Eric Andrew Decker

List of Publications by Citations

405 papers	30,431 citations	94 h-index	154 g-index
414 ext. papers	33,331 ext. citations	6 avg, IF	7.52 L-index

#	Paper	IF	Citations
405	Rapid, Sensitive, Iron-Based Spectrophotometric Methods for Determination of Peroxide Values of Food Lipids. *Journal of AOAC INTERNATIONAL*, **1994**, 77, 421-424	1.7	929
404	Antioxidant activity of proteins and peptides. *Critical Reviews in Food Science and Nutrition*, **2008**, 48, 430-41	11.5	839
403	Role of ferritin as a lipid oxidation catalyst in muscle food. *Journal of Agricultural and Food Chemistry*, **1990**, 38, 674-677	5.7	810
402	Emulsion-based delivery systems for lipophilic bioactive components. *Journal of Food Science*, **2007**, 72, R109-24	3.4	714
401	Structural design principles for delivery of bioactive components in nutraceuticals and functional foods. *Critical Reviews in Food Science and Nutrition*, **2009**, 49, 577-606	11.5	667
400	In vitro human digestion models for food applications. *Food Chemistry*, **2011**, 125, 1-12	8.5	605
399	Factors influencing the chemical stability of carotenoids in foods. *Critical Reviews in Food Science and Nutrition*, **2010**, 50, 515-32	11.5	492
398	Mechanisms of lipid oxidation in food dispersions. *Trends in Food Science and Technology*, **2011**, 22, 3-13	15.3	431
397	Nanoemulsion delivery systems: influence of carrier oil on β-carotene bioaccessibility. *Food Chemistry*, **2012**, 135, 1440-7	8.5	389
396	Physical and chemical stability of β-carotene-enriched nanoemulsions: Influence of pH, ionic strength, temperature, and emulsifier type. *Food Chemistry*, **2012**, 132, 1221-1229	8.5	367
395	Role of physical structures in bulk oils on lipid oxidation. *Critical Reviews in Food Science and Nutrition*, **2007**, 47, 299-317	11.5	360
394	Lipid oxidation in corn oil-in-water emulsions stabilized by casein, whey protein isolate, and soy protein isolate. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 1696-700	5.7	353
393	Solid Lipid Nanoparticles as Delivery Systems for Bioactive Food Components. *Food Biophysics*, **2008**, 3, 146-154	3.2	334
392	Controlling lipid bioavailability through physicochemical and structural approaches. *Critical Reviews in Food Science and Nutrition*, **2009**, 49, 48-67	11.5	326
391	Influence of emulsifier type on in vitro digestibility of lipid droplets by pancreatic lipase. *Food Research International*, **2007**, 40, 770-781	7	324
390	Endogenous skeletal muscle antioxidants. *Critical Reviews in Food Science and Nutrition*, **1994**, 34, 403-26	11.5	310
389	Mechanisms of the antioxidant activity of a high molecular weight fraction of whey. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 1473-8	5.7	260

388	Measuring antioxidant effectiveness in food. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 4303-10	5.7	238
387	Influence of initial emulsifier type on microstructural changes occurring in emulsified lipids during in vitro digestion. *Food Chemistry*, **2009**, 114, 253-262	8.5	226
386	Iron-catalyzed lipid oxidation in emulsion as affected by surfactant, pH and NaCl. *Food Chemistry*, **1998**, 61, 307-312	8.5	212
385	Influence of pH and pectin type on properties and stability of sodium-caseinate stabilized oil-in-water emulsions. *Food Hydrocolloids*, **2006**, 20, 607-618	10.6	212
384	Chain length affects antioxidant properties of chlorogenate esters in emulsion: the cutoff theory behind the polar paradox. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 11335-42	5.7	211
383	Influence of Interfacial Composition on in Vitro Digestibility of Emulsified Lipids: Potential Mechanism for Chitosan© Ability to Inhibit Fat Digestion. *Food Biophysics*, **2006**, 1, 21-29	3.2	211
382	Influence of environmental stresses on stability of O/W emulsions containing droplets stabilized by multilayered membranes produced by a layer-by-layer electrostatic deposition technique. *Food Hydrocolloids*, **2005**, 19, 209-220	10.6	208
381	Relationships between free radical scavenging and antioxidant activity in foods. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 2969-76	5.7	197
