

Marie Hennebelle

List of Publications by Year in descending order

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Version: 2024-02-01

41
papers

1,153
citations

394286

19
h-index

395590

33
g-index

41
all docs

41
docs citations

41
times ranked

1674
citing authors

#	ARTICLE	IF	CITATIONS
1	Can Ketones Help Rescue Brain Fuel Supply in Later Life? Implications for Cognitive Health during Aging and the Treatment of Alzheimer's Disease. <i>Frontiers in Molecular Neuroscience</i> , 2016, 9, 53.	1.4	148
2	Inverse relationship between brain glucose and ketone metabolism in adults during short-term moderate dietary ketosis: A dual tracer quantitative positron emission tomography study. <i>Journal of Cerebral Blood Flow and Metabolism</i> , 2017, 37, 2485-2493.	2.4	126
3	Influence of Omega-3 Fatty Acid Status on the Way Rats Adapt to Chronic Restraint Stress. <i>PLoS ONE</i> , 2012, 7, e42142.	1.1	65
4	Omega-3 fatty acids deficiency aggravates glutamatergic synapse and astroglial aging in the rat hippocampal CA1. <i>Aging Cell</i> , 2013, 12, 76-84.	3.0	64
5	Oxidized linoleic acid metabolites induce liver mitochondrial dysfunction, apoptosis, and NLRP3 activation in mice. <i>Journal of Lipid Research</i> , 2018, 59, 1597-1609.	2.0	60
6	Metabolic/inflammatory/vascular comorbidity in psychiatric disorders; soluble epoxide hydrolase (sEH) as a possible new target. <i>Neuroscience and Biobehavioral Reviews</i> , 2018, 87, 56-66.	2.9	54
7	Lipidomic Analysis of Oxidized Fatty Acids in Plant and Algae Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1941-1951.	2.4	46
8	Regulation of rat plasma and cerebral cortex oxylipin concentrations with increasing levels of dietary linoleic acid. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2018, 138, 71-80.	1.0	46
9	Altered soluble epoxide hydrolase-derived oxylipins in patients with seasonal major depression: An exploratory study. <i>Psychiatry Research</i> , 2017, 252, 94-101.	1.7	40
10	Linoleic acid participates in the response to ischemic brain injury through oxidized metabolites that regulate neurotransmission. <i>Scientific Reports</i> , 2017, 7, 4342.	1.6	36
11	Ageing and apoE change DHA homeostasis: relevance to age-related cognitive decline. <i>Proceedings of the Nutrition Society</i> , 2014, 73, 80-86.	0.4	34
12	Soluble Epoxide Hydrolase-Derived Linoleic Acid Oxylipins in Serum Are Associated with Periventricular White Matter Hyperintensities and Vascular Cognitive Impairment. <i>Translational Stroke Research</i> , 2019, 10, 522-533.	2.3	34
13	Bioconversion of cheese whey permeate into fungal oil by <i>Mucor circinelloides</i> . <i>Journal of Biological Engineering</i> , 2018, 12, 25.	2.0	33
14	Omega-3 polyunsaturated fatty acids and chronic stress-induced modulations of glutamatergic neurotransmission in the hippocampus. <i>Nutrition Reviews</i> , 2014, 72, 99-112.	2.6	32
15	Effects of industrial heat treatments on bovine milk oxylipins and conventional markers of lipid oxidation. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2020, 152, 102040.	1.0	32
16	Effects of diets enriched in linoleic acid and its peroxidation products on brain fatty acids, oxylipins, and aldehydes in mice. <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2018, 1863, 1206-1213.	1.2	27
17	Brain oxylipin concentrations following hypercapnia/ischemia: effects of brain dissection and dissection time. <i>Journal of Lipid Research</i> , 2019, 60, 671-682.	2.0	24
18	Linoleic acid-derived metabolites constitute the majority of oxylipins in the rat pup brain and stimulate axonal growth in primary rat cortical neuronal cultures in a sex-dependent manner. <i>Journal of Neurochemistry</i> , 2020, 152, 195-207.	2.1	24

