Suzanne M Budge

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85	3,133	29	54
papers	citations	h-index	g-index
89 ext. papers	3,540 ext. citations	3.1 avg, IF	5.52 L-index

#	Paper	IF	Citations
85	STUDYING TROPHIC ECOLOGY IN MARINE ECOSYSTEMS USING FATTY ACIDS: A PRIMER ON ANALYSIS AND INTERPRETATION. <i>Marine Mammal Science</i> , 2006 , 22, 759-801	1.9	406
84	Lipid biogeochemistry of plankton, settling matter and sediments in Trinity Bay, Newfoundland. II. Fatty acids. <i>Organic Geochemistry</i> , 1998 , 29, 1547-1559	3.1	231
83	Non-edible plant oils as new sources for biodiesel production. <i>International Journal of Molecular Sciences</i> , 2008 , 9, 169-80	6.3	212
82	Among- and within-species variability in fatty acid signatures of marine fish and invertebrates on the Scotian Shelf, Georges Bank, and southern Gulf of St. Lawrence. <i>Canadian Journal of Fisheries and Aquatic Sciences</i> , 2002 , 59, 886-898	2.4	177
81	Production of Biodiesel by Enzymatic Transesterification: Review. <i>American Journal of Biochemistry and Biotechnology</i> , 2010 , 6, 54-76	0.4	165
80	Tracing carbon flow in an arctic marine food web using fatty acid-stable isotope analysis. <i>Oecologia</i> , 2008 , 157, 117-29	2.9	156
79	Variation in the response of an Arctic top predator experiencing habitat loss: feeding and reproductive ecology of two polar bear populations. <i>Global Change Biology</i> , 2014 , 20, 76-88	11.4	151
78	Fatty acid composition of phytoplankton, settling particulate matter and sediments at a sheltered bivalve aquaculture site. <i>Marine Chemistry</i> , 2001 , 76, 285-303	3.7	138
77	Morphological and thermal properties of mammalian insulation: the evolutionary transition to blubber in pinnipeds. <i>Biological Journal of the Linnean Society</i> , 2012 , 107, 774-787	1.9	70
76	Estimating diets of Atlantic salmon (Salmo salar) using fatty acid signature analyses; validation with controlled feeding studies. <i>Canadian Journal of Fisheries and Aquatic Sciences</i> , 2012 , 69, 1033-1046	2.4	63
75	Fatty acid biomarkers reveal niche separation in an Arctic benthic food web. <i>Marine Ecology - Progress Series</i> , 2007 , 336, 305-309	2.6	55
74	Antimicrobial activity of cyclodextrin entrapped allyl isothiocyanate in a model system and packaged fresh-cut onions. <i>Food Microbiology</i> , 2012 , 30, 213-8	6	54
73	Fatty acid and stable isotope characteristics of sea ice and pelagic particulate organic matter in the Bering Sea: tools for estimating sea ice algal contribution to Arctic food web production. <i>Oecologia</i> , 2014 , 174, 699-712	2.9	50
72	Importance of sympagic production to Bering Sea zooplankton as revealed from fatty acid-carbon stable isotope analyses. <i>Marine Ecology - Progress Series</i> , 2015 , 518, 31-50	2.6	48
71	Quality analysis of commercial fish oil preparations. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 1935-9	4.3	48
70	Response of tissue lipids to diet variation in Atlantic salmon (Salmo salar): Implications for estimating diets with fatty acid analysis. <i>Journal of Experimental Marine Biology and Ecology</i> , 2011 , 409, 267-274	2.1	47
69	Lipid class and fatty acid composition of Pseudo-nitzschia multiseries and Pseudo-nitzschia pungens and effects of lipolytic enzyme deactivation. <i>Phytochemistry</i> , 1999 , 52, 561-566	4	43

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68	assessment and ecosystem monitoring. <i>Journal of Experimental Marine Biology and Ecology</i> , 2008 , 359, 40-46	2.1	38
67	Effect of feeding fresh forage and marine algae on the fatty acid composition and oxidation of milk and butter. <i>Journal of Dairy Science</i> , 2012 , 95, 2797-809	4	37
66	Topographical distribution of lipids inside the mandibular fat bodies of odontocetes: remarkable complexity and consistency. <i>IEEE Journal of Oceanic Engineering</i> , 2006 , 31, 95-106	3.3	37
