

# Afaf Kamal-Eldin

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Total dietary fiber analysis in dates and other dry fruits without starch and protein hydrolyzing enzymes. <i>Journal of Food Composition and Analysis</i> , <b>2022</b> , 108, 104415	4.1	2
204	Hyperspectral imaging based kinetic approach to assess quality deterioration in fresh mushrooms ( <i>Agaricus bisporus</i> ) during postharvest storage. <i>Food Control</i> , <b>2022</b> , 131, 108298	6.2	4
203	Camel Milk <b>2022</b> , 504-513		2
202	Dehydration of date fruit ( <i>Phoenix dactylifera</i> L.) for the production of natural sweet powder. <i>NFS Journal</i> , <b>2022</b> , 27, 13-20	6.5	1
201	The Texture of Camel Milk Cheese: Effects of Milk Composition, Coagulants, and Processing Conditions.. <i>Frontiers in Nutrition</i> , <b>2022</b> , 9, 868320	6.2	3
200	Melanin is a plenteous bioactive phenolic compound in date fruits ( <i>Phoenix dactylifera</i> L.).. <i>Scientific Reports</i> , <b>2022</b> , 12, 6614	4.9	0
199	Effect of heat treatments on camel milk proteins A review. <i>International Dairy Journal</i> , <b>2022</b> , 133, 105404	4.5	1
198	Inability of total antioxidant activity assays to accurately assess the phenolic compounds of date palm fruit ( <i>Phoenix dactylifera</i> L.). <i>NFS Journal</i> , <b>2021</b> , 22, 32-40	6.5	10
197	Short communication: The effect of pectin and sodium alginate on labans made from camel milk and bovine milk. <i>Journal of Dairy Science</i> , <b>2021</b> , 104, 5279-5284	4	1
196	Alkylresorcinols and Their Metabolites as Biomarkers for Whole grain Wheat and Rye <b>2021</b> , 99-136		
195	Potential Negative Effects of Whole grain Consumption <b>2021</b> , 337-350		
194	Effects of the Oxygen Content and Light Intensity on Milk Photooxidation Using Untargeted Metabolomic Analysis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 7488-7497	5.7	4
193	The effects of camel chymosin and Withania coagulans extract on camel and bovine milk cheeses. <i>Scientific Reports</i> , <b>2021</b> , 11, 13573	4.9	4
192	Effects of Pasteurization and High-Pressure Processing of Camel and Bovine Cheese Quality, and Proteolysis Contribution to Camel Cheese Softness. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 642846	6.2	2
191	Use of near and mid infra-red spectroscopy for analysis of protein, fat, lactose and total solids in raw cow and camel milk. <i>Food Chemistry</i> , <b>2021</b> , 334, 127436	8.5	18
190	Biological activities of the bioaccessible compounds after in vitro digestion of low-fat Akawi cheese made from blends of bovine and camel milk. <i>Journal of Dairy Science</i> , <b>2021</b> , 104, 9450-9464	4	0
189	Probiotic survival, biological functionality and untargeted metabolomics of the bioaccessible compounds in fermented camel and bovine milk after in vitro digestion. <i>Food Chemistry</i> , <b>2021</b> , 363, 130243	8.5	3

188 Tocopherols and Tocotrienols in Fats and Oils **2020**, 1-11

187 SARS-CoV-2/COVID-19: Viral Genomics, Epidemiology, Vaccines, and Therapeutic Interventions. *Viruses*, **2020**, 12, 6.2 129

186 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

185 Physicochemical properties, sensory quality, and coagulation behavior of camel versus bovine milk soft unripened cheeses. *NFS Journal*, **2020**, 20, 28-36 6.5 16

184 Bioactive compounds produced by probiotics in food products. *Current Opinion in Food Science*, **2020**, 32, 76-82 9.8 59

183 Short communication: Caseins and Lactalbumin content of camel milk (*Camelus dromedarius*) determined by capillary electrophoresis. *Journal of Dairy Science*, **2020**, 103, 11094-11099 4 14

