

Casimir C Akoh

List of Publications by Year in Descending Order

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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	Lipase-catalyzed one-step regioselective synthesis of 1,2-dioctanoylgalloylglycerol in a solvent-free system: Optimization of reaction conditions and structural elucidation.. <i>Food Chemistry</i> , 2022 , 382, 132302	8.5	0
359	Preparation and characterization of sn-2 polyunsaturated fatty acids-rich monoacylglycerols from menhaden oil and DHA-single cell oil. <i>LWT - Food Science and Technology</i> , 2022 , 156, 113012	5.4	0
358	Formation of dark chocolate fats with improved heat stability and desirable miscibility by blending cocoa butter with mango kernel fat stearin and hard palm-mid fraction. <i>LWT - Food Science and Technology</i> , 2022 , 156, 113066	5.4	0
357	Enzymatic Synthesis of 2022 , 285-306		
356	Physical and oxidative stability of n-3 delivery emulsions added seaweed-based polysaccharide extracts from Nordic brown algae <i>Saccharina latissima</i> . <i>JAACS, Journal of the American Oil Chemistsn Society</i> , 2022 , 99, 239-251	1.8	
355	StOst-rich fats in the manufacture of heat-stable chocolates and their potential impacts on fat bloom behaviors. <i>Trends in Food Science and Technology</i> , 2021 , 118, 418-430	15.3	1
354	Modification of palm-based oil blend via interesterification: Physicochemical properties, crystallization behaviors and oxidative stabilities. <i>Food Chemistry</i> , 2021 , 347, 129070	8.5	6
353	Phenolic compounds as antioxidants to improve oxidative stability of menhaden oil-based structured lipid as butterfat analog. <i>Food Chemistry</i> , 2021 , 334, 127584	8.5	8
352	Development of kafirin-based nanocapsules by electrospraying for encapsulation of fish oil. <i>LWT - Food Science and Technology</i> , 2021 , 136, 110297	5.4	21
351	Enrichment of mayonnaise with a high fat fish oil-in-water emulsion stabilized with modified DATEM C14 enhances oxidative stability. <i>Food Chemistry</i> , 2021 , 341, 128141	8.5	5
350	Solvent-free enzymatic synthesis of 1,2-dipalmitoylgalloylglycerol: Characterization and optimization of reaction condition. <i>Food Chemistry</i> , 2021 , 344, 128604	8.5	5
349	Optimization of phenolic antioxidants extraction from <i>Fucus vesiculosus</i> by pressurized liquid extraction. <i>Journal of Applied Phycology</i> , 2021 , 33, 1195-1207	3.2	10
348	High fat (>50%) oil-in-water emulsions as omega-3 delivery systems 2021 , 255-273		
347	Food enrichment with omega-3 polyunsaturated fatty acids 2021 , 395-425		0
346	Comparison of antioxidant activities of selected phenolic compounds in O/W emulsions and bulk oil. <i>Food Chemistry</i> , 2021 , 349, 129037	8.5	5
345	Development of Fish Oil-Loaded Microcapsules Containing Whey Protein Hydrolysate as Film-Forming Material for Fortification of Low-Fat Mayonnaise. <i>Foods</i> , 2020 , 9,	4.9	18
344	Lipase-Catalyzed Synthesis of Sn-2 Palmitate: A Review. <i>Engineering</i> , 2020 , 6, 406-414	9.7	14

343	Structured Lipids and Health 2020 , 1-17		1
342	Small-Angle Neutron Scattering Study of High Fat Fish Oil-In-Water Emulsion Stabilized with Sodium Caseinate and Phosphatidylcholine. <i>Langmuir</i> , 2020 , 36, 2300-2306	4	4
341	Antioxidant property and characterization data of 1--galloylglycerol synthesized via enzymatic glycerolysis. <i>Data in Brief</i> , 2020 , 29, 105110	1.2	1
340	High Sn-2 Docosahexaenoic Acid Lipids for Brain Benefits, and Their Enzymatic Syntheses: A Review. <i>Engineering</i> , 2020 , 6, 424-431	9.7	10
339	Oxidative stability of cod liver oil in the presence of herring roe phospholipids. <i>Food Chemistry</i> , 2020 , 310, 125868	8.5	2
338	Rational Engineering of Hydratase from <i>Lactobacillus acidophilus</i> Reveals Critical Residues Directing Substrate Specificity and Regioselectivity. <i>ChemBioChem</i> , 2020 , 21, 550-563	3.8	14
337	Biofunctionality of Enzymatically Derived Peptides from Codfish () Frame: Bulk In Vitro Properties, Quantitative Proteomics, and Bioinformatic Prediction. <i>Marine Drugs</i> , 2020 , 18,	6	4
