

# Zhen Wang

## List of Publications by Year in descending order

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16  
papers

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citations

840776

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citing authors

#	ARTICLE	IF	CITATIONS
1	Saturated Branched Chain, Normal Odd-Carbon-Numbered, and n-3 (Omega-3) Polyunsaturated Fatty Acids in Freshwater Fish in the Northeastern United States. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7512-7519.	5.2	44
2	BCFA-enriched vernix-monoacylglycerol reduces LPS-induced inflammatory markers in human enterocytes in vitro. <i>Pediatric Research</i> , 2018, 83, 874-879.	2.3	32
3	High levels of branched chain fatty acids in natto and other Asian fermented foods. <i>Food Chemistry</i> , 2019, 286, 428-433.	8.2	32
4	Fatty acid desaturase 2 (FADS2) but not FADS1 desaturates branched chain and odd chain saturated fatty acids. <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2020, 1865, 158572.	2.4	25
5	Human fetal intestinal epithelial cells metabolize and incorporate branched chain fatty acids in a structure specific manner. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2017, 116, 32-39.	2.2	20
6	Structural Identification of Monounsaturated Branched Chain Fatty Acid Methyl Esters by Combination of Electron Ionization and Covalent Adduct Chemical Ionization Tandem Mass Spectrometry. <i>Analytical Chemistry</i> , 2019, 91, 15147-15154.	6.5	20
7	Gas Chromatography Chemical Ionization Mass Spectrometry and Tandem Mass Spectrometry for Identification and Straightforward Quantification of Branched Chain Fatty Acids in Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 4973-4980.	5.2	18
8	Identification of Polymethylene-Interrupted Polyunsaturated Fatty Acids (PMI-PUFA) by Solvent-Mediated Covalent Adduct Chemical Ionization Triple Quadrupole Tandem Mass Spectrometry. <i>Analytical Chemistry</i> , 2020, 92, 8209-8217.	6.5	15
9	Identification of genes mediating branched chain fatty acid elongation. <i>FEBS Letters</i> , 2019, 593, 1807-1817.	2.8	14
10	Very Long-Chain Branched-Chain Fatty Acids in Chia Seeds: Implications for Human Use. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13871-13878.	5.2	13
11	Potentially High Value Conjugated Linolenic Acids (CLnA) in Melon Seed Waste. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10306-10312.	5.2	12
12	The elongation of very long-chain fatty acid 6 gene product catalyses elongation of n-13 : 0 and n-15 : 0 odd-chain SFA in human cells. <i>British Journal of Nutrition</i> , 2019, 121, 241-248.	2.3	12
13	Characterization and Semiquantitative Analysis of Novel Ultratrace C <sub>24</sub> Monounsaturated Fatty Acid in Bovine Milkfat by Solvent-Mediated Covalent Adduct Chemical Ionization (CACI) MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7482-7489.	5.2	12
14	Toward Quantitative Sequencing of Deuteration of Unsaturated Hydrocarbon Chains in Fatty Acids. <i>Analytical Chemistry</i> , 2021, 93, 8238-8247.	6.5	9
15	Unusual polymethylene-interrupted, <sup>15</sup> monounsaturated and omega-3 fatty acids in sea urchin ( <i>Arbacia lixula</i> ) by electron ionization mass spectrometry. <i>Food Chemistry</i> , 2022, 371, 131131.	8.2	7
16	Fatty acid sentinels as covalently bound randomization standards for triacylglycerol (TAG) quantitative analysis. <i>Rapid Communications in Mass Spectrometry</i> , 2020, 34, e8891.	1.5	1