

Zong Meng

List of Publications by Year in descending order

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38
papers

1,106
citations

361413

20
h-index

414414

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.	10.7	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.	8.2	121
3	Oleogels from sodium stearoyl lactylate-based lamellar crystals: Structural characterization and bread application. <i>Food Chemistry</i> , 2019, 292, 134-142.	8.2	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.	5.2	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.	3.3	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.	1.5	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.	10.7	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.	8.2	43
9	Characterization of Graininess Formed in All Beef Tallow-Based Shortening. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11463-11470.	5.2	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.	10.7	32
11	Microstructure evolution and partial coalescence in the whipping process of oleofoams stabilized by monoglycerides. <i>Food Hydrocolloids</i> , 2021, 112, 106245.	10.7	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.	9.4	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.	5.2	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.	6.2	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.	3.3	26
16	Beeswax and carnauba wax modulate the crystallization behavior of palm kernel stearin. <i>LWT - Food Science and Technology</i> , 2019, 115, 108446.	5.2	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.	8.2	24
18	Reduction of Graininess Formation in Beef Tallow-Based Plastic Fats by Chemical Interesterification of Beef Tallow and Canola Oil. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2010, 87, 1435-1442.	1.9	23

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19	Kinetic analysis of isothermal crystallization in hydrogenated palm kernel stearin with emulsifier mixtures. Food Research International, 2011, 44, 3021-3025.	6.2	22
20	Characterization of cocoa butter substitutes, milk fat and cocoa butter mixtures. European Journal of Lipid Science and Technology, 2011, 113, 1145-1151.	1.5	21
21	Synergetic effects of water-soluble polysaccharides for intensifying performances of oleogels fabricated by oil-absorbing cryogels. Food Chemistry, 2022, 372, 131357.	8.2	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. Journal of Agricultural and Food Chemistry, 2013, 61, 10798-10806.	5.2	20
23	Double network oleogels co-stabilized by hydroxypropyl methylcellulose and monoglyceride crystals: Baking applications. International Journal of Biological Macromolecules, 2022, 209, 180-187.	7.5	20
24	Visualized phase behavior of binary blends of coconut oil and palm stearin. Food Chemistry, 2018, 266, 66-72.	8.2	19
25	Catastrophic phase inversion of bigels characterized by fluorescence intensity-based 3D modeling and the formability for decorating and 3D printing. Food Hydrocolloids, 2022, 126, 107461.	10.7	19
26	Kinetic Study on the Isothermal and Nonisothermal Crystallization of Monoglyceride Organogels. Scientific World Journal, The, 2014, 2014, 1-7.	2.1	17
27	Comparison of micro-viscosity of liquid oil in different colloidal fat crystal networks using molecular rotors. Food Chemistry, 2020, 317, 126382.	8.2	15
28	Double scaffold networks regulate edible Pickering emulsion gel for designing thermally actuated 4D printing. Food Hydrocolloids, 2022, 133, 107969.	10.7	15
29	Effect of fat composition on texture and bloom of lauric compound chocolate. European Journal of Lipid Science and Technology, 2010, 112, 1270-1276.	1.5	12
30	Fat Crystal Migration and Aggregation and Polymorphism Evolution during the Formation of Granular Crystals in Beef Tallow and Palm Oil. Journal of Agricultural and Food Chemistry, 2013, 61, 12676-12682.	5.2	12
31	Specialty Fats from Beef Tallow and Canola Oil: Establishment of Reaction Conditions, Characterization of Products, and Evaluation of Crystal Stability. Food Biophysics, 2011, 6, 115-126.	3.0	11
32	Structural and mechanical behavior of colloidal fat crystal networks of fully hydrogenated lauric acid-rich fats and rapeseed oils mixtures. Food Chemistry, 2019, 288, 108-116.	8.2	11
33	Optimisation of sunflower oil deodorising: balance between oil stability and other quality attributes. International Journal of Food Science and Technology, 2013, 48, 1822-1827.	2.7	10
34	Comparative Analysis of Small-Molecule Diffusivity in Different Fat Crystal Network. Journal of Agricultural and Food Chemistry, 2018, 66, 1015-1022.	5.2	10
35	Preliminary Study on Acyl Incorporation and Migration in the Production of 1,3-diacylglycerol by Immobilized Lipozyme RM IM-catalyzed Esterification. Food Science and Technology Research, 2014, 20, 175-182.	0.6	9
36	Secondary structure of proteins on oil release in aqueous enzymatic extraction of rapeseed oil as affected hydrolysis state. International Journal of Food Properties, 2018, 21, 119-127.	3.0	8

#	ARTICLE	IF	CITATIONS
37	Organogels based on the polyglyceryl fatty acid ester and sunflower oil: Macroscopic property, microstructure, interaction force, and application. LWT - Food Science and Technology, 2019, 116, 108590.	5.2	8
38	Crystallization behavior and nano-micro structure of lauric acid-rich fats with and without indigenous diglycerides. Food Chemistry, 2021, 365, 130458.	8.2	5