

Pirjo H Mattila

List of Publications by Year in descending order

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papers

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times ranked

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#	ARTICLE	IF	CITATIONS
1	Contents of Vitamins, Mineral Elements, and Some Phenolic Compounds in Cultivated Mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 2343-2348.	5.2	528
2	Contents of Phenolic Acids, Alkyl- and Alkenylresorcinols, and Avenanthramides in Commercial Grain Products. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8290-8295.	5.2	472
3	Determination of Free and Total Phenolic Acids in Plant-Derived Foods by HPLC with Diode-Array Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3660-3667.	5.2	376
4	Favorable effects of berry consumption on platelet function, blood pressure, and HDL cholesterol. <i>American Journal of Clinical Nutrition</i> , 2008, 87, 323-331.	4.7	369
5	Phenolic Acids in Berries, Fruits, and Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7193-7199.	5.2	368
6	Phenolic acids in potatoes, vegetables, and some of their products. <i>Journal of Food Composition and Analysis</i> , 2007, 20, 152-160.	3.9	367
7	Dietary Intake and Major Food Sources of Polyphenols in Finnish Adults ³ . <i>Journal of Nutrition</i> , 2008, 138, 562-566.	2.9	346
8	Contents of Anthocyanins and Ellagitannins in Selected Foods Consumed in Finland. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1612-1619.	5.2	342
9	Flavonoids and other phenolic compounds in Andean indigenous grains: Quinoa (<i>Chenopodium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 2010, 120, 128-133.	8.2	312
10	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
11	Determination of Flavonoids in Plant Material by HPLC with Diode-Array and Electro-Array Detections. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5834-5841.	5.2	275
12	Basic Composition and Amino Acid Contents of Mushrooms Cultivated in Finland. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6419-6422.	5.2	235
13	Changes in the mineral and trace element contents of cereals, fruits and vegetables in Finland. <i>Journal of Food Composition and Analysis</i> , 2007, 20, 487-495.	3.9	225
14	Functional properties of edible mushrooms. <i>Nutrition</i> , 2000, 16, 694-696.	2.4	206
15	Proanthocyanidins in Common Food Products of Plant Origin. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7899-7906.	5.2	195
16	Sterol and vitamin D ₂ contents in some wild and cultivated mushrooms. <i>Food Chemistry</i> , 2002, 76, 293-298.	8.2	162
17	Effects of dietary phytase and cholecalciferol on phosphorus bioavailability in rainbow trout (<i>Oncorhynchus mykiss</i>). <i>Aquaculture</i> , 1998, 163, 309-323.	3.5	139
18	Vitamin D Contents in Edible Mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 1994, 42, 2449-2453.	5.2	138

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19	Nutritional Value of Commercial Protein-Rich Plant Products. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 108-115.	3.2	131
20	HPLC Determination of Extractable and Unextractable Proanthocyanidins in Plant Materials. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 7617-7624.	5.2	122
21	Coenzymes Q9 and Q10: Contents in Foods and Dietary Intake. <i>Journal of Food Composition and Analysis</i> , 2001, 14, 409-417.	3.9	101
22	Isolation and Structure Elucidation of Procyanidin Oligomers from Saskatoon Berries (<i>Amelanchier</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 7617-7624.	5.2	101
23	Contents of Cholecalciferol, Ergocalciferol, and Their 25-Hydroxylated Metabolites in Milk Products and Raw Meat and Liver As Determined by HPLC. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 2394-2399.	5.2	91
24	Stability of anthocyanins in berry juices stored at different temperatures. <i>Journal of Food Composition and Analysis</i> , 2013, 31, 12-19.	3.9	91
25	Cholecalciferol and 25-Hydroxycholecalciferol Content of Chicken Egg Yolk As Affected by the Cholecalciferol Content of Feed. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4089-4092.	5.2	89
26	Bioavailability of Various Polyphenols from a Diet Containing Moderate Amounts of Berries. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3927-3932.	5.2	88
27	Simultaneous HPLC analysis of fat-soluble vitamins in selected animal products after small-scale extraction. <i>Food Chemistry</i> , 2000, 71, 535-543.	8.2	87
28	Cholecalciferol and 25-Hydroxycholecalciferol Contents in Fish and Fish Products. <i>Journal of Food Composition and Analysis</i> , 1995, 8, 232-243.	3.9	71
29	Determination of phylloquinone in oils, margarines and butter by high-performance liquid chromatography with electrochemical detection. <i>Food Chemistry</i> , 1997, 59, 473-480.	8.2	71
30	Effect of Household Cooking on the Vitamin D content in Fish, Eggs, and Wild Mushrooms. <i>Journal of Food Composition and Analysis</i> , 1999, 12, 153-160.	3.9	70
31	Effect of Different Vitamin D Supplementations in Poultry Feed on Vitamin D Content of Eggs and Chicken Meat. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8298-8303.	5.2	69
32	Bioavailability of vitamin D from wild edible mushrooms (<i>Cantharellus tubaeformis</i>) as measured with a human bioassay. <i>American Journal of Clinical Nutrition</i> , 1999, 69, 95-98.	4.7	68
33	Consumption of chokeberry (<i>Aronia mitschurinii</i>) products modestly lowered blood pressure and reduced low-grade inflammation in patients with mildly elevated blood pressure. <i>Nutrition Research</i> , 2016, 36, 1222-1230.	2.9	62
34	Determination of Phylloquinone in Vegetables, Fruits, and Berries by High-Performance Liquid Chromatography with Electrochemical Detection. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4644-4649.	5.2	61
35	Blood pressure-lowering properties of chokeberry (<i>Aronia mitchurinii</i> , var. Viking). <i>Journal of Functional Foods</i> , 2010, 2, 163-169.	3.4	60
36	High variability in flavonoid contents and composition between different North-European currant (<i>Ribes</i> spp.) varieties. <i>Food Chemistry</i> , 2016, 204, 14-20.	8.2	60

