

# 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	Preparation and characterization of sn-2 polyunsaturated fatty acids-rich monoacylglycerols from menhaden oil and DHA-single cell oil. <i>LWT - Food Science and Technology</i> , 2022, 156, 113012.	5.2	1
2	Formation of dark chocolate fats with improved heat stability and desirable miscibility by blending cocoa butter with mango kernel fat stearin and hard palm-mid fraction. <i>LWT - Food Science and Technology</i> , 2022, 156, 113066.	5.2	7
3	Lipase-catalyzed one-step regioselective synthesis of 1,2-dioctanoylgalloylglycerol in a solvent-free system: Optimization of reaction conditions and structural elucidation. <i>Food Chemistry</i> , 2022, 382, 132302.	8.2	4
4	Physical and oxidative stability of $\omega$ -3 delivery emulsions added seaweed-based polysaccharide extracts from Nordic brown algae <i>Saccharina latissima</i> . <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2022, 99, 239-251.	1.9	0
5	Effect of Extraction Temperature on Pressurized Liquid Extraction of Bioactive Compounds from <i>Fucus vesiculosus</i> . <i>Marine Drugs</i> , 2022, 20, 263.	4.6	13
6	Phenolic compounds as antioxidants to improve oxidative stability of menhaden oil-based structured lipid as butterfat analog. <i>Food Chemistry</i> , 2021, 334, 127584.	8.2	18
7	Development of kafirin-based nanocapsules by electrospraying for encapsulation of fish oil. <i>LWT - Food Science and Technology</i> , 2021, 136, 110297.	5.2	33
8	Enrichment of mayonnaise with a high fat fish oil-in-water emulsion stabilized with modified DATEM C14 enhances oxidative stability. <i>Food Chemistry</i> , 2021, 341, 128141.	8.2	15
9	Solvent-free enzymatic synthesis of 1,2-dipalmitoylgalloylglycerol: Characterization and optimization of reaction condition. <i>Food Chemistry</i> , 2021, 344, 128604.	8.2	7
10	Optimization of phenolic antioxidants extraction from <i>Fucus vesiculosus</i> by pressurized liquid extraction. <i>Journal of Applied Phycology</i> , 2021, 33, 1195-1207.	2.8	25
11	High fat (>50%) oil-in-water emulsions as omega-3 delivery systems. , 2021, , 255-273.		0
12	Introduction to the Special Issue: "Advance in Recovery and Application of Bioactive Compounds from Seafood". <i>Foods</i> , 2021, 10, 266.	4.3	1
13	Food enrichment with omega-3 polyunsaturated fatty acids. , 2021, , 395-425.		2
14	Modification of palm-based oil blend via interesterification: Physicochemical properties, crystallization behaviors and oxidative stabilities. <i>Food Chemistry</i> , 2021, 347, 129070.	8.2	32
15	Comparison of antioxidant activities of selected phenolic compounds in O/W emulsions and bulk oil. <i>Food Chemistry</i> , 2021, 349, 129037.	8.2	22
16	StOSt-rich fats in the manufacture of heat-stable chocolates and their potential impacts on fat bloom behaviors. <i>Trends in Food Science and Technology</i> , 2021, 118, 418-430.	15.1	12
17	Enzymatic synthesis of 1-o-galloylglycerol: Characterization and determination of its antioxidant properties. <i>Food Chemistry</i> , 2020, 305, 125479.	8.2	15
18	Oxidative stability of cod liver oil in the presence of herring roe phospholipids. <i>Food Chemistry</i> , 2020, 310, 125868.	8.2	6

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19	Rational Engineering of Hydratase from <i>Lactobacillus acidophilus</i> Reveals Critical Residues Directing Substrate Specificity and Regioselectivity. <i>ChemBioChem</i> , 2020, 21, 550-563.	2.6	23
20	Biofunctionality of Enzymatically Derived Peptides from Codfish ( <i>Gadus morhua</i> ) Frame: Bulk In Vitro Properties, Quantitative Proteomics, and Bioinformatic Prediction. <i>Marine Drugs</i> , 2020, 18, 599.	4.6	13
21	Emerging Technologies for the Extraction of Marine Phenolics: Opportunities and Challenges. <i>Marine Drugs</i> , 2020, 18, 389.	4.6	54
22	Multi-Extraction and Quality of Protein and Carrageenan from Commercial <i>Spinosum</i> ( <i>Eucheuma</i> ) Tj ETQq0 0 0 rgBT (Overlock 10 Tf 50	4.3	29
23	Development of Fish Oil-Loaded Microcapsules Containing Whey Protein Hydrolysate as Film-Forming Material for Fortification of Low-Fat Mayonnaise. <i>Foods</i> , 2020, 9, 545.	4.3	34
