

Charlotte Jacobsen

List of Publications by Citations

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207
papers

6,710
citations

47
h-index

70
g-index

217
ext. papers

7,675
ext. citations

4.9
avg, IF

6.33
L-index

#	Paper	IF	Citations
207	Phenolic compounds and antioxidant activities of selected species of seaweeds from Danish coast. <i>Food Chemistry</i> , 2013 , 138, 1670-81	8.5	231
206	Antioxidant strategies for preventing oxidative flavour deterioration of foods enriched with n-3 polyunsaturated lipids: a comparative evaluation. <i>Trends in Food Science and Technology</i> , 2008 , 19, 76-93 ^{15.3}	15.3	192
205	Carotenoids, Phenolic Compounds and Tocopherols Contribute to the Antioxidative Properties of Some Microalgae Species Grown on Industrial Wastewater. <i>Marine Drugs</i> , 2015 , 13, 7339-56	6	191
204	Oxidation of lipid and protein in horse mackerel (<i>Trachurus trachurus</i>) mince and washed minces during processing and storage. <i>Food Chemistry</i> , 2009 , 114, 57-65	8.5	126
203	Antioxidant activity of yoghurt peptides: Part 2 [Characterisation of peptide fractions. <i>Food Chemistry</i> , 2010 , 123, 1090-1097	8.5	126
202	Antioxidant activity of Cod (<i>Gadus morhua</i>) protein hydrolysates: in vitro assays and evaluation in 5% fish oil-in-water emulsion. <i>Food Chemistry</i> , 2014 , 149, 326-34	8.5	115
201	Antioxidant activity of yoghurt peptides: Part 1-in vitro assays and evaluation in EB enriched milk. <i>Food Chemistry</i> , 2010 , 123, 1081-1089	8.5	113
200	Interactions between iron, phenolic compounds, emulsifiers, and pH in omega-3-enriched oil-in-water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 1740-50	5.7	112
199	Potato peel extract as a natural antioxidant in chilled storage of minced horse mackerel (<i>Trachurus trachurus</i>): Effect on lipid and protein oxidation. <i>Food Chemistry</i> , 2012 , 131, 843-851	8.5	111
198	Chemical and olfactometric characterization of volatile flavor compounds in a fish oil enriched milk emulsion. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 311-7	5.7	110
197	Antioxidant properties of modified rutin esters by DPPH, reducing power, iron chelation and human low density lipoprotein assays. <i>Food Chemistry</i> , 2010 , 123, 221-230	8.5	108
196	Protein and lipid oxidation during frozen storage of rainbow trout (<i>Oncorhynchus mykiss</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 8118-25	5.7	107
195	Lipid oxidation in fish oil enriched mayonnaise: calcium disodium ethylenediaminetetraacetate, but not gallic acid, strongly inhibited oxidative deterioration. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 1009-19	5.7	99
194	Oxidative stability of marine phospholipids in the liposomal form and their applications. <i>Lipids</i> , 2011 , 46, 3-23	1.6	88
193	Lipid oxidation in milk, yoghurt, and salad dressing enriched with neat fish oil or pre-emulsified fish oil. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7802-9	5.7	88
192	Oxidation in fish oil enriched mayonnaise: ascorbic acid and low pH increase oxidative deterioration. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 3947-56	5.7	86
191	Encapsulation of fish oil in nanofibers by emulsion electrospinning: Physical characterization and oxidative stability. <i>Journal of Food Engineering</i> , 2016 , 183, 39-49	6	86

