Xingguo Wang

List of Publications by Citations

302 papers	4,340 citations	33 h-index	45 g-index
313 ext. papers	5,949 ext. citations	5.2 avg, IF	6.12 L-index

#	Paper	IF	Citations
302	Lipid composition analysis of milk fats from different mammalian species: potential for use as human milk fat substitutes. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 7070-80	5.7	120
301	The effect of ultrasound on lipase-catalyzed hydrolysis of soy oil in solvent-free system. *Ultrasonics Sonochemistry*, **2008**, 15, 402-407	8.9	107
300	Antioxidant activities of the rice endosperm protein hydrolysate: identification of the active peptide. *European Food Research and Technology*, **2009**, 229, 709-719	3.4	84
299	A strategy for the highly efficient production of docosahexaenoic acid by Aurantiochytrium limacinum SR21 using glucose and glycerol as the mixed carbon sources. *Bioresource Technology*, **2015**, 177, 51-7	11	77
298	Fatty acid shifts and metabolic activity changes of Schizochytrium sp. S31 cultured on glycerol. *Bioresource Technology*, **2013**, 142, 255-60	11	67
297	Improvement of docosahexaenoic acid production on glycerol by Schizochytrium sp. S31 with constantly high oxygen transfer coefficient. *Bioresource Technology*, **2013**, 142, 400-6	11	64
296	Enhanced arachidonic acid production from Mortierella alpina combining atmospheric and room temperature plasma (ARTP) and diethyl sulfate treatments. *Bioresource Technology*, **2015**, 177, 134-40	11	59
295	Antarctic Krill (Euphausia superba) Oil: A Comprehensive Review of Chemical Composition, Extraction Technologies, Health Benefits, and Current Applications. *Comprehensive Reviews in Food Science and Food Safety*, **2019**, 18, 514-534	16.4	57
294	Human milk fat substitutes: Past achievements and current trends. *Progress in Lipid Research*, **2019**, 74, 69-86	14.3	55
293	Comparison of solvents for extraction of krill oil from krill meal: Lipid yield, phospholipids content, fatty acids composition and minor components. *Food Chemistry*, **2017**, 233, 434-441	8.5	54
292	Identification of phospholipids classes and molecular species in different types of egg yolk by using UPLC-Q-TOF-MS. *Food Chemistry*, **2017**, 221, 58-66	8.5	53
291	Monitoring oxidative stability and changes in key volatile compounds in edible oils during ambient storage through HS-SPME/GC-MS. *International Journal of Food Properties*, **2017**, 20, S2926-S2938	3	52
290	Lipid composition and structural characteristics of bovine, caprine and human milk fat globules. *International Dairy Journal*, **2016**, 56, 64-73	3.5	50
289	Photodegradation of Aflatoxin B1 in peanut oil. *European Food Research and Technology*, **2011**, 232, 843-849	3.4	46
288	Effects of Ultrasonic Parameters on the Crystallization Behavior of Palm Oil. *JAOCS, Journal of the American Oil Chemists' Society*, **2013**, 90, 941-949	1.8	44
287	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	8.5	44
286	Composition and microstructure of colostrum and mature bovine milk fat globule membrane. *Food Chemistry*, **2015**, 185, 362-70	8.5	43

285	Efficient production of arachidonic acid by Mortierella alpina through integrating fed-batch culture with a two-stage pH control strategy. *Bioresource Technology*, **2015**, 181, 275-82	11	43
284	Evaluation of sn-2 fatty acid composition in commercial infant formulas on the Chinese market: A comparative study based on fat source and stage. *Food Chemistry*, **2018**, 242, 29-36	8.5	42
283	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	5.7	40
282	Characteristics of Mango Kernel Fats Extracted from 11 China-Specific Varieties and Their Typically Fractionated Fractions. *JAOCS, Journal of the American Oil Chemists' Society*, **2016**, 93, 1115-1125	1.8	40
281	Adsorption of Sulfate Ions from Aqueous Solution by Surfactant-Modified Palygorskite. *Journal of Chemical & Engineering Data*, **2011**, 56, 3890-3896	2.8	40
