

Zong Meng

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4735924/publications.pdf>

Version: 2024-02-01

38
papers

1,106
citations

361045

20
h-index

414034

32
g-index

38
all docs

38
docs citations

38
times ranked

626
citing authors

#	ARTICLE	IF	CITATIONS
1	Macro-micro structure characterization and molecular properties of emulsion-templated polysaccharide oleogels. <i>Food Hydrocolloids</i> , 2018, 77, 17-29.	5.6	126
2	Effects of thickening agents on the formation and properties of edible oleogels based on hydroxypropyl methyl cellulose. <i>Food Chemistry</i> , 2018, 246, 137-149.	4.2	121
3	Oleogels from sodium stearyl lactylate-based lamellar crystals: Structural characterization and bread application. <i>Food Chemistry</i> , 2019, 292, 134-142.	4.2	64
4	Comparative Analysis of Lipid Composition and Thermal, Polymorphic, and Crystallization Behaviors of Granular Crystals Formed in Beef Tallow and Palm Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1432-1441.	2.4	50
5	Influence of lipid composition, crystallization behavior and microstructure on hardness of palm oil-based margarines. <i>European Food Research and Technology</i> , 2010, 230, 759-767.	1.6	48
6	Physical Properties, Microstructure, Intermolecular Forces, and Oxidation Stability of Soybean Oil Oleogels Structured by Different Cellulose Ethers. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700287.	1.0	46
7	Interfacial interaction of small molecular emulsifiers tea saponin and monoglyceride: Relationship to the formation and stabilization of emulsion gels. <i>Food Hydrocolloids</i> , 2021, 117, 106737.	5.6	44
8	Influence of indigenous minor components on fat crystal network of fully hydrogenated palm kernel oil and fully hydrogenated coconut oil. <i>Food Chemistry</i> , 2018, 255, 49-57.	4.2	43
9	Characterization of Graininess Formed in All Beef Tallow-Based Shortening. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11463-11470.	2.4	34
10	Polysaccharide-stabilized aqueous foams to fabricate highly oil-absorbing cryogels: Application and formation process for preparation of edible oleogels. <i>Food Hydrocolloids</i> , 2021, 120, 106901.	5.6	32
11	Microstructure evolution and partial coalescence in the whipping process of oleofoams stabilized by monoglycerides. <i>Food Hydrocolloids</i> , 2021, 112, 106245.	5.6	31
12	Soft κ -carrageenan microgels stabilized pickering emulsion gels: Compact interfacial layer construction and particle-dominated emulsion gelation. <i>Journal of Colloid and Interface Science</i> , 2021, 602, 822-833.	5.0	30
13	Enzymatically Catalyzed Synthesis of Low-Calorie Structured Lipid in a Solvent-free System: Optimization by Response Surface Methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12635-12642.	2.4	27
14	Non-triglyceride components modulate the fat crystal network of palm kernel oil and coconut oil. <i>Food Research International</i> , 2018, 105, 423-431.	2.9	27
15	Preparation of specialty fats from beef tallow and canola oil by chemical interesterification: physico-chemical properties and bread applications of the products. <i>European Food Research and Technology</i> , 2010, 230, 457-466.	1.6	26
16	Beeswax and carnauba wax modulate the crystallization behavior of palm kernel stearin. <i>LWT - Food Science and Technology</i> , 2019, 115, 108446.	2.5	25
17	Comparative analysis of graded blends of palm kernel oil, palm kernel stearin and palm stearin. <i>Food Chemistry</i> , 2019, 286, 636-643.	4.2	24
18	Reduction of Graininess Formation in Beef Tallow-Based Plastic Fats by Chemical Interesterification of Beef Tallow and Canola Oil. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2010, 87, 1435-1442.	0.8	23

#	ARTICLE	IF	CITATIONS
19	Kinetic analysis of isothermal crystallization in hydrogenated palm kernel stearin with emulsifier mixtures. <i>Food Research International</i> , 2011, 44, 3021-3025.	2.9	22
20	Characterization of cocoa butter substitutes, milk fat and cocoa butter mixtures. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 1145-1151.	1.0	21
21	Synergetic effects of water-soluble polysaccharides for intensifying performances of oleogels fabricated by oil-absorbing cryogels. <i>Food Chemistry</i> , 2022, 372, 131357.	4.2	21
22	Enzymatically Catalyzed Synthesis of Anti-blooming Agent 1,3-Dibehenoyl-2-oleoyl Glycerol in a Solvent-Free System: Optimization by Response Surface Methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10798-10806.	2.4	20
23	Double network oleogels co-stabilized by hydroxypropyl methylcellulose and monoglyceride crystals: Baking applications. <i>International Journal of Biological Macromolecules</i> , 2022, 209, 180-187.	3.6	20
24	Visualized phase behavior of binary blends of coconut oil and palm stearin. <i>Food Chemistry</i> , 2018, 266, 66-72.	4.2	19
25	Catastrophic phase inversion of bigels characterized by fluorescence intensity-based 3D modeling and the formability for decorating and 3D printing. <i>Food Hydrocolloids</i> , 2022, 126, 107461.	5.6	19
26	Kinetic Study on the Isothermal and Nonisothermal Crystallization of Monoglyceride Organogels. <i>Scientific World Journal</i> , The, 2014, 2014, 1-7.	0.8	17
27	Comparison of micro-viscosity of liquid oil in different colloidal fat crystal networks using molecular rotors. <i>Food Chemistry</i> , 2020, 317, 126382.	4.2	15
28	Double scaffold networks regulate edible Pickering emulsion gel for designing thermally actuated 4D printing. <i>Food Hydrocolloids</i> , 2022, 133, 107969.	5.6	15
29	Effect of fat composition on texture and bloom of lauric compound chocolate. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 1270-1276.	1.0	12
30	Fat Crystal Migration and Aggregation and Polymorphism Evolution during the Formation of Granular Crystals in Beef Tallow and Palm Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 12676-12682.	2.4	12
31	Specialty Fats from Beef Tallow and Canola Oil: Establishment of Reaction Conditions, Characterization of Products, and Evaluation of Crystal Stability. <i>Food Biophysics</i> , 2011, 6, 115-126.	1.4	11
32	Structural and mechanical behavior of colloidal fat crystal networks of fully hydrogenated lauric acid-rich fats and rapeseed oils mixtures. <i>Food Chemistry</i> , 2019, 288, 108-116.	4.2	11
33	Optimisation of sunflower oil deodorising: balance between oil stability and other quality attributes. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1822-1827.	1.3	10
34	Comparative Analysis of Small-Molecule Diffusivity in Different Fat Crystal Network. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1015-1022.	2.4	10
35	Preliminary Study on Acyl Incorporation and Migration in the Production of 1,3-diacylglycerol by Immobilized Lipozyme RM IM-catalyzed Esterification. <i>Food Science and Technology Research</i> , 2014, 20, 175-182.	0.3	9
36	Secondary structure of proteins on oil release in aqueous enzymatic extraction of rapeseed oil as affected hydrolysis state. <i>International Journal of Food Properties</i> , 2018, 21, 119-127.	1.3	8

#	ARTICLE	IF	CITATIONS
37	Organogels based on the polyglyceryl fatty acid ester and sunflower oil: Macroscopic property, microstructure, interaction force, and application. <i>LWT - Food Science and Technology</i> , 2019, 116, 108590.	2.5	8
38	Crystallization behavior and nano-micro structure of lauric acid-rich fats with and without indigenous diglycerides. <i>Food Chemistry</i> , 2021, 365, 130458.	4.2	5