Xingguo Wang

List of Publications by Year in Descending Order

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	Microstructure and biomolecules mobility of human milk fat globules by fluorescence recovery after photobleaching with confocal scanning laser microscope. *Food Structure*, **2022**, 31, 100251	4.3	0
301	Synergistic and antagonistic interactions of □tocopherol, □bryzanol and phytosterol in refined coconut oil. *LWT - Food Science and Technology*, **2022**, 154, 112789	5.4	0
300	Key chemical composition of walnut (Juglans regia. L) Oils generated with different processing methods and their cholesterol-lowering effects in HepG2 cells. *Food Bioscience*, **2022**, 45, 101436	4.9	
299	Evaluation of polar compound distribution in edible oils under restaurant deep frying. *Journal of Food Composition and Analysis*, **2022**, 106, 104297	4.1	1
298	A review of milk gangliosides: Occurrence, biosynthesis, identification, and nutritional and functional significance. *International Journal of Dairy Technology*, **2022**, 75, 21	3.7	0
297	Effect of palm stearin on the physicochemical characterization and capsaicinoid digestion of Sichuan hotpot oil. *Food Chemistry*, **2022**, 371, 131167	8.5	2
296	Comparative characterization of key odorants of French fries and oils at the break-in, optimum, and degrading frying stages. *Food Chemistry*, **2022**, 368, 130581	8.5	7
295	Effect of phenolic extracts from Camellia oleifera seed cake on the formation of polar compounds, core aldehydes, and monoepoxy oleic acids during deep-fat frying. *Food Chemistry*, **2022**, 372, 131143	8.5	3
294	Phospholipid composition and fat globule structure II: Comparison of mammalian milk from five different species.. *Food Chemistry*, **2022**, 388, 132939	8.5	1
293	Comparative effects of sesame lignans (sesamin, sesamolin, and sesamol) on oxidative stress and lipid metabolism in steatosis HepG2 cells.. *Journal of Food Biochemistry*, **2022**, e14180	3.3	2
292	Reviews of medium- and long-chain triglyceride with respect to nutritional benefits and digestion and absorption behavior.. *Food Research International*, **2022**, 155, 111058	7	1
291	Interactions between liposoluble antioxidants: A critical review.. *Food Research International*, **2022**, 155, 111104	7	0
290	The bioactive of four dietary sources phospholipids on heavy metal-induced skeletal muscle injury in zebrafish: A comparison of phospholipid profiles. *Food Bioscience*, **2022**, 47, 101630	4.9	1
289	Effects of temperature and ferric ion on the formation of glycerol core aldehydes during simulated frying.. *Food Chemistry*, **2022**, 385, 132596	8.5	0
288	Evaluation of total, sn-2 fatty acid, and triacylglycerol composition in commercial infant formulas on the Chinese market: A comparative study of preterm and term formulas.. *Food Chemistry*, **2022**, 384, 132477	8.5	1
287	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	10.6	1
286	Effect of microwave pretreatment of perilla seeds on minor bioactive components content and oxidative stability of oil.. *Food Chemistry*, **2022**, 388, 133010	8.5	1