380	Role of continuous phase protein on the oxidative stability of fish oil-in-water emulsions. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 4558-64	5.7	196
379	Influence of environmental conditions on the stability of oil in water emulsions containing droplets stabilized by lecithin-chitosan membranes. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 5522-7	5.7	191
378	Production and characterization of O/W emulsions containing cationic droplets stabilized by lecithin-chitosan membranes. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 2806-12	5.7	188
377	Antioxidant activity of cysteine, tryptophan, and methionine residues in continuous phase beta-lactoglobulin in oil-in-water emulsions. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 10248-53	5.7	184
376	What makes good antioxidants in lipid-based systems? The next theories beyond the polar paradox. *Critical Reviews in Food Science and Nutrition*, **2015**, 55, 183-201	11.5	181
375	The effects of surfactant type, pH, and chelators on the oxidation of salmon oil-in-water emulsions. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 4112-6	5.7	179
374	Influence of pH and carrageenan type on properties of ╫lactoglobulin stabilized oil-in-water emulsions. *Food Hydrocolloids*, **2005**, 19, 83-91	10.6	177
373	Impact of whey protein emulsifiers on the oxidative stability of salmon oil-in-water emulsions. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 1435-9	5.7	176
372	Evidence of Iron Association with Emulsion Droplets and Its Impact on Lipid Oxidation. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 5072-5077	5.7	174
371	Properties and stability of oil-in-water emulsions stabilized by fish gelatin. *Food Hydrocolloids*, **2006**, 20, 596-606	10.6	173

370	Impact of surfactant properties on oxidative stability of beta-carotene encapsulated within solid lipid nanoparticles. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 8033-40	5.7	172
369	Relationship between hydrophobicity and antioxidant ability of "phenolipids" in emulsion: a parabolic effect of the chain length of rosmarinate esters. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 2869-76	5.7	169
368	Influence of emulsifier type on gastrointestinal fate of oil-in-water emulsions containing anionic dietary fiber (pectin). *Food Hydrocolloids*, **2015**, 45, 175-185	10.6	168
367	Development of food-grade nanoemulsions and emulsions for delivery of omega-3 fatty acids: opportunities and obstacles in the food industry. *Food and Function*, **2015**, 6, 42-55	6.1	166
366	Designing Food Structure to Control Stability, Digestion, Release and Absorption of Lipophilic Food Components. *Food Biophysics*, **2008**, 3, 219-228	3.2	162
365	The role of phenolics, conjugated linoleic acid, carnosine, and pyrroloquinoline quinone as nonessential dietary antioxidants. *Nutrition Reviews*, **1995**, 53, 49-58	6.4	156
364	Production and characterization of oil-in-water emulsions containing droplets stabilized by beta-lactoglobulin-pectin membranes. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 6612-7	5.7	155
363	Production and characterization of O/W emulsions containing droplets stabilized by lecithin-chitosan-pectin mutilayered membranes. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 3595-600	5.7	151
362	Use of caseinophosphopeptides as natural antioxidants in oil-in-water emulsions. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 2365-70	5.7	149
361	Determination of hydroperoxides in foods and biological samples by the ferrous oxidation-xylenol orange method: a review of the factors that influence the method□ performance. *Analytical Biochemistry*, **2008**, 377, 1-15	3.1	147
360	Characterization of spray-dried tuna oil emulsified in two-layered interfacial membranes prepared using electrostatic layer-by-layer deposition. *Food Research International*, **2006**, 39, 449-457	7	147
359	Extraction and characterization of oil bodies from soy beans: a natural source of pre-emulsified soybean oil. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 8711-6	5.7	143