190	Sensory impact of lipid oxidation in complex food systems. <i>Lipid - Fett</i> , 1999 , 101, 484-492		83
189	Antioxidant activity of cod (<i>Gadus morhua</i>) protein hydrolysates: Fractionation and characterisation of peptide fractions. <i>Food Chemistry</i> , 2016 , 204, 409-419	8.5	80
188	Modeling the sensory impact of defined combinations of volatile lipid oxidation products on fishy and metallic off-flavors. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 1635-41	5.7	80
187	Homogenization conditions affect the oxidative stability of fish oil enriched milk emulsions: lipid oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 1773-80	5.7	79
186	Enzymatic interesterification of butterfat with rapeseed oil in a continuous packed bed reactor. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5617-24	5.7	75
185	Antioxidative effect of lipophilized caffeic acid in fish oil enriched mayonnaise and milk. <i>Food Chemistry</i> , 2015 , 167, 236-44	8.5	73
184	Use of Electrohydrodynamic Processing for Encapsulation of Sensitive Bioactive Compounds and Applications in Food. <i>Annual Review of Food Science and Technology</i> , 2018 , 9, 525-549	14.7	73
183	Physical and oxidative stability of fish oil-in-water emulsions stabilized with fish protein hydrolysates. <i>Food Chemistry</i> , 2016 , 203, 124-135	8.5	69
182	Emulsifier type, metal chelation and pH affect oxidative stability of n-3-enriched emulsions. <i>European Journal of Lipid Science and Technology</i> , 2008 , 110, 949-961	3	69
181	Some strategies for the stabilization of long chain n-3 PUFA-enriched foods: A review. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 1853-1866	3	68
180	Ascorbyl palmitate, gamma-tocopherol, and EDTA affect lipid oxidation in fish oil enriched salad dressing differently. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 2369-75	5.7	67
179	Purification and deodorization of structured lipids by short path distillation. <i>European Journal of Lipid Science and Technology</i> , 2002 , 104, 745-755	3	67
178	Effects of lactoferrin, phytic acid, and EDTA on oxidation in two food emulsions enriched with long-chain polyunsaturated fatty acids. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 7690-9	5.7	66
177	Oxidative flavour deterioration of fish oil enriched milk. <i>European Journal of Lipid Science and Technology</i> , 2003 , 105, 518-528	3	66
176	Homogenization conditions affect the oxidative stability of fish oil enriched milk emulsions: oxidation linked to changes in protein composition at the oil-water interface. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 1781-9	5.7	65
175	Effect of ascorbic acid on iron release from the emulsifier interface and on the oxidative flavor deterioration in fish oil enriched mayonnaise. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 4917-26	5.7	65
174	Production and oxidative stability of a human milk fat substitute produced from lard by enzyme technology in a pilot packed-bed reactor. <i>Food Chemistry</i> , 2006 , 94, 53-60	8.5	64
173	Inhibition of haemoglobin-mediated lipid oxidation in washed cod muscle and cod protein isolates by <i>Fucus vesiculosus</i> extract and fractions. <i>Food Chemistry</i> , 2010 , 123, 321-330	8.5	63

