Ming Chang

List of Publications by Year
in descending order

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Version: 2024-02-01

52	973	471061	500791
papers	citations	17	28
		h-index	g-index

52	52	52	860
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	A strategy for the highly efficient production of docosahexaenoic acid by Aurantiochytrium limacinum SR21 using glucose and glycerol as the mixed carbon sources. Bioresource Technology, 2015, 177, 51-57.	4.8	101
2	Effect of refining process on physicochemical parameters, chemical compositions and in vitro antioxidant activities of rice bran oil. LWT - Food Science and Technology, 2019, 109, 26-32.	2.5	66
3	Antioxidant interaction of Î±-tocopherol, Î³-oryzanol and phytosterol in rice bran oil. Food Chemistry, 2021, 343, 128431.	4.2	46
4	The relationship between flavor formation, lipid metabolism, and microorganisms in fermented fish products. Food and Function, 2021, 12, 5685-5702.	2.1	45
5	The relationship between lipid phytochemicals, obesity and its related chronic diseases. Food and Function, 2018, 9, 6048-6062.	2.1	42
6	Identification and in vitro anti-inflammatory activity of different forms of phenolic compounds in Camellia oleifera oil. Food Chemistry, 2021, 344, 128660.	4.2	37
7	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. European Journal of Lipid Science and Technology, 2018, 120, 1700326.	1.0	34
8	Dietary linoleic acid intake and blood inflammatory markers: a systematic review and meta-analysis of randomized controlled trials. Food and Function, 2017, 8, 3091-3103.	2.1	32
9	Characterization of fatty acids, triacylglycerols, phytosterols and tocopherols in peony seed oil from five different major areas in China. Food Research International, 2020, 137, 109416.	2.9	29
10	Evaluation of the Antioxidant Properties of Micronutrients in Different Vegetable Oils. European Journal of Lipid Science and Technology, 2020, 122, 1900079.	1.0	28
11	Composition and Structure of Single Cell Oil Produced by Schizochytrium limacinum SR31. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1337-1346.	0.8	27
12	Chemical characterization of fourteen kinds of novel edible oils: A comparative study using chemometrics. LWT - Food Science and Technology, 2020, 118, 108725.	2.5	24
13	Reviews of medium- and long-chain triglyceride with respect to nutritional benefits and digestion and absorption behavior. Food Research International, 2022, 155, 111058.	2.9	24
14	Health benefits of 4,4-dimethyl phytosterols: an exploration beyond 4-desmethyl phytosterols. Food and Function, 2020, 11, 93-110.	2.1	22
15	Physicochemical property, chemical composition and free radical scavenging capacity of cold pressed kernel oils obtained from different Eucommia ulmoides Oliver cultivars. Industrial Crops and Products, 2018, 124, 912-918.	2.5	21
16	Optimization of cultivation conditions for efficient production of carotenoid-rich DHA oil by Schizochytrium sp. S31. Process Biochemistry, 2020, 94, 190-197.	1.8	21
17	Characteristic volatiles fingerprints and profiles determination in different grades of coconut oil by HSâ€GCâ€IMS and HSâ€SPMEâ€GCâ€MS. International Journal of Food Science and Technology, 2020, 55, 3670-3679.	1.3	20
18	Effects of oral vitamin D supplementation on inflammatory bowel disease: a systematic review and meta-analysis. Food and Function, 2021, 12, 7588-7606.	2.1	20

