

Lars Duelund

List of Publications by Year in descending order

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42
papers

1,698
citations

394286

19
h-index

302012

39
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43
all docs

43
docs citations

43
times ranked

2312
citing authors

#	ARTICLE	IF	CITATIONS
1	Free Energy of Spin-Crossover Complexes Calculated with Density Functional Methods. <i>Inorganic Chemistry</i> , 2001, 40, 2201-2203.	1.9	266
2	Absence of Fluid-Ordered/Fluid-Disordered Phase Coexistence in Ceramide/POPC Mixtures Containing Cholesterol. <i>Biophysical Journal</i> , 2006, 90, 4437-4451.	0.2	157
3	On the human consumption of the red seaweed dulse (<i>Palmaria palmata</i> (L.) Weber & Mohr). <i>Journal of Applied Phycology</i> , 2013, 25, 1777-1791.	1.5	153
4	Triglyceride Blisters in Lipid Bilayers: Implications for Lipid Droplet Biogenesis and the Mobile Lipid Signal in Cancer Cell Membranes. <i>PLoS ONE</i> , 2010, 5, e12811.	1.1	138
5	Understanding Detergent Effects on Lipid Membranes: A Model Study of Lysolipids. <i>Biophysical Journal</i> , 2010, 98, 2199-2205.	0.2	89
6	Flavour of fermented fish, insect, game, and pea sauces: Garum revisited. <i>International Journal of Gastronomy and Food Science</i> , 2017, 9, 16-28.	1.3	75
7	Seaweeds for umami flavour in the New Nordic Cuisine. <i>Flavour</i> , 2012, 1, .	2.3	71
8	Anisotropic Nuclear Inelastic Scattering of an Iron(II) Molecular Crystal. <i>Physical Review Letters</i> , 2001, 86, 1351-1354.	2.9	70
9	Umami taste, free amino acid composition, and volatile compounds of brown seaweeds. <i>Journal of Applied Phycology</i> , 2019, 31, 1213-1232.	1.5	60
10	Solid and solution state structures of mono- and di-nuclear iron(III) complexes of related hexadentate and pentadentate aminopyridyl ligands. <i>Dalton Transactions RSC</i> , 2001, , 152-156.	2.3	56
11	Substituent Effects on the Spin-Transition Temperature in Complexes with Tris(pyrazolyl) Ligands. <i>Monatshefte für Chemie</i> , 2003, 134, 295-306.	0.9	48
12	Contents of capsaicinoids in chillies grown in Denmark. <i>Food Chemistry</i> , 2017, 221, 913-918.	4.2	48
13	Buffers Affect the Bending Rigidity of Model Lipid Membranes. <i>Langmuir</i> , 2014, 30, 13-16.	1.6	46
14	Inclusion of Terpenoid Plant Extracts in Lipid Bilayers Investigated by Molecular Dynamics Simulations. <i>Journal of Physical Chemistry B</i> , 2010, 114, 15825-15831.	1.2	44
15	Influence of the Active Compounds of <i>Perilla frutescens</i> Leaves on Lipid Membranes. <i>Journal of Natural Products</i> , 2012, 75, 160-166.	1.5	29
16	Mechanics and dynamics of triglyceride-phospholipid model membranes: Implications for cellular properties and function. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2011, 1808, 1947-1956.	1.4	26
17	Sphingomyelinase D Activity in Model Membranes: Structural Effects of in situ Generation of Ceramide-1-Phosphate. <i>PLoS ONE</i> , 2012, 7, e36003.	1.1	25
18	Composition, structure and properties of POPC-triolein mixtures. Evidence of triglyceride domains in phospholipid bilayers. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2013, 1828, 1909-1917.	1.4	22

