Trine K Dalsgaard

List of Publications by Year in Descending Order

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	Digestibility of seaweed protein from Ulva sp. and Saccharina latissima in rats. *Algal Research*, **2022**, 63, 102644	5	1
72	RuBisCO from alfalfa hative subunits preservation through sodium sulfite addition and reduced solubility after acid precipitation followed by freeze-drying. *LWT - Food Science and Technology*, **2022**, 154, 112682	5.4	3
71	Biorefinery of Green Biomass-How to Extract and Evaluate High Quality Leaf Protein for Food?. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 14341-14357	5.7	2
70	Mechanisms behind protein-protein interactions in a lg-legumin co-precipitate. *Food Chemistry*, **2021**, 373, 131509	8.5	0
69	Improved food functional properties of pea protein isolate in blends and co-precipitates with whey protein isolate. *Food Hydrocolloids*, **2021**, 113, 106556	10.6	7
68	Potential of Unconventional Seed Oils and Fats from West African Trees: A Review of Fatty Acid Composition and Perspectives. *Lipids*, **2021**, 56, 357-390	1.6	1
67	Comparison of Quality Changes in Eurasian Perch (L.) Fillets Originated from Two Different Rearing Systems during Frozen and Refrigerated Storage. *Foods*, **2021**, 10,	4.9	1
66	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. *Food Chemistry*, **2021**, 347, 129040	8.5	2
65	Improved solubility of proteins from white and red clover nhibition of redox enzymes. *International Journal of Food Science and Technology*, **2021**, 56, 302-311	3.8	4
64	Protein solubility is increased by antioxidant addition during protein extraction from the green macroalga, Ulva sp.. *Journal of Applied Phycology*, **2021**, 33, 545-555	3.2	3
63	Thermal degradation of metabolites in urine using multiple isotope-labelled internal standards for off-line GC metabolomics - effects of injector and oven temperatures. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2021**, 1181, 122902	3.2	1
62	Increased solubility and functional properties of precipitated Alfalfa protein concentrate subjected to pH shift processes. *Food Hydrocolloids*, **2021**, 119, 106874	10.6	4
61	A fast SALLE GC-MS/MS multi-analyte method for the determination of 75 food packaging substances in food simulants. *Food Chemistry*, **2021**, 361, 129998	8.5	4
60	Ulva fenestrata protein Comparison of three extraction methods with respect to protein yield and protein quality. *Algal Research*, **2021**, 60, 102496	5	0
59	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. *Nutrients*, **2020**, 12,	6.7	4
58	Milk protein complexation enhances post prandial vitamin D absorption in rats. *Food and Function*, **2020**, 11, 4953-4959	6.1	2
57	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. *Foods*, **2020**, 9,	4.9	8

