Xiaoqiang Zou

List of Publications by Year
in descending order

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29	930	471371	477173
papers	citations	17	29
		h-index	g-index

29	29	29	1002
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Synthesis of symmetrical medium- and long-chain triacylglycerols rich in arachidonic acid at sn-2 position for infant formula. Food Bioscience, 2022, 45, 101344.	2.0	3
2	Preparation of Human Milk Fat Substitutes: A Review. Life, 2022, 12, 187.	1.1	10
3	Lipaseâ€Catalyzed Interesterification of Schizochytrium sp. Oil and Mediumâ€Chain Triacylglycerols for Preparation of <scp>DHA</scp>â€Rich Medium and Longâ€Chain Structured Lipids. JAOCS, Journal of the American Oil Chemists' Society, 2021, 98, 253-267.	0.8	6
4	Enzymatic synthesis of structured lipids enriched with conjugated linoleic acid and butyric acid: strategy consideration and parameter optimization. Bioprocess and Biosystems Engineering, 2020, 43, 273-282.	1.7	9
5	Preparation of Docosahexaenoic Acidâ€Rich Diacylglycerolâ€Rich Oil by Lipaseâ€Catalyzed Glycerolysis of Microbial Oil from Schizochytrium sp. in a Solventâ€Free System. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 263-270.	0.8	10
6	Preparation of DHA-Rich Medium- and Long-Chain Triacylglycerols by Lipase-Catalyzed Acidolysis of Microbial Oil from Schizochytrium sp.with Medium-Chain Fatty Acids. Applied Biochemistry and Biotechnology, 2020, 191, 1294-1314.	1.4	22
7	Natural phospholipids: Occurrence, biosynthesis, separation, identification, and beneficial health aspects. Critical Reviews in Food Science and Nutrition, 2019, 59, 253-275.	5.4	40
8	Evaluation of triacylglycerol composition in commercial infant formulas on the Chinese market: A comparative study based on fat source and stage. Food Chemistry, 2018, 252, 154-162.	4.2	61
9	Evaluation of sn-2 fatty acid composition in commercial infant formulas on the Chinese market: A comparative study based on fat source and stage. Food Chemistry, 2018, 242, 29-36.	4.2	71
10	Preparation of structured lipids enriched with medium- and long-chain triacylglycerols by enzymatic interesterification for infant formula. Food and Bioproducts Processing, 2018, 107, 121-130.	1.8	55
11	Synthesis of 1,3-dioleoyl-2-arachidonoylglycerol-rich structured lipids by lipase-catalyzed acidolysis of microbial oil from Mortierella alpina. Bioresource Technology, 2017, 243, 448-456.	4.8	35
12	Profiling of phospholipids molecular species from different mammalian milk powders by using ultra-performance liquid chromatography-electrospray ionization-quadrupole-time of flight-mass spectrometry. Journal of Food Composition and Analysis, 2017, 62, 143-154.	1.9	41
13	Current knowledge of lipids in human milk and recent innovations in infant formulas. Current Opinion in Food Science, 2017, 16, 28-39.	4.1	40
14	Identification of phospholipids classes and molecular species in different types of egg yolk by using UPLC-Q-TOF-MS. Food Chemistry, 2017, 221, 58-66.	4.2	72
15	Combined Urea Complexation and Argentated Silica Gel Column Chromatography for Concentration and Separation of PUFAs from Tuna Oil: Based on Improved DPA Level. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1157-1167.	0.8	22
16	Preparation and Characterization of Human Milk Fat Substitutes Based on Triacylglycerol Profiles. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 781-792.	0.8	22
17	Influence of ionic liquids on lipase activity and stability in alcoholysis reactions. RSC Advances, 2016, 6, 87703-87709.	1.7	34
18	Impact of ionic liquid properties on selective enrichment of glycerides in direct lipase-catalyzed esterification. RSC Advances, 2016, 6, 108697-108707.	1.7	6

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19	Preparation of 1, 3â€dioleoylâ€2â€palmitoylglycerolâ€rich structured lipids from basa catfish oil: Combination of fractionation and enzymatic acidolysis. European Journal of Lipid Science and Technology, 2016, 118, 708-715.	1.0	38
20	Polysaccharides as Coagulants for the Recovery of Protein in Fish Meal Wastewater. Journal of Aquatic Food Product Technology, 2016, 25, 1086-1095.	0.6	6
21	Preparation of human milk fat substitutes from basa catfish oil: Combination of enzymatic acidolysis and modeled blending. European Journal of Lipid Science and Technology, 2016, 118, 1702-1711.	1.0	18
22	Effects of freeze drying and spray drying on the microstructure and composition of milk fat globules. RSC Advances, 2016, 6, 2520-2529.	1.7	22
23	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. Journal of Chromatography A, 2015, 1425, 293-301.	1.8	11
24	Composition and microstructure of colostrum and mature bovine milk fat globule membrane. Food Chemistry, 2015, 185, 362-370.	4.2	52
25	Microstructural and lipid composition changes in milk fat globules during milk powder manufacture. RSC Advances, 2015, 5, 62638-62646.	1.7	33
26	Preparation of Human Milk Fat Substitutes from Lard by Lipaseâ€Catalyzed Interesterification Based on Triacylglycerol profiles. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1987-1998.	0.8	12
27	Characterization and Oxidative Stability of Human Milk Fat Substitutes Enzymatically Produced from Palm Stearin. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 481-495.	0.8	8
28	Lipid Composition Analysis of Milk Fats from Different Mammalian Species: Potential for Use as Human Milk Fat Substitutes. Journal of Agricultural and Food Chemistry, 2013, 61, 7070-7080.	2.4	155
29	Lipaseâ€Catalyzed Synthesis of Human Milk Fat Substitutes from Palm Stearin in a Continuous Packed Bed Reactor. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 1463-1472.	0.8	16