Changmo Li

List of Publications by Year in Descending Order

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