65	Carbon isotopic fractionation in eider adipose tissue varies with fatty acid structure: implications for trophic studies. <i>Journal of Experimental Biology</i> , 2011 , 214, 3790-800	3	36
64	Techniques for the Analysis of Minor Lipid Oxidation Products Derived from Triacylglycerols: Epoxides, Alcohols, and Ketones. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017 , 16, 735-	- 75 84	33
63	Demonstration of the deposition and modification of dietary fatty acids in pinniped blubber using radiolabelled precursors. <i>Physiological and Biochemical Zoology</i> , 2004 , 77, 682-7	2	33
62	Estimating concentrations of essential omega-3 fatty acids in the ocean: supply and demand. <i>ICES Journal of Marine Science</i> , 2014 , 71, 1885-1893	2.7	32
61	Modeling the primary oxidation in commercial fish oil preparations. <i>Lipids</i> , 2011 , 46, 87-93	1.6	32
60	FA determination in cold water marine samples. <i>Lipids</i> , 2003 , 38, 781-91	1.6	32
59	Energy-Rich Mesopelagic Fishes Revealed as a Critical Prey Resource for a Deep-Diving Predator Using Quantitative Fatty Acid Signature Analysis. <i>Frontiers in Marine Science</i> , 2018 , 5,	4.5	32
58	Key lipid oxidation products can be used to predict sensory quality of fish oils with different levels of EPA and DHA. <i>Lipids</i> , 2012 , 47, 1169-79	1.6	31
57	Distance measures and optimization spaces in quantitative fatty acid signature analysis. <i>Ecology and Evolution</i> , 2015 , 5, 1249-62	2.8	30
56	1H-NMR Characterization of Epoxides Derived from Polyunsaturated Fatty Acids. <i>JAOCS, Journal of the American Oil Chemistsm</i> ociety, 2016 , 93, 467-478	1.8	29
55	Simultaneous estimation of diet composition and calibration coefficients with fatty acid signature data. <i>Ecology and Evolution</i> , 2017 , 7, 6103-6113	2.8	28
54	New [H NMR-Based Technique To Determine Epoxide Concentrations in Oxidized Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 5780-6	5.7	28
53	Unusual fatty acid biomarkers reveal age- and sex-specific foraging in polar bears (Ursus maritimus). <i>Canadian Journal of Zoology</i> , 2007 , 85, 505-517	1.5	27
52	Electrochemical studies of the interfacial behaviour of <code>Hactalbumin</code> and bovine serum albumin. <i>Food Research International</i> , 1997 , 30, 13-20	7	26
51	Assessing the robustness of quantitative fatty acid signature analysis to assumption violations. <i>Methods in Ecology and Evolution</i> , 2016 , 7, 51-59	7.7	25

50	Sourcing fatty acids to juvenile polar cod (Boreogadus saida) in the Beaufort Sea using compound-specific stable carbon isotope analyses. <i>Polar Biology</i> , 2014 , 37, 697-705	2	23
49	Extraction and Purification of Collagenase Enzymes: A Critical Review. <i>American Journal of Biochemistry and Biotechnology</i> , 2010 , 6, 239-263	0.4	23
48	Carbon sources and trophic relationships of ice seals during recent environmental shifts in the Bering Sea. <i>Ecological Applications</i> , 2016 , 26, 830-45	4.9	22
47	Quantitative analysis of fatty acid precursors in marine samples: direct conversion of wax ester alcohols and dimethylacetals to FAMEs. <i>Journal of Lipid Research</i> , 2003 , 44, 1802-7	6.3	22
46	DETERMINING BLUBBER FATTY ACID COMPOSITION: A COMPARISON OF IN SITU DIRECT AND TRADITIONAL METHODS. <i>Marine Mammal Science</i> , 2004 , 20, 284-295	1.9	20
45	Resource partitioning by sympatric pagophilic seals in Alaska: monitoring effects of climate variation with fatty acids. <i>Polar Biology</i> , 2009 , 32, 1137-1145	2	19
44	Extraction, Purification and Characterization of Fish Chymotrypsin: A Review. <i>American Journal of Biochemistry and Biotechnology</i> , 2011 , 7, 104-125	0.4	17
