

# Bertrand Matthus

## 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.

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	Mitigation of MCPD and glycidyl esters in edible oils <b>2022</b> , 23-64		1
141	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> , <b>2021</b> , 1-16	1.3	4
140	Effect of seeds roasting time on physicochemical properties, oxidative stability, and antioxidant activity of cactus ( <i>Opuntia ficus-indica</i> L.) seed oil. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15747	2.1	4
139	Quantification of Fatty Acid, Tocopherol and Sterol Contents in Capparis spp. Seed Oils. <i>Erwerbs-Obstbau</i> , <b>2021</b> , 63, 85-89	1	
138	Characterisation of different parts from <i>Moringa oleifera</i> regarding protein, lipid composition and extractable phenolic compounds. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , <b>2021</b> , 28, 45	1.5	0
137	Development of Chemometric Models Based on a LC-qToF-MS Approach to Verify the Geographic Origin of Virgin Olive Oil. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
136	Oil content, lipid profiling and oxidative stability of Moroccan pomegranate ( <i>Punica granatum</i> L.) seed oil. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , <b>2021</b> , 28, 5	1.5	6
135	Effect of almond genotypes on fatty acid composition, tocopherols and mineral contents and bioactive properties of sweet almond ( <i>Batsch</i> spp. ) kernel and oils. <i>Journal of Food Science and Technology</i> , <b>2020</b> , 57, 4182-4192	3.3	9
134	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> , <b>2020</b> , 14, 2220-2229	2.8	4
133	Fatty Acids, Tocopherols, and Phytosterol Composition of Seed Oil and Phenolic Compounds and Antioxidant Activity of Fresh Seeds from Three <i>Dalbergia</i> Species Grown in Vietnam. <i>Processes</i> , <b>2020</b> , 8, 542	2.9	0
132	A comparative study of the properties of 10 variety melon seeds and seed oils. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14463	2.1	3
131	Changes in Physical and Chemical Properties of Thermally and Oxidatively Degraded Sunflower Oil and Palm Fat. <i>Foods</i> , <b>2020</b> , 9,	4.9	5
130	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> , <b>2020</b> , 226, 111-125	9.8	18
129	Profile of Volatile Aroma-Active Compounds of Cactus Seed Oil () from Different Locations in Morocco and Their Fate during Seed Roasting. <i>Foods</i> , <b>2020</b> , 9,	4.9	3
128	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> , <b>2020</b> , 27, 53	1.5	4
127	Characterization of Phenolic Compounds Extracted from Cold Pressed Cactus ( L.) Seed Oil and the Effect of Roasting on Their Composition. <i>Foods</i> , <b>2020</b> , 9,	4.9	9
126	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> , <b>2020</b> , 122, 1900355	3	8

125	Lipid Isolation Process and Study on Some Molecular Species of Polar Lipid Isolated from Seed of <i>Madhuca elliptica</i> . <i>Processes</i> , <b>2019</b> , 7, 375	2.9	3
124	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> , <b>2019</b> , 121, 1800376	3	28
123	Effect of maturity stage on the chemical composition of argan fruit pulp. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , <b>2019</b> , 26, 15	1.5	4
122	The German National Reference Centre for Authentic Food (NRZ-Authent). <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , <b>2019</b> , 26, 11	1.5	2
121	Aroma-Relevant Volatile Compounds as Markers for the Sensory Quality of Argan Oil. <i>European Journal of Lipid Science and Technology</i> , <b>2019</b> , 121, 1900279	3	4
120	A Systematic Chemometric Approach to Identify the Geographical Origin of Olive Oils. <i>European Journal of Lipid Science and Technology</i> , <b>2019</b> , 121, 1900281	3	5
119	Authenticity of Edible Oils Bleeding for New Methods. <i>European Journal of Lipid Science and Technology</i> , <b>2019</b> , 121, 1900021	3	1
118	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> , <b>2019</b> , 121, 1800361	3	8
117	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> , <b>2018</b> , 66, 3514-3523	5.7	13
116	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> , <b>2018</b> , 55, 1614-1623	3.3	7
115	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> , <b>2018</b> , 120, 1700281	3	6
114	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> , <b>2018</b> , 98, 2147-2155	4.3	5
113	Is the Profile of Fatty Acids, Tocopherols, and Amino Acids Suitable to Differentiate <i>Pinus armandii</i> Suspected to Be Responsible for the Pine Nut Syndrome from Other <i>Pinus</i> Species?. <i>Chemistry and Biodiversity</i> , <b>2018</b> , 15, e1700323	2.5	4
112	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> , <b>2018</b> , 67, 39-45	1.6	19
111	Study of Safflower Varieties Cultivated Under Southern Egypt Conditions for Seeds and Flowers. <i>Journal of Biological Sciences</i> , <b>2018</b> , 18, 74-83	0.4	2
110	PlantFADB: a resource for exploring hundreds of plant fatty acid structures synthesized by thousands of plants and their phylogenetic relationships. <i>Plant Journal</i> , <b>2018</b> , 96, 1299-1308	6.9	47
109	Performance of antioxidative compounds under frying conditions: A review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 1539-1561	11.5	32
108	A review: benefit and bioactive properties of olive ( <i>Olea europaea</i> L.) leaves. <i>European Food Research and Technology</i> , <b>2017</b> , 243, 89-99	3.4	75

