

# Afaf Kamal-Eldin

## List of Publications by Year in descending order

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191  
papers

12,849  
citations

18482

62  
h-index

26613

107  
g-index

214  
all docs

214  
docs citations

214  
times ranked

10827  
citing authors

#	ARTICLE	IF	CITATIONS
1	The chemistry and antioxidant properties of tocopherols and tocotrienols. <i>Lipids</i> , 1996, 31, 671-701.	1.7	1,597
2	Total phenolic compounds and antioxidant capacities of major fruits from Ecuador. <i>Food Chemistry</i> , 2008, 111, 816-823.	8.2	500
3	Identification and Quantification of Phenolic Compounds in Berries of <i>Fragaria</i> and <i>Rubus</i> Species (Family Rosaceae). <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6178-6187.	5.2	415
4	Distribution and Contents of Phenolic Compounds in Eighteen Scandinavian Berry Species. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4477-4486.	5.2	310
5	Alkylresorcinols in Cereals and Cereal Products. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4111-4118.	5.2	290
6	Dietary Alkylresorcinols: Absorption, Bioactivities, and Possible Use as Biomarkers of Whole-grain Wheat- and Rye-rich Foods. <i>Nutrition Reviews</i> , 2004, 62, 81-95.	5.8	272
7	A multivariate study of the correlation between tocopherol content and fatty acid composition in vegetable oils. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 1997, 74, 375-380.	1.9	264
8	High-Performance Liquid Chromatography (HPLC) Analysis of Phenolic Compounds in Berries with Diode Array and Electrospray Ionization Mass Spectrometric (MS) Detection: <i>Arbes</i> Species. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6736-6744.	5.2	246
9	Gamma-Tocopherol "An Underestimated Vitamin?". <i>Annals of Nutrition and Metabolism</i> , 2004, 48, 169-188.	1.9	235
10	Effect of fatty acids and tocopherols on the oxidative stability of vegetable oils. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 1051-1061.	1.5	213
11	Date fruit ( <i>Phoenix dactylifera</i> L.): An underutilized food seeking industrial valorization. <i>NFS Journal</i> , 2017, 6, 1-10.	4.3	211
12	SARS-CoV-2/COVID-19: Viral Genomics, Epidemiology, Vaccines, and Therapeutic Interventions. <i>Viruses</i> , 2020, 12, 526.	3.3	197
13	HPLC Method for Analysis of Secoisolariciresinol Diglucoside in Flaxseeds. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5216-5219.	5.2	189
14	Whole-Grain Foods Do Not Affect Insulin Sensitivity or Markers of Lipid Peroxidation and Inflammation in Healthy, Moderately Overweight Subjects. <i>Journal of Nutrition</i> , 2007, 137, 1401-1407.	2.9	179
15	Effects of Commercial Processing on Levels of Antioxidants in Oats ( <i>Avena sativa</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1890-1896.	5.2	172
16	Phytochemicals and Dietary Fiber Components in Rye Varieties in the HEALTHGRAIN Diversity Screen. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9758-9766.	5.2	150
17	Alkylresorcinols as biomarkers of whole-grain wheat and rye intake: plasma concentration and intake estimated from dietary records. <i>American Journal of Clinical Nutrition</i> , 2008, 87, 832-838.	4.7	149
18	High-performance liquid chromatographic analysis of secoisolariciresinol diglucoside and hydroxycinnamic acid glucosides in flaxseed by alkaline extraction. <i>Journal of Chromatography A</i> , 2003, 1012, 151-159.	3.7	147