43	Oxidation Rates of Triacylglycerol and Ethyl Ester Fish Oils. <i>JAOCS, Journal of the American Oil Chemistsm</i> ociety, 2015 , 92, 561-569	1.8	16
42	Should fatty acid signature proportions sum to 1 for diet estimation?. <i>Ecological Research</i> , 2016 , 31, 59	7- <u>6</u> .96	16
41	Distribution and development of the highly specialized lipids in the sound reception systems of dolphins. <i>Journal of Comparative Physiology B: Biochemical, Systemic, and Environmental Physiology</i> , 2009 , 179, 783-98	2.2	16
40	The critical importance of experimentation in biomarker-based trophic ecology. <i>Philosophical Transactions of the Royal Society B: Biological Sciences</i> , 2020 , 375, 20190638	5.8	15
39	The reactions of O(3P) with acetonitrile and propionitrile. Canadian Journal of Chemistry, 1995, 73, 666-	·67. 4 9	14
38	Large, omega-3 rich, pelagic diatoms under Arctic sea ice: sources and implications for food webs. <i>PLoS ONE</i> , 2014 , 9, e114070	3.7	13
37	Fish oil sensory properties can be predicted using key oxidative volatiles. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 496-503	3	13
36	Structured and Specialty Lipids in Continuous Packed Column Reactors: Comparison of Production Using One and Two Enzyme Beds. <i>JAOCS, Journal of the American Oil Chemistsn</i> Society, 2010 , 87, 385-39	94 ^{.8}	13
35	Fractionation of stable carbon isotopes of tissue fatty acids in Atlantic pollock (Pollachius virens). <i>Ecosphere</i> , 2016 , 7, e01437	3.1	12
34	Feeding ecologies of key bivalve and polychaete species in the Bering Sea as elucidated by fatty acid and compound-specific stable isotope analyses. <i>Marine Ecology - Progress Series</i> , 2016 , 557, 161-17	5 ^{2.6}	12
33	Intrapopulation variability in wolf diet revealed using a combined stable isotope and fatty acid approach. <i>Ecosphere</i> , 2018 , 9, e02420	3.1	12

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32	Red Light Variation an Effective Alternative to Regulate Biomass and Lipid Profiles in Phaeodactylum tricornutum. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 2531	2.6	11	
31	Stability of fatty acid composition in seal blubber during long-term storage. <i>Marine Ecology - Progress Series</i> , 2012 , 461, 283-291	2.6	11	
30	State of art and best practices for fatty acid analysis in aquatic sciences. <i>ICES Journal of Marine Science</i> , 2020 , 77, 2375-2395	2.7	11	
29	Determination of squalene in edible oils by transmethylation and GC analysis. <i>MethodsX</i> , 2019 , 6, 15-21	1.9	10	
28	Fisheries Exploitation by Albatross Quantified With Lipid Analysis. <i>Frontiers in Marine Science</i> , 2018 , 5,	4.5	9	
27	Simultaneous quantification of epoxy and hydroxy fatty acids as oxidation products of triacylglycerols in edible oils. <i>Journal of Chromatography A</i> , 2018 , 1537, 83-90	4.5	8	
26	Comment on Grahl-Nielsen et al. (2003) F atty acid composition of the adipose tissue of polar bears and of their prey: ringed seals, bearded seals and harp seals <i>Marine Ecology - Progress Series</i> , 2004 , 281, 297-301	2.6	8	
25	Resource partitioning between Pacific walruses and bearded seals in the Alaska Arctic and sub-Arctic. <i>Oecologia</i> , 2017 , 184, 385-398	2.9	7	
24	Determining Ethyl Esters in Fish Oil with Solid Phase Microextraction and GCMS. <i>JAOCS, Journal of the American Oil Chemistsm</i> ociety, 2009 , 86, 743-748	1.8	7	
23	Detect and exploit hidden structure in fatty acid signature data. <i>Ecosphere</i> , 2017 , 8, e01896	3.1	6	
22	Flocculation, cell surface hydrophobicity and 3-OH oxylipins in the SMA strain of Saccharomyces pastorianus. <i>Journal of the Institute of Brewing</i> , 2015 , 121, 31-37	2	6	
21	Lipids at the plantfinimal interface: a stable isotope labelling method to evaluate the assimilation of essential fatty acids in the marine copepod Calanus finmarchicus. <i>Journal of Plankton Research</i> , 2019 , 41, 909-924	2.2	6	
