

# Chuanhui Tang

## List of Publications by Year in descending order

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Version: 2024-02-01

55  
papers

1,288  
citations

304602

22  
h-index

395590

33  
g-index

55  
all docs

55  
docs citations

55  
times ranked

1173  
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent advances on protein-based Pickering high internal phase emulsions (Pickering HIPEs): Fabrication, characterization, and applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 1934-1968.	5.9	105
2	Effects of frying oils' fatty acids profile on the formation of polar lipids components and their retention in French fries over deep-frying process. <i>Food Chemistry</i> , 2017, 237, 98-105.	4.2	83
3	Production of nanocellulose with different length from ginkgo seed shells and applications for oil in water Pickering emulsions. <i>International Journal of Biological Macromolecules</i> , 2020, 149, 617-626.	3.6	71
4	Isolation and structural characterization of a polysaccharide from fruits of <i>Zizyphus jujuba</i> cv. Junzao. <i>International Journal of Biological Macromolecules</i> , 2013, 55, 83-87.	3.6	62
5	Modification of functional properties of perilla protein isolate by high-intensity ultrasonic treatment and the stability of o/w emulsion. <i>Food Chemistry</i> , 2022, 368, 130848.	4.2	62
6	Effects of Initial Moisture Content on the Oil Absorption Behavior of Potato Chips During Frying Process. <i>Food and Bioprocess Technology</i> , 2016, 9, 331-340.	2.6	48
7	Effect of Drying Methods on the Microstructure, Bioactivity Substances, and Antityrosinase Activity of <i>Asparagus</i> Stems. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1537-1545.	2.4	44
8	Effects of Polar Compounds Generated from the Deep-Frying Process of Palm Oil on Lipid Metabolism and Glucose Tolerance in Kunming Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 208-215.	2.4	42
9	Composition and antioxidant activity of polysaccharides from jujuba by classical and ultrasound extraction. <i>International Journal of Biological Macromolecules</i> , 2014, 63, 150-153.	3.6	41
10	Inactivation of Lipase and Lipoxygenase of Wheat Germ with Temperature-Controlled Short Wave Infrared Radiation and Its Effect on Storage Stability and Quality of Wheat Germ Oil. <i>PLoS ONE</i> , 2016, 11, e0167330.	1.1	39
11	A Quick Method for Determining Total Polar Compounds of Frying Oils Using Electric Conductivity. <i>Food Analytical Methods</i> , 2016, 9, 1444-1450.	1.3	38
12	Effects of ultrasonic conditions on the interfacial property and emulsifying property of cellulose nanoparticles from ginkgo seed shells. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105335.	3.8	38
13	Effect of water content on thermal oxidation of oleic acid investigated by combination of EPR spectroscopy and SPME-GC-MS/MS. <i>Food Chemistry</i> , 2017, 221, 1434-1441.	4.2	35
14	In vitro inhibitory effects of polyphenols from Tartary buckwheat on xanthine oxidase: Identification, inhibitory activity, and action mechanism. <i>Food Chemistry</i> , 2022, 379, 132100.	4.2	33
15	Epoxy Stearic Acid, an Oxidative Product Derived from Oleic Acid, Induces Cytotoxicity, Oxidative Stress, and Apoptosis in HepG2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5237-5246.	2.4	29
16	Modulation of the structural and functional properties of perilla protein isolate from oilseed residues by dynamic high-pressure microfluidization. <i>Food Chemistry</i> , 2021, 365, 130497.	4.2	29
17	Comparison of different polar compounds-induced cytotoxicity in human hepatocellular carcinoma HepG2 cells. <i>Lipids in Health and Disease</i> , 2016, 15, 30.	1.2	28
18	Effect of Guar Gum with Sorbitol Coating on the Properties and Oil Absorption of French Fries. <i>International Journal of Molecular Sciences</i> , 2017, 18, 2700.	1.8	26

