

Jette Jakobsen

List of Publications by Citations

Source: <https://exaly.com/author-pdf/9191780/jette-jakobsen-publications-by-citations.pdf>

Version: 2024-04-25

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

59
papers

1,570
citations

23
h-index

38
g-index

61
ext. papers

1,862
ext. citations

5.3
avg, IF

4.98
L-index

| # | Paper | IF | Citations |
|----|---|-----|-----------|
| 59 | Food contents and biological activity of 25-hydroxyvitamin D: a vitamin D metabolite to be reckoned with?. <i>Annals of Nutrition and Metabolism</i> , 2003 , 47, 107-13 | 4.5 | 138 |
| 58 | Vitamin D in plants: a review of occurrence, analysis, and biosynthesis. <i>Frontiers in Plant Science</i> , 2013 , 4, 136 | 6.2 | 127 |
| 57 | Bread fortified with cholecalciferol increases the serum 25-hydroxyvitamin D concentration in women as effectively as a cholecalciferol supplement. <i>Journal of Nutrition</i> , 2006 , 136, 123-7 | 4.1 | 102 |
| 56 | 25-hydroxyvitamin D3 affects vitamin D status similar to vitamin D3 in pigs--but the meat produced has a lower content of vitamin D. <i>British Journal of Nutrition</i> , 2007 , 98, 908-13 | 3.6 | 74 |
| 55 | Randomized controlled trial of the effects of vitamin D fortified milk and bread on serum 25-hydroxyvitamin D concentrations in families in Denmark during winter: the VitmaD study. <i>American Journal of Clinical Nutrition</i> , 2013 , 98, 374-82 | 7 | 71 |
| 54 | Stability of vitamin D in foodstuffs during cooking. <i>Food Chemistry</i> , 2014 , 148, 170-5 | 8.5 | 68 |
| 53 | Vitamin D metabolites in bovine milk and butter. <i>Journal of Food Composition and Analysis</i> , 2009 , 22, 472-478 | 4.1 | 56 |
| 52 | A new method for the determination of vitamin D3 and 25-hydroxyvitamin D3 in meat. <i>Journal of Food Composition and Analysis</i> , 2004 , 17, 777-787 | 4.1 | 56 |
| 51 | How much vitamin D3 do the elderly need?. <i>Journal of the American College of Nutrition</i> , 2006 , 25, 429-35 | 5.5 | 55 |
| 50 | Effects of vitamin D2-fortified bread v. supplementation with vitamin D2 or D3 on serum 25-hydroxyvitamin D metabolites: an 8-week randomised-controlled trial in young adult Finnish women. <i>British Journal of Nutrition</i> , 2016 , 115, 1232-9 | 3.6 | 53 |
| 49 | Estimation of the dietary requirement for vitamin D in healthy adolescent white girls. <i>American Journal of Clinical Nutrition</i> , 2011 , 93, 549-55 | 7 | 48 |
| 48 | Vitamin D3 and 25-hydroxyvitamin D3 in raw and cooked pork cuts. <i>Journal of Food Composition and Analysis</i> , 2003 , 16, 575-585 | 4.1 | 43 |
| 47 | Vitamin D-enhanced eggs are protective of wintertime serum 25-hydroxyvitamin D in a randomized controlled trial of adults. <i>American Journal of Clinical Nutrition</i> , 2016 , 104, 629-37 | 7 | 38 |
| 46 | Vitamin D Stored in Fat Tissue During a 5-Year Intervention Affects Serum 25-Hydroxyvitamin D Levels the Following Year. <i>Journal of Clinical Endocrinology and Metabolism</i> , 2017 , 102, 3731-3738 | 5.6 | 35 |
| 45 | Vitamin D binding protein genotype is associated with serum 25-hydroxyvitamin D and PTH concentrations, as well as bone health in children and adolescents in Finland. <i>PLoS ONE</i> , 2014 , 9, e87292 | 3.7 | 31 |
| 44 | Vitamin D3 and 25-hydroxyvitamin D3 in pork and their relationship to vitamin D status in pigs. <i>Journal of Nutritional Science</i> , 2016 , 5, e3 | 2.7 | 29 |
| 43 | Microalgae <i>Nannochloropsis oceanica</i> as a future new natural source of vitamin D. <i>Food Chemistry</i> , 2020 , 320, 126627 | 8.5 | 27 |

