

Baoru Yang

List of Publications by Year in descending order

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211
papers

8,459
citations

36203

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all docs

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docs citations

212
times ranked

8711
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic compounds in Nordic berry species and their application as potential natural food preservatives. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 345-377.	5.4	6
2	Green technologies for production of oils rich in n-3 polyunsaturated fatty acids from aquatic sources. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2942-2962.	5.4	26
3	NMR-based metabolomics approach on optimization of malolactic fermentation of sea buckthorn juice with <i>Lactiplantibacillus plantarum</i> . <i>Food Chemistry</i> , 2022, 366, 130630.	4.2	15
4	Comparison of volatile compounds and sensory profiles of alcoholic black currant (<i>Ribes nigrum</i>) beverages produced with <i>Saccharomyces</i> , <i>Torulasporea</i> , and <i>Metschnikowia</i> yeasts. <i>Food Chemistry</i> , 2022, 370, 131049.	4.2	7
5	Health promoting properties and sensory characteristics of phytochemicals in berries and leaves of sea buckthorn (<i>Hippophaë rhamnoides</i>). <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3798-3816.	5.4	31
6	Phenolic compound profiles in Finnish apple (<i>Malus domestica</i> Borkh.) juices and ciders fermented with <i>Saccharomyces cerevisiae</i> and <i>Schizosaccharomyces pombe</i> strains. <i>Food Chemistry</i> , 2022, 373, 131437.	4.2	18
7	Potential of brewers' spent grain in yogurt fermentation and evaluation of its impact in rheological behaviour, consistency, microstructural properties and acidity profile during the refrigerated storage. <i>Food Hydrocolloids</i> , 2022, 125, 107412.	5.6	37
8	Tissue-Specific Content of Polyunsaturated Fatty Acids in (n-3) Deficiency State of Rats. <i>Foods</i> , 2022, 11, 208.	1.9	9
9	Use of Non- <i>Saccharomyces</i> Yeasts in Berry Wine Production: Inspiration from Their Applications in Winemaking. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 736-750.	2.4	12
10	Quality of Protein Isolates and Hydrolysates from Baltic Herring (<i>Clupea harengus membras</i>) and Roach (<i>Rutilus rutilus</i>) Produced by pH-Shift Processes and Enzymatic Hydrolysis. <i>Foods</i> , 2022, 11, 230.	1.9	13
11	Antimicrobial activity of cyanidin-3-O-glucoside-lauric acid ester against <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> . <i>Food Chemistry</i> , 2022, 383, 132410.	4.2	12
12	Effects of acylated and nonacylated anthocyanins extracts on gut metabolites and microbiota in diabetic Zucker rats: A metabolomic and metagenomic study. <i>Food Research International</i> , 2022, 153, 110978.	2.9	22
13	Supercritical CO ₂ Extraction of Triterpenoids from Chaga Sterile Conk of <i>Inonotus obliquus</i> . <i>Molecules</i> , 2022, 27, 1880.	1.7	4
14	Impact of enzymatic pre-treatment on composition of nutrients and phytochemicals of canola (<i>Brassica napus</i>) oil press residues. <i>Food Chemistry</i> , 2022, 387, 132911.	4.2	8
15	Chemical Composition of Juices Made from Cultivars and Breeding Selections of European Pear (<i>Pyrus communis</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 5137-5150.	2.4	8
16	Similarity Index for the Fat Fraction between Breast Milk and Infant Formulas. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6191-6201.	2.4	4
17	A novel UHPLC-ESI-MS/MS method and automatic calculation software for regiospecific analysis of triacylglycerols in natural fats and oils. <i>Analytica Chimica Acta</i> , 2022, 1210, 339887.	2.6	2
18	Study of the sterile conk of <i>Inonotus obliquus</i> using ¹³ C CPMAS NMR and FTIR spectroscopies coupled with multivariate analysis. <i>Journal of Molecular Structure</i> , 2022, 1264, 133226.	1.8	5