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19	Analysis of phospholipids in Schizochytrium sp. S31 by using UPLC-Q-TOF-MS. Analytical Methods, 2016, 8, 763-770.	1.3	17
20	Effect of sea-buckthorn pulp and flaxseed residues on quality and shelf life of bread. Food and Function, 2019, 10, 4220-4230.	2.1	17
21	Physicochemical characteristics of Actinostemma lobatum Maxim. kernel oil by supercritical fluid extraction and conventional methods. Industrial Crops and Products, 2020, 152, 112516.	2.5	17
22	Revisiting the 4,4-dimethylsterols profile from different kinds of vegetable oils by using GC-MS. LWT - Food Science and Technology, 2020, 124, 109163.	2.5	17
23	Physical Stability, Oxidative Stability, and Bioactivity of Nanoemulsion Delivery Systems Incorporating Lipophilic Ingredients: Impact of Oil Saturation Degree. Journal of Agricultural and Food Chemistry, 2021, 69, 5405-5415.	2.4	17
24	Effects of chemical refinement on the quality of coconut oil. Journal of Food Science and Technology, 2019, 56, 3109-3116.	1.4	16
25	Potential underutilized oil resources from the fruit and seed of Rhus chinensis Mill. Industrial Crops and Products, 2019, 129, 339-344.	2.5	16
26	Characterization and determination of free phytosterols and phytosterol conjugates: The potential phytochemicals to classify different rice bran oil and rice bran. Food Chemistry, 2021, 344, 128624.	4.2	15
27	Effects of different processing methods on bioactive substances and antioxidation properties of Lycium barbarum (goji berry) from China. Food Bioscience, 2021, 42, 101048.	2.0	15
28	Evaluation and Comparison of Lipid Composition, Oxidation Stability, and Antioxidant Capacity of Sesame Oil: An Industrialâ€Scale Study Based on Oil Extraction Method. European Journal of Lipid Science and Technology, 2018, 120, 1800158.	1.0	14
29	New perspective toward nutritional support for malnourished cancer patients: Role of lipids. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1381-1421.	5.9	13
30	A Rapid Method for Simultaneous Analysis of Lignan and Î³â€Tocopherol in Sesame Oil by Using Normalâ€Phase Liquid Chromatography. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 13-19.	0.8	12
31	Interactions between Î±-tocopherol and Î³-oryzanol in oil-in-water emulsions. Food Chemistry, 2021, 356, 129648.	4.2	12
32	Analysis of Phytochemical Composition of Camellia oleifera Oil and Evaluation of its Antiâ€inflammatory Effect in Lipopolysaccharideâ€stimulated <scp>RAW</scp> 264.7 Macrophages. Lipids, 2020, 55, 353-363.	0.7	11
33	Interactions between liposoluble antioxidants: A critical review. Food Research International, 2022, 155, 111104.	2.9	11
34	Insights into an Î±-Glucosidase Inhibitory Profile of 4,4-Dimethylsterols by Multispectral Techniques and Molecular Docking. Journal of Agricultural and Food Chemistry, 2021, 69, 15252-15260.	2.4	11
35	Synergistic and antagonistic interactions of Î±-tocopherol, Î³-oryzanol and phytosterol in refined coconut oil. LWT - Food Science and Technology, 2022, 154, 112789.	2.5	9
36	Microwave-assisted synthesis and antioxidant activity of palmitoyl-epigallocatechin gallate. LWT - Food Science and Technology, 2019, 101, 663-669.	2.5	8

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37	Differentiated 4,4-dimethylsterols from vegetable oils reduce fat deposition depending on the NHR-49/SCD pathway in Caenorhabditis elegans. Food and Function, 2021, 12, 6841-6850.	2.1	8
38	The enzymatic synthesis of EPA-rich medium- and long-chain triacylglycerol improves the digestion behavior of MCFA and EPA: evidence onin vitrodigestion. Food and Function, 2022, 13, 131-142.	2.1	8
39	Comparative effects of sesame lignans (sesamin, sesamolin, and sesamol) on oxidative stress and lipid metabolism in steatosis <scp>HepG2</scp> cells. Journal of Food Biochemistry, 2022, 46, e14180.	1.2	8
40	Production of yellow wine from <scp>C</scp>amellia <scp>O</scp>leifera meal pretreated by mixed cultured solidâ€state fermentation. International Journal of Food Science and Technology, 2014, 49, 1715-1721.	1.3	7
41	Antioxidant Activity Evaluation of Tocored through Chemical Assays, Evaluation in Stripped Corn Oil, and CAA Assay. European Journal of Lipid Science and Technology, 2020, 122, 1900354.	1.0	7
42	Advances in EPA-GPLs: Structural features, mechanisms of nutritional functions and sources. Trends in Food Science and Technology, 2021, 114, 521-529.	7.8	7
43	Highly efficient synthesis of 4,4-dimethylsterol oleates using acyl chloride method through esterification. Food Chemistry, 2021, 364, 130140.	4.2	7
44	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. Critical Reviews in Food Science and Nutrition, 2023, 63, 3081-3096.	5.4	7
45	Medium and long-chain structured triacylglycerol enhances vitamin D bioavailability in an emulsion-based delivery system: combination of in vitro and in vivo studies. Food and Function, 2022, 13, 1762-1773.	2.1	6
46	The dopaminergic neuroprotective effects of different phytosterols identified in rice bran and rice bran oil. Food and Function, 2021, 12, 10538-10549.	2.1	5
47	Effects of chain length and saturation of triglycerides on cellular antioxidant activity of vegetable oil emulsions. LWT - Food Science and Technology, 2021, 146, 111437.	2.5	4
48	Microwaveâ€assisted catalytic synthesis of phytosterol esters. International Journal of Food Science and Technology, 0, , .	1.3	4
49	The bioactive of four dietary sources phospholipids on heavy metal-induced skeletal muscle injury in zebrafish: A comparison of phospholipid profiles. Food Bioscience, 2022, 47, 101630.	2.0	4
50	Chemical Compositions and Oxidative Stabilities of Ginkgo biloba Kernel Oils from Four Cultivated Regions in China. JAOCS, Journal of the American Oil Chemists' Society, 2021, 98, 541-550.	0.8	3
51	Analysis of Triacylglycerols in Sumac (Rhus typhina L.) Seed Oil from Different Origins by UPLC-Q-TOF-MS. Food Analytical Methods, 2022, 15, 26-33.	1.3	1
52	2D2D HILICâ€ELSD/UPLCâ€Qâ€TOFâ€MS Method for Acquiring Phospholipid Profiles and the Application in Caenorhabditis elegans. European Journal of Lipid Science and Technology, 0, , 2100075.	1.0	0