172	Antioxidant activities and functional properties of protein and peptide fractions isolated from salted herring brine. <i>Food Chemistry</i> , 2014 , 142, 318-26	8.5	61
171	Peptides: Production, bioactivity, functionality, and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 3097-3129	11.5	60
170	Protection against oxidation of fish-oil-enriched milk emulsions through addition of rapeseed oil or antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5429-37	5.7	60
169	Sensory stability and oxidation of fish oil enriched milk is affected by milk storage temperature and oil quality. <i>International Dairy Journal</i> , 2005 , 15, 173-182	3.5	59
168	Influence of casein-phospholipid combinations as emulsifier on the physical and oxidative stability of fish oil-in-water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1142-52	5.7	56
167	Effect of temperature towards lipid oxidation and non-enzymatic browning reactions in krill oil upon storage. <i>Food Chemistry</i> , 2014 , 157, 398-407	8.5	55
166	Partitioning of selected antioxidants in mayonnaise. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3601-10	5.7	55
165	Oxidative stability of 70% fish oil-in-water emulsions: Impact of emulsifiers and pH. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 1243-1257	3	53
164	Antioxidant Activity of Potato Peel Extracts in a Fish-Rapeseed Oil Mixture and in Oil-in-Water Emulsions. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2010 , 87, 1319-1332	1.8	53
163	Effects of fish oil type, lipid antioxidants and presence of rapeseed oil on oxidative flavour stability of fish oil enriched milk. <i>European Journal of Lipid Science and Technology</i> , 2004 , 106, 170-182	3	52
162	Activity of caffeic acid in different fish lipid matrices: A review. <i>Food Chemistry</i> , 2012 , 131, 730-740	8.5	49
161	Source, Extraction, Characterization, and Applications of Novel Antioxidants from Seaweed. <i>Annual Review of Food Science and Technology</i> , 2019 , 10, 541-568	14.7	48
160	Development of carbohydrate-based nano-microstructures loaded with fish oil by using electrohydrodynamic processing. <i>Food Hydrocolloids</i> , 2017 , 69, 273-285	10.6	47
159	Characterisation and antioxidant evaluation of Icelandic <i>F. vesiculosus</i> extracts in vitro and in fish-oil-enriched milk and mayonnaise. <i>Journal of Functional Foods</i> , 2015 , 19, 828-841	5.1	46
158	Methods for reducing lipid oxidation in fish-oil-enriched energy bars. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 1536-1546	3.8	45
157	Antioxidant properties and efficacies of synthesized alkyl caffeates, ferulates, and coumarates. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 12553-62	5.7	44
156	Enhancement of Protein and Pigment Content in Two <i>Chlorella</i> Species Cultivated on Industrial Process Water. <i>Journal of Marine Science and Engineering</i> , 2016 , 4, 84	2.4	44
155	Physicochemical characterization and oxidative stability of fish oil-loaded electrosprayed capsules: Combined use of whey protein and carbohydrates as wall materials. <i>Journal of Food Engineering</i> , 2018 , 231, 42-53	6	43

154	Structure dependent antioxidant capacity of phlorotannins from Icelandic <i>Fucus vesiculosus</i> by UHPLC-DAD-ECD-QTOFMS. <i>Food Chemistry</i> , 2018 , 240, 904-909	8.5	42
153	Volatile oxidation products formed in crude herring oil under accelerated oxidative conditions. <i>European Journal of Lipid Science and Technology</i> , 2002 , 104, 808-818	3	41
152	Oxidative stability of fish oil enriched drinking yoghurt. <i>International Dairy Journal</i> , 2007 , 17, 1478-1485	3.5	40
151	Enrichment of foods with omega-3 fatty acids: a multidisciplinary challenge. <i>Annals of the New York Academy of Sciences</i> , 2010 , 1190, 141-50	6.5	39
150	Oxidative degradation and non-enzymatic browning due to the interaction between oxidised lipids and primary amine groups in different marine PL emulsions. <i>Food Chemistry</i> , 2012 , 135, 2887-96	8.5	36
149	Potential seaweed-based food ingredients to inhibit lipid oxidation in fish-oil-enriched mayonnaise. <i>European Food Research and Technology</i> , 2016 , 242, 571-584	3.4	35
148	Additions of caffeic acid, ascorbyl palmitate or Tocopherol to fish oil-enriched energy bars affect lipid oxidation differently. <i>Food Chemistry</i> , 2009 , 112, 412-420	8.5	35
147	Human Milk Fat Substitute from Butterfat: Production by Enzymatic Interesterification and Evaluation of Oxidative Stability. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2010 , 87, 185-194	1.8	35
146	Alkyl chain length impacts the antioxidative effect of lipophilized ferulic acid in fish oil enriched milk. <i>Journal of Functional Foods</i> , 2015 , 18, 959-967	5.1	34
145	The Efficacy of Compounds with Different Polarities as Antioxidants in Emulsions with Omega-3 Lipids. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2011 , 88, 489-502	1.8	34
144	Oxidative changes during ice storage of rainbow trout (<i>Oncorhynchus mykiss</i>) fed different ratios of marine and vegetable feed ingredients. <i>Food Chemistry</i> , 2013 , 136, 1220-30	8.5	33
143	Fatty acid composition of herring (<i>Clupea harengus</i> L.): influence of time and place of catch on n-3 PUFA content. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 710-718	4.3	33
142	High-EPA Biomass from <i>Nannochloropsis salina</i> Cultivated in a Flat-Panel Photo-Bioreactor on a Process Water-Enriched Growth Medium. <i>Marine Drugs</i> , 2016 , 14,	6	33
141	The choice of homogenisation equipment affects lipid oxidation in emulsions. <i>Food Chemistry</i> , 2012 , 134, 803-10	8.5	31
140	Forage fish quality: seasonal lipid dynamics of herring (<i>Clupea harengus</i> L.) and sprat (<i>Sprattus sprattus</i> L.) in the Baltic Sea. <i>ICES Journal of Marine Science</i> , 2014 , 71, 56-71	2.7	30
139	Does feed composition affect oxidation of rainbow trout (<i>Oncorhynchus mykiss</i>) during frozen storage?. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 4185-94	5.7	30
138	Mechanism of initiation of oxidation in mayonnaise enriched with fish oil as studied by electron spin resonance spectroscopy. <i>European Food Research and Technology</i> , 2000 , 211, 381-386	3.4	29
137	Linking lipid dynamics with the reproductive cycle in Baltic cod <i>Gadus morhua</i> . <i>Marine Ecology - Progress Series</i> , 2012 , 471, 215-234	2.6	29