285	Determination of triacylglycerols in milk fat from different species using UPLC-Q-TOF-MS. *International Dairy Journal*, **2022**, 133, 105405	3.5	0
284	Triacylglycerol regioisomers containing palmitic acid analyzed by ultra-performance supercritical fluid chromatography and quadrupole time-of-flight mass spectrometry: Comparison of standard curve calibration and calculation equation. *Food Chemistry*, **2022**, 391, 133280	8.5	1
283	The enzymatic synthesis of EPA-rich medium- and long-chain triacylglycerol improves the digestion behavior of MCFA and EPA: evidence on digestion. *Food and Function*, **2021**,	6.1	2
282	Sesamol ameliorates hepatic lipid accumulation and oxidative stress in steatosis HepG2 cells via the PPAR signaling pathway. *Journal of Food Biochemistry*, **2021**, 45, e13976	3.3	5
281	Evaluation of fatty acid profile of colostrum and milk fat of different sow breeds. *International Dairy Journal*, **2021**, 126, 105250	3.5	0
280	Diverse Krill Lipid Fractions Differentially Reduce LPS-Induced Inflammatory Markers in RAW264.7 Macrophages In Vitro. *Foods*, **2021**, 10,	4.9	2
279	Relationship between the microstructure and physical properties of emulsifier based oleogels and cookies quality.. *Food Chemistry*, **2021**, 377, 131966	8.5	2
278	Does omega-3 PUFA-enriched oral nutritional intervention benefit cancer patients receiving chemo (radio) therapy? A systematic review and meta-analysis of randomized controlled trials. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-16	11.5	1
277	Lipid-soluble vitamins from dairy products: Extraction, purification, and analytical techniques. *Food Chemistry*, **2021**, 373, 131436	8.5	2
276	StOSt-rich fats in the manufacture of heat-stable chocolates and their potential impacts on fat bloom behaviors. *Trends in Food Science and Technology*, **2021**, 118, 418-430	15.3	1
275	Identification and Quantification of Triacylglycerols Using Ultraperformance Supercritical Fluid Chromatography and Quadrupole Time-of-Flight Mass Spectrometry: Comparison of Human Milk, Infant Formula, Other Mammalian Milk, and Plant Oil. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 8991-9003	5.7	9
274	A chemometrics approach comparing characteristics and free radical scavenging capacity of flax (Linum usitatissimum L.) oils obtained from seeds and cakes with different extraction methods. *Journal of the Science of Food and Agriculture*, **2021**, 101, 5359-5367	4.3	1
273	O/W Emulsion Stabilized by Bovine Milk Phospholipid-Protein Nanoemulsions: Preparation, Stability, and Digestion. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 5003-5012	5.7	2
272	Preparation of human milk fat substitutes similar to human milk fat by enzymatic acidolysis and physical blending. *LWT - Food Science and Technology*, **2021**, 140, 110818	5.4	1
271	Effect of pasteurisation, homogenisation and freeze-drying on bovine and buffalo milk fat triacylglycerols profile. *International Journal of Dairy Technology*, **2021**, 74, 472-488	3.7	0
270	Medium- and long-chain triacylglycerols composition in preterm and full-term human milk across different lactation stages. *LWT - Food Science and Technology*, **2021**, 142, 110907	5.4	3
269	Influence of Prolonged Deep-Frying Using Various Oils on Volatile Compounds Formation of French Fries Using GC-MS, GC-O, and Sensory Evaluation. *JAOCS, Journal of the American Oil Chemistsm Society*, **2021**, 98, 657-671	1.8	2
268	Steaming, boiling after pre-frying, and stir-frying influence the fatty acid profiles and oxidative stability of soybean oil blended with docosahexaenoic acid algal oil. *JAOCS, Journal of the American Oil Chemistsm Society*, **2021**, 98, 747-756	1.8	0

267	Flavor of rapeseed oil: An overview of odorants, analytical techniques, and impact of treatment. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 3983-4018	16.4	9
266	Design of amino-functionalized hollow mesoporous silica cube for enzyme immobilization and its application in synthesis of phosphatidylserine. *Colloids and Surfaces B: Biointerfaces*, **2021**, 202, 111668	6	3
265	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
264	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	8.5	7
263	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
262	Gurum Seeds: A Potential Source of Edible Oil. *European Journal of Lipid Science and Technology*, **2021**, 123, 2000104	3	1
261	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
260	Identification and characterisation of bioactive compounds from the seed kernels and hulls of Paeonia lactiflora Pall by UPLC-QTOF-MS. *Food Research International*, **2021**, 139, 109916	7	5
259	Antioxidant interaction of □ocopherol, □bryzanol and phytosterol in rice bran oil. *Food Chemistry*, **2021**, 343, 128431	8.5	20
258	The dopaminergic neuroprotective effects of different phytosterols identified in rice bran and rice bran oil. *Food and Function*, **2021**, 12, 10538-10549	6.1	1
257	Differentiated 4,4-dimethylsterols from vegetable oils reduce fat deposition depending on the NHR-49/SCD pathway in. *Food and Function*, **2021**, 12, 6841-6850	6.1	6
256	Rapid Assessment of Quality Changes in French Fries during Deep-frying Based on FTIR Spectroscopy Combined with Artificial Neural Network. *Journal of Oleo Science*, **2021**, 70, 1373-1380	1.6	0
255	Influence of Oil Types and Prolonged Frying Time on the Volatile Compounds and Sensory Properties of French Fries. *Journal of Oleo Science*, **2021**, 70, 885-899	1.6	
254	Quality Characteristics and Antioxidant Activity during Fruit Ripening of Three Monovarietal Olive Oils Cultivated in China. *JAOCS, Journal of the American Oil Chemists' Society*, **2021**, 98, 229-240	1.8	5
253	Chemical and volatile characteristics of olive oils extracted from four varieties grown in southwest of China. *Food Research International*, **2021**, 140, 109987	7	6
252	Changes in the fatty acid content of Egyptian human milk across the lactation stages and in comparison with Chinese human milk. *European Food Research and Technology*, **2021**, 247, 1035-1048	3.4	3
251	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	1.8	1
250	New perspective toward nutritional support for malnourished cancer patients: Role of lipids. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 1381-1421	16.4	3

