

Binbin Nian

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142
papers

1,953
citations

24
h-index

36
g-index

154
ext. papers

2,717
ext. citations

5.4
avg. IF

5.42
L-index

#	Paper	IF	Citations
142	The effect of ultrasound on lipase-catalyzed hydrolysis of soy oil in solvent-free system. <i>Ultrasonics Sonochemistry</i> , 2008 , 15, 402-407	8.9	107
141	The effect of non-covalent interaction of chlorogenic acid with whey protein and casein on physicochemical and radical-scavenging activity of in vitro protein digests. <i>Food Chemistry</i> , 2018 , 268, 334-341	8.5	99
140	A strategy for the highly efficient production of docosahexaenoic acid by <i>Aurantiochytrium limacinum</i> SR21 using glucose and glycerol as the mixed carbon sources. <i>Bioresource Technology</i> , 2015 , 177, 51-7	11	77
139	Effects of thickening agents on the formation and properties of edible oleogels based on hydroxypropyl methyl cellulose. <i>Food Chemistry</i> , 2018 , 246, 137-149	8.5	60
138	Enhanced arachidonic acid production from <i>Mortierella alpina</i> combining atmospheric and room temperature plasma (ARTP) and diethyl sulfate treatments. <i>Bioresource Technology</i> , 2015 , 177, 134-40	11	59
137	Effects of frying oils/Sfatty 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	8.5	55
136	Photodegradation of Aflatoxin B1 in peanut oil. <i>European Food Research and Technology</i> , 2011 , 232, 843-849	3.4	46
135	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	16.4	40
134	Adsorption of Sulfate Ions from Aqueous Solution by Surfactant-Modified Palygorskite. <i>Journal of Chemical & Engineering Data</i> , 2011 , 56, 3890-3896	2.8	40
133	Influence of lipid composition, crystallization behavior and microstructure on hardness of palm oil-based margarines. <i>European Food Research and Technology</i> , 2010 , 230, 759-767	3.4	36
132	Composition and antioxidant activity of polysaccharides from jujuba by classical and ultrasound extraction. <i>International Journal of Biological Macromolecules</i> , 2014 , 63, 150-3	7.9	35
131	Co-surfactant free microemulsions: Preparation, characterization and stability evaluation for food application. <i>Food Chemistry</i> , 2016 , 204, 194-200	8.5	34
130	LCMS and UPLC/Quadrupole Time-of-Flight MS for Identification of Photodegradation Products of Aflatoxin B1. <i>Chromatographia</i> , 2010 , 71, 107-112	2.1	33
129	Triglyceride Structure Modulates Gastrointestinal Digestion Fates of Lipids: A Comparative Study between Typical Edible Oils and Triglycerides Using Fully Designed in Vitro Digestion Model. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 6227-6238	5.7	31
128	Fatty acid profiles of typical dietary lipids after gastrointestinal digestion and absorption: A combination study between in-vitro and in-vivo. <i>Food Chemistry</i> , 2019 , 280, 34-44	8.5	29
127	Sinapine reduces non-alcoholic fatty liver disease in mice by modulating the composition of the gut microbiota. <i>Food and Function</i> , 2019 , 10, 3637-3649	6.1	28
126	Melting and Solidification Properties of Palm Kernel Oil, Tallow, and Palm Olein Blends in the Preparation of Shortening. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2008 , 85, 23-28	1.8	28

