HEALTH BENEFITS OF DOCOSAHEXAENOIC ACID (DH

Pharmacological Research 40, 211-225

DOI: 10.1006/phrs.1999.0495

Citation Report

#	Article	IF	Citations
2	EDITORIAL: HEALTH IMPLICATIONS OF DHA. Pharmacological Research, 1999, 40, 203.	3.1	0
3	EDITORIAL:HEALTH BENEFITS OF DOCOSAHEXAENOIC ACID (DHA). Pharmacological Research, 1999, 40, 205-206.	3.1	7
4	Cloning of a human cDNA encoding a novel enzyme involved in the elongation of long-chain polyunsaturated fatty acids. Biochemical Journal, 2000, 350, 765-770.	1.7	197
5	Glycerophospholipids in brain: their metabolism, incorporation into membranes, functions, and involvement in neurological disorders. Chemistry and Physics of Lipids, 2000, 106, 1-29.	1.5	423
6	Macronutrients and mental performance. Nutrition, 2000, 16, 1021-1034.	1.1	125
7	William Hogarth, unwitting neurochemist?. , 2000, 25, 1431-1434.		2
8	Deacylation and Reacylation of Neural Membrane Glycerophospholipids: A Matter of Life and Death. Journal of Molecular Neuroscience, 2000, 14, 123-136.	1.1	117
9	Supplementation with long-chain n-3 fatty acids in non-insulin-dependent diabetes mellitus (NIDDM) patients leads to the lowering of oleic acid content in serum phospholipids. European Journal of Nutrition, 2000, 39, 201-206.	1.8	7
10	Lysophosphatidylcholine as a Carrier of Docosahexaenoic Acid to Target Tissues., 2000, 88, 173-177.		14
12	Visual function, fatty acids and dyslexia. Prostaglandins Leukotrienes and Essential Fatty Acids, 2000, 63, 89-93.	1.0	16
13	VERY LOW INTAKES OF N-3 FATTY ACIDS INCORPORATED INTO BOVINE MILK REDUCE PLASMA TRIACYLGLYCEROL AND INCREASE HDL-CHOLESTEROL CONCENTRATIONS IN HEALTHY SUBJECTS. Pharmacological Research, 2000, 41, 571-576.	3.1	65
14	Herbal psychotropics. Part 2: Focus on inositol and omega-3 fatty acids. Journal of the American Psychiatric Nurses Association, 2000, 6, 93-96.	0.4	o
15	Polyunsaturated Fatty Acids: Biological Significance, Biosynthesis, and Production by Microalgae and Microalgae-Like Organisms., 2001, , 1-32.		11
16	Impaired Arachidonic (20:4n-6) and Docosahexaenoic (22:6n-3) Acid Synthesis by Phenylalanine Metabolites as Etiological Factors in the Neuropathology of Phenylketonuria. Molecular Genetics and Metabolism, 2001, 72, 185-198.	0.5	42
17	Could platelet activating factor play a role in developmental dyslexia?. Prostaglandins Leukotrienes and Essential Fatty Acids, 2001, 64, 173-180.	1.0	8
18	Designer eggs: from improvement of egg composition to functional food. Trends in Food Science and Technology, 2001, 12, 7-16.	7.8	223
19	A Polyunsaturated Fatty Acid Diet Lowers Blood Pressure and Improves Antioxidant Status in Spontaneously Hypertensive Rats. Journal of Nutrition, 2001, 131, 39-45.	1.3	102
20	Chronic Docosahexaenoic Acid Intake Enhances Expression of the Gene for Uncoupling Protein 3 and Affects Pleiotropic mRNA Levels in Skeletal Muscle of Aged C57BL/6NJcl Mice. Journal of Nutrition, 2001, 131, 2636-2642.	1.3	46

#	Article	IF	CITATIONS
21	Enrichment of eggs with nâ^'3 polyunsaturated fatty acids: Effects of vitamin E supplementation. Lipids, 2001, 36, 833-838.	0.7	40
22	Profile of polyunsaturated fatty acids produced byThraustochytriumsp. KK17-3. JAOCS, Journal of the American Oil Chemists' Society, 2001, 78, 605-610.	0.8	39
23	Activity of the leukocyte NADPH oxidase in whole neutrophils and cell-free neutrophil preparations stimulated with long-chain polyunsaturated fatty acids. Inflammation, 2001, 25, 17-23.	1.7	19
24	Lysophosphatidylcholine as a Preferred Carrier Form of Docosahexaenoic Acid to the Brain. Journal of Molecular Neuroscience, 2001, 16, 201-204.	1.1	177
25	In Vivo Fatty Acid Incorporation into Brain Phosholipids in Relation to Plasma Availability, Signal Transduction and Membrane Remodeling. Journal of Molecular Neuroscience, 2001, 16, 243-262.	1.1	186
26	Plasmalogens, Phospholipase A ₂ , and Docosahexaenoic Acid Turnover in Brain Tissue. Journal of Molecular Neuroscience, 2001, 16, 263-272.	1.1	91
27	Docosahexaenoic acid improves long-term potentiation attenuated by phospholipase A2 inhibitor in rat hippocampal slices. British Journal of Pharmacology, 2001, 132, 1417-1422.	2.7	100
28	Phytanic acid and docosahexaenoic acid increase the metabolism of all-trans-retinoic acid and CYP26 gene expression in intestinal cells. Biochimica Et Biophysica Acta Gene Regulatory Mechanisms, 2001, 1521, 97-106.	2.4	25
29	Inhibition by docosahexaenoic acid of receptor-mediated Ca2+ influx in rat vascular smooth muscle cells stimulated with 5-hydroxytryptamine. European Journal of Pharmacology, 2001, 427, 195-201.	1.7	20
30	Identification of a î"4 Fatty Acid Desaturase fromThraustochytrium sp. Involved in the Biosynthesis of Docosahexanoic Acid by Heterologous Expression inSaccharomyces cerevisiae and Brassica juncea. Journal of Biological Chemistry, 2001, 276, 31561-31566.	1.6	199
31	Docosahexaenoic Acid Abundance in the Brain: A biodevice to Combat Oxidative Stress. Nutritional Neuroscience, 2002, 5, 149-157.	1.5	120
32	Differential Relations Between Cognition and 15N Isotopic Content of Hair in Elderly People With Dementia and Controls. Journals of Gerontology - Series A Biological Sciences and Medical Sciences, 2002, 57, M797-M802.	1.7	21
33	Title is missing!. Clinics in Family Practice, 2002, 4, 773-790.	0.3	0
34	Functional foods: psychological and behavioural functions. British Journal of Nutrition, 2002, 88, S187-S211.	1.2	63
35	Substituting Fish Oil with Crude Palm Oil in the Diet of Atlantic Salmon (Salmo salar) Affects Muscle Fatty Acid Composition and Hepatic Fatty Acid Metabolism. Journal of Nutrition, 2002, 132, 222-230.	1.3	407
36	Omega-3 Fatty Acids May Be Effective in the Treatment of Depression. Topics in Clinical Nutrition, 2002, 17, 21-27.	0.2	9
37	Recent studies on interactions between n-3 and n-6 polyunsaturated fatty acids in brain and other tissues. Current Opinion in Lipidology, 2002, 13, 267-272.	1.2	78
38	Oxidative Stability of Fish and Algae Oils Containing Long-Chain Polyunsaturated Fatty Acids in Bulk and in Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2002, 50, 2094-2099.	2.4	185

3

#	Article	IF	Citations
39	The central role of magnesium deficiency in Tourette's syndrome: causal relationships between magnesium deficiency, altered biochemical pathways and symptoms relating to Tourette's syndrome and several reported comorbid conditions. Medical Hypotheses, 2002, 58, 47-60.	0.8	26
40	Depression and adipose essential polyunsaturated fatty acids. Prostaglandins Leukotrienes and Essential Fatty Acids, 2002, 67, 311-318.	1.0	121
41	Preliminary Clinical Survey of the Docosahexaenoic Acid(DHA)-enriched Chlorella vulgaris Strain CK22 on Serum Lipid Levels and Its Safety Monitoring in Middle-aged Humans Nihon EiyŕShokuryŕGakkai Shi = Nippon EiyŕShokuryŕGakkaishi = Journal of Japanese Society of Nutrition and Food Science, 2002, 55, 323-330.	0.2	2
42	Lipid and Fatty Acid Compositions of DHA-fortified Chlorella vulgaris Strain CK22 Nihon EiyŕShokuryŕ Gakkai Shi = Nippon EiyŕShokuryŕGakkaishi = Journal of Japanese Society of Nutrition and Food Science, 2002, 55, 331-337.	0.2	3
44	The effect of n-3 polyunsaturated fatty acid-rich diets on cognitive and cerebrovascular parameters in chronic cerebral hypoperfusion. Brain Research, 2002, 947, 166-173.	1.1	67
45	Dietary long chain PUFAs differentially affect hippocampal muscarinic 1 and serotonergic 1A receptors in experimental cerebral hypoperfusion. Brain Research, 2002, 954, 32-41.	1.1	53
46	Comparison of wild and cultured gilthead sea bream (Sparus aurata); composition, appearance and seasonal variations. International Journal of Food Science and Technology, 2002, 37, 477-484.	1.3	238
47	Diet Enriched with Omega-3 Fatty Acids Alleviates Convulsion Symptoms in Epilepsy Patients. Epilepsia, 2002, 43, 103-104.	2.6	132
48	Cloning and functional characterisation of an enzyme involved in the elongation of 1"6-polyunsaturated fatty acids from the moss Physcomitrella patens. Plant Journal, 2002, 31, 255-268.	2.8	97
49	Differentiation of cultured and wild sea bass (Dicentrarchus labrax): total lipid content, fatty acid and trace mineral composition. Food Chemistry, 2002, 79, 145-150.	4.2	361
50	Long chain polyunsaturated fatty acid production and partitioning to triacylglycerols in four microalgae. Phytochemistry, 2002, 61, 15-24.	1.4	239
51	Docosahexaenoic acid potentiates interleukin- $\hat{\Pi^2}$ induction of nitric oxide synthase through mechanism involving p44/42 MAPK activation in rat vascular smooth muscle cells. British Journal of Pharmacology, 2002, 136, 613-619.	2.7	35
52	Systemic Effects of Dietary nâ€3 PUFA Supplementation Accompany Changes of CNS Parameters in Cerebral Hypoperfusion. Annals of the New York Academy of Sciences, 2002, 977, 77-86.	1.8	17
53	Docosahexaenoic acid (DHA) content of membranes determines molecular activity of the sodium pump: implications for disease states and metabolism. Die Naturwissenschaften, 2003, 90, 521-523.	0.6	127
54	Grouping Newly Isolated Docosahexaenoic Acid-Producing Thraustochytrids Based on Their Polyunsaturated Fatty Acid Profiles and Comparative Analysis of 18S rRNA Genes. Marine Biotechnology, 2003, 5, 450-457.	1.1	69
55	Extracellular secretion of free fatty acids by disruption of a fatty acyl-CoA synthetase gene in Saccharomyces cerevisiae. Journal of Bioscience and Bioengineering, 2003, 95, 435-440.	1.1	56
56	Gas chromatography/mass spectrometry analysis of very long chain fatty acids, docosahexaenoic acid, phytanic acid and plasmalogen for the screening of peroxisomal disorders. Brain and Development, 2003, 25, 481-487.	0.6	88
57	Proximate composition and fatty acid profile of Bombyx mori L. chrysalis toast. Journal of Food Composition and Analysis, 2003, 16, 451-457.	1.9	41

#	Article	IF	Citations
58	Fatty acid composition and tocopherol content of muscle in pigs fed organic and conventional feed with different n6/n3 ratios, respectively. Food Chemistry, 2003, 80, 177-186.	4.2	37
59	Influence of diets enriched with different vegetable oils on the fatty acid profiles of snail Helix aspersa maxima. Food Chemistry, 2003, 82, 553-558.	4.2	26
60	Omega-3 Fatty Acids and Total Polychlorinated Biphenyls in 26 Dietary Supplements. Journal of Food Science, 2003, 68, 2436-2440.	1.5	21
61	The Lipids. , 2003, , 181-257.		141
62	Foraging behaviour by gray wolves on salmon streams in coastal British Columbia. Canadian Journal of Zoology, 2003, 81, 349-353.	0.4	88
63	Docosahexaenoic acid selectively augments muscarinic stimulation of epithelial Cl â^ secretion. Journal of Surgical Research, 2003, 110, 338-343.	0.8	10
64	Rapeseed oil as an alternative to marine fish oil in diets of post-smolt Atlantic salmon (Salmo salar): changes in flesh fatty acid composition and effectiveness of subsequent fish oil "wash outâ€∙ Aquaculture, 2003, 218, 515-528.	1.7	250
65	Coral reef fish breeding: the secrets of each species. Aquaculture, 2003, 224, 69-78.	1.7	70
66	Neuroprotective effect of developmental docosahexaenoic acid supplement against excitotoxic brain damage in infant rats. Neuroscience, 2003, 119, 999-1012.	1.1	107
67	In vivo approaches to quantifying and imaging brain arachidonic and docosahexaenoic acid metabolism. Journal of Pediatrics, 2003, 143, 26-34.	0.9	132
68	Hormonal modulation of \hat{l} and \hat{l} desaturases: case of diabetes. Prostaglandins Leukotrienes and Essential Fatty Acids, 2003, 68, 151-162.	1.0	187
69	Biosynthesis of docosahexaenoic acid (DHA, 22:6-4, 7,10,13,16,19): two distinct pathways. Prostaglandins Leukotrienes and Essential Fatty Acids, 2003, 68, 181-186.	1.0	119
70	Effects of particle size on blood clearance and tissue uptake of lipid emulsions with different triglyceride compositions. Journal of Parenteral and Enteral Nutrition, 2003, 27, 58-64.	1.3	40
71	Production of Nutraceutical Fatty Acids in Oilseed Crops. , 2003, , 403-406.		7
72	Neuroprotective Effect of Docosahexaenoic Acid-Enriched Phospholipids in Experimental Diabetic Neuropathy. Diabetes, 2003, 52, 2578-2585.	0.3	79
73	Short-term administration of omega 3 fatty acids from fish oil results in increased transthyretin transcription in old rat hippocampus. Proceedings of the National Academy of Sciences of the United States of America, 2003, 100, 1580-1585.	3.3	160
74	ãf‰ã,³ã,µãƒ~ã,ã,µã,¨ãƒ³é…¸å¯ŒåŒ−ã,¯ãƒãƒ¬ãƒ©ã®è³¿è£½ã•ãã®å^©ç"¨. Journal of the Japanese Society for Foo	od 6 øience	e and Technol

5

Omega-6/Omega-3 Ratio and Brain-Related Functions., 2003, 92, 37-56.

#	Article	IF	CITATIONS
76	Retinal docosahexaenoic acid, age-related diseases, and glaucoma. Advances in Cell Aging and Gerontology, 2003, , 205-222.	0.1	0
77	Cardiovascular Protective Effects of n-3 Polyunsaturated Fatty Acids With Special Emphasis on Docosahexaenoic Acid. Journal of Pharmacological Sciences, 2003, 92, 308-316.	1.1	100
78	Altered Fatty Acid Compositions in Atlantic Salmon (Salmo salar) Fed Diets Containing Linseed and Rapeseed Oils Can Be Partially Restored by a Subsequent Fish Oil Finishing Diet. Journal of Nutrition, 2003, 133, 2793-2801.	1.3	286
79	Seafood as functional food. Brazilian Archives of Biology and Technology, 2003, 46, 443-454.	0.5	27
80	EFFECTS OF DIETARY LONG CHAIN PUFAs ON HIPPOCAMPAL LIPID PEROXIDATION AND NMDA RECEPTOR SUBUNITS A AND B CONCENTRATION IN STREPTOZOTOCIN-DIABETIC RATS. International Journal of Neuroscience, 2004, 114, 1353-1364.	0.8	9
81	Marine micro-organisms as new sources of n-3 polyunsaturated fatty acids (PUFA)., 2004,, 333-350.		0
82	Developing polyunsaturated fatty acids as functional ingredients. , 2004, , 307-332.		4
83	Lipid peroxidation induced by DHA enrichment modifies paracellular permeability in Caco-2 cells. Journal of Lipid Research, 2004, 45, 1418-1428.	2.0	45
84	Dietary Omega-3 Fatty Acids and Depression in a Community Sample. Nutritional Neuroscience, 2004, 7, 101-106.	1.5	63
85	Extraction, fractionnement et concentration des huiles marines. Oleagineux Corps Gras Lipides, 2004, 11, 123-130.	0.2	7
86	Influence of dietary lipid source and strain on fatty acid composition of Muscovy duck meat. Journal of Animal Physiology and Animal Nutrition, 2004, 88, 88-93.	1.0	27
87	LIPID CONTENT AND FATTY ACID COMPOSITION IN THE GREEN-LIPPED MUSSEL PERNA VIRIDIS (L.). Journal of Food Lipids, 2004, 11, 123-130.	0.9	6
88	Isolation of quizalofop-resistant mutants of Nannochloropsis oculata (Eustigmatophyceae) with high eicosapentaenoic acid following N-methyl-N-nitrosourea-induced random mutagenesis. Journal of Applied Phycology, 2004, 16, 135-144.	1.5	43
89	Liquid chromatography coordination ion-spray mass spectrometry (LC?CIS?MS) of docosahexaenoate ester hydroperoxides. Analytical and Bioanalytical Chemistry, 2004, 378, 1007-1013.	1.9	27
90	Liquid chromatography coordination ion-spray mass spectrometry (LC?CIS?MS) of docosahexaenoate ester hydroperoxides. Analytical and Bioanalytical Chemistry, 2004, 380, 356-356.	1.9	3
91	Changes in the quality of fishburger produced from Tilapia (Oreochromis niloticus) during frozen storage (-18�zï;½C). European Food Research and Technology, 2004, 218, 420-423.	1.6	44
92	Biotechnological production and applications of the ï‰-3 polyunsaturated fatty acid docosahexaenoic acid. Applied Microbiology and Biotechnology, 2004, 64, 146-153.	1.7	264
93	Dietary intake of essential and long-chain polyunsaturated fatty acids in pregnancy. Lipids, 2004, 39, 421-424.	0.7	37