358	Increasing the oxidative stability of liquid and dried tuna oil-in-water emulsions with electrostatic layer-by-layer deposition technology. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 4561-6	5.7	143
357	Influence of pH and iota-carrageenan concentration on physicochemical properties and stability of beta-lactoglobulin-stabilized oil-in-water emulsions. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 3626-32	5.7	143
356	Healthier meat products as functional foods. *Meat Science*, **2010**, 86, 49-55	6.4	139
355	Conjugated Linoleic Acid Concentrations in Dairy Products as Affected by Processing and Storage. *Journal of Food Science*, **1995**, 60, 695-697	3.4	136
354	Formation of biopolymer particles by thermal treatment of □lactoglobulin□pectin complexes. *Food Hydrocolloids*, **2009**, 23, 1312-1321	10.6	134
353	Role of Postadsorption Conformation Changes of □Lactoglobulin on Its Ability To Stabilize Oil Droplets against Flocculation during Heating at Neutral pH. *Langmuir*, **2002**, 18, 7577-7583	4	134

352	Role of calcium and calcium-binding agents on the lipase digestibility of emulsified lipids using an in vitro digestion model. *Food Hydrocolloids*, **2010**, 24, 719-725	10.6	133
351	Minor components in food oils: a critical review of their roles on lipid oxidation chemistry in bulk oils and emulsions. *Critical Reviews in Food Science and Nutrition*, **2011**, 51, 901-16	11.5	132
350	Protein-stabilized nanoemulsions and emulsions: comparison of physicochemical stability, lipid oxidation, and lipase digestibility. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 415-27	5.7	130
349	Stability of spray-dried tuna oil emulsions encapsulated with two-layered interfacial membranes. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 8365-71	5.7	130
348	Antioxidant mechanisms of caseinophosphopeptides and casein hydrolysates and their application in ground beef. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 8208-13	5.7	130
347	Preliminary study of the influence of dietary fiber on the properties of oil-in-water emulsions passing through an in vitro human digestion model. *Food Hydrocolloids*, **2006**, 20, 800-809	10.6	124
346	Influence of droplet characteristics on the formation of oil-in-water emulsions stabilized by surfactant-chitosan layers. *Langmuir*, **2005**, 21, 6228-34	4	124
345	Differences in the antioxidant mechanism of carnosine in the presence of copper and iron. *Journal of Agricultural and Food Chemistry*, **1992**, 40, 756-759	5.7	122
344	Influence of lipid physical state on the in vitro digestibility of emulsified lipids. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 3791-7	5.7	121
343	Lipid oxidation in emulsions as affected by charge status of antioxidants and emulsion droplets. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 2267-73	5.7	121
342	Chemical, physical, and functional properties of oxidized turkey white muscle myofibrillar proteins. *Journal of Agricultural and Food Chemistry*, **1993**, 41, 186-189	5.7	121
341	Phospholipids in foods: prooxidants or antioxidants?. *Journal of the Science of Food and Agriculture*, **2016**, 96, 18-31	4.3	120
340	The role of oxygen in lipid oxidation reactions: a review. *Annual Review of Food Science and Technology*, **2015**, 6, 171-90	14.7	119
339	Evaluation of conjugated linoleic acid concentrations in cooked beef. *Journal of Agricultural and Food Chemistry*, **1994**, 42, 1757-1760	5.7	119
338	Inhibition of Protein and Lipid Oxidation in Beef Heart Surimi-like Material by Antioxidants and Combinations of pH, NaCl, and Buffer Type in the Washing Media *Journal of Agricultural and Food Chemistry*, **1996**, 44, 119-125	5.7	118
337	Inhibition of β-carotene degradation in oil-in-water nanoemulsions: influence of oil-soluble and water-soluble antioxidants. *Food Chemistry*, **2012**, 135, 1036-43	8.5	117
336	Strategies for manipulating the prooxidative/antioxidative balance of foods to maximize oxidative stability. *Trends in Food Science and Technology*, **1998**, 9, 241-248	15.3	116
335	Factors affecting lycopene oxidation in oil-in-water emulsions. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 1408-14	5.7	116

