

# Annelie Damerau

## List of Publications by Year in descending order

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14  
papers

329  
citations

933447

10  
h-index

1058476

14  
g-index

14  
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14  
docs citations

14  
times ranked

333  
citing authors

#	ARTICLE	IF	CITATIONS
1	Baltic herring ( <i>Clupea harengus membras</i> ) oil encapsulation by spray drying using a rice and whey protein blend as a coating material. <i>Journal of Food Engineering</i> , 2022, 314, 110769.	5.2	19
2	Quality of Protein Isolates and Hydrolysates from Baltic Herring ( <i>Clupea harengus membras</i> ) and Roach ( <i>Rutilus rutilus</i> ) Produced by pH-Shift Processes and Enzymatic Hydrolysis. <i>Foods</i> , 2022, 11, 230.	4.3	13
3	Oxidative stability, oxidation pattern and $\alpha$ -tocopherol response of docosahexaenoic acid (DHA,) Tj ETQq1 1 0.784314 rgBT /Overlock 11	8.2	11
4	Food Fortification Using Spray-Dried Emulsions of Fish Oil Produced with Maltodextrin, Plant and Whey Proteinsâ€”Effect on Sensory Perception, Volatiles and Storage Stability. <i>Molecules</i> , 2022, 27, 3553.	3.8	3
5	Baltic herring ( <i>Clupea harengus membras</i> ) protein isolate produced using the pH-shift process and its application in food models. <i>Food Research International</i> , 2022, 158, 111578.	6.2	4
6	Enzyme-Assisted Extraction of Fish Oil from Whole Fish and by-Products of Baltic Herring ( <i>Clupea</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	4.3	25
7	Effect of supercritical CO2 plant extract and berry press cakes on stability and consumer acceptance of frozen Baltic herring ( <i>Clupea harengus membras</i> ) mince. <i>Food Chemistry</i> , 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-GCâ€”MS in comparison with conventional methods. <i>Food Chemistry</i> , 2020, 330, 127194.	8.2	33
9	Changes in lipids and volatile compounds of oat flours and extrudates during processing and storage. <i>Journal of Cereal Science</i> , 2015, 62, 102-109.	3.7	81
10	Effect of extrusion processing on lipid stability of rye bran. <i>European Food Research and Technology</i> , 2015, 241, 49-60.	3.3	15
11	Reorganisation of starch, proteins and lipids in extrusion of oats. <i>Journal of Cereal Science</i> , 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. <i>Food Chemistry</i> , 2014, 157, 1-9.	8.2	34
13	Interfacial protein engineering for sprayâ€”dried emulsions â€” Part I: Effects on protein distribution and physical properties. <i>Food Chemistry</i> , 2014, 144, 50-56.	8.2	7
14	Interfacial protein engineering for spray-dried emulsions â€” Part II: Oxidative stability. <i>Food Chemistry</i> , 2014, 144, 57-64.	8.2	18