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19	Antioxidant activities and polyphenolic identification by UPLC-MS/MS of autoclaved brewersâ€™ spent grain. <i>LWT - Food Science and Technology</i> , 2022, 163, 113612.	2.5	5
20	Effects of Weak Acids on the Microbiological, Nutritional and Sensory Quality of Baltic Herring (<i>Clupea harengus membras</i>). <i>Foods</i> , 2022, 11, 1717.	1.9	4
21	Baltic herring (<i>Clupea harengus membras</i>) protein isolate produced using the pH-shift process and its application in food models. <i>Food Research International</i> , 2022, 158, 111578.	2.9	4
22	Influence of enzymatic treatment on the chemical composition of lingonberry (<i>Vaccinium vitis-idaea</i>) juice. <i>Food Chemistry</i> , 2021, 339, 128052.	4.2	16
23	Effect of oat Î²-glucan of different molecular weights on fecal bile acids, urine metabolites and pressure in the digestive tract â€” A human cross over trial. <i>Food Chemistry</i> , 2021, 342, 128219.	4.2	12
24	Effect of <i>Saccharomyces cerevisiae</i> and <i>Schizosaccharomyces pombe</i> strains on chemical composition and sensory quality of ciders made from Finnish apple cultivars. <i>Food Chemistry</i> , 2021, 345, 128833.	4.2	31
25	Impact of lactic acid fermentation on sensory and chemical quality of dairy analogues prepared from lupine (<i>Lupinus angustifolius</i> L.) seeds. <i>Food Chemistry</i> , 2021, 346, 128852.	4.2	25
26	Microbial enrichment of blackcurrant press residue with conjugated linoleic and linolenic acids. <i>Journal of Applied Microbiology</i> , 2021, 130, 1602-1610.	1.4	4
27	Effects of Low-Energy Electron Beam (LEEB) Treatment on Physicochemical Attributes of Black Pepper and Coriander. , 2021, , 79-100.		2
28	Impact of malolactic fermentation with <i>Lactobacillus plantarum</i> on volatile compounds of sea buckthorn juice. <i>European Food Research and Technology</i> , 2021, 247, 719-736.	1.6	9
29	Effects of supplementation of sea buckthorn press cake on mycelium growth and polysaccharides of <i>Inonotus obliquus</i> in submerged cultivation. <i>Journal of Applied Microbiology</i> , 2021, 131, 1318-1330.	1.4	3
30	Influence of genetic background, growth latitude and bagging treatment on phenolic compounds in fruits of commercial cultivars and wild types of apples (<i>Malus</i> sp.). <i>European Food Research and Technology</i> , 2021, 247, 1149-1165.	1.6	10
31	Phenolic Metabolites in the Urine and Plasma of Healthy Men After Acute Intake of Purple Potato Extract Rich in Methoxysubstituted Monoacylated Anthocyanins. <i>Molecular Nutrition and Food Research</i> , 2021, 65, 2000898.	1.5	10
32	Comparison of Polysaccharides Extracted from Cultivated Mycelium of <i>Inonotus obliquus</i> with Polysaccharide Fractions Obtained from Sterile Conk (Chaga) and Birch Heart Rot. <i>Journal of Fungi</i> (Basel, Switzerland), 2021, 7, 189.	1.5	5
33	Strategy for stereospecific characterization of natural triacylglycerols using multidimensional chromatography and mass spectrometry. <i>Journal of Chromatography A</i> , 2021, 1641, 461992.	1.8	12
34	¹ H NMR Metabolomics and Full-Length RNA-Seq Reveal Effects of Acylated and Nonacylated Anthocyanins on Hepatic Metabolites and Gene Expression in Zucker Diabetic Fatty Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4423-4437.	2.4	8
35	Red beet (<i>Beta vulgaris</i>) betalains and grape (<i>Vitis vinifera</i>) anthocyanins as colorants in white currant juice â€” Effect of storage on degradation kinetics, color stability and sensory properties. <i>Food Chemistry</i> , 2021, 348, 128995.	4.2	15
36	Toxicological and bioactivity evaluation of blackcurrant press cake, sea buckthorn leaves and bark from Scots pine and Norway spruce extracts under a green integrated approach. <i>Food and Chemical Toxicology</i> , 2021, 153, 112284.	1.8	26