125	Oleogels from sodium stearyl lactylate-based lamellar crystals: Structural characterization and bread application. <i>Food Chemistry</i> , 2019 , 292, 134-142	8.5	28
124	A Quick Method for Determining Total Polar Compounds of Frying Oils Using Electric Conductivity. <i>Food Analytical Methods</i> , 2016 , 9, 1444-1450	3.4	27
123	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	5.7	26
122	Multiple Hydrogen-Bonding Interactions Enhance the Solubility of Starch in Natural Deep Eutectic Solvents: Molecule and Macroscopic Scale Insights. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 12366-12373	5.7	26
121	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	3.7	26
120	Characterization of Peanut Oil Bodies Integral Proteins, Lipids, and Their Associated Phytochemicals. <i>Journal of Food Science</i> , 2018 , 83, 93-100	3.4	25
119	Concentration of Omega-3 Polyunsaturated Fatty Acids from Oil of <i>Schizochytrium limacinum</i> by Molecular Distillation: Optimization of Technological Conditions. <i>Industrial & Engineering Chemistry Research</i> , 2013 , 52, 3918-3925	3.9	25
118	Influence of indigenous minor components on fat crystal network of fully hydrogenated palm kernel oil and fully hydrogenated coconut oil. <i>Food Chemistry</i> , 2018 , 255, 49-57	8.5	24
117	Physical Properties, Microstructure, Intermolecular Forces, and Oxidation Stability of Soybean Oil Oleogels Structured by Different Cellulose Ethers. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700287	3	23
116	Effect of Attapulgite Pore Size Distribution on Soybean Oil Bleaching. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2007 , 84, 687-692	1.8	23
115	Adsorption Isotherms for Bleaching Soybean Oil with Activated Attapulgite. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2008 , 85, 979-984	1.8	23
114	Digestion fates of different edible oils vary with their composition specificities and interactions with bile salts. <i>Food Research International</i> , 2018 , 111, 281-290	7	21
113	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	8.5	20
112	Correlating emulsion properties to microencapsulation efficacy and nutrients retention in mixed proteins system. <i>Food Research International</i> , 2019 , 115, 44-53	7	19
111	Lipid composition modulates the intestine digestion rate and serum lipid status of different edible oils: a combination of in vitro and in vivo studies. <i>Food and Function</i> , 2019 , 10, 1490-1503	6.1	19
110	How <i>Candida antarctica</i> lipase B can be activated in natural deep eutectic solvents: experimental and molecular dynamics studies. <i>Journal of Chemical Technology and Biotechnology</i> , 2020 , 95, 86-93	3.5	19
109	Non-triglyceride components modulate the fat crystal network of palm kernel oil and coconut oil. <i>Food Research International</i> , 2018 , 105, 423-431	7	18
108	Effects of Antarctic krill oil on lipid and glucose metabolism in C57BL/6J mice fed with high fat diet. <i>Lipids in Health and Disease</i> , 2017 , 16, 218	4.4	17

107	Comparison of different polar compounds-induced cytotoxicity in human hepatocellular carcinoma HepG2 cells. <i>Lipids in Health and Disease</i> , 2016 , 15, 30	4.4	17
106	Degradation of aflatoxin B1 in aqueous medium through UV irradiation. <i>European Food Research and Technology</i> , 2011 , 233, 1007-1012	3.4	17
105	Characterization of cocoa butter substitutes, milk fat and cocoa butter mixtures. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 1145-1151	3	17
104	Preparation of specialty fats from beef tallow and canola oil by chemical interesterification: physico-chemical properties and bread applications of the products. <i>European Food Research and Technology</i> , 2010 , 230, 457-466	3.4	17
103	Reduction of Graininess Formation in Beef Tallow-Based Plastic Fats by Chemical Interesterification of Beef Tallow and Canola Oil. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2010 , 87, 1435-1442	1.8	17
102	Effect of temperature on thermal oxidation of palmitic acid studied by combination of EPR spin trapping technique and SPME-GC-MS/MS. <i>Food Chemistry</i> , 2017 , 234, 439-444	8.5	16
101	Ultrasound-mediated interfacial protein adsorption and fat crystallization in cholesterol-reduced lard emulsion. <i>Ultrasonics Sonochemistry</i> , 2019 , 58, 104641	8.9	16
100	Combination of Gas Chromatography-Mass Spectrometry and Electron Spin Resonance Spectroscopy for Analysis of Oxidative Stability in Soybean Oil During Deep-Frying Process. <i>Food Analytical Methods</i> , 2018 , 11, 1485-1492	3.4	16
99	Blooming in Cocoa Butter Substitutes Based Compound Chocolate: Investigations on Composition, Morphology and Melting Behavior. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2010 , 87, 1137-1143	1.8	16
98	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	5.7	15
97	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	5.7	15
96	Antioxidant Activity of Selenium-Enriched Peptides from the Protein Hydrolysate of <i>Cardamine violifolia</i> . <i>Journal of Food Science</i> , 2019 , 84, 3504-3511	3.4	15
95	Enzymatic preparation of L-β-glycerolphosphorylcholine in an aqueous medium. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 1254-1260	3	15
94	Induction of a viable but non-culturable state in <i>Salmonella Typhimurium</i> is correlated with free radicals generated by thermosonication. <i>International Journal of Food Microbiology</i> , 2018 , 286, 90-97	5.8	14
93	Lipase-Catalyzed Synthesis of Human Milk Fat Substitutes from Palm Stearin in a Continuous Packed Bed Reactor. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2012 , 89, 1463	1.8	13
92	Enzyme-Catalyzed Synthesis of Monoacylglycerols Citrate: Kinetics and Thermodynamics. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2012 , 89, 1627-1632	1.8	13
91	Using Short-Wave Infrared Radiation to Improve Aqueous Enzymatic Extraction of Peanut Oil: Evaluation of Peanut Cotyledon Microstructure and Oil Quality. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700285	3	13
90	Visualized phase behavior of binary blends of coconut oil and palm stearin. <i>Food Chemistry</i> , 2018 , 266, 66-72	8.5	13

