

Maaria Kortesiemi

List of Publications by Year in descending order

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28
papers

910
citations

471061

17
h-index

500791

28
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28
all docs

28
docs citations

28
times ranked

1384
citing authors

#	ARTICLE	IF	CITATIONS
1	Analysis of Hydrolyzable Tannins and Other Phenolic Compounds in Emblic Leafflower (<i>Phyllanthus emblica</i> L.) Fruits by High Performance Liquid Chromatography–Electrospray Ionization Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8672-8683.	2.4	90
2	Enzymatic acylation of blackcurrant (<i>Ribes nigrum</i>) anthocyanins and evaluation of lipophilic properties and antioxidant capacity of derivatives. <i>Food Chemistry</i> , 2019, 281, 189-196.	4.2	78
3	Clinical evidence on potential health benefits of berries. <i>Current Opinion in Food Science</i> , 2015, 2, 36-42.	4.1	74
4	Chemical composition of bilberry wine fermented with non-Saccharomyces yeasts (<i>Torulaspota</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 mixed fermentations. <i>Food Chemistry</i> , 2018, 266, 262-274.	4.2	71
5	Enzymatic Acylation of Anthocyanins Isolated from Alpine Bearberry (<i>Arctostaphylos alpina</i>) and Lipophilic Properties, Thermostability, and Antioxidant Capacity of the Derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2909-2916.	2.4	68
6	Stability of Hydroxycinnamic Acid Derivatives, Flavonol Glycosides, and Anthocyanins in Black Currant Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4584-4598.	2.4	45
7	NMR profiling clarifies the characterization of Finnish honeys of different botanical origins. <i>Food Research International</i> , 2016, 86, 83-92.	2.9	45
8	Sensory and chemical profiles of Finnish honeys of different botanical origins and consumer preferences. <i>Food Chemistry</i> , 2018, 246, 351-359.	4.2	45
9	Anthocyanin-rich extract from purple potatoes decreases postprandial glycemic response and affects inflammation markers in healthy men. <i>Food Chemistry</i> , 2020, 310, 125797.	4.2	43
10	Effects of Anthocyanin Extracts from Bilberry (<i>Vaccinium myrtillus</i> L.) and Purple Potato (<i>Solanum tuberosum</i> L. var. ‘Synke’ Sakari™) on the Plasma Metabolomic Profile of Zucker Diabetic Fatty Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9436-9450.	2.4	33
11	Evaluation of the composition and oxidative status of omega-3 fatty acid supplements on the Finnish market using NMR and SPME-GC–MS in comparison with conventional methods. <i>Food Chemistry</i> , 2020, 330, 127194.	4.2	33
12	Profiles of Volatile Compounds in Blackcurrant (<i>Ribes nigrum</i>) Cultivars with a Special Focus on the Influence of Growth Latitude and Weather Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 7485-7495.	2.4	32
13	Characterization and Quantification of Nonanthocyanin Phenolic Compounds in White and Blue Bilberry (<i>Vaccinium myrtillus</i>) Juices and Wines Using UHPLC–DAD–ESI–QTOF–MS and UHPLC–DAD. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7734-7744.	2.4	31
14	NMR metabolomics of ripened and developing oilseed rape (<i>Brassica napus</i>) and turnip rape (<i>Brassica</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	4.2	30
15	¹ H NMR spectroscopy reveals the effect of genotype and growth conditions on composition of sea buckthorn (<i>Hippophaë rhamnoides</i> L.) berries. <i>Food Chemistry</i> , 2014, 147, 138-146.	4.2	29
16	Effects of acylated and nonacylated anthocyanins extracts on gut metabolites and microbiota in diabetic Zucker rats: A metabolomic and metagenomic study. <i>Food Research International</i> , 2022, 153, 110978.	2.9	22
17	NMR metabolomics demonstrates phenotypic plasticity of sea buckthorn (<i>Hippophaë rhamnoides</i>) berries with respect to growth conditions in Finland and Canada. <i>Food Chemistry</i> , 2017, 219, 139-147.	4.2	21
18	Human milk metabolome is associated with symptoms of maternal psychological distress and milk cortisol. <i>Food Chemistry</i> , 2021, 356, 129628.	4.2	21

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19	Coordinate changes in gene expression and triacylglycerol composition in the developing seeds of oilseed rape (<i>Brassica napus</i>) and turnip rape (<i>Brassica rapa</i>). <i>Food Chemistry</i> , 2014, 145, 664-673.	4.2	17
20	Comparison of the postprandial effects of purple-fleshed and yellow-fleshed potatoes in healthy males with chemical characterization of the potato meals. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 581-591.	1.3	17
21	Interactions between cortisol and lipids in human milk. <i>International Breastfeeding Journal</i> , 2020, 15, 66.	0.9	13
22	Hops compounds modulatory effects and 6-prenylnaringenin dual mode of action on GABAA receptors. <i>European Journal of Pharmacology</i> , 2020, 873, 172962.	1.7	12
23	Oxidative stability, oxidation pattern and Î±-tocopherol response of docosahexaenoic acid (DHA,) Tj ETQq1 1 0.784314 rgBT /Overlock 11	4.2	11
24	Sensory and chemical characterization of Chinese bog bilberry wines using Check-all-that-apply method and GC-Quadrupole-MS and GC-Orbitrap-MS analyses. <i>Food Research International</i> , 2022, 151, 110809.	2.9	10
25	Untargeted metabolic fingerprinting reveals impact of growth stage and location on composition of sea buckthorn (<i>Hippophaë rhamnoides</i>) leaves. <i>Journal of Food Science</i> , 2020, 85, 364-373.	1.5	8
26	¹ H NMR Metabolomics and Full-Length RNA-Seq Reveal Effects of Acylated and Nonacylated Anthocyanins on Hepatic Metabolites and Gene Expression in Zucker Diabetic Fatty Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4423-4437.	2.4	8
27	Chromatographic purification of enzymatically synthesized alkyl glucopyranosides. <i>Journal of Chemical Technology and Biotechnology</i> , 2016, 91, 2419-2431.	1.6	2
28	NMR study of age dependent metabolic adjustments in wild type and pp2a-b â€™ Î³ mutant <i>Arabidopsis thaliana</i> . <i>Phytochemistry Letters</i> , 2017, 22, 13-20.	0.6	1