#	Article	IF	CITATIONS
94	Effects of fish oil type, lipid antioxidants and presence of rapeseed oil on oxidative flavour stability of fish oil enriched milk. European Journal of Lipid Science and Technology, 2004, 106, 170-182.	1.0	55
95	OMEGA-3 FATTY ACID INTAKE AND INCIDENCE OF NON-FATAL MYOCARDIAL INFARCTION DIFFER BETWEEN COASTAL AND INTERNAL REGIONS OF SAUDI ARABIA. Ecology of Food and Nutrition, 2004, 43, 93-106.	0.8	O
96	Nutrition et dégénérescence maculaire liée à l'âge. Journal Francais D'Ophtalmologie, 2004, 27, 38	-5062	5
97	Lifestyle and dietary modification for prevention of heart failure. Medical Clinics of North America, 2004, 88, 1295-1320.	1.1	12
98	Depression and adipose polyunsaturated fatty acids in the survivors of the seven countries study population of Crete. Prostaglandins Leukotrienes and Essential Fatty Acids, 2004, 70, 495-501.	1.0	41
99	Docosahexaenoic acid in the diet: its importance in maintenance and restoration of neural membrane function. Prostaglandins Leukotrienes and Essential Fatty Acids, 2004, 70, 361-372.	1.0	303
100	Depression and adipose polyunsaturated fatty acids in an adolescent group. Prostaglandins Leukotrienes and Essential Fatty Acids, 2004, 71, 289-294.	1.0	35
101	Statin treatment alters serum n-3 and n-6 fatty acids in hypercholesterolemic patients. Prostaglandins Leukotrienes and Essential Fatty Acids, 2004, 71, 263-269.	1.0	73
102	Fatty acid composition and tocopherol concentrations in muscle of entire male, castrated male and female pigs, reared in an indoor or outdoor housing system. Meat Science, 2004, 68, 659-665.	2.7	21
103	Identification of two novel microalgal enzymes involved in the conversion of the ï‰3-fatty acid, eicosapentaenoic acid, into docosahexaenoic acid. Biochemical Journal, 2004, 384, 357-366.	1.7	132
104	Very long chain N-3 fatty acids intake and carotid atherosclerosis. Atherosclerosis, 2004, 176, 145-149.	0.4	97
105	Methods of Regulating Alzheimer Pathogenesis: Diet, Oxidative Damage and Inflammation. , 2004, , 1-16.		0
106	Les microalgues marinesÂ: source alternative d'acide eicosapentaènoÃ⁻que (EPA) et d'acide docosahexaènoÃ⁻que (DHA). Oleagineux Corps Gras Lipides, 2004, 11, 118-122.	0.2	6
107	Brain Docosahexaenoic Acid Status and Learning in Young Rats Submitted to Dietary Long-Chain Polyunsaturated Fatty Acid Deficiency and Supplementation Limited to Lactation. Pediatric Research, 2005, 57, 719-723.	1.1	45
109	Omega-3 fatty acids: molecular approaches to optimal biological outcomes. Current Opinion in Lipidology, 2005, 16, 11-18.	1.2	79
110	Nutritional Aspects of Single Cell Oils. , 2005, , .		2
111	Alternative Carbon Sources for Heterotrophic Production of Docosahexaenoic Acid by the Marine Alga Crypthecodinium cohnii., 2005,,.		1
112	Fatty acid composition of mature breast milk in Brazilian women. Food Chemistry, 2005, 93, 297-303.	4.2	52

#	ARTICLE	IF	Citations
113	High performance liquid chromatography-tandem mass spectrometry of phospholipid molecular species in eggs from hens fed diets enriched in seal blubber oil. Journal of Chromatography A, 2005, 1097, 66-73.	1.8	75
114	Effect of dietary docosahexaenoic acid on the endothelium-dependent vasorelaxation in diabetic rats. Clinical and Experimental Pharmacology and Physiology, 2005, 32, 184-190.	0.9	9
115	Partial substitution of fish oil with rapeseed, linseed and olive oils in diets for European sea bass (Dicentrarchus labrax L.): effects on flesh fatty acid composition, plasma prostaglandins E2 and F2alpha, immune function and effectiveness of a fish oil finishing diet. Aquaculture Nutrition, 2005, 11, 25-40.	1.1	224
116	Dietary fatty acids intake: possible role in cognitive decline and dementia. Experimental Gerontology, 2005, 40, 257-270.	1.2	113
117	Clinical efficacy of n-3 fatty acid supplementation in patients with asthma. Journal of the American Dietetic Association, 2005, 105, 98-105.	1.3	42
118	Differential modulation by simvastatin of the metabolic pathways in the n-9, n-6 and n-3 fatty acid series, in human monocytic and hepatocytic cell lines. Biochemical Pharmacology, 2005, 69, 1095-1100.	2.0	21
119	Identification of putative metabolites of docosahexaenoic acid as potent PPARÎ ³ agonists and antidiabetic agents. Bioorganic and Medicinal Chemistry Letters, 2005, 15, 517-522.	1.0	86
120	Proteolytic Extraction of Salmon Oil and PUFA Concentration by Lipases. Marine Biotechnology, 2005, 7, 70-76.	1.1	83
121	Assessment of nutritional interventions for modification of age-associated cognitive decline using a canine model of human aging. Age, 2005, 27, 27-37.	3.0	33
122	Monitoring the oxidation of docosahexaenoic acid in lipids. Lipids, 2005, 40, 969-979.	0.7	67
123	Structured lipids from high-laurate canola oil and long-chain omega-3 fatty acids. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 731-736.	0.8	15
124	Mercury and Omega-3 Fatty Acids in Retail Fish Sandwiches. Journal of Food Protection, 2005, 68, 633-635.	0.8	8
125	Nutrition, Brain Aging, and Alzheimers Disease. Current Nutrition and Food Science, 2005, 1, 215-229.	0.3	0
126	An allometric comparison of microsomal membrane lipid composition and sodium pump molecular activity in the brain of mammals and birds. Journal of Experimental Biology, 2005, 208, 371-381.	0.8	31
127	Nutrients, Stress, and Medical Disorders., 2005,,.		5
128	Mercury Content in Pacific Troll-Caught Albacore Tuna (Thunnus alalunga). Journal of Aquatic Food Product Technology, 2005, 13, 41-52.	0.6	23
129	Benefits of fatty fish on dementia risk are stronger for those withoutAPOEε4. Neurology, 2005, 65, 1409-1414.	1.5	355
130	Pond Production and Fatty Acid Profiles of the Fillets of Channel Catfish Reared on Diets with Different Protein Sources. North American Journal of Aquaculture, 2005, 67, 304-311.	0.7	9

#	Article	IF	CITATIONS
131	Fatty Acids and Fat-Soluble Vitamins in Salted Herring (Clupea harengus) Products. Journal of Agricultural and Food Chemistry, 2005, 53, 1482-1488.	2.4	24
132	Proximate composition, fatty acid and lipid class composition of the muscle from deep-sea teleosts and elasmobranchs. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2005, 140, 437-443.	0.7	66
133	Chemical characterisation of eggs from deep-sea sharks. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2005, 141, 140-146.	0.7	11
134	Therapeutic agents for the treatment of cognitive dysfunction syndrome in senior dogs. Progress in Neuro-Psychopharmacology and Biological Psychiatry, 2005, 29, 471-479.	2.5	65
135	Alterations in fillet fatty acid profile and flesh quality in gilthead seabream (Sparus aurata) fed vegetable oils for a long term period. Recovery of fatty acid profiles by fish oil feeding. Aquaculture, 2005, 250, 431-444.	1.7	362
136	Dietary fat and risk of breast cancer. World Journal of Surgical Oncology, 2005, 3, 45.	0.8	40
137	Nutrition et dÃ@gÃ@nÃ@rescences maculaires liÃ@es à l'âge. EMC - Ophtalmologie, 2005, 2, 202-217.	0.0	1
138	Effect of oil loading on microspheres produced by spray drying. Journal of Microencapsulation, 2005, 22, 253-259.	1.2	140
139	Utilization of Shochu distillery wastewater for production of polyunsaturated fatty acids and xanthophylls using thraustochytrid. Journal of Bioscience and Bioengineering, 2006, 102, 323-327.	1.1	89
140	Synaptic targeting by $\hat{Al^2}$ oligomers (ADDLS) as a basis for memory loss in early Alzheimer's disease., 2006, 2, 43-55.		103
141	Human Milk Fat Substitutes Containing Omega-3 Fatty Acids. Journal of Agricultural and Food Chemistry, 2006, 54, 3717-3722.	2.4	54
142	Spawning, early development, and first feeding in the lemonpeel angelfish Centropyge flavissimus. Aquaculture, 2006, 253, 270-278.	1.7	70
143	Enrichment of channel catfish (Ictalurus punctatus) fillets with conjugated linoleic acid and omega-3 fatty acids by dietary manipulation. Aquaculture, 2006, 261, 337-342.	1.7	31
144	Lipid content and fatty acid distribution in tissues from Portuguese dogfish, leafscale gulper shark and black dogfish. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2006, 143, 459-464.	0.7	25
145	Partial replacement of dietary fish oil with blends of vegetable oils (rapeseed, linseed and palm oils) in diets for European sea bass (Dicentrarchus labrax L.) over a long term growth study: Effects on muscle and liver fatty acid composition and effectiveness of a fish oil finishing diet. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2006, 145, 389-399.	0.7	173
146	Development, microbiological content and sensory analysis of a spread rich in nâ^3 fatty acids. Food Research International, 2006, 39, 559-567.	2.9	5
147	Fatty acids, cholesterol and protein content of nutria (Myocastor coypus) meat from an intensive production system in Uruguay. Meat Science, 2006, 72, 778-784.	2.7	21
148	Dietary supplementation of arachidonic and docosahexaenoic acids improves cognitive dysfunction. Neuroscience Research, 2006, 56, 159-164.	1.0	300

#	Article	IF	CITATIONS
149	Menhaden fish oil improves spatial memory in rat pups following recurrent pentylenetetrazole-induced seizures. Epilepsy and Behavior, 2006, 8, 516-521.	0.9	13
150	ï‰-3 polyunsaturated fatty acids and depression: A review of the evidence and a methodological critique. Preventive Medicine, 2006, 42, 4-13.	1.6	161
151	Effect of n-3 and n-6 polyunsaturated fatty acids on lymphocyte proliferation, interleukin production and phospholipid fatty acids composition in type 2 diabetic and healthy subjects in Jordan people. Prostaglandins Leukotrienes and Essential Fatty Acids, 2006, 74, 347-356.	1.0	11
152	Survival signalling in Alzheimer's disease. Biochemical Society Transactions, 2006, 34, 1277-1282.	1.6	62
153	Triglycerides in Fish Oil Affect the Blood Clearance of Lipid Emulsions Containing Long- and Medium-Chain Triglycerides in Mice. Journal of Nutrition, 2006, 136, 2766-2772.	1.3	26
154	Applications and safety of microbial oils in food. , 2006, , 567-586.		1
155	Isolation of enhanced eicosapentaenoic acid producing mutants of Nannochloropsis oculata ST-6 using ethyl methane sulfonate induced mutagenesis techniques and their characterization at mRNA transcript level. Phycological Research, 2006, 54, 208-219.	0.8	82
156	Enhancement of Omega-3 Fatty Acid Content in Rainbow Trout (Oncorhynchus mykiss) Fillets. Journal of Food Science, 2006, 71, C383-C389.	1.5	32
157	Modulation of inflammation in brain: a matter of fat. Journal of Neurochemistry, 2006, 101, 577-599.	2.1	391
158	Fatty Acid Ethyl Esters in Meconium: Are They Biomarkers of Fetal Alcohol Exposure and Effect?. Alcoholism: Clinical and Experimental Research, 2006, 30, 1152-1159.	1.4	73
159	Mercury and Fatty Acids in Canned Tuna, Salmon, and Mackerel. Journal of Food Science, 2004, 69, C681.	1.5	33
160	Efficacy of an equal blend of canola oil and poultry fat as an alternate dietary lipid source for Atlantic salmon (Salmo salar L.) in sea water. I: effects on growth performance, and whole body and fillet proximate and lipid composition. Aquaculture Research, 2006, 37, 180-191.	0.9	78
161	Enriching the egg yolk in $n\hat{a}^3$ fatty acids by feeding hens with diets containing horse fat produced in Uruguay. Food Chemistry, 2006, 98, 767-773.	4.2	14
162	Fatty acid and carotenoid composition of egg yolk as an effect of microalgae addition to feed formula for laying hens. Food Chemistry, 2006, 99, 530-537.	4.2	146
163	Enzymatic hydrolysis of phospholipids from Isochrysis galbana for docosahexaenoic acid enrichment. Enzyme and Microbial Technology, 2006, 39, 548-554.	1.6	42
164	Seasonal changes of fatty acids of cuttlefish L. (Mollusca: Cephalopoda) in the north eastern Mediterranean sea. Food Chemistry, 2006, 95, 382-385.	4.2	52
165	Production of Eicosapentaenoic and Docosahexaenoic Acid-Containing Oils in Transgenic Land Plants for Human and Aquaculture Nutrition. Marine Biotechnology, 2006, 8, 103-109.	1.1	74
166	Amino acid and fatty acid composition of wild sea bass (Dicentrarchus labrax): a seasonal differentiation. European Food Research and Technology, 2006, 222, 316-320.	1.6	56

#	Article	IF	CITATIONS
167	Clinical application of C18and C20chain length polyunsaturated fatty acids and their biotechnological production in plants. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 171-185.	0.8	7
168	FA composition of the oil extracted from farmed atlantic salmon (Salmo salar L.) viscera. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 615-619.	0.8	24
169	Determination of essential fatty acids in captured and farmed tambaqui (Colossoma macropomum) from the Brazilian Amazonian area. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 707-711.	0.8	9
170	Do essential fatty acids have a role in the treatment of depression?. Journal of Affective Disorders, 2006, 93, 117-123.	2.0	40
171	Impact of different saturated fatty acid, polyunsaturated fatty acid and cholesterol containing diets on beta-amyloid accumulation in APP/PS1 transgenic mice. Neurobiology of Disease, 2006, 23, 563-572.	2.1	276
172	Pomegranate juice decreases amyloid load and improves behavior in a mouse model of Alzheimer's disease. Neurobiology of Disease, 2006, 24, 506-515.	2.1	299
173	Proximate composition, fatty acid analysis and protein digestibility-corrected amino acid score of three Mediterranean cephalopods. Molecular Nutrition and Food Research, 2006, 50, 967-970.	1.5	62
174	Modifying fats of animal origin for use in food. , 2006, , 306-335.		4
175	Lipids from microbial sources. , 2006, , 80-113.		11
176	The Effect of Select Nutrients on Serum High-Density Lipoprotein Cholesterol and Apolipoprotein A-I Levels. Endocrine Reviews, 2006, 27, 2-16.	8.9	81
177	Cigarette Smoking, Fish Consumption, Omega-3 Fatty Acid Intake, and Associations With Age-Related Macular Degeneration. JAMA Ophthalmology, 2006, 124, 995.	2.6	361
178	Effect of Seasonality, Location, and Size on Lipid Content in North Pacific Troll-Caught Albacore Tuna (Thunnus alalunga). Journal of Aquatic Food Product Technology, 2006, 15, 73-86.	0.6	7
179	Therapeutic Options for Cognitive Decline in Senior Pets. Journal of the American Animal Hospital Association, 2006, 42, 407-413.	0.5	34
180	DEMONSTRATION OF DOCOSAHEXAENOIC ACID AS A BIOAVAILABILITY ENHANCER FOR CYP3A SUBSTRATES: IN VITRO AND IN VIVO EVIDENCE USING CYCLOSPORIN IN RATS. Drug Metabolism and Disposition, 2006, 34, 305-310.	1.7	34
181	Capabilities of Oat Extracts in Inhibiting Cholesterol and Long Chain Fatty Acid Oxidation During Heating. Cereal Chemistry, 2006, 83, 451-454.	1.1	24
182	Identification and Functional Characterization of the Moss Physcomitrella patens î"5-Desaturase Gene Involved in Arachidonic and Eicosapentaenoic Acid Biosynthesis. Journal of Biological Chemistry, 2006, 281, 21988-21997.	1.6	44
183	Physical and chemical properties of lipid by-products from seafood waste., 2007,, 22-46.		6
184	Role of Docosahexaenoic Acid in Modulating Methylmercury-Induced Neurotoxicity. Toxicological Sciences, 2007, 100, 423-432.	1.4	31

