Baoru Yang

List of Publications by Year
in descending order

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211 papers	8,459 citations	36303 51 h-index	66911 78 g-index
212 all docs	212 docs citations	212 times ranked	8711 citing authors

#	Article	IF	Citations
1	Fatty Acid Composition of Lipids in Sea Buckthorn (HippophaÃ« rhamnoidesL.) Berries of Different Origins. Journal of Agricultural and Food Chemistry, 2001, 49, 1939-1947.	5.2	249
2	Distinct Patterns in Human Milk Microbiota and Fatty Acid Profiles Across Specific Geographic Locations. Frontiers in Microbiology, 2016, 7, 1619.	3.5	224
3	Faecalibacterium prausnitzii treatment improves hepatic health and reduces adipose tissue inflammation in high-fat fed mice. ISME Journal, 2017, 11, 1667-1679.	9.8	179
4	Effects of Different Origins and Harvesting Time on Vitamin C, Tocopherols, and Tocotrienols in Sea Buckthorn (HippophaÃ« rhamnoides) Berries. Journal of Agricultural and Food Chemistry, 2002, 50, 6136-6142.	5.2	171
5	Phenolic compounds extracted by acidic aqueous ethanol from berries and leaves of different berry plants. Food Chemistry, 2017, 220, 266-281.	8.2	166
6	Composition and physiological effects of sea buckthorn (HippophaÃ«) lipids. Trends in Food Science and Technology, 2002, 13, 160-167.	15.1	165
7	Triacylglycerols, Glycerophospholipids, Tocopherols, and Tocotrienols in Berries and Seeds of Two Subspecies (ssp.sinensisandmongolica) of Sea Buckthorn (Hippopha›Ã« rhamnoides). Journal of Agricultural and Food Chemistry, 2002, 50, 3004-3009.	5.2	149
8	Phytosterols in Sea Buckthorn (HippophaÃ« rhamnoidesL.) Berries:Â Identification and Effects of Different Origins and Harvesting Times. Journal of Agricultural and Food Chemistry, 2001, 49, 5620-5629.	5.2	147
9	Identification of bioactive compounds in Phyllenthus emblica L. fruit and their free radical scavenging activities. Food Chemistry, 2009, 114, 499-504.	8.2	140
10	Effects of sea buckthorn (HippophaÃ« rhamnoides L.) seed and pulp oils on experimental models of gastric ulcer in rats. FÃ¬toterapÃ¬Ã¢, 2002, 73, 644-650.	2.2	135
11	Composition and antioxidative activities of supercritical CO2-extracted oils from seeds and soft parts of northern berries. Food Research International, 2011, 44, 2009-2017.	6.2	112
12	Effects of dietary supplementation with sea buckthorn (HippophaÃ« rhamnoides) seed and pulp oils on atopic dermatitis. Journal of Nutritional Biochemistry, 1999, 10, 622-630.	4.2	106
13	Characterization of phenolic compounds in Chinese hawthorn (Crataegus pinnatifida Bge. var. major) fruit by high performance liquid chromatographyâ€“electrospray ionization mass spectrometry. Food Chemistry, 2010, 121, 1188-1197.	8.2	106
14	Berry polyphenols and human health: evidence of antioxidant, anti-inflammatory, microbiota modulation, and cell-protecting effects. Current Opinion in Food Science, 2021, 42, 167-186.	8.0	103
15	Associations of dietary intakes of anthocyanins and berry fruits with risk of type 2 diabetes mellitus: a systematic review and meta-analysis of prospective cohort studies. European Journal of Clinical Nutrition, 2016, 70, 1360-1367.	2.9	102
16	Effect of dietary supplementation with sea buckthorn (HippophaÃ« rhamnoides) seed and pulp oils on the fatty acid composition of skin glycerophospholipids of patients with atopic dermatitis. Journal of Nutritional Biochemistry, 2000, 11, 338-340.	4.2	101
17	Composition and Biological Activities of Hydrolyzable Tannins of Fruits of Phyllanthus emblica. Journal of Agricultural and Food Chemistry, 2014, 62, 529-541.	5.2	101
