

Cecilia Tullberg

List of Publications by Year in descending order

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papers

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citations

1307366

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12
docs citations

12
times ranked

351
citing authors

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