Afaf Kamal-Eldin

List of Publications by Citations

205 papers	10,628 citations	57 h-index	98 g-index
214 ext. papers	11,483 ext. citations	4.2 avg, IF	6.39 L-index

#	Paper	IF	Citations
205	The chemistry and antioxidant properties of tocopherols and tocotrienols. *Lipids*, **1996**, 31, 671-701	1.6	1391
204	Total phenolic compounds and antioxidant capacities of major fruits from Ecuador. *Food Chemistry*, **2008**, 111, 816-823	8.5	404
203	Identification and quantification of phenolic compounds in berries of Fragaria and Rubus species (family Rosaceae). *Journal of Agricultural and Food Chemistry*, **2004**, 52, 6178-87	5.7	358
202	Distribution and contents of phenolic compounds in eighteen Scandinavian berry species. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 4477-86	5.7	285
201	Alkylresorcinols in cereals and cereal products. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 4111-8	5.7	258
200	Dietary alkylresorcinols: absorption, bioactivities, and possible use as biomarkers of whole-grain wheat- and rye-rich foods. *Nutrition Reviews*, **2004**, 62, 81-95	6.4	237
199	A multivariate study of the correlation between tocopherol content and fatty acid composition in vegetable oils. *JAOCS, Journal of the American Oil Chemists' Society*, **1997**, 74, 375-380	1.8	224
198	High-performance liquid chromatography (HPLC) analysis of phenolic compounds in berries with diode array and electrospray ionization mass spectrometric (MS) detection: ribes species. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 6736-44	5.7	215
197	Gamma-tocopherol--an underestimated vitamin?. *Annals of Nutrition and Metabolism*, **2004**, 48, 169-88	4.5	198
196	HPLC method for analysis of secoisolariciresinol diglucoside in flaxseeds. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 5216-9	5.7	168
195	Effect of fatty acids and tocopherols on the oxidative stability of vegetable oils. *European Journal of Lipid Science and Technology*, **2006**, 108, 1051-1061	3	165
194	Whole-grain foods do not affect insulin sensitivity or markers of lipid peroxidation and inflammation in healthy, moderately overweight subjects. *Journal of Nutrition*, **2007**, 137, 1401-7	4.1	162
193	Effects of commercial processing on levels of antioxidants in oats (Avena sativa L.). *Journal of Agricultural and Food Chemistry*, **2002**, 50, 1890-6	5.7	148
192	Phytochemicals and dietary fiber components in rye varieties in the HEALTHGRAIN Diversity Screen. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 9758-66	5.7	134
191	Alkylresorcinols as biomarkers of whole-grain wheat and rye intake: plasma concentration and intake estimated from dietary records. *American Journal of Clinical Nutrition*, **2008**, 87, 832-8	7	131
190	SARS-CoV-2/COVID-19: Viral Genomics, Epidemiology, Vaccines, and Therapeutic Interventions. *Viruses*, **2020**, 12,	6.2	129
189	Normal-phase high-performance liquid chromatography of tocopherols and tocotrienols. Comparison of different chromatographic columns. *Journal of Chromatography A*, **2000**, 881, 217-27	4.5	129

188	High-performance liquid chromatographic analysis of secoisolariciresinol diglucoside and hydroxycinnamic acid glucosides in flaxseed by alkaline extraction. *Journal of Chromatography A*, **2003**, 1012, 151-9	4.5	128
187	Localization of alkylresorcinols in wheat, rye and barley kernels. *Journal of Cereal Science*, **2008**, 48, 401-406	3.6	125
186	Alkylresorcinols as markers of whole grain wheat and rye in cereal products. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 8242-6	5.7	123
185	Effects of dietary phenolic compounds on tocopherol, cholesterol, and fatty acids in rats. *Lipids*, **2000**, 35, 427-35	1.6	121
184	Date fruit (Phoenix dactylifera L.): An underutilized food seeking industrial valorization. *NFS Journal*, **2017**, 6, 1-10	6.5	119
183	Antioxidant activities of □and □tocopherols in the oxidation of rapeseed oil triacylglycerols. *JAOCS, Journal of the American Oil Chemists'Society*, **1999**, 76, 749-755	1.8	113
