Marika Kalpio

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	A novel UHPLC-ESI-MS/MS method and automatic calculation software for regiospecific analysis of triacylglycerols in natural fats and oils. Analytica Chimica Acta, 2022, 1210, 339887.	5.4	2
2	Strategy for stereospecific characterization of natural triacylglycerols using multidimensional chromatography and mass spectrometry. Journal of Chromatography A, 2021, 1641, 461992.	3.7	12
3	Synthesis and enantiospecific analysis of enantiostructured triacylglycerols containing n-3 polyunsaturated fatty acids. Chemistry and Physics of Lipids, 2020, 231, 104937.	3.2	10
4	Direct inlet negative ion chemical ionization tandem mass spectrometric analysis of triacylglycerol regioisomers in human milk and infant formulas. Food Chemistry, 2020, 328, 126991.	8.2	22
5	Chemical composition of bilberry wine fermented with non-Saccharomyces yeasts (Torulaspora) Tj ETQq1 1 0.784 mixed fermentations. Food Chemistry, 2018, 266, 262-274.	314 rgBT , 8.2	Overlock 71
6	Effects of Insect Herbivory on Bilberry Production and Removal of Berries by Frugivores. Journal of Chemical Ecology, 2017, 43, 422-432.	1.8	2
7	Comparison of the postprandial effects of purple-fleshed and yellow-fleshed potatoes in healthy males with chemical characterization of the potato meals. International Journal of Food Sciences and Nutrition, 2016, 67, 581-591.	2.8	17
8	In situ quantitative 1H nuclear magnetic resonance spectroscopy discriminates between raw and steam cooked potato strips based on their metabolites. Talanta, 2016, 161, 245-252.	5.5	5
9	Triacylglycerol biosynthesis in developing Ribes nigrum and Ribes rubrum seeds from gene expression to oil composition. Food Chemistry, 2016, 196, 976-987.	8.2	3
10	Effect of growth environment on the gene expression and lipids related to triacylglycerol biosynthesis in sea buckthorn (Hippophaë rhamnoides) berries. Food Research International, 2015, 77, 608-619.	6.2	27
11	Enantioselective chromatography in analysis of triacylglycerols common in edible fats and oils. Food Chemistry, 2015, 172, 718-724.	8.2	20
12	Coordinate changes in gene expression and triacylglycerol composition in the developing seeds of oilseed rape (Brassica napus) and turnip rape (Brassica rapa). Food Chemistry, 2014, 145, 664-673.	8.2	17
13	Tandem mass spectrometric analysis of human milk triacylglycerols from normal weight and overweight mothers on different diets. Food Chemistry, 2014, 146, 583-590.	8.2	42