# Lianzhou Jiang

List of Publications by Year
in descending order

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Version: 2024-02-01

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|---|---|---|---|
| 115 papers | 4,343 citations | 136950 32 h-index | 128289 60 g-index |
| 116 all docs | 116 docs citations | 116 times ranked | 3298 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Effects of ultrasound on the structure and physical properties of black bean protein isolates. Food Research International, 2014, 62, 595-601. | 6.2 | 460 |
| 2 | Functional and conformational changes to soy proteins accompanying anthocyanins: Focus on covalent and non-covalent interactions. Food Chemistry, 2018, 245, 871-878. | 8.2 | 269 |
| 3 | Impact of ultrasonic treatment on an emulsion system stabilized with soybean protein isolate and lecithin: Its emulsifying property and emulsion stability. Food Hydrocolloids, 2017, 63, 727-734. | 10.7 | 212 |
| 4 | Identification of a novel ACE-inhibitory peptide from casein and evaluation of the inhibitory mechanisms. Food Chemistry, 2018, 256, 98-104. | 8.2 | 153 |
| 5 | Dietary protein-phenolic interactions: characterization, biochemical-physiological consequences, and potential food applications. Critical Reviews in Food Science and Nutrition, 2021, 61, 3589-3615. | 10.3 | 140 |
| 6 | Relationship between Secondary Structure and Surface Hydrophobicity of Soybean Protein Isolate Subjected to Heat Treatment. Journal of Chemistry, 2014, 2014, 1-10. | 1.9 | 132 |
| 7 | Relationship Between Surface Hydrophobicity and Structure of Soy Protein Isolate Subjected to Different Ionic Strength. International Journal of Food Properties, 2015, 18, 1059-1074. | 3.0 | 122 |
| 8 | Ultrasound driven conformational and physicochemical changes of soy protein hydrolysates. Ultrasonics Sonochemistry, 2020, 68, 105202. | 8.2 | 117 |
| 9 | Soy Protein: Molecular Structure Revisited and Recent Advances in Processing Technologies. Annual Review of Food Science and Technology, 2021, 12, 119-147. | 9.9 | 107 |
| 10 | Dietary advanced glycation endâ€products: Perspectives linking food processing with health implications. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2559-2587. | 11.7 | 103 |
| 11 | Covalent conjugates of anthocyanins to soy protein: Unravelling their structure features and in vitro gastrointestinal digestion fate. Food Research International, 2019, 120, 603-609. | 6.2 | 101 |
| 12 | Non-covalent interaction of soy protein isolate and catechin: Mechanism and effects on protein conformation. Food Chemistry, 2022, 384, 132507. | 8.2 | 101 |
| 13 | Complexation of thermally-denatured soybean protein isolate with anthocyanins and its effect on the protein structure and in vitro digestibility. Food Research International, 2018, 106, 619-625. | 6.2 | 99 |
| 14 | Relationship between Molecular Flexibility and Emulsifying Properties of Soy Protein Isolate-Glucose Conjugates. Journal of Agricultural and Food Chemistry, 2019, 67, 4089-4097. | 5.2 | 99 |
| 15 | Purification and Characterization of Antioxidant Peptides from Alcalase-Hydrolyzed Soybean (Glycine max L.) Hydrolysate and Their Cytoprotective Effects in Human Intestinal Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2019, 67, 5772-5781. | 5.2 | 90 |
| 16 | The Colors of Health: Chemistry, Bioactivity, and Market Demand for Colorful Foods and Natural Food Sources of Colorants. Annual Review of Food Science and Technology, 2020, 11, 145-182. | 9.9 | 81 |
| 17 | Phenolic compounds from coffee by-products modulate adipogenesis-related inflammation, mitochondrial dysfunction, and insulin resistance in adipocytes, via insulin/PI3K/AKT signaling pathways. Food and Chemical Toxicology, 2019, 132, 110672. | 3.6 | 71 |
