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	Hyperspectral imaging based kinetic approach to assess quality deterioration in fresh mushrooms (Agaricus bisporus) during postharvest storage. Food Control, 2022, 131, 108298.	5.5	11
2	Camel Milk. , 2022, , 504-513.		5
3	Total dietary fiber analysis in dates and other dry fruits without starch and protein hydrolyzing enzymes. Journal of Food Composition and Analysis, 2022, 108, 104415.	3.9	5
4	Invited review: Potential effects of short- and long-term intake of fermented dairy products on prevention and control of type 2 diabetes mellitus. Journal of Dairy Science, 2022, 105, 4722-4733.	3.4	10
5	Low-fat akawi cheese made from bovine-camel milk blends: Rheological properties and microstructural characteristics. Journal of Dairy Science, 2022, 105, 4843-4856.	3.4	10
6	Dehydration of date fruit (Pheonix dactylifera L.) for the production of natural sweet powder. NFS Journal, 2022, 27, 13-20.	4.3	11
7	A study on variability of bioactive proteins in camel (Camelus dromedarius) milk: Insulin, insulinâ€like growth factors, lactoferrin, immunoglobulin G, peptidoglycan recognition proteinâ€1, lysozyme and lactoperoxidase. International Journal of Dairy Technology, 2022, 75, 289-297.	2.8	11
8	The Texture of Camel Milk Cheese: Effects of Milk Composition, Coagulants, and Processing Conditions. Frontiers in Nutrition, 2022, 9, 868320.	3.7	12
9	Melanin is a plenteous bioactive phenolic compound in date fruits (Phoenix dactylifera L.). Scientific Reports, 2022, 12, 6614.	3.3	11
10	Effect of heat treatments on camel milk proteins â€“ A review. International Dairy Journal, 2022, 133, 105404.	3.0	12
11	Bioactive properties and untargeted metabolomics analysis of bioaccessible fractions of non-fermented and fermented date fruit pomace by novel yeast isolates. Food Chemistry, 2022, 396, 133666.	8.2	5
12	Use of near and mid infra-red spectroscopy for analysis of protein, fat, lactose and total solids in raw cow and camel milk. Food Chemistry, 2021, 334, 127436.	8.2	46
13	Inability of total antioxidant activity assays to accurately assess the phenolic compounds of date palm fruit (Phoenix dactylifera L.). NFS Journal, 2021, 22, 32-40.	4.3	30
14	Short communication: The effect of pectin and sodium alginate on labans made from camel milk and bovine milk. Journal of Dairy Science, 2021, 104, 5279-5284.	3.4	4
15	Effects of the Oxygen Content and Light Intensity on Milk Photooxidation Using Untargeted Metabolomic Analysis. Journal of Agricultural and Food Chemistry, 2021, 69, 7488-7497.	5.2	15
16	The effects of camel chymosin and Withania coagulans extract on camel and bovine milk cheeses. Scientific Reports, 2021, 11, 13573.	3.3	13
17	Effects of Pasteurization and High-Pressure Processing of Camel and Bovine Cheese Quality, and Proteolysis Contribution to Camel Cheese Softness. Frontiers in Nutrition, 2021, 8, 642846.	3.7	9
18	Biological activities of the bioaccessible compounds after in vitro digestion of low-fat Akawi cheese made from blends of bovine and camel milk. Journal of Dairy Science, 2021, 104, 9450-9464.	3.4	13

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19	Probiotic survival, biological functionality and untargeted metabolomics of the bioaccessible compounds in fermented camel and bovine milk after in vitro digestion. Food Chemistry, 2021, 363, 130243.	8.2	15
20	Lignin is the main determinant of total dietary fiber differences between date fruit (Phoenix) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 T	4.3	25
21	Microscopic Investigationsof Silicification and Lignification Suggest Their Coexistence in Tracheary Phytoliths in Date Fruits (Phoenix dactylifera L.). Frontiers in Plant Science, 2020, 11, 977.	3.6	9
