Suzanne M Budge

List of Publications by Year in Descending Order

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

#	Paper	IF	Citations
85	Foraging ecology of nearshore fishes in the Gulf of Alaska. *Deep-Sea Research Part II: Topical Studies in Oceanography*, **2022**, 195, 105013	2.3	
84	Fatty acid profiles of feeding and fasting bears: estimating calibration coefficients, the timeframe of diet estimates, and selective mobilization during hibernation. *Journal of Comparative Physiology B: Biochemical, Systemic, and Environmental Physiology*, **2021**, 192, 379	2.2	1
83	Modification of the Ferrous Oxidation-Xylenol Orange Method for Determination of Peroxide Value in Highly Pigmented Sea Cucumber Viscera Lipid. *JAOCS, Journal of the American Oil Chemists'Society*, **2020**, 97, 509-516	1.8	3
82	Red Light Variation an Effective Alternative to Regulate Biomass and Lipid Profiles in Phaeodactylum tricornutum. *Applied Sciences (Switzerland)*, **2020**, 10, 2531	2.6	11
81	Fatty acids and stable isotopes (13C, 15N) in southern right whale Eubalaena australis calves in relation to age and mortality at Península Valdés, Argentina. *Marine Ecology - Progress Series*, **2020**, 646, 189-200	2.6	4
80	FlavorsSDecreasing Contribution to p-Anisidine Value over Shelf Life May Invalidate the Current Recommended Protocol for Flavored Fish Oils. *JAOCS, Journal of the American Oil Chemists'Society*, **2020**, 97, 1335-1341	1.8	3
79	Ambient temperature and algal prey type affect essential fatty acid incorporation and trophic upgrading in a herbivorous marine copepod. *Philosophical Transactions of the Royal Society B: Biological Sciences*, **2020**, 375, 20200039	5.8	3
78	Stable isotope labeling reveals patterns in essential fatty acid growth efficiency in a lipid-poor coastal calanoid copepod. *Marine Biology*, **2020**, 167, 1	2.5	1
77	The critical importance of experimentation in biomarker-based trophic ecology. *Philosophical Transactions of the Royal Society B: Biological Sciences*, **2020**, 375, 20190638	5.8	15
76	Dietary fat concentrations influence fatty acid assimilation patterns in Atlantic pollock (). *Philosophical Transactions of the Royal Society B: Biological Sciences*, **2020**, 375, 20190649	5.8	5
75	State of art and best practices for fatty acid analysis in aquatic sciences. *ICES Journal of Marine Science*, **2020**, 77, 2375-2395	2.7	11
74	Lipids at the plant–animal interface: a stable isotope labelling method to evaluate the assimilation of essential fatty acids in the marine copepod Calanus finmarchicus. *Journal of Plankton Research*, **2019**, 41, 909-924	2.2	6
73	Determination of squalene in edible oils by transmethylation and GC analysis. *MethodsX*, **2019**, 6, 15-21	1.9	10
72	Simultaneous quantification of epoxy and hydroxy fatty acids as oxidation products of triacylglycerols in edible oils. *Journal of Chromatography A*, **2018**, 1537, 83-90	4.5	8
71	GC-MS Characterization of Hydroxy Fatty Acids Generated From Lipid Oxidation in Vegetable Oils. *European Journal of Lipid Science and Technology*, **2018**, 120, 1700313	3	3
70	Fisheries Exploitation by Albatross Quantified With Lipid Analysis. *Frontiers in Marine Science*, **2018**, 5,	4.5	9
69	Compositional, ultrastructural and nanotechnological characterization of the SMA strain of Saccharomyces pastorianus: Towards a more complete fermentation yeast cell analysis. *PLoS ONE*, **2018**, 13, e0200552	3.7	

