

# Marika Kalpio

## List of Publications by Year in descending order

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13  
papers

250  
citations

1040056

9  
h-index

1125743

13  
g-index

13  
all docs

13  
docs citations

13  
times ranked

320  
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical composition of bilberry wine fermented with non-Saccharomyces yeasts ( <i>Torulaspota</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock mixed fermentations. <i>Food Chemistry</i> , 2018, 266, 262-274.	8.2	71
2	Tandem mass spectrometric analysis of human milk triacylglycerols from normal weight and overweight mothers on different diets. <i>Food Chemistry</i> , 2014, 146, 583-590.	8.2	42
3	Effect of growth environment on the gene expression and lipids related to triacylglycerol biosynthesis in sea buckthorn ( <i>Hippophaë rhamnoides</i> ) berries. <i>Food Research International</i> , 2015, 77, 608-619.	6.2	27
4	Direct inlet negative ion chemical ionization tandem mass spectrometric analysis of triacylglycerol regioisomers in human milk and infant formulas. <i>Food Chemistry</i> , 2020, 328, 126991.	8.2	22
5	Enantioselective chromatography in analysis of triacylglycerols common in edible fats and oils. <i>Food Chemistry</i> , 2015, 172, 718-724.	8.2	20
6	Coordinate changes in gene expression and triacylglycerol composition in the developing seeds of oilseed rape ( <i>Brassica napus</i> ) and turnip rape ( <i>Brassica rapa</i> ). <i>Food Chemistry</i> , 2014, 145, 664-673.	8.2	17
7	Comparison of the postprandial effects of purple-fleshed and yellow-fleshed potatoes in healthy males with chemical characterization of the potato meals. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 581-591.	2.8	17
8	Strategy for stereospecific characterization of natural triacylglycerols using multidimensional chromatography and mass spectrometry. <i>Journal of Chromatography A</i> , 2021, 1641, 461992.	3.7	12
9	Synthesis and enantiospecific analysis of enantiostructured triacylglycerols containing n-3 polyunsaturated fatty acids. <i>Chemistry and Physics of Lipids</i> , 2020, 231, 104937.	3.2	10
10	In situ quantitative <sup>1</sup> H nuclear magnetic resonance spectroscopy discriminates between raw and steam cooked potato strips based on their metabolites. <i>Talanta</i> , 2016, 161, 245-252.	5.5	5
11	Triacylglycerol biosynthesis in developing <i>Ribes nigrum</i> and <i>Ribes rubrum</i> seeds from gene expression to oil composition. <i>Food Chemistry</i> , 2016, 196, 976-987.	8.2	3
12	Effects of Insect Herbivory on Bilberry Production and Removal of Berries by Frugivores. <i>Journal of Chemical Ecology</i> , 2017, 43, 422-432.	1.8	2
13	A novel UHPLC-ESI-MS/MS method and automatic calculation software for regiospecific analysis of triacylglycerols in natural fats and oils. <i>Analytica Chimica Acta</i> , 2022, 1210, 339887.	5.4	2