| 18 | Relationship of phenolic composition of selected purple maize (Zea mays L.) genotypes with their anti-inflammatory, anti-adipogenic and anti-diabetic potential. Food Chemistry, 2019, 289, 739-750. | 8.2 | 71 |

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|---|---|---|---|
| 19 | Effect of ultrasound treatment on the wet heating Maillard reaction between mung bean [Vigna radiate (L.)] protein isolates and glucose and on structural and physicoâ€chemical properties of conjugates. Journal of the Science of Food and Agriculture, 2016, 96, 1532-1540. | 3.5 | 66 |
| 20 | Antioxidant activity and protective effects of Alcalase-hydrolyzed soybean hydrolysate in human intestinal epithelial Caco-2 cells. Food Research International, 2018, 111, 256-264. | 6.2 | 63 |
| 21 | Atmospheric cold plasma treatment of soybean protein isolate: insights into the structural, physicochemical, and allergenic characteristics. Journal of Food Science, 2021, 86, 68-77. | 3.1 | 60 |
| 22 | Deciphering the Structural Network That Confers Stability to High Internal Phase Pickering Emulsions by Cross-Linked Soy Protein Microgels and Their In Vitro Digestion Profiles. Journal of Agricultural and Food Chemistry, 2020, 68, 9796-9803. | 5.2 | 58 |
| 23 | Deciphering the characteristics of soybean oleosome-associated protein in maintaining the stability of oleosomes as affected by pH. Food Research International, 2017, 100, 551-557. | 6.2 | 56 |
| 24 | Effect of high intensity ultrasound on the structure and solubility of soy protein isolate-pectin complex. Ultrasonics Sonochemistry, 2021, 80, 105808. | 8.2 | 53 |
| 25 | Differential scanning calorimetry studyâ€"Assessing the influence of composition of vegetable oils on oxidation. Food Chemistry, 2016, 194, 601-607. | 8.2 | 52 |
| 26 | Structure, properties and potential bioactivities of high-purity insoluble fibre from soybean dregs (Okara). Food Chemistry, 2021, 364, 130402. | 8.2 | 44 |
| 27 | Structure remodeling of soy protein-derived amyloid fibrils mediated by epigallocatechin-3-gallate. Biomaterials, 2022, 283, 121455. | 11.4 | 39 |
| 28 | Effect of ultrasound on the properties of rice bran protein and its chlorogenic acid complex. Ultrasonics Sonochemistry, 2021, 79, 105758. | 8.2 | 38 |
| 29 | Secondary Structure and Subunit Composition of Soy ProteinIn VitroDigested by Pepsin and Its Relation with Digestibility. BioMed Research International, 2016, 2016, 1-11. | 1.9 | 37 |
| 30 | Identification of an ACE-Inhibitory Peptide from Walnut Protein and Its Evaluation of the Inhibitory Mechanism. International Journal of Molecular Sciences, 2018, 19, 1156. | 4.1 | 37 |
| 31 | Effects of covalent modification with epigallocatechin-3-gallate on oleosin structure and ability to stabilize artificial oil body emulsions. Food Chemistry, 2021, 341, 128272. | 8.2 | 37 |
| 32 | Ultrasound-assisted aqueous enzymatic extraction of oil from perilla (Perilla frutescensL.) seeds. CYTA - Journal of Food, 2014, 12, 16-21. | 1.9 | 35 |
| 33 | Simplexâ€Centroid Mixture Design Applied to the Aqueous Enzymatic Extraction of Fatty Acidâ€Balanced Oil from Mixed Seeds. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 349-357. | 1.9 | 31 |
| 34 | The production of gel beads of soybean hull polysaccharides loaded with soy isoflavone and their pH-dependent release. Food Chemistry, 2020, 313, 126095. | 8.2 | 30 |
| 35 | Dietary Bioactive Lipids: A Review on Absorption, Metabolism, and Health Properties. Journal of Agricultural and Food Chemistry, 2021, 69, 8929-8943. | 5.2 | 30 |
| 36 | Effect of ultrasound on the preparation of soy protein isolate-maltodextrin embedded hemp seed oil microcapsules and the establishment of oxidation kinetics models. Ultrasonics Sonochemistry, 2021, 77, 105700. | 8.2 | 30 |

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|---|---|---|---|