56	Co-precipitation of whey and pea protein □ndication of interactions. *International Journal of Food Science and Technology*, **2020**, 55, 2920-2930	3.8	9
55	Food proteins: processing solutions and challenges. *Current Opinion in Food Science*, **2020**, 35, 49-53	9.8	2
54	Mechanism behind the degradation of aqueous norbixin upon storage in light and dark environment. *Food Chemistry*, **2020**, 310, 125967	8.5	5
53	Norbixin binding to whey protein isolate - alginate electrostatic complexes increases its solubility and stability. *Food Hydrocolloids*, **2020**, 101, 105559	10.6	8
52	Liquid Chromatography Mass Spectrometry Quantification of □solanine, □chaconine, and Solanidine in Potato Protein Isolates. *Foods*, **2020**, 9,	4.9	9
51	Comparison of bovine milk fat and vegetable fat for infant formula: Implications for infant health. *International Dairy Journal*, **2019**, 92, 37-49	3.5	43
50	Incorporation of bixin in aqueous media: Self-formulation with sorbitol ester of norbixin. *Food Chemistry*, **2019**, 294, 433-439	8.5	3
49	Relationship between lipid and protein oxidation in fish. *Aquaculture Research*, **2019**, 50, 1393-1403	1.9	40
48	Free fatty acid release from vegetable and bovine milk fat-based infant formulas and human milk during two-phase in vitro digestion. *Food and Function*, **2019**, 10, 2102-2113	6.1	12
47	Nutritional evaluation of common (Tenebrio molitor) and lesser (Alphitobius diaperinus) mealworms in rats and processing effect on the lesser mealworm. *Journal of Insects As Food and Feed*, **2019**, 5, 257-266	4.4	18
46	Pre-meal and postprandial lipaemia in subjects with the metabolic syndrome: effects of timing and protein quality (randomised crossover trial). *British Journal of Nutrition*, **2019**, 121, 312-321	3.6	4
45	Application of High Intensity Ultrasound to Accelerate Crystallization of Anhydrous Milk Fat and Rapeseed Oil Blends. *European Journal of Lipid Science and Technology*, **2019**, 121, 1800200	3	20
44	Effect of light, pH, metal ions and antioxidants on the colour stability of norbixin in aqueous solution. *International Journal of Food Science and Technology*, **2019**, 54, 1625-1632	3.8	5
43	Fishmeal with different levels of biogenic amines in aquafeed: Comparison of feed protein quality, fish growth performance, and metabolism. *Aquaculture*, **2018**, 488, 80-89	4.4	14
42	Hydrophilization of bixin by lipase-catalyzed transesterification with sorbitol. *Food Chemistry*, **2018**, 268, 203-209	8.5	18
41	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. *Journal of Dairy Science*, **2017**, 100, 6640-6647	4	9
40	Pasteurization Procedures for Donor Human Milk Affect Body Growth, Intestinal Structure, and Resistance against Bacterial Infections in Preterm Pigs. *Journal of Nutrition*, **2017**, 147, 1121-1130	4.1	35
39	Storage stability of whole milk powder produced from raw milk reverse osmosis retentate. *Dairy Science and Technology*, **2017**, 96, 873-886		5

38	Whole Milk Increases Intestinal ANGPTL4 Expression and Excretion of Fatty Acids through Feces and Urine. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 281-290	5.7	6
37	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. *Molecular Nutrition and Food Research*, **2017**, 61, 1601048	5.9	10
36	Optimizing sampling strategies for NMR-based metabolomics of human feces: pooled vs. unpooled analyses. *Analytical Methods*, **2017**, 9, 4476-4480	3.2	17
35	Comparison between novel and standard methods for analysis of free fatty acids in milk including relation to rancid flavour. *International Dairy Journal*, **2017**, 75, 22-29	3.5	11
34	A Comprehensive Approach to Assess Feathermeal as an Alternative Protein Source in Aquafeed. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 10673-10684	5.7	22
33	Angiotensin I-converting enzyme-inhibitory peptides from bovine collagen: insights into inhibitory mechanism and transepithelial transport. *Food Research International*, **2016**, 89, 373-381	7	59
32	Industrial potential of lipoxygenases. *Critical Reviews in Biotechnology*, **2016**, 36, 665-74	9.4	18
31	A randomised, controlled, crossover study of the effect of diet on angiopoietin-like protein 4 (ANGPTL4) through modification of the gut microbiome. *Journal of Nutritional Science*, **2016**, 5, e45	2.7	12
30	Direct Derivatization vs Aqueous Extraction Methods of Fecal Free Fatty Acids for GC-MS Analysis. *Lipids*, **2015**, 50, 681-9	1.6	17
29	Separation of angiotensin I-converting enzyme inhibitory peptides from bovine connective tissue and their stability towards temperature, pH and digestive enzymes. *International Journal of Food Science and Technology*, **2015**, 50, 1234-1243	3.8	34
28	Light-induced lipid oxidation in sheep milk: effects of dietary grape seed and linseed, alone or in combination, on milk oxidative stability. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 3980-6	5.7	25
27	Nuclear magnetic resonance-based metabolomics reveals that dairy protein fractions affect urinary urea excretion differently in overweight adolescents. *European Food Research and Technology*, **2015** , 240, 489-497	3.4	8
26	Medium chain fatty acids from milk induce angiopoietin-like 4 (ANGPTL4) gene expression. *International Dairy Journal*, **2015**, 42, 34-41	3.5	8
25	Dietary modulation of the gut microbiota--a randomised controlled trial in obese postmenopausal women. *British Journal of Nutrition*, **2015**, 114, 406-17	3.6	102
24	Metabolomics to Explore Impact of Dairy Intake. *Nutrients*, **2015**, 7, 4875-96	6.7	23
23	Assessment of the action spectrum for photooxidation in full fat bovine milk. *Food Chemistry*, **2015**, 179, 68-75	8.5	19
22	Dairy proteins, dairy lipids, and postprandial lipemia in persons with abdominal obesity (DairyHealth): a 12-wk, randomized, parallel-controlled, double-blinded, diet intervention study. *American Journal of Clinical Nutrition*, **2015**, 101, 870-8	7	36
21	Secretion of angiopoietin-like 4 protein from intestinal cells. *Functional Foods in Health and Disease*, **2015**, 5, 57	2.5	2