182 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

181 Microscopic Investigation of Silicification and Lignification Suggest Their Coexistence in Tracheary Phytoliths in Date Fruits (*L.*). *Frontiers in Plant Science*, **2020**, 11, 977 6.2 4

180 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

179 Dietary fiber components, microstructure, and texture of date fruits (*Phoenix dactylifera*, L.). *Scientific Reports*, **2020**, 10, 21767 4.9 12

178 Antioxidative Activity of Vitamin E **2019**, 19-30 2

177 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

176 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

175 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

174 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

173 Pharmacological Properties of Melanin and its Function in Health. *Basic and Clinical Pharmacology and Toxicology*, **2017**, 120, 515-522 3.1 52

172 Date fruit (*Phoenix dactylifera* L.): An underutilized food seeking industrial valorization. *NFS Journal*, **2017**, 6, 1-10 6.5 119

171 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

170	Design of flavonoid microparticles with channel forming properties to improve oxidative stability of sunflower oil. <i>European Journal of Lipid Science and Technology</i> , <b>2017</b> , 119, 1700135	3	1
169	Dietary Fiber: Bran <b>2016</b> , 378-382		1
168	Tocopherols and tocotrienols as antioxidants for food preservation <b>2015</b> , 141-159		18
167	Determination of alkylresorcinols and their metabolites in biological samples by gas chromatography-mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2015</b> , 1000, 120-9	3.2	25
166	Stabilization of cod liver oil with a quaternary combination of $\alpha$ -tocopherol and synergists: Method of assessment. <i>European Journal of Lipid Science and Technology</i> , <b>2015</b> , 117, 1598-1606	3	6
165	Quality attributes, moisture sorption isotherm, phenolic content and antioxidative activities of tomato ( <i>Lycopersicon esculentum</i> L.) as influenced by method of drying. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 7059-7069	3.3	5
164	Water content and micelle size change during oxidation of sunflower and canola oils. <i>European Journal of Lipid Science and Technology</i> , <b>2015</b> , 117, 1971-1977	3	22
163	The supramolecular chemistry of lipid oxidation and antioxidation in bulk oils. <i>European Journal of Lipid Science and Technology</i> , <b>2015</b> , 117, 1095-1137	3	98
162	Development of antibodies for determination of alkylresorcinol metabolites in human urine and elucidation of ELISA cross-reactivity. <i>Journal of Immunological Methods</i> , <b>2014</b> , 413, 12-24	2.5	7
161	An update on alkylresorcinols Occurrence, bioavailability, bioactivity and utility as biomarkers. <i>Journal of Functional Foods</i> , <b>2014</b> , 7, 77-89	5.1	43
160	Alkylresorcinols in Rye: Occurrence, Pharmacokinetics, and Bioavailability <b>2014</b> , 85-108		3
159	Alkylresorcinols and Their Metabolites as Biomarkers of Whole-Grain Rye and Wheat Intake <b>2014</b> , 159-187		1
158	Simultaneous pharmacokinetic modeling of alkylresorcinols and their main metabolites indicates dual absorption mechanisms and enterohepatic elimination in humans. <i>Journal of Nutrition</i> , <b>2014</b> , 144, 1674-80	4.1	13
157	Antioxidant activities and interactions of $\alpha$ - and $\gamma$ -tocopherols within canola and soybean emulsions. <i>European Journal of Lipid Science and Technology</i> , <b>2014</b> , 116, 781-782	3	3
156	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 ( <i>Oncorhynchus mykiss</i> ). <i>Aquaculture International</i> , <b>2013</b> , 21, 843-859	2.6	29
155	Biochemical and Bioactive Properties of Fats and Oils <b>2013</b> , 39-63		1
154	Current Trends in the Consumption of Fats and Foods <b>2013</b> , 1-16		
153	Chemical and Physical Properties of Lipids <b>2013</b> , 17-38		

