Christine Dawczynski

List of Publications by Year
in descending order

36	1,794	430874 18	361022 35
papers	citations	h-index	g-index

39	39	39	2816
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Amino acids, fatty acids, and dietary fibre in edible seaweed products. Food Chemistry, 2007, 103, 891-899.	8.2	673
2	On the human consumption of the red seaweed dulse (Palmaria palmata (L.) Weber & Mohr). Journal of Applied Phycology, 2013, 25, 1777-1791.	2.8	153
3	Cardiovascular mortality attributable to dietary risk factors in 51 countries in the WHO European Region from 1990 to 2016: a systematic analysis of the Global Burden of Disease Study. European Journal of Epidemiology, 2019, 34, 37-55.	5.7	139
4	Nutritional Value of the Duckweed Species of the Genus Wolffia (Lemnaceae) as Human Food. Frontiers in Chemistry, 2018, 6, 483.	3.6	102
5	Nutritional and Toxicological Importance of Macro, Trace, and Ultra-Trace Elements in Algae Food Products. Journal of Agricultural and Food Chemistry, 2007, 55, 10470-10475.	5.2	99
6	Docosahexaenoic acid in the treatment of rheumatoid arthritis: AÂdouble-blind, placebo-controlled, randomized cross-over study with microalgae vs. sunflower oil. Clinical Nutrition, 2018, 37, 494-504.	5.0	64
7	Long-term moderate intervention with n-3 long-chain PUFA-supplemented dairy products: effects on pathophysiological biomarkers in patients with rheumatoid arthritis. British Journal of Nutrition, 2009, 101, 1517.	2.3	61
8	Randomized placebo-controlled intervention with n-3 LC-PUFA-supplemented yoghurt: Effects on circulating eicosanoids and cardiovascular risk factors. Clinical Nutrition, 2013, 32, 686-696.	5.0	60
9	Benefits of foods supplemented with vegetable oils rich in Î±-linolenic, stearidonic or docosahexaenoic acid in hypertriglyceridemic subjects: a double-blind, randomized, controlled trail. European Journal of Nutrition, 2015, 54, 881-893.	3.9	58
10	nâ^'3 LC-PUFA-enriched dairy products are able to reduce cardiovascular risk factors: A double-blind, cross-over study. Clinical Nutrition, 2010, 29, 592-599.	5.0	57
11	Incorporation of n-3 PUFA and Î³-linolenic acid in blood lipids and red blood cell lipids together with their influence on disease activity in patients with chronic inflammatory arthritis - a randomized controlled human intervention trial. Lipids in Health and Disease, 2011, 10, 130.	3.0	41
12	Trans-fatty acids and cardiovascular risk: does origin matter?. Expert Review of Cardiovascular Therapy, 2016, 14, 1001-1005.	1.5	30
13	Saturated fatty acids and mortality in patients referred for coronary angiographyâ€"The Ludwigshafen Risk and Cardiovascular Health study. Journal of Clinical Lipidology, 2018, 12, 455-463.e3.	1.5	30
14	Impact of different roasting conditions on sensory properties and health-related compounds of oat products. Food Chemistry, 2020, 307, 125548.	8.2	26
15	An App to Improve Eating Habits of Adolescents and Young Adults (Challenge to Go): Systematic Development of a Theory-Based and Target Groupâ€"Adapted Mobile App Intervention. JMIR MHealth and UHealth, 2019, 7, e11575.	3.7	26
16	Functional Biomarkers for the Selenium Status in a Human Nutritional Intervention Study. Nutrients, 2020, 12, 676.	4.1	25
17	Saturated fatty acids are not off the hook. Nutrition, Metabolism and Cardiovascular Diseases, 2015, 25, 1071-1078.	2.6	21
18	Impact of different roasting conditions on chemical composition, sensory quality and physicochemical properties of waxy-barley products. Food and Function, 2019, 10, 5436-5445.	4.6	21

