

# Karen M Schaich

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8742498/publications.pdf>

Version: 2024-02-01

9  
papers

4,619  
citations

1305906

8  
h-index

1637695

9  
g-index

16  
all docs

16  
docs citations

16  
times ranked

7486  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of CD36 Genotype on Oral Perception of Oleic Acid Supplemented Safflower Oil Emulsions in Two Ethnic Groups: A Preliminary Study. <i>Journal of Food Science</i> , 2018, 83, 1373-1380.	1.5	16
2	System feasibility: Designing a chlorine dioxide self-generating package label to improve fresh produce safety part II: Solution casting approach. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 110-119.	2.7	19
3	Red/Green Currant and Sea Buckthorn Berry Press Residues as Potential Sources of Antioxidants for Food Use. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3426-3434.	2.4	21
4	System feasibility: Designing a chlorine dioxide self-generating package label to improve fresh produce safety part I: Extrusion approach. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 43, 102-111.	2.7	18
5	Antioxidant Effects of Sesamol Released from Polymeric Films on Lipid Oxidation in Linoleic Acid and Oat Cereal. <i>Packaging Technology and Science</i> , 2013, 26, 31-38.	1.3	22
6	Methods of measurement and evaluation of natural antioxidant capacity/activity (IUPAC Technical) Tj ETQqO 0 0 rgBT/Overlock 10 Tf 50	0.9	419
7	Advancing controlled release packaging through smart blending. <i>Packaging Technology and Science</i> , 2005, 18, 77-87.	1.3	152
8	Standardized Methods for the Determination of Antioxidant Capacity and Phenolics in Foods and Dietary Supplements. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4290-4302.	2.4	3,948
9	Immunochemical and Electrophoretic Analysis of the Modification of Wheat Proteins in Extruded Flour Products. <i>Cereal Chemistry</i> , 2003, 80, 791-798.	1.1	4