Tao Zhang

List of Publications by Year
in descending order

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Version: 2024-02-01

62 papers	1,521 citations	279487 23 h-index	360668 35 g-index
62 all docs	62 docs citations	62 times ranked	1172 citing authors

#	Article	IF	Citations
1	Comparative study of chemical compositions and antioxidant capacities of oils obtained from two species of walnut: Juglans regia and Juglans sigillata. Food Chemistry, 2019, 279, 279-287.	4.2	93
2	Fatty Acid Profile and the sn-2 Position Distribution in Triacylglycerols of Breast Milk during Different Lactation Stages. Journal of Agricultural and Food Chemistry, 2018, 66, 3118-3126.	2.4	78
3	Effect of refining process on physicochemical parameters, chemical compositions and in vitro antioxidant activities of rice bran oil. LWT - Food Science and Technology, 2019, 109, 26-32.	2.5	66
4	Identification and quantification of triacylglycerols in human milk fat using ultra-performance convergence chromatography and quadrupole time-of-flight mass spectrometery with supercritical carbon dioxide as a mobile phase. Food Chemistry, 2019, 275, 712-720.	4.2	56
5	Influence of Homogenization and Thermal Processing on the Gastrointestinal Fate of Bovine Milk Fat: In Vitro Digestion Study. Journal of Agricultural and Food Chemistry, 2017, 65, 11109-11117.	2.4	55
6	Influence of Dairy Emulsifier Type and Lipid Droplet Size on Gastrointestinal Fate of Model Emulsions: In Vitro Digestion Study. Journal of Agricultural and Food Chemistry, 2018, 66, 9761-9769.	2.4	55
7	Characteristics of Mango Kernel Fats Extracted from 11 Chinaâ€Specific Varieties and Their Typically Fractionated Fractions. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1115-1125.	0.8	54
8	Triacylglycerol Composition of Breast Milk during Different Lactation Stages. Journal of Agricultural and Food Chemistry, 2019, 67, 2272-2278.	2.4	50
9	Antioxidant interaction of Î±-tocopherol, Î³-oryzanol and phytosterol in rice bran oil. Food Chemistry, 2021, 343, 128431.	4.2	46
10	Comparison of solvents for extraction of walnut oils: Lipid yield, lipid compositions, minor-component content, and antioxidant capacity. LWT - Food Science and Technology, 2019, 110, 346-352.	2.5	45
11	The relationship between lipid phytochemicals, obesity and its related chronic diseases. Food and Function, 2018, 9, 6048-6062.	2.1	42
12	Biosynthesis of structured lipids enriched with medium and long-chain triacylglycerols for human milk fat substitute. LWT - Food Science and Technology, 2020, 128, 109255.	2.5	42
13	Detection of camellia oil adulteration using chemometrics based on fatty acids GC fingerprints and phytosterols GCâ€“MS fingerprints. Food Chemistry, 2021, 352, 129422.	4.2	42
14	Synthesis of structured lipids enriched with medium-chain fatty acids via solvent-free acidolysis of microbial oil catalyzed by Rhizomucor miehei lipase. LWT - Food Science and Technology, 2018, 93, 306-315.	2.5	41
15	Synthesis and concentration of 2-monoacylglycerols rich in polyunsaturated fatty acids. Food Chemistry, 2018, 250, 60-66.	4.2	40
16	Chemical Compositions of Walnut (Juglans regia L.) Oils from Different Cultivated Regions in China. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 825-834.	0.8	37
17	Identification and in vitro anti-inflammatory activity of different forms of phenolic compounds in Camellia oleifera oil. Food Chemistry, 2021, 344, 128660.	4.2	37
18	Triacylglycerol Containing Medium-Chain Fatty Acids: Comparison of Human Milk and Infant Formulas on Lipolysis during In Vitro Digestion. Journal of Agricultural and Food Chemistry, 2020, 68, 4187-4195.	2.4	32