334	Impact of lipid nanoparticle physical state on particle aggregation and β-carotene degradation: Potential limitations of solid lipid nanoparticles. *Food Research International*, **2013**, 52, 342-349	7	112
333	Spray-dried multilayered emulsions as a delivery method for omega-3 fatty acids into food systems. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 3112-9	5.7	112
332	Chemical and physical stability of citral and limonene in sodium dodecyl sulfate-chitosan and gum arabic-stabilized oil-in-water emulsions. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 3585-91	5.7	111
331	Influence of protein type on oxidation and digestibility of fish oil-in-water emulsions: gliadin, caseinate, and whey protein. *Food Chemistry*, **2015**, 175, 249-57	8.5	110
330	Ability of surfactant headgroup size to alter lipid and antioxidant oxidation in oil-in-water emulsions. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 2057-61	5.7	109
329	Ability of lipid hydroperoxides to partition into surfactant micelles and alter lipid oxidation rates in emulsions. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 5445-9	5.7	107
328	Potential of wheat-based breakfast cereals as a source of dietary antioxidants. *Journal of the American College of Nutrition*, **2000**, 19, 308S-311S	3.5	107
327	Encapsulation of emulsified tuna oil in two-layered interfacial membranes prepared using electrostatic layer-by-layer deposition. *Food Hydrocolloids*, **2005**, 19, 1044-1053	10.6	106
326	Influence of lipid type on gastrointestinal fate of oil-in-water emulsions: In vitro digestion study. *Food Research International*, **2015**, 75, 71-78	7	104
325	EPR Spin-Trapping Studies of the Hydroxyl Radical Scavenging Activity of Carnosine and Related Dipeptides. *Journal of Agricultural and Food Chemistry*, **1994**, 42, 1407-1410	5.7	103
324	Thermal analysis of β-lactoglobulin complexes with pectins or carrageenan for production of stable biopolymer particles. *Food Hydrocolloids*, **2010**, 24, 239-248	10.6	102
323	Impact of protein surface denaturation on droplet flocculation in hexadecane oil-in-water emulsions stabilized by beta-lactoglobulin. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 7131-7	5.7	102
322	Effects of sonication on the physicochemical and functional properties of walnut protein isolate. *Food Research International*, **2018**, 106, 853-861	7	101
321	Quantitation of carnosine in humans plasma after dietary consumption of beef. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 4736-9	5.7	101
320	The effect of metal ions on lipid oxidation, colour and physicochemical properties of cuttlefish (Sepia pharaonis) subjected to multiple freeze–thaw cycles. *Food Chemistry*, **2006**, 95, 591-599	8.5	99
319	Controlling lipid oxidation of food by active packaging technologies. *Food and Function*, **2013**, 4, 669-80	6.1	98
318	Antioxidant mechanisms of enzymatic hydrolysates of beta-lactoglobulin in food lipid dispersions. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 9565-72	5.7	98
317	Factors Influencing Catalysis of Lipid Oxidation by the Soluble Fraction of Mackerel Muscle. *Journal of Food Science*, **1990**, 55, 947-950	3.4	97

316	An investigation of the versatile antioxidant mechanisms of action of rosmarinate alkyl esters in oil-in-water emulsions. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 2692-700	5.7	96
315	Oxidative stability and in vitro digestibility of fish oil-in-water emulsions containing multilayered membranes. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 8093-9	5.7	96
314	Biological Implications of Lipid Oxidation Products. *JAOCS, Journal of the American Oil Chemistso Society*, **2017**, 94, 339-351	1.8	95
313	Physical and oxidative stability of fish oil nanoemulsions produced by spontaneous emulsification: Effect of surfactant concentration and particle size. *Journal of Food Engineering*, **2015**, 164, 10-20	6	95
312	Effects of chitosan and rosmarinate esters on the physical and oxidative stability of liposomes. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 5679-84	5.7	95
