Casimir C Akoh

List of Publications by Year
in descending order

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363 papers	15,656 citations	18482 62 h-index	31849 101 g-index
368 all docs	368 docs citations	368 times ranked	11939 citing authors

#	Article	IF	Citations
1	Phenolic Compounds and Antioxidant Capacity of Georgia-Grown Blueberries and Blackberries. Journal of Agricultural and Food Chemistry, 2002, 50, 2432-2438.	5.2	558
2	GDSL family of serine esterases/lipases. Progress in Lipid Research, 2004, 43, 534-552.	11.6	533
3	Color, Betalain Pattern, and Antioxidant Properties of Cactus Pear (Opuntiaspp.) Clones. Journal of Agricultural and Food Chemistry, 2005, 53, 442-451.	5.2	428
4	Phenolic Content and Antioxidant Capacity of Muscadine Grapes. Journal of Agricultural and Food Chemistry, 2003, 51, 5497-5503.	5.2	396
5	Enzymatic Approach to Biodiesel Production. Journal of Agricultural and Food Chemistry, 2007, 55, 8995-9005.	5.2	354
6	Phenolic compounds and antioxidant activities of selected species of seaweeds from Danish coast. Food Chemistry, 2013, 138, 1670-1681.	8.2	312
7	Carotenoids, Phenolic Compounds and Tocopherols Contribute to the Antioxidative Properties of Some Microalgae Species Grown on Industrial Wastewater. Marine Drugs, 2015, 13, 7339-7356.	4.6	301
8	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.	15.1	224
9	Phenolic Compounds from Blueberries Can Inhibit Colon Cancer Cell Proliferation and Induce Apoptosis. Journal of Agricultural and Food Chemistry, 2005, 53, 7320-7329.	5.2	223
10	Flavonoids and Antioxidant Capacity of Georgia-Grown Vidalia Onions. Journal of Agricultural and Food Chemistry, 2002, 50, 5338-5342.	5.2	183
11	Effect of emulsifier type, droplet size, and oil concentration on lipid oxidation in structured lipid-based oil-in-water emulsions. Food Chemistry, 2004, 84, 451-456.	8.2	162
12	Absorption of Anthocyanins from Blueberry Extracts by Caco-2 Human Intestinal Cell Monolayers. Journal of Agricultural and Food Chemistry, 2006, 54, 5651-5658.	5.2	156
13	Oxidation of lipid and protein in horse mackerel (Trachurus trachurus) mince and washed minces during processing and storage. Food Chemistry, 2009, 114, 57-65.	8.2	151
14	Antioxidant activity of yoghurt peptides: Part 1-in vitro assays and evaluation in Ï‰-3 enriched milk. Food Chemistry, 2010, 123, 1081-1089.	8.2	136
15	Chemical and Olfactometric Characterization of Volatile Flavor Compounds in a Fish Oil Enriched Milk Emulsion. Journal of Agricultural and Food Chemistry, 2004, 52, 311-317.	5.2	127
16	Effect of Storage Conditions on the Biological Activity of Phenolic Compounds of Blueberry Extract Packed in Glass Bottles. Journal of Agricultural and Food Chemistry, 2007, 55, 2705-2713.	5.2	122
17	Antioxidant Capacity and Lipid Characterization of Six Georgia-Grown Pomegranate Cultivars. Journal of Agricultural and Food Chemistry, 2009, 57, 9427-9436.	5.2	122
18	Structured lipids: Synthesis and applications. Food Reviews International, 1998, 14, 17-34.	8.4	121

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19	Interactions between Iron, Phenolic Compounds, Emulsifiers, and pH in Omega-3-Enriched Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2008, 56, 1740-1750.	5.2	121
20	Lipase-Catalyzed Acidolysis of Tripalmitin with Hazelnut Oil Fatty Acids and Stearic Acid To Produce Human Milk Fat Substitutes. Journal of Agricultural and Food Chemistry, 2005, 53, 5779-5783.	5.2	117
21	Recent Research Trends on the Enzymatic Synthesis of Structured Lipids. Journal of Food Science, 2015, 80, C1713-24.	3.1	115
22	Lipid Oxidation in Fish Oil Enriched Mayonnaise:Â Calcium Disodium Ethylenediaminetetraacetate, but Not Gallic Acid, Strongly Inhibited Oxidative Deterioration. Journal of Agricultural and Food Chemistry, 2001, 49, 1009-1019.	5.2	112
23	Study of Anticancer Activities of Muscadine Grape Phenolics in Vitro. Journal of Agricultural and Food Chemistry, 2005, 53, 8804-8812.	5.2	112