280	Physical Properties of Soybean Oleogels and Oil Migration Evaluation in Model Praline System. *JAOCS, Journal of the American Oil Chemists' Society*, **2016**, 93, 1075-1084	1.8	38
279	Evaluation of fatty acid composition in commercial infant formulas on the Chinese market: A comparative study based on fat source and stage. *International Dairy Journal*, **2016**, 63, 42-51	3.5	38
278	Evaluation of triacylglycerol composition in commercial infant formulas on the Chinese market: A comparative study based on fat source and stage. *Food Chemistry*, **2018**, 252, 154-162	8.5	37
277	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	5.4	36
276	Influence of fried food and oil type on the distribution of polar compounds in discarded oil during restaurant deep frying. *Food Chemistry*, **2019**, 272, 12-17	8.5	36
275	The relationship of oxygen uptake rate and k(L)a with rheological properties in high cell density cultivation of docosahexaenoic acid by Schizochytrium sp. S31. *Bioresource Technology*, **2014**, 152, 234-40	11	36
274	Influence of lipid composition, crystallization behavior and microstructure on hardness of palm oil-based margarines. *European Food Research and Technology*, **2010**, 230, 759-767	3.4	36
273	Preparation of structured lipids enriched with medium- and long-chain triacylglycerols by enzymatic interesterification for infant formula. *Food and Bioproducts Processing*, **2018**, 107, 121-130	4.9	36
272	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	5.7	35
271	Co-surfactant free microemulsions: Preparation, characterization and stability evaluation for food application. *Food Chemistry*, **2016**, 204, 194-200	8.5	34
270	Camellia oil authentication: A comparative analysis and recent analytical techniques developed for its assessment. A review. *Trends in Food Science and Technology*, **2020**, 97, 88-99	15.3	34
269	Effect of frying conditions on fatty acid profile and total polar materials via viscosity. *Journal of Food Engineering*, **2015**, 166, 349-355	6	33
268	Application of phospholipase A1 and phospholipase C in the degumming process of different kinds of crude oils. *Process Biochemistry*, **2015**, 50, 432-437	4.8	33

267	LC-MS and UPLC-Quadrupole Time-of-Flight MS for Identification of Photodegradation Products of Aflatoxin B1. *Chromatographia*, **2010**, 71, 107-112	2.1	33
266	Phospholipid Composition and Fat Globule Structure I: Comparison of Human Milk Fat from Different Gestational Ages, Lactation Stages, and Infant Formulas. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 13922-13928	5.7	32
265	Process research of macroporous resin chromotography for separation of N-(p-coumaroyl)serotonin and N-feruloylserotonin from Chinese safflower seed extracts. *Separation and Purification Technology*, **2008**, 62, 370-375	8.3	31
264	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	8.5	31
263	Physical and Oxidative Stability of Flaxseed Oil-in-Water Emulsions Fabricated from Sunflower Lecithins: Impact of Blending Lecithins with Different Phospholipid Profiles. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 4755-4765	5.7	30
262	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	5.4	30
261	The effect of ultrasound on enzymatic degumming process of rapeseed oil by the use of phospholipase A(1). *Ultrasonics Sonochemistry*, **2014**, 21, 142-8	8.9	30
260	Deep-fried flavor: characteristics, formation mechanisms, and influencing factors. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 1496-1514	11.5	30
259	Profiling of phospholipids molecular species from different mammalian milk powders by using ultra-performance liquid chromatography-electrospray ionization-quadrupole-time of flight-mass spectrometry. *Journal of Food Composition and Analysis*, **2017**, 62, 143-154	4.1	29
