Tong Wang

List of Publications by Year in Descending Order

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	Crystallinity and Water Vapor Permeability of n-Alkane, Alcohol, Aldehyde, and Fatty Acid Constituents of Natural Waxes. *Industrial & Engineering Chemistry Research*, **2021**, 60, 14651-14663	3.9	0
176	Development of a novel soy-wax containing emulsion with enhanced antifungal properties for the postharvest treatment of fresh citrus fruit. *LWT - Food Science and Technology*, **2021**, 141, 110878	5.4	7
175	Gelation inhibiting additives and freezing impact rheological, thermal, and microstructural properties of yolk. *LWT - Food Science and Technology*, **2021**, 144, 111160	5.4	2
174	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. *Food Hydrocolloids*, **2021**, 116, 106656	10.6	1
173	Process scale-up and technoeconomic analysis of phospholipid extraction from a dairy byproduct (whey protein phospholipid concentrate). *Journal of Dairy Science*, **2021**, 104, 8610-8617	4	1
172	Enrichment of Palmitoleic Acid by a Combination of Two-step Solvent Crystallization and Molecular Distillation. *Journal of Oleo Science*, **2021**, 70, 599-606	1.6	0
171	Synthesis of Functionalized High-Oleic Soybean Oil Wax Coatings and Emulsions for Postharvest Treatment of Fresh Citrus Fruit. *European Journal of Lipid Science and Technology*, **2020**, 122, 2000005	3	1
170	Lipid Profiles in By-Products and Muscles of Three Shrimp Species (Penaeus monodon, Penaeus vannamei, and Penaeus chinensis). *European Journal of Lipid Science and Technology*, **2020**, 122, 1900309	3	5
169	Characterization of By-Products from Commercial Cannabidiol Production. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 7648-7659	5.7	1
168	Improving oxidative stability and release behavior of docosahexaenoic acid algae oil by microencapsulation. *Journal of the Science of Food and Agriculture*, **2020**, 100, 2774-2781	4.3	7
167	Soybean Oil **2020**, 1-68		3
166	Application of zinc and calcium acetate to precipitate milk fat globule membrane components from a dairy by-product. *Journal of Dairy Science*, **2020**, 103, 1303-1314	4	9
165	Characterization of glycerophospholipid molecular species in muscles from three species of cephalopods by direct infusion-tandem mass spectrometry. *Chemistry and Physics of Lipids*, **2020**, 226, 104848	3.7	1
164	Effect of Solvent on Acyl Migration of 2-Monoacylglycerols in Enzymatic Ethanolysis. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 12358-12364	5.7	2
163	Development of Industrially Scalable Method for Phospholipids and Branch-Chain Fatty Acids of Dairy by-Product. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2020**, 97, 1043-1053	1.8	4
162	The Friction and Wear Behaviors of Vegetable Oil-Based Waxes, Natural Beeswax, and Petroleum Paraffin Wax. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2020**, 97, 1141-1150	1.8	2
161	Investigation of Tribological Properties of Vegetable Oil Based Hard Wax Alternatives in Comparison with Carnauba Wax. *European Journal of Lipid Science and Technology*, **2020**, 122, 1900437	3	1

160	Effect of freezing and food additives on the rheological properties of egg yolk. *Food Hydrocolloids*, **2020**, 98, 105241	10.6	9
159	Coating performance and rheological characteristics of novel soybean oil-based wax emulsions. *Industrial Crops and Products*, **2019**, 140, 111654	5.9	7
158	Economic Feasibility of Soybean Oil Production by Enzyme-Assisted Aqueous Extraction Processing. *Food and Bioprocess Technology*, **2019**, 12, 539-550	5.1	24
157	Characterization of mayonnaise properties prepared using frozen-thawed egg yolk treated with hydrolyzed egg yolk proteins as anti-gelator. *Food Hydrocolloids*, **2019**, 96, 529-536	10.6	27
156	Nutrient Enhancement of Corn Distillers Dried Grains by Addition of Coproducts of the Enzyme-Assisted Aqueous Extraction Process of Soybeans in Corn Fermentation. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2019**, 96, 1047-1057	1.8	1