336	Emerging Technologies for the Extraction of Marine Phenolics: Opportunities and Challenges. <i>Marine Drugs</i> , 2020 , 18,	6	24
335	Multi-Extraction and Quality of Protein and Carrageenan from Commercial <i>Spinosum</i> (). <i>Foods</i> , 2020 , 9,	4.9	14
334	Enzymatic synthesis of 1-o-galloylglycerol: Characterization and determination of its antioxidant properties. <i>Food Chemistry</i> , 2020 , 305, 125479	8.5	10
333	Encapsulation of menhaden oil structured lipid oleogels in alginate microparticles. <i>LWT - Food Science and Technology</i> , 2019 , 116, 108566	5.4	10
332	Biochemical and Nutritional Composition of Industrial Red Seaweed Used in Carrageenan Production. <i>Journal of Aquatic Food Product Technology</i> , 2019 , 28, 967-973	1.6	17
331	Physicochemical characterization of organogels prepared from menhaden oil or structured lipid with phytosterol blend or sucrose stearate/ascorbyl palmitate blend. <i>Food and Function</i> , 2019 , 10, 180-190	6.1	6
330	Source, Extraction, Characterization, and Applications of Novel Antioxidants from Seaweed. <i>Annual Review of Food Science and Technology</i> , 2019 , 10, 541-568	14.7	48
329	Stabilization of Fish Oil-Loaded Electrospayed Capsules with Seaweed and Commercial Natural Antioxidants: Effect on the Oxidative Stability of Capsule-Enriched Mayonnaise. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800396	3	17
328	Enzymatic Modification of Menhaden Oil to Incorporate Caprylic and/or Stearic Acid. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2019 , 96, 761-775	1.8	7
327	Effect of Oil Type and Emulsifier on Oil Absorption of Steam-and-fried Instant Noodles. <i>Journal of Oleo Science</i> , 2019 , 68, 559-566	1.6	3
326	Physicochemical Characterization of Yellow Cake Prepared with Structured Lipid Oleogels. <i>Journal of Food Science</i> , 2019 , 84, 1390-1399	3.4	8

325	Oxygen permeability and oxidative stability of fish oil-loaded electrospayed capsules measured by Electron Spin Resonance: Effect of dextran and glucose syrup as main encapsulating materials. <i>Food Chemistry</i> , 2019 , 287, 287-294	8.5	21
324	Modified phosphatidylcholine with different alkyl chain length and covalently attached caffeic acid affects the physical and oxidative stability of omega-3 delivery 70% oil-in-water emulsions. <i>Food Chemistry</i> , 2019 , 289, 490-499	8.5	14
323	Lipase/Esterase: Properties and Industrial Applications 2019 , 158-167		4
322	Oxidative stability and physical properties of mayonnaise fortified with zein electrospayed capsules loaded with fish oil. <i>Journal of Food Engineering</i> , 2019 , 263, 348-358	6	26
321	Interfacial structure of 70% fish oil-in-water emulsions stabilized with combinations of sodium caseinate and phosphatidylcholine. <i>Journal of Colloid and Interface Science</i> , 2019 , 554, 183-190	9.3	9
320	Solvent-Free Enzymatic Synthesis of 1-o-Galloylglycerol Optimized by the Taguchi Method. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2019 , 96, 877-889	1.8	6
319	Improving heat and fat bloom stabilities of dark chocolates by addition of mango kernel fat-based chocolate fats. <i>Journal of Food Engineering</i> , 2019 , 246, 33-41	6	12
318	Physical and oxidative stability of high fat fish oil-in-water emulsions stabilized with sodium caseinate and phosphatidylcholine as emulsifiers. <i>Food Chemistry</i> , 2019 , 276, 110-118	8.5	28
317	Mango kernel fat fractions as potential healthy food ingredients: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 1794-1801	11.5	19
316	The impact of lactation and gestational age on the composition of branched-chain fatty acids in human breast milk. <i>Food and Function</i> , 2018 , 9, 1747-1754	6.1	8
315	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> , 2018 , 263, 119-126	8.5	27
314	Investigation of Lipid Oxidation in the Raw Materials of a Topical Skin Formulation: A Topical Skin Formulation Containing a High Lipid Content. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 185-196	1.8	7