182	Effects of alpha- and gamma-tocopherols on the autooxidation of purified sunflower triacylglycerols. *Lipids*, **1998**, 33, 715-22	1.6	107
181	The supramolecular chemistry of lipid oxidation and antioxidation in bulk oils. *European Journal of Lipid Science and Technology*, **2015**, 117, 1095-1137	3	98
180	Effect of □and □tocopherols on thermal polymerization of purified high-oleic sunflower triacylglycerols. *JAOCS, Journal of the American Oil Chemists'Society*, **1998**, 75, 1699-1703	1.8	97
179	Gas chromatographic analysis of alkylresorcinols in rye (Secale cereale L) grains. *Journal of the Science of Food and Agriculture*, **2001**, 81, 1405-1411	4.3	96
178	Human plasma kinetics and relative bioavailability of alkylresorcinols after intake of rye bran. *Journal of Nutrition*, **2006**, 136, 2760-5	4.1	89
177	Dose response of whole-grain biomarkers: alkylresorcinols in human plasma and their metabolites in urine in relation to intake. *American Journal of Clinical Nutrition*, **2009**, 89, 290-6	7	88
176	An oligomer from flaxseed composed of secoisolariciresinoldiglucoside and 3-hydroxy-3-methyl glutaric acid residues. *Phytochemistry*, **2001**, 58, 587-90	4	86
175	Comparison of reversed-phase liquid chromatography-mass spectrometry with electrospray and atmospheric pressure chemical ionization for analysis of dietary tocopherols. *Journal of Chromatography A*, **2007**, 1157, 159-70	4.5	82
174	Phenolic compounds in berries of black, red, green, and white currants (Ribes sp.). *Antioxidants and Redox Signaling*, **2001**, 3, 981-93	8.4	82
173	Physical, microscopic and chemical characterisation of industrial rye and wheat brans from the Nordic countries. *Food and Nutrition Research*, **2009**, 53,	3.1	79
172	Kinetics of antioxidant action of □and □toco-pherols in sunflower and soybean triacylglycerols. *European Journal of Lipid Science and Technology*, **2002**, 104, 262-270	3	77
171	Sesamin (a compound from sesame oil) increases tocopherol levels in rats fed ad libitum. *Lipids*, **1995**, 30, 499-505	1.6	77

170	Alkylresorcinols in wheat varieties in the HEALTHGRAIN Diversity Screen. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 9722-5	5.7	76
169	N-3 fatty acids for human nutrition: stability considerations. *European Journal of Lipid Science and Technology*, **2002**, 104, 825-836	3	75
168	The New Paradigm for Lipid Oxidation and Insights to Microencapsulation of Omega-3 Fatty Acids. *Comprehensive Reviews in Food Science and Food Safety*, **2017**, 16, 1206-1218	16.4	74
167	HPLC analysis of sesaminol glucosides in sesame seeds. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 633-8	5.7	74
166	Variations in the composition of sterols, tocopherols and lignans in seed oils from fourSesamum species. *JAOCS, Journal of the American Oil Chemistsn Society*, **1994**, 71, 149-156	1.8	74
165	Sesame seed is a rich source of dietary lignans. *JAOCS, Journal of the American Oil Chemistsn Society*, **2006**, 83, 719	1.8	73
164	Lipids and antioxidants in groats and hulls of Swedish oats (Avena sativa L). *Journal of the Science of Food and Agriculture*, **2002**, 82, 606-614	4.3	73
163	Cereal alkylresorcinols elevate gamma-tocopherol levels in rats and inhibit gamma-tocopherol metabolism in vitro. *Journal of Nutrition*, **2004**, 134, 506-10	4.1	73
162	Corn and sesame oils increase serum gamma-tocopherol concentrations in healthy Swedish women. *Journal of Nutrition*, **2001**, 131, 1195-201	4.1	73
161	Cereal alkylresorcinols are absorbed by humans. *Journal of Nutrition*, **2003**, 133, 2222-4	4.1	69
160	Identification of cereal alkylresorcinol metabolites in human urine-potential biomarkers of wholegrain wheat and rye intake. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2004**, 809, 125-30	3.2	69
159	Polymeric fractions containing phenol glucosides in flaxseed. *Food Chemistry*, **2002**, 76, 207-212	8.5	69
158	Modeling of alpha-tocopherol loss and oxidation products formed during thermoxidation in triolein and tripalmitin mixtures. *Lipids*, **2001**, 36, 719-26	1.6	67
