

Bertrand Matthus

List of Publications by Citations

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142
papers

3,508
citations

34
h-index

50
g-index

150
ext. papers

4,032
ext. citations

3.2
avg, IF

5.86
L-index

#	Paper	IF	Citations
142	Factors affecting the concentration of acrylamide during deep-fat frying of potatoes. <i>European Journal of Lipid Science and Technology</i> , 2004 , 106, 793-801	3	124
141	Utilization of high-oleic rapeseed oil for deep-fat frying of French fries compared to other commonly used edible oils. <i>European Journal of Lipid Science and Technology</i> , 2006 , 108, 200-211	3	108
140	Strategies for the reduction of 3-MCPD esters and related compounds in vegetable oils. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 380-386	3	106
139	On the necessity of edible oil refining and possible sources of 3-MCPD and glycidyl esters. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 368-373	3	95
138	Effect of processing on the quality of edible argan oil. <i>Food Chemistry</i> , 2010 , 120, 426-432	8.5	91
137	Virgin grape seed oil: Is it really a nutritional highlight?. <i>European Journal of Lipid Science and Technology</i> , 2008 , 110, 645-650	3	78
136	Use of palm oil for frying in comparison with other high-stability oils. <i>European Journal of Lipid Science and Technology</i> , 2007 , 109, 400-409	3	77
135	Virgin hemp seed oil: An interesting niche product. <i>European Journal of Lipid Science and Technology</i> , 2008 , 110, 655-661	3	77
134	A review: benefit and bioactive properties of olive (<i>Olea europaea</i> L.) leaves. <i>European Food Research and Technology</i> , 2017 , 243, 89-99	3.4	75
133	Glucosinolates and fatty acid, sterol, and tocopherol composition of seed oils from <i>Capparis spinosa</i> Var. <i>spinosa</i> and <i>Capparis ovata</i> Desf. Var. <i>canescens</i> (Coss.) Heywood. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 7136-41	5.7	72
132	Quantitation of fatty acids, sterols, and tocopherols in turpentine (<i>Pistacia terebinthus</i> Chia) growing wild in Turkey. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7667-71	5.7	67
131	Oxidative stability of edible argan oil: A two-year study. <i>LWT - Food Science and Technology</i> , 2011 , 44, 1-8	5.4	66
130	Phenolic extracts from <i>Sorbus aucuparia</i> (L.) and <i>Malus baccata</i> (L.) berries: antioxidant activity and performance in rapeseed oil during frying and storage. <i>Food Chemistry</i> , 2014 , 159, 273-81	8.5	64
129	Influence of precursors on the formation of 3-MCPD and glycidyl esters in a model oil under simulated deodorization conditions. <i>European Journal of Lipid Science and Technology</i> , 2013 , 115, 286-294		63
128	FA and tocopherol composition of Vietnamese oilseeds. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2003 , 80, 1013-1020	1.8	58
127	Habitat effects on yield, fatty acid composition and tocopherol contents of prickly pear (<i>Opuntia ficus-indica</i> L.) seed oils. <i>Scientia Horticulturae</i> , 2011 , 131, 95-98	4.1	56
126	FATTY ACIDS AND TOCOPHEROL CONTENTS OF SOME PRUNUS SPP. KERNEL OILS. <i>Journal of Food Lipids</i> , 2009 , 16, 187-199		54

