

Ming Chang

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

50
papers

456
citations

13
h-index

19
g-index

52
ext. papers

716
ext. citations

5.6
avg, IF

4.16
L-index

#	Paper	IF	Citations
50	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
49	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
48	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
47	Interactions between liposoluble antioxidants: A critical review.. <i>Food Research International</i> , 2022 , 155, 111104	7	0
46	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
45	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
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. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-16	11.5	1
43	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
42	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
41	Identification and in vitro anti-inflammatory activity of different forms of phenolic compounds in Camellia oleifera oil. <i>Food Chemistry</i> , 2021 , 344, 128660	8.5	13
40	Antioxidant interaction of Tocopherol, Ergosterol and phytosterol in rice bran oil. <i>Food Chemistry</i> , 2021 , 343, 128431	8.5	20
39	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
38	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
37	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
36	Chemical Compositions and Oxidative Stabilities of Ginkgo biloba Kernel Oils from Four Cultivated Regions in China. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2021 , 98, 541-550	1.8	1
35	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
34	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

33	Advances in EPA-GPLs: Structural features, mechanisms of nutritional functions and sources. <i>Trends in Food Science and Technology</i> , 2021 , 114, 521-529	15.3	2
32	Effects of different processing methods on bioactive substances and antioxidation properties of <i>Lycium barbarum</i> (goji berry) from China. <i>Food Bioscience</i> , 2021 , 42, 101048	4.9	2
31	Interactions between Tocopherol and Bryzanol in oil-in-water emulsions. <i>Food Chemistry</i> , 2021 , 356, 129648	8.5	4
30	Highly efficient synthesis of 4,4-dimethylsterol oleates using acyl chloride method through esterification. <i>Food Chemistry</i> , 2021 , 364, 130140	8.5	2
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	Insights into an Glucosidase Inhibitory Profile of 4,4-Dimethylsterols by Multispectral Techniques and Molecular Docking.. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 15252-15260	5.7	1
27	Analysis of Phytochemical Composition of <i>Camellia oleifera</i> 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
26	Optimization of cultivation conditions for efficient production of carotenoid-rich DHA oil by <i>Schizochytrium</i> sp. S31. <i>Process Biochemistry</i> , 2020 , 94, 190-197	4.8	9
25	Physicochemical characteristics of <i>Actinostemma lobatum</i> Maxim. kernel oil by supercritical fluid extraction and conventional methods. <i>Industrial Crops and Products</i> , 2020 , 152, 112516	5.9	6
24	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
23	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
22	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
21	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
20	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
19	Antioxidant Activity Evaluation of Tocored through Chemical Assays, Evaluation in Stripped Corn Oil, and CAA Assay. <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 1900354	3	3
18	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
17	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
16	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

15	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
14	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
13	Microwave-assisted synthesis and antioxidant activity of palmitoyl-epigallocatechin gallate. <i>LWT - Food Science and Technology</i> , 2019 , 101, 663-669	5.4	4
12	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
11	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
10	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
9	The relationship between lipid phytochemicals, obesity and its related chronic diseases. <i>Food and Function</i> , 2018 , 9, 6048-6062	6.1	22
8	Physicochemical property, chemical composition and free radical scavenging capacity of cold pressed kernel oils obtained from different <i>Eucommia ulmoides</i> Oliver cultivars. <i>Industrial Crops and Products</i> , 2018 , 124, 912-918	5.9	14
7	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
6	Composition and Structure of Single Cell Oil Produced by <i>Schizochytrium limacinum</i> SR31. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 1337-1346	1.8	22
5	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
4	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
3	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
2	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	
1	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