89	Characterization of palm kernel oil, palm stearin, and palm olein blends in isosolid diagrams. <i>European Journal of Lipid Science and Technology</i> , 2010 , 112, 1041-1047	3	12
88	Effect of fat composition on texture and bloom of lauric compound chocolate. <i>European Journal of Lipid Science and Technology</i> , 2010 , 112, 1270-1276	3	12
87	Prebiotic carbohydrates: Effect on physicochemical stability and solubility of algal oil nanoparticles. <i>Carbohydrate Polymers</i> , 2020 , 228, 115372	10.3	12
86	Activation and stabilization of <i>Candida antarctica</i> lipase B in choline chloride-glycerol-water binary system via tailoring the hydrogen-bonding interaction. <i>International Journal of Biological Macromolecules</i> , 2019 , 136, 1086-1095	7.9	11
85	Purification of Soybean Phosphatidylcholine Using D113-III Ion Exchange Macroporous Resin Packed Column Chromatography. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2009 , 86, 183-188	1.8	11
84	Effect of flameless catalytic infrared treatment on rancidity and bioactive compounds in wheat germ oil. <i>RSC Advances</i> , 2016 , 6, 37265-37273	3.7	11
83	Comparative analysis of graded blends of palm kernel oil, palm kernel stearin and palm stearin. <i>Food Chemistry</i> , 2019 , 286, 636-643	8.5	11
82	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	2.4	10
81	Quantitative determination of epoxy stearic acids derived from oxidized frying oil based on solid-phase extraction and gas chromatography. <i>LWT - Food Science and Technology</i> , 2018 , 92, 250-257	5.4	10
80	Effects of wax concentration and carbon chain length on the structural modification of fat crystals. <i>Food and Function</i> , 2019 , 10, 5413-5425	6.1	10
79	Efficiency and safety evaluation of photodegradation of Aflatoxin B1 on peanut surface. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 2474-2479	3.8	10
78	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	8.5	10
77	Extraction Technology Can Impose Influences on Peanut Oil Functional Quality: A Study to Investigate the Lipid Metabolism by Sprague-Dawley Rat Model. <i>Journal of Food Science</i> , 2019 , 84, 911-919	3.4	9
76	Interactions between Food Hazards and Intestinal Barrier: Impact on Foodborne Diseases. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 14728-14738	5.7	9
75	Different dietary lipid consumption affects the serum lipid profiles, colonic short chain fatty acid composition and the gut health of Sprague Dawley rats. <i>Food Research International</i> , 2020 , 132, 109117	7	9
74	Comparison of micro-viscosity of liquid oil in different colloidal fat crystal networks using molecular rotors. <i>Food Chemistry</i> , 2020 , 317, 126382	8.5	9
73	Kinetic study on the isothermal and nonisothermal crystallization of monoglyceride organogels. <i>Scientific World Journal, The</i> , 2014 , 2014, 149753	2.2	9
72	Extraction of policosanols from hydrolysed rice bran wax by high-intensity ultrasound. <i>International Journal of Food Science and Technology</i> , 2008 , 43, 763-769	3.8	9