18	Effects of Polyunsaturated Fatty Acids in Growth Medium on Lipid Composition and on Physicochemical Surface Properties of Lactobacilli. Applied and Environmental Microbiology, 2004, 70, 129-136.	3.1	98

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19	Sea buckthorn berry oil inhibits platelet aggregation. Journal of Nutritional Biochemistry, 2000, 11, 491-495.	4.2	96
20	Different berries and berry fractions have various but slightly positive effects on the associated variables of metabolic diseases on overweight and obese women. European Journal of Clinical Nutrition, 2011, 65, 394-401.	2.9	91
21	Analysis of Hydrolyzable Tannins and Other Phenolic Compounds in Emblic Leafflower (Phyllanthus emblica L.) Fruits by High Performance Liquid Chromatographyâ€“Electrospray Ionization Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2012, 60, 8672-8683.	5.2	90
22	Composition and health effects of phenolic compounds in hawthorn (Crataegus spp.) of different origins. Journal of the Science of Food and Agriculture, 2012, 92, 1578-1590.	3.5	90
23	Antioxidative and antibacterial activities of aqueous ethanol extracts of berries, leaves, and branches of berry plants. Food Research International, 2018, 106, 291-303.	6.2	87
24	Breast milk fatty acid composition differs between overweight and normal weight women: the STEPS Study. European Journal of Nutrition, 2013, 52, 727-735.	3.9	86
25	Fast Analysis of Sugars, Fruit Acids, and Vitamin C in Sea Buckthorn (HippophaÃ«rhamnoidesL.) Varieties. Journal of Agricultural and Food Chemistry, 2006, 54, 2508-2513.	5.2	85
26	Fruit Seeds as Sources of Bioactive Compounds: Sustainable Production of High Value-Added Ingredients from By-Products within Circular Economy. Molecules, 2019, 24, 3854.	3.8	83
27	Compositional Differences of Phenolic Compounds between Black Currant (Ribes nigrum L.) Cultivars and Their Response to Latitude and Weather Conditions. Journal of Agricultural and Food Chemistry, 2012, 60, 6581-6593.	5.2	82
28	Oral Sea Buckthorn Oil Attenuates Tear Film Osmolarity and Symptoms in Individuals with Dry Eye , , ,. Journal of Nutrition, 2010, 140, 1462-1468.	2.9	81
29	Absorption of Flavonols Derived from Sea Buckthorn (HippophaÃ« rhamnoidesL.) and Their Effect on Emerging Risk Factors for Cardiovascular Disease in Humans. Journal of Agricultural and Food Chemistry, 2006, 54, 7364-7369.	5.2	80
30	Changes in the volatile profile, fatty acid composition and other markers of lipid oxidation of six different vegetable oils during short-term deep-frying. Food Research International, 2019, 122, 318-329.	6.2	80
31	Effects of Latitude and Weather Conditions on Contents of Sugars, Fruit Acids, and Ascorbic Acid in Black Currant (Ribes nigrum L.) Juice. Journal of Agricultural and Food Chemistry, 2009, 57, 2977-2987.	5.2	79
32	Enzymatic acylation of blackcurrant (Ribes nigrum) anthocyanins and evaluation of lipophilic properties and antioxidant capacity of derivatives. Food Chemistry, 2019, 281, 189-196.	8.2	78
33	Effects of Harvesting Time on Triacylglycerols and Glycerophospholipids of Sea Buckthorn (HippophaÃ«) Tj ETQq1 1 0.784314 rgBT /Ov	3.9	77
34	Triacylglycerol regioisomers in human milk resolved with an algorithmic novel electrospray ionization tandem mass spectrometry method. Food Chemistry, 2017, 233, 351-360.	8.2	77
35	European Union legislation on macroalgae products. Aquaculture International, 2021, 29, 487-509.	2.2	77