107	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> , <b>2017</b> , 119, 1600393	3	8
106	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> , <b>2017</b> , 243, 12193-1227	34	33
105	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> , <b>2017</b> , 119, 1600259	3	15
104	Rapeseed hull oil as a source for phytosterols and their separation by organic solvent nanofiltration. <i>European Journal of Lipid Science and Technology</i> , <b>2017</b> , 119, 1600090	3	2
103	Metabolic Changes during Storage of Brassica napus Seeds under Moist Conditions and the Consequences for the Sensory Quality of the Resulting Virgin Oil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 11073-11084	5-7	4
102	The biochemical composition of the leaves and seeds meals of moringa species as non-conventional sources of nutrients. <i>Journal of Food Biochemistry</i> , <b>2017</b> , 41, e12322	3-3	23
101	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> , <b>2017</b> , 16, 43-51	1	
100	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> , <b>2016</b> , 242, 221-226	3-4	20
99	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> , <b>2016</b> , 10, 100-106	3	20
98	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> , <b>2016</b> , 13, 1511-1520	2-5	1
97	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> , <b>2016</b> , 118, 396-405	3	32
96	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> , <b>2016</b> , 1021, 137-144	3-2	24
95	Possibilities of Sustainable Oil Processing <b>2016</b> , 473-521		1
94	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> , <b>2016</b> , 118, 512-523	3	21
93	Degradation of glycidyl esters in RBD palm oil as a function of storage conditions. <i>European Journal of Lipid Science and Technology</i> , <b>2016</b> , 118, 418-424	3	5
92	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> , <b>2016</b> , 118, 425-434	3	13
91	Effective lipophilic antioxidant enzymatically derived from Canadian crabapple. <i>European Journal of Lipid Science and Technology</i> , <b>2016</b> , 118, 919-927	3	10
90	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> , <b>2016</b> , 23, A401	1-5	13