155	Expression of the Arabidopsis WRINKLED 1 transcription factor leads to higher accumulation of palmitate in soybean seed. *Plant Biotechnology Journal*, **2019**, 17, 1369-1379	11.6	6
154	Lipids of the Kernel **2019**, 337-368		3
153	A Soybean Oil-Based Adhesive and Its Application for Birdseed Binding. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2019**, 96, 179-187	1.8	
152	Effect of food additives on egg yolk gelation induced by freezing. *Food Chemistry*, **2018**, 263, 142-150	8.5	21
151	Environmental impact assessment of soybean oil production: Extruding-expelling process, hexane extraction and aqueous extraction. *Food and Bioproducts Processing*, **2018**, 108, 58-68	4.9	26
150	Effect of fluorescent vs. poultry-specific light-emitting diode lights on production performance and egg quality of W-36 laying hens. *Poultry Science*, **2018**, 97, 834-844	3.9	14
149	Soybean oil as feedstock for the synthesis and characterization of a carnauba substitute and a study of the structurefunction relationships. *Journal of Industrial and Engineering Chemistry*, **2018**, 57, 416-423	6.3	3
148	Synthesis and characterization of soybean oil-based waxes and their application as paraffin substitute for corrugated coating. *Journal of Industrial and Engineering Chemistry*, **2018**, 58, 113-122	6.3	11
147	Mitigating airborne bacteria generations from cage-free layer litter by spraying acidic electrolysed water. *Biosystems Engineering*, **2018**, 170, 61-71	4.8	4
146	Ethanol Production by Soy Fiber Treatment and Simultaneous Saccharification and Co-Fermentation in an Integrated Corn-Soy Biorefinery. *Fermentation*, **2018**, 4, 35	4.7	4
145	Extraction of phospholipids from a dairy by-product (whey protein phospholipid concentrate) using ethanol. *Journal of Dairy Science*, **2018**, 101, 8778-8787	4	31
144	Use of Reconstitued Yolk Systems To Study the Gelation Mechanism of Frozen-Thawed Hen Egg Yolk. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 512-520	5.7	19
143	Use of surfactant and enzymes in dry-grind corn ethanol fermentation improves yield of ethanol and distillers corn oil. *Industrial Crops and Products*, **2018**, 111, 329-335	5.9	12

142	Effects of Addition of Hydrolyzing Enzymes during Fermentation on Characteristics of Distillers Dried Grains with Solubles. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2018**, 95, 1453-1463	1.8	4
141	Free Fatty-Acid Generation and Lipid Oxidation during Dry-Grind Corn Ethanol Fermentation. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2018**, 95, 1521-1533	1.8	1
140	Effect of Various Hot-Air Drying Processes on Clam Ruditapes philippinarum Lipids: Composition Changes and Oxidation Development. *Journal of Food Science*, **2018**, 83, 2976-2982	3.4	5
139	Kinetics of Astaxanthin Degradation in Three Types of Antarctic Krill (Euphausia superba) Oil during Storage. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2018**, 95, 1171-1178	1.8	2
138	Effect of co-products of enzyme-assisted aqueous extraction of soybeans, enzymes, and surfactant on oil recovery from integrated corn-soy fermentation. *Industrial Crops and Products*, **2018**, 121, 441-451	5.9	11
137	Simultaneous texturization and extraction of phospholipids from liquid egg yolk using renewable solvents. *European Journal of Lipid Science and Technology*, **2017**, 119, 1500523	3	7
136	An effective method for reducing free fatty acid content of high-acid rice bran oil by enzymatic amidation. *Journal of Industrial and Engineering Chemistry*, **2017**, 48, 119-124	6.3	19
135	Extraction of Phospholipids from Egg Yolk Flakes Using Aqueous Alcohols. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2017**, 94, 309-314	1.8	7
134	Reduction of Particulate Matter and Ammonia by Spraying Acidic Electrolyzed Water onto Litter of Aviary Hen Houses: A Lab-Scale Study. *Transactions of the ASABE*, **2017**, 60, 497-506	0.9	5
133	A review of recent development of sustainable waxes derived from vegetable oils. *Current Opinion in Food Science*, **2017**, 16, 7-14	9.8	17