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19	Normal-phase high-performance liquid chromatography of tocopherols and tocotrienols. <i>Journal of Chromatography A</i> , 2000, 881, 217-227.	3.7	146
20	Alkylresorcinols as Markers of Whole Grain Wheat and Rye in Cereal Products. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 8242-8246.	5.2	140
21	Localization of alkylresorcinols in wheat, rye and barley kernels. <i>Journal of Cereal Science</i> , 2008, 48, 401-406.	3.7	137
22	Antioxidant activities of $\alpha$ - and $\beta$ -tocopherols in the oxidation of rapeseed oil triacylglycerols. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1999, 76, 749-755.	1.9	135
23	Effects of dietary phenolic compounds on tocopherol, cholesterol, and fatty acids in rats. <i>Lipids</i> , 2000, 35, 427-435.	1.7	134
24	The supramolecular chemistry of lipid oxidation and antioxidation in bulk oils. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1095-1137.	1.5	132
25	Effects of $\alpha$ - and $\beta$ -tocopherols on the autooxidation of purified sunflower triacylglycerols. <i>Lipids</i> , 1998, 33, 715-722.	1.7	115
26	Effect of $\alpha$ - and $\beta$ -tocopherols on thermal polymerization of purified high-oleic sunflower triacylglycerols. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1998, 75, 1699-1703.	1.9	111
27	The New Paradigm for Lipid Oxidation and Insights to Microencapsulation of Omega-3 Fatty Acids. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 1206-1218.	11.7	111
28	Bioactive compounds produced by probiotics in food products. <i>Current Opinion in Food Science</i> , 2020, 32, 76-82.	8.0	110
29	Gas chromatographic analysis of alkylresorcinols in rye ( <i>Secale cereale</i> L) grains. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 1405-1411.	3.5	109
30	An oligomer from flaxseed composed of secoisolariciresinoldiglucoiside and 3-hydroxy-3-methyl glutaric acid residues. <i>Phytochemistry</i> , 2001, 58, 587-590.	2.9	98
31	Physical, microscopic and chemical characterisation of industrial rye and wheat brans from the Nordic countries. <i>Food and Nutrition Research</i> , 2009, 53, 1912.	2.6	98
32	Human Plasma Kinetics and Relative Bioavailability of Alkylresorcinols after Intake of Rye Bran. <i>Journal of Nutrition</i> , 2006, 136, 2760-2765.	2.9	97
33	Dose response of whole-grain biomarkers: alkylresorcinols in human plasma and their metabolites in urine in relation to intake. <i>American Journal of Clinical Nutrition</i> , 2009, 89, 290-296.	4.7	97
34	Phenolic Compounds in Berries of Black, Red, Green, and White Currants ( <i>Ribes</i> sp.). <i>Antioxidants and Redox Signaling</i> , 2001, 3, 981-993.	5.4	93
35	HPLC Analysis of Sesaminol Glucosides in Sesame Seeds. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 633-638.	5.2	92
36	Pharmacological Properties of Melanin and its Function in Health. <i>Basic and Clinical Pharmacology and Toxicology</i> , 2017, 120, 515-522.	2.5	91

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37	Alkylresorcinols in Wheat Varieties in the HEALTHGRAIN Diversity Screen. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9722-9725.	5.2	90
38	Comparison of reversed-phase liquid chromatography–mass spectrometry with electrospray and atmospheric pressure chemical ionization for analysis of dietary tocopherols. <i>Journal of Chromatography A</i> , 2007, 1157, 159-170.	3.7	89
39	Sesamin (a compound from sesame oil) increases tocopherol levels in rats fed <i>ad libitum</i> . <i>Lipids</i> , 1995, 30, 499-505.	1.7	86
40	Lipids and antioxidants in groats and hulls of Swedish oats ( <i>Avena sativa</i> L). <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 606-614.	3.5	86
41	Variations in the composition of sterols, tocopherols and lignans in seed oils from four <i>Sesamum</i> species. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 1994, 71, 149-156.	1.9	85
42	Cereal Alkylresorcinols Elevate $\hat{\alpha}$ -Tocopherol Levels in Rats and Inhibit $\hat{\beta}$ -Tocopherol Metabolism In Vitro. <i>Journal of Nutrition</i> , 2004, 134, 506-510.	2.9	85
43	Sesame seed is a rich source of dietary lignans. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2006, 83, 719.	1.9	85
44	Kinetics of antioxidant action of $\hat{\alpha}$ - and $\hat{\beta}$ -tocopherols in sunflower and soybean triacylglycerols. <i>European Journal of Lipid Science and Technology</i> , 2002, 104, 262-270.	1.5	84
45	Corn and Sesame Oils Increase Serum $\hat{\alpha}$ -Tocopherol Concentrations in Healthy Swedish Women. <i>Journal of Nutrition</i> , 2001, 131, 1195-1201.	2.9	83
46	N-3 fatty acids for human nutrition: stability considerations. <i>European Journal of Lipid Science and Technology</i> , 2002, 104, 825-836.	1.5	83
47	Research Communication: Cereal Alkylresorcinols Are Absorbed by Humans. <i>Journal of Nutrition</i> , 2003, 133, 2222-2224.	2.9	83
48	Identification of cereal alkylresorcinol metabolites in human urine—potential biomarkers of wholegrain wheat and rye intake. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2004, 809, 125-130.	2.3	78
49	Modeling of $\hat{\alpha}$ -tocopherol loss and oxidation products formed during thermoxidation in triolein and tripalmitin mixtures. <i>Lipids</i> , 2001, 36, 719-726.	1.7	77
50	Analysis of free amino acids in cereal products. <i>Food Chemistry</i> , 2007, 105, 317-324.	8.2	77
51	Alkylresorcinols as antioxidants: hydrogen donation and peroxy radical-scavenging effects. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 353-356.	3.5	76
52	Polymeric fractions containing phenol glucosides in flaxseed. <i>Food Chemistry</i> , 2002, 76, 207-212.	8.2	76
53	Phenolic Compounds in <i>Rosaceae</i> Fruits from Ecuador. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1204-1212.	5.2	76
54	Yeast-Leavened Oat Breads with High or Low Molecular Weight $\hat{\beta}$ -Glucan Do Not Differ in Their Effects on Blood Concentrations of Lipids, Insulin, or Glucose in Humans. <i>Journal of Nutrition</i> , 2004, 134, 1384-1388.	2.9	74

