

Gangcheng Wu

List of Publications by Year in descending order

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38
papers

1,043
citations

393982

19
h-index

433756

31
g-index

38
all docs

38
docs citations

38
times ranked

765
citing authors

#	ARTICLE	IF	CITATIONS
1	Deep-fried flavor: characteristics, formation mechanisms, and influencing factors. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1496-1514.	5.4	99
2	Comparative study of chemical compositions and antioxidant capacities of oils obtained from two species of walnut: <i>Juglans regia</i> and <i>Juglans sigillata</i> . <i>Food Chemistry</i> , 2019, 279, 279-287.	4.2	93
3	Influence of fried food and oil type on the distribution of polar compounds in discarded oil during restaurant deep frying. <i>Food Chemistry</i> , 2019, 272, 12-17.	4.2	60
4	Roles of gelator type and gelation technology on texture and sensory properties of cookies prepared with oleogels. <i>Food Chemistry</i> , 2021, 356, 129667.	4.2	53
5	Investigation the molecular degradation, starch-lipid complexes formation and pasting properties of wheat starch in instant noodles during deep-frying treatment. <i>Food Chemistry</i> , 2019, 283, 287-293.	4.2	46
6	Effect of frying conditions on fatty acid profile and total polar materials via viscosity. <i>Journal of Food Engineering</i> , 2015, 166, 349-355.	2.7	44
7	Comparative analysis of the oil absorption behavior and microstructural changes of fresh and pre-frozen potato strips during frying via MRI, SEM, and XRD. <i>Food Research International</i> , 2019, 122, 295-302.	2.9	41
8	The soy protein isolate-Octacosanol-polysaccharides nanocomplex for enhanced physical stability in neutral conditions: Fabrication, characterization, thermal stability. <i>Food Chemistry</i> , 2020, 322, 126638.	4.2	40
9	Identification and characterization of polyphenols in different varieties of <i>Camellia oleifera</i> seed cakes by UPLC-QTOF-MS. <i>Food Research International</i> , 2019, 126, 108614.	2.9	38
10	Chemical Compositions of Walnut (<i>Juglans regia</i> L.) Oils from Different Cultivated Regions in China. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2018, 95, 825-834.	0.8	37
11	Comparison of Different Processing Methods of Iron Walnut Oils (<i>Juglans sigillata</i>): Lipid Yield, Lipid Compositions, Minor Components, and Antioxidant Capacity. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800151.	1.0	37
12	Effect of multistage process on the quality, water and oil distribution and microstructure of French fries. <i>Food Research International</i> , 2020, 137, 109229.	2.9	33
13	Effect of different processing methods on physicochemical properties, chemical compositions and in vitro antioxidant activities of <i>Paeonia lactiflora</i> Pall seed oils. <i>Food Chemistry</i> , 2020, 332, 127408.	4.2	30
14	Determination of Key Active Components in Different Edible Oils Affecting Lipid Accumulation and Reactive Oxygen Species Production in HepG2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11943-11956.	2.4	29
15	Oxidation degree of soybean oil at induction time point under Rancimat test condition: Theoretical derivation and experimental observation. <i>Food Research International</i> , 2019, 120, 756-762.	2.9	29
16	Chemical and volatile characteristics of olive oils extracted from four varieties grown in southwest of China. <i>Food Research International</i> , 2021, 140, 109987.	2.9	27
17	The characterization and stability of the soy protein isolate/1-Octacosanol nanocomplex. <i>Food Chemistry</i> , 2019, 297, 124766.	4.2	26
18	Analysis of quality and microstructure of freshly potato strips fried with different oils. <i>LWT - Food Science and Technology</i> , 2020, 133, 110038.	2.5	23

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19	Structural characterization and antioxidant activity of condensed tannins fractionated from sorghum grain. <i>Journal of Cereal Science</i> , 2020, 92, 102918.	1.8	23
20	Influence of deep-frying using various commercial oils on acrylamide formation in French fries. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 1083-1088.	1.1	19
21	A Comparative Study of Physicochemical and Flavor Characteristics of Chicken Nuggets during Air Frying and Deep Frying. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 901-913.	0.8	19
22	Identification and characterisation of bioactive compounds from the seed kernels and hulls of <i>Paeonia lactiflora</i> Pall by UPLC-QTOF-MS. <i>Food Research International</i> , 2021, 139, 109916.	2.9	19
23	Relationship between the microstructure and physical properties of emulsifier based oleogels and cookies quality. <i>Food Chemistry</i> , 2022, 377, 131966.	4.2	18
24	Rapid Measuring Flavor Quality Changes of Frying Rapeseed Oils using a Flash Gas Chromatography Electronic Nose. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800260.	1.0	17
25	Preparation of crocin nanocomplex in order to increase its physical stability. <i>Food Hydrocolloids</i> , 2021, 120, 106415.	5.6	17
26	Effectiveness of the rapid test of polar compounds in frying oils as a function of environmental and compositional variables under restaurant conditions. <i>Food Chemistry</i> , 2020, 312, 126041.	4.2	15
27	Quality and Composition of Virgin Olive Oils from Indigenous and European Cultivars Grown in China. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 341-353.	0.8	15
28	Quality Characteristics and Antioxidant Activity during Fruit Ripening of Three Monovarietal Olive Oils Cultivated in China. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 229-240.	0.8	14
29	Kinetic models to understand the coexistence of formation and decomposition of hydroperoxide during lipid oxidation. <i>Food Research International</i> , 2020, 136, 109314.	2.9	14
30	Effect of palm stearin on the physicochemical characterization and capsaicinoid digestion of Sichuan hotpot oil. <i>Food Chemistry</i> , 2022, 371, 131167.	4.2	13
31	Comparative analysis of aroma compounds in french fries and palm oil at three crucial stages by GC/MS-olfactometry, odor activity values, and aroma recombination. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 2792-2804.	1.7	12
32	Model prediction of color reversion of soybean oil and its quantitative relationship with oxidation under accelerated conditions. <i>LWT - Food Science and Technology</i> , 2019, 111, 270-277.	2.5	11
33	Influence of Prolonged Deep-Frying Using Various Oils on Volatile Compounds Formation of French Fries Using GC-MS, GC-O, and Sensory Evaluation. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 657-671.	0.8	8
34	Determination of characteristic evaluation indexes for novel cookies prepared with wax oleogels. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5544-5553.	1.7	7
35	Effect of moderate electric field on the quality, microstructure and oil absorption behavior of potato strips during deep-fat frying. <i>Journal of Food Engineering</i> , 2022, 313, 110751.	2.7	6
36	Individual and combined effects of frying load and deteriorated polar compounds on the foaming of edible oil. <i>Food Research International</i> , 2020, 134, 109206.	2.9	5

#	ARTICLE	IF	CITATIONS
37	Insight into the effect of fatty acid composition on the texture of French fries. Journal of the Science of Food and Agriculture, 2021, , .	1.7	3
38	Oxidative stability, shelf-life and stir-frying application of <i>Torreya grandis</i> seed oil. International Journal of Food Science and Technology, 2022, 57, 1836-1845.	1.3	3