

Enrichment of Refined Olive Oil with Palmitic and Docosahexaenoic Acid Human Milk Fat Analogue

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Citation Report

#	ARTICLE	IF	CITATIONS
1	APA-style human milk fat analogue from silkworm pupae oil: Enzymatic production and improving storage stability using alkyl caffeates. <i>Scientific Reports</i> , 2015, 5, 17909.	1.6	21
2	Enzymatic Synthesis of Refined Olive Oil-Based Structured Lipid Containing Omega ω 3 and ω 6 Fatty Acids for Potential Application in Infant Formula. <i>Journal of Food Science</i> , 2015, 80, H2578-84.	1.5	9
3	Production of Structured Triacylglycerols Containing Palmitic Acids at <i>sn</i> -2 Position and Docosahexaenoic Acids at <i>sn</i> -1, 3 Positions. <i>Journal of Oleo Science</i> , 2015, 64, 1227-1234.	0.6	6
4	Recent Research Trends on the Enzymatic Synthesis of Structured Lipids. <i>Journal of Food Science</i> , 2015, 80, C1713-24.	1.5	115
5	Enzymatic Synthesis of High <i>sn</i> -2 DHA and ARA Modified Oils for the Formulation of Infant Formula Fat Analogues. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 383-395.	0.8	20
6	Preparation of human milk fat analogue by enzymatic interesterification reaction using palm stearin and fish oil. <i>Journal of Food Science and Technology</i> , 2016, 53, 2017-2024.	1.4	28
7	Lipase Catalyzed Synthesis of ABA-Type Structured Lipid from Single Cell Oil and Tripalmitin. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12843.	0.9	11
8	Production of new human milk fat substitutes by enzymatic acidolysis of microalgae oils from <i>Nannochloropsis oculata</i> and <i>Isochrysis galbana</i> . <i>Bioresource Technology</i> , 2017, 238, 129-138.	4.8	37
9	Synthesis of 1,3-dioleoyl-2-arachidonoylglycerol-rich structured lipids by lipase-catalyzed acidolysis of microbial oil from <i>Mortierella alpina</i> . <i>Bioresource Technology</i> , 2017, 243, 448-456.	4.8	35
10	Biotechnological and Novel Approaches for Designing Structured Lipids Intended for Infant Nutrition. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 1005-1034.	0.8	21
11	Designer and Functional Food Lipids in Dietary Regimes: Current Trends and Future Prospects. , 2018, , 283-316.		0
12	Enzymatic preparation of structured triacylglycerols with arachidonic and palmitic acids at the <i>sn</i> -2 position for infant formula use. <i>Food Chemistry</i> , 2019, 283, 331-337.	4.2	26
13	Formulation and Characterization of Human Milk Fat Substitutes Made from Blends of Refined Palm Olein, and Soybean, Olive, Fish, and Virgin Coconut Oils. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2019, 96, 555-569.	0.8	8
14	Industrial uses of phospholipases: current state and future applications. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 2571-2582.	1.7	46
15	From Natural Triacylglycerols to Novel Structured Lipids Containing n-3 Long-Chain Polyunsaturated Fatty Acids. , 2019, , 225-235.		1
16	Structured Lipid Functionality and Application. , 2019, , 141-144.		1
17	Lipase-Catalyzed Synthesis of <i>Sn</i> -2 Palmitate: A Review. <i>Engineering</i> , 2020, 6, 406-414.	3.2	37
19	Digestion, Absorption, and Metabolism of Lipids. , 2017, , 609-620.		2

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20	Structured lipids intended for infant nutrition. , 2020, , 329-342.		0
21	Enzymes in nutrition, baby foods, and food safety. , 2022, , 153-161.		0
22	Preparation of Human Milk Fat Substitutes: A Review. Life, 2022, 12, 187.	1.1	10