Liyou Zheng

List of Publications by Year in Descending Order

18 papers	170 citations	9 h-index	12 g-index
19 ext. papers	237 ext. citations	5.3 avg, IF	2.87 L-index

#	Paper	IF	Citations
18	Kinetic and thermodynamic studies of tocored thermal degradation in lipid systems with various degrees of unsaturation. *LWT - Food Science and Technology*, **2022**, 160, 113230	5.4	1
17	Chemical Compositions and Oxidative Stabilities of Ginkgo biloba Kernel Oils from Four Cultivated Regions in China. *JAOCS, Journal of the American Oil ChemistsySociety*, **2021**, 98, 541-550	1.8	1
16	Highly efficient synthesis of 4,4-dimethylsterol oleates using acyl chloride method through esterification. *Food Chemistry*, **2021**, 364, 130140	8.5	2
15	Insights into an Glucosidase Inhibitory Profile of 4,4-Dimethylsterols by Multispectral Techniques and Molecular Docking.. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 15252-15260	5.7	1
14	Physicochemical characteristics of Actinostemma lobatum Maxim. kernel oil by supercritical fluid extraction and conventional methods. *Industrial Crops and Products*, **2020**, 152, 112516	5.9	6
13	Activated complex theory is a classical theory suitable for food science with appropriate use. *Food Chemistry*, **2020**, 332, 127486	8.5	1
12	Gamma tocopherol, its dimmers, and quinones: Past and future trends. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 3916-3930	11.5	11
11	Insights into effects of temperature and ultraviolet light on degradation of tocored with HPLC and UPC2-QTOF-MS. *LWT - Food Science and Technology*, **2020**, 126, 109302	5.4	2
10	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	3	3
9	High-Purity Tocored Improves the Stability of Stripped Corn Oil Under Accelerated Conditions. *European Journal of Lipid Science and Technology*, **2020**, 122, 1900307	3	6
8	Effects of chemical refinement on the quality of coconut oil. *Journal of Food Science and Technology* , **2019**, 56, 3109-3116	3.3	10
7	Spray-dried novel structured lipids enriched with medium-and long-chain triacylglycerols encapsulated with different wall materials: Characterization and stability. *Food Research International*, **2019**, 116, 538-547	7	24
6	Characteristics of palm mid-fractions produced from different fractionation paths and their potential usages. *International Journal of Food Properties*, **2018**, 21, 58-69	3	10
5	Effect of Moisture and Heat Treatment of Corn Germ on Oil Quality. *JAOCS, Journal of the American Oil ChemistsySociety*, **2018**, 95, 383-390	1.8	18
4	Effects of heat pretreatment of wet-milled corn germ on the physicochemical properties of oil. *Journal of Food Science and Technology*, **2018**, 55, 3154-3162	3.3	13
3	Phytochemical and Biological Characteristics of Mexican Chia Seed Oil. *Molecules*, **2018**, 23,	4.8	25
2	Synthesis of 1,3-distearoyl-2-oleoylglycerol by enzymatic acidolysis in a solvent-free system. *Food Chemistry*, **2017**, 228, 420-426	8.5	15

List of Publications

1	Production of sn-1,3-distearoyl-2-oleoyl-glycerol-rich fats from mango kernel fat by selective fractionation using 2-methylpentane based isohexane. *Food Chemistry*, **2017**, 234, 46-54	8.5	18