

Dag Ekeberg

List of Publications by Year in descending order

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56
papers

1,860
citations

293460

24
h-index

299063

42
g-index

58
all docs

58
docs citations

58
times ranked

3029
citing authors

#	ARTICLE	IF	CITATIONS
1	Identification and quantification of lipids in wild and farmed Atlantic salmon (<i>Salmo salar</i>), and salmon feed by GC-MS. Food Science and Nutrition, 2022, 10, 3117-3127.	1.5	6
2	Evaluation and optimisation of direct transesterification methods for the assessment of lipid accumulation in oleaginous filamentous fungi. Microbial Cell Factories, 2021, 20, 59.	1.9	18
3	Variations in fatty acid and amino acid profiles of doi and rasomalai made from buffalo milk. Journal of Advanced Veterinary and Animal Research, 2021, 8, 511.	0.5	2
4	Identification of fatty acids in fractionated lipid extracts from <i>Palmaria palmata</i> , <i>Alaria esculenta</i> and <i>Saccharina latissima</i> by off-line SPE GC-MS. Journal of Applied Phycology, 2020, 32, 4251-4262.	1.5	14
5	The influence of phosphorus source and the nature of nitrogen substrate on the biomass production and lipid accumulation in oleaginous Mucoromycota fungi. Applied Microbiology and Biotechnology, 2020, 104, 8065-8076.	1.7	31
6	Synthesis of the Enantiomers of Thioridazine. SynOpen, 2020, 04, 12-16.	0.8	3
7	Comparison of pyrolyzed lignin before and after milled wood lignin purification of Norway spruce with increasing steam explosion. Wood Science and Technology, 2019, 53, 601-618.	1.4	8
8	High-throughput screening of Mucoromycota fungi for production of low- and high-value lipids. Biotechnology for Biofuels, 2018, 11, 66.	6.2	60
9	Characterization of Pseudo-Lignin from Steam Exploded Birch. ACS Omega, 2018, 3, 4924-4931.	1.6	34
10	Identification and Quantification of Fatty Acids in <i>T. viridissima</i> , <i>C. biguttulus</i> , and <i>C. brunneus</i> by GC-MS. Journal of Lipids, 2018, 2018, 1-8.	1.9	4
11	The effect of flash pyrolysis temperature on compositional variability of pyrolyzates from birch lignin. Journal of Analytical and Applied Pyrolysis, 2017, 127, 211-222.	2.6	20
12	Ex vivo digestion of raw, pasteurised and homogenised milk – Effects on lipolysis and proteolysis. International Dairy Journal, 2017, 65, 14-19.	1.5	14
13	Synthesis, in vitro and in vivo biological evaluation of new oxysterols as modulators of the liver X receptors. Journal of Steroid Biochemistry and Molecular Biology, 2017, 165, 323-330.	1.2	5
14	Fatty Acid Profiles of Stipe and Blade from the Norwegian Brown Macroalgae <i>Laminaria hyperborea</i> with Special Reference to Acyl Glycerides, Polar Lipids, and Free Fatty Acids. Journal of Lipids, 2017, 2017, 1-9.	1.9	9
15	Ex vivo digestion of proteins and fat in buffalo milk. International Dairy Journal, 2016, 52, 82-91.	1.5	5
16	Effects of breed and age at slaughter on degradation of muscle lipids during processing of dry-cured hams. International Journal of Food Science and Technology, 2015, 50, 1933-1943.	1.3	7
17	Lipid degradation and sensory characteristics of <i>M. biceps femoris</i> in dry-cured hams from Duroc using three different processing methods. International Journal of Food Science and Technology, 2015, 50, 522-531.	1.3	18
18	Ex vivo digestion of omega-3 enriched buffalo skimmed milk. Journal of Functional Foods, 2015, 19, 842-851.	1.6	4