36	Mycobiome Profiles in Breast Milk from Healthy Women Depend on Mode of Delivery, Geographic Location, and Interaction with Bacteria. Applied and Environmental Microbiology, 2019, 85, .	3.1	76

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37	Clinical evidence on potential health benefits of berries. Current Opinion in Food Science, 2015, 2, 36-42.	8.0	74
38	Human Breast Milk NMR Metabolomic Profile across Specific Geographical Locations and Its Association with the Milk Microbiota. Nutrients, 2018, 10, 1355.	4.1	74
39	Quantitative analysis of phenolic compounds in Chinese hawthorn (Crataegus spp.) fruits by high performance liquid chromatographyâ€“electrospray ionisation mass spectrometry. Food Chemistry, 2011, 127, 1370-1377.	8.2	72
40	Chemical composition of bilberry wine fermented with non-Saccharomyces yeasts (Torulaspora) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 mixed fermentations. Food Chemistry, 2018, 266, 262-274.	8.2	71
41	Impact of lactic acid fermentation on acids, sugars, and phenolic compounds in black chokeberry and sea buckthorn juices. Food Chemistry, 2019, 286, 204-215.	8.2	71
42	Enzymatic Acylation of Anthocyanins Isolated from Alpine Bearberry (Arctostaphylos alpina) and Lipophilic Properties, Thermostability, and Antioxidant Capacity of the Derivatives. Journal of Agricultural and Food Chemistry, 2018, 66, 2909-2916.	5.2	68
43	Effect of antioxidants on elimination and formation of acrylamide in model reaction systems. Journal of Hazardous Materials, 2010, 182, 863-868.	12.4	67
44	Prevalence of picky eating behaviour in Chinese school-age children and associations with anthropometric parameters and intelligence quotient. A cross-sectional study. Appetite, 2015, 91, 248-255.	3.7	66
45	Impact of apple cultivar, ripening stage, fermentation type and yeast strain on phenolic composition of apple ciders. Food Chemistry, 2017, 233, 29-37.	8.2	66
46	Phenolic Compounds in Hawthorn (Crataegus grayana) Fruits and Leaves and Changes during Fruit Ripening. Journal of Agricultural and Food Chemistry, 2011, 59, 11141-11149.	5.2	65
47	Sensory quality and compositional characteristics of blackcurrant juices produced by different processes. Food Chemistry, 2013, 138, 2421-2429.	8.2	65
48	Flavonol glycosides in berries of two major subspecies of sea buckthorn (HippophaÃ« rhamnoides L.) and influence of growth sites. Food Chemistry, 2016, 200, 189-198.	8.2	62
49	Effects of different drying temperatures on the content of phenolic compounds and carotenoids in quinoa seeds (Chenopodium quinoa) from Finland. Journal of Food Composition and Analysis, 2018, 72, 75-82.	3.9	57
50	Characterization of Metabolite Profiles of Leaves of Bilberry (Vaccinium myrtillus L.) and Lingonberry (Vaccinium vitis-idaea L.). Journal of Agricultural and Food Chemistry, 2014, 62, 12015-12026.	5.2	55
51	Phenolic compounds and antioxidant activities of tea-type infusions processed from sea buckthorn (HippophaÃ« rhamnoides) leaves. Food Chemistry, 2019, 272, 1-11.	8.2	55
52	Determination of vitamin K composition of fermented food. Food Chemistry, 2019, 275, 515-522.	8.2	55
53	Acids, Sugars, and Sugar Alcohols in Chinese Hawthorn (Crataegusspp.) Fruits. Journal of Agricultural and Food Chemistry, 2010, 58, 1012-1019.	5.2	54
54	Flavonol glycosides in wild and cultivated berries of three major subspecies of HippophaÃ« rhamnoides and changes during harvesting period. Food Chemistry, 2009, 115, 657-664.	8.2	53

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55	Extraction and purification of anthocyanins from purple-fleshed potato. Food and Bioproducts Processing, 2016, 99, 136-146.	3.6	53