249	Effects of chain length and saturation of triglycerides on cellular antioxidant activity of vegetable oil emulsions. *LWT - Food Science and Technology*, **2021**, 146, 111437	5.4	0
248	Effects of Human, Caprine, and Bovine Milk Fat Globules on Microbiota Adhesion and Gut Microecology. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 9778-9787	5.7	0
247	Detection of camellia oil adulteration using chemometrics based on fatty acids GC fingerprints and phytosterols GC-MS fingerprints. *Food Chemistry*, **2021**, 352, 129422	8.5	8
246	Dairy Processing Affects the Gut Digestion and Microecology by Changing the Structure and Composition of Milk Fat Globules. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 10194-10205	5.7	
245	A Comprehensive Review of the Composition, Nutritional Value, and Functional Properties of Camel Milk Fat. *Foods*, **2021**, 10,	4.9	4
244	Camellia oil adulteration detection using fatty acid ratios and tocopherol compositions with chemometrics. *Food Control*, **2021**, 133, 108565	6.2	1
243	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
242	Dietary Sphingomyelin Metabolism and Roles in Gut Health and Cognitive Development. *Advances in Nutrition*, **2021**,	10	1
241	Interactions between □ocopherol and □bryzanol in oil-in-water emulsions. *Food Chemistry*, **2021**, 356, 129648	8.5	4
240	Phospholipid composition and fat globule structure change during low temperature storage of human milk. *LWT - Food Science and Technology*, **2021**, 150, 112050	5.4	2
239	Comparative analysis of the effects of novel electric field frying and conventional frying on the quality of frying oil and oil absorption of fried shrimps. *Food Control*, **2021**, 128, 108195	6.2	6
238	Highly efficient synthesis of 4,4-dimethylsterol oleates using acyl chloride method through esterification. *Food Chemistry*, **2021**, 364, 130140	8.5	2
237	Insights into an □Glucosidase Inhibitory Profile of 4,4-Dimethylsterols by Multispectral Techniques and Molecular Docking.. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 15252-15260	5.7	1
236	Dietary oleic acid supplementation and blood inflammatory markers: a systematic review and meta-analysis of randomized controlled trials. *Critical Reviews in Food Science and Nutrition*, **2020**, 1-18	11.5	1
235	Determination of Phenolic Compounds in Gurum (Citrulluslanatus var. Colocynthoide) Seed Oil Obtained by Different Methods Using HPLC. *Food Analytical Methods*, **2020**, 13, 1391-1397	3.4	3
234	Correlations between trans isomers of □inolenic acid and polar components in linseed oil during heating. *International Journal of Food Science and Technology*, **2020**, 55, 3297-3305	3.8	
233	Analysis of Phytochemical Composition of Camellia oleifera Oil and Evaluation of its Anti-Inflammatory Effect in Lipopolysaccharide-Stimulated RAW 264.7 Macrophages. *Lipids*, **2020**, 55, 353-363	1.6	3
232	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

