

Gangcheng Wu

List of Publications by Citations

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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.

34
papers

424
citations

12
h-index

19
g-index

38
ext. papers

742
ext. citations

5.9
avg, IF

4.31
L-index

#	Paper	IF	Citations
34	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	8.5	44
33	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	8.5	36
32	Effect of frying conditions on fatty acid profile and total polar materials via viscosity. <i>Journal of Food Engineering</i> , 2015 , 166, 349-355	6	33
31	Deep-fried flavor: characteristics, formation mechanisms, and influencing factors. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 1496-1514	11.5	30
30	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	8.5	26
29	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	7	24
28	Chemical Compositions of Walnut (<i>Juglans regia</i> L.) Oils from Different Cultivated Regions in China. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 825-834	1.8	19
27	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	7	17
26	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, 1083-8	3.2	15
25	Roles of gelator type and gelation technology on texture and sensory properties of cookies prepared with oleogels. <i>Food Chemistry</i> , 2021 , 356, 129667	8.5	15
24	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	3	14
23	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	5.7	13
22	The characterization and stability of the soy protein isolate/1-Octacosanol nanocomplex. <i>Food Chemistry</i> , 2019 , 297, 124766	8.5	12
21	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	8.5	12
20	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	3	12
19	Effect of multistage process on the quality, water and oil distribution and microstructure of French fries. <i>Food Research International</i> , 2020 , 137, 109229	7	11
18	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	8.5	10

17	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	7	10
16	Structural characterization and antioxidant activity of condensed tannins fractionated from sorghum grain. <i>Journal of Cereal Science</i> , 2020 , 92, 102918	3.8	9
15	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	1.8	9
14	Analysis of quality and microstructure of freshly potato strips fried with different oils. <i>LWT - Food Science and Technology</i> , 2020 , 133, 110038	5.4	7
13	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	8.5	6
12	Chemical and volatile characteristics of olive oils extracted from four varieties grown in southwest of China. <i>Food Research International</i> , 2021 , 140, 109987	7	6
11	Kinetic models to understand the coexistence of formation and decomposition of hydroperoxide during lipid oxidation. <i>Food Research International</i> , 2020 , 136, 109314	7	5
10	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	7	5
9	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	1.8	5
8	Preparation of crocin nanocomplex in order to increase its physical stability. <i>Food Hydrocolloids</i> , 2021 , 120, 106415	10.6	4
7	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	7	3
6	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	5.4	2
5	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	1.8	2
4	Relationship between the microstructure and physical properties of emulsifier based oleogels and cookies quality.. <i>Food Chemistry</i> , 2021 , 377, 131966	8.5	2
3	Influence of Prolonged Deep-Frying Using Various Oils on Volatile Compounds Formation of French Fries Using GCMS, GC-O, and Sensory Evaluation. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2021 , 98, 657-671	1.8	2
2	Effect of palm stearin on the physicochemical characterization and capsaicinoid digestion of Sichuan hotpot oil. <i>Food Chemistry</i> , 2022 , 371, 131167	8.5	2
1	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	6	0