

Rui-Jie Liu

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86
papers

1,143
citations

19
h-index

29
g-index

89
ext. papers

1,594
ext. citations

5
avg, IF

4.84
L-index

#	Paper	IF	Citations
86	A strategy for the highly efficient production of docosahexaenoic acid by <i>Aurantiochytrium limacinum</i> SR21 using glucose and glycerol as the mixed carbon sources. <i>Bioresource Technology</i> , 2015 , 177, 51-7	11	77
85	Enhanced arachidonic acid production from <i>Mortierella alpina</i> combining atmospheric and room temperature plasma (ARTP) and diethyl sulfate treatments. <i>Bioresource Technology</i> , 2015 , 177, 134-40	11	59
84	Photodegradation kinetics and byproducts identification of the Aflatoxin B1 in aqueous medium by ultra-performance liquid chromatography-quadrupole time-of-flight mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2010 , 45, 553-9	2.2	49
83	Photodegradation of Aflatoxin B1 in peanut oil. <i>European Food Research and Technology</i> , 2011 , 232, 843-849	3.49	46
82	Comparative study of chemical compositions and antioxidant capacities of oils obtained from two species of walnut: <i>Juglans regia</i> and <i>Juglans sigillata</i> . <i>Food Chemistry</i> , 2019 , 279, 279-287	8.5	44
81	Effect of refining process on physicochemical parameters, chemical compositions and in vitro antioxidant activities of rice bran oil. <i>LWT - Food Science and Technology</i> , 2019 , 109, 26-32	5.4	36
80	Effect of frying conditions on fatty acid profile and total polar materials via viscosity. <i>Journal of Food Engineering</i> , 2015 , 166, 349-355	6	33
79	LCMS and UPLC-Quadrupole Time-of-Flight MS for Identification of Photodegradation Products of Aflatoxin B1. <i>Chromatographia</i> , 2010 , 71, 107-112	2.1	33
78	In vitro toxicity of aflatoxin B1 and its photodegradation products in HepG2 cells. <i>Journal of Applied Toxicology</i> , 2012 , 32, 276-81	4.1	31
77	Degradation of AFB1 in aqueous medium by electron beam irradiation: Kinetics, pathway and toxicology. <i>Food Control</i> , 2016 , 66, 151-157	6.2	26
76	Effect of dietary alpha-linolenic acid on blood inflammatory markers: a systematic review and meta-analysis of randomized controlled trials. <i>European Journal of Nutrition</i> , 2018 , 57, 877-891	5.2	23
75	Chemical Characterization, Oxidative Stability, and In Vitro Antioxidant Capacity of Sesame Oils Extracted by Supercritical and Subcritical Techniques and Conventional Methods: A Comparative Study Using Chemometrics. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700326	3	23
74	Composition and Structure of Single Cell Oil Produced by <i>Schizochytrium limacinum</i> SR31. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 1337-1346	1.8	22
73	The relationship between lipid phytochemicals, obesity and its related chronic diseases. <i>Food and Function</i> , 2018 , 9, 6048-6062	6.1	22
72	Comparison of solvents for extraction of walnut oils: Lipid yield, lipid compositions, minor-component content, and antioxidant capacity. <i>LWT - Food Science and Technology</i> , 2019 , 110, 346-352	5.4	21
71	The Contents of Lignans in Sesame Seeds and Commercial Sesame Oils of China. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2017 , 94, 1035-1044	1.8	21
70	Trans-free Shortenings through the Interesterification of Rice Bran Stearin, Fully Hydrogenated Soybean Oil and Coconut Oil. <i>International Journal of Food Engineering</i> , 2015 , 11, 467-477	1.9	20