311	Nutraceutical nanoemulsions: influence of carrier oil composition (digestible versus indigestible oil) on ╫carotene bioavailability. *Journal of the Science of Food and Agriculture*, **2013**, 93, 3175-83	4.3	94
310	Antioxidant effect of aqueous extracts from wheat based ready-to-eat breakfast cereals. *Food Chemistry*, **2000**, 68, 1-6	8.5	92
309	Inhibition of lipid oxidation by carnosine. *JAOCS, Journal of the American Oil ChemistsoSociety*, **1990**, 67, 650-652	1.8	92
308	Controlling the functional performance of emulsion-based delivery systems using multi-component biopolymer coatings. *European Journal of Pharmaceutics and Biopharmaceutics*, **2010**, 76, 38-47	5.7	90
307	Role of iron and hydroperoxides in the degradation of lycopene in oil-in-water emulsions. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 2993-8	5.7	90
306	Ability of surfactant micelles to alter the partitioning of phenolic antioxidants in oil-in-water emulsions. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 1254-9	5.7	90
305	Impact of tween 20 hydroperoxides and iron on the oxidation of methyl linoleate and salmon oil dispersions. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 4912-6	5.7	90
304	Ability of carnosine and other skeletal muscle components to quench unsaturated aldehydic lipid oxidation products. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 51-5	5.7	88
303	Role of continuous phase anionic polysaccharides on the oxidative stability of menhaden oil-in-water emulsions. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 3779-84	5.7	86
302	The relationship between the physicochemical properties of antioxidants and their ability to inhibit lipid oxidation in bulk oil and oil-in-water emulsions. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 4982-8	5.7	86
301	Lipid Oxidation in Low-moisture Food: A Review. *Critical Reviews in Food Science and Nutrition*, **2016** , 56, 2467-2482	11.5	85
300	How to boost antioxidants by lipophilization?. *Biochimie*, **2013**, 95, 20-6	4.6	85
299	Comparison of protein-polysaccharide nanoparticle fabrication methods: impact of biopolymer complexation before or after particle formation. *Journal of Colloid and Interface Science*, **2010**, 344, 21-9	9.3	84

298	Physical and oxidative stability of fish oil-in-water emulsions stabilized with beta-lactoglobulin and pectin. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 5926-31	5.7	83
297	Effect of molecular weight and degree of deacetylation of chitosan on the formation of oil-in-water emulsions stabilized by surfactant-chitosan membranes. *Journal of Colloid and Interface Science*, **2006**, 296, 581-90	9.3	83
296	Inhibition of low-density lipoprotein oxidation by carnosine histidine. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 511-6	5.7	83
295	Physical Stability, Autoxidation, and Photosensitized Oxidation of B Oils in Nanoemulsions Prepared with Natural and Synthetic Surfactants. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 9333-40	5.7	82
294	Phytosterol oxidation in oil-in-water emulsions and bulk oil. *Food Chemistry*, **2007**, 102, 161-167	8.5	82
293	The effects of antioxidant combinations on color and lipid oxidation in n-3 oil fortified ground beef patties. *Meat Science*, **2005**, 70, 683-9	6.4	82
292	Antioxidant Activity of an Ultrafiltration Permeate from Acid Whey. *Journal of Food Science*, **1991**, 56, 1248-1250	3.4	82
291	Influence of whey protein-beet pectin conjugate on the properties and digestibility of carotene emulsion during in vitro digestion. *Food Chemistry*, **2014**, 156, 374-9	8.5	80
290	Processing of oats and the impact of processing operations on nutrition and health benefits. *British Journal of Nutrition*, **2014**, 112 Suppl 2, S58-64	3.6	80
289	Comparison of Biopolymer Emulsifier Performance in Formation and Stabilization of Orange Oil-in-Water Emulsions. *JAOCS, Journal of the American Oil ChemistsoSociety*, **2011**, 88, 47-55	1.8	80
288	Effect of interfacial protein cross-linking on the in vitro digestibility of emulsified corn oil by pancreatic lipase. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 7488-94	5.7	79
