

Phospholipid Division Best Paper Award

Recognizes an outstanding paper or monograph in the area of phospholipids. Sponsored by International Lecithin & Phospholipid Society (ILPS).

<u>Year</u>	<u>Title, Authors, Journal, Volume, Issue, Page Numbers</u>
2020	“Encapsulation of Lactoferrin into Rapeseed Phospholipids Based Liposomes: Optimization and Physicochemical Characterization,” D. Vergara and C. Shene (<i>Journal of Food Engineering</i> 262(2019):29-38).
2019	“New Phenophospholipids Equipped with Multi-functionalities: Regiospecific Synthesis and Characterization,” S. Anankanbil, B. Pérez, C. Banerjee, and Z. Guo (<i>Journal of Colloid and Interface Science</i> 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 (<i>Colloids and Surfaces A: Physicochem. Eng. Aspects</i> 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 (<i>Pharmaceutical Development and Technology</i> 22(3):390–398).
2015-16	<i>Not awarded in 2015 or 2016</i>
2014	“Effect of Antioxidant Properties of Lecithin Emulsifier on Oxidative Stability of Encapsulated Bioactive Compounds,” Y. Pan, R.V. Tikekar, and N. Nitin (<i>International Journal of Pharmaceutics</i> 450(1-2):129–137).
2013	“Ultrafiltration of Whey Buttermilk to Obtain a Phospholipid Concentrate,” Gerd Konrad, Thomas Kleinschmidt, and Claudia Lorenz (<i>International Dairy Journal</i> 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 (<i>Nature</i> 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 (<i>Journal of Agricultural and Food Chemistry</i> 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 (<i>Eur Food Res Technol</i> 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).
- 2008 *Not awarded in 2008*
- 2007 “Comparative Evaluation of the Emulsifying Properties of Phosphatidylcholine after Enzymatic Acyl Modification,” A. Vikbjerg, J-Y. Rosig, G. Jonsson, H. Mu, and X. Xu (*Journal of Agricultural and Food Chemistry* 54(9):3310–3316).
- 2006 “Influence of Hydrolysed Lecithin Addition on Protein Adsorption and Heat Stability of a Sterilised Coffee Cream Simulant,” P. Van der Meeren, M. El-Bakry, N. Neiryneck, and P. Noppe (*International Dairy Journal* 15(12):1235–1243).
- 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).
- 2001 “Lecithin, the first 150 years,” Armin Wendel (*INFORM* 11(8):885–892 and 11(9):992–997).
- 2000 “Rheological and Sensory Properties of Reduced Fat Processed Cheeses Containing Lecithin,” V-D. Truong, C. Daubert, and M. Drake (*Journal of Food Science* 64(4):744–747).
- 1999 “Soy Lecithin Reduces Plasma Lipoprotein Cholesterol and Early Atherogenesis in Hypercholesterolemic Monkeys and Hamsters: Beyond Linoleate,” T.A. Wilson, R.J. Nicolosi, and C.M. Meservey (*Journal of Atherosclerosis* 140(1):147–153).

