

# Casimir C Akoh

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

360  
papers

12,720  
citations

58  
h-index

91  
g-index

368  
ext. papers

14,075  
ext. citations

4.4  
avg, IF

6.85  
L-index

#	Paper	IF	Citations
360	Phenolic compounds and antioxidant capacity of Georgia-grown blueberries and blackberries. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 2432-8	5.7	458
359	GDSL family of serine esterases/lipases. <i>Progress in Lipid Research</i> , <b>2004</b> , 43, 534-52	14.3	419
358	Color, betalain pattern, and antioxidant properties of cactus pear ( <i>Opuntia</i> spp.) clones. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 442-51	5.7	342
357	Phenolic content and antioxidant capacity of muscadine grapes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 5497-503	5.7	308
356	Enzymatic approach to biodiesel production. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 8995-9005	9.05	294
355	Phenolic compounds and antioxidant activities of selected species of seaweeds from Danish coast. <i>Food Chemistry</i> , <b>2013</b> , 138, 1670-81	8.5	231
354	Phenolic compounds from blueberries can inhibit colon cancer cell proliferation and induce apoptosis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 7320-9	5.7	193
353	Antioxidant strategies for preventing oxidative flavour deterioration of foods enriched with n-3 polyunsaturated lipids: a comparative evaluation. <i>Trends in Food Science and Technology</i> , <b>2008</b> , 19, 76-93	15.3	192
352	Carotenoids, Phenolic Compounds and Tocopherols Contribute to the Antioxidative Properties of Some Microalgae Species Grown on Industrial Wastewater. <i>Marine Drugs</i> , <b>2015</b> , 13, 7339-56	6	191
351	Flavonoids and antioxidant capacity of Georgia-grown <i>Vidalia</i> onions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 5338-42	5.7	156
350	Effect of emulsifier type, droplet size, and oil concentration on lipid oxidation in structured lipid-based oil-in-water emulsions. <i>Food Chemistry</i> , <b>2004</b> , 84, 451-456	8.5	141
349	Absorption of anthocyanins from blueberry extracts by caco-2 human intestinal cell monolayers. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 5651-8	5.7	133
348	Oxidation of lipid and protein in horse mackerel ( <i>Trachurus trachurus</i> ) mince and washed minces during processing and storage. <i>Food Chemistry</i> , <b>2009</b> , 114, 57-65	8.5	126
347	Antioxidant activity of yoghurt peptides: Part 1-in vitro assays and evaluation in EB enriched milk. <i>Food Chemistry</i> , <b>2010</b> , 123, 1081-1089	8.5	113
346	Interactions between iron, phenolic compounds, emulsifiers, and pH in omega-3-enriched oil-in-water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 1740-50	5.7	112
345	Chemical and olfactometric characterization of volatile flavor compounds in a fish oil enriched milk emulsion. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 311-7	5.7	110
344	Lipase-catalyzed acidolysis of tripalmitin with hazelnut oil fatty acids and stearic acid to produce human milk fat substitutes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 5779-83	5.7	104

