

Charlotte Jacobsen

List of Publications by Year in descending order

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210
papers

8,708
citations

36691

53
h-index

73587

79
g-index

217
all docs

217
docs citations

217
times ranked

7752
citing authors

#	ARTICLE	IF	CITATIONS
1	Fish Liver Discards as a Source of Long-Chain Omega-3 Polyunsaturated Fatty Acids. <i>Foods</i> , 2022, 11, 905.	1.9	2
2	Antioxidant peptides derived from potato, seaweed, microbial and spinach proteins: Oxidative stability of 5% fish oil-in-water emulsions. <i>Food Chemistry</i> , 2022, 385, 132699.	4.2	29
3	Physical and oxidative stability of ω 3 delivery emulsions added seaweed-based polysaccharide extracts from Nordic brown algae <i>Saccharina latissima</i> . <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2022, 99, 239-251.	0.8	0
4	Effect of Extraction Temperature on Pressurized Liquid Extraction of Bioactive Compounds from <i>Fucus vesiculosus</i> . <i>Marine Drugs</i> , 2022, 20, 263.	2.2	13
5	Development of kafirin-based nanocapsules by electrospraying for encapsulation of fish oil. <i>LWT - Food Science and Technology</i> , 2021, 136, 110297.	2.5	33
6	Enrichment of mayonnaise with a high fat fish oil-in-water emulsion stabilized with modified DATEM C14 enhances oxidative stability. <i>Food Chemistry</i> , 2021, 341, 128141.	4.2	15
7	Lipid oxidation and traditional methods for evaluation. , 2021, , 183-200.		1
8	Introduction to delivery systems and stability issues. , 2021, , 107-117.		0
9	Optimization of phenolic antioxidants extraction from <i>Fucus vesiculosus</i> by pressurized liquid extraction. <i>Journal of Applied Phycology</i> , 2021, 33, 1195-1207.	1.5	25
10	High fat (>50%) oil-in-water emulsions as omega-3 delivery systems. , 2021, , 255-273.		0
11	Introduction to the Special Issue: "Advance in Recovery and Application of Bioactive Compounds from Seafood". <i>Foods</i> , 2021, 10, 266.	1.9	1
12	Food enrichment with omega-3 polyunsaturated fatty acids. , 2021, , 395-425.		2
13	Enzymatic extraction of antioxidant ingredients from Danish seaweeds and characterization of active principles. <i>Algal Research</i> , 2021, 56, 102292.	2.4	9
14	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.	5.6	38
15	Fatty acids, carotenoids, and tocopherols from microalgae: targeting the accumulation by manipulating the light during growth. <i>Journal of Applied Phycology</i> , 2021, 33, 2783-2793.	1.5	7
16	Emulsifier peptides derived from seaweed, methanotrophic bacteria, and potato proteins identified by quantitative proteomics and bioinformatics. <i>Food Chemistry</i> , 2021, 362, 130217.	4.2	21
17	Omega-3 nano-microencapsulates produced by electrohydrodynamic processing. , 2021, , 345-370.		0
18	Enzymatic extraction improves intracellular protein recovery from the industrial carrageenan seaweed <i>Eucheuma denticulatum</i> revealed by quantitative, subcellular protein profiling: A high potential source of functional food ingredients. <i>Food Chemistry: X</i> , 2021, 12, 100137.	1.8	13

