

# Fatty acid composition and contents of trans monounsaturates and in margarines and shortenings marketed in Denmark

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Fatty Acid Composition of Margarines and Cooking Fats Available on the Czech Market. Journal of Food Composition and Analysis, 2000, 13, 337-343.	3.9	26
2	Quantitative analysis of long-chain trans-monoenes originating from hydrogenated marine oil. Lipids, 2000, 35, 681-687.	1.7	13
3	Fatty acid composition of M. longissimus lumborum, ultimate muscle pH values and carcass parameters in reindeer (Rangifer tarandus tarandus L) grazed on natural pasture or fed a commercial feed mixture. Meat Science, 2001, 58, 293-298.	5.5	49
4	Trans Fatty Acids in Margarines Marketed in Eleven Countries.. Journal of Oleo Science, 2002, 51, 555-561.	1.4	14
5	Comparison of fatty acid composition of domestic and imported margarines and frying fats in Bulgaria. European Journal of Lipid Science and Technology, 2002, 104, 410-418.	1.5	8
6	Fatty acid composition of spanish shortenings with special emphasis on trans unsaturation content as determined by fourier transform infrared spectroscopy and gas chromatography. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 1-6.	1.9	19
7	Trans FA content in Danish margarines and shortenings. JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 475-478.	1.9	27
8	Determination of changes in some physical and chemical properties of soybean oil during hydrogenation. Food Chemistry, 2003, 81, 453-456.	8.2	49
9	Fatty acid (FA) composition and contents of transunsaturated FA in hydrogenated vegetable oils and blended fats from Pakistan. JAOCS, Journal of the American Oil Chemists' Society, 2004, 81, 129-134.	1.9	22
10	The effect of the regulation on trans fatty acid content in Danish food. Atherosclerosis Supplements, 2006, 7, 53-56.	1.2	141
11	FATTY ACID COMPOSITION OF DIFFERENT MARGARINES AND BUTTERS FROM PAKISTAN WITH SPECIAL EMPHASIS ON TRANS UNSATURATED CONTENTS. Journal of Food Quality, 2006, 29, 87-96.	2.6	25
12	Some properties of margarines and shortenings marketed in Turkey. Journal of Food Composition and Analysis, 2006, 19, 55-58.	3.9	52
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15	Biodiesel production from crude Jatropha curcas L. seed oil with a high content of free fatty acids. Bioresource Technology, 2008, 99, 1716-1721.	9.6	825
16	Frying Shortenings. , 2008, , 399-423.		0
17	Baking Shortenings. , 2008, , 361-397.		0
18	Substitution of trans fatty acids in foods on the Danish market. European Journal of Lipid Science and Technology, 2009, 111, 574-583.	1.5	29

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19	Obtaining biodiesel from spanish used frying oil: Issues in meeting the EN 14214 biodiesel standard. <i>Biomass and Bioenergy</i> , 2010, 34, 312-318.	5.7	27
20	Study of esterification and transesterification in biodiesel production from used frying oils in a closed system. <i>Chemical Engineering Journal</i> , 2010, 160, 473-479.	12.7	79
21	Determination of thetransfatty acid content of Serbian shortenings by gas chromatography-mass spectrometry. <i>Acta Alimentaria</i> , 2010, 39, 413-423.	0.7	2
22	A Study on Fatty Acids in Seeds of <i>Euterpe oleracea</i> Mart Seeds. <i>Journal of Oleo Science</i> , 2011, 60, 463-467.	1.4	4
23	Optimisation of solid liquid extraction of jatropha oil using petroleum ether. <i>Asia-Pacific Journal of Chemical Engineering</i> , 2013, 8, 331-338.	1.5	9
24	Brassicaceae family oil methyl esters blended with ultra-low sulphur diesel fuel (ULSD): Comparison of fuel properties with fuel standards. <i>Renewable Energy</i> , 2018, 117, 393-403.	8.9	21
25	Nutritional quality and safety of algerian margarines: Fatty acid composition, oxidative stability and physicochemical properties. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2018, 11, 331-342.	0.5	4
26	Trans-palmitoleic acid (trans-9-C16:1, or trans-C16:1 n-7): Nutritional impacts, metabolism, origin, compositional data, analytical methods and chemical synthesis. A review. <i>Biochimie</i> , 2020, 169, 144-160.	2.6	12
27	Different dietary fats impact on biochemical and histological parameters and gene expression of lipogenesis-related genes in rats. <i>Food Bioscience</i> , 2020, 34, 100540.	4.4	2
28	Dietary trans-fatty acid intake in relation to cancer risk: a systematic review and meta-analysis. <i>Nutrition Reviews</i> , 2021, 79, 758-776.	5.8	36
30	ComposiçÃo de Ãcidos graxos em Ãleos e gorduras de fritura. <i>Revista Do Instituto Adolfo Lutz</i> , 2004, 63, 168-76.	0.1	0
31	AvaliaçÃo da qualidade sensorial de batata frita, Ãleo de soja e gordura parcialmente hidrogenada de soja em tempos de fritura variÃveis. <i>Revista Do Instituto Adolfo Lutz</i> , 2004, 63, 80-86.	0.1	0