313	Application of Taguchi Method in the Enzymatic Modification of Menhaden Oil to Incorporate Capric Acid. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 299-311	1.8	13
312	Combination of sodium caseinate and succinylated alginate improved stability of high fat fish oil-in-water emulsions. <i>Food Chemistry</i> , 2018 , 255, 290-299	8.5	20
311	Use of Electrohydrodynamic Processing for Encapsulation of Sensitive Bioactive Compounds and Applications in Food. <i>Annual Review of Food Science and Technology</i> , 2018 , 9, 525-549	14.7	73
310	Phospholipids composition and molecular species of large yellow croaker (<i>Pseudosciaena crocea</i>) roe. <i>Food Chemistry</i> , 2018 , 245, 806-811	8.5	30
309	Odour Detection Threshold Determination of Volatile Compounds in Topical Skin Formulations. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700231	3	
308	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> , 2018 , 231, 42-53	6	43

307	Peptides: Production, bioactivity, functionality, and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 3097-3129	11.5	60
306	Lipid Oxidation and Degradation Products in Raw Materials: Low-Fat Topical Skin-Care Formulations. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 853-864	1.8	1
305	Applications of Structured Lipids in Selected Food Market Segments and their Evolving Consumer Demands 2018 , 179-202		5
304	Preparation of mango kernel fat stearin-based hard chocolate fats via physical blending and enzymatic interesterification. <i>LWT - Food Science and Technology</i> , 2018 , 97, 308-316	5.4	24
303	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> , 2018 , 97, 349-354	5.4	24
302	Isolation of Fucoxanthin from Brown Algae and Its Antioxidant Activity: In Vitro and 5% Fish Oil-In-Water Emulsion. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 835-843	1.8	10
301	Sonocrystallization of a Tristearin-Free Fat. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 699-707	1.8	4
300	Synthesis of a Cocoa Butter Equivalent by Enzymatic Interesterification of Illipe Butter and Palm Midfraction. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 547-555	1.8	20
299	Extraction of unsaturated fatty acid-rich oil from common carp (<i>Cyprinus carpio</i>) roe and production of defatted roe hydrolysates with functional, antioxidant, and antibacterial properties. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1407-1415	4.3	7
298	Structure dependent antioxidant capacity of phlorotannins from Icelandic <i>Fucus vesiculosus</i> by UHPLC-DAD-ECD-QTOFMS. <i>Food Chemistry</i> , 2018 , 240, 904-909	8.5	42
297	Effects of Modified DATEMs with Different Alkyl Chain Lengths on Improving Oxidative and Physical Stability of 70% Fish Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 12512-12520	5.7	15
296	Lipase - catalyzed Modification of Rice Bran Oil Solid Fat Fraction. <i>Journal of Oleo Science</i> , 2018 , 67, 1299-1306	13.06	1
295	Improving Oxidative Stability of Skin-Care Emulsions with Antioxidant Extracts from Brown Alga <i>Fucus vesiculosus</i> . <i>JAACS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 1509-1520	1.8	4
294	Antioxidant efficacies of rutin and rutin esters in bulk oil and oil-in-water emulsion. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600049	3	10
293	Sonocrystallization of Interesterified Fats with 20 and 30% C16:0 at sn-2 Position. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2017 , 94, 3-18	1.8	20
292	Development of carbohydrate-based nano-microstructures loaded with fish oil by using electrohydrodynamic processing. <i>Food Hydrocolloids</i> , 2017 , 69, 273-285	10.6	47
291	Enzymatic Interesterification of Coconut and High Oleic Sunflower Oils for Edible Film Application. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2017 , 94, 567-576	1.8	11
290	Quality of Wood-Pressed Rapeseed Oil. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2017 , 94, 767-777	1.8	16

