

# Tao Zhang

## List of Publications by Year in Descending Order

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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.

59  
papers

755  
citations

17  
h-index

24  
g-index

62  
ext. papers

1,143  
ext. citations

5.4  
avg, IF

4.75  
L-index

#	Paper	IF	Citations
59	Reviews of medium- and long-chain triglyceride with respect to nutritional benefits and digestion and absorption behavior.. <i>Food Research International</i> , <b>2022</b> , 155, 111058	7	1
58	Interactions between liposoluble antioxidants: A critical review.. <i>Food Research International</i> , <b>2022</b> , 155, 111104	7	0
57	Impact of interactions between whey protein isolate and different phospholipids on the properties of krill oil emulsions: A consideration for functional lipids efficient delivery. <i>Food Hydrocolloids</i> , <b>2022</b> , 130, 107692	10.6	1
56	The enzymatic synthesis of EPA-rich medium- and long-chain triacylglycerol improves the digestion behavior of MCFA and EPA: evidence on digestion. <i>Food and Function</i> , <b>2021</b> ,	6.1	2
55	Diverse Krill Lipid Fractions Differentially Reduce LPS-Induced Inflammatory Markers in RAW264.7 Macrophages In Vitro. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
54	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 Chemistsv Society</i> , <b>2021</b> , 98, 657-671	1.8	2
53	Influence of oryzanol and tocopherols on thermal oxidation of rice bran oil during the heating process at Chinese cooking temperatures. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 142, 111022	5.4	9
52	Characterization and determination of free phytosterols and phytosterol conjugates: The potential phytochemicals to classify different rice bran oil and rice bran. <i>Food Chemistry</i> , <b>2021</b> , 344, 128624	8.5	7
51	Identification and in vitro anti-inflammatory activity of different forms of phenolic compounds in Camellia oleifera oil. <i>Food Chemistry</i> , <b>2021</b> , 344, 128660	8.5	13
50	Antioxidant interaction of Tocopherol, Eryzanol and phytosterol in rice bran oil. <i>Food Chemistry</i> , <b>2021</b> , 343, 128431	8.5	20
49	The dopaminergic neuroprotective effects of different phytosterols identified in rice bran and rice bran oil. <i>Food and Function</i> , <b>2021</b> , 12, 10538-10549	6.1	1
48	Differentiated 4,4-dimethylsterols from vegetable oils reduce fat deposition depending on the NHR-49/SCD pathway in. <i>Food and Function</i> , <b>2021</b> , 12, 6841-6850	6.1	6
47	Chemical Compositions and Oxidative Stabilities of Ginkgo biloba Kernel Oils from Four Cultivated Regions in China. <i>JAOCS, Journal of the American Oil ChemistsvSociety</i> , <b>2021</b> , 98, 541-550	1.8	1
46	New perspective toward nutritional support for malnourished cancer patients: Role of lipids. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 1381-1421	16.4	3
45	Effects of chain length and saturation of triglycerides on cellular antioxidant activity of vegetable oil emulsions. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 146, 111437	5.4	0
44	Detection of camellia oil adulteration using chemometrics based on fatty acids GC fingerprints and phytosterols GC-MS fingerprints. <i>Food Chemistry</i> , <b>2021</b> , 352, 129422	8.5	8
43	Camellia oil adulteration detection using fatty acid ratios and tocopherol compositions with chemometrics. <i>Food Control</i> , <b>2021</b> , 133, 108565	6.2	1

42	Interactions between $\beta$ -tocopherol and $\beta$ -oryzanol in oil-in-water emulsions. <i>Food Chemistry</i> , <b>2021</b> , 356, 129648	8.5	4
41	Highly efficient synthesis of 4,4-dimethylsterol oleates using acyl chloride method through esterification. <i>Food Chemistry</i> , <b>2021</b> , 364, 130140	8.5	2
40	Insights into an $\alpha$ -glucosidase Inhibitory Profile of 4,4-Dimethylsterols by Multispectral Techniques and Molecular Docking.. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 15252-15260	5.7	1
39	Analysis of Phytochemical Composition of Camellia oleifera Oil and Evaluation of its Anti-Inflammatory Effect in Lipopolysaccharide-Stimulated RAW 264.7 Macrophages. <i>Lipids</i> , <b>2020</b> , 55, 353-363	1.6	3
38	Physicochemical characteristics of Actinostemma lobatum Maxim. kernel oil by supercritical fluid extraction and conventional methods. <i>Industrial Crops and Products</i> , <b>2020</b> , 152, 112516	5.9	6
37	Characterization of fatty acids, triacylglycerols, phytosterols and tocopherols in peony seed oil from five different major areas in China. <i>Food Research International</i> , <b>2020</b> , 137, 109416	7	12
36	Triacylglycerol Containing Medium-Chain Fatty Acids: Comparison of Human Milk and Infant Formulas on Lipolysis during Digestion. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 4187-4195	5.7	14
35	Biosynthesis of structured lipids enriched with medium and long-chain triacylglycerols for human milk fat substitute. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 128, 109255	5.4	16
34	Revisiting the 4,4-dimethylsterols profile from different kinds of vegetable oils by using GC-MS. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 124, 109163	5.4	7
33	Gamma tocopherol, its dimmers, and quinones: Past and future trends. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 3916-3930	11.5	11
32	Evaluation of the Antioxidant Properties of Micronutrients in Different Vegetable Oils. <i>European Journal of Lipid Science and Technology</i> , <b>2020</b> , 122, 1900079	3	13
31	Health benefits of 4,4-dimethyl phytosterols: an exploration beyond 4-desmethyl phytosterols. <i>Food and Function</i> , <b>2020</b> , 11, 93-110	6.1	15
30	Physical properties and cellular antioxidant activity of vegetable oil emulsions with different chain lengths and saturation of triglycerides. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 121, 108948	5.4	6
29	Chemical characterization of fourteen kinds of novel edible oils: A comparative study using chemometrics. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 118, 108725	5.4	17
28	Triacylglycerol Composition of Breast Milk during Different Lactation Stages. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 2272-2278	5.7	27
27	Effects of interaction between $\beta$ -tocopherol, oryzanol, and phytosterol on the antiradical activity against DPPH radical. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 112, 108206	5.4	17
26	Supercritical CO <sub>2</sub> extraction of gurum ( <i>Citrullus lanatus</i> var. <i>Colocynthis</i> ) seed oil and its properties comparison with conventional methods. <i>Journal of Food Process Engineering</i> , <b>2019</b> , 42, e131294	2.4	14
25	Gurum ( <i>Citrullus lanatus</i> var. <i>Colocynthis</i> ) seed: lipid, amino acid, mineral, proximate, volatile compound, sugar, vitamin composition and functional properties. <i>Journal of Food Measurement and Characterization</i> , <b>2019</b> , 13, 2357-2366	2.8	5