258	Synthesis of oleoylethanolamide using lipase. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 451-7	5.7	29
257	Preparation of 1, 3-dioleoyl-2-palmitoylglycerol-rich structured lipids from basa catfish oil: Combination of fractionation and enzymatic acidolysis. *European Journal of Lipid Science and Technology*, **2016**, 118, 708-715	3	28
256	Melting and Solidification Properties of Palm Kernel Oil, Tallow, and Palm Olein Blends in the Preparation of Shortening. *JAOCS, Journal of the American Oil Chemists' Society*, **2008**, 85, 23-28	1.8	28
255	Triacylglycerol Composition of Breast Milk during Different Lactation Stages. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 2272-2278	5.7	27
254	Synthesis and concentration of 2-monoacylglycerols rich in polyunsaturated fatty acids. *Food Chemistry*, **2018**, 250, 60-66	8.5	27
253	Influence of ionic liquids on lipase activity and stability in alcoholysis reactions. *RSC Advances*, **2016**, 6, 87703-87709	3.7	27
252	Kinetic study on the effect of ultrasound on lipase-catalyzed hydrolysis of soy oil: Study of the interfacial area and the initial rates. *Ultrasonics Sonochemistry*, **2010**, 17, 521-5	8.9	26
251	Synthesis of 1,3-dioleoyl-2-arachidonoylglycerol-rich structured lipids by lipase-catalyzed acidolysis of microbial oil from Mortierella alpina. *Bioresource Technology*, **2017**, 243, 448-456	11	24
250	Spray-dried novel structured lipids enriched with medium-and long-chain triacylglycerols encapsulated with different wall materials: Characterization and stability. *Food Research International*, **2019**, 116, 538-547	7	24

249	Effects of temperature and water content on the formation of 3-chloropropane-1,2-diol fatty acid esters in palm oil under conditions simulating deep fat frying. *European Food Research and Technology*, **2014**, 238, 495-501	3.4	24
248	Enzymatically catalyzed synthesis of low-calorie structured lipid in a solvent-free system: optimization by response surface methodology. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 12635-42	5.7	24
247	Stabilizing flaxseed oil with individual antioxidants and their mixtures. *European Journal of Lipid Science and Technology*, **2010**, 112, 1003-1011	3	24
246	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	5.7	24
245	Effect of dietary alpha-linolenic acid on blood inflammatory markers: a systematic review and meta-analysis of randomized controlled trials. *European Journal of Nutrition*, **2018**, 57, 877-891	5.2	23
244	Effect of Attapulgite Pore Size Distribution on Soybean Oil Bleaching. *JAOCS, Journal of the American Oil Chemists'Society*, **2007**, 84, 687-692	1.8	23
243	Adsorption Isotherms for Bleaching Soybean Oil with Activated Attapulgite. *JAOCS, Journal of the American Oil Chemists'Society*, **2008**, 85, 979-984	1.8	23
242	Composition and Structure of Single Cell Oil Produced by Schizochytrium limacinum SR31. *JAOCS, Journal of the American Oil Chemists'Society*, **2016**, 93, 1337-1346	1.8	22
241	Synthesis of 2-docosahexaenoylglycerol by enzymatic ethanolysis. *Bioresource Technology*, **2018**, 251, 334-340	11	22
240	The relationship between lipid phytochemicals, obesity and its related chronic diseases. *Food and Function*, **2018**, 9, 6048-6062	6.1	22
239	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	5.4	21
238	A novel method for the synthesis of symmetrical triacylglycerols by enzymatic transesterification. *Bioresource Technology*, **2015**, 196, 559-65	11	21
237	Natural phospholipids: Occurrence, biosynthesis, separation, identification, and beneficial health aspects. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 253-275	11.5	21
236	Preparation of medium and long chain triacylglycerols by lipase-catalyzed interesterification in a solvent-free system. *Process Biochemistry*, **2017**, 54, 89-95	4.8	20
235	Trans-free Shortenings through the Interesterification of Rice Bran Stearin, Fully Hydrogenated Soybean Oil and Coconut Oil. *International Journal of Food Engineering*, **2015**, 11, 467-477	1.9	20
