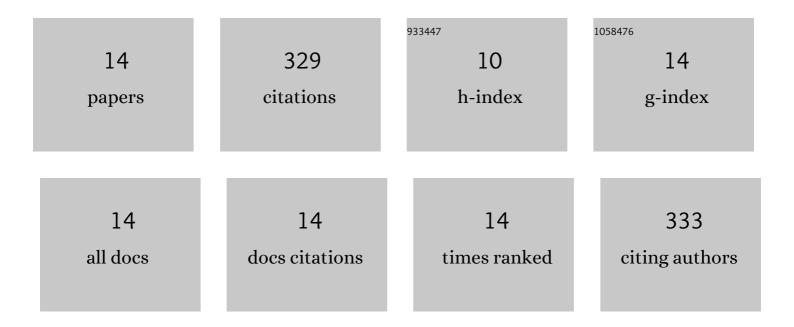
Annelie Damerau

List of Publications by Year in descending order

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ANNELIE DAMEDALI

| # | Article | IF | CITATIONS |
|----|---|-------------------|---------------------------|
| 1 | Changes in lipids and volatile compounds of oat flours and extrudates during processing and storage. Journal of Cereal Science, 2015, 62, 102-109. | 3.7 | 81 |
| 2 | Reorganisation of starch, proteins and lipids in extrusion of oats. Journal of Cereal Science, 2015, 64, 48-55. | 3.7 | 45 |
| 3 | Effect of SPME extraction conditions and humidity on the release of volatile lipid oxidation products from spray-dried emulsions. Food Chemistry, 2014, 157, 1-9. | 8.2 | 34 |
| 4 | Evaluation of the composition and oxidative status of omega-3 fatty acid supplements on the Finnish market using NMR and SPME-GC–MS in comparison with conventional methods. Food Chemistry, 2020, 330, 127194. | 8.2 | 33 |
| 5 | Enzyme-Assisted Extraction of Fish Oil from Whole Fish and by-Products of Baltic Herring (Clupea) Tj ETQq1 1 | 0.784314 rg | gBT ₂ /Overloc |
| 6 | Effect of supercritical CO2 plant extract and berry press cakes on stability and consumer acceptance of frozen Baltic herring (Clupea harengus membras) mince. Food Chemistry, 2020, 332, 127385. | 8.2 | 21 |
| 7 | Baltic herring (Clupea harengus membras) oil encapsulation by spray drying using a rice and whey protein blend as a coating material. Journal of Food Engineering, 2022, 314, 110769. | 5.2 | 19 |
| 8 | Interfacial protein engineering for spray-dried emulsions – Part II: Oxidative stability. Food Chemistry, 2014, 144, 57-64. | 8.2 | 18 |
| 9 | Effect of extrusion processing on lipid stability of rye bran. European Food Research and Technology, 2015, 241, 49-60. | 3.3 | 15 |
| 10 | Quality of Protein Isolates and Hydrolysates from Baltic Herring (Clupea harengus membras) and Roach (Rutilus rutilus) Produced by pH-Shift Processes and Enzymatic Hydrolysis. Foods, 2022, 11, 230. | 4.3 | 13 |
| 11 | Oxidative stability, oxidation pattern and \hat{t} -tocopherol response of docosahexaenoic acid (DHA,) Tj ETQq1 1 C | .784314 rg 8.2 | BT /Overlock |
| 12 | Interfacial protein engineering for spray–dried emulsions – Part I: Effects on protein distribution and physical properties. Food Chemistry, 2014, 144, 50-56. | 8.2 | 7 |
| 13 | Baltic herring (Clupea harengus membras) protein isolate produced using the pH-shift process and its application in food models. Food Research International, 2022, 158, 111578. | 6.2 | 4 |
| 14 | Food Fortification Using Spray-Dried Emulsions of Fish Oil Produced with Maltodextrin, Plant and Whey Proteins—Effect on Sensory Perception, Volatiles and Storage Stability. Molecules, 2022, 27, 3553. | 3.8 | 3 |