22	Rheological characteristics and consumer acceptance of camel milk yogurts as affected by bovine proteins and hydrocolloids. International Journal of Food Properties, 2020, 23, 1347-1360.	3.0	13
23	Dietary fiber components, microstructure, and texture of date fruits (Phoenix dactylifera, L.). Scientific Reports, 2020, 10, 21767.	3.3	34
24	SARS-CoV-2/COVID-19: Viral Genomics, Epidemiology, Vaccines, and Therapeutic Interventions. Viruses, 2020, 12, 526.	3.3	197
25	Physicochemical, rheological, and micro-structural properties of yogurts produced from mixtures of camel and bovine milks. NFS Journal, 2020, 19, 26-33.	4.3	32
26	Physicochemical properties, sensory quality, and coagulation behavior of camel versus bovine milk soft unripened cheeses. NFS Journal, 2020, 20, 28-36.	4.3	32
27	Bioactive compounds produced by probiotics in food products. Current Opinion in Food Science, 2020, 32, 76-82.	8.0	110
28	Short communication: Caseins and Î±-lactalbumin content of camel milk (Camelus dromedarius) determined by capillary electrophoresis. Journal of Dairy Science, 2020, 103, 11094-11099.	3.4	21
29	Antioxidative Activity of Vitamin E. , 2019, , 19-30.		3
30	New alkylresorcinol metabolites in spot urine as biomarkers of whole grain wheat and rye intake in a Swedish middle-aged population. European Journal of Clinical Nutrition, 2018, 72, 1439-1446.	2.9	10
31	Classification of date fruit (Phoenix dactylifera, L.) based on chemometric analysis with multivariate approach. Journal of Food Measurement and Characterization, 2018, 12, 1020-1027.	3.2	19
32	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
33	Novel urinary alkylresorcinol metabolites as biomarkers of whole grain intake in freeâ€living Swedish adults. Molecular Nutrition and Food Research, 2017, 61, 1700015.	3.3	17
34	Pharmacological Properties of Melanin and its Function in Health. Basic and Clinical Pharmacology and Toxicology, 2017, 120, 515-522.	2.5	91
35	Date fruit (Phoenix dactylifera L.): An underutilized food seeking industrial valorization. NFS Journal, 2017, 6, 1-10.	4.3	211
36	The New Paradigm for Lipid Oxidation and Insights to Microencapsulation of Omegaâ€3 Fatty Acids. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 1206-1218.	11.7	111

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37	Design of flavonoid microparticles with channel forming properties to improve oxidative stability of sunflower oil. European Journal of Lipid Science and Technology, 2017, 119, 1700135.	1.5	1
38	Dietary Fiber: Bran. , 2016, , 378-382.		1
39	The supramolecular chemistry of lipid oxidation and antioxidation in bulk oils. European Journal of Lipid Science and Technology, 2015, 117, 1095-1137.	1.5	132
40	Tocopherols and tocotrienols as antioxidants for food preservation. , 2015, , 141-159.		21
41	Determination of alkylresorcinols and their metabolites in biological samples by gas chromatographyâ€“mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2015, 1000, 120-129.	2.3	29
42	Stabilization of cod liver oil with a quaternary combination of Î±â€tocopherol and synergists: Method of assessment. European Journal of Lipid Science and Technology, 2015, 117, 1598-1606.	1.5	7
43	Quality attributes, moisture sorption isotherm, phenolic content and antioxidative activities of tomato (Lycopersicon esculentum L.) as influenced by method of drying. Journal of Food Science and Technology, 2015, 52, 7059-7069.	2.8	8
44	Water content and micelle size change during oxidation of sunflower and canola oils. European Journal of Lipid Science and Technology, 2015, 117, 1971-1977.	1.5	28
45	Alkylresorcinols in Rye: Occurrence, Pharmacokinetics, and Bioavailability. , 2014, , 85-108.		3
46	Alkylresorcinols and Their Metabolites as Biomarkers of Whole-Grain Rye and Wheat Intake. , 2014, , 159-187.		1