132	Advances in phospholipid quantification methods. *Current Opinion in Food Science*, **2017**, 16, 15-20	9.8	14
131	Effects of triacylglycerol structure and solid fat content on fasting responses of mice. *European Journal of Nutrition*, **2016**, 55, 1545-53	5.2	12
130	Destabilization of Emulsion Formed During Aqueous Extraction of Peanut Oil: Synergistic Effect of Tween 20 and pH. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2016**, 93, 1551-1561	1.8	17
129	Effects of Lipid Structure Changed by Interesterification on Melting Property and Lipemia. *Lipids*, **2016**, 51, 1115-1126	1.6	9
128	A Novel Method of Determining Wax Cohesiveness by Using A Texture Analyzer. *Journal of Texture Studies*, **2016**, 47, 161-166	3.6	4
127	Combination of treatments to improve thermal stability of egg albumen. *LWT - Food Science and Technology*, **2016**, 72, 267-276	5.4	4
126	Development of a low resolution (1)H NMR spectroscopic technique for the study of matrix mobility in fresh and freeze-thawed hen egg yolk. *Food Chemistry*, **2016**, 204, 159-166	8.5	18
125	Design and Synthesis of Cross-Linked Micellar Particles to Assist Microalgae Lipid Recovery from Aqueous Extract. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2016**, 93, 51-60	1.8	2

124	Effect of egg yolk freezing on properties of mayonnaise. *Food Hydrocolloids*, **2016**, 56, 311-317	10.6	27
123	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. *Poultry Science*, **2016**, 95, 1-11	3.9	11
122	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. *Poultry Science*, **2016**, 95, 115-24	3.9	5
121	Effective recovery of poly-□hydroxybutyrate (PHB) biopolymer from Cupriavidus necator using a novel and environmentally friendly solvent system. *Biotechnology Progress*, **2016**, 32, 678-85	2.8	41
120	Improving albumen thermal stability using succinylation reaction with octenyl succinic anhydride. *LWT - Food Science and Technology*, **2016**, 73, 630-639	5.4	7
119	Stability and Oxidizing Effect of Membraneless Electrolyzed Water. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2015**, 92, 371-381	1.8	3
118	Effect of co-products of enzyme-assisted aqueous extraction of soybeans on ethanol production in dry-grind corn fermentation. *Bioresource Technology*, **2015**, 192, 451-60	11	20
117	Determination of Oxidation of Methyl Ricinoleates. *JAOCS, Journal of the American Oil Chemistsn Society*, **2015**, 92, 871-880	1.8	4
116	Tocopherol and annatto tocotrienols distribution in laying-hen body. *Poultry Science*, **2015**, 94, 2421-33	3.9	6
115	Synergistic effect of surfactants and silica nanoparticles on oil recovery from condensed corn distillers solubles (CCDS). *Industrial Crops and Products*, **2015**, 77, 553-559	5.9	12
114	Determination of the Gelation Mechanism of Freeze-Thawed Hen Egg Yolk. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 10170-80	5.7	46
113	Determination of the peroxide value of edible oils by FTIR spectroscopy using polyethylene films. *Analytical Methods*, **2015**, 7, 1727-1731	3.2	16
112	Does the Saponification-GC Method Underestimate Total Cholesterol Content in Samples Having Considerable Cholesterol Esters?. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2015**, 92, 1735-1738	1.8	5
111	Microalgae lipid characterization. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 1773-87	5.7	125
110	Supplementation of laying-hen feed with annatto tocotrienols and impact of □tocopherol on tocotrienol transfer to egg yolk. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 2537-44	5.7	6
109	Microalgae flocculation: Impact of flocculant type, algae species and cell concentration. *Algal Research*, **2014**, 3, 30-35	5	101
108	Rapid determination of egg yolk contamination in egg white by VIS spectroscopy. *Journal of Food Engineering*, **2014**, 124, 117-121	6	7
107	A laboratory study of microalgae-based ammonia gas mitigation with potential application for improving air quality in animal production operations. *Journal of the Air and Waste Management Association*, **2014**, 64, 330-9	2.4	12