24	Organic acids, antioxidant capacity, phenolic content and lipid characterisation of Georgia-grown underutilized fruit crops. Food Chemistry, 2010, 120, 1067-1075.	8.2	111
25	Peptides: Production, bioactivity, functionality, and applications. Critical Reviews in Food Science and Nutrition, 2018, 58, 3097-3129.	10.3	109
26	Effect of reaction parameters on SP435 lipase-catalyzed synthesis of citronellyl acetate in organic solvent. Enzyme and Microbial Technology, 1994, 16, 835-838.	3.2	107
27	Lipase-catalyzed acidolysis of olive oil and caprylic acid in a bench-scale packed bed bioreactor. Food Research International, 2002, 35, 15-21.	6.2	107
28	Use of Electrohydrodynamic Processing for Encapsulation of Sensitive Bioactive Compounds and Applications in Food. Annual Review of Food Science and Technology, 2018, 9, 525-549.	9.9	105
29	Protein engineering and applications of Candida rugosa lipase isoforms. Lipids, 2004, 39, 513-526.	1.7	99
30	Lipid Oxidation in Milk, Yoghurt, and Salad Dressing Enriched with Neat Fish Oil or Pre-Emulsified Fish Oil. Journal of Agricultural and Food Chemistry, 2007, 55, 7802-7809.	5.2	99
31	Oxidation in Fish Oil Enriched Mayonnaise:Â Ascorbic Acid and Low pH Increase Oxidative Deterioration. Journal of Agricultural and Food Chemistry, 2001, 49, 3947-3956.	5.2	97
32	Infant Formula Fat Analogs and Human Milk Fat: New Focus on Infant Developmental Needs. Annual Review of Food Science and Technology, 2016, 7, 139-165.	9.9	93
33	Antioxidative effect of lipophilized caffeic acid in fish oil enriched mayonnaise and milk. Food Chemistry, 2015, 167, 236-244.	8.2	92
34	Physical and oxidative stability of fish oil-in-water emulsions stabilized with fish protein hydrolysates. Food Chemistry, 2016, 203, 124-135.	8.2	92
35	Effect of Anthocyanin Fractions from Selected Cultivars of Georgia-Grown Blueberries on Apoptosis and Phase II Enzymes. Journal of Agricultural and Food Chemistry, 2007, 55, 3180-3185.	5.2	90
36	Synthesis of Structured Triacylglycerols by Lipase-Catalyzed Acidolysis in a Packed Bed Bioreactor. Journal of Agricultural and Food Chemistry, 2000, 48, 3-10.	5.2	89

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37	Homogenization Conditions Affect the Oxidative Stability of Fish Oil Enriched Milk Emulsions:Â Lipid Oxidation. Journal of Agricultural and Food Chemistry, 2007, 55, 1773-1780.	5.2	87
38	Concentration, dietary exposure and health risk estimation of polycyclic aromatic hydrocarbons (PAHs) in youtiao, a Chinese traditional fried food. Food Control, 2016, 59, 328-336.	5.5	87
39	Synthesis of alkyl glycoside fatty acid esters in non-aqueous media byCandida sp. lipase. JAOCS, Journal of the American Oil Chemists' Society, 1993, 70, 43-46.	1.9	86
40	Some strategies for the stabilization of long chain nâ€3 PUFAâ€enriched foods: A review. European Journal of Lipid Science and Technology, 2015, 117, 1853-1866.	1.5	85
41	Immobilized lipaseâ€catalyzed production of structured lipids with eicosapentaenoic acid at specific positions. JAOCS, Journal of the American Oil Chemists' Society, 1996, 73, 611-615.	1.9	82
42	Effect of Emulsifier on Oxidation Properties of Fish Oil-Based Structured Lipid Emulsions. Journal of Agricultural and Food Chemistry, 2002, 50, 2957-2961.	5.2	82
43	Enzymatic Interesterification of Butterfat with Rapeseed Oil in a Continuous Packed Bed Reactor. Journal of Agricultural and Food Chemistry, 2005, 53, 5617-5624.	5.2	81
44	Enzymatic synthesis of geraniol and citronellol esters by direct esterification in n-hexane. Biotechnology Letters, 1993, 15, 1211-1216.	2.2	79
45	Lipase-catalyzed incorporation of nâˆ’3 polyunsaturated fatty acids into vegetable oils. JAOCS, Journal of the American Oil Chemists' Society, 1994, 71, 1277-1280.	1.9	79