| 37 | Chinese bayberry (Myrica rubra) phenolics mitigated protein glycoxidation and formation of advanced glycation end-products: A mechanistic investigation. Food Chemistry, 2021, 361, 130102. | 8.2 | 30 |
| 38 | Covalent and non-covalent interactions of cyanidin-3-O-glucoside with milk proteins revealed modifications in protein conformational structures, digestibility, and allergenic characteristics. Food and Function, 2021, 12, 10107-10120. | 4.6 | 29 |
| 39 | Soy/whey protein isolates: interfacial properties and effects on the stability of oilâ€inâ€water emulsions. Journal of the Science of Food and Agriculture, 2021, 101, 262-271. | 3.5 | 28 |
| 40 | Emulsions co-stabilized by soy protein nanoparticles and tea saponin: Physical stability, rheological properties, oxidative stability, and lipid digestion. Food Chemistry, 2022, 387, 132891. | 8.2 | 27 |
| 41 | 3D confocal Raman imaging of oil-rich emulsion from enzyme-assisted aqueous extraction of extruded soybean powder. Food Chemistry, 2018, 249, 16-21. | 8.2 | 26 |
| 42 | Valorization of Soy Whey Wastewater: How Epigallocatechin-3-gallate Regulates Protein Precipitation. ACS Sustainable Chemistry and Engineering, 2019, 7, 15504-15513. | 6.7 | 25 |
| 43 | Effect of pH on physicochemical properties of oil bodies from different oil crops. Journal of Food Science and Technology, 2019, 56, 49-58. | 2.8 | 25 |
| 44 | Effect of the condition of spray-drying on the properties of the polypeptide-rich powders from enzyme-assisted aqueous extraction processing. Drying Technology, 2019, 37, 2105-2115. | 3.1 | 24 |
| 45 | Thermally treated soya bean oleosomes: the changes in their stability and associated proteins. International Journal of Food Science and Technology, 2020, 55, 229-238. | 2.7 | 24 |
| 46 | Identification and assessment of residual levels of the main oxidation product of tert-butylhydroquinone in frying oils after heating and its cytotoxicity to RAW 264.7 cells. Food Chemistry, 2018, 264, 293-300. | 8.2 | 23 |
| 47 | Effects of ultrasonic treatment on the gel properties of microbial transglutaminase crosslinked soy, whey and soyâ€“whey proteins. Food Science and Biotechnology, 2019, 28, 1455-1464. | 2.6 | 22 |
| 48 | Ultrasonic pre-treatment modifies the pH-dependent molecular interactions between Î²-lactoglobulin and dietary phenolics: Conformational structures and interfacial properties. Ultrasonics Sonochemistry, 2021, 75, 105612. | 8.2 | 22 |
| 49 | Effects of Cavitation Jet Treatment on the Structure and Emulsification Properties of Oxidized Soy Protein Isolate. Foods, 2021, 10, 2. | 4.3 | 22 |
| 50 | Effects of Soybean Oil Body as a Milk Fat Substitute on Ice Cream: Physicochemical, Sensory and Digestive Properties. Foods, 2022, 11, 1504. | 4.3 | 22 |
| 51 | Immobilization of Phospholipase A<sub>1</sub> and its Application in Soybean Oil Degumming. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 649-656. | 1.9 | 21 |
| 52 | Effect of glycosylation on the mechanical properties of edible soy protein packaging film. European Food Research and Technology, 2014, 238, 1049-1055. | 3.3 | 21 |
| 53 | Rhizomucor miehei lipase-catalysed synthesis of cocoa butter equivalent from palm mid-fraction and stearic acid: Characteristics and feasibility as cocoa butter alternative. Food Chemistry, 2021, 343, 128407. | 8.2 | 20 |
| 54 | Efficient and Response Surface Optimized Aqueous Enzymatic Extraction of Camellia oleifera (Tea Seed) Oil Facilitated by Concurrent Calcium Chloride Addition. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 29-37. | 1.9 | 19 |

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|---|---|---|---|
| 55 | Immobilized CALB Catalyzed Transesterification of Soybean Oil and Phytosterol. Food Biophysics, 2018, 13, 208-215. | 3.0 | 19 |
| 56 | Effects of ultrasound treatment on physicoâ€chemical, functional properties and antioxidant activity of whey protein isolate in the presence of calcium lactate. Journal of the Science of Food and Agriculture, 2018, 98, 1522-1529. | 3.5 | 19 |
