

Yuan Fa Liu

List of Publications by Year in descending order

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36
papers

901
citations

430442

18
h-index

476904

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. <i>Food Chemistry</i> , 2018, 246, 137-149.	4.2	121
2	Oleogels from sodium stearoyl lactylate-based lamellar crystals: Structural characterization and bread application. <i>Food Chemistry</i> , 2019, 292, 134-142.	4.2	64
3	Triglyceride Structure Modulates Gastrointestinal Digestion Fates of Lipids: A Comparative Study between Typical Edible Oils and Triglycerides Using Fully Designed <i>In Vitro</i> Digestion Model. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 6227-6238.	2.4	54
4	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> , 2018, 120, 1700287.	1.0	46
5	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> , 2017, 65, 208-215.	2.4	42
6	Lipid composition modulates the intestine digestion rate and serum lipid status of different edible oils: a combination of <i>in vitro</i> and <i>in vivo</i> studies. <i>Food and Function</i> , 2019, 10, 1490-1503.	2.1	42
7	Antioxidant Activity of Selenium-Enriched Peptides from the Protein Hydrolysate of <i>Cardamine violifolia</i> . <i>Journal of Food Science</i> , 2019, 84, 3504-3511.	1.5	39
8	Soybean oil bodies: A review on composition, properties, food applications, and future research aspects. <i>Food Hydrocolloids</i> , 2022, 124, 107296.	5.6	39
9	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> , 2021, 113, 255-276.	7.8	38
10	Digestion fates of different edible oils vary with their composition specificities and interactions with bile salts. <i>Food Research International</i> , 2018, 111, 281-290.	2.9	37
11	Crystal network structure and stability of beeswax-based oleogels with different polyunsaturated fatty acid oils. <i>Food Chemistry</i> , 2022, 381, 131745.	4.2	37
12	Characterization of Peanut Oil Bodies Integral Proteins, Lipids, and Their Associated Phytochemicals. <i>Journal of Food Science</i> , 2018, 83, 93-100.	1.5	35
13	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> , 2018, 66, 5237-5246.	2.4	29
14	Vitamin E in foodstuff: Nutritional, analytical, and food technology aspects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 964-998.	5.9	29
15	Beeswax and carnauba wax modulate the crystallization behavior of palm kernel stearin. <i>LWT - Food Science and Technology</i> , 2019, 115, 108446.	2.5	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. <i>Food Analytical Methods</i> , 2018, 11, 1485-1492.	1.3	21
17	Foodomics Revealed the Effects of Extract Methods on the Composition and Nutrition of Peanut Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1147-1156.	2.4	19
18	Influence of total polar compounds on lipid metabolism, oxidative stress and cytotoxicity in HepG2 cells. <i>Lipids in Health and Disease</i> , 2019, 18, 37.	1.2	18

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19	Gelation behavior and crystal network of natural waxes and corresponding binary blends in high-oleic sunflower oil. <i>Journal of Food Science</i> , 2021, 86, 3987-4000.	1.5	18
20	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> , 2018, 92, 250-257.	2.5	16
21	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> , 2019, 7, 18174-18184.	3.2	16
22	Identification of α -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> , 2020, 68, 669-677.	2.4	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. <i>Food Research International</i> , 2020, 132, 109117.	2.9	13
24	Effect of flameless catalytic infrared treatment on rancidity and bioactive compounds in wheat germ oil. <i>RSC Advances</i> , 2016, 6, 37265-37273.	1.7	12
25	Comparative Analysis of Small-Molecule Diffusivity in Different Fat Crystal Network. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1015-1022.	2.4	10
26	Evaluation of the functional quality of rapeseed oil obtained by different extraction processes in a Sprague-Dawley rat model. <i>Food and Function</i> , 2019, 10, 6503-6516.	2.1	10
27	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> , 2019, 84, 911-919.	1.5	10
28	Effects of epoxy stearic acid on lipid metabolism in HepG2 cells. <i>Journal of Food Science</i> , 2020, 85, 3644-3652.	1.5	10
29	Effect of infrared ray roasting on oxidation stability and flavor of virgin rapeseed oils. <i>Journal of Food Science</i> , 2021, 86, 2990-3000.	1.5	10
30	Effects of polar compounds in fried palm oil on liver lipid metabolism in C57 mice. <i>Journal of Food Science</i> , 2020, 85, 1915-1923.	1.5	7
31	Different typical dietary lipid consumption affects the bile acid metabolism and the gut microbiota structure: an animal trial using Sprague-Dawley rats. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 3179-3192.	1.7	6
32	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> , 2022, 164, 113594.	2.5	6
33	Influence of different dietary oil consumption on nutrient malabsorption: An animal trial using Sprague Dawley rats. <i>Journal of Food Biochemistry</i> , 2021, 45, e13695.	1.2	4
34	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-QToF-MS). <i>Journal of Food Science</i> , 2019, 84, 762-769.	1.5	3
35	Palm oil consumption and its repercussion on endogenous fatty acids distribution. <i>Food and Function</i> , 2021, 12, 2020-2031.	2.1	0
36	Alteration of Endogenous Fatty Acids Profile and Lipid Metabolism in Rats Caused by a High-Coleseed Oil and a High-Sunflower Oil Diet. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2100100.	1.0	0