89	The physico-chemical properties of some citrus seeds and seed oils. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , <b>2016</b> , 71, 79-85	1.7	9
88	Some rape/canola seed oils: fatty acid composition and tocopherols. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , <b>2016</b> , 71, 73-7	1.7	29
87	Acrylamide in ready-to-eat foods <b>2016</b> , 353-382		2
86	Fatty acid composition, tocopherol, and sterol contents of sumac ( <i>Rhus coriaria</i> L.) fruit oils. <i>European Journal of Lipid Science and Technology</i> , <b>2015</b> , 117, 1301-1302	3	4
85	Quality evaluation of cold-pressed edible oils from Macedonia. <i>European Journal of Lipid Science and Technology</i> , <b>2015</b> , 117, 2023-2035	3	32
84	Quality parameters for the evaluation of cold-pressed edible argan oil. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , <b>2015</b> , 10, 143-154	2.3	10
83	Enzymatic lipophilization of phenolic extract from rowanberry ( <i>Sorbus aucuparia</i> ) and evaluation of antioxidative activity in edible oil. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 56-62	5.4	17
82	Fats and Fatty Oils <b>2015</b> , 1-84		15
81	Oil Content, Fatty Acid Composition and Distributions of Vitamin-E-Active Compounds of Some Fruit Seed Oils. <i>Antioxidants</i> , <b>2015</b> , 4, 124-33	7.1	43
80	Phenolic compounds of three unconventional Sudanese oils. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , <b>2015</b> , 14, 63-69	1	6
79	Detection of virgin coconut oil adulteration with animal fats using quantitative cholesterol by GC-TOF/MS analysis. <i>Food Chemistry</i> , <b>2015</b> , 178, 128-35	8.5	28
78	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> , <b>2014</b> , 116, 1025-1034	3	17
77	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> , <b>2014</b> , 62, 10357-67	5.7	48
76	Phenolic extracts from <i>Crataegus mordenensis</i> and <i>Prunus virginiana</i> : Composition, antioxidant activity and performance in sunflower oil. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 59, 308-319	5.4	17
75	Fatty acid, tocopherol and squalene contents of Rosaceae seed oils. <i>Botanical Studies</i> , <b>2014</b> , 55, 48	2.3	10
74	Oxidation and structural decomposition of fats and oils at elevated temperatures. <i>European Journal of Lipid Science and Technology</i> , <b>2014</b> , 116, 1457-1466	3	22
73	Acrylamide – Still a matter of concern for fried potato food?*. <i>European Journal of Lipid Science and Technology</i> , <b>2014</b> , 116, 675-687	3	26
72	Stabilization of refined rapeseed oil during deep-fat frying by selected herbs*. <i>European Journal of Lipid Science and Technology</i> , <b>2014</b> , 116, 771-779	3	15

71	Fluidized bed treatment of rapeseed meal and cake as possibility for the production of canolol. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , <b>2014</b> , 21, D103	1.5	12
70	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> , <b>2014</b> , 91, 2065-2076	1.8	14
69	Stability of rice bran oil extracted by SFE and soxhlet methods during accelerated shelf-life storage. <i>Grasas Y Aceites</i> , <b>2014</b> , 65, e013	1.3	11
68	Mitigation of MCPD and Glycidyl Esters in Edible Oils <b>2014</b> , 23-55		6
67	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> , <b>2014</b> , 159, 273-81	8.5	64
66	Temperature Dependency When Generating Glycidyl and 3-MCPD Esters from Diolein. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2013</b> , 90, 1449-1454	1.8	25
65	Mitigation of 3-MCPD and glycidyl esters within the production chain of vegetable oils especially palm oil. <i>Lipid Technology</i> , <b>2013</b> , 25, 151-155		50
64	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> , <b>2013</b> , 115, 286-294		63
63	Influence of chloride and glycidyl-ester on the generation of 3-MCPD- and glycidyl-esters. <i>European Journal of Lipid Science and Technology</i> , <b>2013</b> , 115, 735-739	3	41
62	Quality Parameters for Cold Pressed Edible Argan Oils. <i>Natural Product Communications</i> , <b>2013</b> , 8, 1934-1938	1300800	
61	Fatty Acid, Tocopherol and Sterol Contents of Forest Pine Seed Oil. <i>Asian Journal of Chemistry</i> , <b>2013</b> , 25, 9845-9847	0.4	2
60	The new database Seed Oil Fatty Acids (SOFA). <i>Lipid Technology</i> , <b>2012</b> , 24, 230-234		12
59	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> , <b>2012</b> , 114, 1268-1273	3	36
58	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> , <b>2012</b> , 35, 2241-8	3.4	9
57	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> , <b>2012</b> , 114, 801-806	3	15
56	Oil Technology <b>2012</b> , 23-92		24
55	Oxidative stability of edible argan oil: A two-year study. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 1-8	5.4	66
54	Lipid evaluation of cultivated and wild carob ( <i>Ceratonia siliqua</i> L.) seed oil growing in Turkey. <i>Scientia Horticulturae</i> , <b>2011</b> , 130, 181-184	4.1	15

