

Marko Tarvainen

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

397
citations

686830

13
h-index

752256

20
g-index

21
all docs

21
docs citations

21
times ranked

635
citing authors

#	ARTICLE	IF	CITATIONS
1	Determination of vitamin K composition of fermented food. <i>Food Chemistry</i> , 2019, 275, 515-522.	4.2	55
2	Cultivation of <i>Nannochloropsis</i> for eicosapentaenoic acid production in wastewaters of pulp and paper industry. <i>Bioresource Technology</i> , 2015, 193, 469-476.	4.8	44
3	Triterpene Acids in <i>Plantago major</i> : Identification, Quantification and Comparison of Different Extraction Methods. <i>Chromatographia</i> , 2010, 71, 279-284.	0.7	36
4	Evaluation of the composition and oxidative status of omega-3 fatty acid supplements on the Finnish market using NMR and SPME-GC-MS in comparison with conventional methods. <i>Food Chemistry</i> , 2020, 330, 127194.	4.2	33
5	Effects of Antioxidants on Rapeseed Oil Oxidation in an Artificial Digestion Model Analyzed by UHPLC-ESI-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3564-3579.	2.4	29
6	Impact of lactic acid fermentation on sensory and chemical quality of dairy analogues prepared from lupine (<i>Lupinus angustifolius</i> L.) seeds. <i>Food Chemistry</i> , 2021, 346, 128852.	4.2	25
7	Direct inlet negative ion chemical ionization tandem mass spectrometric analysis of triacylglycerol regioisomers in human milk and infant formulas. <i>Food Chemistry</i> , 2020, 328, 126991.	4.2	22
8	Profile and Content of Residual Alkaloids in Ten Ecotypes of <i>Lupinus mutabilis</i> Sweet after Aqueous Debittering Process. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 184-191.	1.4	20
9	Liquid Chromatography-Light Scattering Detector-Mass Spectrometric Analysis of Digested Oxidized Rapeseed Oil. <i>Lipids</i> , 2010, 45, 1061-1079.	0.7	17
10	Lipidomic Analysis of Glycerolipid and Cholesteryl Ester Autooxidation Products. <i>Molecular Biotechnology</i> , 2009, 42, 224-268.	1.3	16
11	Ultra high performance liquid chromatography-mass spectrometric analysis of oxidized free fatty acids and acylglycerols. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 409-422.	1.0	16
12	The impact of beef steak thermal processing on lipid oxidation and postprandial inflammation related responses. <i>Food Chemistry</i> , 2015, 184, 57-64.	4.2	15
13	Regiospecific Analysis of Triacylglycerols by Ultrahigh-Performance-Liquid Chromatography-Electrospray Ionization-Tandem Mass Spectrometry. <i>Analytical Chemistry</i> , 2019, 91, 13695-13702.	3.2	13
14	Quality of Protein Isolates and Hydrolysates from Baltic Herring (<i>Clupea harengus membras</i>) and Roach (<i>Rutilus rutilus</i>) Produced by pH-Shift Processes and Enzymatic Hydrolysis. <i>Foods</i> , 2022, 11, 230.	1.9	13
15	Effects of CO ₂ plant extracts on triacylglycerol oxidation in Atlantic salmon during cooking and storage. <i>Food Chemistry</i> , 2015, 173, 1011-1021.	4.2	11
16	CO ₂ Plant Extracts Reduce Cholesterol Oxidation in Fish Patties during Cooking and Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 9653-9662.	2.4	11
17	Fish Oil Finishing Diet Maintains Optimal n-3 Long-Chain Fatty Acid Content in European Whitefish (<i>Coregonus lavaretus</i>). <i>Lipids</i> , 2017, 52, 849-855.	0.7	10
18	Supercritical CO ₂ Extraction of Triterpenoids from Chaga Sterile Conk of <i>Inonotus obliquus</i> . <i>Molecules</i> , 2022, 27, 1880.	1.7	4

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19	Use of Lipidomics for Analyzing Glycerolipid and Cholesteryl Ester Oxidation by Gas Chromatography, HPLC, and On-line MS. , 2009, 580, 39-91.		3
20	Effects of microwave <i>vs.</i> convection oven heating on the formation of oxidation products in canola (<i>Brassica rapa</i> subsp. <i>oleifera</i>) oil. <i>ÖCL - Oilseeds and Fats, Crops and Lipids</i> , 2017, 24, A301.	0.6	2
21	A novel UHPLC-ESI-MS/MS method and automatic calculation software for regiospecific analysis of triacylglycerols in natural fats and oils. <i>Analytica Chimica Acta</i> , 2022, 1210, 339887.	2.6	2