

Tong Wang

List of Publications by Citations

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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.

177
papers

3,660
citations

29
h-index

50
g-index

185
ext. papers

4,169
ext. citations

3.7
avg, IF

5.71
L-index

| # | Paper | IF | Citations |
|-----|---|-----|-----------|
| 177 | Oil and tocopherol content and composition of pumpkin seed oil in 12 cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4005-13 | 5.7 | 214 |
| 176 | Evaluation of microalgae cell disruption by ultrasonic treatment. <i>Bioresource Technology</i> , 2012 , 125, 175-81 | 4.1 | 146 |
| 175 | Antioxidant activity of phytosterols, oryzanol, and other phytosterol conjugates. <i>JAACS, Journal of the American Oil ChemistsnSociety</i> , 2002 , 79, 1201-1206 | 1.8 | 140 |
| 174 | Egg-yolk lipid fractionation and lecithin characterization. <i>JAACS, Journal of the American Oil ChemistsnSociety</i> , 2005 , 82, 571-578 | 1.8 | 133 |
| 173 | Microalgae lipid characterization. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 1773-87 | 5.7 | 125 |
| 172 | Microalgae flocculation: Impact of flocculant type, algae species and cell concentration. <i>Algal Research</i> , 2014 , 3, 30-35 | 5 | 101 |
| 171 | Phytosterols in cereal by-products. <i>JAACS, Journal of the American Oil ChemistsnSociety</i> , 2005 , 82, 439-444 | 4.8 | 94 |
| 170 | Optimizing protein isolation from defatted and non-defatted <i>Nannochloropsis</i> microalgae biomass. <i>Algal Research</i> , 2013 , 2, 145-153 | 5 | 89 |
| 169 | Characterization of Lipid Components in Two Microalgae for Biofuel Application. <i>JAACS, Journal of the American Oil ChemistsnSociety</i> , 2012 , 89, 135-143 | 1.8 | 83 |
| 168 | Refining high-free fatty acid wheat germ oil. <i>JAACS, Journal of the American Oil ChemistsnSociety</i> , 2001 , 78, 71-76 | 1.8 | 73 |
| 167 | Oxidative stability of egg and soy lecithin as affected by transition metal ions and pH in emulsion. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 11424-31 | 5.7 | 71 |
| 166 | Soybean lecithin fractionation and functionality. <i>JAACS, Journal of the American Oil Chemistsn Society</i> , 2003 , 80, 319-326 | 1.8 | 66 |
| 165 | Value-added oil and animal feed production from corn-ethanol stillage using the oleaginous fungus <i>Mucor circinelloides</i> . <i>Bioresource Technology</i> , 2012 , 107, 368-75 | 11 | 62 |
| 164 | Thermogravimetric Quantification of Biodiesel Produced via Alkali Catalyzed Transesterification of Soybean oil. <i>Energy & Fuels</i> , 2009 , 23, 989-992 | 4.1 | 60 |
| 163 | Preparation of soy protein concentrate and isolate from extruded-expelled soybean meals. <i>JAACS, Journal of the American Oil ChemistsnSociety</i> , 2004 , 81, 713-717 | 1.8 | 57 |
| 162 | Determination of the Gelation Mechanism of Freeze-Thawed Hen Egg Yolk. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10170-80 | 5.7 | 46 |
| 161 | Phospholipid fatty acid composition and stereospecific distribution of soybeans with a wide range of fatty acid composition. <i>JAACS, Journal of the American Oil ChemistsnSociety</i> , 1997 , 74, 1587-1594 | 1.8 | 42 |