24	Lipase-Catalyzed Synthesis of Sn-2 Palmitate: A Review. <i>Engineering</i> , 2020, 6, 406-414.	6.7	37
25	Small-Angle Neutron Scattering Study of High Fat Fish Oil-In-Water Emulsion Stabilized with Sodium Caseinate and Phosphatidylcholine. <i>Langmuir</i> , 2020, 36, 2300-2306.	3.5	9
26	Antioxidant property and characterization data of 1-o-galloylglycerol synthesized via enzymatic glycerolysis. <i>Data in Brief</i> , 2020, 29, 105110.	1.0	1
27	High Sn-2 Docosahexaenoic Acid Lipids for Brain Benefits, and Their Enzymatic Syntheses: A Review. <i>Engineering</i> , 2020, 6, 424-431.	6.7	24
28	Lipase/Esterase: Properties and Industrial Applications. , 2019, , 158-167.		6
29	Oxidative stability and physical properties of mayonnaise fortified with zein electrospayed capsules loaded with fish oil. <i>Journal of Food Engineering</i> , 2019, 263, 348-358.	5.2	42
30	Interfacial structure of 70% fish oil-in-water emulsions stabilized with combinations of sodium caseinate and phosphatidylcholine. <i>Journal of Colloid and Interface Science</i> , 2019, 554, 183-190.	9.4	19
31	Solvent-Free Enzymatic Synthesis of 1-o-galloylglycerol Optimized by the Taguchi Method. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2019, 96, 877-889.	1.9	10
32	Encapsulation of menhaden oil structured lipid oleogels in alginate microparticles. <i>LWT - Food Science and Technology</i> , 2019, 116, 108566.	5.2	18
33	Biochemical and Nutritional Composition of Industrial Red Seaweed Used in Carrageenan Production. <i>Journal of Aquatic Food Product Technology</i> , 2019, 28, 967-973.	1.4	38
34	Physicochemical characterization of organogels prepared from menhaden oil or structured lipid with phytosterol blend or sucrose stearate/ascorbyl palmitate blend. <i>Food and Function</i> , 2019, 10, 180-190.	4.6	10
35	Source, Extraction, Characterization, and Applications of Novel Antioxidants from Seaweed. <i>Annual Review of Food Science and Technology</i> , 2019, 10, 541-568.	9.9	79
36	Stabilization of Fish Oil-Loaded Electrospayed Capsules with Seaweed and Commercial Natural Antioxidants: Effect on the Oxidative Stability of Capsule-Enriched Mayonnaise. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800396.	1.5	23

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37	Enzymatic Modification of Menhaden Oil to Incorporate Caprylic and/or Stearic Acid. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2019, 96, 761-775.	1.9	8
38	Effect of Oil Type and Emulsifier on Oil Absorption of Steam-and-fried Instant Noodles. <i>Journal of Oleo Science</i> , 2019, 68, 559-566.	1.4	7
39	Physicochemical Characterization of Yellow Cake Prepared with Structured Lipid Oleogels. <i>Journal of Food Science</i> , 2019, 84, 1390-1399.	3.1	17
40	Oxygen permeability and oxidative stability of fish oil-loaded electrosprayed capsules measured by Electron Spin Resonance: Effect of dextran and glucose syrup as main encapsulating materials. <i>Food Chemistry</i> , 2019, 287, 287-294.	8.2	28
41	Modified phosphatidylcholine with different alkyl chain length and covalently attached caffeic acid affects the physical and oxidative stability of omega-3 delivery 70% oil-in-water emulsions. <i>Food Chemistry</i> , 2019, 289, 490-499.	8.2	25
42	Improving heat and fat bloom stabilities of dark chocolates by addition of mango kernel fat-based chocolate fats. <i>Journal of Food Engineering</i> , 2019, 246, 33-41.	5.2	22
43	Physical and oxidative stability of high fat fish oil-in-water emulsions stabilized with sodium caseinate and phosphatidylcholine as emulsifiers. <i>Food Chemistry</i> , 2019, 276, 110-118.	8.2	36
44	Mango kernel fat fractions as potential healthy food ingredients: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1794-1801.	10.3	22
45	The impact of lactation and gestational age on the composition of branched-chain fatty acids in human breast milk. <i>Food and Function</i> , 2018, 9, 1747-1754.	4.6	18