68	Energy-Rich Mesopelagic Fishes Revealed as a Critical Prey Resource for a Deep-Diving Predator Using Quantitative Fatty Acid Signature Analysis. *Frontiers in Marine Science*, **2018**, 5,	4.5	32
67	Intrapopulation variability in wolf diet revealed using a combined stable isotope and fatty acid approach. *Ecosphere*, **2018**, 9, e02420	3.1	12
66	Techniques for the Analysis of Minor Lipid Oxidation Products Derived from Triacylglycerols: Epoxides, Alcohols, and Ketones. *Comprehensive Reviews in Food Science and Food Safety*, **2017**, 16, 735-758	16.4	33
65	Detect and exploit hidden structure in fatty acid signature data. *Ecosphere*, **2017**, 8, e01896	3.1	6
64	Simultaneous estimation of diet composition and calibration coefficients with fatty acid signature data. *Ecology and Evolution*, **2017**, 7, 6103-6113	2.8	28
63	Resource partitioning between Pacific walruses and bearded seals in the Alaska Arctic and sub-Arctic. *Oecologia*, **2017**, 184, 385-398	2.9	7
62	Quantitative analysis of 3-OH oxylipins in fermentation yeast. *Canadian Journal of Microbiology*, **2017**, 63, 100-109	3.2	1
61	Fractionation of stable carbon isotopes of tissue fatty acids in Atlantic pollock (Pollachius virens). *Ecosphere*, **2016**, 7, e01437	3.1	12
60	Carbon sources and trophic relationships of ice seals during recent environmental shifts in the Bering Sea. *Ecological Applications*, **2016**, 26, 830-45	4.9	22
59	Should fatty acid signature proportions sum to 1 for diet estimation?. *Ecological Research*, **2016**, 31, 597-606	1.9	16
58	1H-NMR Characterization of Epoxides Derived from Polyunsaturated Fatty Acids. *JAOCS, Journal of the American Oil Chemists'Society*, **2016**, 93, 467-478	1.8	29
57	Feeding ecologies of key bivalve and polychaete species in the Bering Sea as elucidated by fatty acid and compound-specific stable isotope analyses. *Marine Ecology - Progress Series*, **2016**, 557, 161-175	2.6	12
56	Assessing the robustness of quantitative fatty acid signature analysis to assumption violations. *Methods in Ecology and Evolution*, **2016**, 7, 51-59	7.7	25
55	Oxidation Rates of Triacylglycerol and Ethyl Ester Fish Oils. *JAOCS, Journal of the American Oil Chemists'Society*, **2015**, 92, 561-569	1.8	16
54	Distance measures and optimization spaces in quantitative fatty acid signature analysis. *Ecology and Evolution*, **2015**, 5, 1249-62	2.8	30
53	Importance of sympagic production to Bering Sea zooplankton as revealed from fatty acid-carbon stable isotope analyses. *Marine Ecology - Progress Series*, **2015**, 518, 31-50	2.6	48
52	Identification of unresolved complex mixtures (UCMs) of hydrocarbons in commercial fish oil supplements. *Journal of the Science of Food and Agriculture*, **2015**, 95, 423-8	4.3	4
51	Beyond diazomethane: Alternative approaches to analyzing non-esterified fatty acids. *European Journal of Lipid Science and Technology*, **2015**, 117, 908-917	3	3

