

Charles F Manful

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

265
citations

1040056

9
h-index

940533

16
g-index

17
all docs

17
docs citations

17
times ranked

323
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | 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 |
| 2 | 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 |
| 3 | 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 |
| 4 | 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 |
| 5 | 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 |
| 6 | 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 |
| 7 | 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 |
| 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. <i>Data in Brief</i> , 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. <i>MethodsX</i> , 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. <i>Data in Brief</i> , 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 Monoacyldiglycerides. <i>Molecules</i> , 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. <i>Scientific Reports</i> , 2019, 9, 5048. | 3.3 | 56 |
| 13 | 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 |
| 14 | 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 |
| 15 | 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 |
| 16 | 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 |
| 17 | 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 |