343	Effect of storage conditions on the biological activity of phenolic compounds of blueberry extract packed in glass bottles. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 2705-13	5.7	100
342	Lipid oxidation in fish oil enriched mayonnaise: calcium disodium ethylenediaminetetraacetate, but not gallic acid, strongly inhibited oxidative deterioration. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 1009-19	5.7	99
341	Effect of reaction parameters on SP435 lipase-catalyzed synthesis of citronellyl acetate in organic solvent. <i>Enzyme and Microbial Technology</i> , <b>1994</b> , 16, 835-838	3.8	99
340	Antioxidant capacity and lipid characterization of six Georgia-grown pomegranate cultivars. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 9427-36	5.7	98
339	Structured lipids: Synthesis and applications. <i>Food Reviews International</i> , <b>1998</b> , 14, 17-34	5.5	98
338	Lipase-catalyzed acidolysis of olive oil and caprylic acid in a bench-scale packed bed bioreactor. <i>Food Research International</i> , <b>2002</b> , 35, 15-21	7	97
337	Study of anticancer activities of muscadine grape phenolics in vitro. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 8804-12	5.7	95
336	Recent Research Trends on the Enzymatic Synthesis of Structured Lipids. <i>Journal of Food Science</i> , <b>2015</b> , 80, C1713-24	3.4	89
335	Lipid oxidation in milk, yoghurt, and salad dressing enriched with neat fish oil or pre-emulsified fish oil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 7802-9	5.7	88
334	Protein engineering and applications of <i>Candida rugosa</i> lipase isoforms. <i>Lipids</i> , <b>2004</b> , 39, 513-26	1.6	87
333	Oxidation in fish oil enriched mayonnaise: ascorbic acid and low pH increase oxidative deterioration. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 3947-56	5.7	86
332	Organic acids, antioxidant capacity, phenolic content and lipid characterisation of Georgia-grown underutilized fruit crops. <i>Food Chemistry</i> , <b>2010</b> , 120, 1067-1075	8.5	85
331	Synthesis of alkyl glycoside fatty acid esters in non-aqueous media by <i>Candida</i> sp. lipase. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>1993</b> , 70, 43-46	1.8	81
330	Homogenization conditions affect the oxidative stability of fish oil enriched milk emulsions: lipid oxidation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 1773-80	5.7	79
329	Synthesis of structured triacylglycerols by lipase-catalyzed acidolysis in a packed bed bioreactor. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 3-10	5.7	78
328	Enzymatic interesterification of butterfat with rapeseed oil in a continuous packed bed reactor. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 5617-24	5.7	75
327	Effect of anthocyanin fractions from selected cultivars of Georgia-grown blueberries on apoptosis and phase II enzymes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 3180-5	5.7	74
326	Effect of emulsifier on oxidation properties of fish oil-based structured lipid emulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 2957-61	5.7	74

325	Immobilized lipase-catalyzed production of structured lipids with eicosapentaenoic acid at specific positions. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>1996</b> , 73, 611-615	1.8	74
324	Antioxidative effect of lipophilized caffeic acid in fish oil enriched mayonnaise and milk. <i>Food Chemistry</i> , <b>2015</b> , 167, 236-44	8.5	73
323	Use of Electrohydrodynamic Processing for Encapsulation of Sensitive Bioactive Compounds and Applications in Food. <i>Annual Review of Food Science and Technology</i> , <b>2018</b> , 9, 525-549	14.7	73
322	Modeling and optimization of lipase-catalyzed synthesis of phytosteryl esters of oleic acid by response surface methodology. <i>Food Chemistry</i> , <b>2007</b> , 102, 336-342	8.5	71
321	Lipase-catalyzed incorporation of n-3 polyunsaturated fatty acids into vegetable oils. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>1994</b> , 71, 1277-1280	1.8	71
320	Physical and oxidative stability of fish oil-in-water emulsions stabilized with fish protein hydrolysates. <i>Food Chemistry</i> , <b>2016</b> , 203, 124-135	8.5	69
319	Four-factor response surface optimization of the enzymatic modification of triolein to structured lipids. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>1995</b> , 72, 619-623	1.8	69
318	Lipase G-Catalyzed synthesis of monoglycerides in organic solvent and analysis by HPLC. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>1992</b> , 69, 257-260	1.8	69
317	Some strategies for the stabilization of long chain n-3 PUFA-enriched foods: A review. <i>European Journal of Lipid Science and Technology</i> , <b>2015</b> , 117, 1853-1866	3	68
316	Enzymatic modification of triacylglycerols of high eicosapentaenoic and docosahexaenoic acids content to produce structured lipids. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>1999</b> , 76, 1133-1137	1.8	68
315	Optimized synthesis of 1,3-dioleoyl-2-palmitoylglycerol-rich triacylglycerol via interesterification catalyzed by a lipase from <i>Thermomyces lanuginosus</i> . <i>New Biotechnology</i> , <b>2010</b> , 27, 38-45	6.4	67
314	Purification and deodorization of structured lipids by short path distillation. <i>European Journal of Lipid Science and Technology</i> , <b>2002</b> , 104, 745-755	3	67
313	Enzymatic synthesis of geranyl acetate in n-hexane with <i>Candida antarctica</i> lipases. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>1994</b> , 71, 575-578	1.8	67
312	Biocatalysis for the production of industrial products and functional foods from rice and other agricultural produce. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 10445-51	5.7	66
311	Physical Properties of trans-Free Bakery Shortening Produced by Lipase-Catalyzed Interesterification. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>2008</b> , 85, 1-11	1.8	66
310	Effects of lactoferrin, phytic acid, and EDTA on oxidation in two food emulsions enriched with long-chain polyunsaturated fatty acids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 7690-9	5.7	66
309	Enzymatic synthesis of geraniol and citronellol esters by direct esterification in n-hexane. <i>Biotechnology Letters</i> , <b>1993</b> , 15, 1211-1216	3	66
308	Concentration, dietary exposure and health risk estimation of polycyclic aromatic hydrocarbons (PAHs) in youtiao, a Chinese traditional fried food. <i>Food Control</i> , <b>2016</b> , 59, 328-336	6.2	65

