Guo-Qin Liu

List of Publications by Year in Descending Order

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	Effects of Methyl Cellulose and Soybean Protein Isolate Coating on Amount of Oil and Chemical Hazards in Chinese Fried Dough Cake. *Journal of Food Protection*, **2021**, 84, 1333-1339	2.5	
23	Effects of methyl cellulose-based coating on physiochemical properties and chemical hazards of Chinese fried dough cake during storage. *International Journal of Food Science and Technology*, **2021**, 56, 4770-4779	3.8	1
22	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. *Food Chemistry*, **2021**, 347, 129080	8.5	6
21	Production of Margarines Rich in Unsaturated Fatty Acids Using Oxidative-stable Vitamin C-Loaded Oleogel. *Journal of Oleo Science*, **2021**, 70, 1059-1068	1.6	3
20	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. *Food Chemistry*, **2020**, 321, 126603	8.5	10
19	Review of the formation and influencing factors of food-derived glycated lipids. *Critical Reviews in Food Science and Nutrition*, **2020**, 1-16	11.5	1
18	Formation of malondialdehyde, 4-hydroxy-hexenal and 4-hydroxy-nonenal during deep-frying of potato sticks and chicken breast meat in vegetable oils. *International Journal of Food Science and Technology*, **2020**, 55, 1833-1842	3.8	4
17	Kinetic Study and Degradation Mechanism of Glycidyl Esters in both Palm Oil and Chemical Models during High-Temperature Heating. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 15319-15326	5.7	4
16	The effects of oil type and crystallization temperature on the physical properties of vitamin C-loaded oleogels prepared by an emulsion-templated approach. *Food and Function*, **2020**, 11, 8028-8037	6.1	11
15	Malondialdehyde, 4-Hydroxy-2-Hexenal, and 4-Hydroxy-2-Nonenal in Vegetable Oils: Formation Kinetics and Application as Oxidation Indicators. *European Journal of Lipid Science and Technology*, **2019**, 121, 1900040	3	6
14	Understanding the difference of 4-hydroxyhexenal and 4-hydroxynonenal formation in various vegetable oils during thermal processes by kinetic and thermodynamic study. *International Journal of Food Science and Technology*, **2019**, 54, 2468-2477	3.8	5
13	Catechin inhibits glycated phosphatidylethanolamine formation by trapping dicarbonyl compounds and forming quinone. *Food and Function*, **2019**, 10, 2491-2503	6.1	9
12	Inhibition Mechanism of Catechin, Resveratrol, Butylated Hydroxylanisole, and Tert-Butylhydroquinone on Carboxymethyl 1,2-Dipalmitoyl-sn-Glycero-3-Phosphatidylethanolamine Formation. *Journal of Food Science*, **2019**, 84, 2042-2049	3.4	3
11	Lipids Promote Glycated Phospholipid Formation by Inducing Hydroxyl Radicals in a Maillard Reaction Model System. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 7961-7967	5.7	11
10	Matrix-mediated distribution of 4-hydroxy-2-hexanal (nonenal) during deep-frying of chicken breast and potato sticks in vegetable oil. *Food and Function*, **2019**, 10, 7052-7062	6.1	5
9	The distribution of 4-hydroxy-hexenal and 4-hydroxy-nonenal in different vegetable oils and their formation from fatty acid methyl esters. *International Journal of Food Science and Technology*, **2019**, 54, 1720-1728	3.8	9
8	Amounts of malondialdehyde do not accurately represent the real oxidative level of all vegetable oils: a kinetic study of malondialdehyde formation. *International Journal of Food Science and Technology*, **2019**, 54, 412-423	3.8	24

7	A preliminary study on the formation pathways of glycated phosphatidylethanolamine of food rich in phospholipid during the heat-processing.. *RSC Advances*, **2018**, 8, 11280-11288	3.7	5
6	Simultaneous Analysis of Malondialdehyde, 4-Hydroxy-2-hexenal, and 4-Hydroxy-2-nonenal in Vegetable Oil by Reversed-Phase High-Performance Liquid Chromatography. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 11320-11328	5.7	33
5	Structure and Physical Properties of Organogels Developed by Sitosterol and Lecithin with Sunflower Oil. *JAOCS, Journal of the American Oil Chemists Society*, **2014**, 91, 1783-1792	1.8	42
4	INVESTIGATION OF THE RELATIONSHIP OF MALT PROTEIN AND BEER HAZE BY PROTEOME ANALYSIS. *Journal of Food Processing and Preservation*, **2012**, 36, 169-175	2.1	13
3	INVESTIGATION OF HORDEINS DURING BREWING AND THEIR INFLUENCE ON BEER HAZE BY PROTEOME ANALYSIS. *Journal of Food Biochemistry*, **2011**, 35, 1522-1527	3.3	11
2	Proteomics Study of Silica Eluent Proteins in Beer. *Journal of the American Society of Brewing Chemists*, **2009**, 67, 183-188	1.9	14
1	Role of lipid deterioration on the quality of aquatic products during low-temperature storage: a lipidomics-based study using large yellow croaker (Larimichthys crocea). *International Journal of Food Science and Technology*,	3.8	1