125	Glucosinolates in members of the family brassicaceae: separation and identification by LC/ESI-MS-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 2234-9	5.7	54
124	FATTY ACID, TOCOPHEROL AND STEROL COMPOSITION AS WELL AS OXIDATIVE STABILITY OF THREE UNUSUAL SUDANESE OILS. <i>Journal of Food Lipids</i> , 2004 , 11, 179-189		51
123	Mitigation of 3-MCPD and glycidyl esters within the production chain of vegetable oils especially palm oil. <i>Lipid Technology</i> , 2013 , 25, 151-155		50
122	Monitoring of quality and stability characteristics and fatty acid compositions of refined olive and seed oils during repeated pan- and deep-frying using GC, FT-NIRS, and chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 10357-67	5.7	48
121	Glucosinolate composition of young shoots and flower buds of capers (<i>Capparis</i> species) growing wild in Turkey. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 7323-5	5.7	47
120	PlantFAdB: a resource for exploring hundreds of plant fatty acid structures synthesized by thousands of plants and their phylogenetic relationships. <i>Plant Journal</i> , 2018 , 96, 1299-1308	6.9	47
119	Identification of bitter off-taste compounds in the stored cold pressed linseed oil. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7864-8	5.7	46
118	A new database for seed oil fatty acids [the database SOFA. <i>European Journal of Lipid Science and Technology</i> , 2003 , 105, 92-103	3	45
117	A Comparative Study of the Properties of Six Sudanese Cucurbit Seeds and Seed Oils. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2009 , 86, 1181-1188	1.8	44
116	Oil Content, Fatty Acid Composition and Distributions of Vitamin-E-Active Compounds of Some Fruit Seed Oils. <i>Antioxidants</i> , 2015 , 4, 124-33	7.1	43
115	Influence of chloride and glycidyl-ester on the generation of 3-MCPD- and glycidyl-esters. <i>European Journal of Lipid Science and Technology</i> , 2013 , 115, 735-739	3	41
114	Frying quality and oxidative stability of two unconventional oils. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2006 , 83, 529-538	1.8	41
113	Comparison of different methods for the determination of the oil content in oilseeds. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2001 , 78, 95-102	1.8	41
112	Anti-nutritive constituents in oilseed crops from Italy. <i>Industrial Crops and Products</i> , 2005 , 21, 89-99	5.9	40
111	Generation of 3-monochloro-1,2-propanediol and related materials from tri-, di-, and monoolein at deodorization temperature. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 1268-1273	3	36
110	Quality of cold-pressed edible rapeseed oil in Germany. <i>Molecular Nutrition and Food Research</i> , 2003 , 47, 413-9		35
109	IMPROVING THE OXIDATIVE STABILITY OF SUNFLOWER OIL BY BLENDING WITH SCLEROCARYA BIRREA AND ASPONGOPUS VIDUATUS OILS. <i>Journal of Food Lipids</i> , 2005 , 12, 150-158		35
108	Effect of deep-frying on 3-MCPD esters and glycidyl esters contents and quality control of refined olive pomace oil blended with refined palm oil. <i>European Food Research and Technology</i> , 2017 , 243, 12193-1227	3.4	33

107	Performance of antioxidative compounds under frying conditions: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1539-1561	11.5	32
106	Quality evaluation of cold-pressed edible oils from Macedonia. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 2023-2035	3	32
105	3-MCPD- and glycidyl esters can be mitigated in vegetable oils by use of short path distillation. <i>European Journal of Lipid Science and Technology</i> , 2016 , 118, 396-405	3	32
104	Comparison of Supercritical Fluid and Hexane Extraction Methods in Extracting Kenaf (<i>Hibiscus cannabinus</i>) Seed Oil Lipids. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2011 , 88, 931-935	1.8	31
103	Virgin sunflower oil. <i>European Journal of Lipid Science and Technology</i> , 2008 , 110, 618-624	3	30
102	Why is it so difficult to produce high-quality virgin rapeseed oil for human consumption?. <i>European Journal of Lipid Science and Technology</i> , 2008 , 110, 611-617	3	29
101	What we know and what we should know about virgin oils – a general introduction. <i>European Journal of Lipid Science and Technology</i> , 2008 , 110, 597-601	3	29
100	FATTY ACIDS, TOCOPHEROLS, STEROLS, PHENOLIC PROFILES AND OXIDATIVE STABILITY OF CUCUMIS MELO VAR. AGRESTIS OIL. <i>Journal of Food Lipids</i> , 2008 , 15, 56-67		29
99	Some rape/canola seed oils: fatty acid composition and tocopherols. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2016 , 71, 73-7	1.7	29
98	Renewable Resources from Insects: Exploitation, Properties, and Refining of Fat Obtained by Cold-Pressing from <i>Hermetia illucens</i> (Black Soldier Fly) Larvae. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800376	3	28
97	Detection of virgin coconut oil adulteration with animal fats using quantitative cholesterol by GC – GC-TOF/MS analysis. <i>Food Chemistry</i> , 2015 , 178, 128-35	8.5	28
96	Bitter off-taste in stored cold-pressed linseed oil obtained from different varieties. <i>European Journal of Lipid Science and Technology</i> , 2008 , 110, 625-631	3	28
95	Effect of dehulling on the composition of antinutritive compounds in various cultivars of rapeseed. <i>Lipid - Fett</i> , 1998 , 100, 295-301		27
94	Extraction of oilseeds by SFE – a comparison with other methods for the determination of the oil content. <i>Fresenius Journal of Analytical Chemistry</i> , 1999 , 364, 631-634		27
93	Acrylamide – still a matter of concern for fried potato food?*. <i>European Journal of Lipid Science and Technology</i> , 2014 , 116, 675-687	3	26
92	Temperature Dependency When Generating Glycidyl and 3-MCPD Esters from Diolein. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2013 , 90, 1449-1454	1.8	25
91	Antioxidant properties of methanolic extracts from different parts of <i>Sclerocarya birrea</i> . <i>International Journal of Food Science and Technology</i> , 2008 , 43, 921-926	3.8	25
90	Simultaneous determination of capsaicin and dihydrocapsaicin for vegetable oil adulteration by immunoaffinity chromatography cleanup coupled with LC-MS/MS. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016 , 1021, 137-144	3.2	24