157	Alkylresorcinols as antioxidants: hydrogen donation and peroxyl radical-scavenging effects. *Journal of the Science of Food and Agriculture*, **2001**, 81, 353-356	4.3	67
156	Yeast-leavened oat breads with high or low molecular weight beta-glucan do not differ in their effects on blood concentrations of lipids, insulin, or glucose in humans. *Journal of Nutrition*, **2004**, 134, 1384-8	4.1	66
155	Variation in fatty acid composition of the different acyl lipids in seed oils from fourSesamum species. *JAOCS, Journal of the American Oil Chemistsn Society*, **1994**, 71, 135-139	1.8	65
154	Phenolic compounds in Rosaceae fruits from Ecuador. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 1204-12	5.7	62
153	A rapid gas chromatography-mass spectrometry method for quantification of alkylresorcinols in human plasma. *Analytical Biochemistry*, **2009**, 385, 7-12	3.1	61

152	Analysis of free amino acids in cereal products. *Food Chemistry*, **2007**, 105, 317-324	8.5	61
151	Bioactive compounds produced by probiotics in food products. *Current Opinion in Food Science*, **2020**, 32, 76-82	9.8	59
150	Chromatographic analysis of alkylresorcinols and their metabolites. *Journal of Chromatography A*, **2004**, 1054, 157-64	4.5	59
149	Acid-catalyzed isomerization of fucosterol and delta5-avenasterol. *Lipids*, **1998**, 33, 1073-7	1.6	58
148	Alkylresorcinol content and homologue composition in durum wheat (Triticum durum) kernels and pasta products. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 3012-4	5.7	55
147	Lignan contents in sesame seeds and products. *European Journal of Lipid Science and Technology*, **2007**, 109, 1022-1027	3	54
146	Phytosterol content in seven oat cultivars grown at three locations in Sweden. *Journal of the Science of Food and Agriculture*, **1999**, 79, 1021-1027	4.3	54
145	Rye whole grain and bran intake compared with refined wheat decreases urinary C-peptide, plasma insulin, and prostate specific antigen in men with prostate cancer. *Journal of Nutrition*, **2010**, 140, 2180-6	4.1	53
144	Organic Acids, Sugars, and Anthocyanins Contents in Juices of Tunisian Pomegranate Fruits. *International Journal of Food Properties*, **2011**, 14, 741-757	3	53
143	Dietary flavonoids with a catechol structure increase alpha-tocopherol in rats and protect the vitamin from oxidation in vitro. *Journal of Lipid Research*, **2006**, 47, 2718-25	6.3	53
142	Seed lipids of Sesamum indicum and related wild species in Sudan. The sterols. *Journal of the Science of Food and Agriculture*, **1992**, 59, 327-334	4.3	53
141	Pharmacological Properties of Melanin and its Function in Health. *Basic and Clinical Pharmacology and Toxicology*, **2017**, 120, 515-522	3.1	52
140	Sesame seed lignans: potent physiological modulators and possible ingredients in functional foods & nutraceuticals. *Recent Patents on Food, Nutrition & Agriculture*, **2011**, 3, 17-29	1.9	52
139	Factors influencing acrylamide content and color in rye crisp bread. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 5985-9	5.7	52
138	Nuclear magnetic resonance-based metabolomics enable detection of the effects of a whole grain rye and rye bran diet on the metabolic profile of plasma in prostate cancer patients. *Journal of Nutrition*, **2011**, 141, 2126-32	4.1	51
137	Physical and chemical characteristics of golden-yellow and purple-red varieties of tamarillo fruit (Solanum betaceum Cav.). *International Journal of Food Sciences and Nutrition*, **2009**, 60 Suppl 7, 278-88	3.7	50
136	Absorption of dietary alkylresorcinols in ileal-cannulated pigs and rats. *British Journal of Nutrition*, **2003**, 90, 787-94	3.6	48
135	Lignan analysis in seed oils from fourSesamum species: Comparison of different chromatographic methods. *JAOCS, Journal of the American Oil Chemists'Society*, **1994**, 71, 141-147	1.8	44

134	An update on alkylresorcinols □Occurrence, bioavailability, bioactivity and utility as biomarkers. *Journal of Functional Foods*, **2014**, 7, 77-89	5.1	43