46	Biocatalysis for the Production of Industrial Products and Functional Foods from Rice and Other Agricultural Produce. Journal of Agricultural and Food Chemistry, 2008, 56, 10445-10451.	5.2	79
47	Source, Extraction, Characterization, and Applications of Novel Antioxidants from Seaweed. Annual Review of Food Science and Technology, 2019, 10, 541-568.	9.9	79
48	Enzymatic modification of triacylglycerols of high eicosapentaenoic and docosahexaenoic acids content to produce structured lipids. JAOCS, Journal of the American Oil Chemists' Society, 1999, 76, 1133-1137.	1.9	78
49	Optimized synthesis of 1,3-dioleoyl-2-palmitoylglycerol-rich triacylglycerol via interesterification catalyzed by a lipase from Thermomyces lanuginosus. New Biotechnology, 2010, 27, 38-45.	4.4	76
50	Four-factor response surface optimization of the enzymatic modification of triolein to structured lipids. JAOCS, Journal of the American Oil Chemists' Society, 1995, 72, 619-623.	1.9	75
51	Modeling and optimization of lipase-catalyzed synthesis of phytosteryl esters of oleic acid by response surface methodology. Food Chemistry, 2007, 102, 336-342.	8.2	75
52	Physical Properties of transâ€Free Bakery Shortening Produced by Lipaseâ€Catalyzed Interesterification. JAOCS, Journal of the American Oil Chemists' Society, 2008, 85, 1-11.	1.9	75
53	Influence of Caseinâ€“Phospholipid Combinations as Emulsifier on the Physical and Oxidative Stability of Fish Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2014, 62, 1142-1152.	5.2	74
54	Lipase G-Catalyzed synthesis of monoglycerides in organic solvent and analysis by HPLC. JAOCS, Journal of the American Oil Chemists' Society, 1992, 69, 257-260.	1.9	73

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55	Effect of Ascorbic Acid on Iron Release from the Emulsifier Interface and on the Oxidative Flavor Deterioration in Fish Oil Enriched Mayonnaise. Journal of Agricultural and Food Chemistry, 1999, 47, 4917-4926.	5.2	73
56	Production and oxidative stability of a human milk fat substitute produced from lard by enzyme technology in a pilot packed-bed reactor. Food Chemistry, 2006, 94, 53-60.	8.2	73
57	Purification and deodorization of structured lipids by short path distillation. European Journal of Lipid Science and Technology, 2002, 104, 745-755.	1.5	72
58	Effects of Lactoferrin, Phytic Acid, and EDTA on Oxidation in Two Food Emulsions Enriched with Long-Chain Polyunsaturated Fatty Acids. Journal of Agricultural and Food Chemistry, 2004, 52, 7690-7699.	5.2	72
59	Enzymatic synthesis of geranyl acetate inn-hexane withCandida antarctica lipases. JAOCS, Journal of the American Oil Chemists' Society, 1994, 71, 575-578.	1.9	70
60	Enzymatic modification of triolein: Incorporation of caproic and butyric acids to produce reduced-calorie structured lipids. JAOCS, Journal of the American Oil Chemists' Society, 1997, 74, 269-272.	1.9	68
61	Characterization and oxidative stability of enzymatically produced fish and canola oil-based structured lipids. JAOCS, Journal of the American Oil Chemists' Society, 2001, 78, 25-30.	1.9	65
62	Scaled-up production of zero-trans margarine fat using pine nut oil and palm stearin. Food Chemistry, 2010, 119, 1332-1338.	8.2	64
63	Structure dependent antioxidant capacity of phlorotannins from Icelandic Fucus vesiculosus by UHPLC-DAD-ECD-QTOFMS. Food Chemistry, 2018, 240, 904-909.	8.2	64
64	Production of transâ€free margarine stock by enzymatic interesterification of rice bran oil, palm stearin and coconut oil. Journal of the Science of Food and Agriculture, 2010, 90, 703-711.	3.5	62
65	Lipidâ€based fat substitutes. Critical Reviews in Food Science and Nutrition, 1995, 35, 405-430.	10.3	60
66	Characterization of enzymatically synthesized structured lipids containing eicosapentaenoic, docosahexaenoic, and caprylic acids. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 495-499.	1.9	60
67	Effectiveness of natural versus synthetic antioxidants in a rice bran oil-based structured lipid. Food Chemistry, 2009, 114, 1456-1461.	8.2	60
