

Pirjo H Mattila

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

62

papers

6,098

citations

39

h-index

63

g-index

63

ext. papers

6,673

ext. citations

5.2

avg, IF

5.63

L-index

#	Paper	IF	Citations
62	The effect of gradual addition of camelina seeds in the diet of rainbow trout (<i>Oncorhynchus mykiss</i>) on growth, feed efficiency and meat quality. <i>Aquaculture Research</i> , 2021 , 52, 4681-4692	1.9	1
61	Inoculation success of <i>Inonotus obliquus</i> in living birch (<i>Betula</i> spp.). <i>Forest Ecology and Management</i> , 2021 , 492, 119244	3.9	1
60	Toxicological and bioactivity evaluation of blackcurrant press cake, sea buckthorn leaves and bark from Scots pine and Norway spruce extracts under a green integrated approach. <i>Food and Chemical Toxicology</i> , 2021 , 153, 112284	4.7	8
59	Underutilized Northern plant sources and technological aspects for recovering their polyphenols. <i>Advances in Food and Nutrition Research</i> , 2021 , 98, 125-169	6	1
58	Bilberry and Sea Buckthorn Leaves and Their Subcritical Water Extracts Prevent Lipid Oxidation in Meat Products. <i>Foods</i> , 2020 , 9,	4.9	11
57	Impact of enzymatic hydrolysis on the nutrients, phytochemicals and sensory properties of oil hemp seed cake (<i>Cannabis sativa</i> L. FINOLA variety). <i>Food Chemistry</i> , 2020 , 320, 126530	8.5	13
56	Lipid oxidation inhibition capacity of plant extracts and powders in a processed meat model system. <i>Meat Science</i> , 2020 , 162, 108033	6.4	15
55	Accumulation of Phenolic Acids during Storage over Differently Handled Fresh Carrots. <i>Foods</i> , 2020 , 9,	4.9	3
54	Fish and fish side streams are valuable sources of high-value components. <i>Food Quality and Safety</i> , 2019 , 3, 209-226	3.8	15
53	Nutritional Value of Commercial Protein-Rich Plant Products. <i>Plant Foods for Human Nutrition</i> , 2018 , 73, 108-115	3.9	72
52	Flavonoids, anthocyanins, phenolamides, benzoxazinoids, lignans and alkylresorcinols in rye (<i>Secale cereale</i>) and some rye products. <i>Journal of Cereal Science</i> , 2018 , 79, 183-192	3.8	30
51	Contents of phytochemicals and antinutritional factors in commercial protein-rich plant products. <i>Food Quality and Safety</i> , 2018 ,	3.8	27
50	Wild and Cultivated Mushrooms 2017 , 1279-1304		
49	Postprandial glycaemic response to berry nectars containing inverted sucrose. <i>Journal of Nutritional Science</i> , 2017 , 6, e4	2.7	5
48	High variability in flavonoid contents and composition between different North-European currant (<i>Ribes</i> spp.) varieties. <i>Food Chemistry</i> , 2016 , 204, 14-20	8.5	37
47	Consumption of chokeberry (<i>Aronia mitschurinii</i>) products modestly lowered blood pressure and reduced low-grade inflammation in patients with mildly elevated blood pressure. <i>Nutrition Research</i> , 2016 , 36, 1222-1230	4	42
46	Stability of anthocyanins in berry juices stored at different temperatures. <i>Journal of Food Composition and Analysis</i> , 2013 , 31, 12-19	4.1	69

45	Fortification of blackcurrant juice with crowberry: Impact on polyphenol composition, urinary phenolic metabolites, and postprandial glycemic response in healthy subjects. <i>Journal of Functional Foods</i> , 2012 , 4, 746-756	5.1	44
44	Effect of different vitamin D supplementations in poultry feed on vitamin D content of eggs and chicken meat. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8298-303	5.7	51
43	Polyphenol and vitamin C contents in European commercial blackcurrant juice products. <i>Food Chemistry</i> , 2011 , 127, 1216-23	8.5	51
42	Bioavailability of various polyphenols from a diet containing moderate amounts of berries. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 3927-32	5.7	81
41	Blood pressure-lowering properties of chokeberry (<i>Aronia mitchurinii</i> , var. Viking). <i>Journal of Functional Foods</i> , 2010 , 2, 163-169	5.1	52
40	Flavonoids and other phenolic compounds in Andean indigenous grains: Quinoa (<i>Chenopodium quinoa</i>), kañwa (<i>Chenopodium pallidicaule</i>) and kiwicha (<i>Amaranthus caudatus</i>). <i>Food Chemistry</i> , 2010 , 120, 128-133	8.5	241
39	Proanthocyanidins in common food products of plant origin. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7899-906	5.7	165
38	Dietary intake and major food sources of polyphenols in Finnish adults. <i>Journal of Nutrition</i> , 2008 , 138, 562-6	4.1	295
37	Favorable effects of berry consumption on platelet function, blood pressure, and HDL cholesterol. <i>American Journal of Clinical Nutrition</i> , 2008 , 87, 323-31	7	314
36	HPLC determination of extractable and unextractable proanthocyanidins in plant materials. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 7617-24	5.7	109
35	Isolation and structure elucidation of procyanidin oligomers from Saskatoon berries (<i>Amelanchier alnifolia</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 157-64	5.7	91
34	Phenolic acids in potatoes, vegetables, and some of their products. <i>Journal of Food Composition and Analysis</i> , 2007 , 20, 152-160	4.1	317
33	Changes in the mineral and trace element contents of cereals, fruits and vegetables in Finland. <i>Journal of Food Composition and Analysis</i> , 2007 , 20, 487-495	4.1	179
32	Contents of anthocyanins and ellagitannins in selected foods consumed in Finland. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 1612-9	5.7	275
31	Phenolic acids in berries, fruits, and beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7193-9	3.9	323
30	Contents of phenolic acids, alkyl- and alkenylresorcinols, and avenanthramides in commercial grain products. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8290-5	5.7	412
29	Distribution and contents of phenolic compounds in eighteen Scandinavian berry species. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 4477-86	5.7	285
28	Effect of cholecalciferol-enriched hen feed on egg quality. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 283-7	5.7	39

