Annelie Damerau

List of Publications by Year
in descending order

14	329	933447 10	1058476 14
papers	citations	h-index	g-index

14	14	14	333
all docs	docs citations	times ranked	citing authors

#	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-GCâ€“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 rgBT /Overlock	4.3	25
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 â€“ 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 Î±-tocopherol response of docosahexaenoic acid (DHA,) Tj ETQq1 1 0.784314 rgBT /Overlock	8.2	11
12	Interfacial protein engineering for sprayâ€“dried emulsions â€“ 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 Proteinsâ€”Effect on Sensory Perception, Volatiles and Storage Stability. Molecules, 2022, 27, 3553.	3.8	3