

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

24 papers	231 citations	9 h-index	14 g-index
25 ext. papers	302 ext. citations	4.4 avg, IF	3.67 L-index

#	Paper	IF	Citations
24	Structure and Physical Properties of Organogels Developed by Sitosterol and Lecithin with Sunflower Oil. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2014</b> , 91, 1783-1792	1.8	42
23	Simultaneous Analysis of Malondialdehyde, 4-Hydroxy-2-hexenal, and 4-Hydroxy-2-nonenal in Vegetable Oil by Reversed-Phase High-Performance Liquid Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 11320-11328	5.7	33
22	Amounts of malondialdehyde do not accurately represent the real oxidative level of all vegetable oils: a kinetic study of malondialdehyde formation. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 412-423	3.8	24
21	Proteomics Study of Silica Eluent Proteins in Beer. <i>Journal of the American Society of Brewing Chemists</i> , <b>2009</b> , 67, 183-188	1.9	14
20	INVESTIGATION OF THE RELATIONSHIP OF MALT PROTEIN AND BEER HAZE BY PROTEOME ANALYSIS. <i>Journal of Food Processing and Preservation</i> , <b>2012</b> , 36, 169-175	2.1	13
19	Lipids Promote Glycated Phospholipid Formation by Inducing Hydroxyl Radicals in a Maillard Reaction Model System. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 7961-7967	5.7	11
18	INVESTIGATION OF HORDEINS DURING BREWING AND THEIR INFLUENCE ON BEER HAZE BY PROTEOME ANALYSIS. <i>Journal of Food Biochemistry</i> , <b>2011</b> , 35, 1522-1527	3.3	11
17	The effects of oil type and crystallization temperature on the physical properties of vitamin C-loaded oleogels prepared by an emulsion-templated approach. <i>Food and Function</i> , <b>2020</b> , 11, 8028-8037	6.1	11
16	The effect of heating on the formation of 4-hydroxy-2-hexenal and 4-hydroxy-2-nonenal in unsaturated vegetable oils: Evaluation of oxidation indicators. <i>Food Chemistry</i> , <b>2020</b> , 321, 126603	8.5	10
15	Catechin inhibits glycated phosphatidylethanolamine formation by trapping dicarbonyl compounds and forming quinone. <i>Food and Function</i> , <b>2019</b> , 10, 2491-2503	6.1	9
14	The distribution of 4-hydroxy-hexenal and 4-hydroxy-nonenal in different vegetable oils and their formation from fatty acid methyl esters. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 1720-1728	3.8	9
13	Malondialdehyde, 4-Hydroxy-2-Hexenal, and 4-Hydroxy-2-Nonenal in Vegetable Oils: Formation Kinetics and Application as Oxidation Indicators. <i>European Journal of Lipid Science and Technology</i> , <b>2019</b> , 121, 1900040	3	6
12	Food matrixes play a key role in the distribution of contaminants of lipid origin: A case study of malondialdehyde formation in vegetable oils during deep-frying. <i>Food Chemistry</i> , <b>2021</b> , 347, 129080	8.5	6
11	Understanding the difference of 4-hydroxyhexenal and 4-hydroxynonenal formation in various vegetable oils during thermal processes by kinetic and thermodynamic study. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 2468-2477	3.8	5
10	A preliminary study on the formation pathways of glycated phosphatidylethanolamine of food rich in phospholipid during the heat-processing.. <i>RSC Advances</i> , <b>2018</b> , 8, 11280-11288	3.7	5
9	Matrix-mediated distribution of 4-hydroxy-2-hexenal (nonenal) during deep-frying of chicken breast and potato sticks in vegetable oil. <i>Food and Function</i> , <b>2019</b> , 10, 7052-7062	6.1	5
8	Formation of malondialdehyde, 4-hydroxy-hexenal and 4-hydroxy-nonenal during deep-frying of potato sticks and chicken breast meat in vegetable oils. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 1833-1842	3.8	4

7	Kinetic Study and Degradation Mechanism of Glycidyl Esters in both Palm Oil and Chemical Models during High-Temperature Heating. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 15319-15326	5.7	4
6	Inhibition Mechanism of Catechin, Resveratrol, Butylated Hydroxyanisole, and Tert-Butylhydroquinone on Carboxymethyl 1,2-Dipalmitoyl-sn-Glycero-3-Phosphatidylethanolamine Formation. <i>Journal of Food Science</i> , <b>2019</b> , 84, 2042-2049	3.4	3
5	Production of Margarines Rich in Unsaturated Fatty Acids Using Oxidative-stable Vitamin C-Loaded Oleogel. <i>Journal of Oleo Science</i> , <b>2021</b> , 70, 1059-1068	1.6	3
4	Role of lipid deterioration on the quality of aquatic products during low-temperature storage: a lipidomics-based study using large yellow croaker ( <i>Larimichthys crocea</i> ). <i>International Journal of Food Science and Technology</i> ,	3.8	1
3	Review of the formation and influencing factors of food-derived glycated lipids. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 1-16	11.5	1
2	Effects of methyl cellulose-based coating on physiochemical properties and chemical hazards of Chinese fried dough cake during storage. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 4770-4779	3.8	1
1	Effects of Methyl Cellulose and Soybean Protein Isolate Coating on Amount of Oil and Chemical Hazards in Chinese Fried Dough Cake. <i>Journal of Food Protection</i> , <b>2021</b> , 84, 1333-1339	2.5	