56	Effects of Latitude and Weather Conditions on Phenolic Compounds in Currant (Ribes spp.) Cultivars. Journal of Agricultural and Food Chemistry, 2013, 61, 3517-3532.	5.2	51
57	Acylated anthocyanins: A review on their bioavailability and effects on postprandial carbohydrate metabolism and inflammation. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 5570-5615.	11.7	49
58	Effects of Genotype, Latitude, and Weather Conditions on the Composition of Sugars, Sugar Alcohols, Fruit Acids, and Ascorbic Acid in Sea Buckthorn (HippophaÃ« rhamnoides ssp. mongolica) Berry Juice. Journal of Agricultural and Food Chemistry, 2012, 60, 3180-3189.	5.2	48
59	Identification and Quantification of Avenanthramides and Free and Bound Phenolic Acids in Eight Cultivars of Husked Oat (Avena sativa L) from Finland. Journal of Agricultural and Food Chemistry, 2018, 66, 2900-2908.	5.2	48
60	Anti-tumor properties of anthocyanins from Lonicera caerulea â€˜Beileiâ€™ fruit on human hepatocellular carcinoma: In vitro and in vivo study. Biomedicine and Pharmacotherapy, 2018, 104, 520-529.	5.6	48
61	Sugars, acids, ethyl Î²-d-glucopyranose and a methyl inositol in sea buckthorn (HippophaÃ« rhamnoides) berries. Food Chemistry, 2009, 112, 89-97.	8.2	47
62	Blackcurrant seed oil for prevention of atopic dermatitis in newborns: a randomized, doubleâ€blind, placeboâ€controlled trial. Clinical and Experimental Allergy, 2010, 40, 1247-1255.	2.9	46
63	Influence of probiotic supplemented infant formula on composition of plasma lipids in atopic infants. Journal of Nutritional Biochemistry, 2002, 13, 364-369.	4.2	45
64	Stability of Hydroxycinnamic Acid Derivatives, Flavonol Glycosides, and Anthocyanins in Black Currant Juice. Journal of Agricultural and Food Chemistry, 2016, 64, 4584-4598.	5.2	45
65	NMR profiling clarifies the characterization of Finnish honeys of different botanical origins. Food Research International, 2016, 86, 83-92.	6.2	45
66	Sensory and chemical profiles of Finnish honeys of different botanical origins and consumer preferences. Food Chemistry, 2018, 246, 351-359.	8.2	45
67	Sugars, sugar alcohols, fruit acids, and ascorbic acid in wild Chinese sea buckthorn (HippophaÃ«) Tj ETQq1 1 0.784314 rgBT /Overloc International, 2011, 44, 2018-2026.	6.2	44
68	Cultivation of Nannochloropsis for eicosapentaenoic acid production in wastewaters of pulp and paper industry. Bioresource Technology, 2015, 193, 469-476.	9.6	44
69	Growth and Development in Chinese Pre-Schoolers with Picky Eating Behaviour: A Cross-Sectional Study. PLoS ONE, 2015, 10, e0123664.	2.5	43
70	Anthocyanin-rich extract from purple potatoes decreases postprandial glycemic response and affects inflammation markers in healthy men. Food Chemistry, 2020, 310, 125797.	8.2	43
71	Alternative proteins and EU food law. Food Control, 2021, 130, 108336.	5.5	43
72	Effects of latitude and weather conditions on sugars, fruit acids and ascorbic acid in currant (Ribes sp.) cultivars. Journal of the Science of Food and Agriculture, 2009, 89, 2011-2023.	3.5	42

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73	Effects of sea buckthorn and bilberry on serum metabolites differ according to baseline metabolic profiles in overweight women: a randomized crossover trial. American Journal of Clinical Nutrition, 2013, 98, 941-951.	4.7	42
74	Effect of a low dose of sea buckthorn berries on circulating concentrations of cholesterol, triacylglycerols, and flavonols in healthy adults. European Journal of Nutrition, 2009, 48, 277-282.	3.9	41