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| 160 | Effective recovery of poly- ϵ -hydroxybutyrate (PHB) biopolymer from <i>Cupriavidus necator</i> using a novel and environmentally friendly solvent system. <i>Biotechnology Progress</i> , 2016 , 32, 678-85 | 2.8 | 41 |
| 159 | Solid-state fermentation of soybean and corn processing coproducts for potential feed improvement. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7702-9 | 5.7 | 40 |
| 158 | Supplementation of laying-hen feed with palm tocos and algae astaxanthin for egg yolk nutrient enrichment. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 1989-99 | 5.7 | 40 |
| 157 | Synthesis and Physical Properties of Potential Biolubricants based on Ricinoleic Acid. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2010 , 87, 937-945 | 1.8 | 40 |
| 156 | Influence of shearing and time on the rheological properties of milk chocolate during tempering. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2004 , 81, 117-121 | 1.8 | 34 |
| 155 | Soybean Oil | | 32 |
| 154 | Extraction of phospholipids from a dairy by-product (whey protein phospholipid concentrate) using ethanol. <i>Journal of Dairy Science</i> , 2018 , 101, 8778-8787 | 4 | 31 |
| 153 | Oxidative stability of soybean oil in oleosomes as affected by pH and iron. <i>Food Chemistry</i> , 2013 , 141, 2286-93 | 8.5 | 29 |
| 152 | Synthesis of oleoylethanolamide using lipase. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 451-75;7 | | 29 |
| 151 | Effects of yolk contamination, shearing, and heating on foaming properties of fresh egg white. <i>Journal of Food Science</i> , 2009 , 74, C147-56 | 3.4 | 29 |
| 150 | Extraction of egg-yolk lecithin. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2005 , 82, 565-569 | 1.8 | 29 |
| 149 | Survey of soybean oil and meal qualities produced by different processes. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2001 , 78, 311-318 | 1.8 | 29 |
| 148 | Effect of the corn breaking method on oil distribution between stillage phases of dry-grind corn ethanol production. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9975-80 | 5.7 | 28 |
| 147 | Chemical Modification of Partially Hydrogenated Vegetable Oil to Improve its Functional Properties for Candles. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2007 , 84, 1149-1159 | 1.8 | 28 |
| 146 | Rheological and thermal properties of soybean oils with modified FA compositions. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2002 , 79, 831-836 | 1.8 | 28 |
| 145 | Characterization of mayonnaise properties prepared using frozen-thawed egg yolk treated with hydrolyzed egg yolk proteins as anti-gelator. <i>Food Hydrocolloids</i> , 2019 , 96, 529-536 | 10.6 | 27 |
| 144 | Effect of egg yolk freezing on properties of mayonnaise. <i>Food Hydrocolloids</i> , 2016 , 56, 311-317 | 10.6 | 27 |
| 143 | Physical and Chemical Processes to Enhance Oil Recovery from Condensed Corn Distillers Solubles. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2011 , 88, 425-434 | 1.8 | 27 |