20	Oxidation of β-lactalbumin after a lactoperoxidase-catalysed reaction: An oxidomics approach applying immuno-spin trapping and mass spectrometry. *International Dairy Journal*, **2014**, 38, 154-159	3.5	2
19	Activation of the angiopoietin-like 4 (ANGPLT4) gene by milk fat and casein. *International Dairy Journal*, **2014**, 36, 136-142	3.5	6
18	A novel class of fungal lipoxygenases. *Applied Microbiology and Biotechnology*, **2014**, 98, 1261-70	5.7	19
17	Site-specific detection of radicals on β-lactalbumin after a riboflavin-sensitized reaction, detected by immuno-spin trapping, ESR, and MS. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 418-26	5.7	11
16	Content and distribution of phytanic acid diastereomers in organic milk as affected by feed composition. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 225-30	5.7	15
15	Novel method for quantification of individual free fatty acids in milk using an in-solution derivatisation approach and gas chromatography-mass spectrometry. *International Dairy Journal*, **2013**, 32, 199-203	3.5	31
14	Time-saving design of experiment protocol for optimization of LC-MS data processing in metabolomic approaches. *Analytical Chemistry*, **2013**, 85, 7109-16	7.8	36
13	Light-induced protein and lipid oxidation in low-fat cheeses: Effect on degree of enzymatic hydrolysis. *International Journal of Dairy Technology*, **2012**, 65, 57-63	3.7	10
12	Antioxidant properties of green tea extract protect reduced fat soft cheese against oxidation induced by light exposure. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 8718-23	5.7	29
11	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. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 7939-47	5.7	64
10	Effect of antioxidants on oxidation during the production of whey fat concentrate. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 13012-7	5.7	3
9	Changing oxidation in whey fat concentrate upon addition of green tea extract. *European Food Research and Technology*, **2011**, 233, 631-636	3.4	8
8	Light-induced protein and lipid oxidation in low-fat cheeses: whey proteins as antioxidants. *Dairy Science and Technology*, **2011**, 91, 171-183		12
7	Light-induced protein and lipid oxidation in cheese: Dependence on fat content and packaging conditions. *Dairy Science and Technology*, **2010**, 90, 565-577		34
6	Effect of photo-oxidation of major milk proteins on protein structure and hydrolysis by chymosin. *International Dairy Journal*, **2009**, 19, 362-371	3.5	27
5	Plasmin digestion of photooxidized milk proteins. *Journal of Dairy Science*, **2008**, 91, 2175-83	4	20
4	Proteolysis of milk proteins lactosylated in model systems. *Molecular Nutrition and Food Research*, **2007**, 51, 404-14	5.9	55
3	Changes in structures of milk proteins upon photo-oxidation. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 10968-76	5.7	114

2	Characterization of reaction products formed in a model reaction between pentanal and lysine-containing oligopeptides. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 6367-73	5.7	9
1	Protein–protein interactions of a whey–pea protein co-precipitate. *International Journal of Food Science and Technology*,	3.8	4