| | | | |
|----|--|-----|----|
| 42 | The effect of a high-protein, high-sodium diet on calcium and bone metabolism in postmenopausal women and its interaction with vitamin D receptor genotype. <i>British Journal of Nutrition</i> , 2004 , 91, 41-51 | 3.6 | 27 |
| 41 | Impact on Vitamin D2, Vitamin D4 and Agaritine in Agaricus bisporus Mushrooms after Artificial and Natural Solar UV Light Exposure. <i>Plant Foods for Human Nutrition</i> , 2016 , 71, 314-21 | 3.9 | 26 |
| 40 | Increase of vitamin D(2) by UV-B exposure during the growth phase of white button mushroom (<i>Agaricus bisporus</i>). <i>Food and Nutrition Research</i> , 2012 , 56, | 3.1 | 26 |
| 39 | Effect of phylloquinone supplementation on biochemical markers of vitamin K status and bone turnover in postmenopausal women. <i>British Journal of Nutrition</i> , 2007 , 97, 373-80 | 3.6 | 26 |
| 38 | The use of synthetic and natural vitamin D sources in pig diets to improve meat quality and vitamin D content. <i>Meat Science</i> , 2018 , 143, 60-68 | 6.4 | 24 |
| 37 | Simultaneous quantification of vitamin D β 25-hydroxyvitamin D β and 24,25-dihydroxyvitamin D β in human serum by LC-MS/MS. <i>Scandinavian Journal of Clinical and Laboratory Investigation</i> , 2014 , 74, 418-23 | 2.3 | 24 |
| 36 | Quantification of physiological levels of vitamin D β and 25-hydroxyvitamin D β in porcine fat and liver in subgram sample sizes. <i>Journal of Separation Science</i> , 2014 , 37, 2659-63 | 3.4 | 23 |
| 35 | Seasonal variation of provitamin D2 and vitamin D2 in perennial ryegrass (<i>Lolium perenne</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10907-12 | 5.7 | 22 |
| 34 | Interlaboratory Trial for Measurement of Vitamin D and 25-Hydroxyvitamin D [25(OH)D] in Foods and a Dietary Supplement Using Liquid Chromatography-Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 3167-75 | 5.7 | 22 |
| 33 | Stability of vitamin D and vitamin D in oil, fish and mushrooms after household cooking. <i>Food Chemistry</i> , 2018 , 254, 144-149 | 8.5 | 21 |
| 32 | Investigation of the effect of UV-LED exposure conditions on the production of vitamin D in pig skin. <i>Food Chemistry</i> , 2016 , 212, 386-91 | 8.5 | 20 |
| 31 | Analysis of vitamin K1 in fruits and vegetables using accelerated solvent extraction and liquid chromatography tandem mass spectrometry with atmospheric pressure chemical ionization. <i>Food Chemistry</i> , 2016 , 192, 402-8 | 8.5 | 19 |
| 30 | Vitamin D status assessed by a validated HPLC method: within and between variation in subjects supplemented with vitamin D3. <i>Scandinavian Journal of Clinical and Laboratory Investigation</i> , 2009 , 69, 190-7 | 2 | 19 |
| 29 | Tissue content of vitamin D3 and 25-hydroxy vitamin D3 in minipigs after cutaneous synthesis, supplementation and deprivation of vitamin D3. <i>Steroids</i> , 2015 , 98, 72-9 | 2.8 | 18 |
| 28 | Short communication: artificial ultraviolet B light exposure increases vitamin D levels in cow plasma and milk. <i>Journal of Dairy Science</i> , 2015 , 98, 6492-8 | 4 | 18 |
| 27 | Quantification of vitamin D3 and its hydroxylated metabolites in waxy leaf nightshade (<i>Solanum glaucophyllum</i> Desf.), tomato (<i>Solanum lycopersicum</i> L.) and bell pepper (<i>Capsicum annuum</i> L.). <i>Food Chemistry</i> , 2013 , 138, 1206-11 | 8.5 | 17 |
| 26 | Vitamin D enhanced pork from pigs exposed to artificial UVB light in indoor facilities. <i>European Food Research and Technology</i> , 2019 , 245, 411-418 | 3.4 | 16 |
| 25 | Vitamin D-biofortified beef: A comparison of cholecalciferol with synthetic versus UVB-mushroom-derived ergosterol as feed source. <i>Food Chemistry</i> , 2018 , 256, 18-24 | 8.5 | 15 |