69	Antioxidant interaction of α -tocopherol, γ -oryzanol and phytosterol in rice bran oil. <i>Food Chemistry</i> , 2021 , 343, 128431	8.5	20
68	Chemical Compositions of Walnut (<i>Juglans regia</i> L.) Oils from Different Cultivated Regions in China. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 825-834	1.8	19
67	Dietary linoleic acid intake and blood inflammatory markers: a systematic review and meta-analysis of randomized controlled trials. <i>Food and Function</i> , 2017 , 8, 3091-3103	6.1	19
66	Phytochemical Content, Minor-Constituent Compositions, and Antioxidant Capacity of Screw-Pressed Walnut Oil Obtained from Roasted Kernels. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800292	3	19
65	Effect of Moisture and Heat Treatment of Corn Germ on Oil Quality. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 383-390	1.8	18
64	Scaffold/matrix attachment regions from CHO cell chromosome enhanced the stable transfection efficiency and the expression of transgene in CHO cells. <i>Biotechnology and Applied Biochemistry</i> , 2014 , 61, 510-6	2.8	18
63	Effects of interaction between α -tocopherol, oryzanol, and phytosterol on the antiradical activity against DPPH radical. <i>LWT - Food Science and Technology</i> , 2019 , 112, 108206	5.4	17
62	Degradation of aflatoxin B1 in aqueous medium through UV irradiation. <i>European Food Research and Technology</i> , 2011 , 233, 1007-1012	3.4	17
61	Oxidation degree of soybean oil at induction time point under Rancimat test condition: Theoretical derivation and experimental observation. <i>Food Research International</i> , 2019 , 120, 756-762	7	17
60	Chemical characterization of fourteen kinds of novel edible oils: A comparative study using chemometrics. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108725	5.4	17
59	Quality of Wood-Pressed Rapeseed Oil. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2017 , 94, 767-777	1.8	16
58	Ultra-performance liquid chromatography quadrupole time-of-flight MS for identification of electron beam from accelerator degradation products of aflatoxin B1. <i>Applied Biochemistry and Biotechnology</i> , 2015 , 175, 1548-56	3.2	15
57	Sea buckthorn pulp oil nanoemulsions fabricated by ultra-high pressure homogenization process: A promising carrier for nutraceutical. <i>Journal of Food Engineering</i> , 2020 , 287, 110129	6	15
56	Effects of microbial lipases on hydrolyzed milk fat at different time intervals in flavour development and oxidative stability. <i>Journal of Food Science and Technology</i> , 2016 , 53, 1035-46	3.3	15
55	Health benefits of 4,4-dimethyl phytosterols: an exploration beyond 4-desmethyl phytosterols. <i>Food and Function</i> , 2020 , 11, 93-110	6.1	15
54	Comparison of Different Processing Methods of Iron Walnut Oils (<i>Juglans sigillata</i>): Lipid Yield, Lipid Compositions, Minor Components, and Antioxidant Capacity. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1800151	3	14
53	BCFA-enriched vernix-monoacylglycerol reduces LPS-induced inflammatory markers in human enterocytes in vitro. <i>Pediatric Research</i> , 2018 , 83, 874-879	3.2	14
52	Analysis of phospholipids in <i>Schizochytrium</i> sp. S31 by using UPLC-Q-TOF-MS. <i>Analytical Methods</i> , 2016 , 8, 763-770	3.2	13