#	Article	IF	CITATIONS
185	Docosahexaenoic acid synthesis from \hat{l}_{\pm} -linolenic acid by rat brain is unaffected by dietary n-3 PUFA deprivation. Journal of Lipid Research, 2007, 48, 1150-1158.	2.0	128
186	Treating Phenylketonuria: A Single Centre Experience. Journal of International Medical Research, 2007, 35, 742-752.	0.4	4
187	Long-term docosahexaenoic acid therapy in a congenic murine model of cystic fibrosis. American Journal of Physiology - Renal Physiology, 2007, 292, G839-G848.	1.6	47
188	Plasma nâ€3 Polyunsaturated Fatty Acid and Cardiovascular Disease Risk Factors in Japanese, Korean and Mongolian Workers. Journal of Occupational Health, 2007, 49, 205-216.	1.0	28
189	Sources of the very-long-chain unsaturated omega-3 fatty acids: eicosapentaenoic acid and docosahexaenoic acid. Current Opinion in Clinical Nutrition and Metabolic Care, 2007, 10, 123-128.	1.3	48
190	Exploratory study into the relation between plasma phospholipid fatty acid status and cognitive performance. Prostaglandins Leukotrienes and Essential Fatty Acids, 2007, 76, 165-172.	1.0	26
191	Fatty acid alterations and n-3 fatty acid supplementation in cystic fibrosis. Prostaglandins Leukotrienes and Essential Fatty Acids, 2007, 77, 309-318.	1.0	41
192	Arachidonic acid preserves hippocampal neuron membrane fluidity in senescent rats. Neurobiology of Aging, 2007, 28, 1179-1186.	1.5	104
193	Antiadhesion effects of docosahexaenoic acid on normal human peritoneal and adhesion fibroblasts. Fertility and Sterility, 2007, 88, 1657-1662.	0.5	21
194	Expression of free fatty acid receptor GPR40 in the central nervous system of adult monkeys. Neuroscience Research, 2007, 58, 394-401.	1.0	98
195	Spray-Dried Multilayered Emulsions as a Delivery Method for ω-3 Fatty acids into Food Systems. Journal of Agricultural and Food Chemistry, 2007, 55, 3112-3119.	2.4	124
196	Production of Polyunsaturated Fatty Acids in Transgenic Plants. Biotechnology and Genetic Engineering Reviews, 2007, 24, 263-280.	2.4	19
197	Discrimination of Wild and Cultured European Sea Bass (Dicentrarchus labrax) Using Chemical and Isotopic Analyses. Journal of Agricultural and Food Chemistry, 2007, 55, 5934-5941.	2.4	70
198	Flesh Quality of Market-Size Farmed and Wild British Columbia Salmon. Environmental Science & Emp; Technology, 2007, 41, 437-443.	4.6	54
199	Production of High-Value Products by Marine Microalgae Thraustochytrids., 2007,, 293-323.		19
200	Marine Biotechnology for Production of Food Ingredients. Advances in Food and Nutrition Research, 2007, 52, 237-292.	1.5	219
201	Effects of a n-3 PUFA deficient diet on the expression of retinoid nuclear receptors, neurogranin and neuromodulin in rat brain. Oleagineux Corps Gras Lipides, 2007, 14, 172-176.	0.2	0
202	Sources connues et potentielles de DHA pour les besoins de l'homme. Oleagineux Corps Gras Lipides, 2007, 14, 35-43.	0.2	3

#	Article	IF	CITATIONS
203	Extraction of Ethyl Ester of Polyunsaturated Fatty Acids by Utilizing Slug Flow Prepared by Microreactor. Journal of Chemical Engineering of Japan, 2007, 40, 1076-1084.	0.3	10
204	Enhanced Production of Docosahexaenoic Acid Using Schizochytrium sp. by Optimization of Medium Components. Journal of Chemical Engineering of Japan, 2007, 40, 1093-1100.	0.3	8
205	Coconut water as a medium additive for the production of docosahexaenoic acid (C22:6 n3) by Schizochytrium mangrovei Sk-02. Bioresource Technology, 2007, 98, 281-287.	4.8	84
206	Seasonal variation in the fatty acid composition of three Mediterranean fish – sardine (Sardina) Tj ETQq1 1 0.7867725-728.	4314 rgBT 4.2	/Overlock 134
207	Seasonal variation of Co-enzyme Q10 content in pelagic fish tissues from Eastern Quebec. Journal of Food Composition and Analysis, 2007, 20, 403-410.	1.9	21
208	Growth Performance and Proximate and Fatty Acid Compositions of Channel Catfish, Ictalurus punctatus, Fed for Different Duration with a Commercial Diet Supplemented with Various Levels of Menhaden Fish Oil. Journal of the World Aquaculture Society, 2007, 38, 461-474.	1.2	15
209	Amino Acid, Fatty Acid, and Mineral Profiles of Materials Recovered from Rainbow Trout (⟨i⟩Oncorhynchus mykiss⟨ i⟩) Processing Byâ€Products Using Isoelectric Solubilization/Precipitation. Journal of Food Science, 2007, 72, C527-35.	1.5	66
210	Effects of dietary protein, and fat level and rapeseed oil on growth and tissue fatty acid composition and metabolism in Atlantic salmon (Salmo salar L.) reared at low water temperatures. Aquaculture Nutrition, 2007, 13, 256-265.	1.1	65
211	PULSEDâ€FIELD GEL ELECTROPHORESIS ANALYSIS OF GENOME SIZE AND STRUCTURE IN <i>PAVLOVA GYRANS</i> AND <i>DIACRONEMA</i> SP. (HAPTOPHYTA) ¹ . Journal of Phycology, 2007, 43, 763-767.	1.0	5
212	Nutritional supplementation in cases of canine cognitive dysfunction—A clinical trial. Applied Animal Behaviour Science, 2007, 105, 284-296.	0.8	57
213	Biotechnology in Aquaculture: Transgenics and Polyploidy. Comprehensive Reviews in Food Science and Food Safety, 2007, 6, 2-16.	5.9	49
214	The influence of n-6 fatty acid supplemented diet on the effect of imipramine in an animal model of depression. Pharmacology Biochemistry and Behavior, 2007, 86, 113-116.	1.3	6
215	Lipid accumulation in Schizochytrium G13/2S produced in continuous culture. Applied Microbiology and Biotechnology, 2007, 76, 985-990.	1.7	69
216	Phenylketonuria: Dietary and therapeutic challenges. Journal of Inherited Metabolic Disease, 2007, 30, 145-152.	1.7	63
217	Fatty acid composition of 12 microalgae for possible use in aquaculture feed. Aquaculture International, 2007, 15, 1-9.	1.1	362
218	Authenticating Production Origin of Gilthead Sea Bream (Sparus aurata) by Chemical and Isotopic Fingerprinting. Lipids, 2007, 42, 537-545.	0.7	41
219	Role of lipids and fatty acids in macrosomic offspring of diabetic pregnancy. Cell Biochemistry and Biophysics, 2007, 48, 79-88.	0.9	28
220	Dietary fatty acids, age-related cognitive decline, and mild cognitive impairment. Journal of Nutrition, Health and Aging, 2008, 12, 382-386.	1.5	46

#	Article	IF	CITATIONS
221	Effects of culture conditions on growth and docosahexaenoic acid production from Schizochytrium limacinum. Journal of Ocean University of China, 2008, 7, 83-88.	0.6	36
222	Neurological Benefits of Omega-3 Fatty Acids. NeuroMolecular Medicine, 2008, 10, 219-235.	1.8	248
223	Progress in nutritional immunology. Immunologic Research, 2008, 40, 244-261.	1.3	58
224	Spawning salmon disrupt trophic coupling between wolves and ungulate prey in coastal British Columbia. BMC Ecology, 2008, 8, 14.	3.0	70
225	Dietary docosahexaenoic acidâ€rich diacylglycerols ameliorate hepatic steatosis and alter hepatic gene expressions in C57BL/6Jâ€ <i>Lep</i> ^{ob/ob} mice. Molecular Nutrition and Food Research, 2008, 52, 965-973.	1.5	28
226	Lipase-catalysed enrichment of DHA and EPA in acylglycerols resulting from squid oil ethanolysis. European Journal of Lipid Science and Technology, 2008, 110, 317-324.	1.0	25
227	Expressed sequence tag analysis of marine fungus Schizochytrium producing docosahexaenoic acid. Journal of Biotechnology, 2008, 138, 9-16.	1.9	21
228	Lipase specificity towards eicosapentaenoic acid and docosahexaenoic acid depends on substrate structure. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2008, 1784, 343-350.	1.1	41
229	Improved extraction of vegetable oils under high-intensity ultrasound and/or microwaves. Ultrasonics Sonochemistry, 2008, 15, 898-902.	3.8	516
230	Fishburgers with silver catfish (Rhamdia quelen) filleting residue. Bioresource Technology, 2008, 99, 8844-8849.	4.8	36
231	Mercury and other trace elements in farmed and wild salmon from british Columbia, Canada. Environmental Toxicology and Chemistry, 2008, 27, 1361-1370.	2,2	74
232	Ligandâ€Induced Stabilization and Activation of Peroxisome Proliferatorâ€Activated Receptor γ. Chemical Biology and Drug Design, 2008, 72, 50-57.	1.5	8
233	MICROALGAE AND CYANOBACTERIA: FOOD FOR THOUGHT ¹ . Journal of Phycology, 2008, 44, 260-268.	1.0	165
234	Fatty acid composition of wild and cultured northern pike (Esox lucius). Journal of Applied Ichthyology, 2008, 24, 196-201.	0.3	27
235	Docosahexaenoic acid (DHA) supplementation in atopic eczema: a randomized, double-blind, controlled trial. British Journal of Dermatology, 2008, 158, 786-792.	1.4	78
236	Effects of cooking methods on the proximate composition and fatty acid composition of seabass (Dicentrarchus labrax, Linnaeus, 1758). Food and Bioproducts Processing, 2008, 86, 163-166.	1.8	85
237	Fatty acids, lipid metabolism and Alzheimer pathology. European Journal of Pharmacology, 2008, 585, 176-196.	1.7	94
238	The potential role of nutritional components in the management of Alzheimer's Disease. European Journal of Pharmacology, 2008, 585, 197-207.	1.7	39

#	Article	IF	CITATIONS
239	Dietary eicosapentaenoic acid and docosahexaenoic acid equally incorporate as decosahexaenoic acid but differ in inflammatory effects. Nutrition, 2008, 24, 245-254.	1.1	74
240	Dietary n-3 polyunsaturated fatty acids and endothelium dysfunction induced by lysophosphatidylcholine in Syrian hamster aorta. Metabolism: Clinical and Experimental, 2008, 57, 233-240.	1.5	11
241	Lifestyle-related factors in predementia and dementia syndromes. Expert Review of Neurotherapeutics, 2008, 8, 133-158.	1.4	129
242	Wild-Type Food in Health Promotion and Disease Prevention. , 2008, , .		15
244	Adipose DHA inversely associated with depression as measured by the Beck Depression Inventory. Prostaglandins Leukotrienes and Essential Fatty Acids, 2008, 78, 117-122.	1.0	25
245	The antidepressant role of dietary long-chain polyunsaturated n-3 fatty acids in two phases in the developing brain. Prostaglandins Leukotrienes and Essential Fatty Acids, 2008, 78, 183-188.	1.0	39
246	The role of polyunsaturated fatty acids (PUFAs) in development, aging and substance abuse disorders: Review and propositions. Prostaglandins Leukotrienes and Essential Fatty Acids, 2008, 78, 237-245.	1.0	44
247	Docosahexaenoic acid and cognitive function: Is the link mediated by the autonomic nervous system?. Prostaglandins Leukotrienes and Essential Fatty Acids, 2008, 79, 135-140.	1.0	23
248	A putative link of PUFA, GPR40 and adult-born hippocampal neurons for memory. Progress in Neurobiology, 2008, 84, 105-115.	2.8	47
249	Antioxidant strategies for preventing oxidative flavour deterioration of foods enriched with n-3 polyunsaturated lipids: a comparative evaluation. Trends in Food Science and Technology, 2008, 19, 76-93.	7.8	224
250	Dioxins, PCBs, metals, metalloids, pesticides and antimicrobial residues in wild and farmed Australian southern bluefin tuna (Thunnus maccoyii). Chemosphere, 2008, 72, 34-44.	4.2	31
251	Safe and Nutritious Aquaculture Produce: Benefits and Risks of Alternative Sustainable Aquafeeds. , 2008, , 185-225.		49
252	Human dendritic cell activities are modulated by the omega-3 fatty acid, docosahexaenoic acid, mainly through PPAR \hat{I}^3 :RXR heterodimers: comparison with other polyunsaturated fatty acids. Journal of Leukocyte Biology, 2008, 84, 1172-1182.	1.5	113
253	Global Resources and Market Impacts on US Pacific Northwest Fisheries. Globalizations, 2008, 5, 195-210.	1.9	4
254	Emulsion droplet interfacial engineering to deliver bioactive lipids into functional foods. , 2008, , 184-206.		2
255	<i>n</i> -3 Oil sources for use in aquaculture – alternatives to the unsustainable harvest of wild fish. Nutrition Research Reviews, 2008, 21, 85-96.	2.1	143
257	DHAid™ – The vegetarian source. Oleagineux Corps Gras Lipides, 2008, 15, 247-251.	0.2	0
258	Polyunsaturated Fatty Acid and S-Adenosylmethionine Supplementation in Predementia Syndromes and Alzheimer's Disease: A Review. Scientific World Journal, The, 2009, 9, 373-389.	0.8	24

#	Article	IF	CITATIONS
259	Dietary Fatty Acids and Predementia Syndromes. Scientific World Journal, The, 2009, 9, 792-810.	0.8	10
260	The effect of oral lipids and circulating lipoproteins on the metabolism of drugs. Expert Opinion on Drug Metabolism and Toxicology, 2009, 5, 1385-1398.	1.5	29
261	Supplementing Cognitive Aging: A Selective Review of the Effects of Ginkgo Biloba and a Number of Everyday Nutritional Substances. Experimental Aging Research, 2009, 36, 105-122.	0.6	20
262	Fat Intake and CNS Functioning: Ageing and Disease. Annals of Nutrition and Metabolism, 2009, 55, 202-228.	1.0	50
263	Whole-body synthesis secretion of docosahexaenoic acid from circulating eicosapentaenoic acid in unanesthetized rats. Journal of Lipid Research, 2009, 50, 2463-2470.	2.0	22
264	Exploring the nutritional demand for essential fatty acids by aquaculture species. Reviews in Aquaculture, 2009, 1, 71-124.	4.6	543
265	Modeling of extraction behavior of docosahexaenoic acid ethyl ester by utilizing slug flow prepared by microreactor. AICHE Journal, 2010, 56, 2163-2172.	1.8	6
266	Effects of dietary black cumin seed (<i>Nigella sativa</i> L.) on performance, egg traits, egg cholesterol content and egg yolk fatty acid composition in laying hens. Journal of the Science of Food and Agriculture, 2009, 89, 1737-1742.	1.7	20
267	Growth inhibition of dinoflagellate algae in shake flasks: Not due to shear this time!. Biotechnology Progress, 2010, 26, 79-87.	1.3	11
268	Enhanced docosahexaenoic acid production by reinforcing acetyl-CoA and NADPH supply in Schizochytrium sp. HX-308. Bioprocess and Biosystems Engineering, 2009, 32, 837-843.	1.7	138
269	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.	0.8	8
270	Molecular recognition of long chain fatty acids by peroxisome proliferator-activated receptor \hat{l}_{\pm} . Medicinal Chemistry Research, 2009, 18, 8-19.	1.1	4
271	Methods for reducing lipid oxidation in fishâ€oilâ€enriched energy bars. International Journal of Food Science and Technology, 2009, 44, 1536-1546.	1.3	52
272	Determination of proximate composition, fatty acid content and amino acid profile of five lesserâ€common sea organisms from the Mediterranean Sea. International Journal of Food Science and Technology, 2009, 44, 1590-1594.	1.3	17
273	Nutrition and Alzheimer's disease: preâ€clinical concepts. European Journal of Neurology, 2009, 16, 12-18.	1.7	42
274	Formulation of multifunctional oil-in-water nanosized emulsions for active and passive targeting of drugs to otherwise inaccessible internal organs of the human body. International Journal of Pharmaceutics, 2009, 381, 62-76.	2.6	48
275	Density of marine lipids in equilibrium with carbon dioxide. Journal of Supercritical Fluids, 2009, 50, 97-104.	1.6	22
276	Fatty acid profiles of muscle from large yellow croaker (Pseudosciaena crocea R.) of different age. Journal of Zhejiang University: Science B, 2009, 10, 154-158.	1.3	17

#	Article	IF	CITATIONS
277	Compositional Characteristics of Materials Recovered from Whole Gutted Silver Carp (Hypophthalmichthys molitrix) Using Isoelectric Solubilization/Precipitation. Journal of Agricultural and Food Chemistry, 2009, 57, 4259-4266.	2.4	62
278	Docosahexaenoic acid and eicosapentaenoic acid affect ovarian prostaglandin levels differently in rats. Nutrition Research, 2009, 29, 510-518.	1.3	3
279	A randomised control trial in schoolchildren showed improvement in cognitive function after consuming a bread spread, containing fish flour from a marine source. Prostaglandins Leukotrienes and Essential Fatty Acids, 2009, 80, 143-149.	1.0	87
280	Investigation of Natural Phosphatidylcholine Sources: Separation and Identification by Liquid Chromatographyâ^'Electrospray Ionizationâ^'Tandem Mass Spectrometry (LCâ^'ESlâ^'MS ²) of Molecular Species. Journal of Agricultural and Food Chemistry, 2009, 57, 6014-6020.	2.4	93
281	Fish consumption, long-chain omega-3 fatty acids and risk of cognitive decline or Alzheimer disease: a complex association. Nature Reviews Neurology, 2009, 5, 140-152.	4.9	240
282	Screening for essential fatty acid deficiency in at risk infants. Medical Hypotheses, 2009, 73, 910-916.	0.8	5
283	Fast and unambiguous determination of EPA and DHA content in oil of selected strains of algae and cyanobacteria. Acta Agronomica Hungarica: an International Multidisciplinary Journal in Agricultural Science, 2009, 57, 249-253.	0.2	5
284	Fish Oils in Aquaculture., 2010, , 1-20.		7
285	Fish Oil Replacement in Starter, Grow-Out, and Finishing Feeds for Farmed Aquatic Animals. , 2010, , 373-404.		3
286	Mild to Moderate Depression. Holistic Nursing Practice, 2010, 24, 303-309.	0.3	13
287	Obtenção de ácidos graxos por cristalização do óleo de pescado fracionado por hidrólise enzimática. Food Science and Technology, 2010, 30, 35-41.	0.8	4
288	Effects of Docosahexaenoic Acid in an Experimental Rat Model of Nonalcoholic Steatohepatitis. Journal of Oleo Science, 2010, 59, 407-414.	0.6	29
289	Advanced Research on Dopamine Signaling to Develop Drugs for the Treatment of Mental Disorders: Proteins Interacting With the Third Cytoplasmic Loop of Dopamine D2 and D3 Receptors. Journal of Pharmacological Sciences, 2010, 114, 25-31.	1.1	15
290	Docosahexaenoic acid (DHA) inhibits saquinavir metabolism in-vitro and enhances its bioavailability in rats. Journal of Pharmacy and Pharmacology, 2010, 58, 651-658.	1.2	10
291	Development of a stepwise aeration control strategy for efficient docosahexaenoic acid production by Schizochytrium sp Applied Microbiology and Biotechnology, 2010, 87, 1649-1656.	1.7	158
292	Identification and Characterization of Δ12, Δ6, and Δ5 Desaturases from the Green Microalga <i>Parietochloris incisa</i> . Lipids, 2010, 45, 519-530.	0.7	47
293	Eicosapentaenoic acid-induced endothelium-dependent and -independent relaxation of sheep pulmonary artery. European Journal of Pharmacology, 2010, 636, 108-113.	1.7	37
294	DHA promotes the neuronal differentiation of rat neural stem cells transfected with GPR40 gene. Brain Research, 2010, 1330, 1-8.	1.1	62