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19	Physical and Oxidative Stability of Low-Fat Fish Oil-in-Water Emulsions Stabilized with Black Soldier Fly (<i>Hermetia illucens</i>) Larvae Protein Concentrate. <i>Foods</i> , 2021, 10, 2977.	1.9	3
20	Dietary amino acids impact sperm performance traits for a catadromous fish, <i>Anguilla anguilla</i> reared in captivity. <i>Aquaculture</i> , 2020, 518, 734602.	1.7	15
21	Oxidative stability of cod liver oil in the presence of herring roe phospholipids. <i>Food Chemistry</i> , 2020, 310, 125868.	4.2	6
22	Seasonal patterns in round goby (<i>Neogobius melanostromus</i>) catch rates, catch composition, and dietary quality. <i>Fisheries Research</i> , 2020, 222, 105412.	0.9	9
23	Rational Engineering of Hydratase from <i>Lactobacillus acidophilus</i> Reveals Critical Residues Directing Substrate Specificity and Regioselectivity. <i>ChemBioChem</i> , 2020, 21, 550-563.	1.3	23
24	Emulsifying peptides from potato protein predicted by bioinformatics: Stabilization of fish oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2020, 101, 105529.	5.6	45
25	Biofunctionality of Enzymatically Derived Peptides from Codfish (<i>Gadus morhua</i>) Frame: Bulk In Vitro Properties, Quantitative Proteomics, and Bioinformatic Prediction. <i>Marine Drugs</i> , 2020, 18, 599.	2.2	13
26	Emerging Technologies for the Extraction of Marine Phenolics: Opportunities and Challenges. <i>Marine Drugs</i> , 2020, 18, 389.	2.2	54
27	Multi-Extraction and Quality of Protein and Carrageenan from Commercial <i>Spinosum</i> (<i>Eucheuma</i>) Tj ETQq1 1 0.784314 rgBT /Overload	1.9	29
28	AnOxPePred: using deep learning for the prediction of antioxidative properties of peptides. <i>Scientific Reports</i> , 2020, 10, 21471.	1.6	71
29	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, 545.	1.9	34
30	Protein derived emulsifiers with antioxidant activity for stabilization of omega-3 emulsions. <i>Food Chemistry</i> , 2020, 329, 127148.	4.2	30
31	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.	1.9	29
32	Enzyme-assisted extraction and characterization of protein from red seaweed <i>Palmaria palmata</i> . <i>Algal Research</i> , 2020, 47, 101849.	2.4	54
33	Effects of essential fatty acids and feeding regimes on egg and offspring quality of European eel: Comparing reproductive success of farm-raised and wild-caught broodstock. <i>Aquaculture</i> , 2020, 529, 735581.	1.7	15
34	Small-Angle Neutron Scattering Study of High Fat Fish Oil-In-Water Emulsion Stabilized with Sodium Caseinate and Phosphatidylcholine. <i>Langmuir</i> , 2020, 36, 2300-2306.	1.6	9
35	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.	1.6	41
36	Microalgae <i>Nannochloropsis oceanica</i> as a future new natural source of vitamin D3. <i>Food Chemistry</i> , 2020, 320, 126627.	4.2	56

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37	Oxidative Rancidity. , 2019, , 261-269.		9
38	Oxidative stability and physical properties of mayonnaise fortified with zein electrospayed capsules loaded with fish oil. Journal of Food Engineering, 2019, 263, 348-358.	2.7	42
39	Interfacial structure of 70% fish oil-in-water emulsions stabilized with combinations of sodium caseinate and phosphatidylcholine. Journal of Colloid and Interface Science, 2019, 554, 183-190.	5.0	19
40	Biochemical and Nutritional Composition of Industrial Red Seaweed Used in Carrageenan Production. Journal of Aquatic Food Product Technology, 2019, 28, 967-973.	0.6	38
41	Processing of brewing by-products to give food ingredient streams. European Food Research and Technology, 2019, 245, 545-558.	1.6	10
42	Exploring the possibility of predicting long-term oxidative stability in prototype skincare formulations using various lipid oxidation initiators. International Journal of Cosmetic Science, 2019, 41, 89-98.	1.2	0
43	Source, Extraction, Characterization, and Applications of Novel Antioxidants from Seaweed. Annual Review of Food Science and Technology, 2019, 10, 541-568.	5.1	79
44	Stabilization of Fish Oil-Loaded Electrospayed Capsules with Seaweed and Commercial Natural Antioxidants: Effect on the Oxidative Stability of Capsule-Enriched Mayonnaise. European Journal of Lipid Science and Technology, 2019, 121, 1800396.	1.0	23
45	Effect of clove (Syzygium aromaticum) and seaweed (Kappaphycus alvarezii) water extracts pretreatment on lipid oxidation in sun-dried sardines (Rastrineobola argentea) from Lake Victoria, Tanzania. Food Science and Nutrition, 2019, 7, 1406-1416.	1.5	10
46	Oxygen permeability and oxidative stability of fish oil-loaded electrospayed capsules measured by Electron Spin Resonance: Effect of dextran and glucose syrup as main encapsulating materials. Food Chemistry, 2019, 287, 287-294.	4.2	28
47	Recovery of microalgal biomass and metabolites from homogenized, swirl flash-dried microalgae. Journal of Applied Phycology, 2019, 31, 2355-2363.	1.5	14
48	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. Food Chemistry, 2019, 289, 490-499.	4.2	25
49	Two-Step Direct Transesterification as a Rapid Method for the Analysis of Fatty Acids in Microalgal Biomass. European Journal of Lipid Science and Technology, 2019, 121, 1700409.	1.0	11
50	Physical and oxidative stability of high fat fish oil-in-water emulsions stabilized with sodium caseinate and phosphatidylcholine as emulsifiers. Food Chemistry, 2019, 276, 110-118.	4.2	36
51	The effect of rosemary (Rosmarinus officinalis L.) extract on the oxidative stability of lipids in cow and soy milk enriched with fish oil. Food Chemistry, 2018, 263, 119-126.	4.2	38
52	Investigation of Lipid Oxidation in the Raw Materials of a Topical Skin Formulation: A Topical Skin Formulation Containing a High Lipid Content. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 185-196.	0.8	10
53	Combination of sodium caseinate and succinylated alginate improved stability of high fat fish oil-in-water emulsions. Food Chemistry, 2018, 255, 290-299.	4.2	28
54	Use of Electrohydrodynamic Processing for Encapsulation of Sensitive Bioactive Compounds and Applications in Food. Annual Review of Food Science and Technology, 2018, 9, 525-549.	5.1	105