68	Lipase-catalyzed modification of phospholipids: Incorporation of n-3 fatty acids into biosurfactants. JAOCS, Journal of the American Oil Chemists' Society, 1993, 70, 125-128.	1.9	59
69	Oxidative stability of fat substitutes and vegetable oils by the oxidative stability index method. JAOCS, Journal of the American Oil Chemists' Society, 1994, 71, 211-216.	1.9	59
70	Oxidative stability of 70% fish oilâ€inâ€water emulsions: Impact of emulsifiers and pH. European Journal of Lipid Science and Technology, 2011, 113, 1243-1257.	1.5	59
71	Development of carbohydrate-based nano-microstructures loaded with fish oil by using electrohydrodynamic processing. Food Hydrocolloids, 2017, 69, 273-285.	10.7	58
72	Physicochemical characterization and oxidative stability of fish oil-loaded electrosprayed capsules: Combined use of whey protein and carbohydrates as wall materials. Journal of Food Engineering, 2018, 231, 42-53.	5.2	57

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73	Effects of phenolic compounds in blueberries and muscadine grapes on HepG2 cell viability and apoptosis. Food Research International, 2006, 39, 628-638.	6.2	56
74	Biosynthesis of the sesquiterpene patchoulol from farnesyl pyrophosphate in leaf extracts of Pogostemon cablin (patchouli): Mechanistic considerations. Archives of Biochemistry and Biophysics, 1987, 256, 56-68.	3.0	54
75	Lipase-catalyzed acidolysis of tristearin with oleic or caprylic acids to produce structured lipids. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 495-500.	1.9	54
76	Human Milk Fat Substitutes Containing Omega-3 Fatty Acids. Journal of Agricultural and Food Chemistry, 2006, 54, 3717-3722.	5.2	54
77	Physico-chemical characteristics of juice extracted by blender and mechanical press from pomegranate cultivars grown in Georgia. Food Chemistry, 2012, 133, 1383-1393.	8.2	54
78	Emerging Technologies for the Extraction of Marine Phenolics: Opportunities and Challenges. Marine Drugs, 2020, 18, 389.	4.6	54
79	Modification of menhaden oil by enzymatic acidolysis to produce structured lipids: Optimization by response surface design in a packed bed reactor. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 171-176.	1.9	53
80	Identification and Quantification of Phytochemical Composition and Anti-inflammatory, Cellular Antioxidant, and Radical Scavenging Activities of 12 Plantago Species. Journal of Agricultural and Food Chemistry, 2013, 61, 6693-6702.	5.2	52
81	Lipase-catalyzed synthesis of partial glyceride. Biotechnology Letters, 1993, 15, 949-954.	2.2	51
82	Candida rugosaLipase LIP1-Catalyzed Transesterification To Produce Human Milk Fat Substitute. Journal of Agricultural and Food Chemistry, 2006, 54, 5175-5181.	5.2	50
83	Characterisation and antioxidant evaluation of Icelandic F.â€‰vesiculosus extracts in vitro and in fish-oil-enriched milk and mayonnaise. Journal of Functional Foods, 2015, 19, 828-841.	3.4	50
84	Enzymatic synthesis of structured lipids: Transesterification of triolein and caprylic acid ethyl ester. JAOCS, Journal of the American Oil Chemists' Society, 1996, 73, 245-250.	1.9	49
85	Enzymatic production of human milk fat substitutes containing Î³-linolenic acid: Optimization of reactions by response surface methodology. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 549-557.	1.9	49
86	trans-Free Margarines Prepared with Canola Oil/Palm Stearin/Palm Kernel Oil-Based Structured Lipids. Journal of Agricultural and Food Chemistry, 2008, 56, 8195-8205.	5.2	49
87	Incorporation of (n-3) Fatty Acids in Foods: Challenges and Opportunities,. Journal of Nutrition, 2012, 142, 610S-613S.	2.9	49
88	Recovery of used frying oils with adsorbent combinations: refrying and frequent oil replenishment. Food Research International, 2001, 34, 159-166.	6.2	48