289	Improving oxidative stability of liquid fish oil supplements for pets. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600492	3	3
288	Physical and oxidative stability of fish oil-in-water emulsions fortified with enzymatic hydrolysates from common carp (<i>Cyprinus carpio</i>) roe. <i>Food Chemistry</i> , 2017 , 237, 1048-1057	8.5	19
287	Effects of Different Lipophilized Ferulate Esters in Fish Oil-Enriched Milk: Partitioning, Interaction, Protein, and Lipid Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 9496-9505	5.7	17
286	A Nuclear Magnetic Resonance Spectroscopy Approach to Discriminate the Geographic Origin of Roasted Asian Sesame Oils. <i>Journal of Oleo Science</i> , 2017 , 66, 337-344	1.6	8
285	Physical and oxidative stability of high fat fish oil-in-water emulsions stabilized with combinations of sodium caseinate and sodium alginate. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600484	3	8
284	Oxidative stability of pullulan electrospun fibers containing fish oil: Effect of oil content and natural antioxidants addition. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600305	3	11
283	Alkyl caffeates as antioxidants in O/W emulsions: Impact of emulsifier type and endogenous tocopherols. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600276	3	23
282	Biotechnological and Novel Approaches for Designing Structured Lipids Intended for Infant Nutrition. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2017 , 94, 1005-1034	1.8	15
281	Sonocrystallization of Interesterified Fats with 20 and 30% of Stearic Acid at the sn-2 Position and Their Physical Blends. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2017 , 94, 1045-1062	1.8	18
280	Oxidative stability and microstructure of 5% fish-oil-enriched granola bars added natural antioxidants derived from brown alga <i>Fucus vesiculosus</i> . <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1500578	3	19
279	Antioxidant effect of water and acetone extracts of <i>Fucus vesiculosus</i> on oxidative stability of skin care emulsions. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600072	3	9
278	Concentration, dietary exposure and health risk estimation of polycyclic aromatic hydrocarbons (PAHs) in youtiao, a Chinese traditional fried food. <i>Food Control</i> , 2016 , 59, 328-336	6.2	65
277	Oxidative Stability of Granola Bars Enriched with Multilayered Fish Oil Emulsion in the Presence of Novel Brown Seaweed Based Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 8359-8368	5.7	15
276	Antioxidative Effects of a Glucose-Cysteine Maillard Reaction Product on the Oxidative Stability of a Structured Lipid in a Complex Food Emulsion. <i>Journal of Food Science</i> , 2016 , 81, C2923-C2931	3.4	10
275	Fish oil extracted from fish-fillet by-products is weakly linked to the extraction temperatures but strongly linked to the omega-3 content of the raw material. <i>European Journal of Lipid Science and Technology</i> , 2016 , 118, 874-884	3	14
274	Potential seaweed-based food ingredients to inhibit lipid oxidation in fish-oil-enriched mayonnaise. <i>European Food Research and Technology</i> , 2016 , 242, 571-584	3.4	35
273	Physical and oxidative stability of fish oil-in-water emulsions stabilized with fish protein hydrolysates. <i>Food Chemistry</i> , 2016 , 203, 124-135	8.5	69
272	Infant Formula Fat Analogs and Human Milk Fat: New Focus on Infant Developmental Needs. <i>Annual Review of Food Science and Technology</i> , 2016 , 7, 139-65	14.7	62

271	Enzymatic Interesterification of High Oleic Sunflower Oil and Tripalmitin or Tristearin. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 61-67	1.8	21
270	Enzymatic Modification of Anhydrous Milkfat with n-3 and n-6 Fatty Acids for Potential Use in Infant Formula: Comparison of Methods. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 251-265	1.8	11
269	Microencapsulation of stearidonic acid soybean oil in Maillard reaction-modified complex coacervates. <i>Food Chemistry</i> , 2016 , 199, 524-32	8.5	28
