

# Karin Larsson

## List of Publications by Year in descending order

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Version: 2024-02-01

16  
papers

579  
citations

687220

13  
h-index

887953

17  
g-index

17  
all docs

17  
docs citations

17  
times ranked

760  
citing authors

#	ARTICLE	IF	CITATIONS
1	Demo-scale production of protein-rich fungal biomass from potato protein liquor for use as innovative food and feed products. <i>Food Bioscience</i> , 2022, 47, 101637.	2.0	17
2	Sustainable Large-Scale Aquaculture of the Northern Hemisphere Sea Lettuce, <i>Ulva fenestrata</i> , in an Off-Shore Seafarm. <i>Journal of Marine Science and Engineering</i> , 2021, 9, 615.	1.2	32
3	Effect of storage conditions on lipid oxidation, nutrient loss and colour of dried seaweeds, <i>Porphyra umbilicalis</i> and <i>Ulva fenestrata</i> , subjected to different pretreatments. <i>Algal Research</i> , 2021, 56, 102295.	2.4	15
4	From stale bread and brewers spent grain to a new food source using edible filamentous fungi. <i>Bioengineered</i> , 2020, 11, 582-598.	1.4	67
5	Investigating commercially relevant packaging solutions to improve storage stability of mechanically filleted Atlantic mackerel ( <i>Scomber scombrus</i> ) produced under industrial conditions. <i>European Food Research and Technology</i> , 2020, 246, 693-701.	1.6	4
6	Effect of antioxidants on the sensory quality and physicochemical stability of Atlantic mackerel ( <i>Scomber scombrus</i> ) fillets during frozen storage. <i>Food Chemistry</i> , 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. <i>Environmental Science &amp; Technology</i> , 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. <i>Food and Function</i> , 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. <i>Food and Function</i> , 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. <i>Food and Function</i> , 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. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 3096-3106.	1.7	8
12	Oxidation of Cod Liver Oil during Gastrointestinal in Vitro Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7556-7564.	2.4	58
13	Activity of caffeic acid in different fish lipid matrices: A review. <i>Food Chemistry</i> , 2012, 131, 730-740.	4.2	61
14	Effect of caffeic acid on haemoglobin-mediated lipid and protein oxidation in washed cod mince during ice and frozen storage. <i>Journal of the Science of Food and Agriculture</i> , 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. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5299-5305.	2.4	30
16	Hemoglobin-Mediated Lipid Oxidation and Compositional Characteristics of Washed Fish Mince Model Systems Made from Cod ( <i>Gadus morhua</i> ), Herring ( <i>Clupea harengus</i> ), and Salmon ( <i>Salmo salar</i> ) Muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 9027-9035.	2.4	42