71	Degradation of Edible Oil During Deep-Frying Process by Electron Spin Resonance Spectroscopy and Physicochemical Appreciation. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700376 ³		9
70	Structural and mechanical behavior of colloidal fat crystal networks of fully hydrogenated lauric acid-rich fats and rapeseed oils mixtures. <i>Food Chemistry</i> , 2019 , 288, 108-116	8.5	8
69	Effects of partial hydrolysis on the structural, functional and antioxidant properties of oat protein isolate. <i>Food and Function</i> , 2020 , 11, 3144-3155	6.1	8
68	Aqueous medium enzymatic preparation of l-alpha glycerylphosphorylcholine optimized by response surface methodology. <i>European Food Research and Technology</i> , 2012 , 234, 485-491	3.4	8
67	Influence of total polar compounds on lipid metabolism, oxidative stress and cytotoxicity in HepG2 cells. <i>Lipids in Health and Disease</i> , 2019 , 18, 37	4.4	7
66	Lipid Profiling and Microstructure Characteristics of Goat Milk Fat from Different Stages of Lactation. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7204-7213	5.7	7
65	Optimisation of sunflower oil deodorising: balance between oil stability and other quality attributes. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 1822-1827	3.8	7
64	Characterization and Oxidative Stability of Human Milk Fat Substitutes Enzymatically Produced from Palm Stearin. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2014 , 91, 481-495	1.8	7
63	Foodomics Revealed the Effects of Extract Methods on the Composition and Nutrition of Peanut Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1147-1156	5.7	7
62	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	3.4	7
61	Validation of a Simple Extraction Method for Oil Bodies Isolated from Peanuts. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700363	3	7
60	Influences of dietary oils and fats, and the accompanied minor content of components on the gut microbiota and gut inflammation: A review. <i>Trends in Food Science and Technology</i> , 2021 , 113, 255-276	15.3	7
59	Soft Carrageenan microgels stabilized pickering emulsion gels: Compact interfacial layer construction and particle-dominated emulsion gelation. <i>Journal of Colloid and Interface Science</i> , 2021 , 602, 822-833	9.3	7
58	Mitigation of 3-MCPD esters and glycidyl esters during the physical refining process of palm oil by micro and macro laboratory scale refining. <i>Food Chemistry</i> , 2020 , 328, 127147	8.5	6
57	Specialty Fats from Beef Tallow and Canola Oil: Establishment of Reaction Conditions, Characterization of Products, and Evaluation of Crystal Stability. <i>Food Biophysics</i> , 2011 , 6, 115-126	3.2	6
56	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> , 2020 , 68, 669-677	5.7	6
55	Gut microbiota-derived trimethylamine-N-oxide: A bridge between dietary fatty acid and cardiovascular disease?. <i>Food Research International</i> , 2020 , 138, 109812	7	6
54	Understanding of the Role of Pretreatment Methods on Rapeseed Oil from the Perspective of Phenolic Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 8847-8854	5.7	6