133	Intake of alkylresorcinols from wheat and rye in the United Kingdom and Sweden. *British Journal of Nutrition*, **2005**, 94, 496-9	3.6	43
132	On the kinetics of the autoxidation of fats: influence of pro-oxidants, antioxidants and synergists. *European Journal of Lipid Science and Technology*, **2003**, 105, 83-91	3	42
131	A study on the influence of fucosterol on thermal polymerisation of purified high oleic sunflower triacylglycerols. *Journal of the Science of Food and Agriculture*, **1999**, 79, 573-579	4.3	42
130	Effects of environment and variety on alkylresorcinols in wheat in the HEALTHGRAIN diversity screen. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 9299-305	5.7	41
129	Chemical composition and phenolic compound profile of mortiño (Vaccinium floribundum Kunth). *Journal of Agricultural and Food Chemistry*, **2009**, 57, 8274-81	5.7	41
128	Quantitative NMR analysis of a sesamin catechol metabolite in human urine. *Journal of Nutrition*, **2007**, 137, 940-4	4.1	41
127	Effects of dietary anthocyanins on tocopherols and lipids in rats. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 7226-30	5.7	41
126	Reproducibility of plasma alkylresorcinols during a 6-week rye intervention study in men with prostate cancer. *Journal of Nutrition*, **2009**, 139, 975-80	4.1	40
125	Sesamin increases alpha-linolenic acid conversion to docosahexaenoic acid in atlantic salmon (Salmo salar L.) hepatocytes: role of altered gene expression. *Lipids*, **2008**, 43, 999-1008	1.6	40
124	Haemoglobin-mediated lipid oxidation in the fish muscle: A review. *Trends in Food Science and Technology*, **2012**, 28, 33-43	15.3	38
123	Comparison of GC and colorimetry for the determination of alkylresorcinol homologues in cereal grains and products. *Food Chemistry*, **2009**, 113, 1363-1369	8.5	36
122	Sex differences in the inhibition of gamma-tocopherol metabolism by a single dose of dietary sesame oil in healthy subjects. *American Journal of Clinical Nutrition*, **2008**, 87, 1723-9	7	36
121	Sesamin supplementation increases white muscle docosahexaenoic acid (DHA) levels in rainbow trout (Oncorhynchus mykiss) fed high alpha-linolenic acid (ALA) containing vegetable oil: metabolic actions. *Lipids*, **2008**, 43, 989-97	1.6	36
120	Characterization and analysis of sesamolinol diglucoside in sesame seeds. *Bioscience, Biotechnology and Biochemistry*, **2006**, 70, 1478-81	2.1	36
119	Effects of □and □tocopherols on formation of hydroperoxides and two decomposition products from methyl linoleate. *JAOCS, Journal of the American Oil Chemists'Society*, **2000**, 77, 801-806	1.8	36
118	Reliability of fasting plasma alkylresorcinol concentrations measured 4 months apart. *European Journal of Clinical Nutrition*, **2010**, 64, 698-703	5.2	35
117	Oxidation at elevated temperatures: competition between □tocopherol and unsaturated triacylglycerols. *European Journal of Lipid Science and Technology*, **2002**, 104, 228-233	3	35

116	Plant sterols and stanols as cholesterol-lowering ingredients in functional foods. *Recent Patents on Food, Nutrition & Agriculture*, **2009**, 1, 1-14	1.9	34
115	Characterisation of aldehydic acids in used and unused frying oils. *Journal of Chromatography A*, **1997**, 776, 245-254	4.5	33
114	Determination of alkylresorcinol metabolites in human urine by gas chromatography-mass spectrometry. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2010**, 878, 888-94	3.2	31
113	Interaction effects of fermentation time and added asparagine and glycine on acrylamide content in yeast-leavened bread. *Food Chemistry*, **2009**, 112, 767-774	8.5	30
112	Quantification of alkylresorcinol metabolites in urine by HPLC with coulometric electrode array detection. *Clinical Chemistry*, **2007**, 53, 1380-3	5.5	30
111	The effect of combining linseed oil and sesamin on the fatty acid composition in white muscle and on expression of lipid-related genes in white muscle and liver of rainbow trout (Oncorhynchus mykiss). *Aquaculture International*, **2013**, 21, 843-859	2.6	29