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55	Odour Detection Threshold Determination of Volatile Compounds in Topical Skin Formulations. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700231.	1.0	2
56	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.	2.7	57
57	Peptides: Production, bioactivity, functionality, and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 3097-3129.	5.4	109
58	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.	1.5	25
59	Extraction of unsaturated fatty acid-rich oil from common carp (<i>Cyprinus carpio</i>) roe and production of defatted roe hydrolysates with functional, antioxidant, and antibacterial properties. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1407-1415.	1.7	13
60	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.	4.2	64
61	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.	2.4	22
62	Improving Oxidative Stability of Skin-Care Emulsions with Antioxidant Extracts from Brown Alga <i>Fucus vesiculosus</i> . <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 1509-1520.	0.8	8
63	Lipid Oxidation and Degradation Products in Raw Materials: Low-Fat Topical Skin-Care Formulations. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 853-864.	0.8	2
64	Isolation of Fucoxanthin from Brown Algae and Its Antioxidant Activity: <i>In Vitro</i> and 5% Fish Oil-in-Water Emulsion. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 835-843.	0.8	19
65	Oocyte and egg quality indicators in European eel: Lipid droplet coalescence and fatty acid composition. <i>Aquaculture</i> , 2018, 496, 30-38.	1.7	20
66	Antioxidant efficacies of rutin and rutin esters in bulk oil and oil-in-water emulsion. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600049.	1.0	15
67	Quality changes of Antarctic krill powder during long term storage. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600085.	1.0	3
68	Development of carbohydrate-based nano-microstructures loaded with fish oil by using electrohydrodynamic processing. <i>Food Hydrocolloids</i> , 2017, 69, 273-285.	5.6	58
69	Improving oxidative stability of liquid fish oil supplements for pets. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600492.	1.0	3
70	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.	4.2	28
71	Storage Conditions Affect Oxidative Stability and Nutritional Composition of Freeze-Dried <i>Nannochloropsis salina</i> . <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600477.	1.0	12
72	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.	2.4	23

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73	Physical and oxidative stability of high fat fish oil-in-water emulsions stabilized with combinations of sodium caseinate and sodium alginate. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600484.	1.0	11
74	Oxidative stability of pullulan electrospun fibers containing fish oil: Effect of oil content and natural antioxidants addition. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600305.	1.0	13
75	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.	1.0	35
76	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.	1.0	22
77	Antioxidant effect of water and acetone extracts of <i>Fucus vesiculosus</i> on oxidative stability of skin care emulsions. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600072.	1.0	11
78	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.	1.2	71
79	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, 144.	2.2	44
80	Marine ecosystem connectivity mediated by migrant-resident interactions and the concomitant cross-system flux of lipids. <i>Ecology and Evolution</i> , 2016, 6, 4076-4087.	0.8	17
81	Oxidative stability during storage of fish oil from filleting by-products of rainbow trout (<i>Oncorhynchus mykiss</i>) is largely independent of the processing and production temperature. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 967-973.	1.0	6
82	Oxidative Stability and Shelf Life of Food Emulsions. , 2016, , 287-312.		33
83	Encapsulation of fish oil in nanofibers by emulsion electrospinning: Physical characterization and oxidative stability. <i>Journal of Food Engineering</i> , 2016, 183, 39-49.	2.7	110
84	Comparison of Three Methods for Extraction of Volatile Lipid Oxidation Products from Food Matrices for GC-MS Analysis. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 929-942.	0.8	19
85	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.	2.4	17
86	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.	1.0	16
87	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.	1.6	48
88	Physical and oxidative stability of fish oil-in-water emulsions stabilized with fish protein hydrolysates. <i>Food Chemistry</i> , 2016, 203, 124-135.	4.2	92
89	Antioxidant activity of cod (<i>Gadus morhua</i>) protein hydrolysates: Fractionation and characterisation of peptide fractions. <i>Food Chemistry</i> , 2016, 204, 409-419.	4.2	104
90	Antioxidative Effect of Seaweed Extracts in Chilled Storage of Minced Atlantic Mackerel (<i>Scomber</i>)	2.6	39