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37	Direct infusion and ultra-high performance liquid chromatography/electrospray ionization tandem mass spectrometry analysis of phospholipid regioisomers. <i>Rapid Communications in Mass Spectrometry</i> , 2021, 35, e9151.	0.7	3
38	Enzyme-Assisted Extraction of Fish Oil from Whole Fish and by-Products of Baltic Herring (<i>Clupea</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	1.9	25
39	Chemical composition, sensory profile and antioxidant capacity of low-alcohol strawberry beverages fermented with <i>Saccharomyces cerevisiae</i> and <i>Torulaspora delbrueckii</i> . <i>LWT - Food Science and Technology</i> , 2021, 149, 111910.	2.5	10
40	Human milk metabolome is associated with symptoms of maternal psychological distress and milk cortisol. <i>Food Chemistry</i> , 2021, 356, 129628.	4.2	21
41	Fiber modification of brewersâ€™ spent grain by autoclave treatment to improve its properties as a functional food ingredient. <i>LWT - Food Science and Technology</i> , 2021, 149, 111877.	2.5	20
42	Alternative proteins and EU food law. <i>Food Control</i> , 2021, 130, 108336.	2.8	43
43	Berry polyphenols and human health: evidence of antioxidant, anti-inflammatory, microbiota modulation, and cell-protecting effects. <i>Current Opinion in Food Science</i> , 2021, 42, 167-186.	4.1	103
44	European Union legislation on macroalgae products. <i>Aquaculture International</i> , 2021, 29, 487-509.	1.1	77
45	Acylated anthocyanins: A review on their bioavailability and effects on postprandial carbohydrate metabolism and inflammation. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 5570-5615.	5.9	49
46	Effects of Genetic Background and Altitude on Sugars, Malic Acid and Ascorbic Acid in Fruits of Wild and Cultivated Apples (<i>Malus</i> sp.). <i>Foods</i> , 2021, 10, 2950.	1.9	7
47	Valorisation of brewersâ€™ spent grain in different particle size in yogurt production. <i>E3S Web of Conferences</i> , 2021, 332, 01008.	0.2	0
48	Pyranoanthocyanins in bilberry (<i>Vaccinium myrtillus</i> L.) wines fermented with <i>Schizosaccharomyces pombe</i> and their evolution during aging. <i>Food Chemistry</i> , 2020, 305, 125438.	4.2	17
49	Anthocyanin-rich extract from purple potatoes decreases postprandial glycemic response and affects inflammation markers in healthy men. <i>Food Chemistry</i> , 2020, 310, 125797.	4.2	43
50	Analysis of flavour compounds and prediction of sensory properties in sea buckthorn (<i>Hippophaë</i>) Tj ETQq0 0 0 rgBT/Overlock 10 T	1.3	13
51	Synthesis of enantiopure ABC-type triacylglycerols. <i>Tetrahedron</i> , 2020, 76, 130813.	1.0	7
52	Sensory Characteristics Contributing to Pleasantness of Oat Product Concepts by Finnish and Chinese Consumers. <i>Foods</i> , 2020, 9, 1234.	1.9	17
53	Interactions between cortisol and lipids in human milk. <i>International Breastfeeding Journal</i> , 2020, 15, 66.	0.9	13
54	Effect of supercritical CO ₂ plant extract and berry press cakes on stability and consumer acceptance of frozen Baltic herring (<i>Clupea harengus membras</i>) mince. <i>Food Chemistry</i> , 2020, 332, 127385.	4.2	21

