

Lingyi Liu

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

513
citations

840776

11
h-index

839539

18
g-index

19
all docs

19
docs citations

19
times ranked

666
citing authors

#	ARTICLE	IF	CITATIONS
1	Preharvest Arginine Treatment Induced Postharvest Disease Resistance to <i>Botrytis cinerea</i> in Tomato Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6543-6549.	5.2	120
2	Characterization and bacteriostatic effects of β -cyclodextrin/quercetin inclusion compound nanofilms prepared by electrospinning. <i>Food Chemistry</i> , 2021, 338, 127980.	8.2	54
3	Effects of high oil compositions and printing parameters on food paste properties and printability in a 3D printing food processing model. <i>Journal of Food Engineering</i> , 2021, 288, 110135.	5.2	54
4	Lipophilic phenolic compounds (Lipo-PCs): emerging antioxidants applied in lipid systems. <i>RSC Advances</i> , 2014, 4, 2879-2891.	3.6	49
5	Nitric oxide synthase as a postharvest response in pathogen resistance of tomato fruit. <i>Postharvest Biology and Technology</i> , 2011, 60, 38-46.	6.0	46
6	Evaluation of Antihypertensive and Antihyperlipidemic Effects of Bamboo Shoot Angiotensin Converting Enzyme Inhibitory Peptide in Vivo. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11351-11358.	5.2	33
7	Evaluation of oil-gelling properties and crystallization behavior of sorghum wax in fish oil. <i>Food Chemistry</i> , 2020, 309, 125567.	8.2	33
8	Evaluation of Bamboo Shoot Peptide Preparation with Angiotensin Converting Enzyme Inhibitory and Antioxidant Abilities from Byproducts of Canned Bamboo Shoots. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5526-5533.	5.2	25
9	Rapid detection and separation of olive oil and <i>Camellia</i> oil based on ion mobility spectrometry fingerprints and chemometric models. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1500463.	1.5	21
10	Optimization and comparison of water degumming and phospholipase C degumming for rapeseed oil. <i>CYTA - Journal of Food</i> , 2016, 14, 604-612.	1.9	14
11	Inhibition of cyclodextrins on the activity of α -amylase. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2018, 90, 351-356.	1.6	12
12	Sesame cake hydrolysates improved spatial learning and memory of mice. <i>Food Bioscience</i> , 2019, 31, 100440.	4.4	12
13	Chemical Acylation of Water-Soluble Antioxidant of Bamboo Leaves (AOB _w) and Functional Evaluation of Oil-Soluble AOB (cAOB _o). <i>Journal of Food Science</i> , 2014, 79, C1886-94.	3.1	10
14	W/O Nano-Emulsions with Olive Leaf Phenolics Improved Oxidative Stability of <i>Sacha Inchi</i> Oil. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700471.	1.5	9
15	Lipase-catalyzed regioselective synthesis of flavone C-glucosides esters and high-efficiency oil-soluble antioxidant of bamboo leaves (eAOB-o). <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1636-1646.	1.5	8
16	Analytical Aspects of Rice Bran Oil. , 2019, , 169-181.		7
17	Antioxidant capacities of heat-treated wheat germ and extruded compounded bran. <i>Cereal Chemistry</i> , 2022, 99, 582-592.	2.2	3
18	Investigation on the interaction between β -cyclodextrin and α -amylase. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2019, 94, 103-109.	1.6	2

#	ARTICLE	IF	CITATIONS
19	Inhibitory effect of β -cyclodextrin on α -amylase activity. Tropical Journal of Pharmaceutical Research, 2018, 17, 1385.	0.3	1