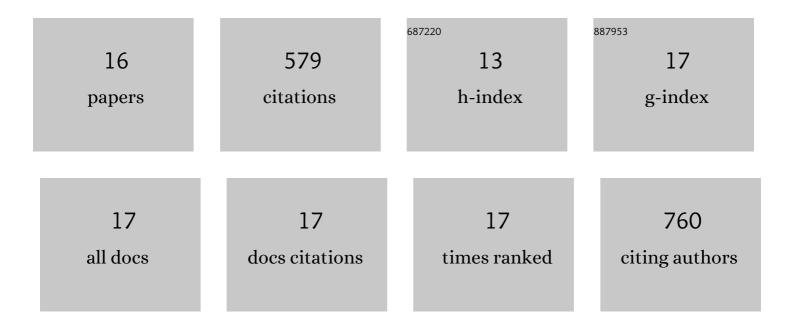
Karin Larsson

List of Publications by Year in descending order

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KADIN LADSSON

#	Article	IF	CITATIONS
1	Demo-scale production of protein-rich fungal biomass from potato protein liquor for use as innovative food and feed products. Food Bioscience, 2022, 47, 101637.	2.0	17
2	Sustainable Large-Scale Aquaculture of the Northern Hemisphere Sea Lettuce, Ulva fenestrata, in an Off-Shore Seafarm. Journal of Marine Science and Engineering, 2021, 9, 615.	1.2	32
3	Effect of storage conditions on lipid oxidation, nutrient loss and colour of dried seaweeds, Porphyra umbilicalis and Ulva fenestrata, subjected to different pretreatments. Algal Research, 2021, 56, 102295.	2.4	15
4	From stale bread and brewers spent grain to a new food source using edible filamentous fungi. Bioengineered, 2020, 11, 582-598.	1.4	67
5	Investigating commercially relevant packaging solutions to improve storage stability of mechanically filleted Atlantic mackerel (Scomber scombrus) produced under industrial conditions. European Food Research and Technology, 2020, 246, 693-701.	1.6	4
6	Effect of antioxidants on the sensory quality and physicochemical stability of Atlantic mackerel (Scomber scombrus) fillets during frozen storage. Food Chemistry, 2020, 321, 126744.	4.2	29
7	Size Matters: Ingestion of Relatively Large Microplastics Contaminated with Environmental Pollutants Posed Little Risk for Fish Health and Fillet Quality. Environmental Science & Technology, 2018, 52, 14381-14391.	4.6	62
8	Malondialdehyde and 4-hydroxy-2-hexenal are formed during dynamic gastrointestinal in vitro digestion of cod liver oils. Food and Function, 2016, 7, 3458-3467.	2.1	23
9	Formation of reactive aldehydes (MDA, HHE, HNE) during the digestion of cod liver oil: comparison of human and porcine <i>in vitro</i> digestion models. Food and Function, 2016, 7, 1401-1412.	2.1	48
10	Formation of malondialdehyde (MDA), 4-hydroxy-2-hexenal (HHE) and 4-hydroxy-2-nonenal (HNE) in fish and fish oil during dynamic gastrointestinal in vitro digestion. Food and Function, 2016, 7, 1176-1187.	2.1	52
11	Effect of <i>in vitro</i> digested cod liver oil of different quality on oxidative, proteomic and inflammatory responses in the yeast <i>Saccharomyces cerevisiae</i> and human monocyte-derived dendritic cells. Journal of the Science of Food and Agriculture, 2015, 95, 3096-3106.	1.7	8
12	Oxidation of Cod Liver Oil during Gastrointestinal in Vitro Digestion. Journal of Agricultural and Food Chemistry, 2012, 60, 7556-7564.	2.4	58
13	Activity of caffeic acid in different fish lipid matrices: A review. Food Chemistry, 2012, 131, 730-740.	4.2	61
14	Effect of caffeic acid on haemoglobinâ€mediated lipid and protein oxidation in washed cod mince during ice and frozen storage. Journal of the Science of Food and Agriculture, 2010, 90, 2531-2540.	1.7	29
15	Inhibition of Hemoglobin-Mediated Oxidation of Regular and Lipid-Fortified Washed Cod Mince by a White Grape Dietary Fiber. Journal of Agricultural and Food Chemistry, 2007, 55, 5299-5305.	2.4	30
16	Hemoglobin-Mediated Lipid Oxidation and Compositional Characteristics of Washed Fish Mince Model Systems Made from Cod (Gadus morhua), Herring (Clupea harengus), and Salmon (Salmo salar) Muscle. Journal of Agricultural and Food Chemistry, 2007, 55, 9027-9035.	2.4	42