| | | | |
|----|--|------|----|
| 24 | Vitamin D in Wild and Farmed Atlantic Salmon ()-What Do We Know?. <i>Nutrients</i> , 2019 , 11, | 6.7 | 14 |
| 23 | Vitamin D-fortified foods improve wintertime vitamin D status in women of Danish and Pakistani origin living in Denmark: a randomized controlled trial. <i>European Journal of Nutrition</i> , 2020 , 59, 741-753 | 5.2 | 12 |
| 22 | Vitamin D Vitamers Affect Vitamin D Status Differently in Young Healthy Males. <i>Nutrients</i> , 2017 , 10, | 6.7 | 11 |
| 21 | Altered vitamin D status in liver tissue and blood plasma from Greenland sledge dogs (<i>Canis familiaris</i>) dietary exposed to organohalogen contaminated minke whale (<i>Balaenoptera acuterostrata</i>) blubber. <i>Ecotoxicology and Environmental Safety</i> , 2014 , 104, 403-8 | 7 | 11 |
| 20 | Vitamin D Status and Muscle Function Among Adolescent and Young Swimmers. <i>International Journal of Sport Nutrition and Exercise Metabolism</i> , 2017 , 27, 399-407 | 4.4 | 10 |
| 19 | Naturally enhanced eggs as a source of vitamin D: A review. <i>Trends in Food Science and Technology</i> , 2020 , 102, 62-70 | 15.3 | 10 |
| 18 | Quantification of folate in food using deconjugase of plant origin combined with LC-MS/MS: A method comparison of a large and diverse sample set. <i>Food Chemistry</i> , 2020 , 305, 125450 | 8.5 | 10 |
| 17 | Challenges to Quantify Total Vitamin Activity: How to Combine the Contribution of Diverse Vitamers?. <i>Current Developments in Nutrition</i> , 2019 , 3, nzz086 | 0.4 | 9 |
| 16 | Farmed Salmon and Farmed Rainbow Trout - Excellent Sources of Vitamin D?. <i>Fisheries and Aquaculture Journal</i> , 2017 , 08, | | 7 |
| 15 | Is high oily fish intake achievable and how does it affect nutrient status in 8-9-year-old children?: the FiSK Junior trial. <i>European Journal of Nutrition</i> , 2020 , 59, 1205-1218 | 5.2 | 7 |
| 14 | The use of a plant enzyme for rapid and sensitive analysis of naturally-occurring folates in food by liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2019 , 1594, 34-44 | 4.5 | 6 |
| 13 | Vitamin K (phylloquinone and menaquinones) in foods - Optimisation of extraction, clean-up and LC-ESI-MS/MS method for quantification. <i>Food Chemistry</i> , 2021 , 345, 128835 | 8.5 | 6 |
| 12 | Nutrient content in plant-based protein products intended for food composition databases. <i>Journal of Food Composition and Analysis</i> , 2022 , 106, 104332 | 4.1 | 4 |
| 11 | Encapsulation of L-5-methyltetrahydrofolate by electrospraying for food applications. <i>Journal of Food Engineering</i> , 2020 , 277, 109901 | 6 | 3 |
| 10 | Natural Vitamin D in Food: To What Degree Does 25-Hydroxyvitamin D Contribute to the Vitamin D Activity in Food?. <i>JBMR Plus</i> , 2021 , 5, e10453 | 3.9 | 3 |
| 9 | Effect of UVB light on vitamin D status in piglets and sows. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2020 , 200, 105637 | 5.1 | 2 |
| 8 | Causes of Vitamin K Deficiency in Patients on Haemodialysis. <i>Nutrients</i> , 2020 , 12, | 6.7 | 2 |
| 7 | Quantification of vitamin D and 25-hydroxyvitamin D in food - The impact of eluent additives and labelled internal standards on matrix effects in LC-MS/MS analysis. <i>Food Chemistry</i> , 2021 , 357, 129588 | 8.5 | 2 |

| | | | |
|---|--|------|---|
| 6 | bioaccessibility of vitamin K (phylloquinone and menaquinones) in food and supplements assessed by INFOGEST 2.0 - vit K.. <i>Current Research in Food Science</i> , 2022 , 5, 306-312 | 5.6 | 1 |
| 5 | Collaborative study: Quantification of total folate in food using an efficient single-enzyme extraction combined with LC-MS/MS. <i>Food Chemistry</i> , 2020 , 333, 127447 | 8.5 | 1 |
| 4 | 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 | 3.2 | 1 |
| 3 | UVB exposure stimulates production of vitamin D3 in selected microalgae. <i>Algal Research</i> , 2021 , 59, 102472 | 3.72 | 1 |
| 2 | Bio-Fortified Pork Cracklings with UVB LED Tailored Content of Vitamin D.. <i>Foods</i> , 2022 , 11, | 4.9 | 1 |
| 1 | Vitamin K (phylloquinone and menaquinones) in foods - Cost-effective quantification by LC-ESI-MS/MS.. <i>Food Chemistry</i> , 2022 , 385, 132672 | 8.5 | 1 |