46	The effect of rosemary ( <i>Rosmarinus officinalis</i> L.) extract on the oxidative stability of lipids in cow and soy milk enriched with fish oil. <i>Food Chemistry</i> , 2018, 263, 119-126.	8.2	38
47	Investigation of Lipid Oxidation in the Raw Materials of a Topical Skin Formulation: A Topical Skin Formulation Containing a High Lipid Content. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 185-196.	1.9	10
48	Application of Taguchi Method in the Enzymatic Modification of Menhaden Oil to Incorporate Capric Acid. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 299-311.	1.9	14
49	Combination of sodium caseinate and succinylated alginate improved stability of high fat fish oil-in-water emulsions. <i>Food Chemistry</i> , 2018, 255, 290-299.	8.2	28
50	Use of Electrohydrodynamic Processing for Encapsulation of Sensitive Bioactive Compounds and Applications in Food. <i>Annual Review of Food Science and Technology</i> , 2018, 9, 525-549.	9.9	105
51	Phospholipids composition and molecular species of large yellow croaker ( <i>Pseudosciaena crocea</i> ) roe. <i>Food Chemistry</i> , 2018, 245, 806-811.	8.2	44
52	Odour Detection Threshold Determination of Volatile Compounds in Topical Skin Formulations. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700231.	1.5	2
53	Physicochemical characterization and oxidative stability of fish oil-loaded electrosprayed capsules: Combined use of whey protein and carbohydrates as wall materials. <i>Journal of Food Engineering</i> , 2018, 231, 42-53.	5.2	57
54	Peptides: Production, bioactivity, functionality, and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 3097-3129.	10.3	109

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55	Extraction of unsaturated fatty acid-rich oil from common carp ( <i>Cyprinus carpio</i> ) roe and production of defatted roe hydrolysates with functional, antioxidant, and antibacterial properties. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1407-1415.	3.5	13
56	Structure dependent antioxidant capacity of phlorotannins from Icelandic <i>Fucus vesiculosus</i> by UHPLC-DAD-ECD-QTOFMS. <i>Food Chemistry</i> , 2018, 240, 904-909.	8.2	64
57	Conducting Research at the Interface of Food Science and Nutrition. <i>Journal of Food Science</i> , 2018, 83, 2692-2696.	3.1	0
58	Effects of Modified DATEMs with Different Alkyl Chain Lengths on Improving Oxidative and Physical Stability of 70% Fish Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12512-12520.	5.2	22
59	Lipase catalyzed Modification of Rice Bran Oil Solid Fat Fraction. <i>Journal of Oleo Science</i> , 2018, 67, 1299-1306.	1.4	1
60	Improving Oxidative Stability of Skin Care Emulsions with Antioxidant Extracts from Brown Alga <i>Fucus vesiculosus</i> . <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 1509-1520.	1.9	8
61	Lipid Oxidation and Degradation Products in Raw Materials: Low Fat Topical Skin Care Formulations. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 853-864.	1.9	2
62	Applications of Structured Lipids in Selected Food Market Segments and their Evolving Consumer Demands. , 2018, , 179-202.		8
63	Preparation of mango kernel fat stearin-based hard chocolate fats via physical blending and enzymatic interesterification. <i>LWT - Food Science and Technology</i> , 2018, 97, 308-316.	5.2	36
64	Texture, rheology and fat bloom study of chocolates made from cocoa butter equivalent synthesized from illipe butter and palm mid-fraction. <i>LWT - Food Science and Technology</i> , 2018, 97, 349-354.	5.2	42
65	Isolation of Fucoxanthin from Brown Algae and Its Antioxidant Activity: <i>In Vitro</i> and 5% Fish Oil-in-Water Emulsion. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 835-843.	1.9	19
66	Sonocrystallization of a Tristearin-Free Fat. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 699-707.	1.9	6
67	Synthesis of a Cocoa Butter Equivalent by Enzymatic Interesterification of Illipe Butter and Palm Midfraction. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 547-555.	1.9	32
68	Antioxidant efficacies of rutin and rutin esters in bulk oil and oil-in-water emulsion. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600049.	1.5	15