89	Potential seaweed-based food ingredients to inhibit lipid oxidation in fish-oil-enriched mayonnaise. European Food Research and Technology, 2016, 242, 571-584.	3.3	48
90	Enzymic Modification of Melon Seed Oil: Incorporation of Eicosapentaenoic Acid. Journal of Agricultural and Food Chemistry, 1994, 42, 2646-2648.	5.2	47

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91	Enzymatic transesterification of fractionated rice bran oil with conjugated linoleic acid: Optimization by response surface methodology. LWT - Food Science and Technology, 2008, 41, 764-770.	5.2	47
92	Modeling of Lipase-Catalyzed Acidolysis of Sesame Oil and Caprylic Acid by Response Surface Methodology:Â Optimization of Reaction Conditions by Considering Both Acyl Incorporation and Migration. Journal of Agricultural and Food Chemistry, 2005, 53, 8033-8037.	5.2	46
93	Antioxidant Evaluation and Oxidative Stability of Structured Lipids from Extravirgin Olive Oil and Conjugated Linoleic Acid. Journal of Agricultural and Food Chemistry, 2006, 54, 5416-5421.	5.2	46
94	Characteristics of Structured Lipid Prepared by Lipase-Catalyzed Acidolysis of Roasted Sesame Oil and Caprylic Acid in a Bench-Scale Continuous Packed Bed Reactor. Journal of Agricultural and Food Chemistry, 2006, 54, 5132-5141.	5.2	46
95	Enzymatic modification of trilinolein: Incorporation of n-3 polyunsaturated fatty acids. JAOCS, Journal of the American Oil Chemists' Society, 1995, 72, 1317-1321.	1.9	45
96	Enzymatic modification of evening primrose oil: Incorporation of nâ^'3 polyunsaturated fatty acids. JAOCS, Journal of the American Oil Chemists' Society, 1996, 73, 1059-1062.	1.9	45
97	Structured lipids: Lipase-catalyzed interesterification of tricaproin and trilinolein. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 405-410.	1.9	45
98	Lipase-catalyzed synthesis of terpene esters by transesterification in n-hexane. Biotechnology Letters, 1994, 16, 235-240.	2.2	44
99	Analysis of tocopherols in vegetable oils by high-performance liquid chromatography: Comparison of fluorescence and evaporative light-scattering detection. JAOCS, Journal of the American Oil Chemists' Society, 1994, 71, 877.	1.9	44
100	Phospholipids composition and molecular species of large yellow croaker (Pseudosciaena crocea) roe. Food Chemistry, 2018, 245, 806-811.	8.2	44
101	Production and Physicochemical Properties of Functional-Butterfat through Enzymatic Interesterification in a Continuous Reactor. Journal of Agricultural and Food Chemistry, 2009, 57, 888-900.	5.2	43
102	Preparation of Interesterified Plastic Fats from Fats and Oils Free of Trans Fatty Acid. Journal of Agricultural and Food Chemistry, 2008, 56, 4039-4046.	5.2	42
103	Microencapsulation of stearidonic acid soybean oil in complex coacervates modified for enhanced stability. Food Hydrocolloids, 2015, 51, 136-145.	10.7	42
104	Texture, rheology and fat bloom study of â€˜chocolatesâ€™ made from cocoa butter equivalent synthesized from illipe butter and palm mid-fraction. LWT - Food Science and Technology, 2018, 97, 349-354.	5.2	42
105	Oxidative stability and physical properties of mayonnaise fortified with zein electrosprayed capsules loaded with fish oil. Journal of Food Engineering, 2019, 263, 348-358.	5.2	42
106	Enzymatic synthesis of position-specific low-calorie structured lipids. JAOCS, Journal of the American Oil Chemists' Society, 1997, 74, 1409-1413.	1.9	41
107	Lipase-catalyzed modification of borage oil: Incorporation of capric and eicosapentaenoic acids to form structured lipids. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 697-701.	1.9	41
108	Lipase-catalyzed acidolysis of palm olein and caprylic acid in a continuous bench-scale packed bed bioreactor. Food Chemistry, 2005, 92, 527-533.	8.2	41

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109	Characterization and Oxidative Stability of Structured Lipids: Infant Milk Fat Analog. JAOCS, Journal of the American Oil Chemists' Society, 2008, 85, 197-204.	1.9	41
