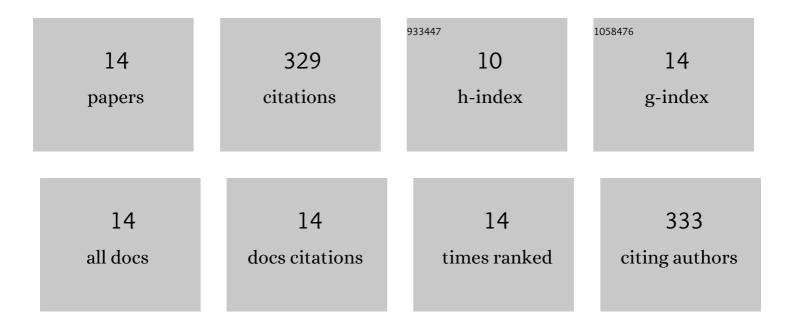
## Annelie Damerau

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4069028/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	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
2	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
3	Oxidative stability, oxidation pattern and α-tocopherol response of docosahexaenoic acid (DHA,) Tj ETQq1 1 0.78	4314 rgB⊺ 8.2	「/Overlock 11
4	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
5	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
6	Enzyme-Assisted Extraction of Fish Oil from Whole Fish and by-Products of Baltic Herring (Clupea) Tj ETQq0 0 0 rg	BT /Overlo 4.3	ock 10 Tf 50
7	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

8	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
9	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
10	Effect of extrusion processing on lipid stability of rye bran. European Food Research and Technology, 2015, 241, 49-60.	3.3	15
11	Reorganisation of starch, proteins and lipids in extrusion of oats. Journal of Cereal Science, 2015, 64, 48-55.	3.7	45
12	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
13	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
14	Interfacial protein engineering for spray-dried emulsions – Part II: Oxidative stability. Food Chemistry, 2014, 144, 57-64.	8.2	18