

Trine K Dalsgaard

List of Publications by Citations

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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.

73
papers

1,244
citations

20
h-index

32
g-index

80
ext. papers

1,543
ext. citations

5.2
avg, IF

4.63
L-index

#	Paper	IF	Citations
73	Changes in structures of milk proteins upon photo-oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10968-76	5.7	114
72	Dietary modulation of the gut microbiota--a randomised controlled trial in obese postmenopausal women. <i>British Journal of Nutrition</i> , 2015 , 114, 406-17	3.6	102
71	Dityrosine, 3,4-dihydroxyphenylalanine (DOPA), and radical formation from tyrosine residues on milk proteins with globular and flexible structures as a result of riboflavin-mediated photo-oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7939-47	5.7	64
70	Angiotensin I-converting enzyme-inhibitory peptides from bovine collagen: insights into inhibitory mechanism and transepithelial transport. <i>Food Research International</i> , 2016 , 89, 373-381	7	59
69	Proteolysis of milk proteins lactosylated in model systems. <i>Molecular Nutrition and Food Research</i> , 2007 , 51, 404-14	5.9	55
68	Comparison of bovine milk fat and vegetable fat for infant formula: Implications for infant health. <i>International Dairy Journal</i> , 2019 , 92, 37-49	3.5	43
67	Relationship between lipid and protein oxidation in fish. <i>Aquaculture Research</i> , 2019 , 50, 1393-1403	1.9	40
66	Dairy proteins, dairy lipids, and postprandial lipemia in persons with abdominal obesity (DairyHealth): a 12-wk, randomized, parallel-controlled, double-blinded, diet intervention study. <i>American Journal of Clinical Nutrition</i> , 2015 , 101, 870-8	7	36
65	Time-saving design of experiment protocol for optimization of LC-MS data processing in metabolomic approaches. <i>Analytical Chemistry</i> , 2013 , 85, 7109-16	7.8	36
64	Pasteurization Procedures for Donor Human Milk Affect Body Growth, Intestinal Structure, and Resistance against Bacterial Infections in Preterm Pigs. <i>Journal of Nutrition</i> , 2017 , 147, 1121-1130	4.1	35
63	Separation of angiotensin I-converting enzyme inhibitory peptides from bovine connective tissue and their stability towards temperature, pH and digestive enzymes. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1234-1243	3.8	34
62	Light-induced protein and lipid oxidation in cheese: Dependence on fat content and packaging conditions. <i>Dairy Science and Technology</i> , 2010 , 90, 565-577		34
61	Novel method for quantification of individual free fatty acids in milk using an in-solution derivatisation approach and gas chromatography-mass spectrometry. <i>International Dairy Journal</i> , 2013 , 32, 199-203	3.5	31
60	Antioxidant properties of green tea extract protect reduced fat soft cheese against oxidation induced by light exposure. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8718-23	5.7	29
59	Effect of photo-oxidation of major milk proteins on protein structure and hydrolysis by chymosin. <i>International Dairy Journal</i> , 2009 , 19, 362-371	3.5	27
58	Light-induced lipid oxidation in sheep milk: effects of dietary grape seed and linseed, alone or in combination, on milk oxidative stability. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3980-6	5.7	25
57	Metabolomics to Explore Impact of Dairy Intake. <i>Nutrients</i> , 2015 , 7, 4875-96	6.7	23

