

Weiwei Cheng

List of Publications by Year in descending order

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Version: 2024-02-01

31
papers

1,633
citations

331259

21
h-index

433756

31
g-index

31
all docs

31
docs citations

31
times ranked

1321
citing authors

#	ARTICLE	IF	CITATIONS
1	An electrochemical method for determination of amaranth in drinks using functionalized graphene oxide/chitosan/ionic liquid nanocomposite supported nanoporous gold. <i>Food Chemistry</i> , 2022, 367, 130727.	4.2	30
2	A facile electrochemical method for rapid determination of 3-chloropropane-1,2-diol in soy sauce based on nanoporous gold capped with molecularly imprinted polymer. <i>Food Control</i> , 2022, 134, 108750.	2.8	10
3	Effect of improved extrusion cooking technology modified buckwheat flour on whole buckwheat dough and noodle quality. <i>Food Structure</i> , 2022, 31, 100248.	2.3	13
4	Applications of metal-organic framework (MOF)-based sensors for food safety: Enhancing mechanisms and recent advances. <i>Trends in Food Science and Technology</i> , 2021, 112, 268-282.	7.8	139
5	Characterization of chitosan film with cinnamon essential oil emulsion co-stabilized by ethyl- β -lauroyl-L-arginate hydrochloride and hydroxypropyl- β -cyclodextrin. <i>International Journal of Biological Macromolecules</i> , 2021, 188, 24-31.	3.6	24
6	Effect of improved extrusion cooking technology on structure, physiochemical and nutritional characteristics of physically modified buckwheat flour: Its potential use as food ingredients. <i>LWT - Food Science and Technology</i> , 2020, 133, 109872.	2.5	42
7	Characterization of chitosan based polyelectrolyte films incorporated with OSA-modified gum arabic-stabilized cinnamon essential oil emulsions. <i>International Journal of Biological Macromolecules</i> , 2020, 150, 362-370.	3.6	39
8	Effect of partial substitution of buckwheat on cooking characteristics, nutritional composition, and in vitro starch digestibility of extruded gluten-free rice noodles. <i>LWT - Food Science and Technology</i> , 2020, 126, 109332.	2.5	53
9	Effects of zein stabilized clove essential oil Pickering emulsion on the structure and properties of chitosan-based edible films. <i>International Journal of Biological Macromolecules</i> , 2020, 156, 111-119.	3.6	114
10	Lipid oxidation degree of pork meat during frozen storage investigated by near-infrared hyperspectral imaging: Effect of ice crystal growth and distribution. <i>Journal of Food Engineering</i> , 2019, 263, 311-319.	2.7	50
11	Water-mediated catalyst-free synthesis of lysine-based ampholytic amphiphiles for multipurpose applications: Characterization and pH-responsive emulsifying properties. <i>Journal of Colloid and Interface Science</i> , 2019, 554, 404-416.	5.0	5
12	Extruded whole buckwheat noodles: effects of processing variables on the degree of starch gelatinization, changes of nutritional components, cooking characteristics and <i>in vitro</i> starch digestibility. <i>Food and Function</i> , 2019, 10, 6362-6373.	2.1	57
13	A comparative study of mango solar drying methods by visible and near-infrared spectroscopy coupled with ANOVA-simultaneous component analysis (ASCA). <i>LWT - Food Science and Technology</i> , 2019, 112, 108214.	2.5	23
14	Oxidatively stable curcumin-loaded oleogels structured by β -sitosterol and lecithin: physical characteristics and release behaviour <i>in vitro</i> . <i>International Journal of Food Science and Technology</i> , 2019, 54, 2502-2510.	1.3	54
15	Aspartic-Acid-Based Ampholytic Amphiphiles: Synthesis, Characterization, and pH-Dependent Properties at Air/Water and Oil/Water Interfaces. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2321-2330.	2.4	3
16	The distribution of 4-hydroxyhexenal and 4-hydroxynonenal in different vegetable oils and their formation from fatty acid methyl esters. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1720-1728.	1.3	13
17	Caffeoyl maleic fatty alcohol monoesters: Synthesis, characterization and antioxidant assessment. <i>Journal of Colloid and Interface Science</i> , 2019, 536, 399-407.	5.0	4
18	Interpretation and rapid detection of secondary structure modification of actomyosin during frozen storage by near-infrared hyperspectral imaging. <i>Journal of Food Engineering</i> , 2019, 246, 200-208.	2.7	15

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19	Mapping the location of DATEM in multi-phase systems: Synthesis and characterization of spin-label probe analogues. <i>Food Chemistry</i> , 2019, 275, 474-479.	4.2	3
20	Heterospectral two-dimensional correlation analysis with near-infrared hyperspectral imaging for monitoring oxidative damage of pork myofibrils during frozen storage. <i>Food Chemistry</i> , 2018, 248, 119-127.	4.2	122
21	Characterization of myofibrils cold structural deformation degrees of frozen pork using hyperspectral imaging coupled with spectral angle mapping algorithm. <i>Food Chemistry</i> , 2018, 239, 1001-1008.	4.2	92
22	Development of simplified models for nondestructive hyperspectral imaging monitoring of TVB-N contents in cured meat during drying process. <i>Journal of Food Engineering</i> , 2017, 192, 53-60.	2.7	174
23	Chemical spoilage extent traceability of two kinds of processed pork meats using one multispectral system developed by hyperspectral imaging combined with effective variable selection methods. <i>Food Chemistry</i> , 2017, 221, 1989-1996.	4.2	86
24	Pork biogenic amine index (BAI) determination based on chemometric analysis of hyperspectral imaging data. <i>LWT - Food Science and Technology</i> , 2016, 73, 13-19.	2.5	107
25	Integration of spectral and textural data for enhancing hyperspectral prediction of K value in pork meat. <i>LWT - Food Science and Technology</i> , 2016, 72, 322-329.	2.5	96
26	Synthesis and characterization of amylose-zinc inclusion complexes. <i>Carbohydrate Polymers</i> , 2016, 137, 314-320.	5.1	29
27	Marbling Analysis for Evaluating Meat Quality: Methods and Techniques. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 523-535.	5.9	70
28	Kinetics of the epoxidation of soybean oil with H_2O_2 catalyzed by phosphotungstic heteropoly acid in the presence of polyethylene glycol. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1185-1191.	1.0	14
29	Preparation and Characterization of Debranched-Starch/Phosphatidylcholine Inclusion Complexes. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 634-641.	2.4	63
30	Formation of Benzo(a)pyrene in Sesame Seeds During the Roasting Process for Production of Sesame Seed Oil. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2015, 92, 1725-1733.	0.8	33
31	Preparation and Properties of Enzyme-Modified Cassava Starch-Zinc Complexes. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 4631-4638.	2.4	56