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19	Membrane Restructuring by Phospholipase A2 Is Regulated by the Presence of Lipid Domains. <i>Biophysical Journal</i> , 2011, 101, 90-99.	0.2	19
20	Is a constant low-entropy process at the root of glycolytic oscillations?. <i>Journal of Biological Physics</i> , 2018, 44, 419-431.	0.7	19
21	Vitamin D Depletion in Pregnancy Decreases Survival Time, Oxygen Saturation, Lung Weight and Body Weight in Preterm Rat Offspring. <i>PLoS ONE</i> , 2016, 11, e0155203.	1.1	19
22	Electron paramagnetic resonance characteristics of some non-heme low-spin iron(III) complexes. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2000, 56, 331-340.	2.0	18
23	Acute cholesterol depletion leads to net loss of the organic osmolyte taurine in Ehrlich LettrÃ© tumor cells. <i>Amino Acids</i> , 2010, 39, 1521-1536.	1.2	18
24	Propofol modulates the lipid phase transition and localizes near the headgroup of membranes. <i>Chemistry and Physics of Lipids</i> , 2013, 175-176, 84-91.	1.5	18
25	On the gastrophysics of jellyfish preparation. <i>International Journal of Gastronomy and Food Science</i> , 2017, 9, 34-38.	1.3	18
26	The quest for umami: Can sous vide contribute?. <i>International Journal of Gastronomy and Food Science</i> , 2018, 13, 129-133.	1.3	18
27	Inhibition of cholesterol transport in an intestine cell model by pine-derived phytosterols. <i>Chemistry and Physics of Lipids</i> , 2016, 200, 62-73.	1.5	17
28	Effects of seaweed sterols fucosterol and desmosterol on lipid membranes. <i>Chemistry and Physics of Lipids</i> , 2017, 205, 1-10.	1.5	17
29	Consumer perception of snack sausages enriched with umami-tasting meat protein hydrolysates. <i>Meat Science</i> , 2019, 150, 65-76.	2.7	17
30	A Simplified Chromatographic Approach to Purify Commercially Available Bovine Submaxillary Mucins (BSM). <i>Preparative Biochemistry and Biotechnology</i> , 2015, 45, 84-99.	1.0	16
31	Polyaromatic hydrocarbons do not disturb liquidâ€“liquid phase coexistence, but increase the fluidity of model membranes. <i>Chemistry and Physics of Lipids</i> , 2014, 184, 18-24.	1.5	14
32	Odour-induced umami â€“ Olfactory contribution to umami taste in seaweed extracts (dashi) by sensory interactions. <i>International Journal of Gastronomy and Food Science</i> , 2021, 25, 100363.	1.3	13
33	Phase coexistence in a trioleinâ€“phosphatidylcholine system. Implications for lysosomal membrane properties. <i>Chemistry and Physics of Lipids</i> , 2010, 163, 218-227.	1.5	8
34	Label free noninvasive spatially resolved NaCl concentration measurements using Coherent Anti-Stokes Raman Scattering microscopy applied to butter. <i>Food Chemistry</i> , 2019, 297, 124881.	4.2	7
35	Effects of seaweed sterols fucosterol And desmosterol on lipid membranes. <i>Biophysical Journal</i> , 2009, 96, 606a.	0.2	6
36	Biophysical Evaluation of Food Decontamination Effects on Tissue and Bacteria. <i>Food Biophysics</i> , 2011, 6, 170-182.	1.4	6

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37	Data for the size of cholesterol-fat micelles as a function of bile salt concentration and the physico-chemical properties of six liquid experimental pine-derived phytosterol formulations in a cholesterol-containing artificial intestine fluid. <i>Data in Brief</i> , 2017, 10, 478-481.	0.5	3
38	The Microscopic Structure of Crunchy and Crispy Jellyfish. <i>Biophysical Journal</i> , 2018, 114, 538a.	0.2	3
39	(1,1,1-Tris{[N-(2-pyridylmethyl)-N-methylamino]methyl}ethane- $\hat{6}$ N)manganese(II) bis(perchlorate). <i>Acta Crystallographica Section E: Structure Reports Online</i> , 2007, 63, m1177-m1178.	0.2	0
40	Dimetallic functionalities in liposome bilayers. <i>Supramolecular Chemistry</i> , 2015, 27, 642-653.	1.5	0
41	Validation and comparison of ammonia measurement techniques used to determine ammonia absorbed by passive absorption samplers. <i>Canadian Journal of Soil Science</i> , 0, , 1-4.	0.5	0
42	Substituent Effects on the Spin-Transition Temperature in Complexes with Tris(pyrazolyl) Ligands. , 2003, , 179-190.		0