- 152 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
- 151 Chain length of dietary alkylresorcinols affects their in vivo elimination kinetics in rats. *Journal of Nutrition*, **2013**, 143, 1573-8 4.1 11
- 150 Nutraceutical and Functional Properties of Specialty Lipids **2013**, 65-82
- 149 Nutrigenomics and Lipids in the Human Diet **2013**, 175-189
- 148 Role of Lipids and Essential Fatty Acids in the Infant Diet **2013**, 191-206
- 147 Formulation of Foods with Bioactive and Functional Lipids **2013**, 207-222
- 146 Cosmetic and Pharmaceutical Properties of Fats and Oils **2013**, 223-243
- 145 Labeling and Health Claims of Fats and Oils in Foods **2013**, 245-256
- 144 Current Processing Techniques for Fats and Oils **2013**, 83-107 3
- 143 Processing of Oils for Functional and Nutritional Applications **2013**, 109-124 2
- 142 Modified Oils Synthesis and Applications of Structured Lipids and Phospholipids **2013**, 125-136
- 141 New Developments in Micronutrients and Lipids **2013**, 137-153
- 140 Role of Antioxidants in the Human Diet and Effects of Food Processing **2013**, 155-174
- 139 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
- 138 Recent Patents on Food, Nutrition, and Agriculture. Preface. *Recent Patents on Food, Nutrition & Agriculture*, **2013**, 5, 1 1.9 2
- 137 Haemoglobin-mediated lipid oxidation in the fish muscle: A review. *Trends in Food Science and Technology*, **2012**, 28, 33-43 15.3 38
- 136 Alkylresorcinols in Swedish cereal food products. *Journal of Food Composition and Analysis*, **2012**, 28, 119-125 4.1 19
- 135 Processing and utilization of palm date fruits for edible applications. *Recent Patents on Food, Nutrition & Agriculture*, **2012**, 4, 78-86 1.9 2

134	Sesamin modulates gene expression without corresponding effects on fatty acids in Atlantic salmon ( <i>Salmo salar</i> L.). <i>Lipids</i> , <b>2012</b> , 47, 897-911	1.6	19
133	Reliability of fasting plasma alkylresorcinol metabolites concentrations measured 4 months apart. <i>European Journal of Clinical Nutrition</i> , <b>2012</b> , 66, 968-70	5.2	10
132	Alkylresorcinol metabolism in Swedish adults is affected by factors other than intake of whole-grain wheat and rye. <i>Journal of Nutrition</i> , <b>2012</b> , 142, 1479-86	4.1	11
131	Processing and Utilization of Palm Date Fruits for Edible Applications. <i>Recent Patents on Food, Nutrition &amp; Agriculture</i> , <b>2012</b> , 4, 78-86	1.9	7
130	Extraction, processing, and stabilization of health-promoting fish oils. <i>Recent Patents on Food, Nutrition &amp; Agriculture</i> , <b>2012</b> , 4, 141-7	1.9	14
129	Sesame seed lignans: potent physiological modulators and possible ingredients in functional foods & nutraceuticals. <i>Recent Patents on Food, Nutrition &amp; Agriculture</i> , <b>2011</b> , 3, 17-29	1.9	52
128	Determinants of plasma alkylresorcinol concentration in Danish post-menopausal women. <i>European Journal of Clinical Nutrition</i> , <b>2011</b> , 65, 94-101	5.2	26
127	HPLC Determination of Vitamin E in Fortified Foods <b>2011</b> , 211-221		
126	Changes in the metabolic profile of rat liver after $\alpha$ -tocopherol deficiency as revealed by metabolomics analysis. <i>NMR in Biomedicine</i> , <b>2011</b> , 24, 499-505	4.4	27
125	Organic Acids, Sugars, and Anthocyanins Contents in Juices of Tunisian Pomegranate Fruits. <i>International Journal of Food Properties</i> , <b>2011</b> , 14, 741-757	3	53
124	Comparison of gas chromatography-mass spectrometry and high-performance liquid chromatography with coulometric electrode array detection for determination of alkylresorcinol metabolites in human urine. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2011</b> , 879, 647-51	3.2	16
123	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. <i>Journal of Nutrition</i> , <b>2011</b> , 141, 2126-32	4.1	51
122	Fortification with Free Amino Acids Affects Acrylamide Content in Yeast Leavened Bread <b>2011</b> , 325-335		4
121	Reliability of fasting plasma alkylresorcinol concentrations measured 4 months apart. <i>European Journal of Clinical Nutrition</i> , <b>2010</b> , 64, 698-703	5.2	35
120	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. <i>Journal of Nutrition</i> , <b>2010</b> , 140, 2180-6	4.1	53
119	Effects of environment and variety on alkylresorcinols in wheat in the HEALTHGRAIN diversity screen. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 9299-305	5.7	41
118	Presence of alkylresorcinols, potential whole grain biomarkers, in human adipose tissue. <i>British Journal of Nutrition</i> , <b>2010</b> , 104, 633-6	3.6	26
117	Plasma levels of alkylresorcinols and incidence of endometrial cancer. <i>European Journal of Cancer Prevention</i> , <b>2010</b> , 19, 73-7	2	11