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|-----|---|-----|----|
| 142 | Egg yolk protein modification by controlled enzymatic hydrolysis for improved functionalities. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 763-769 | 3.8 | 27 |
| 141 | Environmental impact assessment of soybean oil production: Extruding-expelling process, hexane extraction and aqueous extraction. <i>Food and Bioproducts Processing</i> , 2018 , 108, 58-68 | 4.9 | 26 |
| 140 | Improving digestibility of soy flour by reducing disulfide bonds with thioredoxin. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 7146-50 | 5.7 | 26 |
| 139 | The role of plasmalogen in the oxidative stability of neutral lipids and phospholipids. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 2554-61 | 5.7 | 25 |
| 138 | Economic Feasibility of Soybean Oil Production by Enzyme-Assisted Aqueous Extraction Processing. <i>Food and Bioprocess Technology</i> , 2019 , 12, 539-550 | 5.1 | 24 |
| 137 | Effect of randomization on the oxidative stability of corn oil. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2005 , 82, 111-117 | 1.8 | 24 |
| 136 | Oil extraction from microalga <i>Nannochloropsis</i> sp. with isopropyl alcohol. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2012 , 89, 2279-2287 | 1.8 | 23 |
| 135 | Effects of vitamin D(3) -enriched diet on egg yolk vitamin D(3) content and yolk quality. <i>Journal of Food Science</i> , 2013 , 78, C178-83 | 3.4 | 23 |
| 134 | Characterization of Oil Precipitate and Oil Extracted from Condensed Corn Distillers Solubles. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2010 , 87, 205-213 | 1.8 | 23 |
| 133 | Effect of seed development stage on sphingolipid and phospholipid contents in soybean seeds. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7812-6 | 5.7 | 23 |
| 132 | Seed physiological performance of soybeans with altered saturated fatty acid contents. <i>Seed Science Research</i> , 2001 , 11, 93-97 | 1.3 | 23 |
| 131 | An improved method for the synthesis of 1-monoolein. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2013 , 97, 130-136 | | 22 |
| 130 | Survey of the fatty acid composition of peanut (<i>arachis hypogaea</i>) germplasm and characterization of their epoxy and eicosenoic acids. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1997 , 74, 1235-1239 | 1.8 | 22 |
| 129 | Tocopherol Content and Agronomic Performance of Soybean Lines with Reduced Palmitate. <i>Crop Science</i> , 2006 , 46, 1286-1290 | 2.4 | 22 |
| 128 | Hydrogenated vegetable oils as candle wax. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2002 , 79, 1241-1247 | 1.8 | 22 |
| 127 | Effect of food additives on egg yolk gelation induced by freezing. <i>Food Chemistry</i> , 2018 , 263, 142-150 | 8.5 | 21 |
| 126 | Lysis of <i>Chlamydomonas reinhardtii</i> by high-intensity focused ultrasound as a function of exposure time. <i>Ultrasonics Sonochemistry</i> , 2014 , 21, 1258-64 | 8.9 | 21 |
| 125 | Fractionation of crude soybean lecithin with aqueous ethanol. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2004 , 81, 697-704 | 1.8 | 21 |

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| 124 | Effect of co-products of enzyme-assisted aqueous extraction of soybeans on ethanol production in dry-grind corn fermentation. <i>Bioresource Technology</i> , 2015 , 192, 451-60 | 11 | 20 |
| 123 | Tocopherol Content of Soybean Lines with Reduced Linolenate in the Seed Oil. <i>Crop Science</i> , 2004 , 44, 772-776 | 2.4 | 20 |
| 122 | Free chlorine loss during spraying of membraneless acidic electrolyzed water and its antimicrobial effect on airborne bacteria from poultry house. <i>Annals of Agricultural and Environmental Medicine</i> , 2014 , 21, 249-55 | 1.4 | 20 |
| 121 | An effective method for reducing free fatty acid content of high-acid rice bran oil by enzymatic amidation. <i>Journal of Industrial and Engineering Chemistry</i> , 2017 , 48, 119-124 | 6.3 | 19 |
| 120 | An improved method for the synthesis of 2-arachidonoylglycerol. <i>Process Biochemistry</i> , 2014 , 49, 1415-1421 | 4.2 | 19 |
| 119 | Screening of glucosinolate-degrading strains and its application in improving the quality of rapeseed meal. <i>Annals of Microbiology</i> , 2012 , 62, 1013-1020 | 3.2 | 19 |
| 118 | Effect of low-shear extrusion on corn fermentation and oil partition. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 2302-7 | 5.7 | 19 |
| 117 | Use of Reconstituted Yolk Systems To Study the Gelation Mechanism of Frozen-Thawed Hen Egg Yolk. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 512-520 | 5.7 | 19 |
| 116 | Development of a low resolution (1)H NMR spectroscopic technique for the study of matrix mobility in fresh and freeze-thawed hen egg yolk. <i>Food Chemistry</i> , 2016 , 204, 159-166 | 8.5 | 18 |
| 115 | Enzyme Treatments to Enhance Oil Recovery from Condensed Corn Distillers Solubles. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2011 , 88, 523-532 | 1.8 | 18 |
| 114 | Melting Points and Viscosities of Fatty Acid Esters that are Potential Targets for Engineered Oilseed. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2008 , 85, 77-82 | 1.8 | 18 |
| 113 | Quantification of sphingolipids in soybeans. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2004 , 81, 737-742 | 1.8 | 18 |
| 112 | Phospholipid class and FA compositions of modified soybeans processed with two extraction methods. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2003 , 80, 127-132 | 1.8 | 18 |
| 111 | Destabilization of Emulsion Formed During Aqueous Extraction of Peanut Oil: Synergistic Effect of Tween 20 and pH. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 1551-1561 | 1.8 | 17 |
| 110 | A review of recent development of sustainable waxes derived from vegetable oils. <i>Current Opinion in Food Science</i> , 2017 , 16, 7-14 | 9.8 | 17 |
| 109 | Effect of soy skim from soybean aqueous processing on the performance of corn ethanol fermentation. <i>Bioresource Technology</i> , 2011 , 102, 9199-205 | 11 | 17 |
| 108 | Oxidation of Corn Oils with Spiked Tocols. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2011 , 88, 1759-1765 | 1.8 | 17 |
| 107 | HPLC quantification of sphingolipids in soybeans with modified palmitate content. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7422-8 | 5.7 | 17 |