89	Oil Technology 2012 , 23-92		24
88	The biochemical composition of the leaves and seeds meals of moringa species as non-conventional sources of nutrients. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12322	3.3	23
87	Sensory assessment of virgin rapeseed oils. <i>European Journal of Lipid Science and Technology</i> , 2008 , 110, 608-610	3	23
86	Oxidation and structural decomposition of fats and oils at elevated temperatures. <i>European Journal of Lipid Science and Technology</i> , 2014 , 116, 1457-1466	3	22
85	Chemical and Sensory Characteristics of Products Fried in High-Oleic, Low-Linolenic Rapeseed Oil. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2009 , 86, 799-808	1.8	22
84	Quality control of refined oils mixed with palm oil during repeated deep-frying using FT-NIRS, GC, HPLC, and multivariate analysis. <i>European Journal of Lipid Science and Technology</i> , 2016 , 118, 512-523	3	21
83	Fatty acid composition and tocopherol content of the kernel oil from apricot varieties (Hasanbey, Hacıhaliloglu, Kabaasi and Soganci) collected at different harvest times. <i>European Food Research and Technology</i> , 2016 , 242, 221-226	3.4	20
82	The chemical parameters and oxidative resistance to heat treatment of refined and extra virgin Moroccan Picholine olive oil Peer review under responsibility of Taibah University. View all notes. <i>Journal of Taibah University for Science</i> , 2016 , 10, 100-106	3	20
81	Fatty Acids, Tocopherols, Phenolics and the Antimicrobial Effect of Sclerocarya birrea Kernels with Different Harvesting Dates. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2010 , 87, 377-384	1.8	20
80	Effects of processing on the quality and stability of three unconventional Sudanese oils. <i>European Journal of Lipid Science and Technology</i> , 2006 , 108, 298-308	3	20
79	Effect of the Harvest Time on Oil Yield, Fatty Acid, Tocopherol and Sterol Contents of Developing Almond and Walnut Kernels. <i>Journal of Oleo Science</i> , 2018 , 67, 39-45	1.6	19
78	Annona squamosa and Catunaregam nilotica Seeds, the Effect of the Extraction Method on the Oil Composition. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2010 , 87, 763-769	1.8	18
77	It is not just a 'trade-off': indications for sink- and source-limitation to vegetative and regenerative growth in an old-growth beech forest. <i>New Phytologist</i> , 2020 , 226, 111-125	9.8	18
76	Enzymatic lipophilization of phenolic extract from rowanberry (Sorbus aucuparia) and evaluation of antioxidative activity in edible oil. <i>LWT - Food Science and Technology</i> , 2015 , 60, 56-62	5.4	17
75	Phenolic extract from wild rose hip with seed: Composition, antioxidant activity, and performance in canola oil. <i>European Journal of Lipid Science and Technology</i> , 2014 , 116, 1025-1034	3	17
74	Phenolic extracts from Crataegus mordenensis and Prunus virginiana: Composition, antioxidant activity and performance in sunflower oil. <i>LWT - Food Science and Technology</i> , 2014 , 59, 308-319	5.4	17
73	Chemical Characterization of the Seed and Antioxidant Activity of Various Parts of Salvadora persica. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2009 , 86, 857-865	1.8	17
72	Antioxidant activity of extracts from Sclerocarya birrea kernel oil cake. <i>Grasas Y Aceites</i> , 2006 , 57,	1.3	16