#	Article	IF	CITATIONS
295	Batch kinetics and modeling of DHA production by S. limacinum OUC88. Food and Bioproducts Processing, 2010, 88, 26-30.	1.8	17
296	Enzymatic enrichment of omegaâ€3 polyunsaturated fatty acids in Nile perch (<i>Lates niloticus</i>) viscera oil. European Journal of Lipid Science and Technology, 2010, 112, 977-984.	1.0	30
297	Docosahexaenoic acid (C22:6nâ^'3, DHA) and astaxanthin production by Thraustochytriidae sp. AS4-A1 a native strain with high similitude to Ulkenia sp.: Evaluation of liquid residues from food industry as nutrient sources. Enzyme and Microbial Technology, 2010, 47, 24-30.	1.6	72
298	EPA, DHA, cholesterol and phospholipid content in Pagrus pagrus (cultured and wild), Trachinus draco and Trigla lyra from Mediterranean Sea. Chemistry and Physics of Lipids, 2010, 163, 292-299.	1.5	20
299	Quality enhancement in fresh and frozen lingcod (Ophiodon elongates) fillets by employment of fish oil incorporated chitosan coatings. Food Chemistry, 2010, 119, 524-532.	4.2	143
300	Effect of cooking method on the fatty acid profile of New Zealand King Salmon (Oncorhynchus) Tj ETQq1 1 0.78	4314 rgB ⁻	Г/Qyerlock 1
301	Lipid, fatty acid, protein, amino acid and ash contents in four Brazilian red algae species. Food Chemistry, 2010, 120, 585-590.	4.2	195
302	Comparative analysis of the fatty acid and sterol profiles of widely consumed Mediterranean crustacean species. Food Chemistry, 2010, 122, 292-299.	4.2	43
303	Stabilization of a Nutraceutical Omegaâ€3 Fatty Acid by Encapsulation in Ultrathin Electrosprayed Zein Prolamine. Journal of Food Science, 2010, 75, N69-79.	1.5	158
305	MICROBIAL OILS AND FATTY ACIDS: EFFECT OF CARBON SOURCE ON DOCOSAHEXAENOIC ACID (C22:6 N-3,) T	j ETQq1 1 1.7	0.784314 rg 35
306	From Krill toÂWhale: anÂoverview ofÂmarine fatty acids andÂlipid compositions. Oleagineux Corps Gras Lipides, 2010, 17, 194-204.	0.2	24
307	Alternative Carbon Sources for Heterotrophic Production of Docosahexaenoic Acid by the Marine Alga Crypthecodinium cohnii., 2010, , 131-149.		12
308	Oxidation of fish oils and foods enriched with omega-3 polyunsaturated fatty acids., 2010, , 156-180.		2
309			
309	Bioseparation of Nutraceuticals Using Supercritical Carbon Dioxide. Food Engineering Series, 2010, , 353-392.	0.3	1
310		2.0	1 118
	353-392. Dietary docosahexaenoic acid supplementation alters select physiological endocannabinoid-system		
310	Dietary docosahexaenoic acid supplementation alters select physiological endocannabinoid-system metabolites in brain and plasma. Journal of Lipid Research, 2010, 51, 1416-1423. What is the effectiveness of the use of polyunsaturated fatty acid omega-3 in the treatment of	2.0	118

#	Article	IF	CITATIONS
314	Blood lipids and fatty acid composition of abdominal fat in castrated and intact male common pheasant (Colchicus colchicus). Italian Journal of Animal Science, 2010, 9, e78.	0.8	4
315	A Comparison of Proximate Composition And Fatty Acid Profile of Indus River Fish Species. International Journal of Food Properties, 2010, 13, 328-337.	1.3	20
316	Nuclear receptors and hepatic lipidogenic enzyme response to a dyslipidemic sucrose-rich diet and its reversal by fish oil n-3 polyunsaturated fatty acids. American Journal of Physiology - Endocrinology and Metabolism, 2010, 298, E429-E439.	1.8	46
317	Oiling the Brain: A Review of Randomized Controlled Trials of Omega-3 Fatty Acids in Psychopathology across the Lifespan. Nutrients, 2010, 2, 128-170.	1.7	104
318	Role of dietary fatty acids in mammary gland development and breast cancer. Breast Cancer Research, 2010, 12, 211.	2,2	67
319	Chemical compositions and characteristics of farm raised giant catfish (Pangasianodon gigas) muscle. LWT - Food Science and Technology, 2010, 43, 452-457.	2.5	39
320	Fish consumption, not fatty acid status, is related to quality of life in a healthy population. Prostaglandins Leukotrienes and Essential Fatty Acids, 2010, 83, 31-35.	1.0	31
321	An alternative to fish oils: Metabolic engineering of oil-seed crops to produce omega-3 long chain polyunsaturated fatty acids. Progress in Lipid Research, 2010, 49, 108-119.	5.3	213
322	High \hat{l}_{\pm} -linolenic acid and fish oil ingestion promotes ovulation to the same extent in rats. Nutrition Research, 2010, 30, 731-738.	1.3	24
323	Dietary fatty acids in dementia and predementia syndromes: Epidemiological evidence and possible underlying mechanisms. Ageing Research Reviews, 2010, 9, 184-199.	5.0	112
324	Aquaculture Successes in Asia: Contributing to Sustained Development and Poverty Alleviation. , 2010, , 1-14.		13
325	Characterization of meat from two game birds: thrush (Turdus philomelos) and turtle dove (Streptopelia turtur) Caracterizaci \tilde{A}^3 n de la carne de dos aves de caza: zorzal (Turdus philomelos) y t \tilde{A}^3 rtola (Streptopelia turtur). CYTA - Journal of Food, 2010, 8, 209-215.	0.9	4
326	Success Stories in Asian Aquaculture. , 2010, , .		24
327	Comparison of Lipid Content and Fatty Acid Composition in the Edible Meat of Wild and Cultured Freshwater and Marine Fish and Shrimps from China. Journal of Agricultural and Food Chemistry, 2011, 59, 1871-1881.	2.4	124
328	Fatty Acid-Related Phylogeny of Myxobacteria as an Approach to Discover Polyunsaturated Omega-3/6 Fatty Acids. Journal of Bacteriology, 2011, 193, 1930-1942.	1.0	54
329	Microfluidic Extraction of Docosahexaenoic Acid Ethyl Ester: Comparison between Slug Flow and Emulsion. Industrial & Emulsion. Industrial	1.8	37
331	Food Engineering Interfaces. Food Engineering Series, 2011, , .	0.3	15
332	A Review on Fish Lipid: Composition and Changes During Cooking Methods. Journal of Aquatic Food Product Technology, 2011, 20, 379-390.	0.6	44

#	Article	IF	CITATIONS
333	Supplementation with fish oil and coconut fat prevents prenatal stressâ€induced changes in early postnatal development. International Journal of Developmental Neuroscience, 2011, 29, 521-527.	0.7	8
334	Follow up of phenylketonuria patients. Molecular Genetics and Metabolism, 2011, 104, S31-S39.	0.5	49
335	Transgenic oilseed crops as an alternative to fish oils. Prostaglandins Leukotrienes and Essential Fatty Acids, 2011, 85, 253-260.	1.0	44
336	Fatty Acid Supply in Pregnant Women with Type 1 Diabetes Mellitus. , 0, , .		O
337	Production value, chemical composition and colour of fillets of the reciprocal hybrid of Siberian		

#	Article	IF	CITATIONS
351	Acetonitrile covalent adduct chemical ionization tandem mass spectrometry of nonâ€methyleneâ€interrupted pentaene fatty acid methyl esters. Rapid Communications in Mass Spectrometry, 2011, 25, 1933-1941.	0.7	16
352	Biochemical composition of two red seaweed species grown on the Brazilian coast. Journal of the Science of Food and Agriculture, 2011, 91, 1687-1692.	1.7	60
353	Essential fatty acid supplementation of DHA and ARA and effects on neurodevelopment across animal species: a review of the literature. Birth Defects Research Part B: Developmental and Reproductive Toxicology, 2011, 92, 240-250.	1.4	60
354	Inhibition of IgE production by docosahexaenoic acid is mediated by direct interference with STAT6 and NFÎB pathway in human B cells. Journal of Nutritional Biochemistry, 2011, 22, 269-275.	1.9	33
355	Preliminary chemical and nutritional characterization of liver from longnose skates (Raja rhina). Journal of Food Composition and Analysis, 2011, 24, 356-361.	1.9	1
356	Lipid oxidation stability of omega-3- and conjugated linoleic acid-enriched sous vide chicken meat. Poultry Science, 2011, 90, 473-480.	1.5	19
357	Perinatal Polyunstaurated Fatty Acids Supplementation Causes Alterations in Fuel Homeostasis in Adult Male Rats but does not Offer Resistance Against STZ-induced Diabetes. Hormone and Metabolic Research, 2011, 43, 938-943.	0.7	3
358	Docosahexanoic Acid-Induced Coronary Arterial Dilation: Actions of 17S-Hydroxy Docosahexanoic Acid on K ⁺ Channel Activity. Journal of Pharmacology and Experimental Therapeutics, 2011, 336, 891-899.	1.3	27
359	Diet-induced effects on neuronal and glial elements in the middle-aged rat hippocampus. Nutritional Neuroscience, 2011, 14, 32-44.	1.5	38
360	Thermogenesis, blood metabolites and hormones, and growth of lambs born to ewes supplemented with algae-derived docosahexaenoic acid1. Journal of Animal Science, 2011, 89, 4305-4313.	0.2	10
361	Optimization of oxidative stability of omega-3 enriched foods., 2012,, 197-217.		2
362	The Systems Theory of Autistogenesis. SAGE Open, 2012, 2, 215824401244428.	0.8	4
363	Stearidonic Acid: Is There a Role in the Prevention and Management of Type 2 Diabetes Mellitus?. Journal of Nutrition, 2012, 142, 635S-640S.	1.3	17
364	Fish, n-3 Fatty Acids, and Cardiovascular Diseases in Women of Reproductive Age. Hypertension, 2012, 59, 36-43.	1.3	26
365	Fatty acid composition in wild and cultured fish species, Epinephelus coioides and Sparidentex hasta, Hormozgan, Iran. Marine Biodiversity Records, 2012, 5, .	1.2	1
366	Omega-3 docosahexaenoic acid and procyanidins inhibit cyclo-oxygenase activity and attenuate NF- \hat{l}^e B activation through a p105/p50 regulatory mechanism in macrophage inflammation. Biochemical Journal, 2012, 441, 653-663.	1.7	55
367	Biotechnology of Marine Fungi. Progress in Molecular and Subcellular Biology, 2012, 53, 277-297.	0.9	39
368	Seasonal changes in composition, fatty acid, cholesterol and mineral content of six highly commercial fish species of Greece. Food Science and Technology International, 2012, 18, 139-149.	1.1	28

#	Article	IF	CITATIONS
369	Serum fatty acid profiles using GC-MS and multivariate statistical analysis: potential biomarkers of Alzheimer's disease. Neurobiology of Aging, 2012, 33, 1057-1066.	1.5	90
370	Silencing of fat-1 transgene expression in sheep may result from hypermethylation of its driven cytomegalovirus (CMV) promoter. Theriogenology, 2012, 78, 793-802.	0.9	31
371	Microalgal biofactories: a promising approach towards sustainable omega-3 fatty acid production. Microbial Cell Factories, 2012, 11, 96.	1.9	438
372	Oxidative stability of an extended shelf-life dairy-based beverage system designed to contribute to heart health. Journal of Dairy Science, 2012, 95, 6242-6251.	1.4	16
373	Omega-3 biotechnology: Thraustochytrids as a novel source of omega-3 oils. Biotechnology Advances, 2012, 30, 1733-1745.	6.0	168
374	Recommended dietary reference intakes, nutritional goals and dietary guidelines for fat and fatty acids: a systematic review. British Journal of Nutrition, 2012, 107, S8-S22.	1.2	199
375	The effects of season and sex on fat, fatty acids and protein contents of <i>Sepia officinalis </i> in the northeastern Mediterranean Sea. International Journal of Food Sciences and Nutrition, 2012, 63, 440-445.	1.3	8
376	Rapid Identification of Long-Chain Polyunsaturated Fatty Acids in a Marine Extract by HPLC-MS Using Data-Dependent Acquisition. Analytical Chemistry, 2012, 84, 5976-5983.	3.2	37
377	Production of cloned transgenic cow expressing omega-3 fatty acids. Transgenic Research, 2012, 21, 537-543.	1.3	84
378	The role of n-3 dietary polyunsaturated fatty acids in brain function and ameliorating Alzheimer's disease: Opportunities for biotechnology in the development of nutraceuticals. Biocatalysis and Agricultural Biotechnology, 2012, 1, 159-166.	1.5	16
379	Identification of C18 Intermediates Formed During Stearidonic Acid Biohydrogenation by Rumen Microorganisms In Vitro. Lipids, 2012, 47, 171-183.	0.7	7
380	Novel Dopamine D2 Receptor Signaling through Proteins Interacting with the Third Cytoplasmic Loop. Molecular Neurobiology, 2012, 45, 144-152.	1.9	18
381	Biodiscovery of new Australian thraustochytrids for production of biodiesel and long-chain omega-3 oils. Applied Microbiology and Biotechnology, 2012, 93, 2215-2231.	1.7	102
382	Production of lipids and docosahexasaenoic acid (<scp>DHA</scp>) by a native <i>Thraustochytrium</i> strain. European Journal of Lipid Science and Technology, 2013, 115, 890-900.	1.0	31
383	Impact of phosphate concentration on docosahexaenoic acid production and related enzyme activities in fermentation of Schizochytrium sp Bioprocess and Biosystems Engineering, 2013, 36, 1177-1183.	1.7	42
384	Two novel Physcomitrella patens fatty acid elongases (ELOs): identification and functional characterization. Applied Microbiology and Biotechnology, 2013, 97, 3485-3497.	1.7	17
385	Development of Gas Chromatography Analysis of Fatty Acids in Marine Organisms. Journal of Chromatographic Science, 2013, 51, 599-607.	0.7	24
386	Lipid Composition Analysis of Milk Fats from Different Mammalian Species: Potential for Use as Human Milk Fat Substitutes. Journal of Agricultural and Food Chemistry, 2013, 61, 7070-7080.	2.4	155

#	Article	IF	Citations
387	Effects of three management systems on meat quality of dairy breed goat kids. Journal of Applied Animal Research, 2013, 41, 173-182.	0.4	18
388	Temporal hemispheric dominance of omega-3: Measurement of alpha and beta wave signals using EEG. , 2013, , .		0
389	An update on adding docosahexaenoic acid (DHA) and arachidonic acid (AA) to baby formula. Food and Function, 2013, 4, 1767.	2.1	28
390	Lipid Biomarkers of Lens Aging. Applied Biochemistry and Biotechnology, 2013, 169, 192-200.	1.4	21
391	Bioactive compounds and in vitro biological activity of Euphrasia rostkoviana Hayne extracts. Industrial Crops and Products, 2013, 50, 680-689.	2.5	19
392	Oxidative changes during ice storage of rainbow trout (Oncorhynchus mykiss) fed different ratios of marine and vegetable feed ingredients. Food Chemistry, 2013, 136, 1220-1230.	4.2	40
393	The effects of season on fat and fatty acids contents of shrimp and prawn species. European Journal of Lipid Science and Technology, 2013, 115, 356-362.	1.0	16
394	Differentiating the wild or farmed origin of <scp>M</scp> editerranean fish: a review of tools for sea bream and sea bass. Reviews in Aquaculture, 2013, 5, 137-157.	4.6	60
395	Thraustochytrids Can Be Grown in Low-Salt Media Without Affecting PUFA Production. Marine Biotechnology, 2013, 15, 437-444.	1.1	15
396	Lipid extraction methods from microalgal biomass harvested by two different paths: Screening studies toward biodiesel production. Bioresource Technology, 2013, 133, 378-388.	4.8	62
398	Concentration of Omega-3 Polyunsaturated Fatty Acids from Oil of <i>Schizochytrium limacinum</i> by Molecular Distillation: Optimization of Technological Conditions. Industrial & Engineering Chemistry Research, 2013, 52, 3918-3925.	1.8	30
399	The Omega-6/Omega-3 Ratio and Dementia or Cognitive Decline: A Systematic Review on Human Studies and Biological Evidence. Journal of Nutrition in Gerontology and Geriatrics, 2013, 32, 1-23.	0.4	91
400	Screening and characterization of Isochrysis strains and optimization of culture conditions for docosahexaenoic acid production. Applied Microbiology and Biotechnology, 2013, 97, 4785-4798.	1.7	69
401	Mammary tumor development is directly inhibited by lifelong n-3 polyunsaturated fatty acids. Journal of Nutritional Biochemistry, 2013, 24, 388-395.	1.9	55
402	Isochrysis galbana and Diacronema vlkianum biomass incorporation in pasta products as PUFA's source. LWT - Food Science and Technology, 2013, 50, 312-319.	2.5	118
403	Toxic risks and nutritional benefits of traditional diet on near visual contrast sensitivity and color vision in the Brazilian Amazon. NeuroToxicology, 2013, 37, 173-181.	1.4	24
404	Disturbance in uniformly $<$ sup $>$ 13 $<$ /sup $>$ C-labelled DHA metabolism in elderly human subjects carrying the apoE $\hat{l}\mu 4$ allele. British Journal of Nutrition, 2013, 110, 1751-1759.	1.2	74
405	Dietary Advice on Inuit Traditional Food Use Needs to Balance Benefits and Risks of Mercury, Selenium, and n3 Fatty Acids. Journal of Nutrition, 2013, 143, 923-930.	1.3	67

