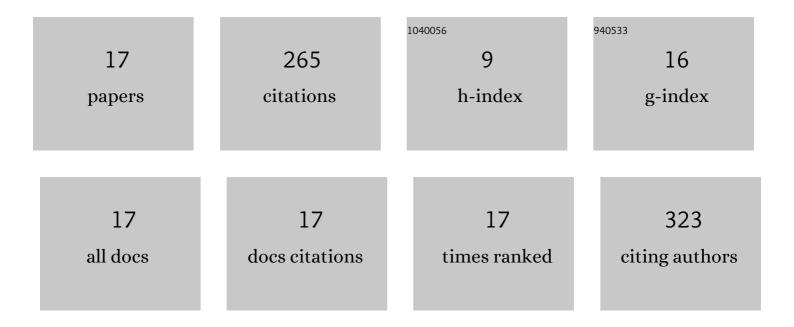
Charles F Manful

List of Publications by Year in descending order

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