287	Influence of heat processing and calcium ions on the ability of EDTA to inhibit lipid oxidation in oil-in-water emulsions containing omega-3 fatty acids. *Food Chemistry*, **2006**, 95, 585-590	8.5	79
286	Design of foods with bioactive lipids for improved health. *Annual Review of Food Science and Technology*, **2013**, 4, 35-56	14.7	78
285	Impact of free fatty acid concentration and structure on lipid oxidation in oil-in-water emulsions. *Food Chemistry*, **2011**, 129, 854-9	8.5	78
284	Enhancement of carotenoid bioaccessibility from carrots using excipient emulsions: influence of particle size of digestible lipid droplets. *Food and Function*, **2016**, 7, 93-103	6.1	77
283	The role of stereospecific saturated fatty acid positions on lipid nutrition. *Nutrition Reviews*, **1996**, 54, 108-10	6.4	77
282	Application of multi-component biopolymer layers to improve the freeze haw stability of oil-in-water emulsions: Lactoglobulin arrageenan elatin. *Journal of Food Engineering*, **2007**, 80, 1246-1254	6	77
281	Prooxidant mechanisms of free fatty acids in stripped soybean oil-in-water emulsions. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 7112-7	5.7	76

280	Hurdles in Predicting Antioxidant Efficacy in Oil-in-water emulsions. *Trends in Food Science and Technology*, **2017**, 67, 183-194	15.3	75
279	Dietary strategies to improve nutritional value, oxidative stability, and sensory properties of poultry products. *Critical Reviews in Food Science and Nutrition*, **2009**, 49, 800-22	11.5	75
278	Comparison of Methylation Methods for the Quantitation of Conjugated Linoleic Acid Isomers. *Journal of AOAC INTERNATIONAL*, **1993**, 76, 644-649	1.7	75
277	Effect of stabilization of rice bran by domestic heating on mechanical extraction yield, quality, and antioxidant properties of cold-pressed rice bran oil (Oryza saltiva L.). *LWT - Food Science and Technology*, **2012**, 48, 231-236	5.4	74
276	Formation and Stability of EB Oil Emulsion-Based Delivery Systems Using Plant Proteins as Emulsifiers: Lentil, Pea, and Faba Bean Proteins. *Food Biophysics*, **2017**, 12, 186-197	3.2	73
275	Inhibition of lipid oxidation by encapsulation of emulsion droplets within hydrogel microspheres. *Food Chemistry*, **2012**, 132, 766-772	8.5	73
274	Chemical and sensory analysis of strawberry flavoured yogurt supplemented with an algae oil emulsion. *Journal of Dairy Research*, **2005**, 72, 311-6	1.6	73
273	Inhibition of Ostwald ripening in model beverage emulsions by addition of poorly water soluble triglyceride oils. *Journal of Food Science*, **2012**, 77, C33-8	3.4	70
272	Impact of legume protein type and location on lipid oxidation in fish oil-in-water emulsions: Lentil, pea, and faba bean proteins. *Food Research International*, **2017**, 100, 175-185	7	68
271	Preparation of multiple emulsions based on thermodynamic incompatibility of heat-denatured whey protein and pectin solutions. *Food Hydrocolloids*, **2006**, 20, 586-595	10.6	68
270	Inhibitory effects of resveratrol and pterostilbene on human colon cancer cells: a side-by-side comparison. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 10964-70	5.7	67
269	Stability of citral in protein- and gum arabic-stabilized oil-in-water emulsions. *Food Chemistry*, **2008**, 106, 698-705	8.5	67
268	Lutein-enriched emulsion-based delivery systems: Influence of emulsifiers and antioxidants on physical and chemical stability. *Food Chemistry*, **2018**, 242, 395-403	8.5	66
267	Impact of citric acid on the tenderness, microstructure and oxidative stability of beef muscle. *Meat Science*, **2009**, 82, 113-8	6.4	66
266	Fabrication and characterization of filled hydrogel particles based on sequential segregative and aggregative biopolymer phase separation. *Food Hydrocolloids*, **2010**, 24, 689-701	10.6	66
265	Ability of surface-active antioxidants to inhibit lipid oxidation in oil-in-water emulsion. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 11052-6	5.7	66
264	Lipid oxidation in a menhaden oil-in-water emulsion stabilized by sodium caseinate cross-linked with transglutaminase. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 10222-7	5.7	66
