Susan N Marshall

List of Publications by Year in descending order

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Version: 2024-02-01

840585 794469 19 484 11 19 citations h-index g-index papers 19 19 19 771 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Lipases from Mammals and Fishes. Reviews in Fisheries Science, 2009, 17, 18-40.	2.1	92
2	High-throughput quantification of hydroxyproline for determination of collagen. Analytical Biochemistry, 2011, 417, 289-291.	1.1	73
3	Controlling enzyme function through immobilisation on graphene, graphene derivatives and other two dimensional nanomaterials. Journal of Materials Chemistry B, 2018, 6, 3200-3218.	2.9	49
4	Raman Spectroscopy of Fish Oil Capsules: Polyunsaturated Fatty Acid Quantitation Plus Detection of Ethyl Esters and Oxidation. Journal of Agricultural and Food Chemistry, 2017, 65, 3551-3558.	2.4	39
5	Purification and properties of digestive lipases from Chinook salmon (Oncorhynchus tshawytscha) and New Zealand hoki (Macruronus novaezelandiae). Fish Physiology and Biochemistry, 2010, 36, 1041-1060.	0.9	36
6	Flavour development in dairy cream using fish digestive lipases from Chinook salmon (Oncorhynchus) Tj ETQq0 (0 0 rgBT /0 4.2	Overlock 10 Tf 28
7	Rapid Quantitative Determination of Squalene in Shark Liver Oils by Raman and IR Spectroscopy. Lipids, 2016, 51, 139-147.	0.7	25
8	Characterisation of lipase fatty acid selectivity using novel omega-3 pNP-acyl esters. Journal of Functional Foods, 2014, 6, 259-269.	1.6	21
9	Regiospecific Analyses of Triacylglycerols of Hoki (<i>Macruronus novaezelandiae</i>) and Greenshellâ,,¢ Mussel (<i>Perna canaliculus</i>). JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 509-516.	0.8	19
10	The use of immobilised digestive lipase from Chinook salmon (Oncorhynchus tshawytscha) to generate flavour compounds in milk. Food Chemistry, 2016, 199, 323-329.	4.2	17
11	4-Hydroxy-N-propyl-1,8-naphthalimide esters: New fluorescence-based assay for analysing lipase and esterase activity. Biochimie, 2016, 128-129, 127-132.	1.3	15
12	Hydrophobic immobilization of a bile salt activated lipase from Chinook salmon (Oncorhynchus) Tj ETQq0 0 0 rgl	BT/Qverlo	ock ₁₃ 0 Tf 50 30
13	Immobilisation of Candida rugosa lipase on a highly hydrophobic support: A stable immobilised lipase suitable for non-aqueous synthesis. Biotechnology Reports (Amsterdam, Netherlands), 2020, 28, e00535.	2.1	13
14	Synthesis and use of an isoform-specific affinity matrix in the purification of glutathione S-transferases from the housefly, Musca domestica (L.). Protein Expression and Purification, 1990, 1, 121-126.	0.6	11
15	Quantifying Graphene Oxide Reduction Using Spectroscopic Techniques: A Chemometric Analysis. Applied Spectroscopy, 2018, 72, 1764-1773.	1.2	9
16	Potential of fish by-products as a source of novel marine lipases and their uses in industrial applications. Lipid Technology, 2013, 25, 35-37.	0.3	8
17	Effect of Triton X-100 on the Activity and Selectivity of Lipase Immobilized on Chemically Reduced Graphene Oxides. Langmuir, 2021, 37, 9202-9214.	1.6	7
18	A simplified method for active-site titration of lipases immobilised on hydrophobic supports. Enzyme and Microbial Technology, 2018, 113, 18-23.	1.6	6

#	Article	IF	CITATIONS
19	A Semi-Quantitative Method for the Detection of Trace Amounts of Native Collagen in Beer. Journal of the Institute of Brewing, 2008, 114, 257-261.	0.8	3