116	Determination of alkylresorcinol metabolites in human urine by gas chromatography-mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2010</b> , 878, 888-94	3.2	31
115	Determination of androstenone levels in porcine plasma by LC-MS/MS. <i>Food Chemistry</i> , <b>2010</b> , 122, 1278-1282	3.5	6
114	Sesame Seed Oil <b>2009</b> , 267-282		4
113	Tree Nut Oils <b>2009</b> , 127-149		8
112	Nigella (Black Cumin) Seed Oil <b>2009</b> , 299-311		2
111	ANALYTICAL PROCEDURES FOR DETERMINATION OF ALK(EN)YLRESORCINOLS IN CEREALS AND CEREAL PRODUCTS <b>2009</b> , 25-40		
110	Oat Oil <b>2009</b> , 433-454		1
109	Flax, Perilla, and Camelina Seed Oils: Linolenic Acid-rich Oils <b>2009</b> , 151-183		1
108	Plant sterols and stanols as cholesterol-lowering ingredients in functional foods. <i>Recent Patents on Food, Nutrition &amp; Agriculture</i> , <b>2009</b> , 1, 1-14	1.9	34
107	Dose response of whole-grain biomarkers: alkylresorcinols in human plasma and their metabolites in urine in relation to intake. <i>American Journal of Clinical Nutrition</i> , <b>2009</b> , 89, 290-6	7	88
106	Physical, microscopic and chemical characterisation of industrial rye and wheat brans from the Nordic countries. <i>Food and Nutrition Research</i> , <b>2009</b> , 53,	3.1	79
105	Reproducibility of plasma alkylresorcinols during a 6-week rye intervention study in men with prostate cancer. <i>Journal of Nutrition</i> , <b>2009</b> , 139, 975-80	4.1	40
104	Comparison of GC and colorimetry for the determination of alkylresorcinol homologues in cereal grains and products. <i>Food Chemistry</i> , <b>2009</b> , 113, 1363-1369	8.5	36
103	Interaction effects of fermentation time and added asparagine and glycine on acrylamide content in yeast-leavened bread. <i>Food Chemistry</i> , <b>2009</b> , 112, 767-774	8.5	30
102	A rapid gas chromatography-mass spectrometry method for quantification of alkylresorcinols in human plasma. <i>Analytical Biochemistry</i> , <b>2009</b> , 385, 7-12	3.1	61
101	Phenolic compounds in Rosaceae fruits from Ecuador. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 1204-12	5.7	62
100	Chemical composition and phenolic compound profile of mortiño ( <i>Vaccinium floribundum</i> Kunth). <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 8274-81	5.7	41
99	Physical and chemical characteristics of golden-yellow and purple-red varieties of tamarillo fruit ( <i>Solanum betaceum</i> Cav.). <i>International Journal of Food Sciences and Nutrition</i> , <b>2009</b> , 60 Suppl 7, 278-88	3.7	50