106	Physical and monolayer film properties of potential fatty ester biolubricants. *European Journal of Lipid Science and Technology*, **2014**, 116, n/a-n/a	3	4
105	Flow rate and duty cycle effects in lysis of Chlamydomonas reinhardtii using high-energy pulsed focused ultrasound. *Journal of the Acoustical Society of America*, **2014**, 135, 3632-8	2.2	4
104	Lysis of Chlamydomonas reinhardtii by high-intensity focused ultrasound as a function of exposure time. *Ultrasonics Sonochemistry*, **2014**, 21, 1258-64	8.9	21
103	Quantification of egg yolk contamination in egg white using UV/Vis spectroscopy: Prediction model development and analysis. *Food Control*, **2014**, 43, 88-97	6.2	14
102	An improved method for the synthesis of 2-arachidonoylglycerol. *Process Biochemistry*, **2014**, 49, 1415-1421	4.1	19
101	Characterization and In Vivo Hydrolysis of Amylose–Stearic Acid Complex. *Cereal Chemistry*, **2014**, 91, 466-472	2.4	14
100	Optimization of Ethanol-Ultrasound-Assisted Destabilization of a Cream Recovered from Enzymatic Extraction of Soybean Oil. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2014**, 91, 159-168	1.8	12
99	Lipid Estimation of Surfactant-Extracted Microalgae Oil Using Nile Red. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2014**, 91, 665-680	1.8	5
98	Extraction of Phospholipids from Structured Dry Egg Yolk. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2014**, 91, 513-520	1.8	11
97	Improved Corn Ethanol Fermentation and Oil Distribution by Using Polysaccharide Hydrolyzing Enzymes. *Journal of Bioprocess Engineering and Biorefinery*, **2014**, 3, 323-331		5
96	Free chlorine loss during spraying of membraneless acidic electrolyzed water and its antimicrobial effect on airborne bacteria from poultry house. *Annals of Agricultural and Environmental Medicine*, **2014**, 21, 249-55	1.4	20
95	Improved Synthesis of Monopalmitin on a Large Scale by Two Enzymatic Methods. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2013**, 90, 1455-1463	1.8	12
94	Enrichment of Arachidonic Acid for the Enzymatic Synthesis of Arachidonoyl Ethanolamide. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2013**, 90, 1031-1039	1.8	6
93	Characteristics of Oil and Skim in Enzyme-Assisted Aqueous Extraction of Soybeans. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2013**, 90, 1079-1088	1.8	14
92	Comparison of Lipid Extraction from Microalgae and Soybeans with Aqueous Isopropanol. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2013**, 90, 571-578	1.8	13
91	Oxidative stability of soybean oil in oleosomes as affected by pH and iron. *Food Chemistry*, **2013**, 141, 2286-93	8.5	29
90	An improved method for the synthesis of 1-monoolein. *Journal of Molecular Catalysis B: Enzymatic*, **2013**, 97, 130-136		22
89	Pythium irregulare fermentation to produce arachidonic acid (ARA) and eicosapentaenoic acid (EPA) using soybean processing co-products as substrates. *Applied Biochemistry and Biotechnology*, **2013**, 169, 595-611	3.2	8

88	Synthesis and Characterization of Acetylated and Stearylyzed Soy Wax. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2013**, 90, 1063-1071	1.8	16
87	Optimizing protein isolation from defatted and non-defatted Nannochloropsis microalgae biomass. *Algal Research*, **2013**, 2, 145-153	5	89
86	Effects of vitamin D(3) -enriched diet on egg yolk vitamin D(3) content and yolk quality. *Journal of Food Science*, **2013**, 78, C178-83	3.4	23
85	Value-added oil and animal feed production from corn-ethanol stillage using the oleaginous fungus Mucor circinelloides. *Bioresource Technology*, **2012**, 107, 368-75	11	62
84	Characterization of Lipid Components in Two Microalgae for Biofuel Application. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2012**, 89, 135-143	1.8	83
83	Textural and Physical Properties of Biorenewable Waxes Containing Partial Acylglycerides. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2012**, 89, 155-166	1.8	16
