

# Jana Kraft

## List of Publications by Year in descending order

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Version: 2024-02-01

29  
papers

1,210  
citations

471371

17  
h-index

477173

29  
g-index

29  
all docs

29  
docs citations

29  
times ranked

1177  
citing authors

#	ARTICLE	IF	CITATIONS
1	Combining Results of Two GC Separations Partly Achieves Determination of All <i>cis</i> and <i>trans</i> 16:1, 18:1, 18:2 and 18:3 Except CLA Isomers of Milk Fat as Demonstrated Using Agilent SPE Fractionation. <i>Lipids</i> , 2008, 43, 259-273.	0.7	351
2	Differences in CLA isomer distribution of cow's milk lipids. <i>Lipids</i> , 2003, 38, 657-664.	0.7	200
3	Branched-Chain Fatty Acids—An Underexplored Class of Dairy-Derived Fatty Acids. <i>Nutrients</i> , 2020, 12, 2875.	1.7	83
4	Bioactivity and health effects of ruminant meat lipids. Invited Review. <i>Meat Science</i> , 2020, 165, 108114.	2.7	81
5	Extensive Analysis of Long-Chain Polyunsaturated Fatty Acids, CLA, <i>trans</i> -18:1 Isomers, and Plasmalogenic Lipids in Different Retail Beef types. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4775-4782.	2.4	59
6	Conjugated linoleic acids: Physiological effects in animal and man with special regard to body composition. <i>European Journal of Lipid Science and Technology</i> , 2000, 102, 695-703.	1.0	55
7	Dairy Fat Consumption and the Risk of Metabolic Syndrome: An Examination of the Saturated Fatty Acids in Dairy. <i>Nutrients</i> , 2019, 11, 2200.	1.7	52
8	Content and Composition of Branched-Chain Fatty Acids in Bovine Milk Are Affected by Lactation Stage and Breed of Dairy Cow. <i>PLoS ONE</i> , 2016, 11, e0150386.	1.1	38
9	Benefits and Limitations of Non-Transgenic Micronutrient Biofortification Approaches. <i>Agronomy</i> , 2021, 11, 464.	1.3	31
10	The Conversion Efficiency of <i>trans</i> -11 and <i>trans</i> -12 18:1 by $\Delta^9$ -Desaturation Differs in Rats. <i>Journal of Nutrition</i> , 2006, 136, 1209-1214.	1.3	29
11	Diet-induced metabolic change induces estrogen-independent allometric mammary growth. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2012, 109, 16294-16299.	3.3	24
12	Application of a Novel, Heated, Nine-Reflection ATR Crystal and a Portable FTIR Spectrometer to the Rapid Determination of Total <i>Trans</i> Fat. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2012, 89, 419-429.	0.8	24
13	Lipid-Encapsulated Echium Oil ( <i>Echium plantagineum</i> ) Increases the Content of Stearidonic Acid in Plasma Lipid Fractions and Milk Fat of Dairy Cows. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4827-4835.	2.4	24
14	The impact of diets rich in low-fat or full-fat dairy on glucose tolerance and its determinants: a randomized controlled trial. <i>American Journal of Clinical Nutrition</i> , 2021, 113, 534-547.	2.2	23
15	Impact of low-fat and full-fat dairy foods on fasting lipid profile and blood pressure: exploratory endpoints of a randomized controlled trial. <i>American Journal of Clinical Nutrition</i> , 2021, 114, 882-892.	2.2	22
16	Alteration of Rumen Bacteria and Protozoa Through Grazing Regime as a Tool to Enhance the Bioactive Fatty Acid Content of Bovine Milk. <i>Frontiers in Microbiology</i> , 2018, 9, 904.	1.5	19
17	Milk from cows grazing on cool-season pastures provides an enhanced profile of bioactive fatty acids compared to those grazed on a monoculture of pearl millet. <i>Food Chemistry</i> , 2017, 217, 750-755.	4.2	17
18	Dairy-derived bioactive fatty acids improve pancreatic $\beta$ -cell function. <i>FASEB Journal</i> , 2015, 29, 608.25.	0.2	17

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19	Ruminant-Produced trans-Fatty Acids Raise Plasma Total and Small HDL Particle Concentrations in Male Hartley Guinea Pigs. <i>Journal of Nutrition</i> , 2010, 140, 2173-2179.	1.3	13
20	Fatty Acid Content of Retail Cow's Milk in the Northeastern United States—What's in It for the Consumer?. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 4268-4276.	2.4	13
21	Colonic bacterial composition is sex-specific in aged CD-1 mice fed diets varying in fat quality. <i>PLoS ONE</i> , 2019, 14, e0226635.	1.1	9
22	Lipid Encapsulation Provides Insufficient Total-Tract Digestibility to Achieve an Optimal Transfer Efficiency of Fatty Acids to Milk Fat. <i>PLoS ONE</i> , 2016, 11, e0164700.	1.1	6
23	Facility-dependent metabolic phenotype and gut bacterial composition in CD-1 mice from a single vendor: A brief report. <i>PLoS ONE</i> , 2020, 15, e0238893.	1.1	4
24	The impact of low-fat and full-fat dairy foods on symptoms of gastroesophageal reflux disease: an exploratory analysis based on a randomized controlled trial. <i>European Journal of Nutrition</i> , 2022, 61, 2815-2823.	1.8	4
25	Omega-3 Fatty Acid Fortification of Flax Through Nutri-Priming. <i>Frontiers in Nutrition</i> , 2021, 8, 715287.	1.6	3
26	Assessing the validity of plasma phospholipid fatty acids as biomarkers of dairy fat intake using data from a randomized controlled intervention trial. <i>American Journal of Clinical Nutrition</i> , 2022, 115, 1577-1588.	2.2	3
27	Tissue and Circulating Fatty Acids as Biomarkers to Evaluate Long-Term Fat Intake Are Tissue and Sex Dependent in CD-1 Mice. <i>Journal of Nutrition</i> , 2021, 151, 1779-1790.	1.3	2
28	In Utero Exposure to trans-10, cis-12 Conjugated Linoleic Acid Modifies Postnatal Development of the Mammary Gland and its Hormone Responsiveness. <i>Journal of Mammary Gland Biology and Neoplasia</i> , 2021, 26, 263-276.	1.0	2
29	Dietary fat quality impacts metabolic impairments of type 2 diabetes risk differently in male and female CD-1 mice. <i>British Journal of Nutrition</i> , 2022, 128, 1013-1028.	1.2	2