51	Evaluation of the Antioxidant Properties of Micronutrients in Different Vegetable Oils. <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 1900079	3	13
50	Effects of processing methods on the chemical composition and antioxidant capacity of walnut (<i>Juglans regia</i> L.) oil. <i>LWT - Food Science and Technology</i> , 2021 , 135, 109958	5.4	13
49	Identification and in vitro anti-inflammatory activity of different forms of phenolic compounds in <i>Camellia oleifera</i> oil. <i>Food Chemistry</i> , 2021 , 344, 128660	8.5	13
48	Characterization of fatty acids, triacylglycerols, phytosterols and tocopherols in peony seed oil from five different major areas in China. <i>Food Research International</i> , 2020 , 137, 109416	7	12
47	Quantification of polycyclic aromatic hydrocarbons and phthalic acid esters in deodorizer distillates obtained from soybean, rapeseed, corn and rice bran oils. <i>Food Chemistry</i> , 2019 , 275, 206-213	8.5	12
46	Effects of chemical refinement on the quality of coconut oil. <i>Journal of Food Science and Technology</i> , 2019 , 56, 3109-3116	3.3	10
45	A Rapid Method for Simultaneous Analysis of Lignan and Tocopherol in Sesame Oil by Using Normal-Phase Liquid Chromatography. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 13-19	1.8	10
44	Efficiency and safety evaluation of photodegradation of Aflatoxin B1 on peanut surface. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 2474-2479	3.8	10
43	Potential underutilized oil resources from the fruit and seed of <i>Rhus chinensis</i> Mill. <i>Industrial Crops and Products</i> , 2019 , 129, 339-344	5.9	10
42	Effects of ultrasound-assisted extraction on yield of flaxseed oil, and tocopherols optimized by orthogonal array design. <i>European Journal of Lipid Science and Technology</i> , 2014 , 116, 1412-1420	3	9
41	Effect of sea-buckthorn pulp and flaxseed residues on quality and shelf life of bread. <i>Food and Function</i> , 2019 , 10, 4220-4230	6.1	8
40	Assessment of contamination source and quality control approach for polycyclic aromatic hydrocarbons in wood-pressed rapeseed oil. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018 , 35, 1155-1163	3.2	8
39	Evaluation and Comparison of Lipid Composition, Oxidation Stability, and Antioxidant Capacity of Sesame Oil: An Industrial-Scale Study Based on Oil Extraction Method. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1800158	3	8
38	Combined urea-thin layer chromatography and silver nitrate-thin layer chromatography for micro separation and determination of hard-to-detect branched chain fatty acids in natural lipids. <i>Journal of Chromatography A</i> , 2015 , 1425, 293-301	4.5	8
37	Revisiting the 4,4-dimethylsterols profile from different kinds of vegetable oils by using GC-MS. <i>LWT - Food Science and Technology</i> , 2020 , 124, 109163	5.4	7
36	Degradation of aflatoxin B1 in peanut meal by electron beam irradiation. <i>International Journal of Food Properties</i> , 2018 , 21, 892-901	3	7
35	Production of yellow wine from <i>Camellia Oleifera</i> meal pretreated by mixed cultured solid-state fermentation. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1715-1721	3.8	7
34	Composition of Rice Bran Stearin from Various Refineries Across China. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 869-877	1.8	7

33	Characterization and determination of free phytosterols and phytosterol conjugates: The potential phytochemicals to classify different rice bran oil and rice bran. <i>Food Chemistry</i> , 2021 , 344, 128624	8.5	7
32	Physical properties and cellular antioxidant activity of vegetable oil emulsions with different chain lengths and saturation of triglycerides. <i>LWT - Food Science and Technology</i> , 2020 , 121, 108948	5.4	6
31	Preparation of highly pure stigmasteryl oleate by enzymatic esterification of stigmasterol enriched from soybean phytosterols. <i>LWT - Food Science and Technology</i> , 2020 , 128, 109464	5.4	6
30	Differentiated 4,4-dimethylsterols from vegetable oils reduce fat deposition depending on the NHR-49/SCD pathway in. <i>Food and Function</i> , 2021 , 12, 6841-6850	6.1	6
29	The relationship between flavor formation, lipid metabolism, and microorganisms in fermented fish products. <i>Food and Function</i> , 2021 , 12, 5685-5702	6.1	6
28	Triacylglycerol composition, melting and crystallization profiles of lipase catalysed anhydrous milk fats hydrolysed. <i>International Journal of Food Properties</i> , 2017 , 1-16	3	5
27	Characteristic volatiles fingerprints and profiles determination in different grades of coconut oil by HS-GC-IMS and HS-SPME-GC-MS. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 3670-3679	3.8	4
26	Influence of lipase under ultrasonic microwave assisted extraction on changes of triacylglycerol distribution and melting profiles during lipolysis of milk fat. <i>RSC Advances</i> , 2016 , 6, 100857-100865	3.7	4
25	Physical Stability, Oxidative Stability, and Bioactivity of Nanoemulsion Delivery Systems Incorporating Lipophilic Ingredients: Impact of Oil Saturation Degree. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5405-5415	5.7	4
24	Effects of oral vitamin D supplementation on inflammatory bowel disease: a systematic review and meta-analysis. <i>Food and Function</i> , 2021 , 12, 7588-7606	6.1	4
23	Interactions between Tocopherol and Boryzanol in oil-in-water emulsions. <i>Food Chemistry</i> , 2021 , 356, 129648	8.5	4
22	Glycerol derived process contaminants in refined coconut oil induce cholesterol synthesis in HepG2 cells. <i>Food and Chemical Toxicology</i> , 2019 , 127, 135-142	4.7	3
21	Analysis of Phytochemical Composition of Camellia oleifera Oil and Evaluation of its Anti-Inflammatory Effect in Lipopolysaccharide-Stimulated RAW 264.7 Macrophages. <i>Lipids</i> , 2020 , 55, 353-363	1.6	3
20	Effects of stigmasterol on the thermal stability of soybean oil during heating. <i>European Food Research and Technology</i> , 2020 , 246, 1755-1763	3.4	3
19	Comparison of the characteristics and oxidation kinetic parameters of flaxseed (<i>Linum usitatissimum</i> L.) oil products with different refining degree. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14753	2.1	3
18	Medium / long-chain structured triglycerides are superior to physical mixtures triglycerides in <i>Caenorhabditis elegans</i> lifespan through an AMPK modified pathway. <i>Food Bioscience</i> , 2021 , 39, 100815	4.9	3
17	New perspective toward nutritional support for malnourished cancer patients: Role of lipids. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 1381-1421	16.4	3
16	The enzymatic synthesis of EPA-rich medium- and long-chain triacylglycerol improves the digestion behavior of MCFA and EPA: evidence on digestion. <i>Food and Function</i> , 2021 ,	6.1	2

