

Zhen Zhang

List of Publications by Year in descending order

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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	The effects of interesterification on the physicochemical properties of Pangasius bocourti oil and its fractions. Food Chemistry, 2022, 371, 131177.	8.2	8
2	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
3	Evaluation of enzymatic interesterification in structured triacylglycerols preparation: a concise review and prospect. Critical Reviews in Food Science and Nutrition, 2021, 61, 3145-3159.	10.3	26
4	Acyl migration occurrence of palm olein during interesterification catalyzed by sn-1,3 specific lipase. LWT - Food Science and Technology, 2021, 142, 111023.	5.2	25
5	Modification of palm-based oil blend via interesterification: Physicochemical properties, crystallization behaviors and oxidative stabilities. Food Chemistry, 2021, 347, 129070.	8.2	32
6	Enzymatic Interesterification of Palm Stearin and Palm Olein Blend Catalyzed by sn-1,3-Specific Lipase: Interesterification Degree, Acyl Migration, and Physical Properties. Journal of Agricultural and Food Chemistry, 2021, 69, 9056-9066.	5.2	13
7	Production of Structured Triacylglycerol via Enzymatic Interesterification of Medium-Chain Triacylglycerol and Soybean Oil Using a Pilot-Scale Solvent-Free Packed Bed Reactor. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 271-280.	1.9	14
8	Characterization of enzymatically interesterified palm oil-based fats and its potential application as cocoa butter substitute. Food Chemistry, 2020, 318, 126518.	8.2	40
9	A linear classifier for cough and pseudo-cough sounds in patients with cervical spinal cord injury. , 2020, , .		0
10	Intesterification of rice bran wax and palm olein catalyzed by lipase: Crystallization behaviours and characterization. Food Chemistry, 2019, 286, 29-37.	8.2	13
11	Effects of chemical interesterification on the triacylglycerols, solid fat contents and crystallization kinetics of palm oil-based fats. Food and Function, 2019, 10, 7553-7564.	4.6	21
12	Solid fat content and bakery characteristics of interesterified beef tallow-palm mid fraction based margarines. RSC Advances, 2018, 8, 12390-12399.	3.6	26
13	A low trans margarine fat analog to beef tallow for healthier formulations: Optimization of enzymatic interesterification using soybean oil and fully hydrogenated palm oil. Food Chemistry, 2018, 255, 405-413.	8.2	62
14	Two-Stage Enzymatic Preparation of Eicosapentaenoic Acid (EPA) And Docosahexaenoic Acid (DHA) Enriched Fish Oil Triacylglycerols. Journal of Agricultural and Food Chemistry, 2018, 66, 218-227.	5.2	19
15	In-situ synthesis of 3D GA on titanium wire as a binder-free electrode for electro-Fenton removing of EDTA-Ni. Journal of Hazardous Materials, 2018, 341, 128-137.	12.4	27
16	O-acylation of chitosan nanofibers by short-chain and long-chain fatty acids. Carbohydrate Polymers, 2017, 177, 203-209.	10.2	45
17	Shea olein based specialty fats: Preparation, characterization and potential application. LWT - Food Science and Technology, 2017, 86, 492-500.	5.2	29
18	Enzymatic Production of Highly Unsaturated Monoacylglycerols and Diacylglycerols and Their Emulsifying Effects on the Storage Stability of a Palm Oil Based Shortening System. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 1175-1188.	1.9	20

#	ARTICLE	IF	CITATIONS
19	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
20	Characterisation and oxidation stability of monoacylglycerols from partially hydrogenated corn oil. <i>Food Chemistry</i> , 2015, 173, 70-79.	8.2	27
21	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