75	Effect of Temperature on Flavor Compounds and Sensory Characteristics of Maillard Reaction Products Derived from Mushroom Hydrolysate. Molecules, 2018, 23, 247.	3.8	41
76	Effects of germination and kilning on the phenolic compounds and nutritional properties of quinoa (Chenopodium quinoa) and kiwicha (Amaranthus caudatus). Journal of Cereal Science, 2020, 94, 102996.	3.7	41
77	Volatile composition of bilberry wines fermented with non-Saccharomyces and Saccharomyces yeasts in pure, sequential and simultaneous inoculations. Food Microbiology, 2019, 80, 25-39.	4.2	40
78	Flavonol glycosides and other phenolic compounds in buds and leaves of different varieties of black currant (Ribes nigrum L.) and changes during growing season. Food Chemistry, 2014, 160, 180-189.	8.2	38
79	Effect of processing technologies and storage conditions on stability of black currant juices with special focus on phenolic compounds and sensory properties. Food Chemistry, 2017, 221, 422-430.	8.2	38
80	The effect of cooking on umami compounds in wild and cultivated mushrooms. Food Chemistry, 2019, 278, 56-66.	8.2	38
81	Potential of brewersâ€™ spent grain in yogurt fermentation and evaluation of its impact in rheological behaviour, consistency, microstructural properties and acidity profile during the refrigerated storage. Food Hydrocolloids, 2022, 125, 107412.	10.7	37
82	Triterpene Acids in Plantago major: Identification, Quantification and Comparison of Different Extraction Methods. Chromatographia, 2010, 71, 279-284.	1.3	36
83	Exploiting blackcurrant juice press residue in extruded snacks. LWT - Food Science and Technology, 2014, 57, 618-627.	5.2	35
84	Effects of sea buckthorn (HippophaÃ« rhamnoides) juice and L-quebrachitol on type 2 diabetes mellitus in db/db mice. Journal of Functional Foods, 2015, 16, 223-233.	3.4	35
85	Breast Milk Polyamines and Microbiota Interactions: Impact of Mode of Delivery and Geographical Location. Annals of Nutrition and Metabolism, 2017, 70, 184-190.	1.9	35
86	Pleasantness, familiarity, and identification of spice odors are interrelated and enhanced by consumption of herbs and food neophilia. Appetite, 2017, 109, 190-200.	3.7	34
87	Compositional Diversity among Blackcurrant (Ribes nigrum) Cultivars Originating from European Countries. Journal of Agricultural and Food Chemistry, 2019, 67, 5621-5633.	5.2	34
88	Effects of sea buckthorn oil intake on vaginal atrophy in postmenopausal women: A randomized, double-blind, placebo-controlled study. Maturitas, 2014, 79, 316-321.	2.4	33
89	Chemical-Sensory Characteristics and Consumer Responses of Blackcurrant Juices Produced by Different Industrial Processes. Food and Bioprocess Technology, 2014, 7, 2877-2888.	4.7	33
90	Proanthocyanidins in Wild Sea Buckthorn (HippophaÃ« rhamnoides) Berries Analyzed by Reversed-Phase, Normal-Phase, and Hydrophilic Interaction Liquid Chromatography with UV and MS Detection. Journal of Agricultural and Food Chemistry, 2014, 62, 7721-7729.	5.2	33

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91	Effects of Anthocyanin Extracts from Bilberry (Vaccinium myrtillus L.) and Purple Potato (Solanum tuberosum L. var. â€˜SynkeÃ Sakariâ€™) on the Plasma Metabolomic Profile of Zucker Diabetic Fatty Rats. Journal of Agricultural and Food Chemistry, 2020, 68, 9436-9450.	5.2	33
92	Inositols and methylinositols in sea buckthorn (HippophaÃ« rhamnoides) berries. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2009, 877, 1426-1432.	2.3	32