234	Antioxidant interaction of □-tocopherol, □-oryzanol and phytosterol in rice bran oil. *Food Chemistry*, **2021**, 343, 128431	8.5	20
233	An effective method for reducing free fatty acid content of high-acid rice bran oil by enzymatic amidation. *Journal of Industrial and Engineering Chemistry*, **2017**, 48, 119-124	6.3	19
232	Effects of freeze drying and spray drying on the microstructure and composition of milk fat globules. *RSC Advances*, **2016**, 6, 2520-2529	3.7	19

231	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	1.8	19
230	An improved method for the synthesis of 2-arachidonoylglycerol. *Process Biochemistry*, **2014**, 49, 1415-1421	4.3	19
229	Dietary linoleic acid intake and blood inflammatory markers: a systematic review and meta-analysis of randomized controlled trials. *Food and Function*, **2017**, 8, 3091-3103	6.1	19
228	Spectrophotometric determination of total serotonin derivatives in the safflower seeds with Ehrlich's reagent and the underlying color reaction mechanism. *Food Chemistry*, **2008**, 108, 779-83	8.5	19
227	Phytochemical Content, Minor-Constituent Compositions, and Antioxidant Capacity of Screw-Pressed Walnut Oil Obtained from Roasted Kernels. *European Journal of Lipid Science and Technology*, **2019**, 121, 1800292	3	19
226	Mango kernel fat fractions as potential healthy food ingredients: A review. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 1794-1801	11.5	19
225	Production of sn-1,3-distearoyl-2-oleoyl-glycerol-rich fats from mango kernel fat by selective fractionation using 2-methylpentane based isohexane. *Food Chemistry*, **2017**, 234, 46-54	8.5	18
224	Effect of Moisture and Heat Treatment of Corn Germ on Oil Quality. *JAOCS, Journal of the American Oil Chemists' Society*, **2018**, 95, 383-390	1.8	18
223	Synthesis of docosapentaenoic acid-enriched diacylglycerols by enzymatic glycerolysis of Schizochytrium sp. oil. *Bioresource Technology*, **2018**, 262, 278-283	11	18
222	Enzymatic preparation of structured triacylglycerols with arachidonic and palmitic acids at the sn-2 position for infant formula use. *Food Chemistry*, **2019**, 283, 331-337	8.5	17
221	Microstructural and lipid composition changes in milk fat globules during milk powder manufacture. *RSC Advances*, **2015**, 5, 62638-62646	3.7	17
220	Scalable synthesis of highly pure 2-monoolein by enzymatic ethanolysis. *European Journal of Lipid Science and Technology*, **2014**, 116, 627-634	3	17
219	Degradation of aflatoxin B1 in aqueous medium through UV irradiation. *European Food Research and Technology*, **2011**, 233, 1007-1012	3.4	17
218	Characterization of cocoa butter substitutes, milk fat and cocoa butter mixtures. *European Journal of Lipid Science and Technology*, **2011**, 113, 1145-1151	3	17
217	Preparation of specialty fats from beef tallow and canola oil by chemical interesterification: physico-chemical properties and bread applications of the products. *European Food Research and Technology*, **2010**, 230, 457-466	3.4	17
216	Reduction of Graininess Formation in Beef Tallow-Based Plastic Fats by Chemical Interesterification of Beef Tallow and Canola Oil. *JAOCS, Journal of the American Oil Chemists' Society*, **2010**, 87, 1435-1442	1.8	17
215	Oxidation degree of soybean oil at induction time point under Rancimat test condition: Theoretical derivation and experimental observation. *Food Research International*, **2019**, 120, 756-762	7	17
214	Chemical characterization of fourteen kinds of novel edible oils: A comparative study using chemometrics. *LWT - Food Science and Technology*, **2020**, 118, 108725	5.4	17

213	Effect of maltodextrin combination with gum arabic and whey protein isolate on the microencapsulation of gurum seed oil using a spray-drying method. *International Journal of Biological Macromolecules*, **2021**, 171, 208-216	7.9	17