50	New ¹H NMR-Based Technique To Determine Epoxide Concentrations in Oxidized Oil. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 5780-6	5.7	28
49	Flocculation, cell surface hydrophobicity and 3-OH oxylipins in the SMA strain of Saccharomyces pastorianus. *Journal of the Institute of Brewing*, **2015**, 121, 31-37	2	6
48	Sourcing fatty acids to juvenile polar cod (Boreogadus saida) in the Beaufort Sea using compound-specific stable carbon isotope analyses. *Polar Biology*, **2014**, 37, 697-705	2	23
47	Estimating concentrations of essential omega-3 fatty acids in the ocean: supply and demand. *ICES Journal of Marine Science*, **2014**, 71, 1885-1893	2.7	32
46	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. *Oecologia*, **2014**, 174, 699-712	2.9	50
45	Variation in the response of an Arctic top predator experiencing habitat loss: feeding and reproductive ecology of two polar bear populations. *Global Change Biology*, **2014**, 20, 76-88	11.4	151
44	Large, omega-3 rich, pelagic diatoms under Arctic sea ice: sources and implications for food webs. *PLoS ONE*, **2014**, 9, e114070	3.7	13
43	Characterization of blubber fatty acid signatures in northern elephant seals (Mirounga angustirostris) over the postweaning fast. *Journal of Comparative Physiology B: Biochemical, Systemic, and Environmental Physiology*, **2013**, 183, 1065-74	2.2	5
42	3-OH oxylipins in Saccharomyces cerevisiae. *Journal of the Institute of Brewing*, **2013**, 119, n/a-n/a	2	1
41	Quality analysis of commercial fish oil preparations. *Journal of the Science of Food and Agriculture*, **2013**, 93, 1935-9	4.3	48
40	Effect of feeding fresh forage and marine algae on the fatty acid composition and oxidation of milk and butter. *Journal of Dairy Science*, **2012**, 95, 2797-809	4	37
39	Morphological and thermal properties of mammalian insulation: the evolutionary transition to blubber in pinnipeds. *Biological Journal of the Linnean Society*, **2012**, 107, 774-787	1.9	70
38	Estimating diets of Atlantic salmon (Salmo salar) using fatty acid signature analyses; validation with controlled feeding studies. *Canadian Journal of Fisheries and Aquatic Sciences*, **2012**, 69, 1033-1046	2.4	63
37	Key lipid oxidation products can be used to predict sensory quality of fish oils with different levels of EPA and DHA. *Lipids*, **2012**, 47, 1169-79	1.6	31
36	Fish oil sensory properties can be predicted using key oxidative volatiles. *European Journal of Lipid Science and Technology*, **2012**, 114, 496-503	3	13
35	Antimicrobial activity of cyclodextrin entrapped allyl isothiocyanate in a model system and packaged fresh-cut onions. *Food Microbiology*, **2012**, 30, 213-8	6	54
34	Stability of fatty acid composition in seal blubber during long-term storage. *Marine Ecology - Progress Series*, **2012**, 461, 283-291	2.6	11
33	Response of tissue lipids to diet variation in Atlantic salmon (Salmo salar): Implications for estimating diets with fatty acid analysis. *Journal of Experimental Marine Biology and Ecology*, **2011**, 409, 267-274	2.1	47

32	Modeling the primary oxidation in commercial fish oil preparations. *Lipids*, **2011**, 46, 87-93	1.6	32
31	Carbon isotopic fractionation in eider adipose tissue varies with fatty acid structure: implications for trophic studies. *Journal of Experimental Biology*, **2011**, 214, 3790-800	3	36
30	Color and fatty acid profile of abdominal fat pads from broiler chickens fed lobster meal. *Poultry Science*, **2011**, 90, 1329-33	3.9	2
29	Extraction, Purification and Characterization of Fish Chymotrypsin: A Review. *American Journal of Biochemistry and Biotechnology*, **2011**, 7, 104-125	0.4	17
28	Extraction and Purification of Collagenase Enzymes: A Critical Review. *American Journal of Biochemistry and Biotechnology*, **2010**, 6, 239-263	0.4	23
27	Rapid method for determination of residual tert-butanol in liposomes using solid-phase microextraction and gas chromatography. *Journal of Chromatographic Science*, **2010**, 48, 289-93	1.4	4
26	Production of Biodiesel by Enzymatic Transesterification: Review. *American Journal of Biochemistry and Biotechnology*, **2010**, 6, 54-76	0.4	165
25	Structured and Specialty Lipids in Continuous Packed Column Reactors: Comparison of Production Using One and Two Enzyme Beds. *JAOCS, Journal of the American Oil Chemists' Society*, **2010**, 87, 385-394	1.8	13
24	Monitoring fish oil volatiles to assess the quality of fish oil. *Lipid Technology*, **2010**, 22, 230-232		5
23	Determining Ethyl Esters in Fish Oil with Solid Phase Microextraction and GC/MS. *JAOCS, Journal of the American Oil Chemists' Society*, **2009**, 86, 743-748	1.8	7
22	Resource partitioning by sympatric pagophilic seals in Alaska: monitoring effects of climate variation with fatty acids. *Polar Biology*, **2009**, 32, 1137-1145	2	19
21	Distribution and development of the highly specialized lipids in the sound reception systems of dolphins. *Journal of Comparative Physiology B: Biochemical, Systemic, and Environmental Physiology*, **2009**, 179, 783-98	2.2	16
20	Blubber fatty acid composition of bowhead whales, Balaena mysticetus: Implications for diet assessment and ecosystem monitoring. *Journal of Experimental Marine Biology and Ecology*, **2008**, 359, 40-46	2.1	38
19	Non-edible plant oils as new sources for biodiesel production. *International Journal of Molecular Sciences*, **2008**, 9, 169-80	6.3	212
18	Tracing carbon flow in an arctic marine food web using fatty acid-stable isotope analysis. *Oecologia*, **2008**, 157, 117-29	2.9	156
17	Unusual fatty acid biomarkers reveal age- and sex-specific foraging in polar bears (Ursus maritimus). *Canadian Journal of Zoology*, **2007**, 85, 505-517	1.5	27
16	Fatty acid biomarkers reveal niche separation in an Arctic benthic food web. *Marine Ecology - Progress Series*, **2007**, 336, 305-309	2.6	55
15	Topographical distribution of lipids inside the mandibular fat bodies of odontocetes: remarkable complexity and consistency. *IEEE Journal of Oceanic Engineering*, **2006**, 31, 95-106	3.3	37