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91	New parameters for evaluating the quality of commercial krill oil capsules from the aspect of lipid oxidation and non-enzymatic browning reactions. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1214-1224.	1.0	6
92	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.	1.0	85
93	The effect of thermal treatment on the quality changes of Antarctic krill meal during the manufacturing process: High processing temperatures decrease product quality. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 411-420.	1.0	10
94	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, 4357-4374.	2.2	36
95	Carotenoids, Phenolic Compounds and Tocopherols Contribute to the Antioxidative Properties of Some Microalgae Species Grown on Industrial Wastewater. <i>Marine Drugs</i> , 2015, 13, 7339-7356.	2.2	301
96	Characterisation and antioxidant evaluation of Icelandic <i>Fucus vesiculosus</i> extracts in vitro and in fish-oil-enriched milk and mayonnaise. <i>Journal of Functional Foods</i> , 2015, 19, 828-841.	1.6	50
97	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.	0.8	32
98	Antioxidant Activity of Seaweed Extracts: In Vitro Assays, Evaluation in 5 % Fish Oil-in-Water Emulsions and Characterization. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2015, 92, 571-587.	0.8	23
99	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.	1.6	38
100	Antioxidative effect of lipophilized caffeic acid in fish oil enriched mayonnaise and milk. <i>Food Chemistry</i> , 2015, 167, 236-244.	4.2	92
101	Maillard reaction and lipid peroxidation contribute to non-enzymatic browning in krill-based products: A model study on proposed mechanisms. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 421-430.	1.0	10
102	Antioxidant Properties and Efficacies of Synthesized Alkyl Caffeates, Ferulates, and Coumarates. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 12553-12562.	2.4	64
103	Oxidative stability and non-enzymatic browning reactions in Antarctic krill oil (<i>Euphausia superba</i>). <i>Lipid Technology</i> , 2014, 26, 111-114.	0.3	9
104	Antioxidant activities and functional properties of protein and peptide fractions isolated from salted herring brine. <i>Food Chemistry</i> , 2014, 142, 318-326.	4.2	80
105	Forage fish quality: seasonal lipid dynamics of herring (<i>Clupea harengus</i> L.) and sprat (<i>Sprattus</i>)	1.0	38
106	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, 326-334.	4.2	132
107	Influence of Dietary Lipid and Protein Sources on the Sensory Quality of Organic Rainbow Trout (<i>Oncorhynchus mykiss</i>) After Ice Storage. <i>Journal of Aquatic Food Product Technology</i> , 2014, 23, 333-346.	0.6	4
108	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, 1142-1152.	2.4	74