93	Profiles of Volatile Compounds in Blackcurrant (Ribes nigrum) Cultivars with a Special Focus on the Influence of Growth Latitude and Weather Conditions. Journal of Agricultural and Food Chemistry, 2018, 66, 7485-7495.	5.2	32
94	Regioisomer Compositions of Vaccenic and Oleic Acid Containing Triacylglycerols in Sea Buckthorn (HippophaÃ« rhamnoides) Pulp Oils: Influence of Origin and Weather Conditions. Journal of Agricultural and Food Chemistry, 2010, 58, 537-545.	5.2	31
95	Proanthocyanidins in Sea Buckthorn (HippophaÃ« rhamnoides L.) Berries of Different Origins with Special Reference to the Influence of Genetic Background and Growth Location. Journal of Agricultural and Food Chemistry, 2016, 64, 1274-1282.	5.2	31
96	Characterization and Quantification of Nonanthocyanin Phenolic Compounds in White and Blue Bilberry (Vaccinium myrtillus) Juices and Wines Using UHPLC-DADâ€“ESI-QTOF-MS and UHPLC-DAD. Journal of Agricultural and Food Chemistry, 2020, 68, 7734-7744.	5.2	31
97	Effect of Saccharomyces cerevisiae and Schizosaccharomyces pombe strains on chemical composition and sensory quality of ciders made from Finnish apple cultivars. Food Chemistry, 2021, 345, 128833.	8.2	31
98	Health promoting properties and sensory characteristics of phytochemicals in berries and leaves of sea buckthorn (HippophaÃ« rhamnoides). Critical Reviews in Food Science and Nutrition, 2022, 62, 3798-3816.	10.3	31
99	Analysis of triacylglycerols of seeds and berries of sea buckthorn (HippophaÃ« rhamnoides) of different origins by mass spectrometry and tandem mass spectrometry. Lipids, 2006, 41, 381-392.	1.7	30
100	Influence of origin, harvesting time and weather conditions on content of inositols and methylinositols in sea buckthorn (HippophaÃ« rhamnoides) berries. Food Chemistry, 2011, 125, 388-396.	8.2	30
101	NMR metabolomics of ripened and developing oilseed rape (Brassica napus) and turnip rape (Brassica) Tj ETQq1 1 0.784314 rgBT /Ov	8.2	30
102	Effects of latitude and weather conditions on proanthocyanidins in berries of Finnish wild and cultivated sea buckthorn (HippophaÃ« rhamnoides L. ssp. rhamnoides). Food Chemistry, 2017, 216, 87-96.	8.2	30
103	Regulation of phytochemicals in fruits and berries by environmental variationâ€”Sugars and organic acids. Journal of Food Biochemistry, 2019, 43, e12642.	2.9	30
104	Encapsulation of sea buckthorn kernel oil in modified starches. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 219-223.	1.9	29
105	1H NMR spectroscopy reveals the effect of genotype and growth conditions on composition of sea buckthorn (HippophaÃ« rhamnoides L.) berries. Food Chemistry, 2014, 147, 138-146.	8.2	29
106	Structural investigation of cell wall polysaccharides extracted from wild Finnish mushroom Craterellus tubaeformis (Funnel Chanterelle). Food Chemistry, 2019, 301, 125255.	8.2	28
107	Prebiotic Xylo-Oligosaccharides Ameliorate High-Fat-Diet-Induced Hepatic Steatosis in Rats. Nutrients, 2020, 12, 3225.	4.1	28
108	Effect of growth environment on the gene expression and lipids related to triacylglycerol biosynthesis in sea buckthorn (HippophaÃ« rhamnoides) berries. Food Research International, 2015, 77, 608-619.	6.2	27

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109	Comparison of Volatile Composition between Alcoholic Bilberry Beverages Fermented with Non-Saccharomyces Yeasts and Dynamic Changes in Volatile Compounds during Fermentation. Journal of Agricultural and Food Chemistry, 2020, 68, 3626-3637.	5.2	27
