

# Investigation of oyster *Crassostrea gigas* lipid profile from on non-targeted lipidomics for their geographic region

Food Chemistry

386, 132748

DOI: [10.1016/j.foodchem.2022.132748](https://doi.org/10.1016/j.foodchem.2022.132748)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Analysis and comparison of lipids in Saanen goat milk from different geographic regions in China based on UHPLC-QTOF-MS lipidomics. Food Research International, 2022, 157, 111441.	2.9	7
2	Food traceability 4.0 as part of the fourth industrial revolution: key enabling technologies. Critical Reviews in Food Science and Nutrition, 2024, 64, 873-889.	5.4	15
3	Lipidomic analysis and triglyceride profiles of fish oil: Preparation through silica gel column and enzymatic treatment. Food Research International, 2022, 162, 112100.	2.9	5
4	UHPLC-Q-Exactive Orbitrap MS/MS based untargeted lipidomics reveals fatty acids and lipids profiles in different parts of capelin (Mallotus villosus). Journal of Food Composition and Analysis, 2023, 116, 105096.	1.9	3
5	Nutritional lipidomics for the characterization of lipids in food. Advances in Food and Nutrition Research, 2023, , .	1.5	0
6	A simple and green method for simultaneously determining the geographical origin and glycogen content of oysters using ATR-FTIR and chemometrics. Journal of Food Composition and Analysis, 2023, 119, 105229.	1.9	1
7	A study of the lipid profile of Coix seeds from four areas based on untargeted lipidomics combined with multivariate algorithms to enable tracing of their origin. Food Research International, 2023, 169, 112740.	2.9	0