110	ENZYMATIC SYNTHESIS OF STRUCTURED LIPIDS: TRANSESTERIFICATION OF TRIOLEIN AND CAPRYLIC ACID. Journal of Food Lipids, 1995, 2, 219-230.	1.0	40
111	Lipase-catalyzed transesterification of primary terpene alcohols with vinyl esters in organic media. Journal of Molecular Catalysis B: Enzymatic, 1998, 4, 149-153.	1.8	40
112	Effects of natural antioxidants on iron-catalyzed lipid oxidation of structured lipid-based emulsions. JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 847-852.	1.9	40
113	Human Milk Fat Substitute from Butterfat: Production by Enzymatic Interesterification and Evaluation of Oxidative Stability. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 185-194.	1.9	40
114	Emulsification properties of polyesters and sucrose ester blends I: Carbohydrate fatty acid polyesters. JAOCS, Journal of the American Oil Chemists' Society, 1992, 69, 9-13.	1.9	39
115	Enzymatic interesterification of lard and high-oleic sunflower oil with Candida antarctica lipase to produce plastic fats. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 1339-1345.	1.9	39
116	Synthesis and Characterization of a Structured Lipid from Amaranth Oil as a Partial Fat Substitute in Milk-Based Infant Formula. Journal of Agricultural and Food Chemistry, 2009, 57, 6748-6756.	5.2	39
117	Antioxidative Effect of Seaweed Extracts in Chilled Storage of Minced Atlantic Mackerel (Scomber) Tj ETQq1 1 0.784314 rgBT /Overlo	4.7	39
118	Synthesis of alkyl glycoside fatty acid esters: Effect of reaction parameters and the incorporation of n-3 polyunsaturated fatty acids. Enzyme and Microbial Technology, 1994, 16, 115-119.	3.2	38
119	Optimization and Scale-Up of Enzymatic Synthesis of Structured Lipids Using RSM. Journal of Food Science, 1996, 61, 137-141.	3.1	38
120	Lipase-Catalyzed Modification of Rice Bran Oil To Incorporate Capric Acid. Journal of Agricultural and Food Chemistry, 2000, 48, 4439-4443.	5.2	38
121	Continuous Enzymatic Synthesis of Biodiesel with Novozym 435. Energy & Fuels, 2008, 22, 840-844.	5.1	38
122	The effect of rosemary (Rosmarinus officinalis L.) extract on the oxidative stability of lipids in cow and soy milk enriched with fish oil. Food Chemistry, 2018, 263, 119-126.	8.2	38
123	Biochemical and Nutritional Composition of Industrial Red Seaweed Used in Carrageenan Production. Journal of Aquatic Food Product Technology, 2019, 28, 967-973.	1.4	38
124	Enzymatic interesterification of anhydrous butterfat with flaxseed oil and palm stearin to produce low-trans spreadable fat. Food Chemistry, 2010, 120, 1-9.	8.2	37
125	Synthesis of Structured Lipid Enriched with Omega Fatty Acids and sn-2 Palmitic Acid by Enzymatic Esterification and Its Incorporation in Powdered Infant Formula. Journal of Agricultural and Food Chemistry, 2013, 61, 4455-4463.	5.2	37
126	Lipase-Catalyzed Synthesis of Sn-2 Palmitate: A Review. Engineering, 2020, 6, 406-414.	6.7	37

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127	Optimization of Sucrose Polyester Synthesis Using Response Surface Methodology. Journal of Food Science, 1996, 61, 97-100.	3.1	36
128	THE RECOVERY OF USED FRYING OILS WITH VARIOUS ADSORBENTS. Journal of Food Lipids, 1998, 5, 1-16.	1.0	36
129	Lipase catalyzed modification of fish oil to incorporate capric acid. Food Chemistry, 2001, 72, 273-278.	8.2	36
130	Effects of Blueberry (Vaccinium ashei) on DNA Damage, Lipid Peroxidation, and Phase II Enzyme Activities in Rats. Journal of Agricultural and Food Chemistry, 2008, 56, 11700-11706.	5.2	36
131	Lipids and Composition of Fatty Acids of Saccharina latissima Cultivated Year-Round in Integrated Multi-Trophic Aquaculture. Marine Drugs, 2015, 13, 4357-4374.	4.6	36
132	Preparation of mango kernel fat stearin-based hard chocolate fats via physical blending and enzymatic interesterification. LWT - Food Science and Technology, 2018, 97, 308-316.	5.2	36