| 57 | Effects of glycation and acylation on the structural characteristics and physicochemical properties of soy protein isolate. Journal of Food Science, 2021, 86, 1737-1750. | 3.1 | 19 |
| 58 | Conformational and Functional Properties of Soybean Proteins Produced by Extrusion-Hydrolysis Approach. International Journal of Analytical Chemistry, 2018, 2018, 1-11. | 1.0 | 18 |
| 59 | Oilâ€inâ€water Pickering emulsion stabilization with oppositely charged polysaccharide particles: chitin nanocrystals/fucoidan complexes. Journal of the Science of Food and Agriculture, 2021, 101, 3003-3012. | 3.5 | 18 |
| 60 | Fat reduction in emulsion sausage using an enzymeâ€modified potato starch. Journal of the Science of Food and Agriculture, 2008, 88, 1632-1637. | 3.5 | 17 |
| 61 | Effects of High Hydrostatic Pressure Pretreatment on the Functional and Structural Properties of Rice Bran Protein Hydrolysates. Foods, 2022, 11, 29. | 4.3 | 16 |
| 62 | Optimization of Ethanolâ€Ultrasoundâ€Assisted Destabilization of a Cream Recovered from Enzymatic Extraction of Soybean Oil. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 159-168. | 1.9 | 15 |
| 63 | Purification and identification of an ACE-inhibitory peptide from walnut protein hydrolysate. European Food Research and Technology, 2014, 239, 333-338. | 3.3 | 15 |
| 64 | The Influence of Supercritical Carbon Dioxide (SCâ€CO<sub>2</sub>) on Electrolytes and Hydrogenation of Soybean Oil. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 993-1001. | 1.9 | 15 |
| 65 | Physical-Chemical Properties of Edible Film Made from Soybean Residue and Citric Acid. Journal of Chemistry, 2018, 2018, 1-8. | 1.9 | 15 |
| 66 | Stability Mechanism of Two Soybean Protein-Phosphatidylcholine Nanoemulsion Preparation Methods from a Structural Perspective: A Raman Spectroscopy Analysis. Scientific Reports, 2019, 9, 6985. | 3.3 | 15 |
| 67 | Application of magnetic immobilized papain on passivated rice bran lipase. International Journal of Biological Macromolecules, 2020, 157, 51-59. | 7.5 | 15 |
| 68 | The texture of plant proteinâ€based meat analogs by high moisture extrusion: A review. Journal of Texture Studies, 2023, 54, 351-364. | 2.5 | 15 |
| 69 | Crude Wax Extracted from Rice Bran Oil Improves Oleogel Properties and Oxidative Stability. European Journal of Lipid Science and Technology, 2021, 123, 2000091. | 1.5 | 14 |
| 70 | Oil bodies extracted from high-oil soybeans (Glycine max) exhibited higher oxidative and physical stability than oil bodies from high-protein soybeans. Food and Function, 2022, 13, 3271-3282. | 4.6 | 14 |
| 71 | Effect of High Pressure Treatment on Interfacial Properties, Structure and Oxidative Stability of Soy Protein Isolate-Stabilized Emulsions. Journal of Oleo Science, 2019, 68, 409-418. | 1.4 | 13 |
| 72 | The Layered Encapsulation of Vitamin B2 and Î²-Carotene in Multilayer Alginate/Chitosan Gel Microspheres: Improving the Bioaccessibility of Vitamin B2 and Î²-Carotene. Foods, 2022, 11, 20. | 4.3 | 13 |

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|---|---|---|---|
| 73 | Tunable luminescence and energy transfer properties of a novel Na<sub>4</sub>Ca<sub>4</sub>Si<sub>6</sub>O<sub>18</sub>:Ce<sup>3+</sup>,Mn<sup>2+</sup> phosphor. New Journal of Chemistry, 2015, 39, 4753-4758. | 2.8 | 12 |
| 74 | Advancement on Milk Fat Globule Membrane: Separation, Identification, and Functional Properties. Frontiers in Nutrition, 2021, 8, 807284. | 3.7 | 12 |
| 75 | Relationship between flexibility and interfacial functional properties of soy protein isolate: succinylation modification. Journal of the Science of Food and Agriculture, 2022, 102, 6454-6463. | 3.5 | 12 |