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19	Evaluation of PBN spin-trapped radicals as early markers of lipid oxidation in mayonnaise. <i>Food Chemistry</i> , 2021, 334, 127578.	4.2	20
20	Docosahexaenoic acid (DHA) prevents corticosterone-induced changes in astrocyte morphology and function. <i>Journal of Neurochemistry</i> , 2016, 136, 1155-1167.	2.1	19
21	Caffeine intake increases plasma ketones: an acute metabolic study in humans. <i>Canadian Journal of Physiology and Pharmacology</i> , 2017, 95, 455-458.	0.7	16
22	Impact of thiamine metabolites and spent medium from <i>Chlorella sorokiniana</i> on metabolism in the green algae <i>Auxenochlorella protothecoides</i> . <i>Algal Research</i> , 2018, 33, 197-208.	2.4	15
23	Plasma Phosphatidylethanolamine and Triacylglycerol Fatty Acid Concentrations are Altered in Major Depressive Disorder Patients with Seasonal Pattern. <i>Lipids</i> , 2017, 52, 559-571.	0.7	14
24	A comprehensive two-dimensional liquid chromatography method for the simultaneous separation of lipid species and their oxidation products. <i>Journal of Chromatography A</i> , 2021, 1644, 462106.	1.8	14
25	Butyrate is more ketogenic than leucine or octanoate-monoacylglycerol in healthy adult humans. <i>Journal of Functional Foods</i> , 2017, 32, 170-175.	1.6	12
26	Challenges to determining whether DHA can protect against age-related cognitive decline. <i>Clinical Lipidology</i> , 2015, 10, 91-102.	0.4	11
27	Long-term calorie restriction has minimal impact on brain metabolite and fatty acid profiles in aged rats on a Western-style diet. <i>Neurochemistry International</i> , 2013, 63, 450-457.	1.9	10
28	Cortical Thinning in Healthy Aging Correlates with Larger Motor-Evoked EEG Desynchronization. <i>Frontiers in Aging Neuroscience</i> , 2016, 8, 63.	1.7	10
29	Preliminary evaluation of a differential effect of an α -linolenate-rich supplement on ketogenesis and plasma ω -3 fatty acids in young and older adults. <i>Nutrition</i> , 2016, 32, 1211-1216.	1.1	10
30	Evaluation of oxygen partial pressure, temperature and stripping of antioxidants for accelerated shelf-life testing of oil blends using ^1H NMR. <i>Food Research International</i> , 2021, 147, 110555.	2.9	10
31	Quantitative assessment of epoxide formation in oil and mayonnaise by ^1H - ^{13}C HSQC NMR spectroscopy. <i>Food Chemistry</i> , 2022, 390, 133145.	4.2	10
32	Ketogenic response to cotreatment with bezafibrate and medium chain triacylglycerols in healthy humans. <i>Nutrition</i> , 2015, 31, 1255-1259.	1.1	9
33	Validation of a One-Step Method for Extracting Fatty Acids from Salmon, Chicken and Beef Samples. <i>Journal of Food Science</i> , 2017, 82, 2291-2297.	1.5	9
34	Linoleic acid-derived 13-hydroxyoctadecadienoic acid is absorbed and incorporated into rat tissues. <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2021, 1866, 158870.	1.2	9
35	Quantitative and Predictive Modelling of Lipid Oxidation in Mayonnaise. <i>Antioxidants</i> , 2021, 10, 287.	2.2	9
36	Energy restriction does not prevent insulin resistance but does prevent liver steatosis in aging rats on a Western-style diet. <i>Nutrition</i> , 2015, 31, 523-530.	1.1	7

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37	³¹ P NMR assessment of the phosphatidylcholine complex in mayonnaise. <i>Magnetic Resonance in Chemistry</i> , 2019, 57, 540-547.	1.1	7
38	Effects of Potato Processing and Frying on Oxylipin Concentrations. <i>ACS Food Science & Technology</i> , 2021, 1, 1436-1443.	1.3	4
39	Lipid Oxidation in Food Emulsions: Analytical Challenges and Recent Developments. , 2022, , 3-29.		2
40	Feeding mice a diet high in oxidized linoleic acid metabolites does not alter liver oxylipin concentrations. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2021, 172, 102316.	1.0	1
41	New insights into docosahexaenoic acid homeostasis during age-related cognitive decline. <i>Lipid Technology</i> , 2014, 26, 79-81.	0.3	0