71	A chemometric approach for the differentiation of sensory good and bad (musty/fusty) virgin rapeseed oils on basis of selected volatile compounds analyzed by dynamic headspace GC-MS. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600259	3	15
70	Stabilization of refined rapeseed oil during deep-fat frying by selected herbs*. <i>European Journal of Lipid Science and Technology</i> , 2014 , 116, 771-779	3	15
69	Fats and Fatty Oils 2015 , 1-84		15
68	The comparison of properties of the oil and kernels of various hazelnuts from Germany and Turkey. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 801-806	3	15
67	Lipid evaluation of cultivated and wild carob (<i>Ceratonia siliqua</i> L.) seed oil growing in Turkey. <i>Scientia Horticulturae</i> , 2011 , 130, 181-184	4.1	15
66	Fatty Acids, Tocopherols and Sterols of <i>Cephalocroton cordofanus</i> in Comparison with Sesame, Cotton, and Groundnut Oils. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2011 , 88, 1297-1303	1.8	15
65	Chemical evaluation of some paprika (<i>Capsicum annum</i> L.) seed oils. <i>European Journal of Lipid Science and Technology</i> , 2009 , 111, 1249-1254	3	15
64	Impact of Canolol-Enriched Extract from Heat-Treated Canola Meal to Enhance Oil Quality Parameters in Deep-Frying: a Comparison with Rosemary Extract and TBHQ-Fortified Oil Systems. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2014 , 91, 2065-2076	1.8	14
63	A Comparative Study on Formation of Polar Components, Fatty Acids and Sterols during Frying of Refined Olive Pomace Oil Pure and Its Blend Coconut Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 3514-3523	5.7	13
62	Epoxy fatty acids in used frying fats and oils, edible oils and chocolate and their formation in oils during heating. <i>European Journal of Lipid Science and Technology</i> , 2016 , 118, 425-434	3	13
61	Chemical Characterization and Kinetic parameter determination under Rancimat test conditions of four monovarietal virgin olive oils grown in Morocco. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2016 , 23, A401	1.5	13
60	Fluidized bed treatment of rapeseed meal and cake as possibility for the production of canolol. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2014 , 21, D103	1.5	12
59	The new database Seed Oil Fatty Acids (SOFA). <i>Lipid Technology</i> , 2012 , 24, 230-234		12
58	ANTIBACTERIAL ACTIVITY OF ASPONGOPUS VIDUATUS (MELON BUG) OIL. <i>Journal of Food Safety</i> , 2008 , 28, 577-586	2	12
57	Hempseed Oil Influence of the Genotype on the Composition in a Two-Year Study. <i>Journal of Industrial Hemp: Production, Processing and Products</i> , 2006 , 10, 45-65		12
56	Stability of rice bran oil extracted by SFE and soxhlet methods during accelerated shelf-life storage. <i>Grasas Y Aceites</i> , 2014 , 65, e013	1.3	11
55	Effect of Stripping Methods on the Oxidative Stability of Three Unconventional Oils. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2011 , 88, 603-609	1.8	11
54	Quality parameters for the evaluation of cold-pressed edible argan oil. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2015 , 10, 143-154	2.3	10