69	Sonocrystallization of Interesterified Fats with 20 and 30% C16:0 at sn-2 Position. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 3-18.	1.9	22
70	Development of carbohydrate-based nano-microstructures loaded with fish oil by using electrohydrodynamic processing. <i>Food Hydrocolloids</i> , 2017, 69, 273-285.	10.7	58
71	Enzymatic Interesterification of Coconut and High Oleic Sunflower Oils for Edible Film Application. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 567-576.	1.9	15
72	Quality of Wood-Pressed Rapeseed Oil. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 767-777.	1.9	21

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73	Improving oxidative stability of liquid fish oil supplements for pets. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600492.	1.5	3
74	Physical and oxidative stability of fish oil-in-water emulsions fortified with enzymatic hydrolysates from common carp ( <i>Cyprinus carpio</i> ) roe. <i>Food Chemistry</i> , 2017, 237, 1048-1057.	8.2	28
75	Effects of Different Lipophilized Ferulate Esters in Fish Oil-Enriched Milk: Partitioning, Interaction, Protein, and Lipid Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9496-9505.	5.2	23
76	Physical and oxidative stability of high fat fish oil-in-water emulsions stabilized with combinations of sodium caseinate and sodium alginate. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600484.	1.5	11
77	Oxidative stability of pullulan electrospun fibers containing fish oil: Effect of oil content and natural antioxidants addition. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600305.	1.5	13
78	Alkyl caffeates as antioxidants in O/W emulsions: Impact of emulsifier type and endogenous tocopherols. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600276.	1.5	35
79	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.	1.9	21
80	Sonocrystallization of Interesterified Fats with 20 and 30% of Stearic Acid at the sn-2 Position and Their Physical Blends. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 1045-1062.	1.9	19
81	Oxidative stability and microstructure of 5% fish-oil-enriched granola bars added natural antioxidants derived from brown alga <i>Fucus vesiculosus</i> . <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1500578.	1.5	22
82	Antioxidant effect of water and acetone extracts of <i>Fucus vesiculosus</i> on oxidative stability of skin care emulsions. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600072.	1.5	11
83	A Nuclear Magnetic Resonance Spectroscopy Approach to Discriminate the Geographic Origin of Roasted Asian Sesame Oils. <i>Journal of Oleo Science</i> , 2017, 66, 337-344.	1.4	8
84	Pomegranate Cultivars ( <i>Punica granatum</i> L.), 2016, , 667-689.		6
85	Oxidative stability during storage of fish oil from filleting by-products of rainbow trout ( <i>Oncorhynchus mykiss</i> ) is largely independent of the processing and production temperature. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 967-973.	1.5	6
86	Enzymatic Synthesis of High n-3 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.	1.9	20
87	Enzymatic Synthesis of Tyrosol-Based Phenolipids: Characterization and Effect of Alkyl Chain Unsaturation on the Antioxidant Activities in Bulk Oil and Oil-in-Water Emulsion. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 329-337.	1.9	23
88	Physicochemical Properties and Volatile Profiles of Cold-Pressed <i>Trichosanthes kirilowii</i> Maxim Seed Oils. <i>International Journal of Food Properties</i> , 2016, 19, 1765-1775.	3.0	12
89	Comparison of Three Methods for Extraction of Volatile Lipid Oxidation Products from Food Matrices for GC-MS Analysis. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 929-942.	1.9	19
90	Preparation of Infant Formula Fat Analog Containing Capric Acid and Enriched with DHA and ARA at the sn-2 Position. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 531-542.	1.9	26

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91	Oxidative Stability of Granola Bars Enriched with Multilayered Fish Oil Emulsion in the Presence of Novel Brown Seaweed Based Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8359-8368.	5.2	17