212	Quality of Wood-Pressed Rapeseed Oil. *JAOCS, Journal of the American Oil Chemists'Society*, **2017**, 94, 767-777	1.8	16
211	Biosynthesis of structured lipids enriched with medium and long-chain triacylglycerols for human milk fat substitute. *LWT - Food Science and Technology*, **2020**, 128, 109255	5.4	16
210	Effect of ultrasound treatment on oil recovery from soybean gum by using phospholipase C. *Journal of Cleaner Production*, **2014**, 69, 237-242	10.3	16
209	Blooming in Cocoa Butter Substitutes Based Compound Chocolate: Investigations on Composition, Morphology and Melting Behavior. *JAOCS, Journal of the American Oil Chemists'Society*, **2010**, 87, 1137-1143	1.8	16
208	Preparation and Characterization of Human Milk Fat Substitutes Based on Triacylglycerol Profiles. *JAOCS, Journal of the American Oil Chemists'Society*, **2016**, 93, 781-792	1.8	16
207	Synthesis of 1,3-distearoyl-2-oleoylglycerol by enzymatic acidolysis in a solvent-free system. *Food Chemistry*, **2017**, 228, 420-426	8.5	15
206	Rapid and Simultaneous Determination of the Iodine Value and Saponification Number of Edible Oils by FTIR Spectroscopy. *European Journal of Lipid Science and Technology*, **2018**, 120, 1700396	3	15
205	Production of three types of krill oils from krill meal by a three-step solvent extraction procedure. *Food Chemistry*, **2018**, 248, 279-286	8.5	15
204	Production of Rice Bran Oil with Light Color and High Oryzanol Content by Multi-stage Molecular Distillation. *JAOCS, Journal of the American Oil Chemists'Society*, **2016**, 93, 145-153	1.8	15
203	Effects of microbial lipases on hydrolyzed milk fat at different time intervals in flavour development and oxidative stability. *Journal of Food Science and Technology*, **2016**, 53, 1035-46	3.3	15
202	Kinetics of forming polar compounds in frying oils under frying practice of fast food restaurants. *LWT - Food Science and Technology*, **2019**, 115, 108307	5.4	15
201	A Comparative Study of Phospholipase A1 and Phospholipase C on Soybean Oil Degumming. *JAOCS, Journal of the American Oil Chemists'Society*, **2014**, 91, 2125-2134	1.8	15
200	Enzymatic preparation of L-α-glycerylphosphorylcholine in an aqueous medium. *European Journal of Lipid Science and Technology*, **2012**, 114, 1254-1260	3	15
199	Health benefits of 4,4-dimethyl phytosterols: an exploration beyond 4-desmethyl phytosterols. *Food and Function*, **2020**, 11, 93-110	6.1	15
198	Combined Urea Complexation and Argentated Silica Gel Column Chromatography for Concentration and Separation of PUFAs from Tuna Oil: Based on Improved DPA Level. *JAOCS, Journal of the American Oil Chemists'Society*, **2016**, 93, 1157-1167	1.8	15
197	Roles of gelator type and gelation technology on texture and sensory properties of cookies prepared with oleogels. *Food Chemistry*, **2021**, 356, 129667	8.5	15
196	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	2.4	14

195	Triacylglycerol Containing Medium-Chain Fatty Acids: Comparison of Human Milk and Infant Formulas on Lipolysis during Digestion. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 4187-4195	5.7	14
194	Compensatory induction of Fads1 gene expression in heterozygous Fads2-null mice and by diet with a high n-6/n-3 PUFA ratio. *Journal of Lipid Research*, **2016**, 57, 1995-2004	6.3	14
193	Comparison of Different Processing Methods of Iron Walnut Oils (Juglans sigillata): Lipid Yield, Lipid Compositions, Minor Components, and Antioxidant Capacity. *European Journal of Lipid Science and Technology*, **2018**, 120, 1800151	3	14
192	Enzymatic synthesis of structured triacylglycerols rich in 1,3-dioleoyl-2-palmitoylglycerol and 1-oleoyl-2-palmitoyl-3-linoleoylglycerol in a solvent-free system. *LWT - Food Science and Technology* , **2020**, 118, 108798	5.4	14