53	Fatty acid, tocopherol and squalene contents of Rosaceae seed oils. <i>Botanical Studies</i> , 2014 , 55, 48	2.3	10
52	Antioxidant activity of extracts from six different Sudanese plant materials. <i>European Journal of Lipid Science and Technology</i> , 2010 , 112, 1263-1269	3	10
51	Short-chain fatty acids as marker for the degradation of frying fats and oils. <i>Lipid Technology</i> , 2008 , 20, 60-63		10
50	Effective lipophilic antioxidant enzymatically derived from Canadian crabapple. <i>European Journal of Lipid Science and Technology</i> , 2016 , 118, 919-927	3	10
49	Effect of almond genotypes on fatty acid composition, tocopherols and mineral contents and bioactive properties of sweet almond (Batsch spp.) kernel and oils. <i>Journal of Food Science and Technology</i> , 2020 , 57, 4182-4192	3.3	9
48	Optimization of ultrasonic-assisted extraction of 3-monochloropropane-1,2-diol (MCPD) and analysis of its esters from edible oils by gas chromatography-mass spectrometry. <i>Journal of Separation Science</i> , 2012 , 35, 2241-8	3.4	9
47	Carbon dioxide blanketing impedes the formation of 4-hydroxynonenal and acrylamide during frying. A novel procedure for HNE quantification. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 916-923	3	9
46	Oil Technology. <i>Advances in Botanical Research</i> , 2007 , 483-527	2.2	9
45	Characterization of Phenolic Compounds Extracted from Cold Pressed Cactus (L.) Seed Oil and the Effect of Roasting on Their Composition. <i>Foods</i> , 2020 , 9,	4.9	9
44	The physico-chemical properties of some citrus seeds and seed oils. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2016 , 71, 79-85	1.7	9
43	A new analytical and statistical approach to predict the sensory properties of deep frying fats and oils to determine the point of discard during processing. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600393	3	8
42	The DGF Rapeseed Oil Award –A tool to improve the quality of virgin edible rapeseed oil. <i>Lipid Technology</i> , 2008 , 20, 31-34		8
41	Comparison of a supercritical fluid extraction method for the extraction of oilseeds with the DGF standard method B-I 5 (87). <i>Lipid - Fett</i> , 1999 , 101, 203-206		8
40	Determination of phytic acid and its degradation products in extracts of rape seeds and rapeseed meal. <i>Journal of High Resolution Chromatography</i> , 1995 , 18, 267-268		8
39	A New Statistical Approach to Describe the Quality of Extra Virgin Olive Oils Using Near Infrared Spectroscopy (NIR) and Traditional Analytical Parameters. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800361	3	8
38	Detection of Soft-Deodorized Olive Oil and Refined Vegetable Oils in Virgin Olive Oil Using Near Infrared Spectroscopy and Traditional Analytical Parameters. <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 1900355	3	8
37	Bioactive compounds and "in vitro" antioxidant activity of some traditional and non-traditional cold-pressed edible oils from Macedonia. <i>Journal of Food Science and Technology</i> , 2018 , 55, 1614-1623	3.3	7
36	Impact of Added Phytosteryl/Phytostanyl Fatty Acid Esters on Chemical Parameters of Margarines upon Heating and Pan-Frying. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700281	3	6

35	Phenolic compounds of three unconventional Sudanese oils. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2015 , 14, 63-69	1	6
34	Mitigation of MCPD and Glycidyl Esters in Edible Oils 2014 , 23-55		6
33	Oil content, lipid profiling and oxidative stability of Bafri Moroccan pomegranate (<i>Punica granatum L.</i>) seed oil. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2021 , 28, 5	1.5	6
32	Micro-organisms growing on rapeseed during storage affect the profile of volatile compounds of virgin rapeseed oil. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 2147-2155	4.3	5
31	A Systematic Chemometric Approach to Identify the Geographical Origin of Olive Oils. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1900281	3	5
30	Changes in Physical and Chemical Properties of Thermally and Oxidatively Degraded Sunflower Oil and Palm Fat. <i>Foods</i> , 2020 , 9,	4.9	5
29	Degradation of glycidyl esters in RBD palm oil as a function of storage conditions. <i>European Journal of Lipid Science and Technology</i> , 2016 , 118, 418-424	3	5
28	Effect of maturity stage on the chemical composition of argan fruit pulp. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2019 , 26, 15	1.5	4
27	Fatty acid composition, tocopherol, and sterol contents of sumac (<i>Rhus coriaria L.</i>) fruit oils. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 1301-1302	3	4
26	Effect of germination and roasting on oil profile of <i>Moringa oleifera</i> and <i>Moringa peregrina</i> seeds. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 2220-2229	2.8	4
25	Is the Profile of Fatty Acids, Tocopherols, and Amino Acids Suitable to Differentiate <i>Pinus armandii</i> Suspect to Be Responsible for the Pine Nut Syndrome from Other <i>Pinus</i> Species?. <i>Chemistry and Biodiversity</i> , 2018 , 15, e1700323	2.5	4
24	Aroma-Relevant Volatile Compounds as Markers for the Sensory Quality of Argan Oil. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1900279	3	4
23	Metabolic Changes during Storage of <i>Brassica napus</i> Seeds under Moist Conditions and the Consequences for the Sensory Quality of the Resulting Virgin Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 11073-11084	5.7	4
22	Can the water quality influence the chemical composition, sensory properties, and oxidative stability of traditionally extracted argan oil?. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2021 , 1-16	1.3	4
21	Oxidative stability of <i>Opuntia ficus-indica</i> seeds oil blending with <i>Moringa oleifera</i> seeds oil?. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2020 , 27, 53	1.5	4
20	Effect of seeds roasting time on physicochemical properties, oxidative stability, and antioxidant activity of cactus (<i>Opuntia ficus-indica L.</i>) seed oil. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15747	2.1	4
19	Lipid Isolation Process and Study on Some Molecular Species of Polar Lipid Isolated from Seed of <i>Madhuca elliptica</i> . <i>Processes</i> , 2019 , 7, 375	2.9	3
18	A comparative study of the properties of 10 variety melon seeds and seed oils. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14463	2.1	3

