Physical and oxidative stability of fish oil-in-water emulsions fortified with enzymatic hydrolysates from common carp (Cyprinus carpio) roe - DTU Orbit (09/11/2017)

Physical and oxidative stability of fish oil-in-water emulsions fortified with enzymatic hydrolysates from common carp (Cyprinus carpio) roe

Physical and oxidative stability of 5% (by weight) cod liver oil-in-water emulsions fortified with common carp (C. carpio) roe protein hydrolysate (CRPH) were examined. CRPH was obtained by enzymatic hydrolysis of discarded roe by using Alcalase 2.4 L for 30, 60, 90, and 120 min to yield different degrees of hydrolysis (DH). All the hydrolysates showed in vitro antioxidant activity in terms of radical scavenging and chelating properties. CRPH-containing emulsions had significantly smaller droplets than control (p

General information

State: Published
Organisations: National Food Institute, Research Group for Bioactives – Analysis and Application, Gorgan University of Agricultural Sciences and Natural Resources, Technical University of Denmark
Authors: Ghelichi, S. (Ekstern), Sørensen, A. M. (Intern), García Moreno, P. J. (Intern), Hajfathalian, M. (Ekstern), Jacobsen, C. (Intern)
Number of pages: 10
Pages: 1048-1057
Publication date: 2017
Main Research Area: Technical/natural sciences

Publication information

Journal: Food Chemistry
Volume: 237
ISSN (Print): 0308-8146
Ratings:
BFI (2017): BFI-level 2
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 2
Scopus rating (2016): CiteScore 4.85 SJR 1.706 SNIP 2.091
Web of Science (2016): Indexed yes
BFI (2015): BFI-level 2
Scopus rating (2015): SJR 1.597 SNIP 1.962 CiteScore 4.31
Web of Science (2015): Indexed yes
BFI (2014): BFI-level 2
Scopus rating (2014): SJR 1.595 SNIP 2.027 CiteScore 3.92
Web of Science (2014): Indexed yes
BFI (2013): BFI-level 2
Scopus rating (2013): SJR 1.548 SNIP 2.069 CiteScore 3.87
ISI indexed (2013): ISI indexed yes
Web of Science (2013): Indexed yes
BFI (2012): BFI-level 2
Scopus rating (2012): SJR 1.805 SNIP 2.357 CiteScore 3.98
ISI indexed (2012): ISI indexed yes
Web of Science (2012): Indexed yes
BFI (2011): BFI-level 2
Scopus rating (2011): SJR 1.909 SNIP 2.395 CiteScore 4.17
ISI indexed (2011): ISI indexed yes
Web of Science (2011): Indexed yes
BFI (2010): BFI-level 2
Scopus rating (2010): SJR 1.965 SNIP 2.261
Web of Science (2010): Indexed yes
BFI (2009): BFI-level 2
Scopus rating (2009): SJR 1.776 SNIP 2.024
Web of Science (2009): Indexed yes
BFI (2008): BFI-level 2
Scopus rating (2008): SJR 1.488 SNIP 1.703

Web of Science (2008): Indexed yes
Scopus rating (2007): SJR 1.467 SNIP 2.095
Web of Science (2007): Indexed yes
Scopus rating (2006): SJR 1.383 SNIP 1.848
Web of Science (2006): Indexed yes
Scopus rating (2005): SJR 1.017 SNIP 1.543
Web of Science (2005): Indexed yes
Scopus rating (2004): SJR 1.057 SNIP 1.449
Scopus rating (2003): SJR 0.893 SNIP 1.258
Web of Science (2003): Indexed yes
Scopus rating (2002): SJR 0.957 SNIP 1.238
Web of Science (2002): Indexed yes
Scopus rating (2001): SJR 0.805 SNIP 0.99
Web of Science (2001): Indexed yes
Scopus rating (2000): SJR 0.728 SNIP 0.979
Web of Science (2000): Indexed yes
Scopus rating (1999): SJR 0.661 SNIP 0.937
Original language: English
Chemical Reactions, Chemical Operations, Chemical Products Generally, Organic Compounds, Common carp roe, Fish-oil-in-water emulsion, Oxidative stability, Physical stability, Protein hydrolysate, Biomarkers, Emulsification, Emulsions, Fatty acids, Fish, Free radicals, Hydrolysis, Oxidation resistance, Polyunsaturated fatty acids, Proteins, Stability, Unsaturated fatty acids, Common carp, Fish oil, Enzymatic hydrolysis
DOIs:
10.1016/j.foodchem.2017.06.048
Source: FindIt
Source-ID: 2371334409
Publication: Research - peer-review › Journal article – Annual report year: 2017