53	High quality lard with low cholesterol content produced by aqueous enzymatic extraction and Cyclodextrin treatment. <i>European Journal of Lipid Science and Technology</i> , 2016 , 118, 553-563	3	6
52	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> , 2021 , 1-31	11.5	6
51	Vitamin E in foodstuff: Nutritional, analytical, and food technology aspects.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022 , 21, 964-998	16.4	6
50	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	3.4	5
49	Preliminary Study on Acyl Incorporation and Migration in the Production of 1,3-diacylglycerol by Immobilized Lipozyme RM IM-catalyzed Esterification. <i>Food Science and Technology Research</i> , 2014 , 20, 175-182	0.8	5
48	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	2.3	5
47	Thermal Oxidation Rate of Oleic Acid Increased Dramatically at 140 °C Studied using Electron Spin Resonance and GCMS/MS. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2019 , 96, 937-944	1.8	4
46	Sheaolein-based cold-soluble powder fats with medium- and long-chain triacylglycerol: production via chemical interesterification using sheaolein and palm kernel stearin. <i>RSC Advances</i> , 2016 , 6, 18632-18640	3.7	4
45	Secondary structure of proteins on oil release in aqueous enzymatic extraction of rapeseed oil as affected hydrolysis state. <i>International Journal of Food Properties</i> , 2018 , 21, 119-127	3	4
44	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> , 2019 , 99, 675-684	4.3	4
43	The partial coalescence behavior of oil-in-water emulsions: Comparison between refrigerated and room temperature storage. <i>Food Chemistry</i> , 2019 , 300, 125219	8.5	4
42	Moisture Sorption Thermodynamics of Camellia oleifera. <i>Food Biophysics</i> , 2012 , 7, 163-172	3.2	4
41	Development of low-oil emulsion gel by solidifying oil droplets: Roles of internal beeswax concentration. <i>Food Chemistry</i> , 2021 , 345, 128811	8.5	4
40	Metabolomics reveals the toxicological effects of polar compounds from frying palm oil. <i>Food and Function</i> , 2020 , 11, 1611-1623	6.1	3
39	Identification of the Fatty Acyl Residues Composition and Molecular Species of Phosphatidylcholines in Soy Lecithin Powder by UPLCESI-MS/MS. <i>Chromatographia</i> , 2012 , 75, 1271-1278 ^{2.1}	2.1	3
38	Crystal network structure and stability of beeswax-based oleogels with different polyunsaturated fatty acid oils.. <i>Food Chemistry</i> , 2021 , 381, 131745	8.5	3
37	Deep-frying oil induces cytotoxicity, inflammation and apoptosis on intestinal epithelial cells. <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3	3
36	Effects of epoxy stearic acid on lipid metabolism in HepG2 cells. <i>Journal of Food Science</i> , 2020 , 85, 3644-3652	3.6	3

35	Portion mismatch in duplex oligonucleotides as inhibitors of bacterial topoisomerase I. <i>RSC Advances</i> , 2016 , 6, 107572-107576	3.7	3
34	Exploration of the natural waxes-tuned crystallization behavior, droplet shape and rheology properties of O/W emulsions. <i>Journal of Colloid and Interface Science</i> , 2021 , 587, 417-428	9.3	3
33	Effect of processing conditions on the physiochemical properties and nutrients retention of spray-dried microcapsules using mixed protein system. <i>CYTA - Journal of Food</i> , 2019 , 17, 25-35	2.3	2
32	Preparation of Deoiled Soy Lecithin by Ultrafiltration. <i>JAOCS, Journal of the American Oil Chemistsn Society</i> , 2011 , 88, 1807-1812	1.8	2
31	Enzymatic synthesis of monoacylglycerol citrate optimized by response surface methodology. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 609-615	3	2
30	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> , 2021 , 131838	8.5	2
29	Molecular dynamics revealed the effect of epoxy group on triglyceride digestion. <i>Food Chemistry</i> , 2021 , 373, 131285	8.5	2
28	Synergetic effects of water-soluble polysaccharides for intensifying performances of oleogels fabricated by oil-absorbing cryogels. <i>Food Chemistry</i> , 2022 , 372, 131357	8.5	2
27	Investigating the calcium binding characteristics of black bean protein hydrolysate. <i>Food and Function</i> , 2020 , 11, 8724-8734	6.1	2
26	Molecular dynamics simulation for mechanism revelation of the safety and nutrition of lipids and derivatives in food: State of the art. <i>Food Research International</i> , 2021 , 145, 110399	7	2
25	Analysis and Detection of Edible Oil Oxidation. <i>Lipid Technology</i> , 2016 , 28, 145-148		2
24	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	8.5	2
23	Ultrasound-modified interfacial properties and crystallization behavior of aerated emulsions fabricated with pH-shifting treated pea protein. <i>Food Chemistry</i> , 2022 , 367, 130536	8.5	2
22	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	1.6	1
21	Purification of L-β-Glycerylphosphorylcholine from the Enzyme Reaction Solutions by Resin Column Chromatography. <i>JAOCS, Journal of the American Oil Chemistsn Society</i> , 2012 , 89, 1155-1163	1.8	1
20	Synergistic Catalytic Synthesis of Gemini Lipoamino Acids Based on Multiple Hydrogen-Bonding Interactions in Natural Deep Eutectic Solvents-Enzyme System. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 989-997	5.7	1
19	Caramel products of glucose with water during heating process and their bioactivities. <i>International Journal of Food Properties</i> , 2020 , 23, 971-978	3	1
18	Pickering emulsion-templated ionotropic gelation of tocotrienol microcapsules: effects of alginate and chitosan concentrations and gelation process parameters. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 5963-5971	4.3	1