53	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> , <b>2011</b> , 131, 95-98	4.1	56
52	Effect of Stripping Methods on the Oxidative Stability of Three Unconventional Oils. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2011</b> , 88, 603-609	1.8	11
51	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> , <b>2011</b> , 88, 931-935	1.8	31
50	Fatty Acids, Tocopherols and Sterols of <i>Cephalocroton cordofanus</i> in Comparison with Sesame, Cotton, and Groundnut Oils. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2011</b> , 88, 1297-1303	1.8	15
49	Strategies for the reduction of 3-MCPD esters and related compounds in vegetable oils. <i>European Journal of Lipid Science and Technology</i> , <b>2011</b> , 113, 380-386	3	106
48	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> , <b>2011</b> , 113, 368-373	3	95
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> , <b>2011</b> , 113, 916-923	3	9
46	Fatty Acids, Tocopherols, Phenolics and the Antimicrobial Effect of <i>Sclerocarya birrea</i> Kernels with Different Harvesting Dates. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2010</b> , 87, 377-384	1.8	20
45	<i>Annona squamosa</i> and <i>Catunaregam nilotica</i> Seeds, the Effect of the Extraction Method on the Oil Composition. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2010</b> , 87, 763-769	1.8	18
44	Antioxidant activity of extracts from six different Sudanese plant materials. <i>European Journal of Lipid Science and Technology</i> , <b>2010</b> , 112, 1263-1269	3	10
43	Effect of processing on the quality of edible argan oil. <i>Food Chemistry</i> , <b>2010</b> , 120, 426-432	8.5	91
42	Chemical evaluation of some paprika ( <i>Capsicum annuum</i> L.) seed oils. <i>European Journal of Lipid Science and Technology</i> , <b>2009</b> , 111, 1249-1254	3	15
41	Chemical and Sensory Characteristics of Products Fried in High-Oleic, Low-Linolenic Rapeseed Oil. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2009</b> , 86, 799-808	1.8	22
40	Chemical Characterization of the Seed and Antioxidant Activity of Various Parts of <i>Salvadora persica</i> . <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2009</b> , 86, 857-865	1.8	17
39	A Comparative Study of the Properties of Six Sudanese Cucurbit Seeds and Seed Oils. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2009</b> , 86, 1181-1188	1.8	44
38	FATTY ACIDS AND TOCOPHEROL CONTENTS OF SOME PRUNUS SPP. KERNEL OILS. <i>Journal of Food Lipids</i> , <b>2009</b> , 16, 187-199		54
37	Antioxidant properties of methanolic extracts from different parts of <i>Sclerocarya birrea</i> . <i>International Journal of Food Science and Technology</i> , <b>2008</b> , 43, 921-926	3.8	25
36	The DGF Rapeseed Oil Award – A tool to improve the quality of virgin edible rapeseed oil. <i>Lipid Technology</i> , <b>2008</b> , 20, 31-34		8

35	Short-chain fatty acids as marker for the degradation of frying fats and oils. <i>Lipid Technology</i> , <b>2008</b> , 20, 60-63		10
34	Why is it so difficult to produce high-quality virgin rapeseed oil for human consumption?. <i>European Journal of Lipid Science and Technology</i> , <b>2008</b> , 110, 611-617	3	29
33	Virgin grape seed oil: Is it really a nutritional highlight?. <i>European Journal of Lipid Science and Technology</i> , <b>2008</b> , 110, 645-650	3	78
32	Sensory assessment of virgin rapeseed oils. <i>European Journal of Lipid Science and Technology</i> , <b>2008</b> , 110, 608-610	3	23
31	Virgin hemp seed oil: An interesting niche product. <i>European Journal of Lipid Science and Technology</i> , <b>2008</b> , 110, 655-661	3	77
30	Bitter off-taste in stored cold-pressed linseed oil obtained from different varieties. <i>European Journal of Lipid Science and Technology</i> , <b>2008</b> , 110, 625-631	3	28
29	Virgin sunflower oil. <i>European Journal of Lipid Science and Technology</i> , <b>2008</b> , 110, 618-624	3	30
28	What we know and what we should know about virgin oils – general introduction. <i>European Journal of Lipid Science and Technology</i> , <b>2008</b> , 110, 597-601	3	29
27	FATTY ACIDS, TOCOPHEROLS, STEROLS, PHENOLIC PROFILES AND OXIDATIVE STABILITY OF CUCUMIS MELO VAR. AGRESTIS OIL. <i>Journal of Food Lipids</i> , <b>2008</b> , 15, 56-67		29
26	ANTIBACTERIAL ACTIVITY OF ASPONGOPUS VIDUATUS (MELON BUG) OIL. <i>Journal of Food Safety</i> , <b>2008</b> , 28, 577-586	2	12
25	Oil Technology. <i>Advances in Botanical Research</i> , <b>2007</b> , 483-527	2.2	9
24	Use of palm oil for frying in comparison with other high-stability oils. <i>European Journal of Lipid Science and Technology</i> , <b>2007</b> , 109, 400-409	3	77
23	Identification of bitter off-taste compounds in the stored cold pressed linseed oil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 7864-8	5.7	46
22	Frying quality and oxidative stability of two unconventional oils. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2006</b> , 83, 529-538	1.8	41
21	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> , <b>2006</b> , 108, 200-211	3	108
20	Effects of processing on the quality and stability of three unconventional Sudanese oils. <i>European Journal of Lipid Science and Technology</i> , <b>2006</b> , 108, 298-308	3	20
19	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> , <b>2006</b> , 54, 7667-71	5.7	67
18	Hempseed Oil Influence of the Genotype on the Composition in a Two-Year Study. <i>Journal of Industrial Hemp: Production, Processing and Products</i> , <b>2006</b> , 10, 45-65		12



