

Anna KÃ¥rlund

List of Publications by Year in descending order

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15
papers

691
citations

932766

10
h-index

996533

15
g-index

15
all docs

15
docs citations

15
times ranked

1053
citing authors

#	ARTICLE	IF	CITATIONS
1	Polyphenol Stilbenes: Molecular Mechanisms of Defence against Oxidative Stress and Aging-Related Diseases. <i>Oxidative Medicine and Cellular Longevity</i> , 2015, 2015, 1-24.	1.9	179
2	Cell membrane coating integrity affects the internalization mechanism of biomimetic nanoparticles. <i>Nature Communications</i> , 2021, 12, 5726.	5.8	126
3	Protein Supplements and Their Relation with Nutrition, Microbiota Composition and Health: Is More Protein Always Better for Sportspeople?. <i>Nutrients</i> , 2019, 11, 829.	1.7	69
4	Polyphenols in Strawberry (<i>Fragaria</i> – <i>ananassa</i>) Leaves Induced by Plant Activators. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4592-4600.	2.4	55
5	Roles of Group 2 Sigma Factors in Acclimation of the Cyanobacterium <i>Synechocystis</i> sp. PCC 6803 to Nitrogen Deficiency. <i>Plant and Cell Physiology</i> , 2016, 57, 1309-1318.	1.5	49
6	Nontargeted Metabolite Profiles and Sensory Properties of Strawberry Cultivars Grown both Organically and Conventionally. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1010-1019.	2.4	48
7	Harnessing Microbes for Sustainable Development: Food Fermentation as a Tool for Improving the Nutritional Quality of Alternative Protein Sources. <i>Nutrients</i> , 2020, 12, 1020.	1.7	48
8	The Impact of Harvesting, Storage and Processing Factors on Health-Promoting Phytochemicals in Berries and Fruits. <i>Processes</i> , 2014, 2, 596-624.	1.3	44
9	Intestinal Exposure to Food-Derived Protease Inhibitors: Digestion Physiology- and Gut Health-Related Effects. <i>Healthcare (Switzerland)</i> , 2021, 9, 1002.	1.0	22
10	Non-targeted metabolite profiling highlights the potential of strawberry leaves as a resource for specific bioactive compounds. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2182-2190.	1.7	21
11	Blackcurrant (<i>Ribes nigrum</i>) lowers sugar-induced postprandial glycaemia independently and in a product with fermented quinoa: a randomised crossover trial. <i>British Journal of Nutrition</i> , 2020, 126, 1-10.	1.2	11
12	Metabolic profiling discriminates between strawberry (<i>Fragaria</i> – <i>ananassa</i> Duch.) cultivars grown in Finland or Estonia. <i>Food Research International</i> , 2016, 89, 647-653.	2.9	10
13	Traditional and new sources of grain protein in the healthy and sustainable Nordic diet. <i>Journal of Cereal Science</i> , 2022, 105, 103462.	1.8	5
14	Potential of Probiotic Frozen Blackcurrant Products: Consumer Preference, Physicochemical Characterization, and Cell Viability. <i>Foods</i> , 2021, 10, 792.	1.9	3
15	Oxygen-18 and carbon-13 isotopes in eCO ₂ and erythrocytes carbonic anhydrase activity of Finnish prediabetic population. <i>Journal of Breath Research</i> , 2021, 15, 021001.	1.5	1