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19	<i>Ex vivo</i> Digestion of Milk from Red Chittagong Cattle Focusing Proteolysis and Lipolysis. Asian-Australasian Journal of Animal Sciences, 2015, 28, 559-567.	2.4	6
20	Principal Milk Components in Buffalo, Holstein Cross, Indigenous Cattle and Red Chittagong Cattle from Bangladesh. Asian-Australasian Journal of Animal Sciences, 2014, 27, 886-897.	2.4	28
21	Effect of forage type and season on Norwegian dairy goat milk production and quality. Small Ruminant Research, 2014, 122, 18-30.	0.6	14
22	Effect of Intramuscular Fat, Breed, and Age at Slaughter on Fatty Acid Composition in Green Hams. Journal of Food Science, 2014, 79, C1916-25.	1.5	2
23	Reciprocal interacting effects of proteins and lipids during <i>ex vivo</i> digestion of bovine milk. International Dairy Journal, 2014, 36, 6-13.	1.5	24
24	Quantitative determination of fifteen basic pharmaceuticals in ante- and post-mortem whole blood by high pH mobile phase reversed phase ultra high performance liquid chromatography-tandem mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2013, 927, 112-123.	1.2	42
25	15th Nordic Conference in Mass Spectrometry (NCMS). Green Processing and Synthesis, 2012, 1, .	1.3	0
26	A comparative study of fatty acid profiles in ruminant and non-ruminant milk. European Journal of Lipid Science and Technology, 2012, 114, 1036-1043.	1.0	40
27	Rapid method for analysis of sphingomyelin by microwave derivatisation for gas chromatography-mass spectrometry. European Journal of Lipid Science and Technology, 2011, 113, 708-710.	1.0	2
28	Ion Molecule Reactions between Ligated Transition Metal Cations with Methane, Ethane and Propane in a High Pressure Ion Source. Journal of Chemical Research, 2011, 35, 179-186.	0.6	1
29	A GC magnetic sector MS method for identification and quantification of fatty acids in ewe milk by different acquisition modes. Journal of Separation Science, 2009, 32, 3738-3745.	1.3	23
30	Characterization of Phenolic Compounds in Strawberry (<i>Fragaria Ananassa</i>) Fruits by Different HPLC Detectors and Contribution of Individual Compounds to Total Antioxidant Capacity. Journal of Agricultural and Food Chemistry, 2007, 55, 4395-4406.	2.4	324
31	Polyphenol Composition and Antioxidant Activity in Strawberry Purees; Impact of Achene Level and Storage. Journal of Agricultural and Food Chemistry, 2007, 55, 5156-5166.	2.4	158
32	The real nature of the indole alkaloids in <i>Cortinarius infractus</i> : Evaluation of artifact formation through solvent extraction method development. Journal of Chromatography A, 2007, 1148, 1-7.	1.8	34
33	Nature of the main contaminant in the drug primaquine diphosphate: SFC and SFC-MS methods of analysis. Journal of Pharmaceutical and Biomedical Analysis, 2007, 43, 937-944.	1.4	46
34	Ion-neutral reactions in the ion source of a mixture of $\text{CO}_2/\text{CH}_3\text{OH}$, $\text{CO}_2/\text{C}_2\text{H}_5\text{OH}$, and $\text{CO}_2/\text{C}_3\text{H}_7\text{OH}$ by packed capillary supercritical fluid chromatography-mass spectrometry (SFC-MS). Journal of the American Society for Mass Spectrometry, 2007, 18, 2173-2179.	1.2	4
35	Aldose-ketose interconversion in pyridine in the presence of aluminium oxide. Carbohydrate Research, 2007, 342, 1992-1997.	1.1	21
36	Analysis of Early Lipid Oxidation in Salmon Pâté with Cod Liver Oil and Antioxidants. Journal of Food Science, 2006, 71, S284-S292.	1.5	33

