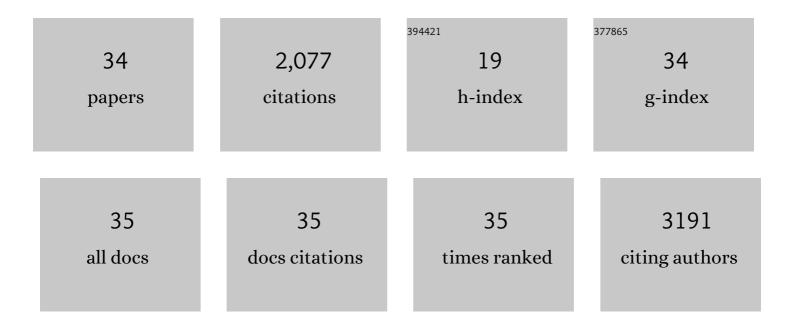
Erica L Bakota

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Multi-hierarchical self-assembly of a collagen mimetic peptide from triple helix to nanofibre and hydrogel. Nature Chemistry, 2011, 3, 821-828.	13.6	559
2	Self-Assembly of Multidomain Peptides:  Balancing Molecular Frustration Controls Conformation and Nanostructure. Journal of the American Chemical Society, 2007, 129, 12468-12472.	13.7	322
3	Injectable Multidomain Peptide Nanofiber Hydrogel as a Delivery Agent for Stem Cell Secretome. Biomacromolecules, 2011, 12, 1651-1657.	5.4	174
4	Margarine from Organogels of Plant Wax and Soybean Oil. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1705-1712.	1.9	118
5	Comparative lipid production by oleaginous yeasts in hydrolyzates of lignocellulosic biomass and process strategy for high titers. Biotechnology and Bioengineering, 2016, 113, 1676-1690.	3.3	110
6	Enzymatic Cross-Linking of a Nanofibrous Peptide Hydrogel. Biomacromolecules, 2011, 12, 82-87.	5.4	95
7	Preparation of Margarines from Organogels of Sunflower Wax and Vegetable Oils. Journal of Food Science, 2014, 79, C1926-32.	3.1	90
8	Self-Assembling Multidomain Peptide Fibers with Aromatic Cores. Biomacromolecules, 2013, 14, 1370-1378.	5.4	83
9	Self-Assembling Peptide Coatings Designed for Highly Luminescent Suspension of Single-Walled Carbon Nanotubes. Journal of the American Chemical Society, 2008, 130, 17134-17140.	13.7	69
10	Detection of Corn Adulteration in Brazilian Coffee (<i>Coffea arabica</i>) by Tocopherol Profiling and Near-Infrared (NIR) Spectroscopy. Journal of Agricultural and Food Chemistry, 2015, 63, 10662-10668.	5.2	51
11	Antioxidant Activity of Sesamol in Soybean Oil Under Frying Conditions. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 659-666.	1.9	41
12	Peptide Nanofibers Preconditioned with Stem Cell Secretome Are Renoprotective. Journal of the American Society of Nephrology: JASN, 2011, 22, 704-717.	6.1	39
13	Multidomain Peptides as Single-Walled Carbon Nanotube Surfactants in Cell Culture. Biomacromolecules, 2009, 10, 2201-2206.	5.4	36
14	Fatal Intoxication Involving 3-MeO-PCP: A Case Report and Validated Method. Journal of Analytical Toxicology, 2016, 40, 504-510.	2.8	34
15	Case Reports of Fatalities Involving Tianeptine in the United States. Journal of Analytical Toxicology, 2018, 42, 503-509.	2.8	32
16	Synthesis of steryl ferulates with various sterol structures and comparison of their antioxidant activity. Food Chemistry, 2015, 169, 92-101.	8.2	30
17	Antioxidant Activity and Sensory Evaluation of a Rosmarinic Acidâ€Enriched Extract of <i>Salvia officinalis</i> . Journal of Food Science, 2015, 80, C711-7.	3.1	21
18	A Case Report of Fatal Desmethyl Carbodenafil Toxicity. Journal of Analytical Toxicology, 2017, 41, 250-255.	2.8	21

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19	Protection of fish oil from oxidation with sesamol. European Journal of Lipid Science and Technology, 2016, 118, 885-897.	1.5	20
20	Heavy metals screening of rice bran oils and its relation to composition. European Journal of Lipid Science and Technology, 2015, 117, 1452-1462.	1.5	17
21	Method for obtaining three products with different properties from fennel (Foeniculum vulgare) seed. Industrial Crops and Products, 2014, 60, 335-342.	5.2	16
22	Antioxidant Activity of Hybrid Grape Pomace Extracts Derived from Midwestern Grapes in Bulk Oil and Oilâ€inâ€Water Emulsions. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1333-1348.	1.9	14
23	Solvent fractionation of rice bran oil to produce a spreadable rice bran product. European Journal of Lipid Science and Technology, 2013, 115, 847-857.	1.5	13
24	Antioxidant activities and interactions of α―and γâ€ŧocopherols within canola and soybean oil emulsions. European Journal of Lipid Science and Technology, 2014, 116, 606-617.	1.5	11
25	Multilaboratory Collaborative Study of a Nontarget Data Acquisition for Target Analysis (nDATA) Workflow Using Liquid Chromatography-High-Resolution Accurate Mass Spectrometry for Pesticide Screening in Fruits and Vegetables. Journal of Agricultural and Food Chemistry, 2021, 69, 13200-13216.	5.2	11
26	Properties of rice bran oilâ€derived functional ingredients. Lipid Technology, 2014, 26, 179-182.	0.3	8
27	Solid Fat Content as a Substitute for Total Polar Compound Analysis in Edible Oils. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 2135-2142.	1.9	6
28	Evaluation of a rice bran oil-derived spread as a functional ingredient. European Journal of Lipid Science and Technology, 2014, 116, 521-531.	1.5	6
29	Recognition of corn defense chitinases by fungal polyglycine hydrolases. Protein Science, 2017, 26, 1214-1223.	7.6	4
30	Stability and Antioxidant Activity of Annatto (<i>Bixa orellana</i> L.) Tocotrienols During Frying and in Fried Tortilla Chips. Journal of Food Science, 2018, 83, 266-274.	3.1	4
31	Improved oxidative stability of biodiesel via alternative processing methods using cottonseed oil. International Journal of Sustainable Engineering, 2016, , 1-10.	3.5	2
32	Differences in antioxidant activity between two rice protein concentrates in an oil-in-water emulsion. European Journal of Lipid Science and Technology, 2017, 119, 1600421.	1.5	2
33	Untargeted Screening in a Case Control Study Using Apples as a Matrix. Journal of Agricultural and Food Chemistry, 2020, 68, 10232-10246.	5.2	1
34	Identification of two novel trace impurities in mobile phases prepared with commercial formic acid. Rapid Communications in Mass Spectrometry, 2020, 34, e8608.	1.5	0