27	Sterol and vitamin D2 contents in some wild and cultivated mushrooms. <i>Food Chemistry</i> , 2002 , 76, 293-298	8.5	129
26	Determination of free and total phenolic acids in plant-derived foods by HPLC with diode-array detection. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 3660-7	5.7	334
25	Basic composition and amino acid contents of mushrooms cultivated in Finland. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6419-22	5.7	181
24	Coenzymes Q9 and Q10: Contents in Foods and Dietary Intake. <i>Journal of Food Composition and Analysis</i> , 2001 , 14, 409-417	4.1	82
23	Contents of vitamins, mineral elements, and some phenolic compounds in cultivated mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 2343-8	5.7	417
22	Simultaneous HPLC analysis of fat-soluble vitamins in selected animal products after small-scale extraction. <i>Food Chemistry</i> , 2000 , 71, 535-543	8.5	77
21	Functional properties of edible mushrooms. <i>Nutrition</i> , 2000 , 16, 694-6	4.8	160
20	Determination of flavonoids in plant material by HPLC with diode-array and electro-array detections. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 5834-41	5.7	200
19	Comparison of in-line connected diode array and electrochemical detectors in the high-performance liquid chromatographic analysis of coenzymes Q(9) and Q(10) in food materials. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 1229-33	5.7	27
18	Bioavailability of vitamin D from wild edible mushrooms (<i>Cantharellus tubaeformis</i>) as measured with a human bioassay. <i>American Journal of Clinical Nutrition</i> , 1999 , 69, 95-8	7	59
17	Dihydrovitamin K1 in oils and margarines. <i>Food Chemistry</i> , 1999 , 64, 411-414	8.5	12
16	Intake of vitamins B1, B2, C, A and E estimated on the basis of analysis of weekly diets of 19 Finnish hospitals. <i>Journal of Human Nutrition and Dietetics</i> , 1999 , 12, 293-300	3.1	1
15	Influence of low dietary cholecalciferol intake on phosphorus and trace element metabolism by rainbow trout (<i>Oncorhynchus mykiss</i> , Walbaum). <i>Comparative Biochemistry and Physiology Part A, Molecular & Integrative Physiology</i> , 1999 , 122, 117-125	2.6	23
14	Effect of Household Cooking on the Vitamin D content in Fish, Eggs, and Wild Mushrooms. <i>Journal of Food Composition and Analysis</i> , 1999 , 12, 153-160	4.1	51
13	Possibilities to raise vitamin D content of rainbow trout (<i>Oncorhynchus mykiss</i>) by elevated feed cholecalciferol contents 1999 , 79, 195-198		11
12	Cholecalciferol and 25-hydroxycholecalciferol content of chicken egg yolk as affected by the cholecalciferol content of feed. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 4089-92	5.7	78
11	Effects of dietary phytase and cholecalciferol on phosphorus bioavailability in rainbow trout (<i>Oncorhynchus mykiss</i>). <i>Aquaculture</i> , 1998 , 163, 309-323	4.4	119
10	Phylloquinone (Vitamin K1) in Cereal Products. <i>Cereal Chemistry</i> , 1998 , 75, 113-116	2.4	4

9	Possible Factors Responsible for the High Variation in the Cholecalciferol Contents of Fish. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 3891-3896	5.7	31
8	Determination of Phylloquinone in Vegetables, Fruits, and Berries by High-Performance Liquid Chromatography with Electrochemical Detection. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 4644-4649	5.7	51
7	Determination of phylloquinone in oils, margarines and butter by high-performance liquid chromatography with electrochemical detection. <i>Food Chemistry</i> , 1997 , 59, 473-480	8.5	54
6	New analytical aspects of vitamin D in foods. <i>Food Chemistry</i> , 1996 , 57, 95-99	8.5	12
5	Contents of Cholecalciferol, Ergocalciferol, and Their 25-Hydroxylated Metabolites in Milk Products and Raw Meat and Liver As Determined by HPLC. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 2394-2399	5.7	78
4	Cholecalciferol and 25-Hydroxycholecalciferol Contents in Fish and Fish Products. <i>Journal of Food Composition and Analysis</i> , 1995 , 8, 232-243	4.1	63
3	Vitamin D Contents in Edible Mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 1994 , 42, 2449-2453	3.7	103
2	Determination of 25-Hydroxycholecalciferol Content in Egg Yolk by HPLC. <i>Journal of Food Composition and Analysis</i> , 1993 , 6, 250-255	4.1	24
1	Determination of vitamin D3 in egg yolk by high-performance liquid chromatography with diode array detection. <i>Journal of Food Composition and Analysis</i> , 1992 , 5, 281-290	4.1	42