98	Localization of alkylresorcinols in wheat, rye and barley kernels. <i>Journal of Cereal Science</i> , <b>2008</b> , 48, 401-406	125
97	Alkylresorcinols in wheat varieties in the HEALTHGRAIN Diversity Screen. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 9722-5	5.7 76
96	Phytochemicals and dietary fiber components in rye varieties in the HEALTHGRAIN Diversity Screen. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 9758-66	5.7 134
95	Moisture enhances acrylamide reduction during storage in model studies of rye crispbread. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 11234-7	5.7 8
94	Alkylresorcinols as biomarkers of whole-grain wheat and rye intake: plasma concentration and intake estimated from dietary records. <i>American Journal of Clinical Nutrition</i> , <b>2008</b> , 87, 832-8	7 131
93	Sex differences in the inhibition of gamma-tocopherol metabolism by a single dose of dietary sesame oil in healthy subjects. <i>American Journal of Clinical Nutrition</i> , <b>2008</b> , 87, 1723-9	7 36
92	Sesamin supplementation increases white muscle docosahexaenoic acid (DHA) levels in rainbow trout ( <i>Oncorhynchus mykiss</i> ) fed high alpha-linolenic acid (ALA) containing vegetable oil: metabolic actions. <i>Lipids</i> , <b>2008</b> , 43, 989-97	1.6 36
91	Sesamin increases alpha-linolenic acid conversion to docosahexaenoic acid in atlantic salmon ( <i>Salmo salar</i> L.) hepatocytes: role of altered gene expression. <i>Lipids</i> , <b>2008</b> , 43, 999-1008	1.6 40
90	Balance between polyunsaturated fatty acids and antioxidants in nutrition. <i>Lipid Technology</i> , <b>2008</b> , 20, 80-83	6
89	Effect of extraction pH on acrylamide content in fresh and stored rye crisp bread. <i>Journal of Food Composition and Analysis</i> , <b>2008</b> , 21, 351-355	4.1 12
88	Composition and properties of flaxseed phenolic oligomers. <i>Food Chemistry</i> , <b>2008</b> , 110, 106-12	8.5 25
87	Total phenolic compounds and antioxidant capacities of major fruits from Ecuador. <i>Food Chemistry</i> , <b>2008</b> , 111, 816-823	8.5 404
86	Lignan contents in sesame seeds and products. <i>European Journal of Lipid Science and Technology</i> , <b>2007</b> , 109, 1022-1027	3 54
85	Numerical revelation of the kinetic significance of individual steps in the reaction mechanism of methyl linoleate peroxidation inhibited by alpha-tocopherol. <i>Chemistry and Physics of Lipids</i> , <b>2007</b> , 147, 30-45	3.7 20
84	Comparison of reversed-phase liquid chromatography-mass spectrometry with electrospray and atmospheric pressure chemical ionization for analysis of dietary tocopherols. <i>Journal of Chromatography A</i> , <b>2007</b> , 1157, 159-70	4.5 82
83	Analysis of free amino acids in cereal products. <i>Food Chemistry</i> , <b>2007</b> , 105, 317-324	8.5 61
82	Comparison of supercritical carbon dioxide and ethyl acetate extraction of alkylresorcinols from wheat and rye. <i>Journal of Food Composition and Analysis</i> , <b>2007</b> , 20, 534-538	4.1 19
81	Quantification of alkylresorcinol metabolites in urine by HPLC with coulometric electrode array detection. <i>Clinical Chemistry</i> , <b>2007</b> , 53, 1380-3	5.5 30