#	ARTICLE	IF	CITATIONS
406	Nutritional Properties of Dietary Omega-3-Enriched Phospholipids. BioMed Research International, 2013, 2013, 1-13.	0.9	51
407	Türkiye'de Tüketilen Su Ürünlerinin Omega-3 (ω-3) Yağ Asidi Profilinin Değerlendirilmesi. Journal o Fisheriessciencescom, 2013, , .	of 0.2	4
408	The Effects of Diets Containing Standard Soybean Oil, Soybean Oil Enhanced with Conjugated Linoleic Acids, Menhaden Fish Oil, or an Algal Docosahexaenoic Acid Supplement on Channel Catfish Performance, Body Composition, Sensory Evaluation, and Storage Characteristics. North American Journal of Aquaculture, 2013, 75, 252-265.	0.7	8
409	Phenotypic Plasticity, CYP19A1 Pleiotropy, and Maladaptive Selection in Developmental Disorders. SAGE Open, 2013, 3, 215824401348447.	0.8	0
411	Developmental docosahexaenoic and arachidonic acid supplementation improves adult learning and increases resistance against excitotoxicity in the brain. Acta Physiologica Hungarica, 2013, 100, 186-196.	0.9	6
412	The emerging role of nutrition in Parkinson's disease. Frontiers in Aging Neuroscience, 2014, 6, 36.	1.7	161
413	Detailed Distribution of Lipids in Greenshellâ,,¢ Mussel (Perna canaliculus). Nutrients, 2014, 6, 1454-1474.	1.7	35
414	Purification of Alaskan Walleye Pollock (Gadus chalcogrammus) and New Zealand Hoki (Macruronus) Tj ETQq1 1 ().784314 1.7	rgBT /Overl
415	The Effect of Combining Fish Oil and Vitamin C on Airway Inflammation and Hyperpnea-Induced Bronchoconstriction in Asthma. Journal of Allergy & Therapy, 2014, 05, .	0.1	4
416	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2014, 14, .	0.4	3
419	Fatty Acid Binding Protein 7 Is a Molecular Marker in Adenoid Cystic Carcinoma of the Salivary Glands: Implications for Clinical Significance. Translational Oncology, 2014, 7, 780-787.	1.7	17
420	Understanding the role of adjunctive nonpharmacological therapies in management of the multiple pathways to depression. Psychiatry Research, 2014, 220, S34-S44.	1.7	8
421	Inland capture fishery contributions to global food security and threats to their future. Global Food Security, 2014, 3, 142-148.	4.0	123
422	Development of a Lexicon for Caviar and Its Usefulness for Determining Consumer Preference. Journal of Food Science, 2014, 79, S2533-41.	1.5	17
423	Enhanced lipid and fatty acid content under photoheterotrophic condition in the mass cultures of Tetraselmis gracilis and Platymonas convolutae. Algal Research, 2014, 6, 180-185.	2.4	27
424	The Family Phaselicystidaceae., 2014,, 239-245.		8
425	Structure-function relationships of non-cyclic dioxygenase products from polyunsaturated fatty acids: Poxytrins as a class of bioactive derivatives. Biochimie, 2014, 107, 91-94.	1.3	8
426	Demand for functional and nutritional enhancements in specialty milk products. Appetite, 2014, 81, 284-294.	1.8	26

#	Article	IF	CITATIONS
427	Essential amino acids, lipid profile and fat-soluble vitamins of the edible silkworm Bombyx mori (Lepidoptera: Bombycidae). International Journal of Tropical Insect Science, 2014, 34, 239-247.	0.4	14
428	The high-level accumulation of n-3 polyunsaturated fatty acids in transgenic pigs harboring the n-3 fatty acid desaturase gene from Caenorhabditis briggsae. Transgenic Research, 2014, 23, 89-97.	1.3	18
429	Cow colostrum and early milk enriched with eicosapentaenoic and docosahexaenoic fatty acid. European Food Research and Technology, 2014, 238, 635-640.	1.6	11
430	DHA but not EPA, enhances sound induced escape behavior and Mauthner cells activity in Sparus aurata. Physiology and Behavior, 2014, 124, 65-71.	1.0	25
431	Fatty acid contents and profiles of 16 macroalgae collected from the Irish Coast at two seasons. Journal of Applied Phycology, 2014, 26, 451-463.	1.5	132
432	Incorporation of Omegaâ€3 Fatty Acids in Nile Tilapia (<i>Oreochromis niloticus</i>) Fed Chia (<i>Salvia) Tj ETQq</i>	1 1 0.784 0.8	B14 rgBT /C
433	Under low irradiation, the light regime modifies growth and metabolite production in various species of microalgae. Journal of Applied Phycology, 2014, 26, 2283-2293.	1.5	12
434	Comparison of Thraustochytrids Aurantiochytrium sp., Schizochytrium sp., Thraustochytrium sp., and Ulkenia sp. for Production of Biodiesel, Long-Chain Omega-3 Oils, and Exopolysaccharide. Marine Biotechnology, 2014, 16, 396-411.	1.1	104
435	Seafood Processing By-Products. , 2014, , .		22
436	Mfsd2a is a transporter for the essential omega-3 fatty acid docosahexaenoic acid. Nature, 2014, 509, 503-506.	13.7	733
437	A krill powder-diet reduces fatty acid and amino acid catabolism while increasing mitochondrial oxidative phosphorylation, a study of the hepatic transcriptome in mice. Journal of Functional Foods, 2014, 6, 623-630.	1.6	4
438	Nutrition Implications for Fetal Alcohol Spectrum Disorder. Advances in Nutrition, 2014, 5, 675-692.	2.9	77
439	Chemical Constituents, Antioxidant and Antimicrobial Activities of Essential Oil and Hexane Extract from <i>Arnebia linearifolia </i> DC. Seeds. Journal of Essential Oil-bearing Plants: JEOP, 2014, 17, 87-94.	0.7	1
440	Docosahexaenoic acid inhibits insulin-induced activation of sterol regulatory-element binding protein 1 and cyclooxygenase-2 expression through upregulation of SIRT1 in human colon epithelial cells. Biochemical Pharmacology, 2014, 92, 142-148.	2.0	18
441	Longâ€chain polyunsaturated fatty acid sources and evaluation of their nutritional and functional properties. Food Science and Nutrition, 2014, 2, 443-463.	1.5	414
442	Microalgal lipids biochemistry and biotechnological perspectives. Biotechnology Advances, 2014, 32, 1476-1493.	6.0	317
443	High Consumption of Farmed Salmon Does Not Disrupt the Steady State of Persistent Organic Pollutants (POP) in Human Plasma and Adipose Tissue. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2014, 77, 1229-1250.	1.1	8
445	Regulation of docosahexaenoic acid production by Schizochytrium sp.: effect of nitrogen addition. Bioprocess and Biosystems Engineering, 2014, 37, 865-872.	1.7	53

#	Article	IF	CITATIONS
446	From egg to hatchling: preferential retention of fatty acid biomarkers in youngâ€ofâ€theâ€year Port Jackson sharks ⟨i⟩Heterodontus portusjacksoni⟨/i⟩. Journal of Fish Biology, 2014, 85, 944-952.	0.7	5
447	Antihyperlipidemic activity of concomitant administration of methanolic fraction of flax lignan concentrate and omega-3-fatty acid in poloxamer-407 induced experimental hyperlipidemia. Industrial Crops and Products, 2014, 52, 656-663.	2.5	16
448	On-line headspace-multicapillary column-ion mobility spectrometry hyphenation as a tool for the determination of off-flavours in foods. Journal of Chromatography A, 2014, 1333, 99-105.	1.8	30
449	A high-performance direct transmethylation method for total fatty acids assessment in biological and foodstuff samples. Talanta, 2014, 128, 518-523.	2.9	56
450	Glucocorticoid (dexamethasone)-induced metabolome changes in healthy males suggest prediction of response and side effects. Scientific Reports, 2015, 5, 15954.	1.6	76
451	Zellweger spectrum disorders: clinical overview and management approach. Orphanet Journal of Rare Diseases, 2015, 10, 151.	1.2	286
452	Improvement of Endurance of DMD Animal Model Using Natural Polyphenols. BioMed Research International, 2015, 2015, 1-17.	0.9	11
453	Lysophospholipids: Advances in Synthesis and Biological Significance. , 2015, , 349-389.		1
454	Docosahexaenoic Acid Downregulates EGF-Induced Urokinase Plasminogen Activator and Matrix Metalloproteinase 9 Expression by Inactivating EGFR/ErbB2 Signaling in SK-BR3 Breast Cancer Cells. Nutrition and Cancer, 2015, 67, 771-782.	0.9	9
455	Omega-3 polyunsaturated fatty acid supplementation and cognition: A systematic review and meta-analysis. Journal of Psychopharmacology, 2015, 29, 753-763.	2.0	87
456	Effect of caponization on the production performance, slaughter yield and fatty acid profile of muscles of Greenleg Partridge cocks. Journal of Food Science and Technology, 2015, 52, 7227-7235.	1.4	33
457	Docosahexaenoic acid supplementation in lactating women increases breast milk and plasma docosahexaenoic acid concentrations and alters infant omega 6:3 fatty acid ratio. Prostaglandins Leukotrienes and Essential Fatty Acids, 2015, 95, 63-69.	1.0	63
458	Improvement of fatty acid profiles in kid meat from Murciano-Granadina goats under semi-arid environment. Journal of Applied Animal Research, 2015, 43, 97-103.	0.4	3
459	The Algae World. Cellular Origin and Life in Extreme Habitats, 2015, , .	0.3	28
460	Polyunsaturated Fatty Acids from Algae. Cellular Origin and Life in Extreme Habitats, 2015, , 467-481.	0.3	3
461	Seasonal Variation of the Chemical Content and Fatty Acid Composition of Mantle and Tentacle of Male and Female <i>Sepia officinalis</i> . JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1643-1650.	0.8	6
462	Australian thraustochytrids: Potential production of dietary long-chain omega-3 oils using crude glycerol. Journal of Functional Foods, 2015, 19, 810-820.	1.6	24
463	Modifying the lipid content and composition of plant seeds: engineering the production of LC-PUFA. Applied Microbiology and Biotechnology, 2015, 99, 143-154.	1.7	65

#	Article	IF	CITATIONS
464	Omega-6 Content, Antioxidant and Antimicrobial Activities of Hexanic Extract from Prunus armeniaca L. Kernel from North-West Iran. The National Academy of Sciences, India, 2015, 38, 107-111.	0.8	9
465	Homeostasis of phospholipids — The level of phosphatidylethanolamine tightly adapts to changes in ethanolamine plasmalogens. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2015, 1851, 117-128.	1.2	76
466	Characterisation and antioxidant evaluation of Icelandic F. vesiculosus extracts in vitro and in fish-oil-enriched milk and mayonnaise. Journal of Functional Foods, 2015, 19, 828-841.	1.6	50
467	Utilizing the bioactive contents ofÂspecialty oils and fats. , 2015, , 317-348.		4
468	Oral Absorption and Disposition of alphaâ€Linolenic, Rumenic and Vaccenic Acids After Administration as a Naturally Enriched Goat Dairy Fat to Rats. Lipids, 2015, 50, 659-666.	0.7	8
469	Isolation of two \hat{l} polymethylene interrupted fatty acids from Podocarpus falcatus by countercurrent chromatography. Journal of Chromatography A, 2015, 1394, 89-94.	1.8	15
470	Enzymatic synthesis of triacylglycerols of docosahexaenoic acid: Transesterification of its ethyl esters with glycerol. Food Chemistry, 2015, 187, 225-229.	4.2	31
471	Comparison of Sensory and Cardioprotective Properties of Olive-Pomace Enriched and Conventional Gilthead Sea Bream (Sparus aurata): The Effect of Grilling. Journal of Aquatic Food Product Technology, 2015, 24, 782-795.	0.6	14
472	Contribution of n-3 long-chain polyunsaturated fatty acids to human milk is still low in Hungarian mothers. European Journal of Pediatrics, 2015, 174, 393-398.	1.3	15
473	Reconstruction and analysis of the genome-scale metabolic model of schizochytrium limacinum SR21 for docosahexaenoic acid production. BMC Genomics, 2015, 16, 799.	1.2	50
474	Introduction of I‰-3 Desaturase Obviously Changed the Fatty Acid Profile and Sterol Content of <i>Schizochytrium</i> sp Journal of Agricultural and Food Chemistry, 2015, 63, 9770-9776.	2.4	50
475	Hydrophilic interaction (HILIC) and reverse phase liquid chromatography (RPLC)–high resolution MS for characterizing lipids profile disruption in serum of anabolic implanted bovines. Metabolomics, 2015, 11, 1884-1895.	1.4	21
476	Genome Sequence of Schizochytrium sp. CCTCC M209059, an Effective Producer of Docosahexaenoic Acid-Rich Lipids. Genome Announcements, 2015, 3, .	0.8	36
477	The roles of different salts and a novel osmotic pressure control strategy for improvement of DHA production by Schizochytrium sp Bioprocess and Biosystems Engineering, 2015, 38, 2129-2136.	1.7	38
478	Omega-3 fatty acids intake and risks of dementia and Alzheimer's disease: A meta-analysis. Neuroscience and Biobehavioral Reviews, 2015, 48, 1-9.	2.9	121
479	Lipase-Catalyzed Esterification of Docosahexaenoic Acid-Rich Fatty Acids with Glycerol. Chemical Engineering Communications, 2015, 202, 920-926.	1.5	10
480	Mammalian lipoxygenases and their biological relevance. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2015, 1851, 308-330.	1.2	449
481	Algal-oil supplements are a viable alternative to fish-oil supplements in terms of docosahexaenoic acid (22:6n-3; DHA). Journal of Functional Foods, 2015, 19, 852-858.	1.6	41

#	Article	IF	Citations
482	Fatty acid composition differences between adipose depot sites in dairy and beef steer breeds. Journal of Food Science and Technology, 2015, 52, 1656-1662.	1.4	12
483	Melanoma and the Unfolded Protein Response. Cancers, 2016, 8, 30.	1.7	32
484	Docosahexaenoic acid supports fetoâ€placental growth and protects cardiovascular and cognitive function: A mini review. European Journal of Lipid Science and Technology, 2016, 118, 1439-1449.	1.0	12
485	Role of diets rich in omega-3 and omega-6 in the development of cancer. BoletÃn Médico Del Hospital Infantil De México, 2016, 73, 446-456.	0.2	46
486	Enhanced lipid and biomass production by a newly isolated and identified marine microalga. Lipids in Health and Disease, 2016, 15, 209.	1.2	39
487	Integrated network-diversity analyses suggest suppressive effect of Hodgkin's lymphoma and slightly relieving effect of chemotherapy on human milk microbiome. Scientific Reports, 2016, 6, 28048.	1.6	10
488	Effect of changes in lipid classes during wilting and ensiling of red clover using two silage additives on <i>in vitro</i> ruminal biohydrogenation. Journal of Agricultural Science, 2016, 154, 553-566.	0.6	14
489	Culture based fisheries in Asia are a strategy to augment food security. Food Security, 2016, 8, 585-596.	2.4	21
490	Nutritional strategies to improve the lipid composition of meat, with emphasis on Thailand and Asia. Meat Science, 2016, 120, 157-166.	2.7	16
491	Combination of n-3 polyunsaturated fatty acids reduces atherogenesis in apolipoprotein E-deficient mice by inhibiting macrophage activation. Atherosclerosis, 2016, 254, 142-150.	0.4	37
492	Screening and Improvement of Marine Microalgae for Oil Production., 2016,, 91-112.		1
493	Alterative Expression and Localization of Profilin 1/VASPpS157 and Cofilin 1/VASPpS239 Regulates Metastatic Growth and Is Modified by DHA Supplementation. Molecular Cancer Therapeutics, 2016, 15, 2220-2231.	1.9	19
495	Enhancement of docosahexaenoic acid production by low-energy ion implantation coupled with screening method based on Sudan black B staining in Schizochytrium sp Bioresource Technology, 2016, 221, 405-411.	4.8	22
496	Effect of Docosahexaenoic Acid (DHA) on Spinal Cord Injury. Advances in Neurobiology, 2016, 12, 27-39.	1.3	8
497	Omega-3 Milk. , 2016, , 45-50.		2
498	Oxidative Stability of Granola Bars Enriched with Multilayered Fish Oil Emulsion in the Presence of Novel Brown Seaweed Based Antioxidants. Journal of Agricultural and Food Chemistry, 2016, 64, 8359-8368.	2.4	17
499	Effects of different fatty acids composition of phosphatidylcholine on brain function of dementia mice induced by scopolamine. Lipids in Health and Disease, 2016, 15, 135.	1.2	48
500	Moderate intake of docosahexaenoic acid raises plasma and platelet vitamin E levels in cystic fibrosis patients. Prostaglandins Leukotrienes and Essential Fatty Acids, 2016, 115, 41-47.	1.0	4