110	Green technologies for production of oils rich in n-3 polyunsaturated fatty acids from aquatic sources. Critical Reviews in Food Science and Nutrition, 2022, 62, 2942-2962.	10.3	26
111	Toxicological and bioactivity evaluation of blackcurrant press cake, sea buckthorn leaves and bark from Scots pine and Norway spruce extracts under a green integrated approach. Food and Chemical Toxicology, 2021, 153, 112284.	3.6	26
112	Impact of lactic acid fermentation on sensory and chemical quality of dairy analogues prepared from lupine (Lupinus angustifolius L.) seeds. Food Chemistry, 2021, 346, 128852.	8.2	25
113	Enzyme-Assisted Extraction of Fish Oil from Whole Fish and by-Products of Baltic Herring (Clupea) Tj ETQq1 1 0.784314 rgBT /Overlock	4.3	25
114	Plant sterols in seeds of two species of Vaccinium (V. myrtillus and V. vitis-idaea) naturally distributed in Finland. European Food Research and Technology, 2003, 216, 34-38.	3.3	24
115	Proanthocyanidins and Their Contribution to Sensory Attributes of Black Currant Juices. Journal of Agricultural and Food Chemistry, 2015, 63, 5373-5380.	5.2	24
116	Impact of cyclodextrin treatment on composition and sensory properties of lingonberry (Vaccinium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	5.2	24
117	Effects of Oral Sea Buckthorn Oil on Tear Film Fatty Acids in Individuals With Dry Eye. Cornea, 2011, 30, 1013-1019.	1.7	23
118	Role of Flavonols and Proanthocyanidins in the Sensory Quality of Sea Buckthorn (HippophaÃ«) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	5.2	23
119	Flavonol Glycosides in Currant Leaves and Variation with Growth Season, Growth Location, and Leaf Position. Journal of Agricultural and Food Chemistry, 2015, 63, 9269-9276.	5.2	22
120	Direct inlet negative ion chemical ionization tandem mass spectrometric analysis of triacylglycerol regioisomers in human milk and infant formulas. Food Chemistry, 2020, 328, 126991.	8.2	22
121	Effects of acylated and nonacylated anthocyanins extracts on gut metabolites and microbiota in diabetic Zucker rats: A metabolomic and metagenomic study. Food Research International, 2022, 153, 110978.	6.2	22
122	NMR metabolomics demonstrates phenotypic plasticity of sea buckthorn (HippophaÃ« rhamnoides) berries with respect to growth conditions in Finland and Canada. Food Chemistry, 2017, 219, 139-147.	8.2	21
123	Red/Green Currant and Sea Buckthorn Berry Press Residues as Potential Sources of Antioxidants for Food Use. Journal of Agricultural and Food Chemistry, 2018, 66, 3426-3434.	5.2	21
124	Sephadex LH-20 fractionation and bioactivities of phenolic compounds from extracts of Finnish berry plants. Food Research International, 2018, 113, 115-130.	6.2	21
125	Effect of supercritical CO2 plant extract and berry press cakes on stability and consumer acceptance of frozen Baltic herring (Clupea harengus membras) mince. Food Chemistry, 2020, 332, 127385.	8.2	21
126	Human milk metabolome is associated with symptoms of maternal psychological distress and milk cortisol. Food Chemistry, 2021, 356, 129628.	8.2	21

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127	Enantioselective chromatography in analysis of triacylglycerols common in edible fats and oils. Food Chemistry, 2015, 172, 718-724.	8.2	20
128	Profile and Content of Residual Alkaloids in Ten Ecotypes of Lupinus mutabilis Sweet after Aqueous Debittering Process. Plant Foods for Human Nutrition, 2020, 75, 184-191.	3.2	20
129	Fiber modification of brewersâ€™ spent grain by autoclave treatment to improve its properties as a functional food ingredient. LWT - Food Science and Technology, 2021, 149, 111877.	5.2	20
