

Cecilia Tullberg

List of Publications by Year in descending order

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11
papers

229
citations

1307366

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1281743

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12
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docs citations

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351
citing authors

#	ARTICLE	IF	CITATIONS
1	Formation of reactive aldehydes (MDA, HHE, HNE) during the digestion of cod liver oil: comparison of human and porcine <i>in vitro</i> digestion models. <i>Food and Function</i> , 2016, 7, 1401-1412.	2.1	48
2	Oral Administration of <i>Lactobacillus plantarum</i> 299v Reduces Cortisol Levels in Human Saliva during Examination Induced Stress: A Randomized, Double-Blind Controlled Trial. <i>International Journal of Microbiology</i> , 2016, 2016, 1-7.	0.9	46
3	Oxidation of marine oils during <i>in vitro</i> gastrointestinal digestion with human digestive fluids – Role of oil origin, added tocopherols and lipolytic activity. <i>Food Chemistry</i> , 2019, 270, 527-537.	4.2	41
4	Malondialdehyde and 4-hydroxy-2-hexenal are formed during dynamic gastrointestinal <i>in vitro</i> digestion of cod liver oils. <i>Food and Function</i> , 2016, 7, 3458-3467.	2.1	23
5	INFOGEST inter-laboratory recommendations for assaying gastric and pancreatic lipases activities prior to <i>in vitro</i> digestion studies. <i>Journal of Functional Foods</i> , 2021, 82, 104497.	1.6	22
6	Effect of storage conditions on lipid oxidation, nutrient loss and colour of dried seaweeds, <i>Porphyra umbilicalis</i> and <i>Ulva fenestrata</i> , subjected to different pretreatments. <i>Algal Research</i> , 2021, 56, 102295.	2.4	15
7	Protein Recovery from Rapeseed Press Cake: Varietal and Processing Condition Effects on Yield, Emulsifying Capacity and Antioxidant Activity of the Protein Rich Extract. <i>Foods</i> , 2019, 8, 627.	1.9	13
8	Effects of Marine Oils, Digested with Human Fluids, on Cellular Viability and Stress Protein Expression in Human Intestinal Caco-2 Cells. <i>Nutrients</i> , 2017, 9, 1213.	1.7	6
9	Pro-oxidative activity of trout and bovine hemoglobin during digestion using a static <i>in vitro</i> gastrointestinal model. <i>Food Chemistry</i> , 2022, 393, 133356.	4.2	6
10	Polar Lipids Reduce <i>In Vitro</i> Duodenal Lipolysis Rate of Oat Oil and Liquid Oat Base Products. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000317.	1.0	5
11	Oxidative stability during digestion. , 2021, , 449-479.		2