17	Effects of antioxidants, proteins, and their combination on emulsion oxidation. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-24	11.5	1
16	Molecular, structural and biochemical characterization of a novel recombinant chlorophyllase from cyanobacterium <i>Oscillatoria acuminata</i> PCC 6304. <i>Microbial Cell Factories</i> , 2021 , 20, 14	6.4	1
15	Influence of different dietary oil consumption on nutrient malabsorption: An animal trial using Sprague Dawley rats. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13695	3.3	1
14	Bioanalytical insights into the association between eicosanoids and pathogenesis of hepatocellular carcinoma. <i>Cancer and Metastasis Reviews</i> , 2018 , 37, 269-277	9.6	1
13	A comparative study between freeze-dried and spray-dried goat milk on lipid profiling and digestibility.. <i>Food Chemistry</i> , 2022 , 387, 132844	8.5	1
12	Formation of Polar Compounds During Deep-frying Determination by ¹ H NMR and ESR. <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 1900363	3	0
11	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	8.5	0
10	Effect of infrared ray roasting on oxidation stability and flavor of virgin rapeseed oils. <i>Journal of Food Science</i> , 2021 , 86, 2990-3000	3.4	0
9	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> , 2021 , 1-23	11.5	0
8	Gelation behavior and crystal network of natural waxes and corresponding binary blends in high-oleic sunflower oil. <i>Journal of Food Science</i> , 2021 , 86, 3987-4000	3.4	0
7	Crystallization behavior and nano-micro structure of lauric acid-rich fats with and without indigenous diglycerides. <i>Food Chemistry</i> , 2021 , 365, 130458	8.5	0
6	Synthesis and application of magnetic surface molecularly imprinted polymers in selective solid-phase extraction of epoxy triglyceride from deep frying oil. <i>Food Control</i> , 2022 , 137, 108896	6.2	0
5	Alteration of Endogenous Fatty Acids Profile and Lipid Metabolism in Rats Caused by a High-Colleseed Oil and a High-Sunflower Oil Diet. <i>European Journal of Lipid Science and Technology</i> , 2021 , 123, 2100100	3	
4	High-efficiency sample preparation approach to determine acrylamide levels in high-fat foods. <i>Journal of Separation Science</i> , 2016 , 39, 2950-4	3.4	
3	Palm oil consumption and its repercussion on endogenous fatty acids distribution. <i>Food and Function</i> , 2021 , 12, 2020-2031	6.1	
2	In vitro applicability of mixed soy lecithin-based liposomes with added several lipophilic agents as novel delivery systems for delivery of quercetin. <i>Journal of Dispersion Science and Technology</i> , 1-9	1.5	
1	Metabolomics identify landscape of food sensory properties.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-11	11.5	