110	On the kinetics of the autoxidation of fats: substrates with conjugated double bonds. *European Journal of Lipid Science and Technology*, **2003**, 105, 17-22	3	29
109	The dietary hydroxycinnamate caffeic acid and its conjugate chlorogenic acid increase vitamin e and cholesterol concentrations in Sprague-Dawley rats. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 2526-31	5.7	29
108	Dietary secoisolariciresinol diglucoside and its oligomers with 3-hydroxy-3-methyl glutaric acid decrease vitamin E levels in rats. *British Journal of Nutrition*, **2004**, 92, 169-76	3.6	29
107	Changes in the metabolic profile of rat liver after □tocopherol deficiency as revealed by metabolomics analysis. *NMR in Biomedicine*, **2011**, 24, 499-505	4.4	27
106	Determinants of plasma alkylresorcinol concentration in Danish post-menopausal women. *European Journal of Clinical Nutrition*, **2011**, 65, 94-101	5.2	26
105	Presence of alkylresorcinols, potential whole grain biomarkers, in human adipose tissue. *British Journal of Nutrition*, **2010**, 104, 633-6	3.6	26
104	Dietary (+)-catechin and BHT markedly increase alpha-tocopherol concentrations in rats by a tocopherol-omega-hydroxylase-independent mechanism. *Journal of Nutrition*, **2003**, 133, 3195-9	4.1	26
103	Determination of alkylresorcinols and their metabolites in biological samples by gas chromatography-mass spectrometry. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2015**, 1000, 120-9	3.2	25
102	Composition and properties of flaxseed phenolic oligomers. *Food Chemistry*, **2008**, 110, 106-12	8.5	25
101	Reducing sugars, organic acids, size, color, and texture of 21 Emirati date fruit varieties (Phoenix dactylifera, L.). *NFS Journal*, **2018**, 12, 1-10	6.5	24
100	Alkylresorcinol metabolites in urine correlate with the intake of whole grains and cereal fibre in free-living Swedish adults. *British Journal of Nutrition*, **2013**, 109, 129-36	3.6	24
99	Kinetics of the appearance of cereal alkylresorcinols in pig plasma. *British Journal of Nutrition*, **2006**, 95, 282-7	3.6	23

98	Aldehydic acids in frying oils: formation, toxicological significance and analysis. *Grasas Y Aceites*, **1996**, 47, 342-348	1.3	23
97	Water content and micelle size change during oxidation of sunflower and canola oils. *European Journal of Lipid Science and Technology*, **2015**, 117, 1971-1977	3	22
96	Numerical revelation of the kinetic significance of individual steps in the reaction mechanism of methyl linoleate peroxidation inhibited by alpha-tocopherol. *Chemistry and Physics of Lipids*, **2007**, 147, 30-45	3.7	20
95	□ □and □Tocopherols as inhibitors of isomerization and decomposition of cis,trans methyl linoleate hydroperoxides **2001**, 103, 286		20
94	Alkylresorcinols in Swedish cereal food products. *Journal of Food Composition and Analysis*, **2012**, 28, 119-125	4.1	19
93	Sesamin modulates gene expression without corresponding effects on fatty acids in Atlantic salmon (Salmo salar L.). *Lipids*, **2012**, 47, 897-911	1.6	19
92	Animal source food intake and association with blood cholesterol, glycerophospholipids and sphingolipids in a northern Swedish population. *International Journal of Circumpolar Health*, **2013**, 72,	1.7	19
91	Comparison of supercritical carbon dioxide and ethyl acetate extraction of alkylresorcinols from wheat and rye. *Journal of Food Composition and Analysis*, **2007**, 20, 534-538	4.1	19
90	The effects of extraction methods on sesame oil stability. *JAOCS, Journal of the American Oil Chemists'Society*, **1995**, 72, 967-969	1.8	19
89	A furofuran lignan from Sesamum alatum. *Phytochemistry*, **1992**, 31, 2911-2912	4	19
88	Tocopherols and tocotrienols as antioxidants for food preservation **2015**, 141-159		18
87	Effect of endo-xylanase-containing enzyme preparations and laccase on the solubility of rye bran arabinoxylan. *Journal of the Science of Food and Agriculture*, **2003**, 83, 617-623	4.3	18