136	Impact of dietary fatty acids on muscle composition, liver lipids, milt composition and sperm performance in European eel. <i>Comparative Biochemistry and Physiology Part A, Molecular & Integrative Physiology</i> , 2015 , 183, 87-96	2.6	28
135	Antioxidative Effect of Seaweed Extracts in Chilled Storage of Minced Atlantic Mackerel (<i>Scomber scombrus</i>): Effect on Lipid and Protein Oxidation. <i>Food and Bioprocess Technology</i> , 2016 , 9, 352-364	5.1	28
134	Lipophilization of dihydrocaffeic acid affects its antioxidative properties in fish-oil-enriched emulsions. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 134-145	3	28
133	Investigation of oxidative degradation and non-enzymatic browning reactions in krill and fish oils. <i>European Journal of Lipid Science and Technology</i> , 2013 , 115, 1357-1366	3	28
132	The effect of farmed trout on cardiovascular risk markers in healthy men. <i>British Journal of Nutrition</i> , 2010 , 104, 1528-36	3.6	28
131	Physical and oxidative stability of high fat fish oil-in-water emulsions stabilized with sodium caseinate and phosphatidylcholine as emulsifiers. <i>Food Chemistry</i> , 2019 , 276, 110-118	8.5	28
130	Enzyme-assisted extraction and characterization of protein from red seaweed <i>Palmaria palmata</i> . <i>Algal Research</i> , 2020 , 47, 101849	5	27
129	Microalgae <i>Nannochloropsis oceanica</i> as a future new natural source of vitamin D. <i>Food Chemistry</i> , 2020 , 320, 126627	8.5	27
128	The effect of rosemary (<i>Rosmarinus officinalis</i> L.) extract on the oxidative stability of lipids in cow and soy milk enriched with fish oil. <i>Food Chemistry</i> , 2018 , 263, 119-126	8.5	27
127	Impact of primary amine group from aminophospholipids and amino acids on marine phospholipids stability: non-enzymatic browning and lipid oxidation. <i>Food Chemistry</i> , 2013 , 141, 879-88	8.5	27
126	Oxidative stability and physical properties of mayonnaise fortified with zein electrospayed capsules loaded with fish oil. <i>Journal of Food Engineering</i> , 2019 , 263, 348-358	6	26
125	Lipids and Composition of Fatty Acids of <i>Saccharina latissima</i> Cultivated Year-Round in Integrated Multi-Trophic Aquaculture. <i>Marine Drugs</i> , 2015 , 13, 4357-74	6	26
124	Moderate exercise of rainbow trout induces only minor differences in fatty acid profile, texture, white muscle fibres and proximate chemical composition of fillets. <i>Aquaculture</i> , 2011 , 314, 159-164	4.4	26
123	Oxidative stability of milk drinks containing structured lipids produced from sunflower oil and caprylic acid. <i>European Journal of Lipid Science and Technology</i> , 2003 , 105, 459-470	3	26
122	Iron-mediated lipid oxidation in 70% fish oil-in-water emulsions: effect of emulsifier type and pH. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 1097-1108	3.8	25
121	The antioxidative effect of lipophilized rutin and dihydrocaffeic acid in fish oil enriched milk. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 434-445	3	25
120	Effect of emulsifier type, pH and iron on oxidative stability of 5% fish oil-in-water emulsions. <i>European Journal of Lipid Science and Technology</i> , 2013 , 115, 874-889	3	25
119	Oxidative stability of fish oil-enriched mayonnaise-based salads. <i>European Journal of Lipid Science and Technology</i> , 2010 , 112, 476-487	3	25