| 76 | Optimization of magnetic immobilized phospholipase A1 degumming process for soybean oil using response surface methodology. European Food Research and Technology, 2013, 237, 811-817. | 3.3 | 11 |
| 77 | Ultrasound-assisted Aqueous Enzymatic Extraction of Corn Germ Oil: Analysis of Quality and Antioxidant Activity. Journal of Oleo Science, 2018, 67, 745-754. | 1.4 | 11 |
| 78 | <i>In vitro</i> Simulated Digestion and Microstructure of Peppermint Oil Nanoemulsion. Journal of Oleo Science, 2019, 68, 863-871. | 1.4 | 11 |
| 79 | Protective Effect of Iridoid Glycosides of the Leaves of Syringa oblata Lindl. on Dextran Sulfate Sodium-Induced Ulcerative Colitis by Inhibition of the TLR2/4/MyD88/NF-Î²B Signaling Pathway. BioMed Research International, 2020, 2020, 1-13. | 1.9 | 11 |
| 80 | Stability and digestibility of encapsulated lycopene in different emulsion systems stabilized by acidâ€modified soybean lipophilic protein. Journal of the Science of Food and Agriculture, 2022, 102, 6146-6155. | 3.5 | 11 |
| 81 | Effect of the interaction between myofibrillar protein and heat-induced soy protein isolates on gel properties. CYTA - Journal of Food, 0, , 1-8. | 1.9 | 10 |
| 82 | Preparation of Margarine Stock Rich in Naturally Bioactive Components by Enzymatic Interesterification. Journal of Oleo Science, 2018, 67, 29-37. | 1.4 | 10 |
| 83 | Lipase catalysis of Î±â€linolenic acidâ€rich mediumâ€and longâ€chain triacylglycerols from perilla oil and mediumâ€chain triacylglycerols with reduced byâ€products. Journal of the Science of Food and Agriculture, 2020, 100, 4565-4574. | 3.5 | 10 |
| 84 | Ninety-Day Nephrotoxicity Evaluation of 3-MCPD 1-Monooleate and 1-Monostearate Exposures in Male Sprague Dawley Rats Using Proteomic Analysis. Journal of Agricultural and Food Chemistry, 2020, 68, 2765-2772. | 5.2 | 10 |
| 85 | Immobilization of cellulase on magnetic nanoparticles for rice bran oil extraction in a magnetic fluidized bed. International Journal of Food Engineering, 2022, 18, 15-26. | 1.5 | 10 |
| 86 | Effects of frying on polar material and free fatty acids in soybean oils. International Journal of Food Science and Technology, 2013, 48, 1218-1223. | 2.7 | 9 |
| 87 | Effect of Oxidation on Quality of Chiba Tofu Produced by Soy Isolate Protein When Subjected to Storage. Foods, 2020, 9, 1877. | 4.3 | 9 |
| 88 | Deciphering Changes in the Structure and IgE-Binding Ability of Ovalbumin Glycated by Î±-Dicarbonyl Compounds under Simulated Heating. Journal of Agricultural and Food Chemistry, 2022, 70, 1984-1995. | 5.2 | 9 |
| 89 | Extraction and the Fatty Acid Profile of <i>Rosa acicularis</i> Seed Oil. Journal of Oleo Science, 2017, 66, 1301-1310. | 1.4 | 8 |
| 90 | Formation and Properties of Recombined Soymilk and Cowâ€™s Milk Gels: Effect of Glucono-Î´-lactone. Journal of Oleo Science, 2018, 67, 885-892. | 1.4 | 8 |

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|---|---|---|---|
| 91 | Enzymatic esterification of rice bran oil and phytosterol in supercritical CO <sub>2</sub>. Journal of Food Processing and Preservation, 2019, 43, e14066. | 2.0 | 8 |
| 92 | Detection of Phosphatidylcholine Content in Crude Oil with Bio-Enzyme Screen-Printed Electrode. Food Analytical Methods, 2019, 12, 229-238. | 2.6 | 8 |
| 93 | Combination of Alcalase 2.4 L and CaCl<sub>2</sub> for aqueous extraction of peanut oil. Journal of Food Science, 2020, 85, 1772-1780. | 3.1 | 8 |
| 94 | Fabrication and characterization of Î²-carotene emulsions stabilized by soy oleosin and lecithin mixtures with a composition mimicking natural soy oleosomes. Food and Function, 2021, 12, 10875-10886. | 4.6 | 8 |
| 95 | Improving interface-related functions and antioxidant activities of soy protein isolate by covalent conjugation with chlorogenic acid. Journal of Food Measurement and Characterization, 2022, 16, 202-213. | 3.2 | 8 |
