

Lufeng wang

List of Publications by Citations

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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.

21
papers

272
citations

9
h-index

16
g-index

24
ext. papers

414
ext. citations

5.2
avg, IF

3.64
L-index

#	Paper	IF	Citations
21	Preparation and prebiotic potential of pectin oligosaccharides obtained from citrus peel pectin. <i>Food Chemistry</i> , 2018 , 244, 232-237	8.5	70
20	Electromagnetic radiation at 900 MHz induces sperm apoptosis through bcl-2, bax and caspase-3 signaling pathways in rats. <i>Reproductive Health</i> , 2015 , 12, 65	3.5	47
19	Sonication, a Potential Technique for Extraction of Phytoconstituents: A Systematic Review. <i>Processes</i> , 2021 , 9, 1406	2.9	21
18	Effect of ohmic heating on fundamental properties of protein in soybean milk. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12660	2.4	17
17	Physicochemical and functional properties of micronized jincheng orange by-products (<i>Citrus sinensis</i> Osbeck) dietary fiber and its application as a fat replacer in yogurt. <i>International Journal of Food Sciences and Nutrition</i> , 2014 , 65, 565-72	3.7	17
16	Preparation of nanofibrillated cellulose from grapefruit peel and its application as fat substitute in ice cream. <i>Carbohydrate Polymers</i> , 2021 , 254, 117415	10.3	15
15	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	5.9	14
14	A comprehensive review on phytochemistry, bioactivity and medicinal value of bioactive compounds of pomegranate (<i>Punica granatum</i>). <i>Advances in Traditional Medicine</i> , 1	1.4	13
13	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	3.3	12
12	Preparation and properties of potato amylose-based fat replacer using super-heated quenching. <i>Carbohydrate Polymers</i> , 2019 , 223, 115020	10.3	9
11	Comparative Assessment of the Bioremedial Potentials of Potato Resistant Starch-Based Microencapsulated and Non-encapsulated to Alleviate the Effects of Chronic Lead Toxicity. <i>Frontiers in Microbiology</i> , 2018 , 9, 1306	5.7	8
10	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	2.1	6
9	Inhibition of lignification of with radio frequency treatments during postharvest. <i>BMC Chemistry</i> , 2020 , 14, 4	3.7	5
8	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	2.3	5
7	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	1.5	4
6	Effects of "nine steaming nine sun-drying" on proximate composition, oil properties and volatile compounds of black sesame seeds. <i>Food Chemistry</i> , 2021 , 344, 128577	8.5	4
5	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	2.4	2

4	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> , 2022 , 10820132211063973	2.6	1
3	Fabrication, characterization and in vitro digestive behavior of Pickering emulsion incorporated with dextrin.. <i>Food Chemistry</i> , 2022 , 384, 132528	8.5	1
2	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	10.6	0
1	Formation and characterization of starch-based spherulite: Effect of molecular weight of potato amylose starch. <i>Food Chemistry</i> , 2022 , 371, 131060	8.5	0