118	Effect of structured lipids based on fish oil on the growth and fatty acid composition in rainbow trout (<i>Oncorhynchus mykiss</i>). <i>Aquaculture</i> , 2005 , 250, 411-423	4.4	25
117	Emerging Technologies for the Extraction of Marine Phenolics: Opportunities and Challenges. <i>Marine Drugs</i> , 2020 , 18,	6	24
116	AnOxPePred: using deep learning for the prediction of antioxidative properties of peptides. <i>Scientific Reports</i> , 2020 , 10, 21471	4.9	24
115	Alkyl caffeates as antioxidants in O/W emulsions: Impact of emulsifier type and endogenous tocopherols. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600276	3	23
114	Impact of endogenous canola phenolics on the oxidative stability of oil-in-water emulsions. <i>European Journal of Lipid Science and Technology</i> , 2013 , 115, 501-512	3	23
113	Oxidative stability of mayonnaise and milk drink produced with structured lipids based on fish oil and caprylic acid. <i>European Food Research and Technology</i> , 2004 , 219, 32-41	3.4	23
112	Oxidative stability of mayonnaise containing structured lipids produced from sunflower oil and caprylic acid. <i>European Journal of Lipid Science and Technology</i> , 2003 , 105, 449-458	3	23
111	Storage stability study of margarines produced from enzymatically interesterified fats compared to margarines produced by conventional methods. I. Physical properties. <i>European Journal of Lipid Science and Technology</i> , 2005 , 107, 530-539	3	23
110	Modification of essential fatty acid composition in broodstock of cultured European eel <i>Anguilla anguilla</i> L. <i>Aquaculture Nutrition</i> , 2013 , 19, 172-185	3.2	22
109	Physico-chemical Properties of Marine Phospholipid Emulsions. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2012 , 89, 2011-2024	1.8	22
108	Emulsifying peptides from potato protein predicted by bioinformatics: Stabilization of fish oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2020 , 101, 105529	10.6	22
107	Oxygen permeability and oxidative stability of fish oil-loaded electrosprayed capsules measured by Electron Spin Resonance: Effect of dextran and glucose syrup as main encapsulating materials. <i>Food Chemistry</i> , 2019 , 287, 287-294	8.5	21
106	Oxidative stability of structured lipids produced from sunflower oil and caprylic acid. <i>European Journal of Lipid Science and Technology</i> , 2003 , 105, 436-448	3	21
105	Development of kafirin-based nanocapsules by electrospraying for encapsulation of fish oil. <i>LWT - Food Science and Technology</i> , 2021 , 136, 110297	5.4	21
104	Combination of sodium caseinate and succinylated alginate improved stability of high fat fish oil-in-water emulsions. <i>Food Chemistry</i> , 2018 , 255, 290-299	8.5	20
103	FATE OF THE SYNERGISTIC ANTIOXIDANT SYSTEM ASCORBIC ACID, LECITHIN, AND TOCOPHEROL IN MAYONNAISE: PARTITION OF ASCORBIC ACID. <i>Journal of Food Lipids</i> , 1996 , 3, 139-147		20
102	Physical and oxidative stability of fish oil-in-water emulsions fortified with enzymatic hydrolysates from common carp (<i>Cyprinus carpio</i>) roe. <i>Food Chemistry</i> , 2017 , 237, 1048-1057	8.5	19
101	Antioxidant Activity of Seaweed Extracts: In Vitro Assays, Evaluation in 5 % Fish Oil-in-Water Emulsions and Characterization. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2015 , 92, 571-587	1.8	19

