Zong Meng

List of Publications by Year
in descending order

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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	Synergetic effects of water-soluble polysaccharides for intensifying performances of oleogels fabricated by oil-absorbing cryogels. Food Chemistry, 2022, 372, 131357.	4.2	21
2	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.	5.6	19
3	Double network oleogels co-stabilized by hydroxypropyl methylcellulose and monoglyceride crystals: Baking applications. International Journal of Biological Macromolecules, 2022, 209, 180-187.	3.6	20
4	Double scaffold networks regulate edible Pickering emulsion gel for designing thermally actuated 4D printing. Food Hydrocolloids, 2022, 133, 107969.	5.6	15
5	Microstructure evolution and partial coalescence in the whipping process of oleofoams stabilized by monoglycerides. Food Hydrocolloids, 2021, 112, 106245.	5.6	31
6	Interfacial interaction of small molecular emulsifiers tea saponin and monoglyceride: Relationship to the formation and stabilization of emulsion gels. Food Hydrocolloids, 2021, 117, 106737.	5.6	44
7	Polysaccharide-stabilized aqueous foams to fabricate highly oil-absorbing cryogels: Application and formation process for preparation of edible oleogels. Food Hydrocolloids, 2021, 120, 106901.	5.6	32
8	Soft Îº-carrageenan microgels stabilized pickering emulsion gels: Compact interfacial layer construction and particle-dominated emulsion gelation. Journal of Colloid and Interface Science, 2021, 602, 822-833.	5.0	30
9	Crystallization behavior and nano-micro structure of lauric acid-rich fats with and without indigenous diglycerides. Food Chemistry, 2021, 365, 130458.	4.2	5
10	Comparation of micro-viscosity of liquid oil in different colloidal fat crystal networks using molecular rotors. Food Chemistry, 2020, 317, 126382.	4.2	15
11	Beeswax and carnauba wax modulate the crystallization behavior of palm kernel stearin. LWT - Food Science and Technology, 2019, 115, 108446.	2.5	25
12	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.	2.5	8
13	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.	4.2	11
14	Comparative analysis of graded blends of palm kernel oil, palm kernel stearin and palm stearin. Food Chemistry, 2019, 286, 636-643.	4.2	24
15	Oleogels from sodium stearoyl lactylate-based lamellar crystals: Structural characterization and bread application. Food Chemistry, 2019, 292, 134-142.	4.2	64
16	Influence of indigenous minor components on fat crystal network of fully hydrogenated palm kernel oil and fully hydrogenated coconut oil. Food Chemistry, 2018, 255, 49-57.	4.2	43
17	Comparative Analysis of Small-Molecule Diffusivity in Different Fat Crystal Network. Journal of Agricultural and Food Chemistry, 2018, 66, 1015-1022.	2.4	10
18	Physical Properties, Microstructure, Intermolecular Forces, and Oxidation Stability of Soybean Oil Oleogels Structured by Different Cellulose Ethers. European Journal of Lipid Science and Technology, 2018, 120, 1700287.	1.0	46

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19	Effects of thickening agents on the formation and properties of edible oleogels based on hydroxypropyl methyl cellulose. Food Chemistry, 2018, 246, 137-149.	4.2	121
20	Macro-micro structure characterization and molecular properties of emulsion-templated polysaccharide oleogels. Food Hydrocolloids, 2018, 77, 17-29.	5.6	126
21	Non-triglyceride components modulate the fat crystal network of palm kernel oil and coconut oil. Food Research International, 2018, 105, 423-431.	2.9	27
22	Visualized phase behavior of binary blends of coconut oil and palm stearin. Food Chemistry, 2018, 266, 66-72.	4.2	19
23	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.	1.3	8
24	Kinetic Study on the Isothermal and Nonisothermal Crystallization of Monoglyceride Organogels. Scientific World Journal, The, 2014, 2014, 1-7.	0.8	17
25	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.	0.3	9
26	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.	2.4	20
27	Optimisation of sunflower oil deodorising: balance between oil stability and other quality attributes. International Journal of Food Science and Technology, 2013, 48, 1822-1827.	1.3	10
28	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.	2.4	12
29	Comparative Analysis of Lipid Composition and Thermal, Polymorphic, and Crystallization Behaviors of Granular Crystals Formed in Beef Tallow and Palm Oil. Journal of Agricultural and Food Chemistry, 2011, 59, 1432-1441.	2.4	50
30	Kinetic analysis of isothermal crystallization in hydrogenated palm kernel stearin with emulsifier mixtures. Food Research International, 2011, 44, 3021-3025.	2.9	22
31	Enzymatically Catalyzed Synthesis of Low-Calorie Structured Lipid in a Solvent-free System: Optimization by Response Surface Methodology. Journal of Agricultural and Food Chemistry, 2011, 59, 12635-12642.	2.4	27
32	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.	1.4	11
33	Characterization of cocoa butter substitutes, milk fat and cocoa butter mixtures. European Journal of Lipid Science and Technology, 2011, 113, 1145-1151.	1.0	21
34	Preparation of specialty fats from beef tallow and canola oil by chemical interesterification: physico-chemical properties and bread applications of the products. European Food Research and Technology, 2010, 230, 457-466.	1.6	26
35	Influence of lipid composition, crystallization behavior and microstructure on hardness of palm oil-based margarines. European Food Research and Technology, 2010, 230, 759-767.	1.6	48
36	Reduction of Graininess Formation in Beef Tallowâ€Based Plastic Fats by Chemical Interesterification of Beef Tallow and Canola Oil. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 1435-1442.	0.8	23

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37	Effect of fat composition on texture and bloom of lauric compound chocolate. European Journal of Lipid Science and Technology, 2010, 112, 1270-1276.	1.0	12
38	Characterization of Graininess Formed in All Beef Tallow-Based Shortening. Journal of Agricultural and Food Chemistry, 2010, 58, 11463-11470.	2.4	34