56	A Comprehensive Approach to Assess Feathermeal as an Alternative Protein Source in Aquafeed. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 10673-10684	5.7	22
55	Plasmin digestion of photooxidized milk proteins. <i>Journal of Dairy Science</i> , 2008 , 91, 2175-83	4	20
54	Application of High Intensity Ultrasound to Accelerate Crystallization of Anhydrous Milk Fat and Rapeseed Oil Blends. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800200	3	20
53	Assessment of the action spectrum for photooxidation in full fat bovine milk. <i>Food Chemistry</i> , 2015 , 179, 68-75	8.5	19
52	A novel class of fungal lipoxygenases. <i>Applied Microbiology and Biotechnology</i> , 2014 , 98, 1261-70	5.7	19
51	Industrial potential of lipoxygenases. <i>Critical Reviews in Biotechnology</i> , 2016 , 36, 665-74	9.4	18
50	Nutritional evaluation of common (<i>Tenebrio molitor</i>) and lesser (<i>Alphitobius diaperinus</i>) mealworms in rats and processing effect on the lesser mealworm. <i>Journal of Insects As Food and Feed</i> , 2019 , 5, 257-266	4.4	18
49	Hydrophilization of bixin by lipase-catalyzed transesterification with sorbitol. <i>Food Chemistry</i> , 2018 , 268, 203-209	8.5	18
48	Direct Derivatization vs Aqueous Extraction Methods of Fecal Free Fatty Acids for GC-MS Analysis. <i>Lipids</i> , 2015 , 50, 681-9	1.6	17
47	Optimizing sampling strategies for NMR-based metabolomics of human feces: pooled vs. unpooled analyses. <i>Analytical Methods</i> , 2017 , 9, 4476-4480	3.2	17
46	Content and distribution of phytanic acid diastereomers in organic milk as affected by feed composition. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 225-30	5.7	15
45	Fishmeal with different levels of biogenic amines in aquafeed: Comparison of feed protein quality, fish growth performance, and metabolism. <i>Aquaculture</i> , 2018 , 488, 80-89	4.4	14
44	Free fatty acid release from vegetable and bovine milk fat-based infant formulas and human milk during two-phase in vitro digestion. <i>Food and Function</i> , 2019 , 10, 2102-2113	6.1	12
43	Light-induced protein and lipid oxidation in low-fat cheeses: whey proteins as antioxidants. <i>Dairy Science and Technology</i> , 2011 , 91, 171-183		12
42	A randomised, controlled, crossover study of the effect of diet on angiotensin-like protein 4 (ANGPTL4) through modification of the gut microbiome. <i>Journal of Nutritional Science</i> , 2016 , 5, e45	2.7	12
41	Site-specific detection of radicals on lactalbumin after a riboflavin-sensitized reaction, detected by immuno-spin trapping, ESR, and MS. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 418-26	5.7	11
40	Comparison between novel and standard methods for analysis of free fatty acids in milk including relation to rancid flavour. <i>International Dairy Journal</i> , 2017 , 75, 22-29	3.5	11
39	Consumption of Whey in Combination with Dairy Medium-Chain Fatty Acids (MCFAs) may Reduce Lipid Storage due to Urinary Loss of Tricarboxylic Acid Cycle Intermediates and Increased Rates of MCFAs Oxidation. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1601048	5.9	10

38	Light-induced protein and lipid oxidation in low-fat cheeses: Effect on degree of enzymatic hydrolysis. <i>International Journal of Dairy Technology</i> , 2012 , 65, 57-63	3.7	10
37	Milking time and risk of over-milking can be decreased with early teat cup removal based on udder quarter milk flow without loss in milk yield. <i>Journal of Dairy Science</i> , 2017 , 100, 6640-6647	4	9
36	Co-precipitation of whey and pea protein Indication of interactions. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 2920-2930	3.8	9
35	Characterization of reaction products formed in a model reaction between pentanal and lysine-containing oligopeptides. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 6367-73	5.7	9
34	Liquid Chromatography Mass Spectrometry Quantification of Solanine, Chaconine, and Solanidine in Potato Protein Isolates. <i>Foods</i> , 2020 , 9,	4.9	9
33	Nuclear magnetic resonance-based metabolomics reveals that dairy protein fractions affect urinary urea excretion differently in overweight adolescents. <i>European Food Research and Technology</i> , 2015 , 240, 489-497	3.4	8
32	Medium chain fatty acids from milk induce angiotensin-like 4 (ANGPTL4) gene expression. <i>International Dairy Journal</i> , 2015 , 42, 34-41	3.5	8
31	Simultaneous Determination of L- and D-Amino Acids in Proteins: A Sensitive Method Using Hydrolysis in Deuterated Acid and Liquid Chromatography-Tandem Mass Spectrometry Analysis. <i>Foods</i> , 2020 , 9,	4.9	8
30	Changing oxidation in whey fat concentrate upon addition of green tea extract. <i>European Food Research and Technology</i> , 2011 , 233, 631-636	3.4	8
29	Norbixin binding to whey protein isolate - alginate electrostatic complexes increases its solubility and stability. <i>Food Hydrocolloids</i> , 2020 , 101, 105559	10.6	8
28	Improved food functional properties of pea protein isolate in blends and co-precipitates with whey protein isolate. <i>Food Hydrocolloids</i> , 2021 , 113, 106556	10.6	7
27	Whole Milk Increases Intestinal ANGPTL4 Expression and Excretion of Fatty Acids through Feces and Urine. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 281-290	5.7	6
26	Activation of the angiotensin-like 4 (ANGPTL4) gene by milk fat and casein. <i>International Dairy Journal</i> , 2014 , 36, 136-142	3.5	6
25	Storage stability of whole milk powder produced from raw milk reverse osmosis retentate. <i>Dairy Science and Technology</i> , 2017 , 96, 873-886		5
24	Mechanism behind the degradation of aqueous norbixin upon storage in light and dark environment. <i>Food Chemistry</i> , 2020 , 310, 125967	8.5	5
23	Effect of light, pH, metal ions and antioxidants on the colour stability of norbixin in aqueous solution. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1625-1632	3.8	5
22	Circulating Levels of Muscle-Related Metabolites Increase in Response to a Daily Moderately High Dose of a Vitamin D3 Supplement in Women with Vitamin D Insufficiency-Secondary Analysis of a Randomized Placebo-Controlled Trial. <i>Nutrients</i> , 2020 , 12,	6.7	4
21	Protein-protein interactions of a whey-pea protein co-precipitate. <i>International Journal of Food Science and Technology</i> ,	3.8	4