#	Article	IF	CITATIONS
501	Spatial variability of mercury and polyunsaturated fatty acids in the European perch (Perca fluviatilis) $\hat{a} \in \mathbb{C}$ Implications for risk-benefit analyses of fish consumption. Environmental Pollution, 2016, 219, 305-314.	3.7	43
502	Novel Nanoencapsulation Structures for Functional Foods and Nutraceutical Applications. Nutraceuticals, 2016, , 373-395.	0.0	0
503	Role of diets rich in omega-3 and omega-6 in the development of cancer. BoletÃn Médico Del Hospital Infantil De México (English Edition), 2016, 73, 446-456.	0.0	9
504	Prediction of oxidation parameters of purified Kilka fish oil including gallic acid and methyl gallate by adaptive neuroâ€fuzzy inference system (<scp>ANFIS</scp>) and artificial neural network. Journal of the Science of Food and Agriculture, 2016, 96, 4594-4602.	1.7	17
505	Bringing New Products from Marine Microorganisms to the Market., 2016,, 435-452.		3
506	DHA-mediated regulation of lung cancer cell migration is not directly associated with Gelsolin or Vimentin expression. Life Sciences, 2016, 155, 1-9.	2.0	3
507	Synthesis of sn-2 docosahexaenoyl monoacylglycerol by mild enzymatic transesterification of docosahexaenoic acid ethyl ester and glycerol in a solvent-free system. Cogent Food and Agriculture, 2016, 2, .	0.6	2
508	Docosahexaenoic acid at the sn-2 position of structured triacylglycerols improved n-3 polyunsaturated fatty acid assimilation in tissues of hamsters. Nutrition Research, 2016, 36, 452-463.	1.3	42
509	Potential seaweed-based food ingredients to inhibit lipid oxidation in fish-oil-enriched mayonnaise. European Food Research and Technology, 2016, 242, 571-584.	1.6	48
510	Docosahexaenoic acid production from crude glycerol by Schizochytrium limacinum SR21. Clean Technologies and Environmental Policy, 2016, 18, 2209-2216.	2.1	22
511	From the \hat{l}_{\pm} to the i %-3: Breaking the link between impaired fetal growth and adult cardiovascular disease. Nutrition, 2016, 32, 725-731.	1.1	6
512	Ketoacylsynthase Domains of a Polyunsaturated Fatty Acid Synthase in Thraustochytrium sp. Strain ATCC 26185 Can Effectively Function as Stand-Alone Enzymes in Escherichia coli. Applied and Environmental Microbiology, 2017, 83, .	1.4	12
513	State of the art in rumen lipid protection technologies and emerging interfacial protein crossâ€linking methods. European Journal of Lipid Science and Technology, 2017, 119, 1600345.	1.0	17
514	Screening of new British thraustochytrids isolates for docosahexaenoic acid (DHA) production. Journal of Applied Phycology, 2017, 29, 2831-2843.	1.5	36
515	Regulation of lipid accumulation in <i>Schizochytrium</i> sp. ATCC 20888 in response to different nitrogen sources. European Journal of Lipid Science and Technology, 2017, 119, 1700025.	1.0	30
516	Antigastric Cancer Bioactive <i>Aurantiochytrium</i> Oil Rich in Docosahexaenoic Acid: From Media Optimization to Cancer Cells Cytotoxicity Assessment. Journal of Food Science, 2017, 82, 2706-2718.	1.5	13
517	Metabolism and functions of docosahexaenoic acidâ€containing membrane glycerophospholipids. FEBS Letters, 2017, 591, 2730-2744.	1.3	100
518	Omega-3 fatty acids correlate with gut microbiome diversity and production of N-carbamylglutamate in middle aged and elderly women. Scientific Reports, 2017, 7, 11079.	1.6	174

#	Article	IF	Citations
520	The optimum dietary docosahexaenoic acid level based on growth and non-specific immune responses in juvenile rock bream, <i>Oplegnathus fasciatus </i> . Aquaculture Research, 2017, 48, 3401-3412.	0.9	9
521	From peroxisomal disorders to common neurodegenerative diseases – the role of ether phospholipids in the nervous system. FEBS Letters, 2017, 591, 2761-2788.	1.3	97
522	The study of microalgae Nannochloropsis salina fatty acid composition of the extracts using different techniques. SCF vs conventional extraction. Journal of Molecular Liquids, 2017, 239, 96-100.	2.3	26
523	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2017, 17, .	0.4	5
525	Combined oral supplementation of chromium picolinate, docosahexaenoic acid, and boron enhances neuroprotection in rats fed a high-fat diet. Turkish Journal of Medical Sciences, 2017, 47, 1616-1625.	0.4	7
526	Microalgal Feed Supplementation to Enrich Eggs with Omega-3 Fatty Acids. , 2017, , 383-391.		4
527	Nano-delivery Systems for Nutraceutical Application. , 2017, , 179-202.		8
528	Uncovering Potential Applications of Cyanobacteria and Algal Metabolites in Biology, Agriculture and Medicine: Current Status and Future Prospects. Frontiers in Microbiology, 2017, 8, 515.	1.5	264
529	The effect of energy restriction on fatty acid profiles of longissimus dorsi and tissue adipose depots in sheep1. Journal of Animal Science, 2017, 95, 3940-3948.	0.2	7
530	Review: Dietary and Weight Factors during and after Maternal Preconception. Journal of Clinical Nutrition & Dietetics, 2017, 03, .	0.3	0
531	Multifunctional nanosized emulsions for theragnosis of life threatening diseases., 2017,, 579-617.		3
532	Phytochemicals in the Treatment of Alzheimer's Disease: A Systematic Review. Current Drug Targets, 2017, 18, 1487-1498.	1.0	38
533	Eicosapentaenoic Acid in Myelinogenesis., 2017,, 267-273.		0
534	Evaluation of Processing Methods on the Nutritional Quality of Sea Cucumber (<i>Apostichopus) Tj ETQq1 1 0.7</i>	843]4 rgE	3T <u>{</u> Qverlock
535	Effects of shear stress on microalgae – A review. Biotechnology Advances, 2018, 36, 986-1002.	6.0	139
536	Nutritional significance and health benefits of designer eggs. World's Poultry Science Journal, 2018, 74, 317-330.	1.4	26
537	Improved production of docosahexaenoic acid in batch fermentation by newly-isolated strains of Schizochytrium sp. and Thraustochytriidae sp. through bioprocess optimization. Synthetic and Systems Biotechnology, 2018, 3, 121-129.	1.8	39
538	Quantum Mechanics of the Cell: An Emerging Field. , 2018, , 355-376.		O

#	Article	IF	CITATIONS
540	Synthesis and concentration of 2-monoacylglycerols rich in polyunsaturated fatty acids. Food Chemistry, 2018, 250, 60-66.	4.2	40
541	Effect of formulated diets on the proximate composition and fatty acid profiles of sea urchin Paracentrotus lividus gonad. Aquaculture International, 2018, 26, 185-202.	1.1	26
542	Meat Eating by Wild Chimpanzees (Pan troglodytes schweinfurthii): Effects of Prey Age on Carcass Consumption Sequence. International Journal of Primatology, 2018, 39, 127-140.	0.9	11
543	Fermentation-Derived Bioactive Components from Seaweeds: Functional Properties and Potential Applications. Journal of Aquatic Food Product Technology, 2018, 27, 144-164.	0.6	21
544	Optimization of Enzymatic Cell Disruption for Improving Lipid Extraction from & lt;i>Schizochytrium sp. through Response Surface Methodology. Journal of Oleo Science, 2018, 67, 215-224.	0.6	13
545	Enzymatic transesterification in a solvent-free system: synthesis of sn-2 docosahexaenoyl monoacylglycerol. Biocatalysis and Biotransformation, 2018, 36, 265-270.	1.1	9
546	Ramelteon Improves Post-traumatic Stress Disorder-Like Behaviors Exhibited by Fatty Acid-Binding Protein 3 Null Mice. Molecular Neurobiology, 2018, 55, 3577-3591.	1.9	23
547	Effects of docosahexanoic acid on metabolic and fat parameters in HIV-infected patients on cART: A randomized, double-blind, placebo-controlled study. Clinical Nutrition, 2018, 37, 1340-1347.	2.3	5
548	Postnatal nutritional treatment of neurocognitive deficits in fetal alcohol spectrum disorder. Biochemistry and Cell Biology, 2018, 96, 213-221.	0.9	14
549	Omega-3 polyunsaturated fatty acid docosahexaenoic acid and its role in exhaustive-exercise-induced changes in female rat ovulatory cycle. Canadian Journal of Physiology and Pharmacology, 2018, 96, 395-403.	0.7	9
550	Taxonomy, ecology and biotechnological applications of thraustochytrids: A review. Biotechnology Advances, 2018, 36, 26-46.	6.0	141
551	Human Plasma Metabolomics Study across All Stages of Age-Related Macular Degeneration Identifies Potential LipidÂBiomarkers. Ophthalmology, 2018, 125, 245-254.	2.5	66
552	Functional analysis of the dehydratase domains of a PUFA synthase from Thraustochytrium in Escherichia coli. Applied Microbiology and Biotechnology, 2018, 102, 847-856.	1.7	17
553	Draft genomes and phenotypic characterization of Tisochrysis lutea strains. Toward the production of domesticated strains with high added value. Algal Research, 2018, 29, 1-11.	2.4	22
555	Effect of Varying Concentrations of Docosahexaenoic Acid on Amyloid Beta (1–42) Aggregation: An Atomic Force Microscopy Study. Molecules, 2018, 23, 3089.	1.7	9
556	Chemistry of Human Breast Milk—A Comprehensive Review of the Composition and Role of Milk Metabolites in Child Development. Journal of Agricultural and Food Chemistry, 2018, 66, 11881-11896.	2.4	90
557	Metabolites Unravel Nutraceutical Potential of Edible Seaweeds: An Emerging Source of Functional Food. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1613-1624.	5.9	90
558	Nitrogen Feeding Strategies and Metabolomic Analysis To Alleviate High-Nitrogen Inhibition on Docosahexaenoic Acid Production in <i>Crypthecodinium cohnii</i> . Journal of Agricultural and Food Chemistry, 2018, 66, 10640-10650.	2.4	17

#	Article	IF	CITATIONS
559	Identification and Quantification of Fatty Acids in <i>T. viridissima</i> , <i>C. biguttulus</i> , and <i>C. brunneus</i> by GC-MS. Journal of Lipids, 2018, 2018, 1-8.	1.9	4
560	Cellular Organization of the Gastrointestinal Tract. , 2018, , 107-199.		0
561	Production of Other Bioproducts from Plant Oils. , 2018, , 59-85.		4
562	Antioxidant Properties of Seaweed-Derived Substances. , 2018, , 201-221.		17
563	Mercury Levels in Women and Children from Interior Villages in Suriname, South America. International Journal of Environmental Research and Public Health, 2018, 15, 1007.	1,2	19
564	Clinical and Neuroimaging Spectrum of Peroxisomal Disorders. Topics in Magnetic Resonance Imaging, 2018, 27, 241-257.	0.7	10
565	Is the Nutritional Value of Fish Fillet Related to Fish Maturation or Fish Age? Integrated Analysis of Transcriptomics and Metabolomics in Blunt Snout Bream (Megalobrama amblycephala). Cellular Physiology and Biochemistry, 2018, 49, 17-39.	1.1	7
566	Oxidative stability and in vitro digestion of menhaden oil emulsions with whey protein: Effects of EGCG conjugation and interfacial cross-linking. Food Chemistry, 2018, 265, 200-207.	4.2	88
567	Isolation, Characterization and Biotechnological Potentials of Thraustochytrids from Icelandic Waters. Marine Drugs, 2019, 17, 449.	2.2	9
568	Omega-3 and Omega-6 Fatty Acids in Poultry Nutrition: Effect on Production Performance and Health. Animals, 2019, 9, 573.	1.0	129
569	Dietary DHA/EPA supplementation ameliorates diabetic nephropathy by protecting from distal tubular cell damage. Cell and Tissue Research, 2019, 378, 301-317.	1.5	24
570	Determination of growth performance, meat quality and colour attributes of large rainbow trout () Tj ETQq1 1 0. 50, 3763-3775.	784314 rg 0.9	gBT /Overloc 6
571	Postural Instability in Parkinson's Disease: A Review. Brain Sciences, 2019, 9, 239.	1.1	64
572	Survivability and oxidative stability of co-microencapsulated L. Plantarum PTCC 1058 and DHA as a juice carrier. Food Bioscience, 2019, 32, 100460.	2.0	7
573	Effect of omega-3 polyunsaturated fatty acid (n-3 PUFA) supplementation to lactating sows on growth and indicators of stress in the postweaned pig12. Journal of Animal Science, 2019, 97, 4453-4463.	0.2	24
574	Bioengineered Plants Can Be an Alternative Source of Omega-3 Fatty Acids for Human Health. , 2019, , 361-382.		4
575	Temperature dependent growth rate, lipid content and fatty acid composition of the marine cold-water diatom Porosira glacialis. Algal Research, 2019, 37, 11-16.	2.4	40
576	Microalgae for High-Value Products Towards Human Health and Nutrition. Marine Drugs, 2019, 17, 304.	2.2	355

#	Article	IF	CITATIONS
577	Boosting productivity of heterotrophic microalgae by efficient control of the oxygen transfer coefficient using a microbubble sparger. Algal Research, 2019, 41, 101474.	2.4	19
578	High-Throughput Biochemical Fingerprinting of Oleaginous Aurantiochytrium sp. Strains by Fourier Transform Infrared Spectroscopy (FT-IR) for Lipid and Carbohydrate Productions. Molecules, 2019, 24, 1593.	1.7	9
579	Co-expression of fat1 and fat2 in transgenic pigs promotes synthesis of polyunsaturated fatty acids. Transgenic Research, 2019, 28, 369-379.	1.3	7
580	Chronic Arsenic Exposure Induces Oxidative Stress and Perturbs Serum Lysolipids and Fecal Unsaturated Fatty Acid Metabolism. Chemical Research in Toxicology, 2019, 32, 1204-1211.	1.7	30
581	Effect of different phosphorus concentrations on biodiesel production from Isochrysis zhangjiangensis under nitrogen sufficiency or deprivation condition. Applied Microbiology and Biotechnology, 2019, 103, 5051-5059.	1.7	10
582	Transcriptomic Mechanism of the Phytohormone 6-Benzylaminopurine (6-BAP) Stimulating Lipid and DHA Synthesis in <i>Aurantiochytrium</i> sp Journal of Agricultural and Food Chemistry, 2019, 67, 5560-5570.	2.4	23
583	Effect of clove (Syzygium aromaticum) and seaweed (Kappaphycus alvarezii) water extracts pretreatment on lipid oxidation in sunâ€dried sardines (Rastrineobola argentea) from Lake Victoria, Tanzania. Food Science and Nutrition, 2019, 7, 1406-1416.	1.5	10
584	Fatty Acids of the Three-Spined Stickleback (Gasterosteus aculeatus L.) from the White Sea. Applied Biochemistry and Microbiology, 2019, 55, 73-77.	0.3	3
585	Evolution of Hominin Polyunsaturated Fatty Acid Metabolism: From Africa to the New World. Genome Biology and Evolution, 2019, 11, 1417-1430.	1.1	38
586	Transcriptome Mechanism of Utilizing Corn Steep Liquor as the Sole Nitrogen Resource for Lipid and DHA Biosynthesis in Marine Oleaginous Protist Aurantiochytrium sp Biomolecules, 2019, 9, 695.	1.8	8
587	Preservation of gallic acid and methyl gallate on purified Kilka fish oil oxidation by Rancimat. Food Science and Nutrition, 2019, 7, 4007-4013.	1.5	7
588	A fresh look at inland fisheries and their role in food security and livelihoods. Fish and Fisheries, 2019, 20, 1176-1195.	2.7	148
589	Plasma fatty acid metabolic profiling coupled with clinical research reveals the risk factors for atherosclerosis development in type 2 diabetes mellitus. RSC Advances, 2019, 9, 36162-36170.	1.7	1
590	Docosahexaenoic Acid (DHA). , 2019, , 389-400.		0
591	Production of Lipids and Proteome Variation in a Chilean Thraustochytrium striatum Strain Cultured under Different Growth Conditions. Marine Biotechnology, 2019, 21, 99-110.	1.1	10
592	Effects of emulsifier type on physical and oxidative stabilities of algae oilâ€inâ€water emulsions. International Journal of Food Science and Technology, 2019, 54, 1530-1540.	1.3	12
593	Phytomedicine. , 2019, , 625-655.		14
594	Development of Aurantiochytrium limacinum SR21 cultivation using salt-rich waste feedstock for docosahexaenoic acid production and application of natural colourant in food product. Bioresource Technology, 2019, 271, 30-36.	4.8	18