307	Effect of ascorbic acid on iron release from the emulsifier interface and on the oxidative flavor deterioration in fish oil enriched mayonnaise. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 4917-26	5.7	65
306	Production and oxidative stability of a human milk fat substitute produced from lard by enzyme technology in a pilot packed-bed reactor. <i>Food Chemistry</i> , <b>2006</b> , 94, 53-60	8.5	64
305	Infant Formula Fat Analogs and Human Milk Fat: New Focus on Infant Developmental Needs. <i>Annual Review of Food Science and Technology</i> , <b>2016</b> , 7, 139-65	14.7	62
304	Peptides: Production, bioactivity, functionality, and applications. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 3097-3129	11.5	60
303	Enzymatic modification of triolein: Incorporation of caproic and butyric acids to produce reduced-calorie structured lipids. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>1997</b> , 74, 269-272	1.8	60
302	Influence of casein-phospholipid combinations as emulsifier on the physical and oxidative stability of fish oil-in-water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 1142-52	5.7	56
301	Characterization and oxidative stability of enzymatically produced fish and canola oil-based structured lipids. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2001</b> , 78, 25-30	1.8	56
300	Production of trans-free margarine stock by enzymatic interesterification of rice bran oil, palm stearin and coconut oil. <i>Journal of the Science of Food and Agriculture</i> , <b>2010</b> , 90, 703-11	4.3	55
299	Scaled-up production of zero-trans margarine fat using pine nut oil and palm stearin. <i>Food Chemistry</i> , <b>2010</b> , 119, 1332-1338	8.5	55
298	Oxidative stability of 70% fish oil-in-water emulsions: Impact of emulsifiers and pH. <i>European Journal of Lipid Science and Technology</i> , <b>2011</b> , 113, 1243-1257	3	53
297	Human milk fat substitutes containing omega-3 fatty acids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 3717-22	5.7	53
296	Effectiveness of natural versus synthetic antioxidants in a rice bran oil-based structured lipid. <i>Food Chemistry</i> , <b>2009</b> , 114, 1456-1461	8.5	52
295	Characterization of enzymatically synthesized structured lipids containing eicosapentaenoic, docosahexaenoic, and caprylic acids. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>1998</b> , 75, 495-499	1.8	52
294	Lipid-based fat substitutes. <i>Critical Reviews in Food Science and Nutrition</i> , <b>1995</b> , 35, 405-30	11.5	52
293	Oxidative stability of fat substitutes and vegetable oils by the oxidative stability index method. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>1994</b> , 71, 211-216	1.8	52
292	Lipase-catalyzed modification of phospholipids: Incorporation of n-3 fatty acids into biosurfactants. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>1993</b> , 70, 125-128	1.8	50
291	Lipase-catalyzed acidolysis of tristearin with oleic or caprylic acids to produce structured lipids. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2000</b> , 77, 495-500	1.8	49
290	Source, Extraction, Characterization, and Applications of Novel Antioxidants From Seaweed. <i>Annual Review of Food Science and Technology</i> , <b>2019</b> , 10, 541-568	14.7	48