20	Pre-meal and postprandial lipaemia in subjects with the metabolic syndrome: effects of timing and protein quality (randomised crossover trial). <i>British Journal of Nutrition</i> , 2019 , 121, 312-321	3.6	4
19	Improved solubility of proteins from white and red clover [Inhibition of redox enzymes. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 302-311	3.8	4
18	Increased solubility and functional properties of precipitated Alfalfa protein concentrate subjected to pH shift processes. <i>Food Hydrocolloids</i> , 2021 , 119, 106874	10.6	4
17	A fast SALLE GC-MS/MS multi-analyte method for the determination of 75 food packaging substances in food simulants. <i>Food Chemistry</i> , 2021 , 361, 129998	8.5	4
16	Incorporation of bixin in aqueous media: Self-formulation with sorbitol ester of norbixin. <i>Food Chemistry</i> , 2019 , 294, 433-439	8.5	3
15	Effect of antioxidants on oxidation during the production of whey fat concentrate. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 13012-7	5.7	3
14	RuBisCO from alfalfa [native subunits preservation through sodium sulfite addition and reduced solubility after acid precipitation followed by freeze-drying. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112682	5.4	3
13	Protein solubility is increased by antioxidant addition during protein extraction from the green macroalga, <i>Ulva</i> sp.. <i>Journal of Applied Phycology</i> , 2021 , 33, 545-555	3.2	3
12	Milk protein complexation enhances post prandial vitamin D absorption in rats. <i>Food and Function</i> , 2020 , 11, 4953-4959	6.1	2
11	Oxidation of [lactalbumin after a lactoperoxidase-catalysed reaction: An oxidomics approach applying immuno-spin trapping and mass spectrometry. <i>International Dairy Journal</i> , 2014 , 38, 154-159	3.5	2
10	Biorefinery of Green Biomass-How to Extract and Evaluate High Quality Leaf Protein for Food?. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 14341-14357	5.7	2
9	Secretion of angiotensin-like 4 protein from intestinal cells. <i>Functional Foods in Health and Disease</i> , 2015 , 5, 57	2.5	2
8	Food proteins: processing solutions and challenges. <i>Current Opinion in Food Science</i> , 2020 , 35, 49-53	9.8	2
7	Development and validation of an UHPLC-qTOF-MS method for the quantification of cyclic polyesters oligomers in pasta by applying a modified QuEChERS clean-up. <i>Food Chemistry</i> , 2021 , 347, 129040	8.5	2
6	Digestibility of seaweed protein from <i>Ulva</i> sp. and <i>Saccharina latissima</i> in rats. <i>Algal Research</i> , 2022 , 63, 102644	5	1
5	Potential of Unconventional Seed Oils and Fats from West African Trees: A Review of Fatty Acid Composition and Perspectives. <i>Lipids</i> , 2021 , 56, 357-390	1.6	1
4	Comparison of Quality Changes in Eurasian Perch (<i>L.</i>) Fillets Originated from Two Different Rearing Systems during Frozen and Refrigerated Storage. <i>Foods</i> , 2021 , 10,	4.9	1
3	Thermal degradation of metabolites in urine using multiple isotope-labelled internal standards for off-line GC metabolomics - effects of injector and oven temperatures. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2021 , 1181, 122902	3.2	1

2	Mechanisms behind protein-protein interactions in a Bg-legumin co-precipitate. <i>Food Chemistry</i> , 2021 , 373, 131509	8.5	o
1	Ulva fenestrata protein I Comparison of three extraction methods with respect to protein yield and protein quality. <i>Algal Research</i> , 2021 , 60, 102496	5	o