130	Sea Buckthorn (HippophaÃ« rhamnoides ssp. rhamnoides) Berries in Nordic Environment: Compositional Response to Latitude and Weather Conditions. Journal of Agricultural and Food Chemistry, 2016, 64, 5031-5044.	5.2	19
131	Sensory profile of ethyl Î²-d-glucopyranoside and its contribution to quality of sea buckthorn (HippophaÃ« rhamnoides L.). Food Chemistry, 2017, 233, 263-272.	8.2	19
132	Self-Ratings of Olfactory Performance and Odor Annoyance Are Associated With the Affective Impact of Odor, but Not With Smell Test Results. Perception, 2017, 46, 352-365.	1.2	19
133	Impact of cultivar, growth temperature and developmental stage on phenolic compounds and ascorbic acid in purple and yellow potato tubers. Food Chemistry, 2020, 326, 126966.	8.2	19
134	Black currant seed oil supplementation of mothers enhances <scp>IFN</scp>â€Î³ and suppresses <scp>IL</scp>â€4 production in breast milk. Pediatric Allergy and Immunology, 2013, 24, 562-566.	2.6	18
135	Improved analysis of anthocyanins and vitamin C in blue-purple potato cultivars. Food Chemistry, 2018, 242, 217-224.	8.2	18
136	Low-FODMAP vs regular rye bread in irritable bowel syndrome: Randomized SmartPill^{Â®} study. World Journal of Gastroenterology, 2018, 24, 1259-1268.	3.3	18
137	Bioavailability of docosahexaenoic acid 22:6(n-3) from enantiopure triacylglycerols and their regioisomeric counterpart in rats. Food Chemistry, 2019, 283, 381-389.	8.2	18
138	Phenolic compound profiles in Finnish apple (MalusÂÃ—Âdomestica Borkh.) juices and ciders fermented with Saccharomyces cerevisiae and Schizosaccharomyces pombe strains. Food Chemistry, 2022, 373, 131437.	8.2	18
139	Coordinate changes in gene expression and triacylglycerol composition in the developing seeds of oilseed rape (Brassica napus) and turnip rape (Brassica rapa). Food Chemistry, 2014, 145, 664-673.	8.2	17
140	Comparison of the postprandial effects of purple-fleshed and yellow-fleshed potatoes in healthy males with chemical characterization of the potato meals. International Journal of Food Sciences and Nutrition, 2016, 67, 581-591.	2.8	17
141	Pyranoanthocyanins in bilberry (Vaccinium myrtillus L.) wines fermented with Schizosaccharomyces pombe and their evolution during aging. Food Chemistry, 2020, 305, 125438.	8.2	17
142	Sensory Characteristics Contributing to Pleasantness of Oat Product Concepts by Finnish and Chinese Consumers. Foods, 2020, 9, 1234.	4.3	17
143	Influence of enzymatic treatment on the chemical composition of lingonberry (Vaccinium vitis-idaea) juice. Food Chemistry, 2021, 339, 128052.	8.2	16
144	Effects of processing and storage conditions on volatile composition and odor characteristics of blackcurrant (Ribes nigrum) juices. Food Chemistry, 2019, 293, 151-160.	8.2	15

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145	Red beet (Beta vulgaris) betalains and grape (Vitis vinifera) anthocyanins as colorants in white currant juice â€“ Effect of storage on degradation kinetics, color stability and sensory properties. Food Chemistry, 2021, 348, 128995.	8.2	15
146	NMR-based metabolomics approach on optimization of malolactic fermentation of sea buckthorn juice with Lactiplantibacillus plantarum. Food Chemistry, 2022, 366, 130630.	8.2	15
147	Effects of Latitude and Weather Conditions on Proanthocyanidins in Blackcurrant (Ribes) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 14038-14047.	5.2	14
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