

Yuan Fa Liu

List of Publications by Year in descending order

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Version: 2024-02-01

36
papers

901
citations

430442

18
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476904

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36
all docs

36
docs citations

36
times ranked

684
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Soybean oil bodies: A review on composition, properties, food applications, and future research aspects. <i>Food Hydrocolloids</i> , 2022, 124, 107296. | 5.6 | 39 |
| 2 | 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 |
| 3 | 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 |
| 4 | 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 |
| 5 | 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 |
| 6 | Palm oil consumption and its repercussion on endogenous fatty acids distribution. <i>Food and Function</i> , 2021, 12, 2020-2031. | 2.1 | 0 |
| 7 | 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 |
| 8 | 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 |
| 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 | 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 |
| 11 | 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 |
| 12 | 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 |
| 13 | 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 |
| 14 | Effects of epoxy stearic acid on lipid metabolism in HepG2 cells. <i>Journal of Food Science</i> , 2020, 85, 3644-3652. | 1.5 | 10 |
| 15 | 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 |
| 16 | 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 |
| 17 | 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 |
| 18 | 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 |

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|----|---|-----|-----------|
| 19 | 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 |
| 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> , 2019, 10, 6503-6516. | 2.1 | 10 |
| 21 | 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 |
| 22 | 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> , 2019, 84, 762-769. | 1.5 | 3 |
| 23 | 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 |
| 24 | 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 |
| 25 | Oleogels from sodium stearoyl lactylate-based lamellar crystals: Structural characterization and bread application. <i>Food Chemistry</i> , 2019, 292, 134-142. | 4.2 | 64 |
| 26 | 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 |
| 27 | 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 |
| 28 | 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 |
| 29 | 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 |
| 30 | 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 |
| 31 | 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 |
| 32 | 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 |
| 33 | 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 |
| 34 | 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 |
| 35 | 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 |
| 36 | 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 |