80	Whole-grain foods do not affect insulin sensitivity or markers of lipid peroxidation and inflammation in healthy, moderately overweight subjects. <i>Journal of Nutrition</i> , <b>2007</b> , 137, 1401-7	4.1	162
79	Quantitative NMR analysis of a sesamin catechol metabolite in human urine. <i>Journal of Nutrition</i> , <b>2007</b> , 137, 940-4	4.1	41
78	Sesame seed is a rich source of dietary lignans. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>2006</b> , 83, 719	1.8	73
77	Effect of fatty acids and tocopherols on the oxidative stability of vegetable oils. <i>European Journal of Lipid Science and Technology</i> , <b>2006</b> , 108, 1051-1061	3	165
76	Dietary flavonoids with a catechol structure increase alpha-tocopherol in rats and protect the vitamin from oxidation in vitro. <i>Journal of Lipid Research</i> , <b>2006</b> , 47, 2718-25	6.3	53
75	Characterization and analysis of sesamolinal diglucoside in sesame seeds. <i>Bioscience, Biotechnology and Biochemistry</i> , <b>2006</b> , 70, 1478-81	2.1	36
74	HPLC analysis of sesaminol glucosides in sesame seeds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 633-8	5.7	74
73	Human plasma kinetics and relative bioavailability of alkylresorcinols after intake of rye bran. <i>Journal of Nutrition</i> , <b>2006</b> , 136, 2760-5	4.1	89
72	Kinetics of the appearance of cereal alkylresorcinols in pig plasma. <i>British Journal of Nutrition</i> , <b>2006</b> , 95, 282-7	3.6	23
71	Alkylresorcinol content and homologue composition in durum wheat ( <i>Triticum durum</i> ) kernels and pasta products. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 3012-4	5.7	55
70	Factors influencing acrylamide content and color in rye crisp bread. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 5985-9	5.7	52
69	Intake of alkylresorcinols from wheat and rye in the United Kingdom and Sweden. <i>British Journal of Nutrition</i> , <b>2005</b> , 94, 496-9	3.6	43
68	Kinetic Analysis of Lipid Oxidation Data <b>2005</b> ,		6
67	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. <i>Journal of Nutrition</i> , <b>2004</b> , 134, 1384-8	4.1	66
66	Dietary alkylresorcinols: absorption, bioactivities, and possible use as biomarkers of whole-grain wheat- and rye-rich foods. <i>Nutrition Reviews</i> , <b>2004</b> , 62, 81-95	6.4	237
65	Alkylresorcinols as markers of whole grain wheat and rye in cereal products. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 8242-6	5.7	123
64	Distribution and contents of phenolic compounds in eighteen Scandinavian berry species. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 4477-86	5.7	285
63	Consumption of sesame oil muffins decreases the urinary excretion of gamma-tocopherol metabolites in humans. <i>Annals of the New York Academy of Sciences</i> , <b>2004</b> , 1031, 365-7	6.5	16