#	Article	IF	Citations
19	Variability in Macro- and Micronutrients of 15 Commercially Available Microalgae Powders. Marine Drugs, 2021, 19, 310.	4.6	18
20	Nutrient Composition of Different Hazelnut Cultivars Grown in Germany. Foods, 2020, 9, 1596.	4.3	17
21	Study on chemopreventive effects of raw and roasted Î²-glucan-rich waxy winter barley using an in vitro human colon digestion model. Food and Function, 2020, 11, 2626-2638.	4.6	17
22	Chemopreventive effects of raw and roasted oat flakes after inÂvitro fermentation with human faecal microbiota. International Journal of Food Sciences and Nutrition, 2021, 72, 57-69.	2.8	11
23	Alcohol consumption and mortality: The Ludwigshafen Risk and Cardiovascular Health (LURIC) study. Atherosclerosis, 2021, 335, 119-125.	0.8	7
24	A Study Protocol for a Parallel-Designed Trial Evaluating the Impact of Plant-Based Diets in Comparison to Animal-Based Diets on Health Status and Prevention of Non-communicable Diseasesâ€"The Nutritional Evaluation (NuEva) Study. Frontiers in Nutrition, 2020, 7, 608854.	3.7	6
25	Fermentation profile, cholesterol-reducing properties and chemopreventive potential of Î²-glucans from Levilactobacillus brevis and Pediococcus claussenii â€“ a comparative study with Î²-glucans from different sources. Food and Function, 2021, 12, 10615-10631.	4.6	6
26	Dramatic Decrease of Vitamin K2 Subtype Menaquinone-7 in COVID-19 Patients. Antioxidants, 2022, 11, 1235.	5.1	6
27	Use of the Î²-Glucan-Producing Lactic Acid Bacteria Strains Levilactobacillus brevis and Pediococcus claussenii for Sourdough Fermentationâ€"Chemical Characterization and Chemopreventive Potential of In Situ-Enriched Wheat and Rye Sourdoughs and Breads. Nutrients, 2022, 14, 1510.	4.1	5
28	Metabolic footprint and intestinal microbial changes in response to dietary proteins in a pig model. Journal of Nutritional Biochemistry, 2019, 67, 149-160.	4.2	4
29	A study protocol of a randomized trial evaluating the effect of using defined menu plans within an intensive personal nutritional counseling program on cardiovascular risk factors: The MoKaRi (modulation of cardiovascular risk factors) trial. Contemporary Clinical Trials Communications, 2021, 22, 100761.	1.1	3
30	Impact of processing degree on fermentation profile and chemopreventive effects of oat and waxy barley in LT97 colon adenoma cells. European Food Research and Technology, 2021, 247, 569-578.	3.3	2
31	UVB-exposed wheat germ oil increases serum 25-hydroxyvitamin D2 without improving overall vitamin D status: a randomized controlled trial. European Journal of Nutrition, 2022, 61, 2571-2583.	3.9	2
32	Letter to original article by Kaplan etÂal. 2018 - Protein bioavailability of Wolffia globosa duckweed, a novel aquatic plant, A randomized controlled trial. Clinical Nutrition, 2019, 38, 2463.	5.0	1
33	Thermal Processing has no Impact on Chemopreventive Effects of Oat and Barley Kernels in LT97 Colon Adenoma Cells. Nutrition and Cancer, 2021, 73, 2708-2719.	2.0	1
34	Dietary value and toxicological potential of macroalgae products. Trace Elements and Electrolytes, 2009, 26, 100.	0.1	1
35	Associations of fats and carbohydrates with cardiovascular disease and mortalityâ€"PURE and simple?. Lancet, The, 2018, 391, 1680-1681.	13.7	0
36	Gender- and subgroup-specific sensitivity analysis of alcohol consumption and mortality in the Ludwigshafen Risk and Cardiovascular Health (LURIC) study. Data in Brief, 2022, 41, 107873.	1.0	0