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55	Synthesis and enantiospecific analysis of enantiostructured triacylglycerols containing n-3 polyunsaturated fatty acids. <i>Chemistry and Physics of Lipids</i> , 2020, 231, 104937.	1.5	10
56	Effects of Anthocyanin Extracts from Bilberry (<i>Vaccinium myrtillus</i> L.) and Purple Potato (<i>Solanum tuberosum</i> L. var. "Synke" Sakari™) on the Plasma Metabolomic Profile of Zucker Diabetic Fatty Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9436-9450.	2.4	33
57	Prebiotic Xylo-Oligosaccharides Ameliorate High-Fat-Diet-Induced Hepatic Steatosis in Rats. <i>Nutrients</i> , 2020, 12, 3225.	1.7	28
58	Impact of storage on sensory quality of blackcurrant juices prepared with or without enzymatic treatment at industrial scale. <i>European Food Research and Technology</i> , 2020, 246, 2611-2620.	1.6	6
59	Effect of processing of bovine milk on gastrointestinal symptoms and intestinal pressure in sensitive individuals. <i>Proceedings of the Nutrition Society</i> , 2020, 79, .	0.4	0
60	Diet, Perceived Intestinal Well-Being and Compositions of Fecal Microbiota and Short Chain Fatty Acids in Oat-Using Subjects with Celiac Disease or Gluten Sensitivity. <i>Nutrients</i> , 2020, 12, 2570.	1.7	9
61	Phenolic Compound Profiles in Alcoholic Black Currant Beverages Produced by Fermentation with <i>Saccharomyces</i> and Non- <i>Saccharomyces</i> Yeasts. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10128-10141.	2.4	14
62	Microbial production of essential and toxic compounds among oat-using CeD and NCGS patients. <i>Proceedings of the Nutrition Society</i> , 2020, 79, .	0.4	0
63	Effects of germination and kilning on the phenolic compounds and nutritional properties of quinoa (<i>Chenopodium quinoa</i>) and kiwicha (<i>Amaranthus caudatus</i>). <i>Journal of Cereal Science</i> , 2020, 94, 102996.	1.8	41
64	Impact of cultivar, growth temperature and developmental stage on phenolic compounds and ascorbic acid in purple and yellow potato tubers. <i>Food Chemistry</i> , 2020, 326, 126966.	4.2	19
65	Direct inlet negative ion chemical ionization tandem mass spectrometric analysis of triacylglycerol regioisomers in human milk and infant formulas. <i>Food Chemistry</i> , 2020, 328, 126991.	4.2	22
66	Characterization and Quantification of Nonanthocyanin Phenolic Compounds in White and Blue Bilberry (<i>Vaccinium myrtillus</i>) Juices and Wines Using UHPLC-DAD~ESI-QTOF-MS and UHPLC-DAD. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7734-7744.	2.4	31
67	Untargeted metabolic fingerprinting reveals impact of growth stage and location on composition of sea buckthorn (<i>Hippophae rhamnoides</i>) leaves. <i>Journal of Food Science</i> , 2020, 85, 364-373.	1.5	8
68	Comparison of Volatile Composition between Alcoholic Bilberry Beverages Fermented with Non- <i>Saccharomyces</i> Yeasts and Dynamic Changes in Volatile Compounds during Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 3626-3637.	2.4	27
69	Profile and Content of Residual Alkaloids in Ten Ecotypes of <i>Lupinus mutabilis</i> Sweet after Aqueous Debittering Process. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 184-191.	1.4	20
70	Hops compounds modulatory effects and 6-prenylnaringenin dual mode of action on GABAA receptors. <i>European Journal of Pharmacology</i> , 2020, 873, 172962.	1.7	12
71	Phenolic compounds and antioxidant activities of tea-type infusions processed from sea buckthorn (<i>Hippophae rhamnoides</i>) leaves. <i>Food Chemistry</i> , 2019, 272, 1-11.	4.2	55
72	Structural investigation of cell wall polysaccharides extracted from wild Finnish mushroom <i>Craterellus tubaeformis</i> (Funnel Chanterelle). <i>Food Chemistry</i> , 2019, 301, 125255.	4.2	28