289	Enzymatic production of human milk fat substitutes containing linolenic acid: Optimization of reactions by response surface methodology. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2005</b> , 82, 549-557	1.8	48
288	Modification of menhaden oil by enzymatic acidolysis to produce structured lipids: Optimization by response surface design in a packed bed reactor. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2000</b> , 77, 171-176	1.8	48
287	Development of carbohydrate-based nano-microstructures loaded with fish oil by using electrohydrodynamic processing. <i>Food Hydrocolloids</i> , <b>2017</b> , 69, 273-285	10.6	47
286	Effects of phenolic compounds in blueberries and muscadine grapes on HepG2 cell viability and apoptosis. <i>Food Research International</i> , <b>2006</b> , 39, 628-638	7	47
285	Lipase-catalyzed synthesis of partial glyceride. <i>Biotechnology Letters</i> , <b>1993</b> , 15, 949-954	3	47
284	Characterisation and antioxidant evaluation of Icelandic <i>F. vesiculosus</i> extracts in vitro and in fish-oil-enriched milk and mayonnaise. <i>Journal of Functional Foods</i> , <b>2015</b> , 19, 828-841	5.1	46
283	Biosynthesis of the sesquiterpene patchoulol from farnesyl pyrophosphate in leaf extracts of <i>Pogostemon cablin</i> (patchouli): mechanistic considerations. <i>Archives of Biochemistry and Biophysics</i> , <b>1987</b> , 256, 56-68	4.1	46
282	<i>Candida rugosa</i> lipase LIP1-catalyzed transesterification to produce human milk fat substitute. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 5175-81	5.7	45
281	Physico-chemical characteristics of juice extracted by blender and mechanical press from pomegranate cultivars grown in Georgia. <i>Food Chemistry</i> , <b>2012</b> , 133, 1383-1393	8.5	44
280	Physicochemical characterization and oxidative stability of fish oil-loaded electrospayed capsules: Combined use of whey protein and carbohydrates as wall materials. <i>Journal of Food Engineering</i> , <b>2018</b> , 231, 42-53	6	43
279	Antioxidant evaluation and oxidative stability of structured lipids from extravirgin olive oil and conjugated linoleic acid. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 5416-21	5.7	43
278	Enzymatic synthesis of structured lipids: Transesterification of triolein and caprylic acid ethyl ester. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>1996</b> , 73, 245-250	1.8	43
277	Enzymic Modification of Melon Seed Oil: Incorporation of Eicosapentaenoic Acid. <i>Journal of Agricultural and Food Chemistry</i> , <b>1994</b> , 42, 2646-2648	5.7	43
276	trans-Free margarines prepared with canola oil/palm stearin/palm kernel oil-based structured lipids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 8195-205	5.7	42
275	Characteristics of structured lipid prepared by lipase-catalyzed acidolysis of roasted sesame oil and caprylic acid in a bench-scale continuous packed bed reactor. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 5132-41	5.7	42
274	Structure dependent antioxidant capacity of phlorotannins from Icelandic <i>Fucus vesiculosus</i> by UHPLC-DAD-ECD-QTOFMS. <i>Food Chemistry</i> , <b>2018</b> , 240, 904-909	8.5	42
273	Lipase-catalyzed modification of borage oil: Incorporation of capric and eicosapentaenoic acids to form structured lipids. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>1998</b> , 75, 697-701	1.8	41
272	Modeling of lipase-catalyzed acidolysis of sesame oil and caprylic Acid by response surface methodology: optimization of reaction conditions by considering both acyl incorporation and migration. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 8033-7	5.7	41