24	Comparison of solvents for extraction of walnut oils: Lipid yield, lipid compositions, minor-component content, and antioxidant capacity. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 110, 346-352	5.4	21
23	Effect of refining process on physicochemical parameters, chemical compositions and in vitro antioxidant activities of rice bran oil. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 109, 26-32	5.4	36
22	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> , <b>2019</b> , 279, 279-287	8.5	44
21	Microwave-assisted synthesis and antioxidant activity of palmitoyl-epigallocatechin gallate. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 101, 663-669	5.4	4
20	Identification and quantification of triacylglycerols in human milk fat using ultra-performance convergence chromatography and quadrupole time-of-flight mass spectrometry with supercritical carbon dioxide as a mobile phase. <i>Food Chemistry</i> , <b>2019</b> , 275, 712-720	8.5	31
19	Effect of Moisture and Heat Treatment of Corn Germ on Oil Quality. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2018</b> , 95, 383-390	1.8	18
18	Tocopherols in human milk: Change during lactation, stability during frozen storage, and impact of maternal diet. <i>International Dairy Journal</i> , <b>2018</b> , 84, 1-5	3.5	6
17	Synthesis and concentration of 2-monoacylglycerols rich in polyunsaturated fatty acids. <i>Food Chemistry</i> , <b>2018</b> , 250, 60-66	8.5	27
16	Synthesis of structured lipids enriched with medium-chain fatty acids via solvent-free acidolysis of microbial oil catalyzed by <i>Rhizomucor miehei</i> lipase. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 93, 306-315	5.4	30
15	Fatty Acid Profile and the sn-2 Position Distribution in Triacylglycerols of Breast Milk during Different Lactation Stages. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 3118-3126	5.7	40
14	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> , <b>2018</b> , 95, 825-834	1.8	19
13	Evaluation and Comparison of Lipid Composition, Oxidation Stability, and Antioxidant Capacity of Sesame Oil: An Industrial-Scale Study Based on Oil Extraction Method. <i>European Journal of Lipid Science and Technology</i> , <b>2018</b> , 120, 1800158	3	8
12	Effects of heat pretreatment of wet-milled corn germ on the physicochemical properties of oil. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 3154-3162	3.3	13
11	The relationship between lipid phytochemicals, obesity and its related chronic diseases. <i>Food and Function</i> , <b>2018</b> , 9, 6048-6062	6.1	22
10	Physicochemical property, chemical composition and free radical scavenging capacity of cold pressed kernel oils obtained from different <i>Eucommia ulmoides</i> Oliver cultivars. <i>Industrial Crops and Products</i> , <b>2018</b> , 124, 912-918	5.9	14
9	Influence of Dairy Emulsifier Type and Lipid Droplet Size on Gastrointestinal Fate of Model Emulsions: In Vitro Digestion Study. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 9761-9769	5.7	24
8	Quality of Wood-Pressed Rapeseed Oil. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2017</b> , 94, 767-777	1.8	16
7	Influence of Homogenization and Thermal Processing on the Gastrointestinal Fate of Bovine Milk Fat: In Vitro Digestion Study. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 11109-11117	5.7	35

6	Profiling of triacylglycerol composition in arachidonic acid single cell oil from <i>Mortierella alpina</i> by using ultra-performance liquid chromatography-electrospray ionization-quadrupole-time-of-flight mass spectrometry. <i>Journal of Food Composition and Analysis</i> , <b>2017</b> , 62, 245-253	4.1	7
5	Oxidative stabilities of mango kernel fat fractions produced by three-stage fractionation. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, 2817-2829	3	10
4	Composition and Structure of Single Cell Oil Produced by <i>Schizochytrium limacinum</i> SR31. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2016</b> , 93, 1337-1346	1.8	22
3	Characteristics of Mango Kernel Fats Extracted from 11 China-Specific Varieties and Their Typically Fractionated Fractions. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2016</b> , 93, 1115-1125	1.8	40
2	2D2D HILIC-ELSD/UPLC-Q-TOF-MS Method for Acquiring Phospholipid Profiles and the Application in <i>Caenorhabditis elegans</i> . <i>European Journal of Lipid Science and Technology</i> , 2100075	3	
1	Analysis of Triacylglycerols in Sumac ( <i>Rhus typhina</i> L.) Seed Oil from Different Origins by UPLC-Q-TOF-MS. <i>Food Analytical Methods</i> , 1	3.4	0