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55	Variation in fatty acid composition of the different acyl lipids in seed oils from four <i>Sesamum</i> species. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1994, 71, 135-139.	1.9	72
56	Chromatographic analysis of alkylresorcinols and their metabolites. <i>Journal of Chromatography A</i> , 2004, 1054, 157-164.	3.7	68
57	Lignan contents in sesame seeds and products. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 1022-1027.	1.5	68
58	A rapid gas chromatography-mass spectrometry method for quantification of alkylresorcinols in human plasma. <i>Analytical Biochemistry</i> , 2009, 385, 7-12.	2.4	68
59	Organic Acids, Sugars, and Anthocyanins Contents in Juices of Tunisian Pomegranate Fruits. <i>International Journal of Food Properties</i> , 2011, 14, 741-757.	3.0	67
60	Physical and chemical characteristics of golden-yellow and purple-red varieties of tamarillo fruit ( <i>Solanum betaceum</i> Cav.). <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 278-288.	2.8	65
61	Rye Whole Grain and Bran Intake Compared with Refined Wheat Decreases Urinary C-Peptide, Plasma Insulin, and Prostate Specific Antigen in Men with Prostate Cancer <sup>1&amp;#x2013;3</sup> . <i>Journal of Nutrition</i> , 2010, 140, 2180-2186.	2.9	65
62	Acid-catalyzed isomerization of fucosterol and $\hat{5}$ -avenasterol. <i>Lipids</i> , 1998, 33, 1073-1077.	1.7	64
63	Sesame Seed Lignans: Potent Physiological Modulators and Possible Ingredients in Functional Foods & Nutraceuticals. <i>Recent Patents on Food, Nutrition &amp; Agriculture</i> , 2011, 3, 17-29.	0.9	64
64	Seed lipids of <i>Sesamum indicum</i> and related wild species in Sudan. The sterols. <i>Journal of the Science of Food and Agriculture</i> , 1992, 59, 327-334.	3.5	63
65	Phytosterol content in seven oat cultivars grown at three locations in Sweden. <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 1021-1027.	3.5	61
66	An update on alkylresorcinols - Occurrence, bioavailability, bioactivity and utility as biomarkers. <i>Journal of Functional Foods</i> , 2014, 7, 77-89.	3.4	60
67	Alkylresorcinol Content and Homologue Composition in Durum Wheat ( <i>Triticum durum</i> ) Kernels and Pasta Products. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3012-3014.	5.2	59
68	Dietary flavonoids with a catechol structure increase $\hat{1}$ -tocopherol in rats and protect the vitamin from oxidation in vitro. <i>Journal of Lipid Research</i> , 2006, 47, 2718-2725.	4.2	59
69	Factors Influencing Acrylamide Content and Color in Rye Crisp Bread. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5985-5989.	5.2	57
70	Nuclear Magnetic Resonance-Based Metabolomics Enable Detection of the Effects of a Whole Grain Rye and Rye Bran Diet on the Metabolic Profile of Plasma in Prostate Cancer Patients. <i>Journal of Nutrition</i> , 2011, 141, 2126-2132.	2.9	55
71	Absorption of dietary alkylresorcinols in ileal-cannulated pigs and rats. <i>British Journal of Nutrition</i> , 2003, 90, 787-794.	2.3	54
72	Chemical Composition and Phenolic Compound Profile of Mortinõfo ( <i>Vaccinium floribundum</i> Kunth). <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8274-8281.	5.2	54