271	ENZYMATIC SYNTHESIS OF STRUCTURED LIPIDS: TRANSESTERIFICATION OF TRIOLEIN AND CAPRYLIC ACID. <i>Journal of Food Lipids</i> , <b>1995</b> , 2, 219-230		40
270	Enzymatic modification of evening primrose oil: Incorporation of n $\beta$ polyunsaturated fatty acids. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>1996</b> , 73, 1059-1062	1.8	40
269	Identification and quantification of phytochemical composition and anti-inflammatory, cellular antioxidant, and radical scavenging activities of 12 <i>Plantago</i> species. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 6693-702	5.7	39
268	Enzymatic transesterification of fractionated rice bran oil with conjugated linoleic acid: Optimization by response surface methodology. <i>LWT - Food Science and Technology</i> , <b>2008</b> , 41, 764-770	5.4	39
267	Lipase-catalyzed acidolysis of palm olein and caprylic acid in a continuous bench-scale packed bed bioreactor. <i>Food Chemistry</i> , <b>2005</b> , 92, 527-533	8.5	38
266	Recovery of used frying oils with adsorbent combinations: refrying and frequent oil replenishment. <i>Food Research International</i> , <b>2001</b> , 34, 159-166	7	38
265	Incorporation of (n-3) fatty acids in foods: challenges and opportunities. <i>Journal of Nutrition</i> , <b>2012</b> , 142, 610S-613S	4.1	37
264	Production and physicochemical properties of functional-butterfat through enzymatic interesterification in a continuous reactor. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 888-900	5.7	37
263	Structured lipids: Lipase-catalyzed interesterification of tricaproin and trilinolein. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>1998</b> , 75, 405-410	1.8	37
262	Preparation of interesterified plastic fats from fats and oils free of trans fatty acid. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 4039-46	5.7	37
261	Lipase-catalyzed modification of rice bran oil to incorporate capric acid. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 4439-43	5.7	37
260	Enzymatic modification of trilinolein: Incorporation of n-3 polyunsaturated fatty acids. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>1995</b> , 72, 1317-1321	1.8	37
259	Lipase-catalyzed synthesis of terpene esters by transesterification in n-hexane. <i>Biotechnology Letters</i> , <b>1994</b> , 16, 235-240	3	36
258	Potential seaweed-based food ingredients to inhibit lipid oxidation in fish-oil-enriched mayonnaise. <i>European Food Research and Technology</i> , <b>2016</b> , 242, 571-584	3.4	35
257	Synthesis and characterization of a structured lipid from amaranth oil as a partial fat substitute in milk-based infant formula. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 6748-56	5.7	35
256	Human Milk Fat Substitute from Butterfat: Production by Enzymatic Interesterification and Evaluation of Oxidative Stability. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2010</b> , 87, 185-194	1.8	35
255	Characterization and Oxidative Stability of Structured Lipids: Infant Milk Fat Analog. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2008</b> , 85, 197-204	1.8	35
254	Optimization of Sucrose Polyester Synthesis Using Response Surface Methodology. <i>Journal of Food Science</i> , <b>1996</b> , 61, 97-100	3.4	35