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73	Impact of cyclodextrin treatment on composition and sensory properties of lingonberry (<i>Vaccinium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.5	24
74	Regiospecific Analysis of Triacylglycerols by Ultrahigh-Performance-Liquid Chromatographyâ€“Electrospray Ionizationâ€“Tandem Mass Spectrometry. <i>Analytical Chemistry</i> , 2019, 91, 13695-13702.	3.2	13
75	Fruit Seeds as Sources of Bioactive Compounds: Sustainable Production of High Value-Added Ingredients from By-Products within Circular Economy. <i>Molecules</i> , 2019, 24, 3854.	1.7	83
76	Effects of a sea buckthorn oil cream on vulvovaginal atrophy. <i>Maturitas</i> , 2019, 124, 145-146.	1.0	3
77	Effects of Latitude and Weather Conditions on Proanthocyanidins in Blackcurrant (<i>Ribes</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 14038-14047.	2.4	14
78	Enzymatic acylation of blackcurrant (<i>Ribes nigrum</i>) anthocyanins and evaluation of lipophilic properties and antioxidant capacity of derivatives. <i>Food Chemistry</i> , 2019, 281, 189-196.	4.2	78
79	Compositional Diversity among Blackcurrant (<i>Ribes nigrum</i>) Cultivars Originating from European Countries. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5621-5633.	2.4	34
80	Effects of processing and storage conditions on volatile composition and odor characteristics of blackcurrant (<i>Ribes nigrum</i>) juices. <i>Food Chemistry</i> , 2019, 293, 151-160.	4.2	15
81	Changes in the volatile profile, fatty acid composition and other markers of lipid oxidation of six different vegetable oils during short-term deep-frying. <i>Food Research International</i> , 2019, 122, 318-329.	2.9	80
82	Mycobiome Profiles in Breast Milk from Healthy Women Depend on Mode of Delivery, Geographic Location, and Interaction with Bacteria. <i>Applied and Environmental Microbiology</i> , 2019, 85, .	1.4	76
83	Impact of lactic acid fermentation on acids, sugars, and phenolic compounds in black chokeberry and sea buckthorn juices. <i>Food Chemistry</i> , 2019, 286, 204-215.	4.2	71
84	Regulation of phytochemicals in fruits and berries by environmental variationâ€“Sugars and organic acids. <i>Journal of Food Biochemistry</i> , 2019, 43, e12642.	1.2	30
85	Volatile composition of bilberry wines fermented with non-Saccharomyces and Saccharomyces yeasts in pure, sequential and simultaneous inoculations. <i>Food Microbiology</i> , 2019, 80, 25-39.	2.1	40
86	The effect of cooking on umami compounds in wild and cultivated mushrooms. <i>Food Chemistry</i> , 2019, 278, 56-66.	4.2	38
87	Bioavailability of docosahexaenoic acid 22:6(n-3) from enantiopure triacylglycerols and their regioisomeric counterpart in rats. <i>Food Chemistry</i> , 2019, 283, 381-389.	4.2	18
88	Effects of a sea buckthorn oil spray emulsion on dry eye. <i>Contact Lens and Anterior Eye</i> , 2019, 42, 428-433.	0.8	10
89	Determination of vitamin K composition of fermented food. <i>Food Chemistry</i> , 2019, 275, 515-522.	4.2	55
90	Identification and Quantification of Avenanthramides and Free and Bound Phenolic Acids in Eight Cultivars of Husked Oat (<i>Avena sativa</i> L.) from Finland. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2900-2908.	2.4	48