14	STUDYING TROPHIC ECOLOGY IN MARINE ECOSYSTEMS USING FATTY ACIDS: A PRIMER ON ANALYSIS AND INTERPRETATION. *Marine Mammal Science*, **2006**, 22, 759-801	1.9	406
13	Demonstration of the deposition and modification of dietary fatty acids in pinniped blubber using radiolabelled precursors. *Physiological and Biochemical Zoology*, **2004**, 77, 682-7	2	33
12	DETERMINING BLUBBER FATTY ACID COMPOSITION: A COMPARISON OF IN SITU DIRECT AND TRADITIONAL METHODS. *Marine Mammal Science*, **2004**, 20, 284-295	1.9	20
11	Comment on Grahl-Nielsen et al. (2003) 'Fatty acid composition of the adipose tissue of polar bears and of their prey: ringed seals, bearded seals and harp seals' *Marine Ecology - Progress Series*, **2004**, 281, 297-301	2.6	8
10	FA determination in cold water marine samples. *Lipids*, **2003**, 38, 781-91	1.6	32
9	Quantitative analysis of fatty acid precursors in marine samples: direct conversion of wax ester alcohols and dimethylacetals to FAMEs. *Journal of Lipid Research*, **2003**, 44, 1802-7	6.3	22
8	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. *Canadian Journal of Fisheries and Aquatic Sciences*, **2002**, 59, 886-898	2.4	177
7	Fatty acid composition of phytoplankton, settling particulate matter and sediments at a sheltered bivalve aquaculture site. *Marine Chemistry*, **2001**, 76, 285-303	3.7	138
6	Lipid class and fatty acid composition of Pseudo-nitzschia multiseries and Pseudo-nitzschia pungens and effects of lipolytic enzyme deactivation. *Phytochemistry*, **1999**, 52, 561-566	4	43
5	Lipid biogeochemistry of plankton, settling matter and sediments in Trinity Bay, Newfoundland. II. Fatty acids. *Organic Geochemistry*, **1998**, 29, 1547-1559	3.1	231
4	Electrochemical studies of the interfacial behaviour of □-lactalbumin and bovine serum albumin. *Food Research International*, **1997**, 30, 13-20	7	26
3	The reactions of O(3P) with some carboxylic acids and esters. *Canadian Journal of Chemistry*, **1996**, 74, 516-523	0.9	4
2	The reactions of O(3P) with acetonitrile and propionitrile. *Canadian Journal of Chemistry*, **1995**, 73, 666-674	0.9	14
1	Exploring the sensitivity of quantitative fatty acid signature analysis to assumption violations (Supplementary Data). *Bulletin for the Study of Religion*,	0.2	3