100	Oxidative stability and microstructure of 5% fish-oil-enriched granola bars added natural antioxidants derived from brown alga <i>Fucus vesiculosus</i> . <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1500578	3	19
99	Addition of Fish Oil to Cream Cheese Affects Lipid Oxidation, Sensory Stability and Microstructure. <i>Agriculture (Switzerland)</i> , 2012 , 2, 359-375	3	19
98	Influence of emulsifier type on lipid oxidation in fish oil-enriched light mayonnaise. <i>European Journal of Lipid Science and Technology</i> , 2010 , 112, 1012-1023	3	19
97	Development of Fish Oil-Loaded Microcapsules Containing Whey Protein Hydrolysate as Film-Forming Material for Fortification of Low-Fat Mayonnaise. <i>Foods</i> , 2020 , 9,	4.9	18
96	Identification of emulsifier potato peptides by bioinformatics: application to omega-3 delivery emulsions and release from potato industry side streams. <i>Scientific Reports</i> , 2020 , 10, 690	4.9	18
95	Comparison of methods to reduce dioxin and polychlorinated biphenyls contents in fishmeal: extraction and enzymatic treatments. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 1620-6	5.7	18
94	COMPARISON OF WET-CHEMICAL METHODS FOR DETERMINATION OF LIPID HYDROPEROXIDES. <i>Journal of Food Lipids</i> , 2003 , 10, 35-50		18
93	Oxidative stability of structured lipids containing C18:0, C18:1, C18:2, C18:3 or CLA in sn2-position □ as bulk lipids and in milk drinks. <i>Innovative Food Science and Emerging Technologies</i> , 2004 , 5, 249-261	6.8	18
92	Oxidative Stability and Shelf Life of Food Emulsions 2016 , 287-312		18
91	Effects of Different Lipophilized Ferulate Esters in Fish Oil-Enriched Milk: Partitioning, Interaction, Protein, and Lipid Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 9496-9505	5.7	17
90	Biochemical and Nutritional Composition of Industrial Red Seaweed Used in Carrageenan Production. <i>Journal of Aquatic Food Product Technology</i> , 2019 , 28, 967-973	1.6	17
89	Stabilization of Fish Oil-Loaded Electrosprayed Capsules with Seaweed and Commercial Natural Antioxidants: Effect on the Oxidative Stability of Capsule-Enriched Mayonnaise. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800396	3	17
88	Oxidative stability of dispersions prepared from purified marine phospholipid and the role of Tocopherol. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 12388-96	5.7	17
87	Effect of ingredients on oxidative stability of fish oil-enriched drinking yoghurt. <i>European Journal of Lipid Science and Technology</i> , 2009 , 111, 337-345	3	17
86	OXIDATION MECHANISMS IN REAL FOOD EMULSIONS: METHOD FOR SEPARATION OF MAYONNAISE BY ULTRACENTRIFUGATION. <i>Journal of Food Lipids</i> , 1998 , 5, 87-101		17
85	Protein derived emulsifiers with antioxidant activity for stabilization of omega-3 emulsions. <i>Food Chemistry</i> , 2020 , 329, 127148	8.5	16
84	Oocyte and egg quality indicators in European eel: Lipid droplet coalescence and fatty acid composition. <i>Aquaculture</i> , 2018 , 496, 30-38	4.4	16
83	A review on broodstock nutrition of marine pelagic spawners: the curious case of the freshwater eels (<i>Anguilla</i> spp.). <i>Aquaculture Nutrition</i> , 2013 , 19, 1-24	3.2	16