92	Antioxidative Effects of a Glucoseâ€Cysteine Maillard Reaction Product on the Oxidative Stability of a Structured Lipid in a Complex Food Emulsion. <i>Journal of Food Science</i> , 2016, 81, C2923-C2931.	3.1	13
93	Fish oil extracted from fish-fillet by-products is weakly linked to the extraction temperatures but strongly linked to the omega-3 content of the raw material. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 874-884.	1.5	16
94	Potential seaweed-based food ingredients to inhibit lipid oxidation in fish-oil-enriched mayonnaise. <i>European Food Research and Technology</i> , 2016, 242, 571-584.	3.3	48
95	Physical and oxidative stability of fish oil-in-water emulsions stabilized with fish protein hydrolysates. <i>Food Chemistry</i> , 2016, 203, 124-135.	8.2	92
96	Infant Formula Fat Analogs and Human Milk Fat: New Focus on Infant Developmental Needs. <i>Annual Review of Food Science and Technology</i> , 2016, 7, 139-165.	9.9	93
97	Enzymatic Interesterification of High Oleic Sunflower Oil and Tripalmitin or Tristearin. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 61-67.	1.9	25
98	Enzymatic Modification of Anhydrous Milkfat with $\omega$ -3 and $\omega$ -6 Fatty Acids for Potential Use in Infant Formula: Comparison of Methods. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 251-265.	1.9	12
99	Microencapsulation of stearidonic acid soybean oil in Maillard reaction-modified complex coacervates. <i>Food Chemistry</i> , 2016, 199, 524-532.	8.2	34
100	Antioxidative Effect of Seaweed Extracts in Chilled Storage of Minced Atlantic Mackerel (Scomber) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	4.7	39
101	Concentration, dietary exposure and health risk estimation of polycyclic aromatic hydrocarbons (PAHs) in youtiao, a Chinese traditional fried food. <i>Food Control</i> , 2016, 59, 328-336.	5.5	87
102	Some strategies for the stabilization of long chain $\omega$ -3 PUFAâ€Cenriched foods: A review. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1853-1866.	1.5	85
103	Enzymatic Synthesis of Refined Olive Oilâ€CBased Structured Lipid Containing Omega $\omega$ -3 and $\omega$ -6 Fatty Acids for Potential Application in Infant Formula. <i>Journal of Food Science</i> , 2015, 80, H2578-84.	3.1	9
104	Lipids and Composition of Fatty Acids of <i>Saccharina latissima</i> Cultivated Year-Round in Integrated Multi-Trophic Aquaculture. <i>Marine Drugs</i> , 2015, 13, 4357-4374.	4.6	36
105	Carotenoids, Phenolic Compounds and Tocopherols Contribute to the Antioxidative Properties of Some Microalgae Species Grown on Industrial Wastewater. <i>Marine Drugs</i> , 2015, 13, 7339-7356.	4.6	301
106	Enzymatic Synthesis of Infant Formula Fat Analog Enriched with Capric Acid. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2015, 92, 1003-1014.	1.9	34
107	Microencapsulation of stearidonic acid soybean oil in complex coacervates modified for enhanced stability. <i>Food Hydrocolloids</i> , 2015, 51, 136-145.	10.7	42
108	Recent Research Trends on the Enzymatic Synthesis of Structured Lipids. <i>Journal of Food Science</i> , 2015, 80, C1713-24.	3.1	115



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109	Oxidative stability of structured lipid-based infant formula emulsion: Effect of antioxidants. Food Chemistry, 2015, 178, 1-9.	8.2	24
110	Characterisation and antioxidant evaluation of Icelandic <i>F. vesiculosus</i> extracts in vitro and in fish-oil-enriched milk and mayonnaise. Journal of Functional Foods, 2015, 19, 828-841.	3.4	50
111	Antioxidant activities of annatto and palm tocotrienol-rich fractions in fish oil and structured lipid-based infant formula emulsion. Food Chemistry, 2015, 168, 504-511.	8.2	25
112	Antioxidative effect of lipophilized caffeic acid in fish oil enriched mayonnaise and milk. Food Chemistry, 2015, 167, 236-244.	8.2	92
113	Enzymatic Production of Cocoa Butter Equivalents High in 1- <i>Palmitoyl-2-oleoyl-3-stearin</i> in Continuous Packed Bed Reactors. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 747-757.	1.9	15
