

Revilija Mozuraityte

List of Publications by Year in descending order

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26
papers

806
citations

516710

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26
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times ranked

962
citing authors

#	ARTICLE	IF	CITATIONS
1	Functional, bioactive and antioxidative properties of hydrolysates obtained from cod (<i>Gadus morhua</i>) backbones. <i>Process Biochemistry</i> , 2009, 44, 668-677.	3.7	145
2	Bioactivities of fish protein hydrolysates from defatted salmon backbones. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2016, 11, 99-109.	4.4	107
3	Antioxidant Activity of Phenolic Acids in Lipid Oxidation Catalyzed by Different Prooxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10377-10385.	5.2	79
4	The Role of Iron in Peroxidation of Polyunsaturated Fatty Acids in Liposomes. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 537-543.	5.2	46
5	Assessment of lipid oxidation in Atlantic mackerel (<i>Scomber scombrus</i>) subjected to different antioxidant and sous-vide cooking treatments by conventional and fluorescence microscopy methods. <i>Food Control</i> , 2019, 104, 1-8.	5.5	45
6	Superchilled, chilled and frozen storage of Atlantic mackerel (<i>Scomber scombrus</i>) fillets – changes in texture, drip loss, protein solubility and oxidation. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2228-2235.	2.7	33
7	The Influence of Cooking Parameters and Chilled Storage Time on Quality of Sous-Vide Atlantic Mackerel (<i>Scomber scombrus</i>). <i>Journal of Aquatic Food Product Technology</i> , 2019, 28, 505-518.	1.4	32
8	Oxidation of cod phospholipids in liposomes: Effects of salts, pH and zeta potential. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 944-950.	1.5	29
9	Iron-mediated peroxidation in marine emulsions and liposomes studied by dissolved oxygen consumption. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 207-225.	1.5	29
10	Quality of Filleted Atlantic Mackerel (<i>Scomber Scombrus</i>) During Chilled and Frozen Storage: Changes in Lipids, Vitamin D, Proteins, and Small Metabolites, including Biogenic Amines. <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 338-357.	1.4	29
11	Influence of high-pressure processing on quality attributes of haddock and mackerel minces during frozen storage, and fishcakes prepared thereof. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 59, 102236.	5.6	29
12	Pro-oxidant activity of Fe ²⁺ in oxidation of cod phospholipids in liposomes. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 218-226.	1.5	28
13	The role of iron in peroxidation of PUFA: Effect of pH and chelators. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 658-668.	1.5	25
14	Nutritionally rich marine proteins from fresh herring by-products for human consumption. <i>Process Biochemistry</i> , 2014, 49, 1205-1215.	3.7	24
15	A non-invasive approach to assess texture changes in sous-vide cooked Atlantic mackerel during chilled storage by fluorescence imaging. <i>Food Control</i> , 2018, 92, 216-224.	5.5	23
16	Kinetic Studies of Lipid Oxidation Induced by Hemoglobin Measured by Consumption of Dissolved Oxygen in a Liposome Model System. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7826-7833.	5.2	18
17	Sodium reduction in processed cheese spreads and the effect on physicochemical properties. <i>International Dairy Journal</i> , 2019, 90, 45-55.	3.0	17
18	Antioxidants in Fish Oil Production for Improved Quality. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2014, 91, 1611-1621.	1.9	15

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19	Two-stage processing of salmon backbones to obtain high-quality oil and proteins. International Journal of Food Science and Technology, 2018, 53, 2378-2385.	2.7	12
20	The effect of dietary antioxidants on iron-mediated lipid peroxidation in marine emulsions studied by measurement of dissolved oxygen consumption. European Journal of Lipid Science and Technology, 2014, 116, 857-871.	1.5	10
21	Oxidative Stability and Shelf Life of Fish Oil. , 2016, , 209-231.		9
22	Energetic and Economic Evaluation of Zero-Waste Fish Co-Stream Processing. International Journal of Environmental Research and Public Health, 2021, 18, 2358.	2.6	9
23	Superchilled, chilled and frozen storage of Atlantic mackerel (<i>Scomber scombrus</i>) – effect on lipids and low molecular weight metabolites. International Journal of Food Science and Technology, 2021, 56, 1918-1928.	2.7	7
24	Applicability of traditional and advanced methods for oxidative quality and stability on marine phospholipids. European Journal of Lipid Science and Technology, 2017, 119, 1600103.	1.5	5
25	The use of experimental design methodology for investigating a lipid oxidation rate assay. Chemometrics and Intelligent Laboratory Systems, 2008, 91, 164-172.	3.5	1
26	Low-fat (<lt;50%) oil-in-water emulsions. , 2021, , 241-254.		0