Grethe Iren A Borge

List of Publications by Citations

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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.

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#	Paper	IF	Citations
9	Bioavailability of Quercetin in Humans with a Focus on Interindividual Variation. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 714-731	16.4	107
8	Glucosinolates in broccoli (Brassica oleracea L. var. italica) as affected by postharvest temperature and radiation treatments. <i>Postharvest Biology and Technology</i> , 2016 , 116, 16-25	6.2	39
7	A comprehensive review on carotenoids in foods and feeds: , applications, patents, and research needs. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-51	11.5	29
6	Flavonols in broccoli (Brassica oleracea L. var. italica) flower buds as affected by postharvest temperature and radiation treatments. <i>Postharvest Biology and Technology</i> , 2016 , 116, 105-114	6.2	15
5	Increased release of carotenoids and delayed in vitro lipid digestion of high pressure homogenized tomato and pepper emulsions. <i>Food Chemistry</i> , 2019 , 285, 282-289	8.5	14
4	Variation of terpenes in milk and cultured cream from Norwegian alpine rangeland-fed and in-door fed cows. <i>Food Chemistry</i> , 2016 , 199, 195-202	8.5	14
3	Ellagic acid and urolithin A modulate the immune response in LPS-stimulated U937 monocytic cells and THP-1 differentiated macrophages. <i>Food and Function</i> , 2020 , 11, 7946-7959	6.1	13
2	European Database of Carotenoid Levels in Foods. Factors Affecting Carotenoid Content. <i>Foods</i> , 2021 , 10,	4.9	12
1	Bioactive compounds and color of sea buckthorn (Hippophae rhamnoides L.) purees as affected by heat treatment and high-pressure homogenization. <i>International Journal of Food Properties</i> , 2020 , 23, 651-664	3	8