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91	Enzymatic Acylation of Anthocyanins Isolated from Alpine Bearberry (<i>Arctostaphylos alpina</i>) and Lipophilic Properties, Thermostability, and Antioxidant Capacity of the Derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2909-2916.	2.4	68
92	Correlating supercritical fluid extraction parameters with volatile compounds from Finnish wild mushrooms (<i>Craterellus tubaeformis</i>) and yield prediction by partial least squares regression analysis. <i>RSC Advances</i> , 2018, 8, 5233-5242.	1.7	7
93	Antioxidative and antibacterial activities of aqueous ethanol extracts of berries, leaves, and branches of berry plants. <i>Food Research International</i> , 2018, 106, 291-303.	2.9	87
94	Red/Green Currant and Sea Buckthorn Berry Press Residues as Potential Sources of Antioxidants for Food Use. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3426-3434.	2.4	21
95	Sensory and chemical profiles of Finnish honeys of different botanical origins and consumer preferences. <i>Food Chemistry</i> , 2018, 246, 351-359.	4.2	45
96	Improved analysis of anthocyanins and vitamin C in blue-purple potato cultivars. <i>Food Chemistry</i> , 2018, 242, 217-224.	4.2	18
97	Effect of homogenised and pasteurised versus native cows' milk on gastrointestinal symptoms, intestinal pressure and postprandial lipid metabolism. <i>International Dairy Journal</i> , 2018, 79, 15-23.	1.5	8
98	Low-FODMAP regular rye bread in irritable bowel syndrome: Randomized SmartPill study. <i>World Journal of Gastroenterology</i> , 2018, 24, 1259-1268.	1.4	18
99	Human Breast Milk NMR Metabolomic Profile across Specific Geographical Locations and Its Association with the Milk Microbiota. <i>Nutrients</i> , 2018, 10, 1355.	1.7	74
100	Anti-tumor properties of anthocyanins from <i>Lonicera caerulea</i> "Beilei" fruit on human hepatocellular carcinoma: In vitro and in vivo study. <i>Biomedicine and Pharmacotherapy</i> , 2018, 104, 520-529.	2.5	48
101	Profiles of Volatile Compounds in Blackcurrant (<i>Ribes nigrum</i>) Cultivars with a Special Focus on the Influence of Growth Latitude and Weather Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 7485-7495.	2.4	32
102	Sephadex LH-20 fractionation and bioactivities of phenolic compounds from extracts of Finnish berry plants. <i>Food Research International</i> , 2018, 113, 115-130.	2.9	21
103	Effects of different drying temperatures on the content of phenolic compounds and carotenoids in quinoa seeds (<i>Chenopodium quinoa</i>) from Finland. <i>Journal of Food Composition and Analysis</i> , 2018, 72, 75-82.	1.9	57
104	Effect of Temperature on Flavor Compounds and Sensory Characteristics of Maillard Reaction Products Derived from Mushroom Hydrolysate. <i>Molecules</i> , 2018, 23, 247.	1.7	41
105	Effects of Aromatic Herb Flavoring on Carotenoids and Volatile Compounds in Edible Oil From Blue Sweet Lupin (<i>Lupinus angustifolius</i>). <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800227.	1.0	8
106	Chemical composition of bilberry wine fermented with non-Saccharomyces yeasts (<i>Torulasporea</i>) mixed fermentations. <i>Food Chemistry</i> , 2018, 266, 262-274.	4.2	71
107	The effect of heat treatments and homogenisation of cows' milk on gastrointestinal symptoms, inflammation markers and postprandial lipid metabolism. <i>International Dairy Journal</i> , 2018, 85, 184-190.	1.5	9
108	Impact of apple cultivar, ripening stage, fermentation type and yeast strain on phenolic composition of apple ciders. <i>Food Chemistry</i> , 2017, 233, 29-37.	4.2	66