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| 106 | Textural and Physical Properties of Biorenewable Waxes Containing Partial Acylglycerides. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2012 , 89, 155-166 | 1.8 | 16 |
| 105 | Determination of the peroxide value of edible oils by FTIR spectroscopy using polyethylene films. <i>Analytical Methods</i> , 2015 , 7, 1727-1731 | 3.2 | 16 |
| 104 | Synthesis and Characterization of Acetylated and Stearylized Soy Wax. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2013 , 90, 1063-1071 | 1.8 | 16 |
| 103 | Improving foaming properties of yolk-contaminated egg albumen by basic soy protein. <i>Journal of Food Science</i> , 2009 , 74, C581-7 | 3.4 | 16 |
| 102 | Effect of alkali on the refunctionalization of soy protein by hydrothermal cooking. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2005 , 82, 451-456 | 1.8 | 16 |
| 101 | Deactivation of soybean agglutinin by enzymatic and other physical treatments. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 11413-9 | 5.7 | 15 |
| 100 | Characterization of extruded-expelled soybean flours. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2001 , 78, 775-779 | 1.8 | 15 |
| 99 | Effect of fluorescent vs. poultry-specific light-emitting diode lights on production performance and egg quality of W-36 laying hens. <i>Poultry Science</i> , 2018 , 97, 834-844 | 3.9 | 14 |
| 98 | Quantification of egg yolk contamination in egg white using UV/Vis spectroscopy: Prediction model development and analysis. <i>Food Control</i> , 2014 , 43, 88-97 | 6.2 | 14 |
| 97 | Characteristics of Oil and Skim in Enzyme-Assisted Aqueous Extraction of Soybeans. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2013 , 90, 1079-1088 | 1.8 | 14 |
| 96 | Advances in phospholipid quantification methods. <i>Current Opinion in Food Science</i> , 2017 , 16, 15-20 | 9.8 | 14 |
| 95 | Characterization and In Vivo Hydrolysis of Amylose Stearic Acid Complex. <i>Cereal Chemistry</i> , 2014 , 91, 466-472 | 2.4 | 14 |
| 94 | Evaluation of enzyme activity and fiber content of soybean cotyledon fiber and distiller's dried grains with solubles by solid state fermentation. <i>Applied Biochemistry and Biotechnology</i> , 2012 , 167, 109-21 | 3.2 | 14 |
| 93 | A Laboratory Decanting Procedure to Simulate Whole Stillage Separation in Dry-Grind Corn Ethanol Process. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2009 , 86, 1241-1250 | 1.8 | 14 |
| 92 | Lipid and Biomass Distribution and Recovery from Two Microalgae by Aqueous and Alcohol Processing. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2012 , 89, 335-345 | 1.8 | 13 |
| 91 | Comparison of Lipid Extraction from Microalgae and Soybeans with Aqueous Isopropanol. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2013 , 90, 571-578 | 1.8 | 13 |
| 90 | Oxidation of Crude Corn Oil with and without Elevated Tocotrienols. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2011 , 88, 1367-1372 | 1.8 | 13 |
| 89 | Refining normal and genetically enhanced soybean oils obtained by various extraction methods. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2001 , 78, 809-815 | 1.8 | 13 |

