

Liyou Zheng

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

289
citations

840776

11
h-index

888059

17
g-index

19
all docs

19
docs citations

19
times ranked

366
citing authors

#	ARTICLE	IF	CITATIONS
1	Phytochemical and Biological Characteristics of Mexican Chia Seed Oil. <i>Molecules</i> , 2018, 23, 3219.	3.8	46
2	Spray-dried novel structured lipids enriched with medium-and long-chain triacylglycerols encapsulated with different wall materials: Characterization and stability. <i>Food Research International</i> , 2019, 116, 538-547.	6.2	38
3	Production of sn-1,3-distearoyl-2-oleoyl-glycerol-rich fats from mango kernel fat by selective fractionation using 2-methylpentane based isohexane. <i>Food Chemistry</i> , 2017, 234, 46-54.	8.2	22
4	Effect of Moisture and Heat Treatment of Corn Germ on Oil Quality. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 383-390.	1.9	21
5	Gamma tocopherol, its dimmers, and quinones: Past and future trends. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 3916-3930.	10.3	20
6	Synthesis of 1,3-distearoyl-2-oleoylglycerol by enzymatic acidolysis in a solvent-free system. <i>Food Chemistry</i> , 2017, 228, 420-426.	8.2	19
7	Effects of heat pretreatment of wet-milled corn germ on the physicochemical properties of oil. <i>Journal of Food Science and Technology</i> , 2018, 55, 3154-3162.	2.8	19
8	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.	5.2	17
9	Characteristics of palm mid-fractions produced from different fractionation paths and their potential usages. <i>International Journal of Food Properties</i> , 2018, 21, 58-69.	3.0	16
10	Effects of chemical refinement on the quality of coconut oil. <i>Journal of Food Science and Technology</i> , 2019, 56, 3109-3116.	2.8	16
11	Physicochemical, Antioxidant and Anticancer Characteristics of Seed Oil from Three <i>Chenopodium quinoa</i> Genotypes. <i>Molecules</i> , 2022, 27, 2453.	3.8	13
12	Insights into an α -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.	5.2	11
13	High Purity Tocored Improves the Stability of Stripped Corn Oil Under Accelerated Conditions. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900307.	1.5	8
14	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.	1.5	7
15	Highly efficient synthesis of 4,4-dimethylsterol oleates using acyl chloride method through esterification. <i>Food Chemistry</i> , 2021, 364, 130140.	8.2	7
16	Insights into effects of temperature and ultraviolet light on degradation of tocored with HPLC and UPC2-QTOF-MS. <i>LWT - Food Science and Technology</i> , 2020, 126, 109302.	5.2	3
17	Chemical Compositions and Oxidative Stabilities of <i>Ginkgo biloba</i> Kernel Oils from Four Cultivated Regions in China. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 541-550.	1.9	3
18	Kinetic and thermodynamic studies of tocored thermal degradation in lipid systems with various degrees of unsaturation. <i>LWT - Food Science and Technology</i> , 2022, 160, 113230.	5.2	2

#	ARTICLE	IF	CITATIONS
19	Activated complex theory is a classical theory suitable for food science with appropriate use. Food Chemistry, 2020, 332, 127486.	8.2	1