82	Lipid and Biomass Distribution and Recovery from Two Microalgae by Aqueous and Alcohol Processing. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2012**, 89, 335-345	1.8	13
81	Solid-state fermentation of soybean and corn processing coproducts for potential feed improvement. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 7702-9	5.7	40
80	Synthesis of oleoylethanolamide using lipase. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 451-7	5.7	29
79	Screening of glucosinolate-degrading strains and its application in improving the quality of rapeseed meal. *Annals of Microbiology*, **2012**, 62, 1013-1020	3.2	19
78	Effects of fermentation substrate conditions on corn-soy co-fermentation for fuel ethanol production. *Bioresource Technology*, **2012**, 120, 140-8	11	10
77	Supplementation of laying-hen feed with palm tocos and algae astaxanthin for egg yolk nutrient enrichment. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 1989-99	5.7	40
76	Evaluation of microalgae cell disruption by ultrasonic treatment. *Bioresource Technology*, **2012**, 125, 175-81	11	146
75	Oil extraction from microalga Nannochloropsis sp. with isopropyl alcohol. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2012**, 89, 2279-2287	1.8	23
74	An Improved Method for Synthesis of N-stearoyl and N-palmitoylethanolamine. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2012**, 89, 1305	1.8	6
73	Using modified soy protein to enhance foaming of egg white protein. *Journal of the Science of Food and Agriculture*, **2012**, 92, 2091-7	4.3	9
72	Extraction of phospholipids from structured dry chicken egg. *Lipid Technology*, **2012**, 24, 86-88		1
71	Evaluation of enzyme activity and fiber content of soybean cotyledon fiber and distiller's dried grains with solubles by solid state fermentation. *Applied Biochemistry and Biotechnology*, **2012**, 167, 109-21	2.2	14

70	Chemical structure and biological function **2012**, 1-19		
69	Soybean Oil **2011**, 59-105		7
68	Effect of soy skim from soybean aqueous processing on the performance of corn ethanol fermentation. *Bioresource Technology*, **2011**, 102, 9199-205	11	17
67	Physical and Chemical Processes to Enhance Oil Recovery from Condensed Corn Distillers Solubles. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2011**, 88, 425-434	1.8	27
66	Enzyme Treatments to Enhance Oil Recovery from Condensed Corn Distillers Solubles. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2011**, 88, 523-532	1.8	18
65	Identification and Validation of Soy Peptides with In-vitro Hemagglutination Activity. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2011**, 88, 833-842	1.8	2
64	In Vitro Hemagglutination Activity of β-Conglycinin and Glycinin Fractions and Feeding Study of Non-Thermal Treated Soy Protein. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2011**, 88, 983-992	1.8	1
63	Oxidation of Crude Corn Oil with and without Elevated Tocotrienols. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2011**, 88, 1367-1372	1.8	13
62	Quantity and Quality of Free Oil Recovered from Enzymatically Disrupted Soybean Oleosomes. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2011**, 88, 1581-1591	1.8	6
61	Oxidation of Corn Oils with Spiked Tocols. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2011**, 88, 1759-1765	1.8	17
60	Tocopherol Content of Soybean Lines with Mid-oleate and 1%-Linolenate. *Crop Science*, **2010**, 50, 770-774	1.4	2
59	The role of plasmalogen in the oxidative stability of neutral lipids and phospholipids. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 2554-61	5.7	25
58	Effects of kernel breakage and fermentation on corn germ integrity and oil quality. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 10039-44	5.7	6
57	Deactivation of soybean agglutinin by enzymatic and other physical treatments. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 11413-9	5.7	15
56	Characterization of Oil Precipitate and Oil Extracted from Condensed Corn Distillers Solubles. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2010**, 87, 205-213	1.8	23
