

Yuanfa Liu

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97
papers

1,478
citations

23
h-index

33
g-index

108
ext. papers

2,154
ext. citations

6.1
avg, IF

5.32
L-index

#	Paper	IF	Citations
97	The effect of non-covalent interaction of chlorogenic acid with whey protein and casein on physicochemical and radical-scavenging activity of in vitro protein digests. <i>Food Chemistry</i> , 2018 , 268, 334-341	8.5	99
96	Changes in volatile compounds of peanut oil during the roasting process for production of aromatic roasted peanut oil. <i>Journal of Food Science</i> , 2011 , 76, C404-12	3.4	90
95	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
94	Model for human milk fat substitute evaluation based on triacylglycerol composition profile. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 167-75	5.7	62
93	Effects of thickening agents on the formation and properties of edible oleogels based on hydroxypropyl methyl cellulose. <i>Food Chemistry</i> , 2018 , 246, 137-149	8.5	60
92	Effects of frying oils' fatty acids profile on the formation of polar lipids components and their retention in French fries over deep-frying process. <i>Food Chemistry</i> , 2017 , 237, 98-105	8.5	55
91	Recent advances on protein-based Pickering high internal phase emulsions (Pickering HIPES): Fabrication, characterization, and applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 1934-1968	16.4	40
90	Comparative analysis of lipid composition and thermal, polymorphic, and crystallization behaviors of granular crystals formed in beef tallow and palm oil. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 1432-41	5.7	37
89	Co-surfactant free microemulsions: Preparation, characterization and stability evaluation for food application. <i>Food Chemistry</i> , 2016 , 204, 194-200	8.5	34
88	In vitro toxicity of aflatoxin B1 and its photodegradation products in HepG2 cells. <i>Journal of Applied Toxicology</i> , 2012 , 32, 276-81	4.1	31
87	Triglyceride Structure Modulates Gastrointestinal Digestion Fates of Lipids: A Comparative Study between Typical Edible Oils and Triglycerides Using Fully Designed in Vitro Digestion Model. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 6227-6238	5.7	31
86	The mathematical prediction model for the oxidative stability of vegetable oils by the main fatty acids composition and thermogravimetric analysis. <i>LWT - Food Science and Technology</i> , 2018 , 96, 51-57	5.4	29
85	Fatty acid profiles of typical dietary lipids after gastrointestinal digestion and absorption: A combination study between in-vitro and in-vivo. <i>Food Chemistry</i> , 2019 , 280, 34-44	8.5	29
84	Sinapine reduces non-alcoholic fatty liver disease in mice by modulating the composition of the gut microbiota. <i>Food and Function</i> , 2019 , 10, 3637-3649	6.1	28
83	The impact of roasting, high pressure homogenization and sterilization on peanut milk and its oil bodies. <i>Food Chemistry</i> , 2019 , 280, 270-277	8.5	28
82	Oleogels from sodium stearoyl lactylate-based lamellar crystals: Structural characterization and bread application. <i>Food Chemistry</i> , 2019 , 292, 134-142	8.5	28
81	Effects of Polar Compounds Generated from the Deep-Frying Process of Palm Oil on Lipid Metabolism and Glucose Tolerance in Kunming Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 208-215	5.7	26

80	Multiple Hydrogen-Bonding Interactions Enhance the Solubility of Starch in Natural Deep Eutectic Solvents: Molecule and Macroscopic Scale Insights. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 12366-12373	5.7	26
79	Characterization of graininess formed in all beef tallow-based shortening. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 11463-70	5.7	26
78	Characterization of Peanut Oil Bodies Integral Proteins, Lipids, and Their Associated Phytochemicals. <i>Journal of Food Science</i> , 2018 , 83, 93-100	3.4	25
77	Effect of frying oils' fatty acid profile on quality, free radical and volatiles over deep-frying process: A comparative study using chemometrics. <i>LWT - Food Science and Technology</i> , 2019 , 101, 331-341	5.4	25
76	Influence of indigenous minor components on fat crystal network of fully hydrogenated palm kernel oil and fully hydrogenated coconut oil. <i>Food Chemistry</i> , 2018 , 255, 49-57	8.5	24
75	Physical Properties, Microstructure, Intermolecular Forces, and Oxidation Stability of Soybean Oil Oleogels Structured by Different Cellulose Ethers. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700287	3	23
74	Digestion fates of different edible oils vary with their composition specificities and interactions with bile salts. <i>Food Research International</i> , 2018 , 111, 281-290	7	21
73	Effect of water content on thermal oxidation of oleic acid investigated by combination of EPR spectroscopy and SPME-GC-MS/MS. <i>Food Chemistry</i> , 2017 , 221, 1434-1441	8.5	20
72	Lipid composition modulates the intestine digestion rate and serum lipid status of different edible oils: a combination of in vitro and in vivo studies. <i>Food and Function</i> , 2019 , 10, 1490-1503	6.1	19
71	How <i>Candida antarctica</i> lipase B can be activated in natural deep eutectic solvents: experimental and molecular dynamics studies. <i>Journal of Chemical Technology and Biotechnology</i> , 2020 , 95, 86-93	3.5	19
70	Antarctic krill lipid extracted by subcritical n -butane and comparison with supercritical CO 2 and conventional solvent extraction. <i>LWT - Food Science and Technology</i> , 2018 , 94, 1-7	5.4	18
69	Non-triglyceride components modulate the fat crystal network of palm kernel oil and coconut oil. <i>Food Research International</i> , 2018 , 105, 423-431	7	18
68	Effects of Antarctic krill oil on lipid and glucose metabolism in C57BL/6J mice fed with high fat diet. <i>Lipids in Health and Disease</i> , 2017 , 16, 218	4.4	17
67	Comparison of different polar compounds-induced cytotoxicity in human hepatocellular carcinoma HepG2 cells. <i>Lipids in Health and Disease</i> , 2016 , 15, 30	4.4	17
66	Effect of temperature on thermal oxidation of palmitic acid studied by combination of EPR spin trapping technique and SPME-GC-MS/MS. <i>Food Chemistry</i> , 2017 , 234, 439-444	8.5	16
65	Development and Validation of a QuEChERS-LC-MS/MS Method for the Analysis of Phenolic Compounds in Rapeseed Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 4105-4112	5.7	15
64	Epoxy Stearic Acid, an Oxidative Product Derived from Oleic Acid, Induces Cytotoxicity, Oxidative Stress, and Apoptosis in HepG2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 5237-5246	5.7	15
63	Beeswax and carnauba wax modulate the crystallization behavior of palm kernel stearin. <i>LWT - Food Science and Technology</i> , 2019 , 115, 108446	5.4	13