253	Optimization and Scale-Up of Enzymatic Synthesis of Structured Lipids Using RSM. <i>Journal of Food Science</i> , <b>1996</b> , 61, 137-141	3.4	35
252	Analysis of tocopherols in vegetable oils by high-performance liquid chromatography: Comparison of fluorescence and evaporative light-scattering detection. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>1994</b> , 71, 877	1.8	35
251	Emulsification properties of polyesters and sucrose ester blends I: Carbohydrate fatty acid polyesters. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>1992</b> , 69, 9-13	1.8	35
250	Synthesis of alkyl glycoside fatty acid esters: Effect of reaction parameters and the incorporation of n-3 polyunsaturated fatty acids. <i>Enzyme and Microbial Technology</i> , <b>1994</b> , 16, 115-119	3.8	34
249	Lipase-catalyzed transesterification of primary terpene alcohols with vinyl esters in organic media. <i>Journal of Molecular Catalysis B: Enzymatic</i> , <b>1998</b> , 4, 149-153		33
248	Continuous Enzymatic Synthesis of Biodiesel with Novozym 435. <i>Energy &amp; Fuels</i> , <b>2008</b> , 22, 840-844	4.1	33
247	Lipase-catalyzed stereoselective esterification of dl-menthol in organic solvents using acid anhydrides as acylating agents. <i>Enzyme and Microbial Technology</i> , <b>1996</b> , 18, 536-539	3.8	33
246	Modifications of stearidonic acid soybean oil by enzymatic acidolysis for the production of human milk fat analogues. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 13300-10	5.7	32
245	Enzymatic synthesis of position-specific low-calorie structured lipids. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>1997</b> , 74, 1409-1413	1.8	32
244	Effects of natural antioxidants on iron-catalyzed lipid oxidation of structured lipid-based emulsions. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2003</b> , 80, 847-852	1.8	32
243	Lipase catalyzed modification of fish oil to incorporate capric acid. <i>Food Chemistry</i> , <b>2001</b> , 72, 273-278	8.5	32
242	Optimized Synthesis of Sucrose Polyesters: Comparison of Physical Properties of Sucrose Polyesters, Raffinose Polyesters and Salad Oils. <i>Journal of Food Science</i> , <b>1990</b> , 55, 236-243	3.4	32
241	Stearidonic acid soybean oil enriched with palmitic acid at the sn-2 position by enzymatic interesterification for use as human milk fat analogues. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 5692-701	5.7	31
240	Phospholipids composition and molecular species of large yellow croaker ( <i>Pseudosciaena crocea</i> ) roe. <i>Food Chemistry</i> , <b>2018</b> , 245, 806-811	8.5	30
239	Synthesis of structured lipid enriched with omega fatty acids and sn-2 palmitic acid by enzymatic esterification and its incorporation in powdered infant formula. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 4455-63	5.7	30
238	THE RECOVERY OF USED FRYING OILS WITH VARIOUS ADSORBENTS. <i>Journal of Food Lipids</i> , <b>1998</b> , 5, 1-16		30
237	Enzymatic interesterification of tripalmitin with vegetable oil blends for formulation of caprine milk infant formula analogs. <i>Journal of Dairy Science</i> , <b>2007</b> , 90, 594-601	4	30
236	Copper-catalyzed oxidation of a structured lipid-based emulsion containing alpha-tocopherol and citric acid: influence of pH and NaCl. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 6851-5	5.7	30



