

# Chuanhui Tang

## List of Publications by Citations

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**Version:** 2024-04-27

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

53

papers

602

citations

15

h-index

23

g-index

55

ext. papers

933

ext. citations

6.2

avg, IF

4.64

L-index

#	Paper	IF	Citations
53	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> , <b>2017</b> , 237, 98-105	8.5	55
52	Isolation and structural characterization of a polysaccharide from fruits of <i>Zizyphus jujuba</i> cv. Junzao. <i>International Journal of Biological Macromolecules</i> , <b>2013</b> , 55, 83-7	7.9	51
51	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> , <b>2020</b> , 19, 1934-1968	16.4	40
50	Effects of Initial Moisture Content on the Oil Absorption Behavior of Potato Chips During Frying Process. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 331-340	5.1	38
49	Composition and antioxidant activity of polysaccharides from jujuba by classical and ultrasound extraction. <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 63, 150-3	7.9	35
48	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> , <b>2020</b> , 149, 617-626	7.9	32
47	A Quick Method for Determining Total Polar Compounds of Frying Oils Using Electric Conductivity. <i>Food Analytical Methods</i> , <b>2016</b> , 9, 1444-1450	3.4	27
46	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> , <b>2017</b> , 65, 208-215	5.7	26
45	Effect of Drying Methods on the Microstructure, Bioactivity Substances, and Antityrosinase Activity of Asparagus Stems. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 1537-1545	5.7	26
44	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> , <b>2016</b> , 11, e0167330	3.7	26
43	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> , <b>2017</b> , 221, 1434-1441	8.5	20
42	Comparison of different polar compounds-induced cytotoxicity in human hepatocellular carcinoma HepG2 cells. <i>Lipids in Health and Disease</i> , <b>2016</b> , 15, 30	4.4	17
41	Effect of Guar Gum with Sorbitol Coating on the Properties and Oil Absorption of French Fries. <i>International Journal of Molecular Sciences</i> , <b>2017</b> , 18,	6.3	16
40	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> , <b>2019</b> , 67, 4105-4112	5.7	15
39	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> , <b>2018</b> , 66, 5237-5246	5.7	15
38	Supercritical CO <sub>2</sub> Fluid Extraction of Diels Seed Oil and Its Antioxidant Ability. <i>Molecules</i> , <b>2019</b> , 24,	4.8	14
37	Effects of ultrasonic conditions on the interfacial property and emulsifying property of cellulose nanoparticles from ginkgo seed shells. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 70, 105335	8.9	14

36	A novel process for asparagus polyphenols utilization by ultrasound assisted adsorption and desorption using resins. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 63, 104920	8.9	13
35	Prebiotic carbohydrates: Effect on physicochemical stability and solubility of algal oil nanoparticles. <i>Carbohydrate Polymers</i> , <b>2020</b> , 228, 115372	10.3	12
34	Effect of flameless catalytic infrared treatment on rancidity and bioactive compounds in wheat germ oil. <i>RSC Advances</i> , <b>2016</b> , 6, 37265-37273	3.7	11
33	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> , <b>2017</b> , 40, e12577	2.4	10
32	Modification of functional properties of perilla protein isolate by high-intensity ultrasonic treatment and the stability of o/w emulsion. <i>Food Chemistry</i> , <b>2022</b> , 368, 130848	8.5	10
31	Volatile components of deep-fried soybean oil as indicator indices of lipid oxidation and quality degradation. <i>European Food Research and Technology</i> , <b>2020</b> , 246, 1183-1192	3.4	7
30	Identification of 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> , <b>2020</b> , 68, 669-677	5.7	6
29	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> , <b>2021</b> , 1-31	11.5	6
28	Evaluation of the functional quality of rapeseed oil obtained by different extraction processes in a Sprague-Dawley rat model. <i>Food and Function</i> , <b>2019</b> , 10, 6503-6516	6.1	5
27	Effects of polar compounds in fried palm oil on liver lipid metabolism in C57 mice. <i>Journal of Food Science</i> , <b>2020</b> , 85, 1915-1923	3.4	5
26	The Composition Analysis of Maca ( <i>Lepidium meyenii</i> Walp.) from Xinjiang and Its Antifatigue Activity. <i>Journal of Food Quality</i> , <b>2017</b> , 2017, 1-7	2.7	5
25	Optimization of Extraction of Natural Pigment from Purple Sweet Potato by Response Surface Methodology and Its Stability. <i>Journal of Chemistry</i> , <b>2013</b> , 2013, 1-5	2.3	5
24	Lipid oxidation stability of ultra-high-temperature short-time sterilization sporoderm-broken pine pollen (UHT-PP) and Co-irradiation sterilization sporoderm-broken pine pollen ( Co-PP). <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 675-684	4.3	4
23	Reduction of oil absorption during frying. <i>Lipid Technology</i> , <b>2015</b> , 27, 203-205		4
22	Moisture Sorption Thermodynamics of <i>Camellia oleifera</i> . <i>Food Biophysics</i> , <b>2012</b> , 7, 163-172	3.2	4
21	In vitro inhibitory effects of polyphenols from Tartary buckwheat on xanthine oxidase: Identification, inhibitory activity, and action mechanism.. <i>Food Chemistry</i> , <b>2022</b> , 379, 132100	8.5	4
20	Effects of epoxy stearic acid on lipid metabolism in HepG2 cells. <i>Journal of Food Science</i> , <b>2020</b> , 85, 3644-3652	3.5	3
19	Effects of Initial Pore Diameter on the Oil Absorption Behavior of Potato Chips during Frying Process. <i>Journal of Oleo Science</i> , <b>2016</b> , 65, 303-10	1.6	3