191	BCFA-enriched vernix-monoacylglycerol reduces LPS-induced inflammatory markers in human enterocytes in vitro. *Pediatric Research*, **2018**, 83, 874-879	3.2	14
190	Production of High-Melting Symmetrical Monounsaturated Triacylglycerol-Rich Fats from Mango Kernel Fat by Acetone Fractionation. *JAOCS, Journal of the American Oil Chemists'Society*, **2017**, 94, 201-213	1.8	13
189	Analysis of phospholipids in Schizochytrium sp. S31 by using UPLC-Q-TOF-MS. *Analytical Methods*, **2016**, 8, 763-770	3.2	13
188	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	3.3	13
187	Lipase-Catalyzed Synthesis of Human Milk Fat Substitutes from Palm Stearin in a Continuous Packed Bed Reactor. *JAOCS, Journal of the American Oil Chemists'Society*, **2012**, 89, 1463	1.8	13
186	Enzyme-Catalyzed Synthesis of Monoacylglycerols Citrate: Kinetics and Thermodynamics. *JAOCS, Journal of the American Oil Chemists'Society*, **2012**, 89, 1627-1632	1.8	13
185	Evaluation of the Antioxidant Properties of Micronutrients in Different Vegetable Oils. *European Journal of Lipid Science and Technology*, **2020**, 122, 1900079	3	13
184	Effects of processing methods on the chemical composition and antioxidant capacity of walnut (Juglans regia L.) oil. *LWT - Food Science and Technology*, **2021**, 135, 109958	5.4	13
183	Identification and in vitro anti-inflammatory activity of different forms of phenolic compounds in Camellia oleifera oil. *Food Chemistry*, **2021**, 344, 128660	8.5	13
182	Effects of triacylglycerol structure and solid fat content on fasting responses of mice. *European Journal of Nutrition*, **2016**, 55, 1545-53	5.2	12
181	Triacylglycerols fingerprint of edible vegetable oils by ultra-performance liquid chromatography-Q-ToF-MS. *LWT - Food Science and Technology*, **2019**, 112, 108261	5.4	12
180	Lipozyme 435-catalyzed synthesis of eicosapentaenoyl ethanolamide in a solvent-free system. *Journal of Molecular Catalysis B: Enzymatic*, **2015**, 122, 233-239		12
179	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	7	12
178	Applying sensory and instrumental techniques to evaluate the texture of French fries from fast food restaurant. *Journal of Texture Studies*, **2020**, 51, 521-531	3.6	12

177	Characterization of Positional Distribution of Fatty Acids and Triacylglycerol Molecular Compositions of Marine Fish Oils Rich in Omega-3 Polyunsaturated Fatty Acids. *BioMed Research International*, **2018**, 2018, 3529682	3	12
176	Improved Synthesis of Monopalmitin on a Large Scale by Two Enzymatic Methods. *JAOCS, Journal of the American Oil Chemists'Society*, **2013**, 90, 1455-1463	1.8	12
175	Effect of fat composition on texture and bloom of lauric compound chocolate. *European Journal of Lipid Science and Technology*, **2010**, 112, 1270-1276	3	12
174	Advances in exogenous docosahexaenoic acid-containing phospholipids: Sources, positional isomerism, biological activities, and advantages. *Comprehensive Reviews in Food Science and Food Safety*, **2020**, 19, 1420-1448	16.4	12
173	Rapid Measuring Flavor Quality Changes of Frying Rapeseed Oils using a Flash Gas Chromatography Electronic Nose. *European Journal of Lipid Science and Technology*, **2019**, 121, 1800260	3	12
172	Quantification of polycyclic aromatic hydrocarbons and phthalic acid esters in deodorizer distillates obtained from soybean, rapeseed, corn and rice bran oils. *Food Chemistry*, **2019**, 275, 206-213	8.5	12
171	Effect of multistage process on the quality, water and oil distribution and microstructure of French fries. *Food Research International*, **2020**, 137, 109229	7	11
170	Gamma tocopherol, its dimmers, and quinones: Past and future trends. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 3916-3930	11.5	11
169	Direct measurement of 3-chloropropane-1,2-diol fatty acid esters in oils and fats by HPLC method. *Food Control*, **2014**, 36, 111-118	6.2	11