17	Quality Parameters for Cold Pressed Edible Argan Oils. <i>Natural Product Communications</i> , 2013 , 8, 19345788, 1300800		
16	Profile of Volatile Aroma-Active Compounds of Cactus Seed Oil () from Different Locations in Morocco and Their Fate during Seed Roasting. <i>Foods</i> , 2020 , 9,	4.9	3
15	Rapeseed hull oil as a source for phytosterols and their separation by organic solvent nanofiltration. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600090	3	2
14	The German National Reference Centre for Authentic Food (NRZ-Authent). <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2019 , 26, 11	1.5	2
13	Fatty Acid, Tocopherol and Sterol Contents of Forest Pine Seed Oil. <i>Asian Journal of Chemistry</i> , 2013 , 25, 9845-9847	0.4	2
12	Study of Safflower Varieties Cultivated Under Southern Egypt Conditions for Seeds and Flowers. <i>Journal of Biological Sciences</i> , 2018 , 18, 74-83	0.4	2
11	Acrylamide in ready-to-eat foods 2016 , 353-382		2
10	Chemotaxonomic Screening of Seed Oils from the Family Saxifragaceae and Comparison with Data on Seed Oils from Grossulariaceae Obtained from Literature. <i>Chemistry and Biodiversity</i> , 2016 , 13, 1511-1520	2.5	1
9	Mitigation of MCPD and glycidyl esters in edible oils 2022 , 23-64		1
8	Possibilities of Sustainable Oil Processing 2016 , 473-521		1
7	Authenticity of Edible Oils Leading for New Methods. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1900021	3	1
6	Development of Chemometric Models Based on a LC-qToF-MS Approach to Verify the Geographic Origin of Virgin Olive Oil. <i>Foods</i> , 2021 , 10,	4.9	1
5	Fatty Acids, Tocopherols, and Phytosterol Composition of Seed Oil and Phenolic Compounds and Antioxidant Activity of Fresh Seeds from Three Dalbergia Species Grown in Vietnam. <i>Processes</i> , 2020 , 8, 542	2.9	0
4	Characterisation of different parts from Moringa oleifera regarding protein, lipid composition and extractable phenolic compounds. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2021 , 28, 45	1.5	0
3	Review: Analytical Extraction Methods, Physicochemical Properties and Chemical Composition of Cactus (Opuntia ficus-indica) Seed Oil and Its Biological Activity. <i>Food Reviews International</i> , 1-17	5.5	
2	Nutritional value and chemical composition of Sudanese millet-based fermented foods as affected by fermentation and method of preparation. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2017 , 16, 43-51	1	
1	Quantification of Fatty Acid, Tocopherol and Sterol Contents in Capparis spp. Seed Oils. <i>Erwerbs-Obstbau</i> , 2021 , 63, 85-89	1	