55	Synthesis and Physical Properties of Potential Biolubricants based on Ricinoleic Acid. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2010**, 87, 937-945	1.8	40
54	Increased In Vitro and In Vivo Digestibility of Soy Proteins by Chemical Modification of Disulfide Bonds. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2009**, 86, 1093-1099	1.8	11
53	A Laboratory Decanting Procedure to Simulate Whole Stillage Separation in Dry-Grind Corn Ethanol Process. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2009**, 86, 1241-1250	1.8	14

52	Egg yolk protein modification by controlled enzymatic hydrolysis for improved functionalities. *International Journal of Food Science and Technology*, **2009**, 44, 763-769	3.8	27
51	Effects of yolk contamination, shearing, and heating on foaming properties of fresh egg white. *Journal of Food Science*, **2009**, 74, C147-56	3.4	29
50	Improving foaming properties of yolk-contaminated egg albumen by basic soy protein. *Journal of Food Science*, **2009**, 74, C581-7	3.4	16
49	Thermogravimetric Quantification of Biodiesel Produced via Alkali Catalyzed Transesterification of Soybean oil. *Energy & Fuels*, **2009**, 23, 989-992	4.1	60
48	Effect of low-shear extrusion on corn fermentation and oil partition. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 2302-7	5.7	19
47	2-Monopalmitin treatment induces a greater inflammatory response than palmitate in 3T3-L1 adipocytes. *FASEB Journal*, **2009**, 23, 908.6	0.9	
46	Oxidative stability of egg and soy lecithin as affected by transition metal ions and pH in emulsion. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 11424-31	5.7	71
45	Improving digestibility of soy flour by reducing disulfide bonds with thioredoxin. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 7146-50	5.7	26
44	Effect of the corn breaking method on oil distribution between stillage phases of dry-grind corn ethanol production. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 9975-80	5.7	28
43	Minor Constituents and Phytochemicals of Soybeans **2008**, 297-329		6
42	Melting Points and Viscosities of Fatty Acid Esters that are Potential Targets for Engineered Oilseed. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2008**, 85, 77-82	1.8	18
41	Recovering oil from corn ethanol fermentation by-products. *Lipid Technology*, **2008**, 20, 203-207		1
40	Oil and tocopherol content and composition of pumpkin seed oil in 12 cultivars. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 4005-13	5.7	214
39	Chemical Modification of Partially Hydrogenated Vegetable Oil to Improve its Functional Properties for Candles. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2007**, 84, 1149-1159	1.8	28
38	Mechanism for refunctionalizing heat-denatured soy protein by alkaline hydrothermal cooking. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2006**, 83, 39-45	1.8	9
37	HPLC quantification of sphingolipids in soybeans with modified palmitate content. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 7422-8	5.7	17
36	Effect of seed development stage on sphingolipid and phospholipid contents in soybean seeds. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 7812-6	5.7	23
35	Tocopherol Content and Agronomic Performance of Soybean Lines with Reduced Palmitate. *Crop Science*, **2006**, 46, 1286-1290	2.4	22

34	Role of Soy and Egg lecithin in Regulation of Plasma Cholesterol Concentration in Golden Syrian Hamsters. *FASEB Journal*, **2006**, 20, A1027	0.9	
33	Effect of randomization on the oxidative stability of corn oil. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2005**, 82, 111-117	1.8	24
32	Phytosterols in cereal by-products. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2005**, 82, 439-444	1.8	94
31	Effect of alkali on the refunctionalization of soy protein by hydrothermal cooking. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2005**, 82, 451-456	1.8	16
30	Extraction of egg-yolk lecithin. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2005**, 82, 565-569	1.8	29
29	Egg-yolk lipid fractionation and lecithin characterization. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2005**, 82, 571-578	1.8	133