263	Effect of antioxidants on stabilization of meat products fortified with n-3 fatty acids. *Meat Science*, **2006**, 72, 18-24	6.4	66

262	Antioxidant activity of carnosine in cooked ground pork. *Meat Science*, **1993**, 34, 245-53	6.4	65
261	Impact of iron encapsulation within the interior aqueous phase of water-in-oil-in-water emulsions on lipid oxidation. *Food Chemistry*, **2009**, 116, 271-276	8.5	64
260	Physical structures in soybean oil and their impact on lipid oxidation. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 11993-9	5.7	63
259	Influence of encapsulation of emulsified lipids with chitosan on their in vivo digestibility. *Food Chemistry*, **2007**, 104, 761-767	8.5	62
258	Utilization of polysaccharide coatings to improve freeze□thaw and freeze□dry stability of protein-coated lipid droplets. *Journal of Food Engineering*, **2008**, 86, 508-518	6	62
257	Influence of environmental stresses on stability of O/W emulsions containing cationic droplets stabilized by SDS-fish gelatin membranes. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 4236-44	5.7	62
256	Formulation of food emulsions using natural emulsifiers: Utilization of quillaja saponin and soy lecithin to fabricate liquid coffee whiteners. *Journal of Food Engineering*, **2017**, 209, 1-11	6	61
255	Influence of anionic dietary fibers (xanthan gum and pectin) on oxidative stability and lipid digestibility of wheat protein-stabilized fish oil-in-water emulsion. *Food Research International*, **2015**, 74, 131-139	7	61
254	Stabilization of soybean oil bodies using protective pectin coatings formed by electrostatic deposition. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 2240-5	5.7	61
253	Effect of dietary carnosine on plasma and tissue antioxidant concentrations and on lipid oxidation in rat skeletal muscle. *Lipids*, **1994**, 29, 461-6	1.6	61
252	New insights into the role of iron in the promotion of lipid oxidation in bulk oils containing reverse micelles. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 3524-32	5.7	60
251	Impact of chelators on the oxidative stability of whey protein isolate-stabilized oil-in-water emulsions containing □3 fatty acids. *Food Chemistry*, **2004**, 88, 57-62	8.5	60
250	Ability of surfactant hydrophobic tail group size to alter lipid oxidation in oil-in-water emulsions. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 3077-80	5.7	60
249	Oil-filled hydrogel particles for reduced-fat food applications: Fabrication, characterization, and properties. *Innovative Food Science and Emerging Technologies*, **2013**, 20, 324-334	6.8	59
248	Inhibition of lipid oxidation in nanoemulsions and filled microgels fortified with omega-3 fatty acids using casein as a natural antioxidant. *Food Hydrocolloids*, **2017**, 63, 240-248	10.6	59
247	Role of reverse micelles on lipid oxidation in bulk oils: impact of phospholipids on antioxidant activity of □tocopherol and Trolox. *Food and Function*, **2011**, 2, 302-9	6.1	59
246	Relationship between the physical properties of chlorogenic acid esters and their ability to inhibit lipid oxidation in oil-in-water emulsions. *Food Chemistry*, **2010**, 118, 830-835	8.5	59
245	Ultrasonic determination of fish composition. *Journal of Food Engineering*, **1998**, 35, 323-337	6	59

244	Physical and oxidative stability of pre-emulsified oil bodies extracted from soybeans. *Food Chemistry*, **2012**, 132, 1514-1520	8.5	58
243	Oxymyoglobin Oxidation as Affected by Oxidation Products of Phosphatidylcholine Liposomes. *Journal of Food Science*, **1997**, 62, 709-712	3.4	58
242	Interactions Between Carnosine and the Different Redox States of Myoglobin. *Journal of Food Science*, **1995**, 60, 1201-1204	3.4	58
241	Stabilization of orange oil-in-water emulsions: A new role for ester gum as an Ostwald ripening inhibitor. *Food Chemistry*, **2011**, 128, 1023-1028	8.5	57
240	DEVELOPMENT OF LIPID OXIDATION AND INACTIVATION OF ANTIOXIDANT ENZYMES IN COOKED PORK AND BEEF. *Journal of Food Lipids*, **1994**, 1, 273-283		57
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