168	Physicochemical Properties of Dry-Heated Peanut Protein Isolate Conjugated with Dextran or Gum Arabic. *JAOCS, Journal of the American Oil Chemists'Society*, **2013**, 90, 1801-1807	1.8	11
167	Toxic effects of triacylglycerol polymer on macrophages in vitro. *European Journal of Lipid Science and Technology*, **2013**, 115, 756-763	3	11
166	Purification of Soybean Phosphatidylcholine Using D113-III Ion Exchange Macroporous Resin Packed Column Chromatography. *JAOCS, Journal of the American Oil Chemists'Society*, **2009**, 86, 183-188	1.8	11
165	Short-chain fatty acid (SCFA) and medium-chain fatty acid (MCFA) concentrations in human milk consumed by infants born at different gestational ages and the variations in concentration during lactation stages. *Food and Function*, **2020**, 11, 1869-1880	6.1	11
164	Evaluation of glycerol core aldehydes formation in edible oils under restaurant deep frying. *Food Research International*, **2020**, 137, 109696	7	11
163	One-Step Concentration of Highly Unsaturated Fatty Acids from Tuna Oil by Low-Temperature Crystallization. *JAOCS, Journal of the American Oil Chemists'Society*, **2017**, 94, 475-483	1.8	10
162	Effects of chemical refinement on the quality of coconut oil. *Journal of Food Science and Technology* , **2019**, 56, 3109-3116	3.3	10
161	Physicochemical properties and health risk assessment of polycyclic aromatic hydrocarbons of fragrant rapeseed oils in China. *Journal of the Science of Food and Agriculture*, **2020**, 100, 3351-3359	4.3	10
160	Effect of different processing methods on physicochemical properties, chemical compositions and in vitro antioxidant activities of Paeonia lactiflora Pall seed oils. *Food Chemistry*, **2020**, 332, 127408	8.5	10

159	Characteristics of palm mid-fractions produced from different fractionation paths and their potential usages. *International Journal of Food Properties*, **2018**, 21, 58-69	3	10
158	Preparation of human milk fat substitutes from basa catfish oil: Combination of enzymatic acidolysis and modeled blending. *European Journal of Lipid Science and Technology*, **2016**, 118, 1702-1711	3	10
157	Triacylglycerol containing medium-chain fatty acids (MCFA-TAG): The gap between human milk and infant formulas. *International Dairy Journal*, **2019**, 99, 104545	3.5	10
156	Identification and characterization of polyphenols in different varieties of Camellia oleifera seed cakes by UPLC-QTOF-MS. *Food Research International*, **2019**, 126, 108614	7	10
155	Production of conjugated fatty acids: A review of recent advances. *Biotechnology Advances*, **2019**, 37, 107454	17.8	10
154	Oxidative stabilities of mango kernel fat fractions produced by three-stage fractionation. *International Journal of Food Properties*, **2017**, 20, 2817-2829	3	10
153	Efficiency and safety evaluation of photodegradation of Aflatoxin B1 on peanut surface. *International Journal of Food Science and Technology*, **2013**, 48, 2474-2479	3.8	10
152	Effect of microwave heating and vacuum oven drying of potato strips on oil uptake during deep-fat frying. *Food Research International*, **2020**, 137, 109338	7	10
151	Potential underutilized oil resources from the fruit and seed of Rhus chinensis Mill. *Industrial Crops and Products*, **2019**, 129, 339-344	5.9	10
150	A potential new source: Nutritional and antioxidant properties of edible oils from cucurbit seeds and their impact on human health. *Journal of Food Biochemistry*, **2019**, 43, e12733	3.3	10
149	Optimization of cultivation conditions for efficient production of carotenoid-rich DHA oil by Schizochytrium sp. S31. *Process Biochemistry*, **2020**, 94, 190-197	4.8	9
148	Change of fatty acid esters of MCPD and glycidol during restaurant deep frying of fish nuggets and their correlations with total polar compounds. *International Journal of Food Science and Technology*, **2020**, 55, 2794-2801	3.8	9
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