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| 88 | Effects of triacylglycerol structure and solid fat content on fasting responses of mice. <i>European Journal of Nutrition</i> , 2016 , 55, 1545-53 | 5.2 | 12 |
| 87 | Synergistic effect of surfactants and silica nanoparticles on oil recovery from condensed corn distillers solubles (CCDS). <i>Industrial Crops and Products</i> , 2015 , 77, 553-559 | 5.9 | 12 |
| 86 | A laboratory study of microalgae-based ammonia gas mitigation with potential application for improving air quality in animal production operations. <i>Journal of the Air and Waste Management Association</i> , 2014 , 64, 330-9 | 2.4 | 12 |
| 85 | Improved Synthesis of Monopalmitin on a Large Scale by Two Enzymatic Methods. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2013 , 90, 1455-1463 | 1.8 | 12 |
| 84 | Optimization of Ethanol-Ultrasound-Assisted Destabilization of a Cream Recovered from Enzymatic Extraction of Soybean Oil. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2014 , 91, 159-168 | 1.8 | 12 |
| 83 | Refunctionalization of extruded-expelled soybean meals. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2004 , 81, 789-794 | 1.8 | 12 |
| 82 | Fractionation of soybean phospholipids by high-performance liquid chromatography with an evaporative light-scattering detector. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1999 , 76, 1313-1321 | 1.8 | 12 |
| 81 | Use of surfactant and enzymes in dry-grind corn ethanol fermentation improves yield of ethanol and distillers corn oil. <i>Industrial Crops and Products</i> , 2018 , 111, 329-335 | 5.9 | 12 |
| 80 | Synthesis and characterization of soybean oil-based waxes and their application as paraffin substitute for corrugated coating. <i>Journal of Industrial and Engineering Chemistry</i> , 2018 , 58, 113-122 | 6.3 | 11 |
| 79 | Effect of light-emitting diode vs. fluorescent lighting on laying hens in aviary hen houses: Part 1 - Operational characteristics of lights and production traits of hens. <i>Poultry Science</i> , 2016 , 95, 1-11 | 3.9 | 11 |
| 78 | Extraction of Phospholipids from Structured Dry Egg Yolk. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2014 , 91, 513-520 | 1.8 | 11 |
| 77 | Increased In Vitro and In Vivo Digestibility of Soy Proteins by Chemical Modification of Disulfide Bonds. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2009 , 86, 1093-1099 | 1.8 | 11 |
| 76 | Effect of co-products of enzyme-assisted aqueous extraction of soybeans, enzymes, and surfactant on oil recovery from integrated corn-soy fermentation. <i>Industrial Crops and Products</i> , 2018 , 121, 441-451 | 5.9 | 11 |
| 75 | Effects of fermentation substrate conditions on corn-soy co-fermentation for fuel ethanol production. <i>Bioresource Technology</i> , 2012 , 120, 140-8 | 11 | 10 |
| 74 | Natural refining of extruded-expelled soybean oils having various fatty acid compositions. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2001 , 78, 461-466 | 1.8 | 10 |
| 73 | Neutral and polar lipid phase transition of soybeans with various saturated fatty acid contents. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2001 , 78, 1139-1144 | 1.8 | 10 |
| 72 | Effects of Lipid Structure Changed by Interesterification on Melting Property and Lipemia. <i>Lipids</i> , 2016 , 51, 1115-1126 | 1.6 | 9 |
| 71 | Using modified soy protein to enhance foaming of egg white protein. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 2091-7 | 4.3 | 9 |