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109	Effects of Insect Herbivory on Bilberry Production and Removal of Berries by Frugivores. <i>Journal of Chemical Ecology</i> , 2017, 43, 422-432.	0.9	2
110	Triacylglycerol regioisomers in human milk resolved with an algorithmic novel electrospray ionization tandem mass spectrometry method. <i>Food Chemistry</i> , 2017, 233, 351-360.	4.2	77
111	<i>Faecalibacterium prausnitzii</i> treatment improves hepatic health and reduces adipose tissue inflammation in high-fat fed mice. <i>ISME Journal</i> , 2017, 11, 1667-1679.	4.4	179
112	Breast Milk Polyamines and Microbiota Interactions: Impact of Mode of Delivery and Geographical Location. <i>Annals of Nutrition and Metabolism</i> , 2017, 70, 184-190.	1.0	35
113	Role of Flavonols and Proanthocyanidins in the Sensory Quality of Sea Buckthorn (<i>Hippophaë rhamnoides</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1078-1084.	2.4	23
114	Sensory profile of ethyl 2-O-glucopyranoside and its contribution to quality of sea buckthorn (<i>Hippophaë rhamnoides</i> L.). <i>Food Chemistry</i> , 2017, 233, 263-272.	4.2	19
115	Effect of processing technologies and storage conditions on stability of black currant juices with special focus on phenolic compounds and sensory properties. <i>Food Chemistry</i> , 2017, 221, 422-430.	4.2	38
116	Effects of latitude and weather conditions on proanthocyanidins in berries of Finnish wild and cultivated sea buckthorn (<i>Hippophaë rhamnoides</i> L. ssp. <i>rhamnoides</i>). <i>Food Chemistry</i> , 2017, 216, 87-96.	4.2	30
117	NMR metabolomics demonstrates phenotypic plasticity of sea buckthorn (<i>Hippophaë rhamnoides</i>) berries with respect to growth conditions in Finland and Canada. <i>Food Chemistry</i> , 2017, 219, 139-147.	4.2	21
118	Phenolic compounds extracted by acidic aqueous ethanol from berries and leaves of different berry plants. <i>Food Chemistry</i> , 2017, 220, 266-281.	4.2	166
119	Self-Ratings of Olfactory Performance and Odor Annoyance Are Associated With the Affective Impact of Odor, but Not With Smell Test Results. <i>Perception</i> , 2017, 46, 352-365.	0.5	19
120	Pleasantness, familiarity, and identification of spice odors are interrelated and enhanced by consumption of herbs and food neophilia. <i>Appetite</i> , 2017, 109, 190-200.	1.8	34
121	Effect of Plant Antimicrobial Agents Containing Marinades on Storage Stability and Microbiological Quality of Broiler Chicken Cuts Packed with Modified Atmosphere Packaging. <i>Journal of Food Protection</i> , 2017, 80, 1689-1696.	0.8	11
122	Distinct Patterns in Human Milk Microbiota and Fatty Acid Profiles Across Specific Geographic Locations. <i>Frontiers in Microbiology</i> , 2016, 7, 1619.	1.5	224
123	CO ₂ Plant Extracts Reduce Cholesterol Oxidation in Fish Patties during Cooking and Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 9653-9662.	2.4	11
124	Extraction and purification of anthocyanins from purple-fleshed potato. <i>Food and Bioprocess Technology</i> , 2016, 9, 136-146.	1.8	53
125	Sea Buckthorn (<i>Hippophaë rhamnoides</i> ssp. <i>rhamnoides</i>) Berries in Nordic Environment: Compositional Response to Latitude and Weather Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5031-5044.	2.4	19
126	Stability of Hydroxycinnamic Acid Derivatives, Flavonol Glycosides, and Anthocyanins in Black Currant Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4584-4598.	2.4	45

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127	Comparison of the postprandial effects of purple-fleshed and yellow-fleshed potatoes in healthy males with chemical characterization of the potato meals. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 581-591.	1.3	17
128	Associations of dietary intakes of anthocyanins and berry fruits with risk of type 2 diabetes mellitus: a systematic review and meta-analysis of prospective cohort studies. <i>European Journal of Clinical Nutrition</i> , 2016, 70, 1360-1367.	1.3	102
129	Reversible resistive switching in single-crystalline CuO nanowires. , 2016, , .		1
130	NMR profiling clarifies the characterization of Finnish honeys of different botanical origins. <i>Food Research International</i> , 2016, 86, 83-92.	2.9	45
131	Chromatographic purification of enzymatically synthesized alkyl glucopyranosides. <i>Journal of Chemical Technology and Biotechnology</i> , 2016, 91, 2419-2431.	1.6	2
132	Triacylglycerol biosynthesis in developing <i>Ribes nigrum</i> and <i>Ribes rubrum</i> seeds from gene expression to oil composition. <i>Food Chemistry</i> , 2016, 196, 976-987.	4.2	3
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