

Charles F Manful

List of Publications by Year in descending order

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17
papers

265
citations

1040056

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323
citing authors

#	ARTICLE	IF	CITATIONS
1	Targeting Modified Lipids during Routine Lipidomics Analysis using HILIC and C30 Reverse Phase Liquid Chromatography coupled to Mass Spectrometry. <i>Scientific Reports</i> , 2019, 9, 5048.	3.3	56
2	The use of XLSTAT in conducting principal component analysis (PCA) when evaluating the relationships between sensory and quality attributes in grilled foods. <i>MethodsX</i> , 2020, 7, 100835.	1.6	42
3	Novel unfiltered beer-based marinades to improve the nutritional quality, safety, and sensory perception of grilled ruminant meats. <i>Food Chemistry</i> , 2020, 302, 125326.	8.2	37
4	Moose and Caribou as Novel Sources of Functional Lipids: Fatty Acid Esters of Hydroxy Fatty Acids, Diglycerides and Monoacyldiglycerides. <i>Molecules</i> , 2019, 24, 232.	3.8	26
5	The Effects of Cold Saponification on the Unsaponified Fatty Acid Composition and Sensory Perception of Commercial Natural Herbal Soaps. <i>Molecules</i> , 2018, 23, 2356.	3.8	24
6	The use of natural media amendments to produce kale enhanced with functional lipids in controlled environment production system. <i>Scientific Reports</i> , 2018, 8, 14771.	3.3	15
7	Effects of pH and Temperature on Water under Pressurized Conditions in the Extraction of Nutraceuticals from Chaga (<i>Inonotus obliquus</i>) Mushroom. <i>Antioxidants</i> , 2021, 10, 1322.	5.1	15
8	Unfiltered beer based marinades reduced exposure to carcinogens and suppressed conjugated fatty acid oxidation in grilled meats. <i>Food Control</i> , 2020, 111, 107040.	5.5	12
9	Assessing unfiltered beer-based marinades effects on ether and ester linked phosphatidylcholines and phosphatidylethanolamines in grilled beef and moose meat. <i>Meat Science</i> , 2021, 171, 108271.	5.5	11
10	Big game cervid meat as a potential good source of plasmalogens for functional foods. <i>Journal of Food Composition and Analysis</i> , 2021, 96, 103724.	3.9	8
11	Use of Natural Antioxidants from Newfoundland Wild Berries to Improve the Shelf Life of Natural Herbal Soaps. <i>Antioxidants</i> , 2019, 8, 536.	5.1	6
12	Application of solvent pH under pressurized conditions using accelerated solvent extraction and green solvents to extract phytonutrients from wild berries. <i>Food Bioscience</i> , 2022, 47, 101471.	4.4	5
13	Dataset on improved nutritional quality and safety of grilled marinated and unmarinated ruminant meat using novel unfiltered beer-based marinades. <i>Data in Brief</i> , 2019, 27, 104801.	1.0	4
14	Rapid determination of heterocyclic amines in ruminant meats using accelerated solvent extraction and ultra-high performance liquid chromatography–mass spectrometry. <i>MethodsX</i> , 2019, 6, 2686-2697.	1.6	2
15	Dataset of the volatile compounds detected in unmarinated and marinated grilled ruminant meats with novel unfiltered beer-based marinades to improve their nutritional quality, safety, and sensory perception. <i>Data in Brief</i> , 2019, 27, 104622.	1.0	1
16	A multimodal analytical method to simultaneously determine monoacyldiacylglycerols, medium and long chain triglycerides in biological samples during routine lipidomics. <i>Lipids in Health and Disease</i> , 2022, 21, 42.	3.0	1
17	Dataset showing the relationship between terpenes, antioxidants and polyphenols in protecting ester and ether linked glycerophospholipids of grilled beef and moose meat marinated with unfiltered beer from oxidation. <i>Data in Brief</i> , 2020, 33, 106324.	1.0	0