

# Xiaoqiang Zou

## List of Publications by Year in descending order

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29  
papers

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citations

471509

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477307

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docs citations

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1002  
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#	ARTICLE	IF	CITATIONS
1	Lipid Composition Analysis of Milk Fats from Different Mammalian Species: Potential for Use as Human Milk Fat Substitutes. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 7070-7080.	5.2	155
2	Identification of phospholipids classes and molecular species in different types of egg yolk by using UPLC-Q-TOF-MS. <i>Food Chemistry</i> , 2017, 221, 58-66.	8.2	72
3	Evaluation of sn-2 fatty acid composition in commercial infant formulas on the Chinese market: A comparative study based on fat source and stage. <i>Food Chemistry</i> , 2018, 242, 29-36.	8.2	71
4	Evaluation of triacylglycerol composition in commercial infant formulas on the Chinese market: A comparative study based on fat source and stage. <i>Food Chemistry</i> , 2018, 252, 154-162.	8.2	61
5	Preparation of structured lipids enriched with medium- and long-chain triacylglycerols by enzymatic interesterification for infant formula. <i>Food and Bioproducts Processing</i> , 2018, 107, 121-130.	3.6	55
6	Composition and microstructure of colostrum and mature bovine milk fat globule membrane. <i>Food Chemistry</i> , 2015, 185, 362-370.	8.2	52
7	Profiling of phospholipids molecular species from different mammalian milk powders by using ultra-performance liquid chromatography-electrospray ionization-quadrupole-time of flight-mass spectrometry. <i>Journal of Food Composition and Analysis</i> , 2017, 62, 143-154.	3.9	41
8	Current knowledge of lipids in human milk and recent innovations in infant formulas. <i>Current Opinion in Food Science</i> , 2017, 16, 28-39.	8.0	40
9	Natural phospholipids: Occurrence, biosynthesis, separation, identification, and beneficial health aspects. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 253-275.	10.3	40
10	Preparation of 1, 3-diacylglycerol-rich structured lipids from basa catfish oil: Combination of fractionation and enzymatic acidolysis. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 708-715.	1.5	38
11	Synthesis of 1,3-diacylglycerol-rich structured lipids by lipase-catalyzed acidolysis of microbial oil from <i>Mortierella alpina</i> . <i>Bioresource Technology</i> , 2017, 243, 448-456.	9.6	35
12	Influence of ionic liquids on lipase activity and stability in alcoholysis reactions. <i>RSC Advances</i> , 2016, 6, 87703-87709.	3.6	34
13	Microstructural and lipid composition changes in milk fat globules during milk powder manufacture. <i>RSC Advances</i> , 2015, 5, 62638-62646.	3.6	33
14	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
15	Preparation and Characterization of Human Milk Fat Substitutes Based on Triacylglycerol Profiles. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 781-792.	1.9	22
16	Effects of freeze drying and spray drying on the microstructure and composition of milk fat globules. <i>RSC Advances</i> , 2016, 6, 2520-2529.	3.6	22
17	Preparation of DHA-Rich Medium- and Long-Chain Triacylglycerols by Lipase-Catalyzed Acidolysis of Microbial Oil from <i>Schizochytrium</i> sp. with Medium-Chain Fatty Acids. <i>Applied Biochemistry and Biotechnology</i> , 2020, 191, 1294-1314.	2.9	22
18	Preparation of human milk fat substitutes from basa catfish oil: Combination of enzymatic acidolysis and modeled blending. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1702-1711.	1.5	18

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19	Lipase-catalyzed Synthesis of Human Milk Fat Substitutes from Palm Stearin in a Continuous Packed Bed Reactor. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 1463-1472.	1.9	16
20	Preparation of Human Milk Fat Substitutes from Lard by Lipase-catalyzed Interesterification Based on Triacylglycerol profiles. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 1987-1998.	1.9	12
21	Combined urea-thin layer chromatography and silver nitrate-thin layer chromatography for micro separation and determination of hard-to-detect branched chain fatty acids in natural lipids. <i>Journal of Chromatography A</i> , 2015, 1425, 293-301.	3.7	11
22	Preparation of Docosahexaenoic Acid-rich Diacylglycerol-rich Oil by Lipase-catalyzed Glycerolysis of Microbial Oil from <i>Schizochytrium</i> sp. in a Solvent-free System. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 263-270.	1.9	10
23	Preparation of Human Milk Fat Substitutes: A Review. <i>Life</i> , 2022, 12, 187.	2.4	10
24	Enzymatic synthesis of structured lipids enriched with conjugated linoleic acid and butyric acid: strategy consideration and parameter optimization. <i>Bioprocess and Biosystems Engineering</i> , 2020, 43, 273-282.	3.4	9
25	Characterization and Oxidative Stability of Human Milk Fat Substitutes Enzymatically Produced from Palm Stearin. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 481-495.	1.9	8
26	Impact of ionic liquid properties on selective enrichment of glycerides in direct lipase-catalyzed esterification. <i>RSC Advances</i> , 2016, 6, 108697-108707.	3.6	6
27	Polysaccharides as Coagulants for the Recovery of Protein in Fish Meal Wastewater. <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 1086-1095.	1.4	6
28	Lipase-catalyzed Interesterification of <i>Schizochytrium</i> sp. Oil and Medium-chain Triacylglycerols for Preparation of DHA-rich Medium and Long-chain Structured Lipids. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 253-267.	1.9	6
29	Synthesis of symmetrical medium- and long-chain triacylglycerols rich in arachidonic acid at sn-2 position for infant formula. <i>Food Bioscience</i> , 2022, 45, 101344.	4.4	3