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19	Characterization of fatty acids, triacylglycerols, phytosterols and tocopherols in peony seed oil from five different major areas in China. Food Research International, 2020, 137, 109416.	2.9	29
20	Evaluation of the Antioxidant Properties of Micronutrients in Different Vegetable Oils. European Journal of Lipid Science and Technology, 2020, 122, 1900079.	1.0	28
21	Composition and Structure of Single Cell Oil Produced by Schizochytrium limacinum SR31. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1337-1346.	0.8	27
22	Chemical characterization of fourteen kinds of novel edible oils: A comparative study using chemometrics. LWT - Food Science and Technology, 2020, 118, 108725.	2.5	24
23	Reviews of medium- and long-chain triglyceride with respect to nutritional benefits and digestion and absorption behavior. Food Research International, 2022, 155, 111058.	2.9	24
24	Effects of interaction between Î±-tocopherol, oryzanol, and phytosterol on the antiradical activity against DPPH radical. LWT - Food Science and Technology, 2019, 112, 108206.	2.5	23
25	Supercritical CO₂ extraction of gurum (Citrulluslanatus var. Colocynthoide) seed oil and its properties comparison with conventional methods. Journal of Food Process Engineering, 2019, 42, e13129.	1.5	23
26	Health benefits of 4,4-dimethyl phytosterols: an exploration beyond 4-desmethyl phytosterols. Food and Function, 2020, 11, 93-110.	2.1	22
27	Quality of Woodâ€Pressed Rapeseed Oil. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 767-777.	0.8	21
28	Effect of Moisture and Heat Treatment of Corn Germ on Oil Quality. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 383-390.	0.8	21
29	Physicochemical property, chemical composition and free radical scavenging capacity of cold pressed kernel oils obtained from different Eucommia ulmoides Oliver cultivars. Industrial Crops and Products, 2018, 124, 912-918.	2.5	21
30	Camellia oil adulteration detection using fatty acid ratios and tocopherol compositions with chemometrics. Food Control, 2022, 133, 108565.	2.8	21
31	Physical properties and cellular antioxidant activity of vegetable oil emulsions with different chain lengths and saturation of triglycerides. LWT - Food Science and Technology, 2020, 121, 108948.	2.5	20
32	Gamma tocopherol, its dimmers, and quinones: Past and future trends. Critical Reviews in Food Science and Nutrition, 2020, 60, 3916-3930.	5.4	20
33	Influence of oryzanol and tocopherols on thermal oxidation of rice bran oil during the heating process at Chinese cooking temperatures. LWT - Food Science and Technology, 2021, 142, 111022.	2.5	20
34	Effects of heat pretreatment of wet-milled corn germ on the physicochemical properties of oil. Journal of Food Science and Technology, 2018, 55, 3154-3162.	1.4	19
35	Physicochemical characteristics of Actinostemma lobatum Maxim. kernel oil by supercritical fluid extraction and conventional methods. Industrial Crops and Products, 2020, 152, 112516.	2.5	17
36	Revisiting the 4,4-dimethylsterols profile from different kinds of vegetable oils by using GC-MS. LWT - Food Science and Technology, 2020, 124, 109163.	2.5	17