82	Oxidative stability of diacylglycerol oil and butter blends containing diacylglycerols. <i>European Journal of Lipid Science and Technology</i> , 2006 , 108, 336-350	3	16
81	Comparison of Three Methods for Extraction of Volatile Lipid Oxidation Products from Food Matrices for GCMS Analysis. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 929-942	1.8	16
80	Oxidative Stability of Granola Bars Enriched with Multilayered Fish Oil Emulsion in the Presence of Novel Brown Seaweed Based Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 8359-8368	5.7	15
79	RETARDATION OF LIPID OXIDATION IN FISH OIL-ENRICHED FISH PRODUCTS: COMBINATION EFFECTS. <i>Journal of Food Biochemistry</i> , 2013 , 37, 88-97	3.3	15
78	Challenges when developing omega-3 enriched foods. <i>Oleagineux Corps Gras Lipides</i> , 2010 , 17, 251-258		15
77	Storage stability of margarines produced from enzymatically interesterified fats compared to those prepared by conventional methods [Chemical properties. <i>European Journal of Lipid Science and Technology</i> , 2006 , 108, 227-238	3	15
76	Biomass composition of <i>Arthrospira platensis</i> during cultivation on industrial process water and harvesting. <i>Journal of Applied Phycology</i> , 2018 , 30, 943-954	3.2	15
75	Effects of Modified DATEMs with Different Alkyl Chain Lengths on Improving Oxidative and Physical Stability of 70% Fish Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 12512-12520	5.7	15
74	Modified phosphatidylcholine with different alkyl chain length and covalently attached caffeic acid affects the physical and oxidative stability of omega-3 delivery 70% oil-in-water emulsions. <i>Food Chemistry</i> , 2019 , 289, 490-499	8.5	14
73	Fish oil extracted from fish-fillet by-products is weakly linked to the extraction temperatures but strongly linked to the omega-3 content of the raw material. <i>European Journal of Lipid Science and Technology</i> , 2016 , 118, 874-884	3	14
72	Homogenization Pressure and Temperature Affect Protein Partitioning and Oxidative Stability of Emulsions. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2013 , 90, 1541-1550	1.8	14
71	Food enrichment with omega-3 fatty acids 2013 ,		14
70	Rational Engineering of Hydratase from <i>Lactobacillus acidophilus</i> Reveals Critical Residues Directing Substrate Specificity and Regioselectivity. <i>ChemBioChem</i> , 2020 , 21, 550-563	3.8	14
69	Multi-Extraction and Quality of Protein and Carrageenan from Commercial <i>Spinosum</i> (). <i>Foods</i> , 2020 , 9,	4.9	14
68	The structure, viscoelasticity and charge of potato peptides adsorbed at the oil-water interface determine the physicochemical stability of fish oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2021 , 115, 106605	10.6	14
67	Marine ecosystem connectivity mediated by migrant-resident interactions and the concomitant cross-system flux of lipids. <i>Ecology and Evolution</i> , 2016 , 6, 4076-87	2.8	14
66	Characterization of cod (<i>Gadus morhua</i>) frame composition and its valorization by enzymatic hydrolysis. <i>Journal of Food Composition and Analysis</i> , 2020 , 89, 103469	4.1	13
65	Organic plant ingredients in the diet of Rainbow trout (<i>Oncorhynchus mykiss</i>): Impact on fish muscle composition and oxidative stability. <i>European Journal of Lipid Science and Technology</i> , 2013 , 115, 1367-1377	3	13

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