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73	Lignan analysis in seed oils from four <i>Sesamum</i> species: Comparison of different chromatographic methods. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1994, 71, 141-147.	1.9	52
74	Haemoglobin-mediated lipid oxidation in the fish muscle: A review. <i>Trends in Food Science and Technology</i> , 2012, 28, 33-43.	15.1	50
75	A study on the influence of fucosterol on thermal polymerisation of purified high oleic sunflower triacylglycerols. <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 573-579.	3.5	48
76	Effects of Dietary Anthocyanins on Tocopherols and Lipids in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7226-7230.	5.2	48
77	Quantitative NMR Analysis of a Sesamin Catechol Metabolite in Human Urine. <i>Journal of Nutrition</i> , 2007, 137, 940-944.	2.9	47
78	Effects of Environment and Variety on Alkylresorcinols in Wheat in the HEALTHGRAIN Diversity Screen. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9299-9305.	5.2	47
79	Intake of alkylresorcinols from wheat and rye in the United Kingdom and Sweden. <i>British Journal of Nutrition</i> , 2005, 94, 496-499.	2.3	46
80	Use of near and mid infra-red spectroscopy for analysis of protein, fat, lactose and total solids in raw cow and camel milk. <i>Food Chemistry</i> , 2021, 334, 127436.	8.2	46
81	Reproducibility of Plasma Alkylresorcinols during a 6-Week Rye Intervention Study in Men with Prostate Cancer. <i>Journal of Nutrition</i> , 2009, 139, 975-980.	2.9	45
82	On the kinetics of the autoxidation of fats: influence of pro-oxidants, antioxidants and synergists. <i>European Journal of Lipid Science and Technology</i> , 2003, 105, 83-91.	1.5	44
83	Oxidation at elevated temperatures: competition between $\hat{\alpha}$ -tocopherol and unsaturated triacylglycerols. <i>European Journal of Lipid Science and Technology</i> , 2002, 104, 228-233.	1.5	43
84	Sesamin Increases Alpha- $\hat{\omega}$ -Linolenic Acid Conversion to Docosahexaenoic Acid in Atlantic Salmon ( <i>Salmo salar</i> L.) Hepatocytes: Role of Altered Gene Expression. <i>Lipids</i> , 2008, 43, 999-1008.	1.7	43
85	Comparison of GC and colorimetry for the determination of alkylresorcinol homologues in cereal grains and products. <i>Food Chemistry</i> , 2009, 113, 1363-1369.	8.2	43
86	Effects of $\hat{\alpha}$ - and $\hat{\beta}$ -tocopherols on formation of hydroperoxides and two decomposition products from methyl linoleate. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2000, 77, 801-806.	1.9	42
87	Sex differences in the inhibition of $\hat{\beta}$ -tocopherol metabolism by a single dose of dietary sesame oil in healthy subjects. <i>American Journal of Clinical Nutrition</i> , 2008, 87, 1723-1729.	4.7	42
88	Plant Sterols and Stanols as Cholesterol-Lowering Ingredients in Functional Foods. <i>Recent Patents on Food, Nutrition &amp; Agriculture</i> , 2009, 1, 1-14.	0.9	42
89	Characterization and Analysis of Sesamolignin Diglucoside in Sesame Seeds. <i>Bioscience, Biotechnology and Biochemistry</i> , 2006, 70, 1478-1481.	1.3	40
90	Determination of alkylresorcinol metabolites in human urine by gas chromatography-mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2010, 878, 888-894.	2.3	40

