

Susan LÃvstad Holdt

List of Publications by Year in descending order

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

Version: 2024-02-01

16
papers

2,045
citations

687220

13
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940416

16
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docs citations

17
times ranked

2816
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Extraction Temperature on Pressurized Liquid Extraction of Bioactive Compounds from <i>Fucus vesiculosus</i> . <i>Marine Drugs</i> , 2022, 20, 263.	2.2	13
2	Introduction to the Special Issue: "Advance in Recovery and Application of Bioactive Compounds from Seafood". <i>Foods</i> , 2021, 10, 266.	1.9	1
3	Vitamin C from Seaweed: A Review Assessing Seaweed as Contributor to Daily Intake. <i>Foods</i> , 2021, 10, 198.	1.9	36
4	Enzymatic extraction improves intracellular protein recovery from the industrial carrageenan seaweed <i>Eucheuma denticulatum</i> revealed by quantitative, subcellular protein profiling: A high potential source of functional food ingredients. <i>Food Chemistry: X</i> , 2021, 12, 100137.	1.8	13
5	Emerging Technologies for the Extraction of Marine Phenolics: Opportunities and Challenges. <i>Marine Drugs</i> , 2020, 18, 389.	2.2	54
6	Multi-Extraction and Quality of Protein and Carrageenan from Commercial <i>Spinosum</i> (<i>Eucheuma</i>) Tj ETQq0 0 0 rgBTJ /Overlock 10 Tf 50	1.9	29
7	Reducing the High Iodine Content of <i>Saccharina latissima</i> and Improving the Profile of Other Valuable Compounds by Water Blanching. <i>Foods</i> , 2020, 9, 569.	1.9	54
8	Enzyme-assisted extraction and characterization of protein from red seaweed <i>Palmaria palmata</i> . <i>Algal Research</i> , 2020, 47, 101849.	2.4	54
9	Development and objectives of the PHYCOMORPH European Guidelines for the Sustainable Aquaculture of Seaweeds (PEGASUS). <i>Botanica Marina</i> , 2020, 63, 5-16.	0.6	43
10	Biochemical and Nutritional Composition of Industrial Red Seaweed Used in Carrageenan Production. <i>Journal of Aquatic Food Product Technology</i> , 2019, 28, 967-973.	0.6	38
11	Source, Extraction, Characterization, and Applications of Novel Antioxidants from Seaweed. <i>Annual Review of Food Science and Technology</i> , 2019, 10, 541-568.	5.1	79
12	Antioxidant content and activity of the seaweed <i>Saccharina latissima</i> : a seasonal perspective. <i>Journal of Applied Phycology</i> , 2019, 31, 1343-1354.	1.5	41
13	Enhancement of Protein and Pigment Content in Two <i>Chlorella</i> Species Cultivated on Industrial Process Water. <i>Journal of Marine Science and Engineering</i> , 2016, 4, 84.	1.2	71
14	High-EPA Biomass from <i>Nannochloropsis salina</i> Cultivated in a Flat-Panel Photo-Bioreactor on a Process Water-Enriched Growth Medium. <i>Marine Drugs</i> , 2016, 14, 144.	2.2	44
15	Lipids and Composition of Fatty Acids of <i>Saccharina latissima</i> Cultivated Year-Round in Integrated Multi-Trophic Aquaculture. <i>Marine Drugs</i> , 2015, 13, 4357-4374.	2.2	36
16	Bioactive compounds in seaweed: functional food applications and legislation. <i>Journal of Applied Phycology</i> , 2011, 23, 543-597.	1.5	1,437