Your Global Fats and Oils Connection

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Phospholipid Division Best Paper Award

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Year	Title, Authors, Journal, Volume, Issue, Page Numbers
2022	"Dietary lysophospholipids reduce lymphatic cholesterol transport compared with dietary phospholipids in thoracic lymph-duct cannulated rats", Ai Takeyama, Asami Teramoto, Tianyu Wang, Takuya Hayashi, Yasutake Tanaka, Masao Sato, and Bungo Shirouchi (*Lipids* 56(6):579-590).
2021	"Nanoparticles Containing Constrained Phospholipids Deliver mRNA to Liver Immune Cells in Vivo without Targeting Ligands," Zubao Gan, Melissa P. Lokugamage, Marine Z. C. Hatit, David Loughrey, Kalina Paunovska, Manaka Sato, Ana Cristian, and James E. Dahlman (*Bioeng Transl Med.* 2020;5:e10161).
2020	"Encapsulation of Lactoferrin into Rapeseed Phospholipids Based Liposomes: Optimization and Physicochemical Characterization," D. Vergara and C. Shene (*Journal of Food Engineering* 262(2019):29-38).
2019	"New Phenophospholipids Equipped with Multi-functionalities: Regiospecific Synthesis and Characterization," S. Anankanbil, B. Pérez, C. Banerjee, and Z. Guo (*Journal of Colloid and Interface Science* 523(2018):169–178).
2018	"Food Grade Liposome Systems: Effect of Solvent, Homogenization Types, and Storage Conditions on Oxidative and Physical Stability," S. Gruner and M.H. Oztop (*Colloids and Surfaces A: Physicochem. Eng. Aspects* 513(5):468-478).
2017	"Chitosan/Lecithin Liposomal Nanovesicles as an Oral Insulin Delivery System," M. Al-Remawi, A. Elsayed, I. Maghrabi, M. Hamaidi, and N. Jaber (*Pharmaceutical Development and Technology* 22(3):390–398).
2015-16	*Not awarded in 2015 or 2016*
2014	"Effect of Antioxidant Properties of Lecithin Emulsifier on Oxidative Stability of Encapsulated Bioactive Compounds," Y. Pan, R.V. Tikekar, and N. Nitin (*International Journal of Pharmaceutics* 450(1-2):129–137).
2013	"Ultrafiltration of Whey Buttermilk to Obtain a Phospholipid Concentrate," Gerd Konrad, Thomas Kleinschmidt, and Claudia Lorenz (*International Dairy Journal* 30(1):39–44).
2012	"Gut Flora Metabolism of Phosphatidylcholine Promotes Cardiovascular Disease," Z. Wang, E. Klipfell, B.J. Bennett, R. Koeth, B.S. Levison, B. DuGar, A.E. Feldstein,

E.B. Britt, X. Fu, Y-M. Chung, Y. Wu, P. Schauer, J.D. Smith, H. Allayee, W.H. Wilson Tang, J.A. DiDonato, A.J. Luisis, and S.L. Hazen (*Nature* 472(2011):57–63).

2011 "Anti-Obesity Effect of Phosphatidylinositol on Diet-Induced Obesity in Mice," K. Shimizu, T. Ida, H. Tsutsui, T. Asai, K. Otsubo, and N. Oku *(Journal of Agricultural and Food Chemistry* 58(21):11218–11225).

2010 "Isolation and Purification of Egg Yolk Phospholipids using Liquid Extraction and Pilot-scale Supercritical Fluid Techniques," H. Aro, E. Järvenpää, K. Konko, M. Sihvonen, V. Hietaniemi, and R. Huopalahti (*Eur Food Res Technol* 228(6):857–863).

2009 "Effect of Dietary Omega-3 Phosphatidylcholine on Obesity-Related Disorders in Obese Otsuka Long-Evans Tokushima Fatty Rats," B. Shirouchi, K. Nagao, N. Inoue, T. Ohkubo, H. Hibino, and T. Yanagita (*Journal of Agricultural and Food Chemistry* 55(17):7170–7176).

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2005 "Oil-in-Water Emulsions Formulated with Sunflower Lecithins: Vesicle Formation and Stability," L.G. Pan, M.C. Tomás, and M.C. Añón (*JAOCS* 81(3):241–244).

2004 "Fat-free Foods Supplemented with Soy Stanol-lecithin Powder Reduce Cholesterol Absorption and LDL Cholesterol," C. Spilburg, A. Goldberg, J. McGill, W. Stenson, S. Racette, J. Bateman, T. McPherson, and R. Ostlund (*The Journal of The American Dietetic Association* 103(5):577–581).

2003 "Physical Stability of Spray-Dried Milk Fat Emulsion as Affected by Emulsifiers and Processing Conditions," S. Danviriyakul, D.J. McClements, E. Decker, W.W. Nawar, and P. Chinachoti (*Journal of Food Science* 67(6):2183–2189).

2002 "Soya Lecithin Effects on the Aerobic Biodegradation of Polychlorinated Biphenyls in an Artificially Contaminated Soil," F. Fava and D. Di Gioia (*Biotechnology and Bioengineering* 72(2):177–184).

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