#	Article	IF	CITATIONS
595	How does high DHA fish oil affect health? A systematic review of evidence. Critical Reviews in Food Science and Nutrition, 2019, 59, 1684-1727.	5.4	165
596	Insights into major facilitator superfamily domainâ€containing proteinâ€2a (Mfsd2a) in physiology and pathophysiology. What do we know so far?. Journal of Neuroscience Research, 2020, 98, 29-41.	1.3	32
597	Cell therapy for Parkinson′s disease is coming of age: current challenges and future prospects with a focus on immunomodulation. Gene Therapy, 2020, 27, 6-14.	2.3	12
598	Emulsification and oxidation stabilities of DAGâ€rich algae oilâ€inâ€water emulsions prepared with the selected emulsifiers. Journal of the Science of Food and Agriculture, 2020, 100, 287-294.	1.7	10
599	Calanus oil in the treatment of obesity-related low-grade inflammation, insulin resistance, and atherosclerosis. Applied Microbiology and Biotechnology, 2020, 104, 967-979.	1.7	24
600	Nutrient recovery from tofu whey wastewater for the economical production of docosahexaenoic acid by Schizochytrium sp. S31. Science of the Total Environment, 2020, 710, 136448.	3.9	37
601	Recent developments in supercritical fluid extraction of bioactive compounds from microalgae: Role of key parameters, technological achievements and challenges. Journal of CO2 Utilization, 2020, 36, 196-209.	3.3	145
602	Diverse Enzymes With Industrial Applications in Four Thraustochytrid Genera. Frontiers in Microbiology, 2020, 11, 573907.	1.5	5
603	IP4M: an integrated platform for mass spectrometry-based metabolomics data mining. BMC Bioinformatics, 2020, 21, 444.	1.2	35
604	Omega-3 Long-Chain Polyunsaturated Fatty Acids Intake in Children: The Role of Family-Related Social Determinants. Nutrients, 2020, 12, 3455.	1.7	9
605	Effects and Safe Inclusion of Narbonne Vetch (Vicia narbonensis) in Rainbow Trout (Oncorhynchus) Tj ETQq0 0 0) rgBT /Ov	erlock 10 Tf 5
606	Maternal Docosahexaenoic Acid Status during Pregnancy and Its Impact on Infant Neurodevelopment. Nutrients, 2020, 12, 3615.	1.7	42
607	In Vitro and In Vivo Digestibility of Soybean, Fish, and Microalgal Oils, and Their Influences on Fatty Acid Distribution in Tissue Lipid of Mice. Molecules, 2020, 25, 5357.	1.7	10
608	Milk Replacer Supplementation with Docosahexaenoic Acid from Microalgae Does Not Affect Growth and Immune Status in Goat Kids. Animals, 2020, 10, 1233.	1.0	0
609	Dunaliella sp. ABRIINW-I1 as a cell factory of nutraceutical fatty acid pattern: An optimization approach to improved production of docosahexaenoic acid (DHA). Chemical Engineering and Processing: Process Intensification, 2020, 155, 108073.	1.8	1
610	Fatty Acid Profile of Captive Barb Fish (<i>Barbonymus balleroides</i>). BIO Web of Conferences, 2020, 19, 00016.	0.1	0
611	Putting the Spring back into the Hare (Pedetes capensis): Meat Chemical Composition of an Underutilized Protein Source. Foods, 2020, 9, 1096.	1.9	3
612	Effects of Different n6/n3 PUFAs Dietary Ratio on Cardiac Diabetic Neuropathy. Nutrients, 2020, 12, 2761.	1.7	9

#	Article	IF	Citations
614	A discovery of screening markers for rheumatoid arthritis by liquid chromatography mass spectrometry: A metabolomic approach. International Journal of Rheumatic Diseases, 2020, 23, 1353-1362.	0.9	8
615	The role of essential fatty acids in cystic fibrosis and normalizing effect of fenretinide. Cellular and Molecular Life Sciences, 2020, 77, 4255-4267.	2.4	10
616	Chemistry and Sensory Characterization of a Bakery Product Prepared with Oils from African Edible Insects. Foods, 2020, 9, 800.	1.9	48
617	Fatty food, fatty acids, and microglial priming in the adult and aged hippocampus and amygdala. Brain, Behavior, and Immunity, 2020, 89, 145-158.	2.0	47
619	Biotechnological Potential of a New Strain of Bracteacoccus bullatus (Sphaeropleales, Chlorophyta) as a Promising Producer of Omega-6 Polyunsaturated Fatty Acids. Russian Journal of Plant Physiology, 2020, 67, 185-193.	0.5	11
620	Metabolic pathway engineering: Perspectives and applications. Computer Methods and Programs in Biomedicine, 2020, 192, 105436.	2.6	18
621	Inulin as a Promising Alternative Feedstock for Docosahexaenoic Acid Production by Schizochytrium sp. ATCC 20888. European Journal of Lipid Science and Technology, 2020, 122, 2000079.	1.0	7
622	A ROS responsive nanomedicine with enhanced photodynamic therapy via dual mechanisms: GSH depletion and biosynthesis inhibition. Journal of Photochemistry and Photobiology B: Biology, 2020, 209, 111955.	1.7	16
623	The Controversial Role of Human Gut Lachnospiraceae. Microorganisms, 2020, 8, 573.	1.6	777
624	Repeated fed-batch strategy and metabolomic analysis to achieve high docosahexaenoic acid productivity in Crypthecodinium cohnii. Microbial Cell Factories, 2020, 19, 91.	1.9	11
625	Supplementation with alpha-linolenic acid and inflammation: a feasibility trial. International Journal of Food Sciences and Nutrition, 2021, 72, 386-390.	1.3	7
626	Oleaginous Fungi in Biorefineries. , 2021, , 577-589.		7
627	Heterologous Production of Polyunsaturated Fatty Acids in E. coli Using Î"5-Desaturase Gene from Microalga Isochrysis Sp Applied Biochemistry and Biotechnology, 2021, 193, 869-883.	1.4	9
628	Impact of lowâ€intensity pulsed ultrasound on the growth of Schizochytrium sp . for omegaâ€3 production. Biotechnology and Bioengineering, 2021, 118, 319-328.	1.7	3
629	Fatty acids composition of seed oils obtained from eight Iranian pomegranate cultivars. Journal of Medicinal Plants, 2021, 20, 26-36.	0.2	2
630	Protective effects of docosahexaenoic acid against non-alcoholic hepatic steatosis through activating of JAK2/STAT3 signaling pathway. Biocell, 2021, 45, 307-316.	0.4	1
631	Tocopherol in silver catfish diets reduces oxidative stress and improves the unsaturated fatty acid profile. Aquaculture Research, 2021, 52, 2818-2827.	0.9	1
632	Characterization, antioxidant, and cytotoxic effects of some Egyptian wild plant extracts. Beni-Suef University Journal of Basic and Applied Sciences, 2021, 10, .	0.8	7

#	Article	IF	CITATIONS
633	The Role of CaMKII and ERK Signaling in Addiction. International Journal of Molecular Sciences, 2021, 22, 3189.	1.8	19
634	Omegaâ€3 fatty acid in ultraâ€highâ€risk psychosis: A systematic review based on functional outcome. Microbial Biotechnology, 2022, 16, 3-16.	0.9	9
635	Effect of Marine Algae Supplementation on Somatic Cell Count, Prevalence of Udder Pathogens, and Fatty Acid Profile of Dairy Goats' Milk. Animals, 2021, 11, 1097.	1.0	12
636	Opportunities for microbiome research to enhance farmed freshwater fish quality and production. Reviews in Aquaculture, 2021, 13, 2027-2037.	4.6	11
637	Opportunities and challenges of fatty acid conjugated therapeutics. Chemistry and Physics of Lipids, 2021, 236, 105053.	1.5	14
638	Nordic cyanobacterial and algal lipids: <scp>Triacylglycerol</scp> accumulation, chemotaxonomy and bioindustrial potential. Physiologia Plantarum, 2021, 173, 591-602.	2.6	11
639	Effectiveness of various bioreactors for thraustochytrid culture and production (<i>Aurantiochytruim limacinum</i> BUCHAXM 122). PeerJ, 2021, 9, e11405.	0.9	1
640	Structural basis of omega-3 fatty acid transport across the blood–brain barrier. Nature, 2021, 595, 315-319.	13.7	61
641	Valorization Technologies of Marine By-Products., 0, , .		1
642	Feeding containing the aerial part of <i>Scutellaria baicalensis</i> promotes the growth and nutritive value of rabbit fish <i>Siganus fuscescens</i> Food Science and Nutrition, 2021, 9, 4827-4838.	1.5	10
643	Dietary soluble flaxseed oils as a source of omega-3 polyunsaturated fatty acids for laying hens. Poultry Science, 2021, 100, 101276.	1.5	18
644	Structure and mechanism of blood–brain-barrier lipid transporter MFSD2A. Nature, 2021, 596, 444-448.	13.7	43
645	Microalgae as sources of omega-3 polyunsaturated fatty acids: Biotechnological aspects. Algal Research, 2021, 58, 102410.	2.4	55
646	Supercritical fluid extraction of lipids rich in DHA from Schizochytrium sp Journal of Supercritical Fluids, 2022, 179, 105391.	1.6	5
647	Nephrogenesis in malnutrition. , 2022, , 33-52.		0
649	Beneficial Effects of Docosahexaenoic Acid on Health of the Human Brain., 2009, , 243-276.		1
650	Docosahexaenoic Acid and Its Metabolites in Brain. , 2007, , 147-172.		1
651	Roles of Docosahexaenoic and Eicosapentaenoic Acids in Brain., 2009, , 151-187.		4

#	Article	IF	CITATIONS
652	Plasmalogens, Docosahexaenoic Acid and Neurological Disorders. Advances in Experimental Medicine and Biology, 2003, 544, 335-354.	0.8	53
653	Biological, Physical, and Chemical Properties of Fish Oil and Industrial Applications. , 2014, , 285-313.		19
654	Nutrition, Early Childhood., 2003,, 713-721.		1
655	Dietary Fatty Acids and Cognitive Function. , 2002, , 31-46.		3
656	Remodeling of arachidonate and other polyunsaturated fatty acids in Alzheimer's disease. , 2004, , 145-167.		2
657	Nutrition and Health. , 2003, , 39-60.		1
658	Nutrients, Phytomedicines, and Mind-Body Treatments for Substance Abuse., 2015, , 747-772.		3
659	Nutrition and Sleep. , 2009, , 307-318.		2
660	Genetic Engineering Approaches for Trait Development in Brassica Oilseed Species., 2011,, 57-91.		1
661	Nutritional Aspects of Single Cell Oils: Applications of Arachidonic Acid and Docosahexaenoic Acid Oils., 2010,, 351-368.		9
662	Development and validation of a LC-MS/MS assay for quantifying the uptake of docosahexaenoic acid-d5 into mouse microglia. Journal of Pharmaceutical and Biomedical Analysis, 2020, 191, 113575.	1.4	2
663	Feeding regimes modulate biomarkers responsiveness in mussels treated with diclofenac. Marine Environmental Research, 2020, 156, 104919.	1.1	5
664	New perspectives in cancer: Modulation of lipid metabolism and inflammation resolution. Pharmacological Research, 2018, 128, 80-87.	3.1	31
665	Dietary n-3 polyunsaturated fat increases the fractional catabolic rate of medium-sized HDL particles in African green monkeys. Journal of Lipid Research, 2001, 42, 1457-1466.	2.0	13
668	Dietary Fatty Acids and Inflammatory Disease. , 2006, , 121-137.		1
669	Extracellular Secretion of Free Fatty Acids by Disruption of a Fatty Acyl-CoA Synthetase Gene in Saccharomyces cerevisiae. Journal of Bioscience and Bioengineering, 2003, 95, 435-440.	1.1	40
670	Prevalence of PUFA Rich Thraustochytrids sps. along the Coast of Mumbai for Production of Bio Oil. Journal of Food and Nutrition Research (Newark, Del), 2014, 2, 993-999.	0.1	6
671	Acquired Obesity Is Associated with Changes in the Serum Lipidomic Profile Independent of Genetic Effects – A Monozygotic Twin Study. PLoS ONE, 2007, 2, e218.	1.1	356

#	Article	IF	CITATIONS
672	The Development of a Specific and Sensitive LC-MS-Based Method for the Detection and Quantification of Hydroperoxy- and Hydroxydocosahexaenoic Acids as a Tool for Lipidomic Analysis. PLoS ONE, 2013, 8, e77561.	1.1	38
673	Health benefits of polyunsaturated fatty acids (PUFAs). , 2006, , 107-140.		7
674	Evaluation of anti-inflammatory activity of docosahexaenoic acid on carrageenan induced paw oedema in rats. International Journal of Basic and Clinical Pharmacology, 2020, 9, 718.	0.0	2
675	MERCURY AND OTHER TRACE ELEMENTS IN FARMED AND WILD SALMON FROM BRITISH COLUMBIA, CANADA. Environmental Toxicology and Chemistry, 2007, preprint, 1.	2.2	22
676	The Chemical Composition of the Lionfish (Pterois miles, Bennett 1828), the New Invasive Species of the Mediterranean Sea. Natural and Engineering Sciences, 2018, 3, 103-115.	0.2	2
677	Lower Levels of Eicosapentaenoic Acid and the Ratio of Docosahexaenoic Acid to Arachidonic Acid in Sera of Patients with Multi-Infarct Dementia. Journal of Clinical Biochemistry and Nutrition, 2005, 36, 83-89.	0.6	7
678	In Vivo Digestion of Egg Products Enriched with DHA: Effect of the Food Matrix on DHA Bioavailability. Foods, 2021, 10, 6.	1.9	6
679	Characterization of Fish Oil Extracted from Fish Processing By-products. Preventive Nutrition and Food Science, 2008, 13, 7-11.	0.7	6
680	Phenylketonuria: translating research into novel therapies. Translational Pediatrics, 2014, 3, 49-62.	0.5	21
681	Association of Omega-3 fatty acid and epileptic seizure in epileptic patients: A systematic review. International Journal of Preventive Medicine, 2018, 9, 36.	0.2	18
682	Deficiency or activation of peroxisome proliferator-activated receptor $\hat{l}\pm$ reduces the tissue concentrations of endogenously synthesized docosahexaenoic acid in C57BL/6J mice. Nutrition Research and Practice, 2019, 13, 286.	0.7	8
683	Effects of Drying on the Biochemical Composition of <i>Atherina boyeri</i> from the Tunisian Coast. Food and Nutrition Sciences (Print), 2014, 05, 1399-1407.	0.2	4
684	Effect of Docosahexaenoic Acid-enriched Chlorella vulgaris CK22 on Serum Lipids in Rats Fed a Cholesterol-Supplemented Diet Nihon EiyŕShokuryŕGakkai Shi = Nippon EiyŕShokuryŕGakkaishi = Journal of Japanese Society of Nutrition and Food Science, 2002, 55, 215-222.	0.2	3
685	Investigation of SNPs in FABP3 and FABP4 Genes and Their Possible Relationships with Fatty Acid Composition in Broiler. Korean Journal of Poultry Science, 2011, 38, 231-237.	0.1	4
686	Enzymatic Preparation of Glycerides Rich in Docosahexaenoic Acid from Thraustochytrid Single Cell Oils by Candida rugosa Lipase Journal of Oleo Science, 2002, 51, 447-455.	0.6	5
687	Changes of Nutritional Components in Spanish Mackerel Scomberomorus niphonius by Various Cooking Methods. Han'guk Susan Hakhoe Chi = Bulletin of the Korean Fisheries Society, 2012, 45, 317-327.	0.1	2
688	Changes in Proximate Composition and Lipid Components in Chub Mackerel Scomber japonicus and Japanese Jack Mackerel Trachurus japonicus with Various Cooking Methods. Han'guk Susan Hakhoe Chi = Bulletin of the Korean Fisheries Society, 2013, 46, 708-716.	0.1	2
689	Effect of Culture Conditions on Characteristics of Growth and Production of Docosahexaenoic acid (DHA) by Schizochytrium mangrovei. Han'guk Susan Hakhoe Chi = Bulletin of the Korean Fisheries Society, 2014, 47, 144-153.	0.1	1

#	Article	IF	CITATIONS
690	Comparison of the Quality of the Chicken Breasts from Organically and Conventionally Reared Chickens. Korean Journal for Food Science of Animal Resources, 2009, 29, 409-414.	1.5	2
691	Evaluation of Three Candidate Genes Affecting Fatty Acid Composition in Pigs. Korean Journal for Food Science of Animal Resources, 2012, 32, 6-12.	1.5	5
692	ARTP Mutagenesis of Schizochytrium sp. PKU#Mn4 and Clethodim-Based Mutant Screening for Enhanced Docosahexaenoic Acid Accumulation. Marine Drugs, 2021, 19, 564.	2.2	12
693	Evaluation of cytokines in protective effect of docosahexaenoic acid in experimental achilles tendinopathy rat model induced with type-1 collagenase. Connective Tissue Research, 2021, , 1-13.	1.1	2
694	Lipid accumulation by Coelastrella multistriata (Scenedesmaceae, Sphaeropleales) during nitrogen and phosphorus starvation. Scientific Reports, 2021, 11, 19818.	1.6	15
695	MakronÃ ¤ rstoffe. , 2003, , 71-87.		0
696	Nutrition, Childhood., 2003,, 721-729.		0
697	Control of long chain polyunsaturated fatty acid levels and the role of inhibitors of incorporation and remodeling on the biosynthesis of lipid mediators. , 2004, , 89-113.		1
698	Oil- and Oilseed-Based Bioactive Compounds and Their Health Effects. , 2004, , .		1
699	Incorporation of Exogenous Docosahexaenoic Acid into Triacylglycerols and Polar Lipids of <i>Chlorella vulgaris</i>). Journal of Oleo Science, 2005, 54, 15-19.	0.6	1
700	Studies on the Biosynthesis and Production of Polyunsaturated Fatty Acids. Oleoscience, 2005, 5, 589-599.	0.0	0
701	The Influence of Lipids on Nuclear Protein Import, Cell Growth, and Gene Expression. Oxidative Stress and Disease, 2005, , .	0.3	0
702	Analysis and Enzymatic Production of Structured Lipids Containing DHA Using a Stirred-Batch Type Reactor. Journal of the Korean Society of Food Science and Nutrition, 2005, 34, 1052-1058.	0.2	1
703	Nutrition, Brain Aging, and Alzheimer's Disease. Oxidative Stress and Disease, 2005, , 409-441.	0.3	0
704	Improvement Effect of Docosahexaenoic Acid on Neurological Function and Its Application to Neurological Disorders. Oleoscience, 2006, 6, 67-76.	0.0	4
705	Polyunsaturated Fatty Acids and Neuro-Inflammation. , 2006, , 353-375.		1
707	Arachidonic Acid and Its Metabolites in Brain. , 2007, , 121-146.		0
708	Involvement of Plasmalogens in Neurological Disorders. , 2008, , 107-127.		0