231	A Comparative Study of Physicochemical and Flavor Characteristics of Chicken Nuggets during Air Frying and Deep Frying. *JAOCS, Journal of the American Oil Chemists' Society*, **2020**, 97, 901-913	1.8	2
230	Individual and combined effects of frying load and deteriorated polar compounds on the foaming of edible oil. *Food Research International*, **2020**, 134, 109206	7	3
229	Physicochemical characteristics of Actinostemma lobatum Maxim. kernel oil by supercritical fluid extraction and conventional methods. *Industrial Crops and Products*, **2020**, 152, 112516	5.9	6
228	Chemical Profiles of Twenty-three Monovarietal Olive Oils Produced in Liangshan Region of China. *Journal of Oleo Science*, **2020**, 69, 605-615	1.6	1
227	Effect of multistage process on the quality, water and oil distribution and microstructure of French fries. *Food Research International*, **2020**, 137, 109229	7	11
226	Characteristic volatiles fingerprints and profiles determination in different grades of coconut oil by HS-GC-IMS and HS-SPME-GC-MS. *International Journal of Food Science and Technology*, **2020**, 55, 3670-3679	3.8	4
225	Eco-Friendly Production of Fatty Amides Using 1-Monoacylglycerols as Acyl Donors. *ACS Sustainable Chemistry and Engineering*, **2020**, 8, 9589-9596	8.3	2
224	Effects of stigmasterol on the thermal stability of soybean oil during heating. *European Food Research and Technology*, **2020**, 246, 1755-1763	3.4	3
223	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
222	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
221	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
220	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
219	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
218	Activated complex theory is a classical theory suitable for food science with appropriate use. *Food Chemistry*, **2020**, 332, 127486	8.5	1
217	Revisiting the 4,4-dimethylsterols profile from different kinds of vegetable oils by using GC-MS. *LWT - Food Science and Technology*, **2020**, 124, 109163	5.4	7
216	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
215	Gamma tocopherol, its dimmers, and quinones: Past and future trends. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 3916-3930	11.5	11
214	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

213	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
212	Kinetic models to understand the coexistence of formation and decomposition of hydroperoxide during lipid oxidation. *Food Research International*, **2020**, 136, 109314	7	5
211	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
210	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
209	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
208	Effect of sorghum sourdough and nabag (zizyphus spina-christi) pulp powder on dough fermentation and quality characteristics of bread. *Journal of Food Measurement and Characterization*, **2020**, 14, 455-464	2.8	0
207	Evaluation of the Antioxidant Properties of Micronutrients in Different Vegetable Oils. *European Journal of Lipid Science and Technology*, **2020**, 122, 1900079	3	13
206	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
205	Health benefits of 4,4-dimethyl phytosterols: an exploration beyond 4-desmethyl phytosterols. *Food and Function*, **2020**, 11, 93-110	6.1	15
204	Effectiveness of the rapid test of polar compounds in frying oils as a function of environmental and compositional variables under restaurant conditions. *Food Chemistry*, **2020**, 312, 126041	8.5	6
203	Quality and Composition of Virgin Olive Oils from Indigenous and European Cultivars Grown in China. *JAOCS, Journal of the American Oil Chemists' Society*, **2020**, 97, 341-353	1.8	9
202	Determination of Origin of Commercial Flavored Rapeseed Oil by the Pattern of Volatile Compounds Obtained via GC/MS and Flash GC Electronic Nose. *European Journal of Lipid Science and Technology*, **2020**, 122, 1900332	3	7
201	Preparation of Docosahexaenoic Acid-Rich Diacylglycerol-Rich Oil by Lipase-Catalyzed Glycerolysis of Microbial Oil from Schizochytrium sp. in a Solvent-Free System. *JAOCS, Journal of the American Oil Chemists' Society*, **2020**, 97, 263-270	1.8	5
200	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	5.4	6
199	Antioxidant Activity Evaluation of Tocored through Chemical Assays, Evaluation in Stripped Corn Oil, and CAA Assay. *European Journal of Lipid Science and Technology*, **2020**, 122, 1900354	3	3
198	A comparative study of lipid composition and powder quality among powdered infant formula with novel functional structured lipids and commercial infant formulas. *European Food Research and Technology*, **2020**, 246, 2569-2586	3.4	4
197	Evaluation of glycerol core aldehydes formation in edible oils under restaurant deep frying. *Food Research International*, **2020**, 137, 109696	7	11
196	Analysis of quality and microstructure of freshly potato strips fried with different oils. *LWT - Food Science and Technology*, **2020**, 133, 110038	5.4	7