268	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> , 2016 , 9, 352-364	5.1	28
267	Pomegranate Cultivars (<i>Punica granatum</i> L.) 2016 , 667-689		5
266	Oxidative stability during storage of fish oil from filleting by-products of rainbow trout (<i>Oncorhynchus mykiss</i>) is largely independent of the processing and production temperature. <i>European Journal of Lipid Science and Technology</i> , 2016 , 118, 967-973	3	5
265	Enzymatic Synthesis of High sn-2 DHA and ARA Modified Oils for the Formulation of Infant Formula Fat Analogues. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 383-395	1.8	17
264	Enzymatic Synthesis of Tyrosol-Based Phenolipids: Characterization and Effect of Alkyl Chain Unsaturation on the Antioxidant Activities in Bulk Oil and Oil-in-Water Emulsion. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 329-337	1.8	20
263	Physicochemical Properties and Volatile Profiles of Cold-Pressed <i>Trichosanthes kirilowii</i> Maxim Seed Oils. <i>International Journal of Food Properties</i> , 2016 , 19, 1765-1775	3	9
262	Comparison of Three Methods for Extraction of Volatile Lipid Oxidation Products from Food Matrices for GC/MS Analysis. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 929-942	1.8	16
261	Preparation of Infant Formula Fat Analog Containing Capric Acid and Enriched with DHA and ARA at the sn-2 Position. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 531-542	1.8	22
260	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> , 2015 , 19, 828-841	5.1	46
259	Antioxidant activities of annatto and palm tocotrienol-rich fractions in fish oil and structured lipid-based infant formula emulsion. <i>Food Chemistry</i> , 2015 , 168, 504-11	8.5	23
258	Antioxidative effect of lipophilized caffeic acid in fish oil enriched mayonnaise and milk. <i>Food Chemistry</i> , 2015 , 167, 236-44	8.5	73
257	Some strategies for the stabilization of long chain n-3 PUFA-enriched foods: A review. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 1853-1866	3	68
256	Enzymatic Synthesis of Refined Olive Oil-Based Structured Lipid Containing Omega -3 and -6 Fatty Acids for Potential Application in Infant Formula. <i>Journal of Food Science</i> , 2015 , 80, H2578-84	3.4	7
255	Lipids and Composition of Fatty Acids of <i>Saccharina latissima</i> Cultivated Year-Round in Integrated Multi-Trophic Aquaculture. <i>Marine Drugs</i> , 2015 , 13, 4357-74	6	26
254	Carotenoids, Phenolic Compounds and Tocopherols Contribute to the Antioxidative Properties of Some Microalgae Species Grown on Industrial Wastewater. <i>Marine Drugs</i> , 2015 , 13, 7339-56	6	191

253	Enzymatic Synthesis of Infant Formula Fat Analog Enriched with Capric Acid. <i>JAOCS, Journal of the American Oil ChemistsnSociety</i> , 2015 , 92, 1003-1014	1.8	25
252	Microencapsulation of stearidonic acid soybean oil in complex coacervates modified for enhanced stability. <i>Food Hydrocolloids</i> , 2015 , 51, 136-145	10.6	29
251	Recent Research Trends on the Enzymatic Synthesis of Structured Lipids. <i>Journal of Food Science</i> , 2015 , 80, C1713-24	3.4	89
250	Oxidative stability of structured lipid-based infant formula emulsion: effect of antioxidants. <i>Food Chemistry</i> , 2015 , 178, 1-9	8.5	21
249	Modification of Stearidonic Acid Soybean Oil by Immobilized <i>Rhizomucor miehei</i> Lipase to Incorporate Caprylic Acid. <i>JAOCS, Journal of the American Oil ChemistsnSociety</i> , 2014 , 91, 953-965	1.8	14
248	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> , 2014 , 62, 1142-52	5.7	56
247	Enrichment of Refined Olive Oil with Palmitic and Docosahexaenoic Acids to Produce a Human Milk Fat Analogue. <i>JAOCS, Journal of the American Oil ChemistsnSociety</i> , 2014 , 91, 1377-1385	1.8	22
246	Effect of roasting on the volatile constituents of <i>Trichosanthes kirilowii</i> seeds. <i>Journal of Food and Drug Analysis</i> , 2014 , 22, 310-317	7	13
245	Enzymatic Production of Cocoa Butter Equivalents High in 1-Palmitoyl-2-oleoyl-3-stearin in Continuous Packed Bed Reactors. <i>JAOCS, Journal of the American Oil ChemistsnSociety</i> , 2014 , 91, 747-757 ^{1.8}	1.8	12
