

Publications (*corresponding author)

- 2021 Pico, J.^o, **Vidal, N. P.^o**, Widjaja, L., Falardeau, L., Albino, L., & Martinez, M. M. (2021). Development and assessment of GC/MS and HPAEC/PAD methodologies for the quantification of α -galacto-oligosaccharides (GOS) in dry beans (*Phaseolus vulgaris*). *Food Chemistry*, 129151. (*First author).
- 2021 Roman, L., Guo, M., Terekhov, A., Grossutti, M., **Vidal, N. P.**, Reuhs, B. L., & Martinez, M. M. (2021). Extraction and isolation of pectin rich in homogalacturonan domains from two cultivars of hawthorn berry (*Crataegus pinnatifida*). *Food Hydrocolloids*, 113, 106476.
- 2021 Manful C., Pham T.H., Nadeem M., Wheeler E., Warren K., **Vidal N.P.**, Thomas R. Assessing unfiltered beer-based marinades effects on ether and ester linked phosphatidylcholines and phosphatidylethanolamines in grilled beef and moose meat. *Meat Science*, 108271.
- 2020 Manful C., Pham T.H., **Vidal N.P.**, Nadeem M., Wheeler E., Adigum O., Ayinla O., & Thomas R. Effects of beer-based marinades on the plasmalogen content and composition of grilled ruminant meats. *Journal of Food and Drug Analysis*. 29 (1), 57-75.
- 2020 Pham, T. H., Manful, C. F., Pumphrey, R. P., Hamilton, M. C., Adigun, O. A., **Vidal, N. P.**, & Thomas, R. H. (2021). Big game cervid meat as a potential good source of plasmalogens for functional foods. *Journal of Food Composition and Analysis*, 96, 103724.
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- 2020 C. Manful, **Vidal N.P.**, Huong T. Pham, M. Nadeem, E. Wheeler, M. Hamilton, R.H. Thomas. Unfiltered beer-based marinades suppressed conjugated fatty acid oxidation and carcinogens formation in grilled meats. *Food Control*. 111, 107040.
- 2019 Pham, T.H., **Vidal, N.P.**, Manful, C., Tiffany Fillier, Pumphrey, R., Doody, K.M, Thomas, R.H. Moose and Caribou as novel sources of functional lipids: fatty acid ester of hydroxy fatty acids, diacylglycerides and monoacetyldiacylglycerides (FAHFAs, DGs and MADAGs). *Molecules*. 24(2), 232. (featured article and cover story in volume of journal).
- 2019 Pham T.H., Nadeem M., **Vidal N.P.**, Fillier T., Cheema S., Cheema M., Thomas R.H. *. Hydrophilic Interaction and C30 Reverse Phase Ultra-high Performance Liquid Chromatography coupled to Accurate Mass Spectrometry as a Comprehensive Lipidomics Platform. *Scientific Reports*. 9(1), 5048.
- 2019 Oludoyin, Manful, **Vidal N.P.**, Mumtaz, Pham, Stewart, Nadeem, Keough, Thomas. Use of Natural Antioxidants from Newfoundland Wild Berries to Improve the Shelf Life of Natural Herbal Soaps. *Antioxidants* 8, (11): 536.
- 2019 Manful C., **Vidal N.P.**, Pham T.H., Nadeem M., Wheeler E., Hamilton M., Thomas R.H. Rapid Determination of Heterocyclic Amines in Ruminant Meats by Accelerated Solvent Extraction and HPLC/MS Analysis. *MethodsX*. 6, 2686-2697.
- 2018 **Vidal, N.P.***, H.T. Pham, C. Manful, R. Pumphrey, M. Nadeem, M. Cheema, L. Galagedera, A. Leke-Aladekoba, N. H. Natesh, L. Abbey, R. Thomas*. The use of natural media amendments to produce kale enhanced with functional lipids in control environment production system. *Scientific Reports*. 8:14771.
- 2018 **Vidal, N.P.***, Huong T. Pham, Charles Manful, Oludoyin Adeseun Adigun, Abira Mumtaz, Grace Callahan, Peter Stewart, Dwayne Keough, Raymond Thomas*. The effects of cold saponification on the unsaponified fatty acid composition and sensory perception of commercial natural herbal soaps. *Molecules*, 23(9), 2356.
- 2017 **Vidal, N.P.**, Manzanos, M.J., Goicoechea, E., & Guillén, M.D. Influence of smoking with smoke flavourings on the oxidative stability of farmed sea bass fillets measured by 1H NMR and FTIR spectroscopy. *European Journal of Lipid Science and Technology*, 119(4), 1600023.
- 2017 **Vidal, N. P.**, Manzanos, M. J., Goicoechea, E., Guillén, M. D. Influence of different salting processes on the evolution of the volatile metabolites of vacuum-packed fillets of farmed and wild sea bass (*Dicentrarchus labrax*) stored under refrigeration conditions: a study by SPME-GC/MS. *Journal of the Science of Food and Agriculture*, 97(3), 967-976.
- 2016 **Vidal, N.P.**, Picone, G., Goicoechea, E., Laghi, L., Manzanos, M.J., Danesi, F., Bordoni, A., Capozzi, F., & Guillén, M.D. Metabolites release and protein hydrolysis during the *in vitro* digestion of cooked sea bass fillets. A study by 1H NMR. *Food Research International*. 88, 193-301.
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- 2015 **Vidal, N.P.**, Goicoechea, E., Manzanos, M.J., & Guillén, M.D. 1H NMR study of the changes in brine and dry-salted sea bass lipids under thermo-oxidative conditions: Both salting methods reduce oxidative stability. *European Journal of Lipid Science and Technology*, 117(4), 440-449.
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- 2012 **Vidal, N.P.**, Manzanos, M.J., Goicoechea, E., & Guillén, M.D. Quality of farmed and wild sea bass lipids studied by 1H NMR: Usefulness of this technique for differentiation on a qualitative and a quantitative basis. *Food Chemistry*, 135(3), 1583-1591.