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91	Reliability of fasting plasma alkylresorcinol concentrations measured 4 months apart. <i>European Journal of Clinical Nutrition</i> , 2010, 64, 698-703.	2.9	39
92	Reducing sugars, organic acids, size, color, and texture of 21 Emirati date fruit varieties (Phoenix) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	4.3	39
93	Characterisation of aldehydic acids in used and unused frying oils. <i>Journal of Chromatography A</i> , 1997, 776, 245-254.	3.7	38
94	Sesamin Supplementation Increases White Muscle Docosahexaenoic Acid (DHA) Levels in Rainbow Trout ( <i>Oncorhynchus mykiss</i> ) Fed High Alpha-Linolenic Acid (ALA) Containing Vegetable Oil: Metabolic Actions. <i>Lipids</i> , 2008, 43, 989-997.	1.7	38
95	Interaction effects of fermentation time and added asparagine and glycine on acrylamide content in yeast-leavened bread. <i>Food Chemistry</i> , 2009, 112, 767-774.	8.2	37
96	On the kinetics of the autoxidation of fats: substrates with conjugated double bonds. <i>European Journal of Lipid Science and Technology</i> , 2003, 105, 17-22.	1.5	35
97	Changes in the metabolic profile of rat liver after $\alpha$ -tocopherol deficiency as revealed by metabolomics analysis. <i>NMR in Biomedicine</i> , 2011, 24, 499-505.	2.8	34
98	Dietary fiber components, microstructure, and texture of date fruits ( <i>Phoenix dactylifera</i> , L.). <i>Scientific Reports</i> , 2020, 10, 21767.	3.3	34
99	Dietary secoisolariciresinol diglucoside and its oligomers with 3-hydroxy-3-methyl glutaric acid decrease vitamin E levels in rats. <i>British Journal of Nutrition</i> , 2004, 92, 169-176.	2.3	33
100	The Dietary Hydroxycinnamate Caffeic Acid and Its Conjugate Chlorogenic Acid Increase Vitamin E and Cholesterol Concentrations in Sprague-Dawley Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2526-2531.	5.2	32
101	Quantification of Alkylresorcinol Metabolites in Urine by HPLC with Coulometric Electrode Array Detection. <i>Clinical Chemistry</i> , 2007, 53, 1380-1383.	3.2	32
102	Presence of alkylresorcinols, potential whole grain biomarkers, in human adipose tissue. <i>British Journal of Nutrition</i> , 2010, 104, 633-636.	2.3	32
103	The effect of combining linseed oil and sesamin on the fatty acid composition in white muscle and on expression of lipid-related genes in white muscle and liver of rainbow trout ( <i>Oncorhynchus mykiss</i> ). <i>Aquaculture International</i> , 2013, 21, 843-859.	2.2	32
104	Physicochemical, rheological, and micro-structural properties of yogurts produced from mixtures of camel and bovine milks. <i>NFS Journal</i> , 2020, 19, 26-33.	4.3	32
105	Physicochemical properties, sensory quality, and coagulation behavior of camel versus bovine milk soft unripened cheeses. <i>NFS Journal</i> , 2020, 20, 28-36.	4.3	32
106	Determinants of plasma alkylresorcinol concentration in Danish post-menopausal women. <i>European Journal of Clinical Nutrition</i> , 2011, 65, 94-101.	2.9	30
107	Inability of total antioxidant activity assays to accurately assess the phenolic compounds of date palm fruit ( <i>Phoenix dactylifera</i> L.). <i>NFS Journal</i> , 2021, 22, 32-40.	4.3	30
108	Determination of alkylresorcinols and their metabolites in biological samples by gas chromatography-mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2015, 1000, 120-129.	2.3	29

