## Susan Løvstad Holdt

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5692628/publications.pdf

Version: 2024-02-01

687220 940416 2,045 16 13 16 citations g-index h-index papers 17 17 17 2816 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Bioactive compounds in seaweed: functional food applications and legislation. Journal of Applied Phycology, 2011, 23, 543-597.	1.5	1,437
2	Source, Extraction, Characterization, and Applications of Novel Antioxidants from Seaweed. Annual Review of Food Science and Technology, 2019, 10, 541-568.	5.1	79
3	Enhancement of Protein and Pigment Content in Two Chlorella Species Cultivated on Industrial Process Water. Journal of Marine Science and Engineering, 2016, 4, 84.	1.2	71
4	Emerging Technologies for the Extraction of Marine Phenolics: Opportunities and Challenges. Marine Drugs, 2020, 18, 389.	2.2	54
5	Reducing the High Iodine Content of Saccharina latissima and Improving the Profile of Other Valuable Compounds by Water Blanching. Foods, 2020, 9, 569.	1.9	54
6	Enzyme-assisted extraction and characterization of protein from red seaweed Palmaria palmata. Algal Research, 2020, 47, 101849.	2.4	54
7	High-EPA Biomass from Nannochloropsis salina Cultivated in a Flat-Panel Photo-Bioreactor on a Process Water-Enriched Growth Medium. Marine Drugs, 2016, 14, 144.	2.2	44
8	Development and objectives of the PHYCOMORPH European Guidelines for the Sustainable Aquaculture of Seaweeds (PEGASUS). Botanica Marina, 2020, 63, 5-16.	0.6	43
9	Antioxidant content and activity of the seaweed Saccharina latissima: a seasonal perspective. Journal of Applied Phycology, 2019, 31, 1343-1354.	1.5	41
10	Biochemical and Nutritional Composition of Industrial Red Seaweed Used in Carrageenan Production. Journal of Aquatic Food Product Technology, 2019, 28, 967-973.	0.6	38
11	Lipids and Composition of Fatty Acids of Saccharina latissima Cultivated Year-Round in Integrated Multi-Trophic Aquaculture. Marine Drugs, 2015, 13, 4357-4374.	2.2	36
12	Vitamin C from Seaweed: A Review Assessing Seaweed as Contributor to Daily Intake. Foods, 2021, 10, 198.	1.9	36
13	Multi-Extraction and Quality of Protein and Carrageenan from Commercial Spinosum (Eucheuma) Tj ETQq1 1 0.7	784314 rg 1.9	BT 10verlock
14	Enzymatic extraction improves intracellular protein recovery from the industrial carrageenan seaweed Eucheuma denticulatum revealed by quantitative, subcellular protein profiling: A high potential source of functional food ingredients. Food Chemistry: X, 2021, 12, 100137.	1.8	13
15	Effect of Extraction Temperature on Pressurized Liquid Extraction of Bioactive Compounds from Fucus vesiculosus. Marine Drugs, 2022, 20, 263.	2.2	13
16	Introduction to the Special Issue: "Advance in Recovery and Application of Bioactive Compounds from Seafood― Foods, 2021, 10, 266.	1.9	1