

Fatty acid composition and contents of transmonounsaturated
and in margarines and shortenings marketed in Denmark

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Quantitative analysis of long-chain trans-monoenes originating from hydrogenated marine oil. <i>Lipids</i> , 2000, 35, 681-687.	1.7	13
2	Fatty acid composition of <i>M. longissimus lumborum</i> , ultimate muscle pH values and carcass parameters in reindeer (<i>Rangifer tarandus tarandus</i> L) grazed on natural pasture or fed a commercial feed mixture. <i>Meat Science</i> , 2001, 58, 293-298.	5.5	49
3	Fatty acid composition of spanish shortenings with special emphasis on trans unsaturation content as determined by fourier transform infrared spectroscopy and gas chromatography. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2002, 79, 1-6.	1.9	19
4	Perfil de Ácidos graxos trans de Óleo e gordura hidrogenada de soja no processo de fritura. <i>Food Science and Technology</i> , 2004, 24, 27-31.	1.7	30
5	Fatty acid (FA) composition and contents of transunsaturated FA in hydrogenated vegetable oils and blended fats from Pakistan. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2004, 81, 129-134.	1.9	22
6	Effect of pasture finishing on the meat characteristics and intramuscular fatty acid profile of steers of the Rubia Gallega breed. <i>Meat Science</i> , 2004, 67, 515-522.	5.5	92
7	FATTY ACID COMPOSITION OF DIFFERENT MARGARINES AND BUTTERS FROM PAKISTAN WITH SPECIAL EMPHASIS ON TRANS UNSATURATED CONTENTS. <i>Journal of Food Quality</i> , 2006, 29, 87-96.	2.6	25
8	Some properties of margarines and shortenings marketed in Turkey. <i>Journal of Food Composition and Analysis</i> , 2006, 19, 55-58.	3.9	52
9	Trans-Fatty Acids in Foods. <i>Food Additives</i> , 2007, , 377-437.	0.1	1
10	Trans fatty acids: Definition and occurrence in foods. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 891-900.	1.5	29
11	The potential of restaurant waste lipids as biodiesel feedstocks. <i>Bioresource Technology</i> , 2007, 98, 183-190.	9.6	576
12	Intramuscular fatty acid profile of longissimus dorsi and semitendinosus muscle from Kundi steers fed on pasture with cottonseed cake supplement. <i>International Journal of Food Science and Technology</i> , 2007, 42, 1007-1011.	2.7	8
13	GC-MS quantification of fatty acid profile including trans FA in the locally manufactured margarines of Pakistan. <i>Food Chemistry</i> , 2008, 109, 207-211.	8.2	52
14	Interesterification of Olive Oil with a Fully Hydrogenated Fat in a Batch Reactor Using Step Changes in Temperature. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 5942-5946.	5.2	11
15	Substitution of trans fatty acids in foods on the Danish market. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 574-583.	1.5	29
16	Effect of low trans margarine on physicochemical and sensory properties of puff pastry. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1235-1244.	2.7	24
17	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
18	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

#	ARTICLE	IF	CITATIONS
19	Trans Fatty Acid Contents in Selected Dietary Fats in the Estonian Market. Journal of Food Science, 2012, 77, T163-8.	3.1	14
20	Interesterification of Soybean Oil and Lard Blends Catalyzed by SBA-15-pr-NR ₃ OH as a Heterogeneous Base Catalyst. Journal of Agricultural and Food Chemistry, 2013, 61, 3373-3381.	5.2	16
21	Trans Fatty Acids in Foods and Their Labeling Regulations. , 2005, , .		2
22	Effect of phenolic extracts on trans fatty acid formation during frying. Grasas Y Aceites, 1999, 50, 421-425.	0.9	12
23	Fatty acid composition and nutritional relevance of most widely consumed margarines in Spain. Grasas Y Aceites, 2003, 54, .	0.9	8
24	Review of the levels of <i>trans</i> fatty acids reported in different food products. Grasas Y Aceites, 2007, 58, .	0.9	1
26	Machine Learning Approach to Comparing Fatty Acid Profiles of Common Food Products Sold on Romanian Market. Foods, 2023, 12, 4237.	4.3	0