18	Effect of oil surface activity on oil absorption behavior of potato strips during frying process. <i>Food Chemistry</i> , <b>2021</b> , 365, 130427	8.5	3
17	Flos Sophorae Immaturus: Phytochemistry, bioactivities, and its potential applications. <i>Food Reviews International</i> , 1-19	5.5	3
16	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> , <b>2021</b> , 131838	8.5	2
15	Analysis and Detection of Edible Oil Oxidation. <i>Lipid Technology</i> , <b>2016</b> , 28, 145-148		2
14	Modulation of the structural and functional properties of perilla protein isolate from oilseed residues by dynamic high-pressure microfluidization. <i>Food Chemistry</i> , <b>2021</b> , 365, 130497	8.5	2
13	Comparative Study of the Oxidation Stability of High Oleic Oils and Palm Oil during Thermal Treatment. <i>Journal of Oleo Science</i> , <b>2020</b> , 69, 573-584	1.6	1
12	Shrinking core model for extraction of phenylpropanoid amides of 5-hydroxytryptamine from safflower seed meal. <i>International Journal of Food Science and Technology</i> , <b>2012</b> , 47, 1744-1749	3.8	1
11	Study on the antioxidative mechanism of tocopherol loaded ethyl cellulose particles in thermal-oxidized soybean oil. <i>Carbohydrate Polymers</i> , <b>2022</b> , 276, 118734	10.3	1
10	Effects of antioxidants, proteins, and their combination on emulsion oxidation. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-24	11.5	1
9	Bioanalytical insights into the association between eicosanoids and pathogenesis of hepatocellular carcinoma. <i>Cancer and Metastasis Reviews</i> , <b>2018</b> , 37, 269-277	9.6	1
8	Enhancing drying efficiency and quality of seed-used pumpkin using ultrasound, freeze-thawing and blanching pretreatments.. <i>Food Chemistry</i> , <b>2022</b> , 384, 132496	8.5	1
7	Formation of Polar Compounds During Deep-frying Determination by 1H NMR and ESR. <i>European Journal of Lipid Science and Technology</i> , <b>2020</b> , 122, 1900363	3	0
6	Solubility and emulsifying properties of perilla protein isolate: Improvement by phosphorylation in the presence of sodium tripolyphosphate and sodium trimetaphosphate.. <i>Food Chemistry</i> , <b>2022</b> , 382, 132252	8.5	0
5	Quality changes in fresh-cut asparagus with ultrasonic-assisted washing combined with cinnamon essential oil fumigation. <i>Postharvest Biology and Technology</i> , <b>2022</b> , 187, 111873	6.2	0
4	Effect of infrared ray roasting on oxidation stability and flavor of virgin rapeseed oils. <i>Journal of Food Science</i> , <b>2021</b> , 86, 2990-3000	3.4	0
3	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> , <b>2021</b> , 1-23	11.5	0
2	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> , <b>2022</b> , 304, 102663	14.3	0
1	High-efficiency sample preparation approach to determine acrylamide levels in high-fat foods. <i>Journal of Separation Science</i> , <b>2016</b> , 39, 2950-4	3.4	