62	Identification of cereal alkylresorcinol metabolites in human urine-potential biomarkers of wholegrain wheat and rye intake. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2004</b> , 809, 125-30	3.2	69
61	Chromatographic analysis of alkylresorcinols and their metabolites. <i>Journal of Chromatography A</i> , <b>2004</b> , 1054, 157-64	4.5	59
60	Gamma-tocopherol--an underestimated vitamin?. <i>Annals of Nutrition and Metabolism</i> , <b>2004</b> , 48, 169-88	4.5	198
59	Identification and quantification of phenolic compounds in berries of <i>Fragaria</i> and <i>Rubus</i> species (family Rosaceae). <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 6178-87	5.7	358
58	Cereal alkylresorcinols elevate gamma-tocopherol levels in rats and inhibit gamma-tocopherol metabolism in vitro. <i>Journal of Nutrition</i> , <b>2004</b> , 134, 506-10	4.1	73
57	Dietary secoisolariciresinol diglucoside and its oligomers with 3-hydroxy-3-methyl glutaric acid decrease vitamin E levels in rats. <i>British Journal of Nutrition</i> , <b>2004</b> , 92, 169-76	3.6	29
56	Absorption of dietary alkylresorcinols in ileal-cannulated pigs and rats. <i>British Journal of Nutrition</i> , <b>2003</b> , 90, 787-94	3.6	48
55	Dietary (+)-catechin and BHT markedly increase alpha-tocopherol concentrations in rats by a tocopherol-omega-hydroxylase-independent mechanism. <i>Journal of Nutrition</i> , <b>2003</b> , 133, 3195-9	4.1	26
54	Cereal alkylresorcinols are absorbed by humans. <i>Journal of Nutrition</i> , <b>2003</b> , 133, 2222-4	4.1	69
53	On the kinetics of the autoxidation of fats: substrates with conjugated double bonds. <i>European Journal of Lipid Science and Technology</i> , <b>2003</b> , 105, 17-22	3	29
52	On the kinetics of the autoxidation of fats: influence of pro-oxidants, antioxidants and synergists. <i>European Journal of Lipid Science and Technology</i> , <b>2003</b> , 105, 83-91	3	42
51	Oxidation of mixtures of triolein and trilinolein at elevated temperatures. <i>European Journal of Lipid Science and Technology</i> , <b>2003</b> , 105, 165-170	3	9
50	Effect of endo-xylanase-containing enzyme preparations and laccase on the solubility of rye bran arabinoxylan. <i>Journal of the Science of Food and Agriculture</i> , <b>2003</b> , 83, 617-623	4.3	18
49	High-performance liquid chromatographic analysis of secoisolariciresinol diglucoside and hydroxycinnamic acid glucosides in flaxseed by alkaline extraction. <i>Journal of Chromatography A</i> , <b>2003</b> , 1012, 151-9	4.5	128
48	Alkylresorcinols in cereals and cereal products. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 4111-8	5.8	258
47	The dietary hydroxycinnamate caffeic acid and its conjugate chlorogenic acid increase vitamin e and cholesterol concentrations in Sprague-Dawley rats. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 2526-31	5.7	29
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45	The Challenging Contribution of Hydroperoxides to the Lipid Oxidation Mechanism <b>2003</b> ,		5

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43	Kinetics of antioxidant action of $\alpha$ - and $\gamma$ -tocopherols in sunflower and soybean triacylglycerols. <i>European Journal of Lipid Science and Technology</i> , <b>2002</b> , 104, 262-270	3	77
42	N-3 fatty acids for human nutrition: stability considerations. <i>European Journal of Lipid Science and Technology</i> , <b>2002</b> , 104, 825-836	3	75
41	Lipids and antioxidants in groats and hulls of Swedish oats ( <i>Avena sativa</i> L.). <i>Journal of the Science of Food and Agriculture</i> , <b>2002</b> , 82, 606-614	4-3	73
40	A multivariate study of $\alpha$ -tocopherol and hydroperoxide interaction during the oxidation of methyl linoleate. <i>European Food Research and Technology</i> , <b>2002</b> , 214, 52-57	3-4	15
39	Polymeric fractions containing phenol glucosides in flaxseed. <i>Food Chemistry</i> , <b>2002</b> , 76, 207-212	8-5	69
38	Effects of commercial processing on levels of antioxidants in oats ( <i>Avena sativa</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 1890-6	5-7	148
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35	Modeling of alpha-tocopherol loss and oxidation products formed during thermoxidation in triolein and tripalmitin mixtures. <i>Lipids</i> , <b>2001</b> , 36, 719-26	1-6	67
34	An oligomer from flaxseed composed of secoisolariciresinoldiglucoside and 3-hydroxy-3-methyl glutaric acid residues. <i>Phytochemistry</i> , <b>2001</b> , 58, 587-90	4	86
33	Gas chromatographic analysis of alkylresorcinols in rye ( <i>Secale cereale</i> L) grains. <i>Journal of the Science of Food and Agriculture</i> , <b>2001</b> , 81, 1405-1411	4-3	96
32	Alkylresorcinols as antioxidants: hydrogen donation and peroxy radical-scavenging effects. <i>Journal of the Science of Food and Agriculture</i> , <b>2001</b> , 81, 353-356	4-3	67
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30	Phenolic compounds in berries of black, red, green, and white currants ( <i>Ribes</i> sp.). <i>Antioxidants and Redox Signaling</i> , <b>2001</b> , 3, 981-93	8-4	82
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