

Lufeng wang

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/39469/publications.pdf>

Version: 2024-02-01

23
papers

589
citations

686830

13
h-index

676716

22
g-index

24
all docs

24
docs citations

24
times ranked

640
citing authors

#	ARTICLE	IF	CITATIONS
1	Preparation and prebiotic potential of pectin oligosaccharides obtained from citrus peel pectin. <i>Food Chemistry</i> , 2018, 244, 232-237.	4.2	115
2	Electromagnetic radiation at 900MHz induces sperm apoptosis through bcl-2, bax and caspase-3 signaling pathways in rats. <i>Reproductive Health</i> , 2015, 12, 65.	1.2	73
3	Sonication, a Potential Technique for Extraction of Phytoconstituents: A Systematic Review. <i>Processes</i> , 2021, 9, 1406.	1.3	71
4	Preparation of nanofibrillated cellulose from grapefruit peel and its application as fat substitute in ice cream. <i>Carbohydrate Polymers</i> , 2021, 254, 117415.	5.1	46
5	Effect of ohmic heating on fundamental properties of protein in soybean milk. <i>Journal of Food Process Engineering</i> , 2018, 41, e12660.	1.5	37
6	A comprehensive review on phytochemistry, bioactivity and medicinal value of bioactive compounds of pomegranate (<i>Punica granatum</i>). <i>Advances in Traditional Medicine</i> , 2023, 23, 37-57.	1.0	30
7	Effects of vacuum steaming and sun-drying on proximate composition, oil properties and volatile compounds of black sesame seeds. <i>Food Chemistry</i> , 2021, 344, 128577.	4.2	25
8	Insight of rheology, water distribution and in vitro digestive behavior of starch based-emulsion gel: Impact of potato starch concentration. <i>Food Hydrocolloids</i> , 2022, 132, 107859.	5.6	25
9	Physicochemical and functional properties of micronized jincheng orange by-products (<i>Citrus</i>) <i>Trends in Food Sciences and Nutrition</i> , 2014, 65, 565-572.	1.3	24
10	Regulatory Roles of Pectin Oligosaccharides on Immunoglobulin Production in Healthy Mice Mediated by Gut Microbiota. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1801363.	1.5	23
11	Preparation and properties of potato amylose-based fat replacer using super-heated quenching. <i>Carbohydrate Polymers</i> , 2019, 223, 115020.	5.1	20
12	Comparative Assessment of the Bioremedial Potentials of Potato Resistant Starch-Based Microencapsulated and Non-encapsulated <i>Lactobacillus plantarum</i> to Alleviate the Effects of Chronic Lead Toxicity. <i>Frontiers in Microbiology</i> , 2018, 9, 1306.	1.5	16
13	Study of dextrin addition on the formation and physicochemical properties of whey protein-stabilized emulsion: Effect of dextrin molecular dimension. <i>Food Hydrocolloids</i> , 2022, 128, 107569.	5.6	14
14	Influence of ethylene and ethephon treatments on the peel color and carotenoids of Gannan Newhall navel orange during postharvest storage. <i>Journal of Food Biochemistry</i> , 2018, 42, e12534.	1.2	12
15	Fabrication, characterization and in vitro digestive behavior of Pickering emulsion incorporated with dextrin. <i>Food Chemistry</i> , 2022, 384, 132528.	4.2	12
16	Effect of ohmic heating on physicochemical properties and the key enzymes of water chestnut juice. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13919.	0.9	11
17	Effect of particle size on composition, physicochemical, functional, and structural properties of insoluble dietary fiber concentrate from citrus peel. <i>Food Science and Technology International</i> , 2023, 29, 195-203.	1.1	10
18	Inhibition of lignification of <i>Zizania latifolia</i> with radio frequency treatments during postharvest. <i>BMC Chemistry</i> , 2020, 14, 4.	1.6	8

#	ARTICLE	IF	CITATIONS
19	Influence of calcium lactate and pH on emulsification of low-methoxylated citrus pectin in a Pickering emulsion. <i>Journal of Dispersion Science and Technology</i> , 2017, 38, 1175-1180.	1.3	6
20	Rheological, sensory, and microstructural properties of fresh and frozen/thawed mashed potatoes enriched with different proteins. <i>CYTA - Journal of Food</i> , 2018, 16, 113-121.	0.9	5
21	Improvement of Sugar Production From Potato Pulp with Microwave Radiation and Ultrasonic Wave Pretreatments. <i>Journal of Food Process Engineering</i> , 2014, 37, 86-90.	1.5	3
22	Formation and characterization of starch-based spherulite: Effect of molecular weight of potato amylose starch. <i>Food Chemistry</i> , 2022, 371, 131060.	4.2	3
23	Inside Cover Image, Volume 42, Issue 5. <i>Journal of Food Biochemistry</i> , 2018, 42, e12699.	1.2	0