47	Simultaneous Pharmacokinetic Modeling of Alkylresorcinols and Their Main Metabolites Indicates Dual Absorption Mechanisms and Enterohepatic Elimination in Humans. Journal of Nutrition, 2014, 144, 1674-1680.	2.9	15
48	Antioxidant activities and interactions of Î±- and Î³-tocopherols within canola and soybean emulsions. European Journal of Lipid Science and Technology, 2014, 116, 781-782.	1.5	4
49	Development of antibodies for determination of alkylresorcinol metabolites in human urine and elucidation of ELISA cross-reactivity. Journal of Immunological Methods, 2014, 413, 12-24.	1.4	10
50	An update on alkylresorcinols â€“ Occurrence, bioavailability, bioactivity and utility as biomarkers. Journal of Functional Foods, 2014, 7, 77-89.	3.4	60
51	Food, Supplements, and Drugs: Pharmacokinetics Interactions and their Implications. Journal of Bioequivalence & Bioavailability, 2014, 06, .	0.1	0
52	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 (Oncorhynchus mykiss). Aquaculture International, 2013, 21, 843-859.	2.2	32
53	Alkylresorcinol metabolites in urine correlate with the intake of whole grains and cereal fibre in free-living Swedish adults. British Journal of Nutrition, 2013, 109, 129-136.	2.3	26
54	Chain Length of Dietary Alkylresorcinols Affects Their In Vivo Elimination Kinetics in Rats. Journal of Nutrition, 2013, 143, 1573-1578.	2.9	12

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55	Animal source food intake and association with blood cholesterol, glycerophospholipids and sphingolipids in a northern Swedish population. International Journal of Circumpolar Health, 2013, 72, 21162.	1.2	27
56	Preface. Recent Patents on Food, Nutrition & Agriculture, 2013, 5, 1-1.	0.9	3
57	Date seed powderâ€containing bread exhibits higher levels of flavonoids and antioxidant capacity compared to regular and whole wheat bread. FASEB Journal, 2013, 27, .	0.5	2
58	Reliability of fasting plasma alkylresorcinol metabolites concentrations measured 4 months apart. European Journal of Clinical Nutrition, 2012, 66, 968-970.	2.9	12
59	Alkylresorcinol Metabolism in Swedish Adults Is Affected by Factors Other Than Intake of Whole-Grain Wheat and Rye,. Journal of Nutrition, 2012, 142, 1479-1486.	2.9	13
60	Haemoglobin-mediated lipid oxidation in the fish muscle: A review. Trends in Food Science and Technology, 2012, 28, 33-43.	15.1	50
61	Alkylresorcinols in Swedish cereal food products. Journal of Food Composition and Analysis, 2012, 28, 119-125.	3.9	21
62	Processing and Utilization of Palm Date Fruits for Edible Applications. Recent Patents on Food, Nutrition & Agriculture, 2012, 4, 78-86.	0.9	5
63	Sesamin Modulates Gene Expression Without Corresponding Effects on Fatty acids in Atlantic Salmon (Salmo salar L.). Lipids, 2012, 47, 897-911.	1.7	19
64	Processing and Utilization of Palm Date Fruits for Edible Applications. Recent Patents on Food, Nutrition & Agriculture, 2012, 4, 78-86.	0.9	9
65	Extraction, Processing, and Stabilization of Health-Promoting Fish Oils. Recent Patents on Food, Nutrition & Agriculture, 2012, 4, 141-147.	0.9	19
66	Dietary Biomarkers and the Unresolved Challenges. Journal of Bioequivalence & Bioavailability, 2012, 04, .	0.1	0
67	Organic Acids, Sugars, and Anthocyanins Contents in Juices of Tunisian Pomegranate Fruits. International Journal of Food Properties, 2011, 14, 741-757.	3.0	67
68	Sesame Seed Lignans: Potent Physiological Modulators and Possible Ingredients in Functional Foods & Nutraceuticals. Recent Patents on Food, Nutrition & Agriculture, 2011, 3, 17-29.	0.9	64
69	Determinants of plasma alkylresorcinol concentration in Danish post-menopausal women. European Journal of Clinical Nutrition, 2011, 65, 94-101.	2.9	30