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| 70 | Mechanism for refunctionalizing heat-denatured soy protein by alkaline hydrothermal cooking. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2006 , 83, 39-45 | 1.8 | 9 |
| 69 | Combustion characteristics of candles made from hydrogenated soybean oil. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2002 , 79, 803-808 | 1.8 | 9 |
| 68 | Composition and sensory qualities of minimum-refined soybean oils. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2002 , 79, 1207-1214 | 1.8 | 9 |
| 67 | Application of zinc and calcium acetate to precipitate milk fat globule membrane components from a dairy by-product. <i>Journal of Dairy Science</i> , 2020 , 103, 1303-1314 | 4 | 9 |
| 66 | Effect of freezing and food additives on the rheological properties of egg yolk. <i>Food Hydrocolloids</i> , 2020 , 98, 105241 | 10.6 | 9 |
| 65 | Pythium irregulare fermentation to produce arachidonic acid (ARA) and eicosapentaenoic acid (EPA) using soybean processing co-products as substrates. <i>Applied Biochemistry and Biotechnology</i> , 2013 , 169, 595-611 | 3.2 | 8 |
| 64 | Simultaneous texturization and extraction of phospholipids from liquid egg yolk using renewable solvents. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1500523 | 3 | 7 |
| 63 | Extraction of Phospholipids from Egg Yolk Flakes Using Aqueous Alcohols. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2017 , 94, 309-314 | 1.8 | 7 |
| 62 | Coating performance and rheological characteristics of novel soybean oil-based wax emulsions. <i>Industrial Crops and Products</i> , 2019 , 140, 111654 | 5.9 | 7 |
| 61 | Improving oxidative stability and release behavior of docosahexaenoic acid algae oil by microencapsulation. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 2774-2781 | 4.3 | 7 |
| 60 | Rapid determination of egg yolk contamination in egg white by VIS spectroscopy. <i>Journal of Food Engineering</i> , 2014 , 124, 117-121 | 6 | 7 |
| 59 | Soybean Oil 2011 , 59-105 | | 7 |
| 58 | Effect of processing on sphingolipid content in soybean products. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2004 , 81, 971-977 | 1.8 | 7 |
| 57 | Chemical and sensory properties of gas-purged, minimum-refined, extruded-expelled soybean oil. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2003 , 80, 923-926 | 1.8 | 7 |
| 56 | Development of a novel soy-wax containing emulsion with enhanced antifungal properties for the postharvest treatment of fresh citrus fruit. <i>LWT - Food Science and Technology</i> , 2021 , 141, 110878 | 5.4 | 7 |
| 55 | Improving albumen thermal stability using succinylation reaction with octenyl succinic anhydride. <i>LWT - Food Science and Technology</i> , 2016 , 73, 630-639 | 5.4 | 7 |
| 54 | Expression of the Arabidopsis WRINKLED 1 transcription factor leads to higher accumulation of palmitate in soybean seed. <i>Plant Biotechnology Journal</i> , 2019 , 17, 1369-1379 | 11.6 | 6 |
| 53 | Tocopherol and annatto tocotrienols distribution in laying-hen body. <i>Poultry Science</i> , 2015 , 94, 2421-33 | 3.9 | 6 |