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37	Polyphenol and vitamin C contents in European commercial blackcurrant juice products. <i>Food Chemistry</i> , 2011, 127, 1216-1223.	8.2	58
38	Determination of vitamin D3 in egg yolk by high-performance liquid chromatography with diode array detection. <i>Journal of Food Composition and Analysis</i> , 1992, 5, 281-290.	3.9	52
39	Fortification of blackcurrant juice with crowberry: Impact on polyphenol composition, urinary phenolic metabolites, and postprandial glycemic response in healthy subjects. <i>Journal of Functional Foods</i> , 2012, 4, 746-756.	3.4	52
40	Effect of Cholecalciferol-Enriched Hen Feed on Egg Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 283-287.	5.2	44
41	Flavonoids, anthocyanins, phenolamides, benzoxazinoids, lignans and alkylresorcinols in rye (<i>Secale</i>) Tj ETQq1 1 0.784314 rgBT /Over	3.7	43
42	Possible Factors Responsible for the High Variation in the Cholecalciferol Contents of Fish. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3891-3896.	5.2	36
43	Contents of phytochemicals and antinutritional factors in commercial protein-rich plant products. <i>Food Quality and Safety</i> , 2018, , .	1.8	36
44	Fish and fish side streams are valuable sources of high-value components. <i>Food Quality and Safety</i> , 2019, 3, 209-226.	1.8	36
45	Determination of 25-Hydroxycholecalciferol Content in Egg Yolk by HPLC. <i>Journal of Food Composition and Analysis</i> , 1993, 6, 250-255.	3.9	31
46	Comparison of In-Line Connected Diode Array and Electrochemical Detectors in the High-Performance Liquid Chromatographic Analysis of Coenzymes Q9 and Q10 in Food Materials. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1229-1233.	5.2	29
47	Lipid oxidation inhibition capacity of plant extracts and powders in a processed meat model system. <i>Meat Science</i> , 2020, 162, 108033.	5.5	29
48	Influence of low dietary cholecalciferol intake on phosphorus and trace element metabolism by rainbow trout (<i>Oncorhynchus mykiss</i> , Walbaum). <i>Comparative Biochemistry and Physiology Part A, Molecular & Integrative Physiology</i> , 1999, 122, 117-125.	1.8	27
49	Toxicological and bioactivity evaluation of blackcurrant press cake, sea buckthorn leaves and bark from Scots pine and Norway spruce extracts under a green integrated approach. <i>Food and Chemical Toxicology</i> , 2021, 153, 112284.	3.6	26
50	Bilberry and Sea Buckthorn Leaves and Their Subcritical Water Extracts Prevent Lipid Oxidation in Meat Products. <i>Foods</i> , 2020, 9, 265.	4.3	21
51	Impact of enzymatic hydrolysis on the nutrients, phytochemicals and sensory properties of oil hemp seed cake (<i>Cannabis sativa</i> L. FINOLA variety). <i>Food Chemistry</i> , 2020, 320, 126530.	8.2	21
52	New analytical aspects of vitamin D in foods. <i>Food Chemistry</i> , 1996, 57, 95-99.	8.2	19
53	Possibilities to raise vitamin D content of rainbow trout (<i>Oncorhynchus mykiss</i>) by elevated feed cholecalciferol contents. , 1999, 79, 195-198.		16
54	Dihydrovitamin K1 in oils and margarines. <i>Food Chemistry</i> , 1999, 64, 411-414.	8.2	14

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55	Accumulation of Phenolic Acids during Storage over Differently Handled Fresh Carrots. <i>Foods</i> , 2020, 9, 1515.	4.3	11
56	Phylloquinone (Vitamin K1) in Cereal Products. <i>Cereal Chemistry</i> , 1998, 75, 113-116.	2.2	9
57	Inoculation success of <i>Inonotus obliquus</i> in living birch (<i>Betula</i> spp.). <i>Forest Ecology and Management</i> , 2021, 492, 119244.	3.2	7
58	Postprandial glycaemic response to berry nectars containing inverted sucrose. <i>Journal of Nutritional Science</i> , 2017, 6, e4.	1.9	6
59	The effect of gradual addition of camelina seeds in the diet of rainbow trout (<i>Oncorhynchus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.8	4
60	Effects of Weak Acids on the Microbiological, Nutritional and Sensory Quality of Baltic Herring (<i>Clupea harengus membras</i>). <i>Foods</i> , 2022, 11, 1717.	4.3	4
61	Intake of vitamins B1, B2, C, A and E estimated on the basis of analysis of weekly diets of 19 Finnish hospitals. <i>Journal of Human Nutrition and Dietetics</i> , 1999, 12, 293-300.	2.5	2
62	Underutilized Northern plant sources and technological aspects for recovering their polyphenols. <i>Advances in Food and Nutrition Research</i> , 2021, 98, 125-169.	3.0	2