

# Changqing Wei

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4188194/publications.pdf>

Version: 2024-02-01

10  
papers

212  
citations

1163117

8  
h-index

1372567

10  
g-index

10  
all docs

10  
docs citations

10  
times ranked

212  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of roasting temperature and time on volatile compounds, total tocopherols, and fatty acids of flaxseed oil. <i>Journal of Food Science</i> , 2022, 87, 1624-1638.	3.1	10
2	Ultrasonic-assisted extraction of carotenoids using cottonseed oil: Optimization, physicochemical properties, and flavor studies. <i>Journal of Food Composition and Analysis</i> , 2022, 112, 104663.	3.9	7
3	Comparison of the effect of extraction methods on the quality of green coffee oil from Arabica coffee beans: Lipid yield, fatty acid composition, bioactive components, and antioxidant activity. <i>Ultrasonics Sonochemistry</i> , 2021, 74, 105578.	8.2	51
4	Changes in the volatile profile, fatty acid composition and oxidative stability of flaxseed oil during heating at different temperatures. <i>LWT - Food Science and Technology</i> , 2021, 151, 112137.	5.2	23
5	Preparation and physicochemical stability of tomato seed oil microemulsions. <i>Journal of Food Science</i> , 2021, 86, 5385-5396.	3.1	4
6	Effect of Reaction Conditions on the Volatile Pyrazines Components of Defatted Flaxseed Meal in the Maillard Reaction System. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 1385-1399.	1.9	8
7	Comprehensive analysis of volatile compounds in cold-pressed safflower seed oil from Xinjiang, China. <i>Food Science and Nutrition</i> , 2020, 8, 903-914.	3.4	19
8	Changes Occurring in the Volatile Constituents of Flaxseed Oils (FSOs) Prepared with Diverse Roasting Conditions. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800068.	1.5	16
9	Improvement of flavour quality and consumer acceptance during postharvest ripening in greenhouse peaches by carbon dioxide enrichment. <i>Food Chemistry</i> , 2014, 164, 219-227.	8.2	37
10	Aroma characterization of flaxseed oils using headspace solid-phase microextraction and gas chromatography-olfactometry. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 1032-1042.	1.5	37