20	Characterization of blubber fatty acid signatures in northern elephant seals (Mirounga angustirostris) over the postweaning fast. <i>Journal of Comparative Physiology B: Biochemical, Systemic, and Environmental Physiology</i> , 2013 , 183, 1065-74	2.2	5	
19	Monitoring fish oil volatiles to assess the quality of fish oil. <i>Lipid Technology</i> , 2010 , 22, 230-232		5	
18	Dietary fat concentrations influence fatty acid assimilation patterns in Atlantic pollock (). <i>Philosophical Transactions of the Royal Society B: Biological Sciences</i> , 2020 , 375, 20190649	5.8	5	
17	Identification of unresolved complex mixtures (UCMs) of hydrocarbons in commercial fish oil supplements. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 423-8	4.3	4	
16	Rapid method for determination of residual tert-butanol in liposomes using solid-phase microextraction and gas chromatography. <i>Journal of Chromatographic Science</i> , 2010 , 48, 289-93	1.4	4	
15	The reactions of O(3P) with some carboxylic acids and esters. <i>Canadian Journal of Chemistry</i> , 1996 , 74, 516-523	0.9	4	

14	Fatty acids and stable isotopes (13C, 15N) in southern right whale Eubalaena australis calves in relation to age and mortality at Pentisula Valds, Argentina. <i>Marine Ecology - Progress Series</i> , 2020 , 646, 189-200	2.6	4
13	Modification of the Ferrous Oxidation-Xylenol Orange Method for Determination of Peroxide Value in Highly Pigmented Sea Cucumber Viscera Lipid. <i>JAOCS, Journal of the American Oil Chemistsm</i> ociety, 2020 , 97, 509-516	1.8	3
12	GC-MS Characterization of Hydroxy Fatty Acids Generated From Lipid Oxidation in Vegetable Oils. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700313	3	3
11	Beyond diazomethane: Alternative approaches to analyzing non-esterified fatty acids. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 908-917	3	3
10	Exploring the sensitivity of quantitative fatty acid signature analysis to assumption violations (Supplementary Data). <i>Bulletin for the Study of Religion</i> ,	0.2	3
9	FlavorsSDecreasing Contribution to p-Anisidine Value over Shelf Life May Invalidate the Current Recommended Protocol for Flavored Fish Oils. <i>JAOCS, Journal of the American Oil Chemistsmociety</i> , 2020 , 97, 1335-1341	1.8	3
8	Ambient temperature and algal prey type affect essential fatty acid incorporation and trophic upgrading in a herbivorous marine copepod. <i>Philosophical Transactions of the Royal Society B: Biological Sciences</i> , 2020 , 375, 20200039	5.8	3
7	Color and fatty acid profile of abdominal fat pads from broiler chickens fed lobster meal. <i>Poultry Science</i> , 2011 , 90, 1329-33	3.9	2
6	Quantitative analysis of 3-OH oxylipins in fermentation yeast. <i>Canadian Journal of Microbiology</i> , 2017 , 63, 100-109	3.2	1
5	3-OH oxylipins in Saccharomyces cerevisiae. <i>Journal of the Institute of Brewing</i> , 2013 , 119, n/a-n/a	2	1
4	Fatty acid profiles of feeding and fasting bears: estimating calibration coefficients, the timeframe of diet estimates, and selective mobilization during hibernation. <i>Journal of Comparative Physiology B: Biochemical, Systemic, and Environmental Physiology</i> , 2021 , 192, 379	2.2	1
3	Stable isotope labeling reveals patterns in essential fatty acid growth efficiency in a lipid-poor coastal calanoid copepod. <i>Marine Biology</i> , 2020 , 167, 1	2.5	1
2	Compositional, ultrastructural and nanotechnological characterization of the SMA strain of Saccharomyces pastorianus: Towards a more complete fermentation yeast cell analysis. <i>PLoS ONE</i> , 2018 , 13, e0200552	3.7	
1	Foraging ecology of nearshore fishes in the Gulf of Alaska. <i>Deep-Sea Research Part II: Topical Studies in Oceanography</i> , 2022 , 195, 105013	2.3	