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37	Impact of interactions between whey protein isolate and different phospholipids on the properties of krill oil emulsions: A consideration for functional lipids efficient delivery. Food Hydrocolloids, 2022, 130, 107692.	5.6	16
38	Characterization and determination of free phytosterols and phytosterol conjugates: The potential phytochemicals to classify different rice bran oil and rice bran. Food Chemistry, 2021, 344, 128624.	4.2	15
39	Evaluation and Comparison of Lipid Composition, Oxidation Stability, and Antioxidant Capacity of Sesame Oil: An Industrialâ€Scale Study Based on Oil Extraction Method. European Journal of Lipid Science and Technology, 2018, 120, 1800158.	1.0	14
40	Oxidative stabilities of mango kernel fat fractions produced by three-stage fractionation. International Journal of Food Properties, 2017, 20, 2817-2829.	1.3	13
41	New perspective toward nutritional support for malnourished cancer patients: Role of lipids. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1381-1421.	5.9	13
42	Interactions between Î±-tocopherol and Î³-oryzanol in oil-in-water emulsions. Food Chemistry, 2021, 356, 129648.	4.2	12
43	Gurum (Citrullus lanatus var. Colocynthoide) seed: lipid, amino acid, mineral, proximate, volatile compound, sugar, vitamin composition and functional properties. Journal of Food Measurement and Characterization, 2019, 13, 2357-2366.	1.6	11
44	Analysis of Phytochemical Composition of Camellia oleifera Oil and Evaluation of its Antiâ€inflammatory Effect in Lipopolysaccharideâ€stimulated <scp>RAW</scp> 264.7 Macrophages. Lipids, 2020, 55, 353-363.	0.7	11
45	Interactions between liposoluble antioxidants: A critical review. Food Research International, 2022, 155, 111104.	2.9	11
46	Insights into an Î±-Glucosidase Inhibitory Profile of 4,4-Dimethylsterols by Multispectral Techniques and Molecular Docking. Journal of Agricultural and Food Chemistry, 2021, 69, 15252-15260.	2.4	11
47	Tocopherols in human milk: Change during lactation, stability during frozen storage, and impact of maternal diet. International Dairy Journal, 2018, 84, 1-5.	1.5	9
48	Profiling of triacylglycerol composition in arachidonic acid single cell oil from Mortierella alpina by using ultra-performance liquid chromatography-electrospray ionization-quadrupole-time-of-flight mass spectrometry. Journal of Food Composition and Analysis, 2017, 62, 245-253.	1.9	8
49	Microwave-assisted synthesis and antioxidant activity of palmitoyl-epigallocatechin gallate. LWT - Food Science and Technology, 2019, 101, 663-669.	2.5	8
50	Differentiated 4,4-dimethylsterols from vegetable oils reduce fat deposition depending on the NHR-49/SCD pathway in Caenorhabditis elegans. Food and Function, 2021, 12, 6841-6850.	2.1	8
51	Influence of Prolonged Deepâ€Frying Using Various Oils on Volatile Compounds Formation of French Fries Using <scp>GCâ€“MS</scp>, <scp>GCâ€O,</scp> and Sensory Evaluation. JAOCS, Journal of the American Oil Chemists' Society, 2021, 98, 657-671.	0.8	8
52	The enzymatic synthesis of EPA-rich medium- and long-chain triacylglycerol improves the digestion behavior of MCFA and EPA: evidence onin vitrodigestion. Food and Function, 2022, 13, 131-142.	2.1	8
53	Highly efficient synthesis of 4,4-dimethylsterol oleates using acyl chloride method through esterification. Food Chemistry, 2021, 364, 130140.	4.2	7
54	Medium and long-chain structured triacylglycerol enhances vitamin D bioavailability in an emulsion-based delivery system: combination of in vitro and in vivo studies. Food and Function, 2022, 13, 1762-1773.	2.1	6

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55	The dopaminergic neuroprotective effects of different phytosterols identified in rice bran and rice bran oil. Food and Function, 2021, 12, 10538-10549.	2.1	5
56	Phospholipid profiling, cholesterol, and tocopherols: Comparison of sow milk fats from two lactation stages and five breeds. Food Bioscience, 2022, 49, 101871.	2.0	5
57	Effects of chain length and saturation of triglycerides on cellular antioxidant activity of vegetable oil emulsions. LWT - Food Science and Technology, 2021, 146, 111437.	2.5	4
58	Chemical Compositions and Oxidative Stabilities of Ginkgo biloba Kernel Oils from Four Cultivated Regions in China. JAOCS, Journal of the American Oil Chemists' Society, 2021, 98, 541-550.	0.8	3
59	Diverse Krill Lipid Fractions Differentially Reduce LPS-Induced Inflammatory Markers in RAW264.7 Macrophages In Vitro. Foods, 2021, 10, 2887.	1.9	3
60	In vitro digestion of binary mixture of Î±-tocopherol and Î³-oryzanol in oil-in-water emulsion: Changes in stability and antioxidant potential. Food Research International, 2022, 159, 111606.	2.9	3
61	Analysis of Triacylglycerols in Sumac (Rhus typhina L.) Seed Oil from Different Origins by UPLC-Q-TOF-MS. Food Analytical Methods, 2022, 15, 26-33.	1.3	1
62	2D2D HILICâ€ELSD/UPLCâ€Qâ€TOFâ€MS Method for Acquiring Phospholipid Profiles and the Application in Caenorhabditis elegans. European Journal of Lipid Science and Technology, 0, , 2100075.	1.0	0