86	Use of near and mid infra-red spectroscopy for analysis of protein, fat, lactose and total solids in raw cow and camel milk. *Food Chemistry*, **2021**, 334, 127436	8.5	18
85	Physicochemical, rheological, and micro-structural properties of yogurts produced from mixtures of camel and bovine milks. *NFS Journal*, **2020**, 19, 26-33	6.5	16
84	Physicochemical properties, sensory quality, and coagulation behavior of camel versus bovine milk soft unripened cheeses. *NFS Journal*, **2020**, 20, 28-36	6.5	16
83	Comparison of gas chromatography-mass spectrometry and high-performance liquid chromatography with coulometric electrode array detection for determination of alkylresorcinol metabolites in human urine. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2011**, 879, 647-51	3.2	16
82	Consumption of sesame oil muffins decreases the urinary excretion of gamma-tocopherol metabolites in humans. *Annals of the New York Academy of Sciences*, **2004**, 1031, 365-7	6.5	16
81	A multivariate study of □tocopherol and hydroperoxide interaction during the oxidation of methyl linoleate. *European Food Research and Technology*, **2002**, 214, 52-57	3.4	15

80	Extraction, processing, and stabilization of health-promoting fish oils. *Recent Patents on Food, Nutrition & Agriculture*, **2012**, 4, 141-7	1.9	14
79	Short communication: Caseins and □actalbumin content of camel milk (Camelus dromedarius) determined by capillary electrophoresis. *Journal of Dairy Science*, **2020**, 103, 11094-11099	4	14
78	Simultaneous pharmacokinetic modeling of alkylresorcinols and their main metabolites indicates dual absorption mechanisms and enterohepatic elimination in humans. *Journal of Nutrition*, **2014**, 144, 1674-80	4.1	13
77	Novel urinary alkylresorcinol metabolites as biomarkers of whole grain intake in free-living Swedish adults. *Molecular Nutrition and Food Research*, **2017**, 61, 1700015	5.9	12
76	Effect of extraction pH on acrylamide content in fresh and stored rye crisp bread. *Journal of Food Composition and Analysis*, **2008**, 21, 351-355	4.1	12
75	Dietary fiber components, microstructure, and texture of date fruits (Phoenix dactylifera, L.). *Scientific Reports*, **2020**, 10, 21767	4.9	12
74	Chain length of dietary alkylresorcinols affects their in vivo elimination kinetics in rats. *Journal of Nutrition*, **2013**, 143, 1573-8	4.1	11
73	Alkylresorcinol metabolism in Swedish adults is affected by factors other than intake of whole-grain wheat and rye. *Journal of Nutrition*, **2012**, 142, 1479-86	4.1	11
72	Plasma levels of alkylresorcinols and incidence of endometrial cancer. *European Journal of Cancer Prevention*, **2010**, 19, 73-7	2	11
71	Reliability of fasting plasma alkylresorcinol metabolites concentrations measured 4 months apart. *European Journal of Clinical Nutrition*, **2012**, 66, 968-70	5.2	10
70	□ □and □Tocopherols as inhibitors of isomerization and decomposition of cis,trans methyl linoleate hydroperoxides. *European Journal of Lipid Science and Technology*, **2001**, 103, 286-291	3	10
69	Lignin is the main determinant of total dietary fiber differences between date fruit (Phoenix dactylifera L.) varieties. *NFS Journal*, **2020**, 21, 16-21	6.5	10
68	Inability of total antioxidant activity assays to accurately assess the phenolic compounds of date palm fruit (Phoenix dactylifera L.). *NFS Journal*, **2021**, 22, 32-40	6.5	10
67	New alkylresorcinol metabolites in spot urine as biomarkers of whole grain wheat and rye intake in a Swedish middle-aged population. *European Journal of Clinical Nutrition*, **2018**, 72, 1439-1446	5.2	9
66	Oxidation of mixtures of triolein and trilinolein at elevated temperatures. *European Journal of Lipid Science and Technology*, **2003**, 105, 165-170	3	9
65	Minor Components of Fats and Oils		9
64	Classification of date fruit (Phoenix dactylifera, L.) based on chemometric analysis with multivariate approach. *Journal of Food Measurement and Characterization*, **2018**, 12, 1020-1027	2.8	8