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109	Dietary (+)-Catechin and BHT Markedly Increase $\alpha$ -Tocopherol Concentrations in Rats by a Tocopherol- $\beta$ -Hydroxylase-Independent Mechanism. <i>Journal of Nutrition</i> , 2003, 133, 3195-3199.	2.9	28
110	Water content and micelle size change during oxidation of sunflower and canola oils. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1971-1977.	1.5	28
111	Composition and properties of flaxseed phenolic oligomers. <i>Food Chemistry</i> , 2008, 110, 106-112.	8.2	27
112	Animal source food intake and association with blood cholesterol, glycerophospholipids and sphingolipids in a northern Swedish population. <i>International Journal of Circumpolar Health</i> , 2013, 72, 21162.	1.2	27
113	Alkylresorcinol metabolites in urine correlate with the intake of whole grains and cereal fibre in free-living Swedish adults. <i>British Journal of Nutrition</i> , 2013, 109, 129-136.	2.3	26
114	Aldehydic acids in frying oils: formation, toxicological significance and analysis. <i>Grasas Y Aceites</i> , 1996, 47, 342-348.	0.9	26
115	Kinetics of the appearance of cereal alkylresorcinols in pig plasma. <i>British Journal of Nutrition</i> , 2006, 95, 282-287.	2.3	25
116	Comparison of supercritical carbon dioxide and ethyl acetate extraction of alkylresorcinols from wheat and rye. <i>Journal of Food Composition and Analysis</i> , 2007, 20, 534-538.	3.9	25
117	Lignin is the main determinant of total dietary fiber differences between date fruit (Phoenix Tj ETQq1 1 0.784314 $\mu$ gBT /Overlock 10	4.3	25
118	The effects of extraction methods on sesame oil stability. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1995, 72, 967-969.	1.9	24
119	Numerical revelation of the kinetic significance of individual steps in the reaction mechanism of methyl linoleate peroxidation inhibited by $\alpha$ -tocopherol. <i>Chemistry and Physics of Lipids</i> , 2007, 147, 30-45.	3.2	23
120	A furofuran lignan from <i>Sesamum alatum</i> . <i>Phytochemistry</i> , 1992, 31, 2911-2912.	2.9	22
121	Alkylresorcinols in Swedish cereal food products. <i>Journal of Food Composition and Analysis</i> , 2012, 28, 119-125.	3.9	21
122	Tocopherols and tocotrienols as antioxidants for food preservation. , 2015, , 141-159.		21
123	Short communication: Caseins and $\alpha$ -lactalbumin content of camel milk ( <i>Camelus dromedarius</i> ) determined by capillary electrophoresis. <i>Journal of Dairy Science</i> , 2020, 103, 11094-11099.	3.4	21
124	Comparison of gas chromatography-mass spectrometry and high-performance liquid chromatography with coulometric electrode array detection for determination of alkylresorcinol metabolites in human urine. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2011, 879, 647-651.	2.3	20
125	$\alpha$ -, $\beta$ - and $\gamma$ -Tocopherols as inhibitors of isomerization and decomposition of cis,trans methyl linoleate hydroperoxides. <i>European Journal of Lipid Science and Technology</i> , 2001, 103, 286-291.	1.5	20
126	Effect of endo-xylanase-containing enzyme preparations and laccase on the solubility of rye bran arabinoxylan. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 617-623.	3.5	19



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127	Sesamin Modulates Gene Expression Without Corresponding Effects on Fatty acids in Atlantic Salmon ( <i>Salmo salar</i> L.). <i>Lipids</i> , 2012, 47, 897-911.	1.7	19
128	Classification of date fruit ( <i>Phoenix dactylifera</i> , L.) based on chemometric analysis with multivariate approach. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1020-1027.	3.2	19
129	Extraction, Processing, and Stabilization of Health-Promoting Fish Oils. <i>Recent Patents on Food, Nutrition &amp; Agriculture</i> , 2012, 4, 141-147.	0.9	19
130	Consumption of Sesame Oil Muffins Decreases the Urinary Excretion of $\hat{\gamma}$ -Tocopherol Metabolites in Humans. <i>Annals of the New York Academy of Sciences</i> , 2004, 1031, 365-367.	3.8	18
131	Effect of extraction pH on acrylamide content in fresh and stored rye crisp bread. <i>Journal of Food Composition and Analysis</i> , 2008, 21, 351-355.	3.9	17
132	Novel urinary alkylresorcinol metabolites as biomarkers of whole grain intake in free-living Swedish adults. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700015.	3.3	17
133	A multivariate study of $\hat{\alpha}$ -tocopherol and hydroperoxide interaction during the oxidation of methyl linoleate. <i>European Food Research and Technology</i> , 2002, 214, 52-57.	3.3	16
134	Simultaneous Pharmacokinetic Modeling of Alkylresorcinols and Their Main Metabolites Indicates Dual Absorption Mechanisms and Enterohepatic Elimination in Humans. <i>Journal of Nutrition</i> , 2014, 144, 1674-1680.	2.9	15
135	Effects of the Oxygen Content and Light Intensity on Milk Photooxidation Using Untargeted Metabolomic Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 7488-7497.	5.2	15
136	Probiotic survival, biological functionality and untargeted metabolomics of the bioaccessible compounds in fermented camel and bovine milk after in vitro digestion. <i>Food Chemistry</i> , 2021, 363, 130243.	8.2	15
137	$\hat{\alpha}$ -, $\hat{\beta}$ - and $\hat{\gamma}$ -Tocopherols as inhibitors of isomerization and decomposition of cis,trans methyl linoleate hydroperoxides. <i>European Journal of Lipid Science and Technology</i> , 2001, 103, 286-291.	1.5	14
138	Plasma levels of alkylresorcinols and incidence of endometrial cancer. <i>European Journal of Cancer Prevention</i> , 2010, 19, 73-77.	1.3	14
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