17	Antioxidant activity of extracts from <i>Sclerocarya birrea</i> kernel oil cake. <i>Grasas Y Aceites</i> , <b>2006</b> , 57,	1.3	16
16	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> , <b>2005</b> , 53, 7136-41	5.7	72
15	IMPROVING THE OXIDATIVE STABILITY OF SUNFLOWER OIL BY BLENDING WITH SCLEROCARYA BIRREA AND ASPONGOPUS VIDUATUS OILS. <i>Journal of Food Lipids</i> , <b>2005</b> , 12, 150-158		35
14	Anti-nutritive constituents in oilseed crops from Italy. <i>Industrial Crops and Products</i> , <b>2005</b> , 21, 89-99	5.9	40
13	FATTY ACID, TOCOPHEROL AND STEROL COMPOSITION AS WELL AS OXIDATIVE STABILITY OF THREE UNUSUAL SUDANESE OILS. <i>Journal of Food Lipids</i> , <b>2004</b> , 11, 179-189		51
12	Factors affecting the concentration of acrylamide during deep-fat frying of potatoes. <i>European Journal of Lipid Science and Technology</i> , <b>2004</b> , 106, 793-801	3	124
11	FA and tocopherol composition of Vietnamese oilseeds. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2003</b> , 80, 1013-1020	1.8	58
10	Quality of cold-pressed edible rapeseed oil in Germany. <i>Molecular Nutrition and Food Research</i> , <b>2003</b> , 47, 413-9		35
9	A new database for seed oil fatty acids [the database SOFA. <i>European Journal of Lipid Science and Technology</i> , <b>2003</b> , 105, 92-103	3	45
8	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> , <b>2002</b> , 50, 7323-5	5.7	47
7	Comparison of different methods for the determination of the oil content in oilseeds. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2001</b> , 78, 95-102	1.8	41
6	Glucosinolates in members of the family brassicaceae: separation and identification by LC/ESI-MS-MS. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 2234-9	5.7	54
5	Extraction of oilseeds by SFE [a comparison with other methods for the determination of the oil content. <i>Fresenius Journal of Analytical Chemistry</i> , <b>1999</b> , 364, 631-634		27
4	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> , <b>1999</b> , 101, 203-206		8
3	Effect of dehulling on the composition of antinutritive compounds in various cultivars of rapeseed. <i>Lipid - Fett</i> , <b>1998</b> , 100, 295-301		27
2	Determination of phytic acid and its degradation products in extracts of rape seeds and rapeseed meal. <i>Journal of High Resolution Chromatography</i> , <b>1995</b> , 18, 267-268		8
1	Review: Analytical Extraction Methods, Physicochemical Properties and Chemical Composition of Cactus ( <i>Opuntia ficus-indica</i> ) Seed Oil and Its Biological Activity. <i>Food Reviews International</i> , 1-17	5.5	