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109	Effect of temperature towards lipid oxidation and non-enzymatic browning reactions in krill oil upon storage. <i>Food Chemistry</i> , 2014, 157, 398-407.	4.2	66
110	RETARDATION OF LIPID OXIDATION IN FISH OIL-ENRICHED FISH PÄ,TÄ%- COMBINATION EFFECTS. <i>Journal of Food Biochemistry</i> , 2013, 37, 88-97.	1.2	20
111	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.	1.1	25
112	Effect of Î±-lactalbumin and Î²-lactoglobulin on the oxidative stability of 10% fish oil-in-water emulsions depends on pH. <i>Food Chemistry</i> , 2013, 141, 574-581.	4.2	10
113	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.	1.1	23
114	Comparison of two methods for extraction of volatiles from marine PL emulsions. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 246-251.	1.0	6
115	Homogenization Pressure and Temperature Affect Protein Partitioning and Oxidative Stability of Emulsions. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 1541-1550.	0.8	18
116	Organic plant ingredients in the diet of Rainbow trout (<i>Oncorhynchus mykiss</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 467 <i>Science and Technology</i> , 2013, 115, 1367-1377.	1.0	17
117	Oxidative Stability and Sensory Attributes of Fermented Milk Product Fortified with Fish Oil and Marine Phospholipids. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 1673-1683.	0.8	12
118	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, 879-888.	4.2	31
119	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, 1220-1230.	4.2	40
120	Characterization of Oxidative Stability of Fish Oil- and Plant Oil-Enriched Skimmed Milk. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 113-122.	0.8	11
121	Phenolic compounds and antioxidant activities of selected species of seaweeds from Danish coast. <i>Food Chemistry</i> , 2013, 138, 1670-1681.	4.2	312
122	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.	1.0	26
123	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.	1.0	35
124	Effect of emulsifier type, p _H 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.	1.0	31
125	Novel sources of omega-3 for food and feed. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 1347-1347.	1.0	3
126	Effects of organic plant oils and role of oxidation on nutrient utilization in juvenile rainbow trout (<i>Oncorhynchus mykiss</i>). <i>Animal</i> , 2013, 7, 394-403.	1.3	16

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127	Role of Hydrophobicity on Antioxidant Activity in Lipid Dispersions. , 2013, , 261-296.		9
128	Food enrichment with omega-3 fatty acids. , 2013, , .		22
129	Optimization of oxidative stability of omega-3 enriched foods. , 2012, , 197-217.		2
130	Oxidative Stability of Dispersions Prepared from Purified Marine Phospholipid and the Role of α -Tocopherol. Journal of Agricultural and Food Chemistry, 2012, 60, 12388-12396.	2.4	22
131	Oxidative degradation and non-enzymatic browning due to the interaction between oxidised lipids and primary amine groups in different marine PL emulsions. Food Chemistry, 2012, 135, 2887-2896.	4.2	40
132	Iron-mediated lipid oxidation in 70% fish oil-in-water emulsions: effect of emulsifier type and pH. International Journal of Food Science and Technology, 2012, 47, 1097-1108.	1.3	27
133	Physicochemical Properties of Marine Phospholipid Emulsions. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 2011-2024.	0.8	23
134	Addition of Fish Oil to Cream Cheese Affects Lipid Oxidation, Sensory Stability and Microstructure. Agriculture (Switzerland), 2012, 2, 359-375.	1.4	21
135	New natural antioxidants for protecting omega-3 rich products. Lipid Technology, 2012, 24, 59-62.	0.3	3
136	Lipophilization of dihydrocaffeic acid affects its antioxidative properties in fish-oil-enriched emulsions. European Journal of Lipid Science and Technology, 2012, 114, 134-145.	1.0	34
137	The antioxidative effect of lipophilized rutin and dihydrocaffeic acid in fish oil enriched milk. European Journal of Lipid Science and Technology, 2012, 114, 434-445.	1.0	30
138	Activity of caffeic acid in different fish lipid matrices: A review. Food Chemistry, 2012, 131, 730-740.	4.2	61
139	Potato peel extract as a natural antioxidant in chilled storage of minced horse mackerel (Trachurus) Tj ETQq1 1 0.784314 rgBT /Overlo	4.2	138
140	The choice of homogenisation equipment affects lipid oxidation in emulsions. Food Chemistry, 2012, 134, 803-810.	4.2	36
141	Linking lipid dynamics with the reproductive cycle in Baltic cod Gadus morhua. Marine Ecology - Progress Series, 2012, 471, 215-234.	0.9	33
142	Moderate exercise of rainbow trout induces only minor differences in fatty acid profile, texture, white muscle fibres and proximate chemical composition of fillets. Aquaculture, 2011, 314, 159-164.	1.7	35
143	Oxidative Stability of Marine Phospholipids in the Liposomal Form and Their Applications. Lipids, 2011, 46, 3-23.	0.7	106
144	The Efficacy of Compounds with Different Polarities as Antioxidants in Emulsions with Omega-3 Lipids. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 489-502.	0.8	37

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145	Deodorization optimization of <i>Camelina sativa</i> oil: Oxidative and sensory studies. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 513-521.	1.0	13
146	Oxidative stability of 70% fish oilâ€inâ€water emulsions: Impact of emulsifiers and pH. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 1243-1257.	1.0	59
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