195	Structure determination of conjugated linoleic and linolenic acids. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2020**, 1153, 122292	3.2	0
194	Comparison of the characteristics and oxidation kinetic parameters of flaxseed (Linum usitatissimum L.) oil products with different refining degree. *Journal of Food Processing and Preservation*, **2020**, 44, e14753	2.1	3
193	Lipase-mediated production of 1-oleoyl-2-palmitoyl-3-linoleoylglycerol by a two-step method. *Food Bioscience*, **2020**, 36, 100678	4.9	3
192	The bioactive compounds and cellular antioxidant activity of Herbaceous peony (Paeonia lactiflora Pall) seed oil from China. *Journal of Food Science*, **2020**, 85, 3815-3822	3.4	2
191	Composition and antioxidant study of procyanidins from peanut skins. *Journal of Food Measurement and Characterization*, **2020**, 14, 2781-2789	2.8	2
190	Deep-fried flavor: characteristics, formation mechanisms, and influencing factors. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 1496-1514	11.5	30
189	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
188	High-Purity Tocored Improves the Stability of Stripped Corn Oil Under Accelerated Conditions. *European Journal of Lipid Science and Technology*, **2020**, 122, 1900307	3	6
187	Enzymatic synthesis of structured lipids enriched with conjugated linoleic acid and butyric acid: strategy consideration and parameter optimization. *Bioprocess and Biosystems Engineering*, **2020**, 43, 273-282	3.7	7
186	Triacylglycerol Composition of Breast Milk during Different Lactation Stages. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 2272-2278	5.7	27
185	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
184	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
183	Effect of Oil Type and Emulsifier on Oil Absorption of Steam-and-fried Instant Noodles. *Journal of Oleo Science*, **2019**, 68, 559-566	1.6	3
182	Analysis of triacylglycerols molecular species composition, total fatty acids, and sn-2 fatty acids positional distribution in different types of milk powders. *Journal of Food Measurement and Characterization*, **2019**, 13, 2613-2625	2.8	8
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	Biocatalytic synthesis and characterization of sn-1/3 and sn-2 monoacylglycerols. *Biotechnology Letters*, **2019**, 41, 789-799	3	3
179	Effects of chemical refinement on the quality of coconut oil. *Journal of Food Science and Technology* , **2019**, 56, 3109-3116	3.3	10
178	Model prediction of color reversion of soybean oil and its quantitative relationship with oxidation under accelerated conditions. *LWT - Food Science and Technology*, **2019**, 111, 270-277	5.4	2

177	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	2.8	5
176	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
175	Glycerol derived process contaminants in refined coconut oil induce cholesterol synthesis in HepG2 cells. *Food and Chemical Toxicology*, **2019**, 127, 135-142	4.7	3
174	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
173	Human milk fat substitutes: Past achievements and current trends. *Progress in Lipid Research*, **2019**, 74, 69-86	14.3	55
172	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
171	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
170	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
169	Quantification of Nervonic Acid in Human Milk in the First 30 Days of Lactation: Influence of Lactation Stages and Comparison with Infant Formulae. *Nutrients*, **2019**, 11,	6.7	8
168	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
167	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
166	Production of conjugated fatty acids: A review of recent advances. *Biotechnology Advances*, **2019**, 37, 107454	17.8	10
165	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
164	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
163	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
162	Potential underutilized oil resources from the fruit and seed of Rhus chinensis Mill. *Industrial Crops and Products*, **2019**, 129, 339-344	5.9	10
161	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
160	Microwave-assisted synthesis and antioxidant activity of palmitoyl-epigallocatechin gallate. *LWT - Food Science and Technology*, **2019**, 101, 663-669	5.4	4

159	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
158	Chemical composition and antioxidant capacity of extracts from the whole berry, pulp and seed of. *Natural Product Research*, **2019**, 33, 3596-3600	2.3	6
157	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
156	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
155	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
154	Natural phospholipids: Occurrence, biosynthesis, separation, identification, and beneficial health aspects. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 253-275	11.5	21
153	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
152	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
151	The impact of lactation and gestational age on the composition of branched-chain fatty acids in human breast milk. *Food and Function*, **2018**, 9, 1747-1754	6.1	8
150	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
149	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
148	Synthesis of docosapentaenoic acid-enriched diacylglycerols by enzymatic glycerolysis of Schizochytrium sp. oil. *Bioresource Technology*, **2018**, 262, 278-283	11	18
147	Tocopherols in human milk: Change during lactation, stability during frozen storage, and impact of maternal diet. *International Dairy Journal*, **2018**, 84, 1-5	3.5	6
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145	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
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