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37	Characterisation of lignosulphonates and kraft lignin by hydrophobic interaction chromatography. <i>Analytica Chimica Acta</i> , 2006, 565, 121-128.	2.6	63
38	Qualitative and quantitative determination of extractives in heartwood of Scots pine (<i>Pinus</i>) by HPLC. <i>Journal of Chromatography B</i> , 2006, 834, 101-107.	1.8	77
39	Isomerisation of aldoses in pyridine in the presence of aluminium oxide. <i>Carbohydrate Research</i> , 2005, 340, 373-377.	1.1	26
40	Analysis of Early Lipid Oxidation in Smoked, Comminuted Pork or Poultry Sausages with Spices. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7448-7457.	2.4	43
41	Analysis of the Early Stages of Lipid Oxidation in Freeze-Stored Pork Back Fat and Mechanically Recovered Poultry Meat. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 338-348.	2.4	55
42	Retention and removal of the fish pathogenic bacterium <i>Yersinia ruckeri</i> in biological sand filters. <i>Journal of Applied Microbiology</i> , 2004, 97, 598-608.	1.4	8
43	Formation of 3-hexuloses in aldol reactions, analysis of the products as their O-isopropylidene derivatives by GC-MS. <i>Carbohydrate Research</i> , 2004, 339, 2171-2176.	1.1	3
44	Study of the reaction products of flavonols with 2,2-diphenyl-1-picrylhydrazyl using liquid chromatography coupled with negative electrospray ionization tandem mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2004, 39, 1570-1581.	0.7	41
45	Multivariate analysis of fatty acids in spores of higher basidiomycetes: a new method for chemotaxonomical classification of fungi. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2004, 800, 303-307.	1.2	25
46	Nature of the main contaminant in the anti malaria drug primaquine diphosphate: a qualitative isomer analysis. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2004, 800, 211-223.	1.2	27
47	Determination of CH ₄ , CO ₂ and N ₂ O in air samples and soil atmosphere by gas chromatography mass spectrometry, GC-MS. <i>Journal of Environmental Monitoring</i> , 2004, 6, 621-623.	2.1	27
48	Study of the collision-induced radical cleavage of flavonoid glycosides using negative electrospray ionization tandem quadrupole mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2003, 38, 43-49.	0.7	264
49	Base catalysed isomerisation of aldoses of the arabinose and xylose series in the presence of aluminate. <i>Carbohydrate Research</i> , 2002, 337, 779-786.	1.1	24
50	Negative-ion electrospray ionization mass spectrometry (ESI-MS) as a tool for analysing structural heterogeneity in kappa-carrageenan oligosaccharides. <i>Carbohydrate Research</i> , 2001, 334, 49-59.	1.1	45
51	Synthesis of 3-hexuloses from 1,2:5,6-di-O-isopropylidenehexitols. <i>Carbohydrate Research</i> , 2001, 335, 141-146.	1.1	4
52	Dehydrogenation of Ethane by CpM ⁺ (M = Fe, Co, Ni) in the Gas Phase. An FT-ICR-MS Study. <i>Organometallics</i> , 1999, 18, 40-44.	1.1	24
53	Phytol as a possible indicator of ozone stress by <i>Picea abies</i> . <i>Environmental Pollution</i> , 1995, 89, 55-58.	3.7	6
54	Structures and thermochemistry of ions formed by methane chemical ionization of Fe(CO) ₅ . Site of protonation and determination of Fe-CH ₃ and Fe-CO bond dissociation energies of HFe(CO) _n ⁺ ions. <i>Organic Mass Spectrometry</i> , 1993, 28, 1547-1554.	1.3	8

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55	Determination of chlorinated pesticides by capillary supercritical fluid chromatography–mass spectrometry with positive- and negative-ion detection. <i>Journal of Chromatography A</i> , 1993, 647, 341-350.	1.8	17
56	Structure and Mechanisms of Formation of C ₆ H ₆ Fe ⁺ Ions Produced by Electron Impact on η^5 -C ₅ H ₅ Fe(CO) ₂ CH ₃ . <i>Acta Chemica Scandinavica</i> , 1992, 46, 92-96.	0.7	9