28	Tocopherol Content of Soybean Lines with Reduced Linolenate in the Seed Oil. *Crop Science*, **2004**, 44, 772-776	2.4	20
27	Influence of shearing and time on the rheological properties of milk chocolate during tempering. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2004**, 81, 117-121	1.8	34
26	Quantification of sphingolipids in soybeans. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2004**, 81, 737-742	1.8	18
25	Refunctionalization of extruded-expelled soybean meals. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2004**, 81, 789-794	1.8	12
24	Effect of processing on sphingolipid content in soybean products. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2004**, 81, 971-977	1.8	7
23	Fractionation of crude soybean lecithin with aqueous ethanol. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2004**, 81, 697-704	1.8	21
22	Preparation of soy protein concentrate and isolate from extruded-expelled soybean meals. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2004**, 81, 713-717	1.8	57
21	Extrusion-Based Oilseed Processing Methods **2004**,		2
20	Phospholipid class and FA compositions of modified soybeans processed with two extraction methods. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2003**, 80, 127-132	1.8	18
19	Soybean lecithin fractionation and functionality. *JAOCS, Journal of the American Oil Chemistsn Society*, **2003**, 80, 319-326	1.8	66
18	Chemical and sensory properties of gas-purged, minimum-refined, extruded-expelled soybean oil. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2003**, 80, 923-926	1.8	7
17	Total and polar lipids in soybean protein meals. *JAOCS, Journal of the American Oil ChemistsnSociety* , **2003**, 80, 983-985	1.8	2

16	Combustion characteristics of candles made from hydrogenated soybean oil. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2002**, 79, 803-808	1.8	9
15	Rheological and thermal properties of soybean oils with modified FA compositions. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2002**, 79, 831-836	1.8	28
14	Antioxidant activity of phytosterols, oryzanol, and other phytosterol conjugates. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2002**, 79, 1201-1206	1.8	140
13	Composition and sensory qualities of minimum-refined soybean oils. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2002**, 79, 1207-1214	1.8	9
12	Hydrogenated vegetable oils as candle wax. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2002**, 79, 1241-1247	1.8	22
11	Refining high-free fatty acid wheat germ oil. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2001**, 78, 71-76	1.8	73
10	Survey of soybean oil and meal qualities produced by different processes. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2001**, 78, 311-318	1.8	29
9	Natural refining of extruded-expelled soybean oils having various fatty acid compositions. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2001**, 78, 461-466	1.8	10
8	Characterization of extruded-expelled soybean flours. *JAOCS, Journal of the American Oil Chemistsn Society*, **2001**, 78, 775-779	1.8	15
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6	Neutral and polar lipid phase transition of soybeans with various saturated fatty acid contents. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2001**, 78, 1139-1144	1.8	10
5	Seed physiological performance of soybeans with altered saturated fatty acid contents. *Seed Science Research*, **2001**, 11, 93-97	1.3	23
4	Fractionation of soybean phospholipids by high-performance liquid chromatography with an evaporative light-scattering detector. *JAOCS, Journal of the American Oil ChemistsnSociety*, **1999**, 76, 1313-1321	1.8	12
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2	Phospholipid fatty acid composition and stereospecific distribution of soybeans with a wide range of fatty acid composition. *JAOCS, Journal of the American Oil ChemistsnSociety*, **1997**, 74, 1587-1594	1.8	42
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