

Hongyan Mu

List of Publications by Year in descending order

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papers

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docs citations

11
times ranked

199
citing authors

#	ARTICLE	IF	CITATIONS
1	Characteristics of Mango Kernel Fats Extracted from 11 China-Specific Varieties and Their Typically Fractionated Fractions. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1115-1125.	1.9	54
2	Preparation of a Strong Gelatin-Short Linear Glucan Nanocomposite Hydrogel by an in Situ Self-Assembly Process. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 177-186.	5.2	53
3	Combined Urea Complexation and Argentated Silica Gel Column Chromatography for Concentration and Separation of PUFAs from Tuna Oil: Based on Improved DPA Level. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1157-1167.	1.9	22
4	Production of three types of krill oils from krill meal by a three-step solvent extraction procedure. <i>Food Chemistry</i> , 2018, 248, 279-286.	8.2	22
5	Enrichment of DPA _n -6 and DHA from <i>Schizochytrium sp.</i> Oil by Low-Temperature Solvent Crystallization. <i>Industrial & Engineering Chemistry Research</i> , 2016, 55, 737-746.	3.7	20
6	Production of High-Melting Symmetrical Monounsaturated Triacylglycerol-Rich Fats from Mango Kernel Fat by Acetone Fractionation. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 201-213.	1.9	17
7	Microencapsulation of algae oil by complex coacervation of chitosan and modified starch: Characterization and oxidative stability. <i>International Journal of Biological Macromolecules</i> , 2022, 194, 66-73.	7.5	16
8	Formation of protein corona on interaction of pepsin with chitin nanowhiskers in simulated gastric fluid. <i>Food Chemistry</i> , 2022, 383, 132393.	8.2	9
9	Effects of temperature and ferric ion on the formation of glycerol core aldehydes during simulated frying. <i>Food Chemistry</i> , 2022, 385, 132596.	8.2	6
10	Preparation of highly purified 1%-3 docosapentaenoic acid from seal oil via urea complexation combined with preparative high performance liquid chromatography. <i>Separation Science and Technology</i> , 2021, 56, 1769-1778.	2.5	4
11	Emulsion-Based Formulations for Delivery of Vitamin E: Fabrication, Characterization, <i>in Vitro</i> Release, Bioaccessibility and Bioavailability. <i>Food Reviews International</i> , 2023, 39, 3283-3300.	8.4	0