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|----|--|-----|---|
| 52 | Enrichment of Arachidonic Acid for the Enzymatic Synthesis of Arachidonoyl Ethanolamide. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2013 , 90, 1031-1039 | 1.8 | 6 |
| 51 | Supplementation of laying-hen feed with annatto tocotrienols and impact of β -tocopherol on tocotrienol transfer to egg yolk. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2537-44 | 5.7 | 6 |
| 50 | An Improved Method for Synthesis of N-stearoyl and N-palmitoylethanolamine. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2012 , 89, 1305 | 1.8 | 6 |
| 49 | Quantity and Quality of Free Oil Recovered from Enzymatically Disrupted Soybean Oleosomes. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2011 , 88, 1581-1591 | 1.8 | 6 |
| 48 | Effects of kernel breakage and fermentation on corn germ integrity and oil quality. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10039-44 | 5.7 | 6 |
| 47 | Minor Constituents and Phytochemicals of Soybeans 2008 , 297-329 | | 6 |
| 46 | Lipid Profiles in By-Products and Muscles of Three Shrimp Species (<i>Penaeus monodon</i> , <i>Penaeus vannamei</i> , and <i>Penaeus chinensis</i>). <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 1900309 ³ | | 5 |
| 45 | Reduction of Particulate Matter and Ammonia by Spraying Acidic Electrolyzed Water onto Litter of Aviary Hen Houses: A Lab-Scale Study. <i>Transactions of the ASABE</i> , 2017 , 60, 497-506 | 0.9 | 5 |
| 44 | Effect of light-emitting diode (LED) vs. fluorescent (FL) lighting on laying hens in aviary hen houses: Part 2 - Egg quality, shelf-life and lipid composition. <i>Poultry Science</i> , 2016 , 95, 115-24 | 3.9 | 5 |
| 43 | Does the Saponification-GC Method Underestimate Total Cholesterol Content in Samples Having Considerable Cholesterol Esters?. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2015 , 92, 1735-1738 | 1.8 | 5 |
| 42 | Lipid Estimation of Surfactant-Extracted Microalgae Oil Using Nile Red. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2014 , 91, 665-680 | 1.8 | 5 |
| 41 | Improved Corn Ethanol Fermentation and Oil Distribution by Using Polysaccharide Hydrolyzing Enzymes. <i>Journal of Bioprocess Engineering and Biorefinery</i> , 2014 , 3, 323-331 | | 5 |
| 40 | Effect of Various Hot-Air Drying Processes on Clam <i>Ruditapes philippinarum</i> Lipids: Composition Changes and Oxidation Development. <i>Journal of Food Science</i> , 2018 , 83, 2976-2982 | 3.4 | 5 |
| 39 | Determination of Oxidation of Methyl Ricinoleates. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2015 , 92, 871-880 | 1.8 | 4 |
| 38 | A Novel Method of Determining Wax Cohesiveness by Using A Texture Analyzer. <i>Journal of Texture Studies</i> , 2016 , 47, 161-166 | 3.6 | 4 |
| 37 | Combination of treatments to improve thermal stability of egg albumen. <i>LWT - Food Science and Technology</i> , 2016 , 72, 267-276 | 5.4 | 4 |
| 36 | Mitigating airborne bacteria generations from cage-free layer litter by spraying acidic electrolysed water. <i>Biosystems Engineering</i> , 2018 , 170, 61-71 | 4.8 | 4 |
| 35 | Ethanol Production by Soy Fiber Treatment and Simultaneous Saccharification and Co-Fermentation in an Integrated Corn-Soy Biorefinery. <i>Fermentation</i> , 2018 , 4, 35 | 4.7 | 4 |

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| 34 | Physical and monolayer film properties of potential fatty ester biolubricants. <i>European Journal of Lipid Science and Technology</i> , 2014 , 116, n/a-n/a | 3 | 4 |
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| 21 | Effect of Solvent on Acyl Migration of 2-Monoacylglycerols in Enzymatic Ethanolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 12358-12364 | 5.7 | 2 |
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| 13 | In Vitro Hemagglutination Activity of β -Conglycinin and Glycinin Fractions and Feeding Study of Non-Thermal Treated Soy Protein. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2011 , 88, 983-992 ^{1.8} | | 1 |
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| 11 | Characterization of glycerophospholipid molecular species in muscles from three species of cephalopods by direct infusion-tandem mass spectrometry. <i>Chemistry and Physics of Lipids</i> , 2020 , 226, 104848 | 3.7 | 1 |
| 10 | Investigation of Tribological Properties of Vegetable Oil Based Hard Wax Alternatives in Comparison with Carnuba Wax. <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 1900437 | 3 | 1 |
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| 8 | Dispersing insoluble yolk low-density lipoprotein (LDL) recovered by complexing with carboxymethylcellulose (CMC) for the nanoencapsulation of hemp cannabidiol (CBD) through emulsification at neutral pH. <i>Food Hydrocolloids</i> , 2021 , 116, 106656 | 10.6 | 1 |
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