

Changmo Li

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.

17 papers	227 citations	8 h-index	15 g-index
17 ext. papers	285 ext. citations	5 avg, IF	2.51 L-index

#	Paper	IF	Citations
17	Comparison and analysis of fatty acids, sterols, and tocopherols in eight vegetable oils. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12493-8	5.7	74
16	Molecularly imprinted polymer on ionic liquid-modified CdSe/ZnS quantum dots for the highly selective and sensitive optosensing of tocopherol. <i>Journal of Materials Chemistry</i> , 2012 , 22, 19882		60
15	Purification of Extracted Fatty Acids from the Microalgae <i>Spirulina</i> . <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2012 , 89, 561-566	1.8	21
14	Mechanism of formation of trans fatty acids under heating conditions in triolein. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 10392-7	5.7	19
13	Binding of Sodium Cholate In Vitro by Cationic Microfibrillated Cellulose. <i>Industrial & Engineering Chemistry Research</i> , 2014 , 53, 18508-18513	3.9	14
12	Molecular Reaction Mechanism for the Formation of 3-Chloropropanediol Esters in Oils and Fats. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2700-2708	5.7	13
11	The Relations between Minor Components and Antioxidant Capacity of Five Fruits and Vegetables Seed Oils in China. <i>Journal of Oleo Science</i> , 2019 , 68, 625-635	1.6	10
10	Cationic amphiphilic microfibrillated cellulose (MFC) for potential use for bile acid sorption. <i>Carbohydrate Polymers</i> , 2015 , 132, 598-605	10.3	8
9	Dynamic changes in the triacylglycerol composition and crystallization behavior of cocoa butter. <i>LWT - Food Science and Technology</i> , 2020 , 129, 109490	5.4	3
8	The Effect of Cooling Rate on the Microstructure and Macroscopic Properties of Rice Bran Wax Oleogels. <i>Journal of Oleo Science</i> , 2021 , 70, 135-143	1.6	3
7	Zeaxanthin in Soybean Oil: Impact of Oxidative Stability, Degradation Pattern, and Product Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 4981-4990	5.7	1
6	Effect of tempered procedures on the crystallization behavior of different positions of cocoa butter products. <i>Food Chemistry</i> , 2022 , 370, 131002	8.5	1
5	Effects of Low-melting-point Fractions of Cocoa Butter on Rice Bran Wax-corn Oil Mixtures: Thermal, Crystallization and Rheological Properties. <i>Journal of Oleo Science</i> , 2021 , 70, 491-502	1.6	0
4	Effects of Human, Caprine, and Bovine Milk Fat Globules on Microbiota Adhesion and Gut Microecology. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 9778-9787	5.7	0
3	Multiple Recognition-Based Sensor for Pesticide Residues.. <i>Frontiers in Chemistry</i> , 2022 , 10, 856698	5	0
2	Dairy Processing Affects the Gut Digestion and Microecology by Changing the Structure and Composition of Milk Fat Globules. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 10194-10205	5.7	
1	Mechanism of the initial oxidation of monounsaturated fatty acids. <i>Food Chemistry</i> , 2022 , 133298	8.5	