63	Tree Nut Oils **2009**, 127-149		8

62	Moisture enhances acrylamide reduction during storage in model studies of rye crispbread. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 11234-7	5.7	8
61	Effect of added Bovine Casein and Whey Protein on the quality of Camel and Bovine Milk Yoghurts. *Emirates Journal of Food and Agriculture*,804	1	8
60	Development of antibodies for determination of alkylresorcinol metabolites in human urine and elucidation of ELISA cross-reactivity. *Journal of Immunological Methods*, **2014**, 413, 12-24	2.5	7
59	SARS-CoV-2/COVID-19: Viral Genomics, Epidemiology, Vaccines, and Therapeutic Interventions		7
58	Processing and Utilization of Palm Date Fruits for Edible Applications. *Recent Patents on Food, Nutrition & Agriculture*, **2012**, 4, 78-86	1.9	7
57	Stabilization of cod liver oil with a quaternary combination of -tocopherol and synergists: Method of assessment. *European Journal of Lipid Science and Technology*, **2015**, 117, 1598-1606	3	6
56	Determination of androstenone levels in porcine plasma by LC-MS/MS. *Food Chemistry*, **2010**, 122, 1278-1282	8.5	6
55	Balance between polyunsaturated fatty acids and antioxidants in nutrition. *Lipid Technology*, **2008**, 20, 80-83		6
54	Comparing Methylene Blue-Photosensitized Oxidation of Methyl-Conjugated Linoleate and Methyl Linoleate. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 923-927	5.7	6
53	Kinetic Analysis of Lipid Oxidation Data **2005**,		6
52	Quality attributes, moisture sorption isotherm, phenolic content and antioxidative activities of tomato (Lycopersicon esculentum L.) as influenced by method of drying. *Journal of Food Science and Technology*, **2015**, 52, 7059-7069	3.3	5
51	The Challenging Contribution of Hydroperoxides to the Lipid Oxidation Mechanism **2003**,		5
50	Sesame Seed Oil **2009**, 267-282		4
49	Fortification with Free Amino Acids Affects Acrylamide Content in Yeast Leavened Bread **2011**, 325-335		4
48	Microscopic Investigationsof Silicification and Lignification Suggest Their Coexistence in Tracheary Phytoliths in Date Fruits (L.). *Frontiers in Plant Science*, **2020**, 11, 977	6.2	4
47	Rheological characteristics and consumer acceptance of camel milk yogurts as affected by bovine proteins and hydrocolloids. *International Journal of Food Properties*, **2020**, 23, 1347-1360	3	4
46	Effects of the Oxygen Content and Light Intensity on Milk Photooxidation Using Untargeted Metabolomic Analysis. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 7488-7497	5.7	4
45	The effects of camel chymosin and Withania coagulans extract on camel and bovine milk cheeses. *Scientific Reports*, **2021**, 11, 13573	4.9	4

44	Hyperspectral imaging based kinetic approach to assess quality deterioration in fresh mushrooms (Agaricus bisporus) during postharvest storage. *Food Control*, **2022**, 131, 108298	6.2	4
43	A study on variability of bioactive proteins in camel (Camelus dromedarius) milk: Insulin, insulin-like growth factors, lactoferrin, immunoglobulin G, peptidoglycan recognition protein-1, lysozyme and lactoperoxidase. *International Journal of Dairy Technology*,	3.7	4
42	Alkylresorcinols in Rye: Occurrence, Pharmacokinetics, and Bioavailability **2014**, 85-108		3
41	Antioxidant activities and interactions of □and □tocopherols within canola and soybean emulsions. *European Journal of Lipid Science and Technology*, **2014**, 116, 781-782	3	3
40	Current Processing Techniques for Fats and Oils **2013**, 83-107		3
39	Tocopherols and Tocotrienols from Oil and Cereal Grains. *Functional Foods & Nutraceuticals Series*, **2002**,		3
38	Probiotic survival, biological functionality and untargeted metabolomics of the bioaccessible compounds in fermented camel and bovine milk after in vitro digestion. *Food Chemistry*, **2021**, 363, 130243	8.5	3
37	The Texture of Camel Milk Cheese: Effects of Milk Composition, Coagulants, and Processing Conditions.. *Frontiers in Nutrition*, **2022**, 9, 868320	6.2	3
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