

# Zhen Zhang

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2374152/publications.pdf>

Version: 2024-02-01

21  
papers

491  
citations

623734

14  
h-index

752698

20  
g-index

21  
all docs

21  
docs citations

21  
times ranked

447  
citing authors

#	ARTICLE	IF	CITATIONS
1	A low trans margarine fat analog to beef tallow for healthier formulations: Optimization of enzymatic interesterification using soybean oil and fully hydrogenated palm oil. <i>Food Chemistry</i> , 2018, 255, 405-413.	8.2	62
2	O-acylation of chitosan nanofibers by short-chain and long-chain fatty acids. <i>Carbohydrate Polymers</i> , 2017, 177, 203-209.	10.2	45
3	Characterization of enzymatically interesterified palm oil-based fats and its potential application as cocoa butter substitute. <i>Food Chemistry</i> , 2020, 318, 126518.	8.2	40
4	Fast Production of Diacylglycerol in a Solvent Free System via Lipase Catalyzed Esterification Using a Bubble Column Reactor. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 637-648.	1.9	35
5	Modification of palm-based oil blend via interesterification: Physicochemical properties, crystallization behaviors and oxidative stabilities. <i>Food Chemistry</i> , 2021, 347, 129070.	8.2	32
6	Shea olein based specialty fats: Preparation, characterization and potential application. <i>LWT - Food Science and Technology</i> , 2017, 86, 492-500.	5.2	29
7	Characterisation and oxidation stability of monoacylglycerols from partially hydrogenated corn oil. <i>Food Chemistry</i> , 2015, 173, 70-79.	8.2	27
8	In-situ synthesis of 3D GA on titanium wire as a binder-free electrode for electro-Fenton removing of EDTA-Ni. <i>Journal of Hazardous Materials</i> , 2018, 341, 128-137.	12.4	27
9	Solid fat content and bakery characteristics of interesterified beef tallow-palm mid fraction based margarines. <i>RSC Advances</i> , 2018, 8, 12390-12399.	3.6	26
10	Evaluation of enzymatic interesterification in structured triacylglycerols preparation: a concise review and prospect. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 3145-3159.	10.3	26
11	Acyl migration occurrence of palm olein during interesterification catalyzed by sn-1,3 specific lipase. <i>LWT - Food Science and Technology</i> , 2021, 142, 111023.	5.2	25
12	Effects of chemical interesterification on the triacylglycerols, solid fat contents and crystallization kinetics of palm oil-based fats. <i>Food and Function</i> , 2019, 10, 7553-7564.	4.6	21
13	Enzymatic Production of Highly Unsaturated Monoacylglycerols and Diacylglycerols and Their Emulsifying Effects on the Storage Stability of a Palm Oil Based Shortening System. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 1175-1188.	1.9	20
14	Two-Stage Enzymatic Preparation of Eicosapentaenoic Acid (EPA) And Docosahexaenoic Acid (DHA) Enriched Fish Oil Triacylglycerols. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 218-227.	5.2	19
15	Production of Structured Triacylglycerol via Enzymatic Interesterification of Medium-Chain Triacylglycerol and Soybean Oil Using a Pilot-Scale Solvent-Free Packed Bed Reactor. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 271-280.	1.9	14
16	Intesterification of rice bran wax and palm olein catalyzed by lipase: Crystallization behaviours and characterization. <i>Food Chemistry</i> , 2019, 286, 29-37.	8.2	13
17	Enzymatic Interesterification of Palm Stearin and Palm Olein Blend Catalyzed by sn-1,3-Specific Lipase: Interesterification Degree, Acyl Migration, and Physical Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9056-9066.	5.2	13
18	Production of Monoacylglycerols from Fully Hydrogenated Palm Oil Catalyzed by Hydrotalcite Loaded with $K_2CO_3$ . <i>Chemical Engineering Communications</i> , 2015, 202, 585-592.	2.6	8

#	ARTICLE	IF	CITATIONS
19	The effects of interesterification on the physicochemical properties of Pangasius bocourti oil and its fractions. Food Chemistry, 2022, 371, 131177.	8.2	8
20	Physicochemical and textural properties of natural cosmeceutical fats prepared from interesterified oil blends consisting of palm olein and palm kernel oil. Industrial Crops and Products, 2022, 186, 115195.	5.2	1
21	A linear classifier for cough and pseudo-cough sounds in patients with cervical spinal cord injury. , 2020, , .		0