

Corn content of French fry oil from national chain vs. sr

Proceedings of the National Academy of Sciences of the United States of America
107, 2099-2101

DOI: [10.1073/pnas.0914437107](https://doi.org/10.1073/pnas.0914437107)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Single-step transesterification with simultaneous concentration and stable isotope analysis of fatty acid methyl esters by gas chromatography-combustion-isotope ratio mass spectrometry. Rapid Communications in Mass Spectrometry, 2011, 25, 1373-1381.	1.5	7
2	Consumption of deep-fried foods and risk of prostate cancer. Prostate, 2013, 73, 960-969.	2.3	57
3	Reported fried food consumption and the incidence of hypertension in a Mediterranean cohort: the SUN (Seguimiento Universidad de Navarra) project. British Journal of Nutrition, 2014, 112, 984-991.	2.3	25
4	The potential for a carbon stable isotope biomarker of dietary sugar intake. Journal of Analytical Atomic Spectrometry, 2014, 29, 795-816.	3.0	34
5	Effect of baking and fermentation on the stable carbon and nitrogen isotope ratios of grain-based food. Rapid Communications in Mass Spectrometry, 2015, 29, 937-947.	1.5	14
6	Fried Food Consumption and Cardiovascular Health: A Review of Current Evidence. Nutrients, 2015, 7, 8424-8430.	4.1	121
7	Association of fried food consumption with all cause, cardiovascular, and cancer mortality: prospective cohort study. BMJ: British Medical Journal, 2019, 364, k5420.	2.3	49
8	Impact of consumption of repeatedly heated cooking oils on the incidence of various cancers- A critical review. Critical Reviews in Food Science and Nutrition, 2019, 59, 488-505.	10.3	56
9	Fried food consumption and risk of coronary artery disease: The Million Veteran Program. Clinical Nutrition, 2020, 39, 1203-1208.	5.0	15
10	Direct Conversion of McDonald's Waste Cooking Oil into a Biodegradable High-Resolution 3D-Printing Resin. ACS Sustainable Chemistry and Engineering, 2020, 8, 1171-1177.	6.7	42
11	Natural abundance carbon isotope ratio analysis and its application in the study of diet and metabolism. Nutrition Reviews, 2021, 79, 869-888.	5.8	11
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15	Closely related gull species show contrasting foraging strategies in an urban environment. Scientific Reports, 2021, 11, 23619.	3.3	8
16	Exposure assessment of aflatoxins and zearalenone in edible vegetable oils in Shandong, China: health risks posed by mycotoxin immunotoxicity and reproductive toxicity in children. Environmental Science and Pollution Research, 2023, 30, 3743-3758.	5.3	6
17	Flexible and green multilayer paper coating for barrier enhancement of paper packaging. Sustainable Materials and Technologies, 2023, 37, e00694.	3.3	1