| 96 | Intake of high-purity insoluble dietary fiber from Okara for the amelioration of colonic environment disturbance caused by acute ulcerative colitis. Food and Function, 2022, 13, 213-226. | 4.6 | 8 |
| 97 | Effect of pH on Freeze-thaw Stability of Glycated Soy Protein Isolate. Journal of Oleo Science, 2019, 68, 281-290. | 1.4 | 7 |
| 98 | Heating Quality and Stability of Aqueous Enzymatic Extraction of Fatty Acid-Balanced Oil in Comparison with Other Blended Oils. Journal of Chemistry, 2014, 2014, 1-8. | 1.9 | 6 |
| 99 | Preparation of the Pt/CNTs Catalyst and Its Application to the Fabrication of Hydrogenated Soybean Oil Containing a Low Content of Trans Fatty Acids Using the Solid Polymer Electrolyte Reactor. Journal of Nanoscience and Nanotechnology, 2018, 18, 5566-5574. | 0.9 | 6 |
| 100 | Study on the Electrochemical Hydrogenation of Soybean Oil under H<sub>2</sub> Conditions. Journal of Oleo Science, 2019, 68, 311-320. | 1.4 | 6 |
| 101 | Synthesis and Application of Nanomagnetic Immobilized Phospholipase C. Journal of Chemistry, 2019, 2019, 1-9. | 1.9 | 6 |
| 102 | <scp>NaCl</scp> induces flocculation and lipid oxidation of soybean oil body emulsions recovered by neutral aqueous extraction. Journal of the Science of Food and Agriculture, 2021, , . | 3.5 | 6 |
| 103 | Thermal and crystal characteristics of enzymatically interesterified fats of fatty acid-balanced oil and fully hydrogenated soybean oil in supercritical CO<sub>2</sub> system. International Journal of Food Properties, 2017, 20, 2675-2685. | 3.0 | 5 |
| 104 | Recovery of high valueâ€added protein from enzymeâ€assisted aqueous extraction ( EAE ) of soybeans by deadâ€end ultrafiltration. Food Science and Nutrition, 2019, 7, 858-868. | 3.4 | 5 |
| 105 | Development of an Efficient Method to Extract DNA from Refined Soybean Oil. Food Analytical Methods, 2021, 14, 196-207. | 2.6 | 4 |
| 106 | Purification of Î²â€carotene 15,15â€²â€monooxygenase from pig intestine and its enzymatic hydrolysis of pigment in soybean oil. International Journal of Food Science and Technology, 2019, 54, 480-489. | 2.7 | 3 |
| 107 | Study of electrochemically treated walnut emulsion and its stability. Journal of Food Process Engineering, 2020, 43, e13003. | 2.9 | 3 |
| 108 | Influence of Pre-/Postultrasound on Forming a Molten Globule-Like Conformation and Improving the Emulsifying Properties of Thermally Induced Soybean Protein Aggregates. ACS Food Science & Technology, 2021, 1, 1514-1522. | 2.7 | 3 |

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|---|---|---|---|
| 109 | Variations in oral microbiota and salivary proteomics reveal distinct patterns in polysensitized individuals. Allergy: European Journal of Allergy and Clinical Immunology, 2022, 77, 1899-1902. | 5.7 | 3 |
| 110 | Preparation and characterization of Niâ€Agx/SBAâ€15 and its catalytic properties on the hydrogenation of soybean oil. Journal of Food Process Engineering, 2018, 41, e12926. | 2.9 | 2 |
| 111 | Changes of High-Purity Insoluble Fiber from Soybean Dregs (Okara) after Being Fermented by Colonic Flora and Its Adsorption Capacity. Foods, 2021, 10, 2485. | 4.3 | 2 |
| 112 | Enzymatic preparation of structured TAG containing conjugated linoleic acid (CLA) at solvent-free. International Journal of Food Engineering, 2020, 16, . | 1.5 | 2 |
| 113 | Homogenate Extraction of Polysaccharides from Pine Nut Meal: Optimization and Comparison with Other Extraction Methods by Characterizing Their Extracts. Journal of Food Quality, 2020, 2020, 1-9. | 2.6 | 1 |
| 114 | Construction of magnetic switchable Pickering interfacial catalysis system and its application in the hydrolysis of crude rice bran oil. International Journal of Food Science and Technology, 2022, 57, 2879-2885. | 2.7 | 1 |
| 115 | Effect of Extruding Full-Fat Soy Flakes on Trans Fat Content. Scientific World Journal, The, 2014, 2014, 1-6. | 2.1 | 0 |