70	Changes in the metabolic profile of rat liver after Î±â€tocopherol deficiency as revealed by metabolomics analysis. NMR in Biomedicine, 2011, 24, 499-505.	2.8	34
71	Comparison of gas chromatographyâ€“mass spectrometry and high-performance liquid chromatography with coulometric electrode array detection for determination of alkylresorcinol metabolites in human urine. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2011, 879, 647-651.	2.3	20
72	Nuclear Magnetic Resonanceâ€“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. Journal of Nutrition, 2011, 141, 2126-2132.	2.9	55

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73	Fortification with Free Amino Acids Affects Acrylamide Content in Yeast Leavened Bread. , 2011, , 325-335.		6
74	Presence of alkylresorcinols, potential whole grain biomarkers, in human adipose tissue. British Journal of Nutrition, 2010, 104, 633-636.	2.3	32
75	Plasma levels of alkylresorcinols and incidence of endometrial cancer. European Journal of Cancer Prevention, 2010, 19, 73-77.	1.3	14
76	Determination of alkylresorcinol metabolites in human urine by gas chromatographyâ€“mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2010, 878, 888-894.	2.3	40
77	Determination of androstenone levels in porcine plasma by LC-MS/MS. Food Chemistry, 2010, 122, 1278-1282.	8.2	9
78	Reliability of fasting plasma alkylresorcinol concentrations measured 4 months apart. European Journal of Clinical Nutrition, 2010, 64, 698-703.	2.9	39
79	Rye Whole Grain and Bran Intake Compared with Refined Wheat Decreases Urinary C-Peptide, Plasma Insulin, and Prostate Specific Antigen in Men with Prostate Cancer1â€“3. Journal of Nutrition, 2010, 140, 2180-2186.	2.9	65
80	Effects of Environment and Variety on Alkylresorcinols in Wheat in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2010, 58, 9299-9305.	5.2	47
81	Sesame Seed Oil. , 2009, , 267-282.		7
82	Tree Nut Oils. , 2009, , 127-149.		9
83	Nigella (Black Cumin) Seed Oil. , 2009, , 299-311.		4
84	ANALYTICAL PROCEDURES FOR DETERMINATION OF ALK(EN)YLRESORCINOLS IN CEREALS AND CEREAL PRODUCTS. , 2009, , 25-40.		2
85	Oat Oil. , 2009, , 433-454.		1
86	Flax, Perilla, and Camelina Seed Oils: Î±-Linolenic Acid-rich Oils. , 2009, , 151-183.		1
87	Plant Sterols and Stanols as Cholesterol-Lowering Ingredients in Functional Foods. Recent Patents on Food, Nutrition & Agriculture, 2009, 1, 1-14.	0.9	42
88	Dose response of whole-grain biomarkers: alkylresorcinols in human plasma and their metabolites in urine in relation to intake. American Journal of Clinical Nutrition, 2009, 89, 290-296.	4.7	97
89	Physical, microscopic and chemical characterisation of industrial rye and wheat brans from the Nordic countries. Food and Nutrition Research, 2009, 53, 1912.	2.6	98
90	Reproducibility of Plasma Alkylresorcinols during a 6-Week Rye Intervention Study in Men with Prostate Cancer. Journal of Nutrition, 2009, 139, 975-980.	2.9	45

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91	Comparison of GC and colorimetry for the determination of alkylresorcinol homologues in cereal grains and products. Food Chemistry, 2009, 113, 1363-1369.	8.2	43
92	Interaction effects of fermentation time and added asparagine and glycine on acrylamide content in yeast-leavened bread. Food Chemistry, 2009, 112, 767-774.	8.2	37
93	A rapid gas chromatographyâ€“mass spectrometry method for quantification of alkylresorcinols in human plasma. Analytical Biochemistry, 2009, 385, 7-12.	2.4	68
94	Phenolic Compounds inRosaceaeFruits from Ecuador. Journal of Agricultural and Food Chemistry, 2009, 57, 1204-1212.	5.2	76
95	Chemical Composition and Phenolic Compound Profile of Mortinìƒo (Vaccinium floribundumKunth). Journal of Agricultural and Food Chemistry, 2009, 57, 8274-8281.	5.2	54