114	Modification of Stearidonic Acid Soybean Oil by Immobilized <i>Rhizomucor miehei</i> Lipase to Incorporate Caprylic Acid. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 953-965.	1.9	18
115	Influence of Casein-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
116	Enrichment of Refined Olive Oil with Palmitic and Docosahexaenoic Acids to Produce a Human Milk Fat Analogue. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1377-1385.	1.9	25
117	Effect of roasting on the volatile constituents of <i>Trichosanthes kirilowii</i> seeds. Journal of Food and Drug Analysis, 2014, 22, 310-317.	1.9	17
118	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
119	Homogenization Pressure and Temperature Affect Protein Partitioning and Oxidative Stability of Emulsions. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1541-1550.	1.9	18
120	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
121	Production and Characterization of DHA and GLA-Enriched Structured Lipid from Palm Olein for Infant Formula Use. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1141-1149.	1.9	18
122	Chemoenzymatic Method for Producing Stearidonic Acid Concentrates from Stearidonic Acid Soybean Oil. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1011-1022.	1.9	17
123	Fatty Acid Composition of <i>Irvingia gabonensis</i> and <i>Treculia africana</i> Seed Lipids and Phospholipids. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 517-528.	1.9	4
124	Enzymatic Synthesis of Extra Virgin Olive Oil Based Infant Formula Fat Analogues Containing ARA and DHA: One-Stage and Two-Stage Syntheses. Journal of Agricultural and Food Chemistry, 2013, 61, 10590-10598.	5.2	24
125	Spray-Dried Structured Lipid Containing Long-Chain Polyunsaturated Fatty Acids for Use in Infant Formulas. Journal of Food Science, 2013, 78, C1523-C1528.	3.1	15
126	Enzymatic modification of lipids for trans-free margarine. Lipid Technology, 2013, 25, 31-33.	0.3	12



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127	Synthesis of Structured Lipid Enriched with Omega Fatty Acids and sn-2 Palmitic Acid by Enzymatic Esterification and Its Incorporation in Powdered Infant Formula. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 4455-4463.	5.2	37
128	Discrimination of Origin of Sesame Oils Using Fatty Acid and Lignan Profiles in Combination with Canonical Discriminant Analysis. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 337-347.	1.9	17
129	Utilization of enzymatically interesterified cottonseed oil and palm stearin-based structured lipid in the production of trans-free margarine. <i>Biocatalysis and Agricultural Biotechnology</i> , 2013, 2, 76-84.	3.1	26
130	Phenolic compounds and antioxidant activities of selected species of seaweeds from Danish coast. <i>Food Chemistry</i> , 2013, 138, 1670-1681.	8.2	312
131	Preparative separation of triterpene alcohol ferulates from rice bran oil using a high performance counter-current chromatography. <i>Food Chemistry</i> , 2013, 139, 919-924.	8.2	13
132	Identification and Quantification of Phytochemical Composition and Anti-inflammatory, Cellular Antioxidant, and Radical Scavenging Activities of 12 Plantago Species. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 6693-6702.	5.2	52
133	Enzymatic synthesis of trans-free structured margarine fat analogs with high stearate soybean oil and palm stearin and their characterization. <i>LWT - Food Science and Technology</i> , 2013, 50, 232-239.	5.2	33
134	Enrichment of sn-2 position of hazelnut oil with palmitic acid: Optimization by response surface methodology. <i>LWT - Food Science and Technology</i> , 2013, 50, 766-772.	5.2	8
135	Identification of Tocopherols, Tocotrienols, and Their Fatty Acid Esters in Residues and Distillates of Structured Lipids Purified by Short-Path Distillation. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 238-246.	5.2	27
136	Incorporation of (n-3) Fatty Acids in Foods: Challenges and Opportunities. <i>Journal of Nutrition</i> , 2012, 142, 610S-613S.	2.9	49
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