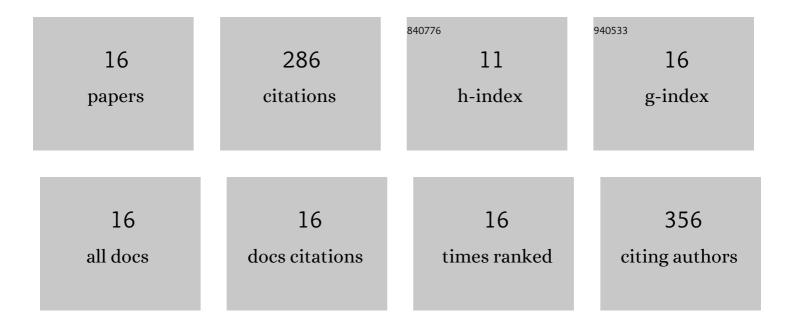
## Zhen Wang

List of Publications by Year in descending order

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ZHEN WANC

#	Article	IF	CITATIONS
1	Unusual polymethylene-interrupted, î"5 monounsaturated and omega-3 fatty acids in sea urchin (Arbacia) Tj ETQq ionization mass spectrometry. Food Chemistry, 2022, 371, 131131.	1 1 0.7843 8.2	314 rgBT /( 7
2	Toward Quantitative Sequencing of Deuteration of Unsaturated Hydrocarbon Chains in Fatty Acids. Analytical Chemistry, 2021, 93, 8238-8247.	6.5	9
3	Fatty acid desaturase 2 (FADS2) but not FADS1 desaturates branched chain and odd chain saturated fatty acids. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2020, 1865, 158572.	2.4	25
4	Very Long-Chain Branched-Chain Fatty Acids in Chia Seeds: Implications for Human Use. Journal of Agricultural and Food Chemistry, 2020, 68, 13871-13878.	5.2	13
5	Fatty acid sentinels as covalently bound randomization standards for triacylglycerol (TAG) quantitative analysis. Rapid Communications in Mass Spectrometry, 2020, 34, e8891.	1.5	1
6	Identification of Polymethylene-Interrupted Polyunsaturated Fatty Acids (PMI–PUFA) by Solvent-Mediated Covalent Adduct Chemical Ionization Triple Quadrupole Tandem Mass Spectrometry. Analytical Chemistry, 2020, 92, 8209-8217.	6.5	15
7	Characterization and Semiquantitative Analysis of Novel Ultratrace C <sub>10–24</sub> Monounsaturated Fatty Acid in Bovine Milkfat by Solvent-Mediated Covalent Adduct Chemical Ionization (CACI) MS/MS. Journal of Agricultural and Food Chemistry, 2020, 68, 7482-7489.	5.2	12
8	Gas Chromatography Chemical Ionization Mass Spectrometry and Tandem Mass Spectrometry for Identification and Straightforward Quantification of Branched Chain Fatty Acids in Foods. Journal of Agricultural and Food Chemistry, 2020, 68, 4973-4980.	5.2	18
9	Potentially High Value Conjugated Linolenic Acids (CLnA) in Melon Seed Waste. Journal of Agricultural and Food Chemistry, 2019, 67, 10306-10312.	5.2	12
10	Identification of genes mediating branched chain fatty acid elongation. FEBS Letters, 2019, 593, 1807-1817.	2.8	14
11	High levels of branched chain fatty acids in nÄŧto and other Asian fermented foods. Food Chemistry, 2019, 286, 428-433.	8.2	32
12	Structural Identification of Monounsaturated Branched Chain Fatty Acid Methyl Esters by Combination of Electron Ionization and Covalent Adduct Chemical Ionization Tandem Mass Spectrometry. Analytical Chemistry, 2019, 91, 15147-15154.	6.5	20
13	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. British Journal of Nutrition, 2019, 121, 241-248.	2.3	12
14	BCFA-enriched vernix-monoacylglycerol reduces LPS-induced inflammatory markers in human enterocytes in vitro. Pediatric Research, 2018, 83, 874-879.	2.3	32
15	Human fetal intestinal epithelial cells metabolize and incorporate branched chain fatty acids in a structure specific manner. Prostaglandins Leukotrienes and Essential Fatty Acids, 2017, 116, 32-39.	2.2	20
16	Saturated Branched Chain, Normal Odd-Carbon-Numbered, and n-3 (Omega-3) Polyunsaturated Fatty Acids in Freshwater Fish in the Northeastern United States. Journal of Agricultural and Food Chemistry, 2016, 64, 7512-7519.	5.2	44