244	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> , 2013 , 141, 2486-94 ^{8.5}	8.5	25
243	Homogenization Pressure and Temperature Affect Protein Partitioning and Oxidative Stability of Emulsions. <i>JAOCS, Journal of the American Oil ChemistsnSociety</i> , 2013 , 90, 1541-1550	1.8	14
242	Synthesis of Infant Formula Fat Analogs Enriched with DHA from Extra Virgin Olive Oil and Tripalmitin. <i>JAOCS, Journal of the American Oil ChemistsnSociety</i> , 2013 , 90, 1311-1318	1.8	29
241	Production and Characterization of DHA and GLA-Enriched Structured Lipid from Palm Olein for Infant Formula Use. <i>JAOCS, Journal of the American Oil ChemistsnSociety</i> , 2013 , 90, 1141-1149	1.8	15
240	Chemoenzymatic Method for Producing Stearidonic Acid Concentrates from Stearidonic Acid Soybean Oil. <i>JAOCS, Journal of the American Oil ChemistsnSociety</i> , 2013 , 90, 1011-1022	1.8	15
239	Fatty Acid Composition of <i>Irvingia gabonensis</i> and <i>Treculia africana</i> Seed Lipids and Phospholipids. <i>JAOCS, Journal of the American Oil ChemistsnSociety</i> , 2013 , 90, 517-528	1.8	3
238	Enzymatic synthesis of extra virgin olive oil based infant formula fat analogues containing ARA and DHA: one-stage and two-stage syntheses. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 10590-8 ^{5.7}	5.7	23
237	Spray-dried structured lipid containing long-chain polyunsaturated fatty acids for use in infant formulas. <i>Journal of Food Science</i> , 2013 , 78, C1523-C1528	3.4	11
236	Enzymatic modification of lipids for trans-free margarine. <i>Lipid Technology</i> , 2013 , 25, 31-33		9

235	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> , 2013 , 61, 4455-63	5.7	30
234	Discrimination of Origin of Sesame Oils Using Fatty Acid and Lignan Profiles in Combination with Canonical Discriminant Analysis. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2013 , 90, 337-347	1.8	14
233	Utilization of enzymatically interesterified cottonseed oil and palm stearin-based structured lipid in the production of trans-free margarine. <i>Biocatalysis and Agricultural Biotechnology</i> , 2013 , 2, 76-84	4.2	18
232	Phenolic compounds and antioxidant activities of selected species of seaweeds from Danish coast. <i>Food Chemistry</i> , 2013 , 138, 1670-81	8.5	231
231	Preparative separation of triterpene alcohol ferulates from rice bran oil using a high performance counter-current chromatography. <i>Food Chemistry</i> , 2013 , 139, 919-24	8.5	13
230	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> , 2013 , 61, 6693-702	5.7	39
229	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> , 2013 , 50, 232-239	5.4	24
228	Enrichment of sn-2 position of hazelnut oil with palmitic acid: Optimization by response surface methodology. <i>LWT - Food Science and Technology</i> , 2013 , 50, 766-772	5.4	8
227	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> , 2013 , 61, 238-46	5.7	26
226	Production of trans-free margarine with stearidonic acid soybean and high-stearate soybean oils-based structured lipid. <i>Journal of Food Science</i> , 2012 , 77, C1203-10	3.4	12
225	Enzymatic Synthesis of trans-Free Structured Margarine Fat Analogues Using Stearidonic Acid Soybean and High Stearate Soybean Oils. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2012 , 89, 1473	1.8	13
224	Oxidative stability of dispersions prepared from purified marine phospholipid and the role of Tocopherol. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 12388-96	5.7	17
223	Production of human milk fat analogue containing docosahexaenoic and arachidonic acids. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 4402-7	5.7	27
222	Enrichment of palm olein with long chain polyunsaturated fatty acids by enzymatic acidolysis. <i>LWT - Food Science and Technology</i> , 2012 , 46, 29-35	5.4	21
221	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> , 2012 , 47, 1097-1108	3.8	25
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