15	Composition and antioxidant study of procyanidins from peanut skins. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 2781-2789	2.8	2
14	Comparative effects of sesame lignans (sesamin, sesamol, and sesamol) on oxidative stress and lipid metabolism in steatosis HepG2 cells.. <i>Journal of Food Biochemistry</i> , 2022 , e14180	3.3	2
13	Dietary oleic acid supplementation and blood inflammatory markers: a systematic review and meta-analysis of randomized controlled trials. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-18	11.5	1
12	Does omega-3 PUFA-enriched oral nutritional intervention benefit cancer patients receiving chemo (radio) therapy? A systematic review and meta-analysis of randomized controlled trials. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-16	11.5	1
11	The dopaminergic neuroprotective effects of different phytosterols identified in rice bran and rice bran oil. <i>Food and Function</i> , 2021 , 12, 10538-10549	6.1	1
10	Reviews of medium- and long-chain triglyceride with respect to nutritional benefits and digestion and absorption behavior.. <i>Food Research International</i> , 2022 , 155, 111058	7	1
9	The bioactive of four dietary sources phospholipids on heavy metal-induced skeletal muscle injury in zebrafish: A comparison of phospholipid profiles. <i>Food Bioscience</i> , 2022 , 47, 101630	4.9	1
8	Impact of interactions between whey protein isolate and different phospholipids on the properties of krill oil emulsions: A consideration for functional lipids efficient delivery. <i>Food Hydrocolloids</i> , 2022 , 130, 107692	10.6	1
7	Synergistic and antagonistic interactions of Tocopherol, Ergosterol and phytosterol in refined coconut oil. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112789	5.4	0
6	Effects of chain length and saturation of triglycerides on cellular antioxidant activity of vegetable oil emulsions. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111437	5.4	0
5	Analysis of Triacylglycerols in Sumac (<i>Rhus typhina</i> L.) Seed Oil from Different Origins by UPLC-Q-TOF-MS. <i>Food Analytical Methods</i> , 1	3.4	0
4	Interactions between liposoluble antioxidants: A critical review.. <i>Food Research International</i> , 2022 , 155, 111104	7	0
3	Effects of temperature and ferric ion on the formation of glycerol core aldehydes during simulated frying.. <i>Food Chemistry</i> , 2022 , 385, 132596	8.5	0
2	Key chemical composition of walnut (<i>Juglans regia</i> . L) Oils generated with different processing methods and their cholesterol-lowering effects in HepG2 cells. <i>Food Bioscience</i> , 2022 , 45, 101436	4.9	
1	2D2D HILIC-ELSD/UPLC-Q-TOF-MS Method for Acquiring Phospholipid Profiles and the Application in <i>Caenorhabditis elegans</i> . <i>European Journal of Lipid Science and Technology</i> , 2100075	3	