Yuan Fa Liu

List of Publications by Year
in descending order

36 papers	901 citations	430874 18 h-index	477307 29 g-index
36 all docs	36 docs citations	36 times ranked	684 citing authors

#	Article	IF	Citations
1	Effects of thickening agents on the formation and properties of edible oleogels based on hydroxypropyl methyl cellulose. Food Chemistry, 2018, 246, 137-149.	8.2	121
2	Oleogels from sodium stearoyl lactylate-based lamellar crystals: Structural characterization and bread application. Food Chemistry, 2019, 292, 134-142.	8.2	64
3	Triglyceride Structure Modulates Gastrointestinal Digestion Fates of Lipids: A Comparative Study between Typical Edible Oils and Triglycerides Using Fully Designed in Vitro Digestion Model. Journal of Agricultural and Food Chemistry, 2018, 66, 6227-6238.	5.2	54
4	Physical Properties, Microstructure, Intermolecular Forces, and Oxidation Stability of Soybean Oil Oleogels Structured by Different Cellulose Ethers. European Journal of Lipid Science and Technology, 2018, 120, 1700287.	1.5	46
5	Effects of Polar Compounds Generated from the Deep-Frying Process of Palm Oil on Lipid Metabolism and Glucose Tolerance in Kunming Mice. Journal of Agricultural and Food Chemistry, 2017, 65, 208-215.	5.2	42
6	Lipid composition modulates the intestine digestion rate and serum lipid status of different edible oils: a combination of in vitro and in vivo studies. Food and Function, 2019, 10, 1490-1503.	4.6	42
7	Antioxidant Activity of Seleniumâ€Enriched Peptides from the Protein Hydrolysate of Cardamine violifolia. Journal of Food Science, 2019, 84, 3504-3511.	3.1	39
8	Soybean oil bodies: A review on composition, properties, food applications, and future research aspects. Food Hydrocolloids, 2022, 124, 107296.	10.7	39
9	Influences of dietary oils and fats, and the accompanied minor content of components on the gut microbiota and gut inflammation: A review. Trends in Food Science and Technology, 2021, 113, 255-276.	15.1	38
10	Digestion fates of different edible oils vary with their composition specificities and interactions with bile salts. Food Research International, 2018, 111, 281-290.	6.2	37
11	Crystal network structure and stability of beeswax-based oleogels with different polyunsaturated fatty acid oils. Food Chemistry, 2022, 381, 131745.	8.2	37
12	Characterization of Peanut Oil Bodies Integral Proteins, Lipids, and Their Associated Phytochemicals. Journal of Food Science, 2018, 83, 93-100.	3.1	35
13	Epoxy Stearic Acid, an Oxidative Product Derived from Oleic Acid, Induces Cytotoxicity, Oxidative Stress, and Apoptosis in HepG2 Cells. Journal of Agricultural and Food Chemistry, 2018, 66, 5237-5246.	5.2	29
14	Vitamin E in foodstuff: Nutritional, analytical, and food technology aspects. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 964-998.	11.7	29
15	Beeswax and carnauba wax modulate the crystallization behavior of palm kernel stearin. LWT - Food Science and Technology, 2019, 115, 108446.	5.2	25
16	Combination of Gas Chromatography-Mass Spectrometry and Electron Spin Resonance Spectroscopy for Analysis of Oxidative Stability in Soybean Oil During Deep-Frying Process. Food Analytical Methods, 2018, 11, 1485-1492.	2.6	21
17	Foodomics Revealed the Effects of Extract Methods on the Composition and Nutrition of Peanut Oil. Journal of Agricultural and Food Chemistry, 2020, 68, 1147-1156.	5.2	19
18	Influence of total polar compounds on lipid metabolism, oxidative stress and cytotoxicity in HepG2 cells. Lipids in Health and Disease, 2019, 18, 37.	3.0	18

#	Article	IF	Citations
19	Gelation behavior and crystal network of natural waxes and corresponding binary blends in highâ€oleic sunflower oil. Journal of Food Science, 2021, 86, 3987-4000.	3.1	18
20	Quantitative determination of epoxy stearic acids derived from oxidized frying oil based on solid-phase extraction and gas chromatography. LWT - Food Science and Technology, 2018, 92, 250-257.	5.2	16
21	Lipase and Metal Chloride Hydrate-Natural Deep Eutectic Solvents Synergistically Catalyze Amidation Reaction via Multiple Noncovalent Bond Interactions. ACS Sustainable Chemistry and Engineering, 2019, 7, 18174-18184.	6.7	16
22	Identification of Î±-Tocopherol and Its Oxidation Products by Ultra-Performance Liquid Chromatography Coupled with Quadrupole Time-of-Flight Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2020, 68, 669-677.	5.2	15
23	Different dietary lipid consumption affects the serum lipid profiles, colonic short chain fatty acid composition and the gut health of Sprague Dawley rats. Food Research International, 2020, 132, 109117.	6.2	13
24	Effect of flameless catalytic infrared treatment on rancidity and bioactive compounds in wheat germ oil. RSC Advances, 2016, 6, 37265-37273.	3.6	12
25	Comparative Analysis of Small-Molecule Diffusivity in Different Fat Crystal Network. Journal of Agricultural and Food Chemistry, 2018, 66, 1015-1022.	5.2	10
26	Evaluation of the functional quality of rapeseed oil obtained by different extraction processes in a Sprague-Dawley rat model. Food and Function, 2019, 10, 6503-6516.	4.6	10
27	Extraction Technology Can Impose Influences on Peanut Oil Functional Quality: A Study to Investigate the Lipid Metabolism by Spragueâ€"Dawley Rat Model. Journal of Food Science, 2019, 84, 911-919.	3.1	10
28	Effects of epoxy stearic acid on lipid metabolism in HepG2 cells. Journal of Food Science, 2020, 85, 3644-3652.	3.1	10
29	Effect of infrared ray roasting on oxidation stability and flavor of virgin rapeseed oils. Journal of Food Science, 2021, 86, 2990-3000.	3.1	10
30	Effects of polar compounds in fried palm oil on liver lipid metabolism in C57 mice. Journal of Food Science, 2020, 85, 1915-1923.	3.1	7
31	Different typical dietary lipid consumption affects the bile acid metabolism and the gut microbiota structure: an animal trial using <scp>Spragueâ€Dawley</scp> rats. Journal of the Science of Food and Agriculture, 2022, 102, 3179-3192.	3.5	6
32	Beeswax crystals form a network structure in highly unsaturated oils and O/W emulsions under supersaturation and cool temperature conditions. LWT - Food Science and Technology, 2022, 164, 113594.	5.2	6
33	Influence of different dietary oil consumption on nutrient malabsorption: An animal trial using Sprague Dawley rats. Journal of Food Biochemistry, 2021, 45, e13695.	2.9	4
34	The Triacylglycerol Profile of Oil Bodies and Oil Extracted from Argania spinosa Using the UPLC Along with the Electrospray Ionization Quadrupoleâ€Timeâ€ofâ€Flight Mass Spectrometry (LCâ€Qâ€TOFâ€MS). Journal of Food Science, 2019, 84, 762-769.	3.1	3
35	Palm oil consumption and its repercussion on endogenous fatty acids distribution. Food and Function, 2021, 12, 2020-2031.	4.6	0
36	Alteration of Endogenous Fatty Acids Profile and Lipid Metabolism in Rats Caused by a Highâ€Colleseed Oil and a Highâ€Sunflower Oil Diet. European Journal of Lipid Science and Technology, 2021, 123, 2100100.	1.5	0