96	Physical and chemical characteristics of golden-yellow and purple-red varieties of tamarillo fruit (Solanum betaceumCav.). International Journal of Food Sciences and Nutrition, 2009, 60, 278-288.	2.8	65
97	Sesamin Supplementation Increases White Muscle Docosahexaenoic Acid (DHA) Levels in Rainbow Trout (Oncorhynchus mykiss) Fed High Alphaâ€Linolenic Acid (ALA) Containing Vegetable Oil: Metabolic Actions. Lipids, 2008, 43, 989-997.	1.7	38
98	Sesamin Increases Alphaâ€Linolenic Acid Conversion to Docosahexaenoic Acid in Atlantic Salmon (Salmo salar L.) Hepatocytes: Role of Altered Gene Expression. Lipids, 2008, 43, 999-1008.	1.7	43
99	Balance between polyunsaturated fatty acids and antioxidants in nutrition. Lipid Technology, 2008, 20, 80-83.	0.3	8
100	Effect of extraction pH on acrylamide content in fresh and stored rye crisp bread. Journal of Food Composition and Analysis, 2008, 21, 351-355.	3.9	17
101	Composition and properties of flaxseed phenolic oligomers. Food Chemistry, 2008, 110, 106-112.	8.2	27
102	Total phenolic compounds and antioxidant capacities of major fruits from Ecuador. Food Chemistry, 2008, 111, 816-823.	8.2	500
103	Localization of alkylresorcinols in wheat, rye and barley kernels. Journal of Cereal Science, 2008, 48, 401-406.	3.7	137
104	Alkylresorcinols in Wheat Varieties in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2008, 56, 9722-9725.	5.2	90
105	Phytochemicals and Dietary Fiber Components in Rye Varieties in the HEALTHGRAIN Diversity Screen. Journal of Agricultural and Food Chemistry, 2008, 56, 9758-9766.	5.2	150
106	Moisture Enhances Acrylamide Reduction during Storage in Model Studies of Rye Crispbread. Journal of Agricultural and Food Chemistry, 2008, 56, 11234-11237.	5.2	8
107	Alkylresorcinols as biomarkers of whole-grain wheat and rye intake: plasma concentration and intake estimated from dietary records. American Journal of Clinical Nutrition, 2008, 87, 832-838.	4.7	149
108	Sex differences in the inhibition of Î³-tocopherol metabolism by a single dose of dietary sesame oil in healthy subjects. American Journal of Clinical Nutrition, 2008, 87, 1723-1729.	4.7	42

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109	Quantification of Alkylresorcinol Metabolites in Urine by HPLC with Coulometric Electrode Array Detection. Clinical Chemistry, 2007, 53, 1380-1383.	3.2	32
110	Whole-Grain Foods Do Not Affect Insulin Sensitivity or Markers of Lipid Peroxidation and Inflammation in Healthy, Moderately Overweight Subjects. Journal of Nutrition, 2007, 137, 1401-1407.	2.9	179
111	Quantitative NMR Analysis of a Sesamin Catechol Metabolite in Human Urine. Journal of Nutrition, 2007, 137, 940-944.	2.9	47
112	Lignan contents in sesame seeds and products. European Journal of Lipid Science and Technology, 2007, 109, 1022-1027.	1.5	68
113	Numerical revelation of the kinetic significance of individual steps in the reaction mechanism of methyl linoleate peroxidation inhibited by Î±-tocopherol. Chemistry and Physics of Lipids, 2007, 147, 30-45.	3.2	23
114	Comparison of reversed-phase liquid chromatographyâ€“mass spectrometry with electrospray and atmospheric pressure chemical ionization for analysis of dietary tocopherols. Journal of Chromatography A, 2007, 1157, 159-170.	3.7	89
115	Analysis of free amino acids in cereal products. Food Chemistry, 2007, 105, 317-324.	8.2	77
116	Comparison of supercritical carbon dioxide and ethyl acetate extraction of alkylresorcinols from wheat and rye. Journal of Food Composition and Analysis, 2007, 20, 534-538.	3.9	25
117	HPLC Analysis of Sesaminol Glucosides in Sesame Seeds. Journal of Agricultural and Food Chemistry, 2006, 54, 633-638.	5.2	92
118	Human Plasma Kinetics and Relative Bioavailability of Alkylresorcinols after Intake of Rye Bran. Journal of Nutrition, 2006, 136, 2760-2765.	2.9	97