#	Article	IF	CITATIONS
709	Analysis of fatty acids in fortified foods. , 2008, , 153-174.		1
710	The "Wild-Type―Egg. , 2008, , 91-113.		1
711	Transgenic Fish., 2009, , 1-39.		0
712	Status and Potential Therapeutic Importance of n–3 Fatty Acids in Other Neural and Non-neural Diseases. , 2009, , 333-365.		0
714	Actions of Bioactive Phytochemicals in Cell Function and Alzheimer's Disease Pathology. Oxidative Stress and Disease, 2009, , .	0.3	1
715	Fish Oils in Aquaculture. , 2010, , 19-38.		0
716	The necessity of adequate nutrition with diets containing omega-3 and omega-6 fatty acids for proper brain development, function and delayed aging: Review. Journal of Animal and Feed Sciences, 2010, 19, 511-524.	0.4	2
717	Nutrición y sueño. , 2011, , 307-318.		0
718	Comparison of Meat Yield, Flesh Colour, Fatty Acid, and Mineral Composition of Wild and Cultured Mediterranean Amberjack (Seriola dumerili, Risso 1810). Journal of Fisheriessciencescom, 0, , .	0.2	4
719	Neurologische Erkrankungen, VerhaltensstĶrungen, zerebrale LeistungsfÄĦigkeit., 2014, , 449-476.		0
720	Captive Breeding and Hatchery Production of Mouth Brooding Jewel Cardinal Perch, Pterapogon Kauderni, (Koumanns, 1933) Using Brackish Water: The Role of Live Prey and Green Water Enrichment in Juvenile Production. Journal of Aquaculture Research & Development, 2014, 05, .	0.4	0
721	Isolation and Identification of DHA-Rich Marine Microorganism. Han'guk Susan Hakhoe Chi = Bulletin of the Korean Fisheries Society, 2014, 47, 31-38.	0.1	0
722	MINERAL AND TRACE ELEMENT CONTENTS OF WARTY CRAB (Eriphia verrucosa) AND BROWN SHRIMP (Crangon crangon). Istanbul University Journal of Fisheries & Aquatic Sciences, 0, , .	0.0	0
723	Uses and Values of Perilla (Perilla frutescens var. frutescens) as a Functional Oil Source. Korean Journal of Plant Resources, 2015, 28, 135-144.	0.2	1
724	AMINO ACIDS AND FATTY ACIDS COMPOSITION OF ABELMOSCHUS ESCULENTUS, VIGNA UNGUICULATA, CORCHORUS OLITORIUS, IPOMEA BATATAS, SOLANUM MELONGENA SOLD ON THE SYPOREX MARKET OF YOPOUGON (COTE D'IVOIRE). International Journal of Research -GRANTHAALAYAH, 2018, 6, 315-322.	0.1	0
725	Metabolic Engineering and Synthetic Biology Approaches to Enhancing Production of Long-Chain Polyunsaturated Fatty Acids in Microalgae. Grand Challenges in Biology and Biotechnology, 2019, , 249-289.	2.4	2
726	Ecosystem Services, Climate Change, and Food Security. Advances in Environmental Engineering and Green Technologies Book Series, 2019, , 247-279.	0.3	0
727	Variability of Fatty Acids Composition of Wild Sumac (Rhus coriaria L.) Fruit. Journal of Medicinal Plants, 2019, 3, 118-129.	0.3	1

#	Article	IF	Citations
728	Docosahexaenoic Acid Inhibits Expression of Fibrotic Mediators in Mice With Chronic Pancreatitis. Journal of Cancer Prevention, 2019, 24, 233-239.	0.8	3
729	Microalgae Potential Feedstock for the Production of Biohydrogen and Bioactive Compounds. Clean Energy Production Technologies, 2020, , 171-206.	0.3	1
730	GC/FID ile ekstrakte edilen Ferula elaeochytris kök ekstresinden yağ asidlerinin analizi. Sakarya Medical Journal, 0, , .	0.1	0
731	Identification and characterization of the proteolytic microorganism isolated from salt mackerel. Korean Journal of Food Preservation, 2020, 27, 663-670.	0.2	1
732	Why Have the Benefits of DHA Not Been Borne Out in the Treatment and Prevention of Alzheimer's Disease? A Narrative Review Focused on DHA Metabolism and Adipose Tissue. International Journal of Molecular Sciences, 2021, 22, 11826.	1.8	6
733	Mendelian Randomization Identifies the Potential Causal Impact of Dietary Patterns on Circulating Blood Metabolites. Frontiers in Genetics, 2021, 12, 738265.	1.1	5
734	Dietary Nutritional Manipulation on Designer Eggs Production. Hans Journal of Food and Nutrition Science, 2020, 09, 288-295.	0.0	0
735	Spousal associations of serum metabolomic profiles by nuclear magnetic resonance spectroscopy. Scientific Reports, 2021, 11, 21587.	1.6	2
739	Semi-continuous cultivation of the mixotrophic dinoflagellate Gymnodinium smaydae, a new promising microalga for omega-3 production. Algae, 2020, 35, 277-292.	0.9	7
740	An Insight into the Potential Application of Microalgae in Pharmaceutical and Nutraceutical Production., 2021,, 135-179.		6
741	Cloning of a human cDNA encoding a novel enzyme involved in the elongation of long-chain polyunsaturated fatty acids. Biochemical Journal, 2000, 350 Pt 3, 765-70.	1.7	65
742	Ecosystem Services, Climate Change, and Food Security. , 2022, , 603-635.		O
743	Bioprospecting microalgae harnessed from the coastal belt of Mangalore, India as prospective nutraceutical and biofuel candidates. Applied Phycology, 2021, 2, 60-73.	0.6	2
744	Diatom biorefinery: From carbon mitigation to high-value products. , 2022, , 401-420.		1
745	Dietary Beta-Hydroxy-Beta-Methyl Butyrate Supplementation Inhibits Hepatic Fat Deposition via Regulating Gut Microbiota in Broiler Chickens. Microorganisms, 2022, 10, 169.	1.6	8
746	Recent biotechnological developments in reshaping the microalgal genome: A signal for green recovery in biorefinery practices. Chemosphere, 2022, 293, 133513.	4.2	14
747	The Key Role of Peroxisomes in Follicular Growth, Oocyte Maturation, Ovulation, and Steroid Biosynthesis. Oxidative Medicine and Cellular Longevity, 2022, 2022, 1-17.	1.9	3
748	Health-Related Behaviors and Perceived Addictions. Journal of Nervous and Mental Disease, 2022, 210, 613-621.	0.5	3

#	Article	IF	CITATIONS
749	Alternatives to Cow's Milk-Based Infant Formulas in the Prevention and Management of Cow's Milk Allergy. Foods, 2022, 11, 926.	1.9	22
750	Comparison of fatty acid profiles of two cultivated and wild marine fish from Mediterranean Sea. Aquaculture International, 2022, 30, 1435-1452.	1.1	6
751	Rewiring the Metabolic Network to Increase Docosahexaenoic Acid Productivity in Crypthecodinium cohnii by Fermentation Supernatant-Based Adaptive Laboratory Evolution. Frontiers in Microbiology, 2022, 13, 824189.	1.5	5
752	The nutritional and sensory quality of seafood in a changing climate. Marine Environmental Research, 2022, 176, 105590.	1.1	14
753	Maternal diets affected ceramides and fatty acids in brain regions of neonatal rats with prenatal ethanol exposure. Nutritional Neuroscience, 2021, , 1-12.	1.5	0
754	Physical and oxidative stability of nâ€3 delivery emulsions added seaweedâ€based polysaccharide extracts from Nordic brown algae <i>Saccharina latissima</i> JAOCS, Journal of the American Oil Chemists' Society, 2022, 99, 239-251.	0.8	0
757	Docosahexaenoic acid-acylated curcumin diester alleviates cisplatin-induced acute kidney injury by regulating the effect of gut microbiota on the lipopolysaccharide- and trimethylamine- <i>N</i> -oxide-mediated PI3K/Akt/NF-lºB signaling pathway in mice. Food and Function, 2022, 13, 6103-6117.	2.1	12
758	Identification and quantification of lipids in wild and farmed Atlantic salmon (⟨i⟩Salmo salar⟨/i⟩), and salmon feed by GCâ€MS. Food Science and Nutrition, 2022, 10, 3117-3127.	1.5	6
759	Comprehensive Analysis of the Relationships Between the Gut Microbiota and Fecal Metabolome in Individuals With Primary Sjogren's Syndrome by 16S rRNA Sequencing and LC–MS-Based Metabolomics. Frontiers in Immunology, 2022, 13, .	2,2	13
760	Structural insights into the lysophospholipid brain uptake mechanism and its inhibition by syncytin-2. Nature Structural and Molecular Biology, 2022, 29, 604-612.	3.6	20
761	A Dichotomous Role for FABP7 in Sleep and Alzheimer's Disease Pathogenesis: A Hypothesis. Frontiers in Neuroscience, 0, 16, .	1.4	6
762	Identification and Characterization of a New Microalga Dysmorphococcus globosus-HI from the Himalayan Region as a Potential Source of Natural Astaxanthin. Biology, 2022, 11, 884.	1.3	6
763	Lipid Peroxidation in Algae Oil: Antagonist Effects of Natural Antioxidants. Molecules, 2022, 27, 4453.	1.7	2
764	The g.4290 C>G Polymorphism in the FADS2 Gene Modifies the Fatty Acid Profile of the Pectoralis Superficialis Muscle of Ross 308 Broiler Chickens. Animals, 2022, 12, 1882.	1.0	0
765	Physical, chemical composition and umami compound of dried immature and mature roes of skipjack tuna (Katsuwonus pelamis). Fisheries and Aquatic Sciences, 2022, 25, 390-402.	0.3	1
766	Evolution of Preterm Infant Nutrition from Breastfeeding to an Exclusive Human Milk Diet: A Review. NeoReviews, 2022, 23, e558-e571.	0.4	5
767	Docosahexaenoic Acid Inhibits Pheromone-Responsive-Plasmid-Mediated Conjugative Transfer of Antibiotic Resistance Genes in Enterococcus Faecalis. SSRN Electronic Journal, 0, , .	0.4	0
768	Nutrition Intervention as a Preventative Approach to Fetal Alcohol Spectrum Disorder. Neuromethods, 2022, , 189-212.	0.2	1

#	ARTICLE	IF	CITATIONS
769	Comparing the Growth Performance and Fatty Acid Profile of Brown Trout (Salmo trutta) Tj ETQq0 0 0 rgBT /Over Journal of Coastal Research, 2022, 38, .	lock 10 Tf 0.1	50 747 Td 0
770	Comparative Study of Docosahexaenoic Acid with Different Molecular Forms for Promoting Apoptosis of the 95D Non-Small-Cell Lung Cancer Cells in a PPARÎ ³ -Dependent Manner. Marine Drugs, 2022, 20, 599.	2.2	4
771	Docosahexaenoic Acid Delivery Systems, Bioavailability, Functionality, and Applications: A Review. Foods, 2022, 11, 2685.	1.9	9
772	Plasma membrane and brain dysfunction of the old: Do we age from our membranes?. Frontiers in Cell and Developmental Biology, 0, 10 , .	1.8	2
773	Sustainable production of biodiesel through bioconversion of microalgal biomass grown in anaerobic liquid digestates (ALDs)., 2022,, 107-118.		0
774	Docosahexaenoic Acid-Enriched Phosphatidylcholine Exerted Superior Effects to Triglyceride in Ameliorating Obesity-Induced Osteoporosis through Up-Regulating the Wnt/ \hat{I}^2 -Catenin Pathway. Journal of Agricultural and Food Chemistry, 2022, 70, 13904-13912.	2.4	7
775	Dry eye disease and blepharitis review. The Optician, 2016, 2016, 109-1.	0.0	0
776	Docosahexaenoic acid inhibits pheromone-responsive-plasmid-mediated conjugative transfer of antibiotic resistance genes in Enterococcus faecalis. Journal of Hazardous Materials, 2023, 444, 130390.	6.5	2
777	Improvement of Astaxanthin Production in Aurantiochytrium limacinum by Overexpression of the Beta-Carotene Hydroxylase Gene. Applied Biochemistry and Biotechnology, 2023, 195, 1255-1267.	1.4	2
778	Role of Probiotics and Diet in the Management of Neurological Diseases and Mood States: A Review. Microorganisms, 2022, 10, 2268.	1.6	21
779	Radiosynthesis, Preclinical, and Clinical Positron Emission Tomography Studies of Carbon-11 Labeled Endogenous and Natural Exogenous Compounds. Chemical Reviews, 2023, 123, 105-229.	23.0	6
780	Comparative evaluation on the effects of dietary docosahexaenoic acid on growth performance, fatty acid profile and lipid metabolism in two sizes of abalone Haliotis discus hannai Ino. Aquaculture, 2023, 565, 739136.	1.7	6
781	Micro-Algae as a Source of Food and Bioactive Compounds for Human Health., 2022,, 234-269.		0
782	Dietary Effect of Palm Kernel Oil Inclusion in Feeding Finishing Lambs on Meat Quality. Animals, 2022, 12, 3242.	1.0	О
784	Effect of Schizochytrium limacinum supplementation to a low fish-meal diet on growth performance, lipid metabolism, apoptosis, autophagy and intestinal histology of Litopenaeus vannamei. Frontiers in Marine Science, 0, 9, .	1.2	4
785	Update on Omega-3 Polyunsaturated Fatty Acids on Cardiovascular Health. Nutrients, 2022, 14, 5146.	1.7	17
786	Bile salt dietary supplementation promotes growth and reduces body adiposity in gilthead seabream (Sparus aurata). Aquaculture, 2023, 566, 739203.	1.7	6
787	Effects of Fish Oil, Lipid Mediators, Derived from Docosahexaenoic Acid, and Their Co-Treatment against Lipid Metabolism Dysfunction and Inflammation in HFD Mice and HepG2 Cells. Nutrients, 2023, 15, 427.	1.7	1

#	Article	IF	CITATIONS
788	Omega-3 and Omega-6 Polyunsaturated Fatty Acid Intakes, Determinants and Dietary Sources in the Spanish Population: Findings from the ANIBES Study. Nutrients, 2023, 15, 562.	1.7	2
789	Theranostic applications of nanoemulsions in pulmonary diseases. , 2023, , 177-216.		O
790	The effect of a formulated feed on the body growth and gonads quality of purple sea urchin (Paracentrotus lividus) aquaculture produced. Journal of Aquaculture & Marine Biology, 2023, 12, 11-18.	0.2	0
791	Protective effects of an electrophilic metabolite of docosahexaenoic acid on UVB-induced oxidative cell death, dermatitis, and carcinogenesis. Redox Biology, 2023, 62, 102666.	3.9	1
792	Longitudinal profiles of the fecal metabolome during the first 2Âyears of life. Scientific Reports, 2023, 13, .	1.6	5
793	7,10,13,16-Docosatetraenoic acid impairs neurobehavioral development by increasing reactive oxidative species production in Caenorhabditis elegans. Life Sciences, 2023, 319, 121500.	2.0	2
794	The Effect of Schizochytrium sp. on Growth, Fatty Acid Profile and Gut Microbiota of Silver Pomfret (Pampus argenteus). Journal of Marine Science and Engineering, 2023, 11, 414.	1.2	3
795	Mfsd2a attenuated hypoxic-ischemic brain damage via protection of the blood–brain barrier in mfat-1 transgenic mice. Cellular and Molecular Life Sciences, 2023, 80, .	2.4	4
796	Effect of sea buckthorn extract on production performance, serum biochemical indexes, egg quality, and cholesterol deposition of laying ducks. Frontiers in Veterinary Science, 0, 10, .	0.9	3
797	Blocks identical by descent in the genomes of the indigenous population of Siberia demonstrate genetic links between populations. Vavilovskii Zhurnal Genetiki I Selektsii, 2023, 27, 55-62.	0.4	0
798	Cyanobacteria and Algal-Based Biological Life Support System (BLSS) and Planetary Surface Atmospheric Revitalizing Bioreactor Brief Concept Review. Life, 2023, 13, 816.	1.1	5
799	Unravelling the Lipids Content and the Fatty Acid Profiles of Eight Recently Described Halophytophthora Species and H. avicennae from the South Coast of Portugal. Marine Drugs, 2023, 21, 227.	2.2	0
800	DHA (Docosahexaenoic Acid): A Biomolecule with Diverse Roles and Health Benefits., 0,,.		0
801	Insights into the Molecular Mechanisms Mediating Extravasation in Brain Metastasis of Breast Cancer, Melanoma, and Lung Cancer. Cancers, 2023, 15, 2258.	1.7	7
802	Hope for Hypermobility: Part 2â€"An Integrative Approach to Treating Symptomatic Joint Hypermobility. Topics in Pain Management, 2023, 38, 1-10.	0.1	0
807	Food waste conversion into value-added products: Different pathways, current challenges, and opportunities., 2023,, 387-409.		0
815	Comparison of Analytical Methods Of Serum Untargeted Metabolomics. , 2023, , .		0
817	Microbial production of docosahexaenoic acid (DHA): biosynthetic pathways, physical parameter optimization, and health benefits. Archives of Microbiology, 2023, 205, .	1.0	1

Article IF Citations

Microbial Biofactories: A Promising Approach Towards Sustainable Omega-3 Fatty Acid Production., 2023, , 129-152.

0