Maaria Kortesniemi

List of Publications by Year
in descending order

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28	910	471061	500791
papers	citations	17 h-index	28 g-index

28	28	28	1384
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Sensory and chemical characterization of Chinese bog bilberry wines using Check-all-that-apply method and GC-Quadrupole-MS and GC-Orbitrap-MS analyses. Food Research International, 2022, 151, 110809.	2.9	10
2	Effects of acylated and nonacylated anthocyanins extracts on gut metabolites and microbiota in diabetic Zucker rats: A metabolomic and metagenomic study. Food Research International, 2022, 153, 110978.	2.9	22
3	Oxidative stability, oxidation pattern and Î±-tocopherol response of docosahexaenoic acid (DHA,) Tj ETQq1 1 0.784314 rgBT /Overlock	4.2	11
4	¹H 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. Journal of Agricultural and Food Chemistry, 2021, 69, 4423-4437.	2.4	8
5	Human milk metabolome is associated with symptoms of maternal psychological distress and milk cortisol. Food Chemistry, 2021, 356, 129628.	4.2	21
6	Anthocyanin-rich extract from purple potatoes decreases postprandial glycemic response and affects inflammation markers in healthy men. Food Chemistry, 2020, 310, 125797.	4.2	43
7	Interactions between cortisol and lipids in human milk. International Breastfeeding Journal, 2020, 15, 66.	0.9	13
8	Effects of Anthocyanin Extracts from Bilberry (Vaccinium myrtillus L.) and Purple Potato (Solanum tuberosum L. var. â€˜SynkeÃ Sakariâ€™) on the Plasma Metabolomic Profile of Zucker Diabetic Fatty Rats. Journal of Agricultural and Food Chemistry, 2020, 68, 9436-9450.	2.4	33
9	Evaluation of the composition and oxidative status of omega-3 fatty acid supplements on the Finnish market using NMR and SPME-GCâ€“MS in comparison with conventional methods. Food Chemistry, 2020, 330, 127194.	4.2	33
10	Characterization and Quantification of Nonanthocyanin Phenolic Compounds in White and Blue Bilberry (Vaccinium myrtillus) Juices and Wines Using UHPLC-DADâ€’ESI-QTOF-MS and UHPLC-DAD. Journal of Agricultural and Food Chemistry, 2020, 68, 7734-7744.	2.4	31
11	Untargeted metabolic fingerprinting reveals impact of growth stage and location on composition of sea buckthorn (HippophaÃ« rhamnoides) leaves. Journal of Food Science, 2020, 85, 364-373.	1.5	8
12	Hops compounds modulatory effects and 6-prenylnaringenin dual mode of action on GABAA receptors. European Journal of Pharmacology, 2020, 873, 172962.	1.7	12
13	Enzymatic acylation of blackcurrant (Ribes nigrum) anthocyanins and evaluation of lipophilic properties and antioxidant capacity of derivatives. Food Chemistry, 2019, 281, 189-196.	4.2	78
14	Enzymatic Acylation of Anthocyanins Isolated from Alpine Bearberry (Arctostaphylos alpina) and Lipophilic Properties, Thermostability, and Antioxidant Capacity of the Derivatives. Journal of Agricultural and Food Chemistry, 2018, 66, 2909-2916.	2.4	68
15	Sensory and chemical profiles of Finnish honeys of different botanical origins and consumer preferences. Food Chemistry, 2018, 246, 351-359.	4.2	45
16	Profiles of Volatile Compounds in Blackcurrant (Ribes nigrum) Cultivars with a Special Focus on the Influence of Growth Latitude and Weather Conditions. Journal of Agricultural and Food Chemistry, 2018, 66, 7485-7495.	2.4	32
17	Chemical composition of bilberry wine fermented with non-Saccharomyces yeasts (Torulaspora) Tj ETQq1 1 0.784314 rgBT /Overlock mixed fermentations. Food Chemistry, 2018, 266, 262-274.	4.2	71
18	NMR study of age dependent metabolic adjustments in wild type and pp2a-b â€™ Î³ mutant Arabidopsis thaliana. Phytochemistry Letters, 2017, 22, 13-20.	0.6	1

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19	NMR metabolomics demonstrates phenotypic plasticity of sea buckthorn (HippophaÃ« rhamnoides) berries with respect to growth conditions in Finland and Canada. Food Chemistry, 2017, 219, 139-147.	4.2	21
20	Stability of Hydroxycinnamic Acid Derivatives, Flavonol Glycosides, and Anthocyanins in Black Currant Juice. Journal of Agricultural and Food Chemistry, 2016, 64, 4584-4598.	2.4	45
21	Comparison of the postprandial effects of purple-fleshed and yellow-fleshed potatoes in healthy males with chemical characterization of the potato meals. International Journal of Food Sciences and Nutrition, 2016, 67, 581-591.	1.3	17
22	NMR profiling clarifies the characterization of Finnish honeys of different botanical origins. Food Research International, 2016, 86, 83-92.	2.9	45
23	Chromatographic purification of enzymatically synthesized alkyl glucopyranosides. Journal of Chemical Technology and Biotechnology, 2016, 91, 2419-2431.	1.6	2
24	Clinical evidence on potential health benefits of berries. Current Opinion in Food Science, 2015, 2, 36-42.	4.1	74
25	NMR metabolomics of ripened and developing oilseed rape (Brassica napus) and turnip rape (Brassica) Tj ETQq1 1 0.784314 rgBT /Ov	4.2	30
26	Coordinate changes in gene expression and triacylglycerol composition in the developing seeds of oilseed rape (Brassica napus) and turnip rape (Brassica rapa). Food Chemistry, 2014, 145, 664-673.	4.2	17
27	1H NMR spectroscopy reveals the effect of genotype and growth conditions on composition of sea buckthorn (HippophaÃ« rhamnoides L.) berries. Food Chemistry, 2014, 147, 138-146.	4.2	29
28	Analysis of Hydrolyzable Tannins and Other Phenolic Compounds in Emblic Leafflower (Phyllanthus emblica L.) Fruits by High Performance Liquid Chromatographyâ€“Electrospray Ionization Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2012, 60, 8672-8683.	2.4	90