235	Synthesis of Infant Formula Fat Analogs Enriched with DHA from Extra Virgin Olive Oil and Tripalmitin. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2013</b> , 90, 1311-1318	1.8	29
234	Microencapsulation of stearidonic acid soybean oil in complex coacervates modified for enhanced stability. <i>Food Hydrocolloids</i> , <b>2015</b> , 51, 136-145	10.6	29
233	Optimized enzymatic synthesis of geranyl butyrate with lipase AY from <i>Candida rugosa</i> . <i>Biotechnology and Bioengineering</i> , <b>1996</b> , 51, 371-4	4.9	29
232	Microencapsulation of stearidonic acid soybean oil in Maillard reaction-modified complex coacervates. <i>Food Chemistry</i> , <b>2016</b> , 199, 524-32	8.5	28
231	Antioxidative Effect of Seaweed Extracts in Chilled Storage of Minced Atlantic Mackerel ( <i>Scomber scombrus</i> ): Effect on Lipid and Protein Oxidation. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 352-364	5.1	28
230	Enzymatic interesterification of lard and high-oleic sunflower oil with <i>Candida antarctica</i> lipase to produce plastic fats. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>1998</b> , 75, 1339-1345	1.8	28
229	Effects of blueberry ( <i>Vaccinium ashei</i> ) on DNA damage, lipid peroxidation, and phase II enzyme activities in rats. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 11700-6	5.7	28
228	Composition of mouse peritoneal macrophage phospholipid molecular species. <i>Lipids</i> , <b>1990</b> , 25, 613-7	1.6	28
227	Physical and oxidative stability of high fat fish oil-in-water emulsions stabilized with sodium caseinate and phosphatidylcholine as emulsifiers. <i>Food Chemistry</i> , <b>2019</b> , 276, 110-118	8.5	28
226	The effect of rosemary ( <i>Rosmarinus officinalis</i> L.) extract on the oxidative stability of lipids in cow and soy milk enriched with fish oil. <i>Food Chemistry</i> , <b>2018</b> , 263, 119-126	8.5	27
225	Production of human milk fat analogue containing docosaehaenoic and arachidonic acids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 4402-7	5.7	27
224	Effects of alpha-tocopherol, beta-carotene, and soy isoflavones on lipid oxidation of structured lipid-based emulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 6856-60	5.7	27
223	One-Stage Synthesis of Raffinose Fatty Acid Polyesters. <i>Journal of Food Science</i> , <b>1987</b> , 52, 1570-1576	3.4	27
222	Oxidative stability and physical properties of mayonnaise fortified with zein electrospayed capsules loaded with fish oil. <i>Journal of Food Engineering</i> , <b>2019</b> , 263, 348-358	6	26
221	Lipids and Composition of Fatty Acids of <i>Saccharina latissima</i> Cultivated Year-Round in Integrated Multi-Trophic Aquaculture. <i>Marine Drugs</i> , <b>2015</b> , 13, 4357-74	6	26
220	Identification of tocopherols, tocotrienols, and their fatty acid esters in residues and distillates of structured lipids purified by short-path distillation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 238-46	5.7	26
219	Enzymatic interesterification of anhydrous butterfat with flaxseed oil and palm stearin to produce low-trans spreadable fat. <i>Food Chemistry</i> , <b>2010</b> , 120, 1-9	8.5	26
218	Solvent-free enzymatic synthesis of structured lipids from peanut oil and caprylic acid in a stirred tank batch reactor. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>1998</b> , 75, 1533	1.8	26

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216	Oxidative stability of milk drinks containing structured lipids produced from sunflower oil and caprylic acid. <i>European Journal of Lipid Science and Technology</i> , <b>2003</b> , 105, 459-470	3	26
215	Characterisation and optimisation of physical and oxidative stability of structured lipid-based infant formula emulsion: effects of emulsifiers and biopolymer thickeners. <i>Food Chemistry</i> , <b>2013</b> , 141, 2486-94	8.5	25
214	Enzymatic Synthesis of Infant Formula Fat Analog Enriched with Capric Acid. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2015</b> , 92, 1003-1014	1.8	25
213	Iron-mediated lipid oxidation in 70% fish oil-in-water emulsions: effect of emulsifier type and pH. <i>International Journal of Food Science and Technology</i> , <b>2012</b> , 47, 1097-1108	3.8	25
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211	Lipase-catalyzed interesterification of high oleic sunflower oil and fully hydrogenated soybean oil comparison of batch and continuous reactor for production of zero trans shortening fats. <i>LWT - Food Science and Technology</i> , <b>2010</b> , 43, 458-464	5.4	25
210	Effect of structured lipid on alveograph characteristics, baking and textural qualities of soft wheat flour. <i>Journal of Cereal Science</i> , <b>2005</b> , 42, 309-316	3.8	25
209	Enzymatic modification of high-laurate canola to produce margarine fat. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 4482-7	5.7	25
208	Preparation of mango kernel fat stearin-based hard chocolate fats via physical blending and enzymatic interesterification. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 97, 308-316	5.4	24
207	Texture, rheology and fat bloom study of chocolates made from cocoa butter equivalent synthesized from illipe butter and palm mid-fraction. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 97, 349-354	5.4	24
206	Enzymatic synthesis of trans-free structured margarine fat analogs with high stearate soybean oil and palm stearin and their characterization. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 50, 232-239	5.4	24
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