs

19  
docs citations

19  
times ranked

1658  
citing authors

#	ARTICLE	IF	CITATIONS
1	Protein Determination – Method Matters. <i>Foods</i> , 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. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 3281-3290.	1.7	243
3	ω-3 Fatty Acids and Cardiovascular Diseases: Effects, Mechanisms and Dietary Relevance. <i>International Journal of Molecular Sciences</i> , 2015, 16, 22636-22661.	1.8	82
4	Heat treatment increases the protein bioaccessibility in the red seaweed dulse ( <i>Palmaria palmata</i> ), but not in the brown seaweed winged kelp ( <i>Alaria esculenta</i> ). <i>Journal of Applied Phycology</i> , 2016, 28, 581-590.	1.5	66
5	Enzymatic Pre-Treatment Increases the Protein Bioaccessibility and Extractability in Dulse ( <i>Palmaria</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 547 1	2.2	57
6	Tissue distribution, inhibition and activation of gelatinolytic activities in Atlantic cod ( <i>Gadus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 547 1 363-371.	0.7	37
7	Nutritional composition of aquatic species in Laotian rice field ecosystems. <i>Journal of Food Composition and Analysis</i> , 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. <i>Marine Drugs</i> , 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. <i>Meat Science</i> , 2012, 90, 122-129.	2.7	29
10	Changes in Antioxidative Capacity of Saithe ( <i>Pollachius virens</i> ) and Shrimp ( <i>Pandalus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 547 1 10928-10932.	2.4	25
11	The effect of algae diets ( <i>Skeletonema costatum</i> and <i>Rhodomonas baltica</i> ) on the biochemical composition and sensory characteristics of Pacific cupped oysters ( <i>Crassostrea gigas</i> ) during land-based refinement. <i>Food Research International</i> , 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 ( <i>Salmo salar</i> L.) in Norway. <i>Foods</i> , 2020, 9, 1901.	1.9	23
13	A Wax Ester and Astaxanthin-Rich Extract from the Marine Copepod <i>Calanus finmarchicus</i> Attenuates Atherogenesis in Female Apolipoprotein E Deficient Mice. <i>Journal of Nutrition</i> , 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. <i>Lipids in Health and Disease</i> , 2011, 10, 41.	1.2	20
15	Contrasting survival and physiological responses of sub-Arctic plant types to extreme winter warming and nitrogen. <i>Planta</i> , 2018, 247, 635-648.	1.6	17
16	Detection of tropomyosin and determination of proteins in crustacean oils. <i>Food Chemistry</i> , 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. <i>Frontiers in Plant Science</i> , 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. <i>LWT - Food Science and Technology</i> , 2021, 152, 112354.	2.5	5