

# Yuan Fa Liu

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

35  
papers

405  
citations

12  
h-index

19  
g-index

36  
ext. papers

635  
ext. citations

5.7  
avg, IF

4.1  
L-index

#	Paper	IF	Citations
35	Soybean oil bodies: A review on composition, properties, food applications, and future research aspects. <i>Food Hydrocolloids</i> , <b>2022</b> , 124, 107296	10.6	3
34	Vitamin E in foodstuff: Nutritional, analytical, and food technology aspects.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2022</b> , 21, 964-998	16.4	6
33	Beeswax crystals form a network structure in highly unsaturated oils and O/W emulsions under supersaturation and cool temperature conditions. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 113594	5.4	0
32	Crystal network structure and stability of beeswax-based oleogels with different polyunsaturated fatty acid oils.. <i>Food Chemistry</i> , <b>2021</b> , 381, 131745	8.5	3
31	Alteration of Endogenous Fatty Acids Profile and Lipid Metabolism in Rats Caused by a High-Colleseed Oil and a High-Sunflower Oil Diet. <i>European Journal of Lipid Science and Technology</i> , <b>2021</b> , 123, 2100100	3	
30	Effect of infrared ray roasting on oxidation stability and flavor of virgin rapeseed oils. <i>Journal of Food Science</i> , <b>2021</b> , 86, 2990-3000	3.4	0
29	Palm oil consumption and its repercussion on endogenous fatty acids distribution. <i>Food and Function</i> , <b>2021</b> , 12, 2020-2031	6.1	
28	Influence of different dietary oil consumption on nutrient malabsorption: An animal trial using Sprague Dawley rats. <i>Journal of Food Biochemistry</i> , <b>2021</b> , 45, e13695	3.3	1
27	Influences of dietary oils and fats, and the accompanied minor content of components on the gut microbiota and gut inflammation: A review. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 113, 255-276	15.3	7
26	Gelation behavior and crystal network of natural waxes and corresponding binary blends in high-oleic sunflower oil. <i>Journal of Food Science</i> , <b>2021</b> , 86, 3987-4000	3.4	0
25	Effects of polar compounds in fried palm oil on liver lipid metabolism in C57 mice. <i>Journal of Food Science</i> , <b>2020</b> , 85, 1915-1923	3.4	5
24	Different dietary lipid consumption affects the serum lipid profiles, colonic short chain fatty acid composition and the gut health of Sprague Dawley rats. <i>Food Research International</i> , <b>2020</b> , 132, 109117	7	9
23	Foodomics Revealed the Effects of Extract Methods on the Composition and Nutrition of Peanut Oil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 1147-1156	5.7	7
22	Identification of Tocopherol and Its Oxidation Products by Ultra-Performance Liquid Chromatography Coupled with Quadrupole Time-of-Flight Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 669-677	5.7	6
21	Effects of epoxy stearic acid on lipid metabolism in HepG2 cells. <i>Journal of Food Science</i> , <b>2020</b> , 85, 3644-3652	3.5	3
20	Evaluation of the functional quality of rapeseed oil obtained by different extraction processes in a Sprague-Dawley rat model. <i>Food and Function</i> , <b>2019</b> , 10, 6503-6516	6.1	5
19	Influence of total polar compounds on lipid metabolism, oxidative stress and cytotoxicity in HepG2 cells. <i>Lipids in Health and Disease</i> , <b>2019</b> , 18, 37	4.4	7

18	The Triacylglycerol Profile of Oil Bodies and Oil Extracted from <i>Argania spinosa</i> Using the UPLC Along with the Electrospray Ionization Quadrupole-Time-of-Flight Mass Spectrometry (LC-Q-TOF-MS). <i>Journal of Food Science</i> , <b>2019</b> , 84, 762-769	3.4	2
17	Extraction Technology Can Impose Influences on Peanut Oil Functional Quality: A Study to Investigate the Lipid Metabolism by Sprague-Dawley Rat Model. <i>Journal of Food Science</i> , <b>2019</b> , 84, 911-919	3.4	9
16	Beeswax and carnauba wax modulate the crystallization behavior of palm kernel stearin. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 115, 108446	5.4	13
15	Lipase and Metal Chloride Hydrate-Natural Deep Eutectic Solvents Synergistically Catalyze Amidation Reaction via Multiple Noncovalent Bond Interactions. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2019</b> , 7, 18174-18184	8.3	8
14	Antioxidant Activity of Selenium-Enriched Peptides from the Protein Hydrolysate of <i>Cardamine violifolia</i> . <i>Journal of Food Science</i> , <b>2019</b> , 84, 3504-3511	3.4	15
13	Lipid composition modulates the intestine digestion rate and serum lipid status of different edible oils: a combination of in vitro and in vivo studies. <i>Food and Function</i> , <b>2019</b> , 10, 1490-1503	6.1	19
12	Oleogels from sodium stearyl lactylate-based lamellar crystals: Structural characterization and bread application. <i>Food Chemistry</i> , <b>2019</b> , 292, 134-142	8.5	28
11	Quantitative determination of epoxy stearic acids derived from oxidized frying oil based on solid-phase extraction and gas chromatography. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 92, 250-257	5.4	10
10	Characterization of Peanut Oil Bodies Integral Proteins, Lipids, and Their Associated Phytochemicals. <i>Journal of Food Science</i> , <b>2018</b> , 83, 93-100	3.4	25
9	Combination of Gas Chromatography-Mass Spectrometry and Electron Spin Resonance Spectroscopy for Analysis of Oxidative Stability in Soybean Oil During Deep-Frying Process. <i>Food Analytical Methods</i> , <b>2018</b> , 11, 1485-1492	3.4	16
8	Comparative Analysis of Small-Molecule Diffusivity in Different Fat Crystal Network. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 1015-1022	5.7	9
7	Epoxy Stearic Acid, an Oxidative Product Derived from Oleic Acid, Induces Cytotoxicity, Oxidative Stress, and Apoptosis in HepG2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 5237-5246	5.7	15
6	Physical Properties, Microstructure, Intermolecular Forces, and Oxidation Stability of Soybean Oil Oleogels Structured by Different Cellulose Ethers. <i>European Journal of Lipid Science and Technology</i> , <b>2018</b> , 120, 1700287	3	23
5	Effects of thickening agents on the formation and properties of edible oleogels based on hydroxypropyl methyl cellulose. <i>Food Chemistry</i> , <b>2018</b> , 246, 137-149	8.5	60
4	Triglyceride Structure Modulates Gastrointestinal Digestion Fates of Lipids: A Comparative Study between Typical Edible Oils and Triglycerides Using Fully Designed in Vitro Digestion Model. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 6227-6238	5.7	31
3	Digestion fates of different edible oils vary with their composition specificities and interactions with bile salts. <i>Food Research International</i> , <b>2018</b> , 111, 281-290	7	21
2	Effects of Polar Compounds Generated from the Deep-Frying Process of Palm Oil on Lipid Metabolism and Glucose Tolerance in Kunming Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 208-215	5.7	26
1	Effect of flameless catalytic infrared treatment on rancidity and bioactive compounds in wheat germ oil. <i>RSC Advances</i> , <b>2016</b> , 6, 37265-37273	3.7	11