119	Kinetics of the appearance of cereal alkylresorcinols in pig plasma. British Journal of Nutrition, 2006, 95, 282-287.	2.3	25
120	Alkylresorcinol Content and Homologue Composition in Durum Wheat (Triticum durum) Kernels and Pasta Products. Journal of Agricultural and Food Chemistry, 2006, 54, 3012-3014.	5.2	59
121	Sesame seed is a rich source of dietary lignans. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 719.	1.9	85
122	Effect of fatty acids and tocopherols on the oxidative stability of vegetable oils. European Journal of Lipid Science and Technology, 2006, 108, 1051-1061.	1.5	213
123	Dietary flavonoids with a catechol structure increase Î±-tocopherol in rats and protect the vitamin from oxidation in vitro. Journal of Lipid Research, 2006, 47, 2718-2725.	4.2	59
124	Characterization and Analysis of Sesamolinol Diglucoside in Sesame Seeds. Bioscience, Biotechnology and Biochemistry, 2006, 70, 1478-1481.	1.3	40
125	Intake of alkylresorcinols from wheat and rye in the United Kingdom and Sweden. British Journal of Nutrition, 2005, 94, 496-499.	2.3	46
126	Factors Influencing Acrylamide Content and Color in Rye Crisp Bread. Journal of Agricultural and Food Chemistry, 2005, 53, 5985-5989.	5.2	57

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127	Kinetic Analysis of Lipid Oxidation Data. , 2005, , .		11
128	Yeast-Leavened Oat Breads with High or Low Molecular Weight Î²-Glucan Do Not Differ in Their Effects on Blood Concentrations of Lipids, Insulin, or Glucose in Humans. Journal of Nutrition, 2004, 134, 1384-1388.	2.9	74
129	Dietary Alkylresorcinols: Absorption, Bioactivities, and Possible Use as Biomarkers of Whole-grain Wheat- and Rye-rich Foods. Nutrition Reviews, 2004, 62, 81-95.	5.8	272
130	Alkylresorcinols as Markers of Whole Grain Wheat and Rye in Cereal Products. Journal of Agricultural and Food Chemistry, 2004, 52, 8242-8246.	5.2	140
131	Distribution and Contents of Phenolic Compounds in Eighteen Scandinavian Berry Species. Journal of Agricultural and Food Chemistry, 2004, 52, 4477-4486.	5.2	310
132	Consumption of Sesame Oil Muffins Decreases the Urinary Excretion of Î³-Tocopherol Metabolites in Humans. Annals of the New York Academy of Sciences, 2004, 1031, 365-367.	3.8	18
133	Identification of cereal alkylresorcinol metabolites in human urineâ€"potential biomarkers of wholegrain wheat and rye intake. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2004, 809, 125-130.	2.3	78
134	Chromatographic analysis of alkylresorcinols and their metabolites. Journal of Chromatography A, 2004, 1054, 157-164.	3.7	68
135	Gamma-Tocopherol â€“ An Underestimated Vitamin?. Annals of Nutrition and Metabolism, 2004, 48, 169-188.	1.9	235
136	Identification and Quantification of Phenolic Compounds in Berries ofFragariaandRubusSpecies (Family Rosaceae). Journal of Agricultural and Food Chemistry, 2004, 52, 6178-6187.	5.2	415
137	Cereal Alkylresorcinols Elevate Î³-Tocopherol Levels in Rats and Inhibit Î³-Tocopherol Metabolism In Vitro. Journal of Nutrition, 2004, 134, 506-510.	2.9	85
138	Dietary secoisolariciresinol diglucoside and its oligomers with 3-hydroxy-3-methyl glutaric acid decrease vitamin E levels in rats. British Journal of Nutrition, 2004, 92, 169-176.	2.3	33
139	On the kinetics of the autoxidation of fats: substrates with conjugated double bonds. European Journal of Lipid Science and Technology, 2003, 105, 17-22.	1.5	35
140	On the kinetics of the autoxidation of fats: influence of pro-oxidants, antioxidants and synergists. European Journal of Lipid Science and Technology, 2003, 105, 83-91.	1.5	44
141	Oxidation of mixtures of triolein and trilinolein at elevated temperatures. European Journal of Lipid Science and Technology, 2003, 105, 165-170.	1.5	11