133	Physical and oxidative stability of high fat fish oil-in-water emulsions stabilized with sodium caseinate and phosphatidylcholine as emulsifiers. Food Chemistry, 2019, 276, 110-118.	8.2	36
134	Lipase-catalyzed stereoselective esterification of dl-menthol in organic solvents using acid anhydrides as acylating agents. Enzyme and Microbial Technology, 1996, 18, 536-539.	3.2	35
135	Stearidonic Acid Soybean Oil Enriched with Palmitic Acid at the sn-2 Position by Enzymatic Interesterification for Use as Human Milk Fat Analogues. Journal of Agricultural and Food Chemistry, 2011, 59, 5692-5701.	5.2	35
136	Alkyl caffeates as antioxidants in O/W emulsions: Impact of emulsifier type and endogenous tocopherols. European Journal of Lipid Science and Technology, 2017, 119, 1600276.	1.5	35
137	Solvent-free enzymatic synthesis of structured lipids from peanut oil and caprylic acid in a stirred tank batch reactor. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 1533.	1.9	34
138	Oxidative stability of milk drinks containing structured lipids produced from sunflower oil and caprylic acid. European Journal of Lipid Science and Technology, 2003, 105, 459-470.	1.5	34
139	Effect of structured lipid on alveograph characteristics, baking and textural qualities of soft wheat flour. Journal of Cereal Science, 2005, 42, 309-316.	3.7	34
140	Enzymatic Interesterification of Tripalmitin with Vegetable Oil Blends for Formulation of Caprine Milk Infant Formula Analogs. Journal of Dairy Science, 2007, 90, 594-601.	3.4	34
141	Lipase-catalyzed interesterification of high oleic sunflower oil and fully hydrogenated soybean oil comparison of batch and continuous reactor for production of zero trans shortening fats. LWT - Food Science and Technology, 2010, 43, 458-464.	5.2	34
142	Modifications of Stearidonic Acid Soybean Oil by Enzymatic Acidolysis for the Production of Human Milk Fat Analogues. Journal of Agricultural and Food Chemistry, 2011, 59, 13300-13310.	5.2	34
143	Enzymatic Synthesis of Infant Formula Fat Analog Enriched with Capric Acid. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1003-1014.	1.9	34
144	Microencapsulation of stearidonic acid soybean oil in Maillard reaction-modified complex coacervates. Food Chemistry, 2016, 199, 524-532.	8.2	34

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145	Development of Fish Oil-Loaded Microcapsules Containing Whey Protein Hydrolysate as Film-Forming Material for Fortification of Low-Fat Mayonnaise. Foods, 2020, 9, 545.	4.3	34
146	One-Stage Synthesis of Raffinose Fatty Acid Polyesters. Journal of Food Science, 1987, 52, 1570-1576.	3.1	33
147	Optimized Synthesis of Sucrose Polyesters: Comparison of Physical Properties of Sucrose Polyesters, Raffinose Polyesters and Salad Oils. Journal of Food Science, 1990, 55, 236-243.	3.1	33
148	Copper-Catalyzed Oxidation of a Structured Lipid-Based Emulsion Containing Î±-Tocopherol and Citric Acid:Â Influence of pH and NaCl. Journal of Agricultural and Food Chemistry, 2003, 51, 6851-6855.	5.2	33
149	Enzymatic synthesis of trans-free structured margarine fat analogs with high stearate soybean oil and palm stearin and their characterization. LWT - Food Science and Technology, 2013, 50, 232-239.	5.2	33
150	Development of kafirin-based nanocapsules by electrospraying for encapsulation of fish oil. LWT - Food Science and Technology, 2021, 136, 110297.	5.2	33
151	Optimized enzymatic synthesis of geranyl butyrate with lipase AY from candida rugosa. , 1996, 51, 371-374.		32
152	Characterisation and optimisation of physical and oxidative stability of structured lipid-based infant formula emulsion: Effects of emulsifiers and biopolymer thickeners. Food Chemistry, 2013, 141, 2486-2494.	8.2	32
153	Synthesis of Infant Formula Fat Analogs Enriched with DHA from Extra Virgin Olive Oil and Tripalmitin. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1311-1318.	1.9	32
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