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19	Development and Validation of a QuEChERS-LC-MS/MS Method for the Analysis of Phenolic Compounds in Rapeseed Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4105-4112.	2.4	26
20	Prebiotic carbohydrates: Effect on physicochemical stability and solubility of algal oil nanoparticles. <i>Carbohydrate Polymers</i> , 2020, 228, 115372.	5.1	24
21	A novel process for asparagus polyphenols utilization by ultrasound assisted adsorption and desorption using resins. <i>Ultrasonics Sonochemistry</i> , 2020, 63, 104920.	3.8	24
22	Recent advances on formation mechanism and functionality of chitosan-based conjugates and their application in o/w emulsion systems: A review. <i>Food Chemistry</i> , 2022, 380, 131838.	4.2	24
23	Volatile components of deep-fried soybean oil as indicator indices of lipid oxidation and quality degradation. <i>European Food Research and Technology</i> , 2020, 246, 1183-1192.	1.6	23
24	Effect of oil surface activity on oil absorption behavior of potato strips during frying process. <i>Food Chemistry</i> , 2021, 365, 130427.	4.2	23
25	Supercritical CO <sub>2</sub> Fluid Extraction of <i>Elaeagnus mollis</i> Diels Seed Oil and Its Antioxidant Ability. <i>Molecules</i> , 2019, 24, 911.	1.7	20
26	Recent advances on food-grade water-in-oil emulsions: Instability mechanism, fabrication, characterization, application, and research trends. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1406-1436.	5.4	20
27	Solubility and emulsifying properties of perilla protein isolate: Improvement by phosphorylation in the presence of sodium tripolyphosphate and sodium trimetaphosphate. <i>Food Chemistry</i> , 2022, 382, 132252.	4.2	18
28	Flos Sophorae Immaturus: Phytochemistry, bioactivities, and its potential applications. <i>Food Reviews International</i> , 2023, 39, 3185-3203.	4.3	18
29	New insights into food O/W emulsion gels: Strategies of reinforcing mechanical properties and outlook of being applied to food 3D printing. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1564-1586.	5.4	16
30	Identification of Î±-Tocopherol and Its Oxidation Products by Ultra-Performance Liquid Chromatography Coupled with Quadrupole Time-of-Flight Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 669-677.	2.4	15
31	Study on combined heat pump drying with freeze-drying of Antarctic krill and its effects on the lipids. <i>Journal of Food Process Engineering</i> , 2017, 40, e12577.	1.5	14
32	The Composition Analysis of Maca ( <i>Lepidium meyenii</i> Walp.) from Xinjiang and Its Antifatigue Activity. <i>Journal of Food Quality</i> , 2017, 2017, 1-7.	1.4	14
33	Enhancing drying efficiency and quality of seed-used pumpkin using ultrasound, freeze-thawing and blanching pretreatments. <i>Food Chemistry</i> , 2022, 384, 132496.	4.2	14
34	Effect of flameless catalytic infrared treatment on rancidity and bioactive compounds in wheat germ oil. <i>RSC Advances</i> , 2016, 6, 37265-37273.	1.7	12
35	Effects of antioxidants, proteins, and their combination on emulsion oxidation. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8137-8160.	5.4	11
36	Evaluation of the functional quality of rapeseed oil obtained by different extraction processes in a Sprague-Dawley rat model. <i>Food and Function</i> , 2019, 10, 6503-6516.	2.1	10

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37	Effects of epoxy stearic acid on lipid metabolism in HepG2 cells. <i>Journal of Food Science</i> , 2020, 85, 3644-3652.	1.5	10
38	Effect of infrared ray roasting on oxidation stability and flavor of virgin rapeseed oils. <i>Journal of Food Science</i> , 2021, 86, 2990-3000.	1.5	10
39	Quality changes in fresh-cut asparagus with ultrasonic-assisted washing combined with cinnamon essential oil fumigation. <i>Postharvest Biology and Technology</i> , 2022, 187, 111873.	2.9	10
40	Optimization of Extraction of Natural Pigment from Purple Sweet Potato by Response Surface Methodology and Its Stability. <i>Journal of Chemistry</i> , 2013, 2013, 1-5.	0.9	8
41	Lipid oxidation stability of ultra-high temperature short-time sterilization sporoderm-broken pine pollen (UHT-PP) and <sup>60</sup> Co-irradiation sterilization sporoderm-broken pine pollen (<sup>60</sup>Co-PP). <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 675-684.	1.7	8
42	Comparative Study of the Oxidation Stability of High Oleic Oils and Palm Oil during Thermal Treatment. <i>Journal of Oleo Science</i> , 2020, 69, 573-584.	0.6	8
43	Moisture Sorption Thermodynamics of <i>Camellia oleifera</i> . <i>Food Biophysics</i> , 2012, 7, 163-172.	1.4	7
44	Bioanalytical insights into the association between eicosanoids and pathogenesis of hepatocellular carcinoma. <i>Cancer and Metastasis Reviews</i> , 2018, 37, 269-277.	2.7	7
45	Effects of polar compounds in fried palm oil on liver lipid metabolism in C57 mice. <i>Journal of Food Science</i> , 2020, 85, 1915-1923.	1.5	7
46	Reduction of oil absorption during frying. <i>Lipid Technology</i> , 2015, 27, 203-205.	0.3	5
47	Analysis and Detection of Edible Oil Oxidation. <i>Lipid Technology</i> , 2016, 28, 145-148.	0.3	5
48	Application of Artificial Neural Network Based on Traditional Detection and GC-MS in Prediction of Free Radicals in Thermal Oxidation of Vegetable Oil. <i>Molecules</i> , 2021, 26, 6717.	1.7	5
49	Effects of Initial Pore Diameter on the Oil Absorption Behavior of Potato Chips during Frying Process. <i>Journal of Oleo Science</i> , 2016, 65, 303-310.	0.6	4
50	Formation of Polar Compounds During Deep-frying Determination by <sup>1</sup> H NMR and ESR. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900363.	1.0	4
51	Deep learning in food science: An insight in evaluating Pickering emulsion properties by droplets classification and quantification via object detection algorithm. <i>Advances in Colloid and Interface Science</i> , 2022, 304, 102663.	7.0	4
52	Study on the antioxidative mechanism of tocopherol loaded ethyl cellulose particles in thermal-oxidized soybean oil. <i>Carbohydrate Polymers</i> , 2022, 276, 118734.	5.1	3
53	Flavor and compositional analysis of macadamia nuts during long-term storage. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	3
54	Shrinking core model for extraction of phenylpropanoid amides of 5-hydroxytryptamine from safflower seed meal. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1744-1749.	1.3	1

#	ARTICLE	IF	CITATIONS
55	High efficiency sample preparation approach to determine acrylamide levels in high fat foods. Journal of Separation Science, 2016, 39, 2950-2954.	1.3	0