142	Effect ofendo-xylanase-containing enzyme preparations and laccase on the solubility of rye bran arabinoxylan. Journal of the Science of Food and Agriculture, 2003, 83, 617-623.	3.5	19
143	High-performance liquid chromatographic analysis of secoisolariciresinol diglucoside and hydroxycinnamic acid glucosides in flaxseed by alkaline extraction. Journal of Chromatography A, 2003, 1012, 151-159.	3.7	147
144	Alkylresorcinols in Cereals and Cereal Products. Journal of Agricultural and Food Chemistry, 2003, 51, 4111-4118.	5.2	290

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145	The Dietary Hydroxycinnamate Caffeic Acid and Its Conjugate Chlorogenic Acid Increase Vitamin E and Cholesterol Concentrations in Sprague˜Dawley Rats. Journal of Agricultural and Food Chemistry, 2003, 51, 2526-2531.	5.2	32
146	High-Performance Liquid Chromatography (HPLC) Analysis of Phenolic Compounds in Berries with Diode Array and Electrospray Ionization Mass Spectrometric (MS) Detection:ÂRibesSpecies. Journal of Agricultural and Food Chemistry, 2003, 51, 6736-6744.	5.2	246
147	Absorption of dietary alkylresorcinols in ileal-cannulated pigs and rats. British Journal of Nutrition, 2003, 90, 787-794.	2.3	54
148	Dietary (+)-Catechin and BHT Markedly Increase Î±-Tocopherol Concentrations in Rats by a Tocopherol-Ï‰-Hydroxylaseâ€“Independent Mechanism. Journal of Nutrition, 2003, 133, 3195-3199.	2.9	28
149	Research Communication: Cereal Alkylresorcinols Are Absorbed by Humans. Journal of Nutrition, 2003, 133, 2222-2224.	2.9	83
150	The Challenging Contribution of Hydroperoxides to the Lipid Oxidation Mechanism. , 2003, , .		13
151	Effects of Dietary Anthocyanins on Tocopherols and Lipids in Rats. Journal of Agricultural and Food Chemistry, 2002, 50, 7226-7230.	5.2	48
152	Oxidation at elevated temperatures: competition between Î±-tocopherol and unsaturated triacylglycerols. European Journal of Lipid Science and Technology, 2002, 104, 228-233.	1.5	43
153	Kinetics of antioxidant action ofÎ±- andÎ³-toco-pherols in sunflower and soybean triacylglycerols. European Journal of Lipid Science and Technology, 2002, 104, 262-270.	1.5	84
154	N-3 fatty acids for human nutrition: stability considerations. European Journal of Lipid Science and Technology, 2002, 104, 825-836.	1.5	83
155	Lipids and antioxidants in groats and hulls of Swedish oats (Avena sativa L). Journal of the Science of Food and Agriculture, 2002, 82, 606-614.	3.5	86
156	A multivariate study of Î±-tocopherol and hydroperoxide interaction during the oxidation of methyl linoleate. European Food Research and Technology, 2002, 214, 52-57.	3.3	16
157	Polymeric fractions containing phenol glucosides in flaxseed. Food Chemistry, 2002, 76, 207-212.	8.2	76
158	Effects of Commercial Processing on Levels of Antioxidants in Oats (Avena sativaL.). Journal of Agricultural and Food Chemistry, 2002, 50, 1890-1896.	5.2	172
159	Phenolic Compounds in Berries of Black, Red, Green, and White Currants (Ribes sp.). Antioxidants and Redox Signaling, 2001, 3, 981-993.	5.4	93
160	Corn and Sesame Oils Increase Serum Î³-Tocopherol Concentrations in Healthy Swedish Women. Journal of Nutrition, 2001, 131, 1195-1201.	2.9	83
161	Modeling of Î±-tocopherol loss and oxidation products formed during thermoxidation in triolein and tripalmitin mixtures. Lipids, 2001, 36, 719-726.	1.7	77
162	An oligomer from flaxseed composed of secoisolariciresinoldiglucoside and 3-hydroxy-3-methyl glutaric acid residues. Phytochemistry, 2001, 58, 587-590.	2.9	98

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163	Gas chromatographic analysis of alkylresorcinols in rye (Secale cerealeL) grains. Journal of the Science of Food and Agriculture, 2001, 81, 1405-1411.	3.5	109
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