62	Using Short-Wave Infrared Radiation to Improve Aqueous Enzymatic Extraction of Peanut Oil: Evaluation of Peanut Cotyledon Microstructure and Oil Quality. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700285	3	13
61	Visualized phase behavior of binary blends of coconut oil and palm stearin. <i>Food Chemistry</i> , 2018 , 266, 66-72	8.5	13
60	High sensitive and efficient detection of edible oils adulterated with used frying oil by electron spin resonance. <i>Food Control</i> , 2017 , 73, 540-545	6.2	12
59	Evaluation of colour stability of clear red pitaya juice treated by thermosonication. <i>LWT - Food Science and Technology</i> , 2020 , 121, 108997	5.4	12
58	Prebiotic carbohydrates: Effect on physicochemical stability and solubility of algal oil nanoparticles. <i>Carbohydrate Polymers</i> , 2020 , 228, 115372	10.3	12
57	Activation and stabilization of <i>Candida antarctica</i> lipase B in choline chloride-glycerol-water binary system via tailoring the hydrogen-bonding interaction. <i>International Journal of Biological Macromolecules</i> , 2019 , 136, 1086-1095	7.9	11
56	Effect of flameless catalytic infrared treatment on rancidity and bioactive compounds in wheat germ oil. <i>RSC Advances</i> , 2016 , 6, 37265-37273	3.7	11
55	Study on combined heat pump drying with freeze-drying of Antarctic krill and its effects on the lipids. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12577	2.4	10
54	Quantitative determination of epoxy stearic acids derived from oxidized frying oil based on solid-phase extraction and gas chromatography. <i>LWT - Food Science and Technology</i> , 2018 , 92, 250-257	5.4	10
53	Extraction Technology Can Impose Influences on Peanut Oil Functional Quality: A Study to Investigate the Lipid Metabolism by Sprague-Dawley Rat Model. <i>Journal of Food Science</i> , 2019 , 84, 911-914	3.4	9
52	Interactions between Food Hazards and Intestinal Barrier: Impact on Foodborne Diseases. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 14728-14738	5.7	9
51	Different dietary lipid consumption affects the serum lipid profiles, colonic short chain fatty acid composition and the gut health of Sprague Dawley rats. <i>Food Research International</i> , 2020 , 132, 109117	7	9
50	Comparison of micro-viscosity of liquid oil in different colloidal fat crystal networks using molecular rotors. <i>Food Chemistry</i> , 2020 , 317, 126382	8.5	9
49	Comparative Analysis of Small-Molecule Diffusivity in Different Fat Crystal Network. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1015-1022	5.7	9
48	Aflatoxin B1 decontamination by UV-mutated live and immobilized <i>Aspergillus niger</i> . <i>Food Control</i> , 2016 , 61, 235-242	6.2	9
47	Identification and quantification of synergetic antioxidants and their application in sunflower oil. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108726	5.4	9
46	Structural and mechanical behavior of colloidal fat crystal networks of fully hydrogenated lauric acid-rich fats and rapeseed oils mixtures. <i>Food Chemistry</i> , 2019 , 288, 108-116	8.5	8
45	Lipase and Metal Chloride Hydrate-Natural Deep Eutectic Solvents Synergistically Catalyze Amidation Reaction via Multiple Noncovalent Bond Interactions. <i>ACS Sustainable Chemistry and Engineering</i> , 2019 , 7, 18174-18184	8.3	8

44	Influence of total polar compounds on lipid metabolism, oxidative stress and cytotoxicity in HepG2 cells. <i>Lipids in Health and Disease</i> , 2019 , 18, 37	4.4	7
43	Lipid Profiling and Microstructure Characteristics of Goat Milk Fat from Different Stages of Lactation. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7204-7213	5.7	7
42	Chemical Composition, Physical Properties, and the Oxidative Stability of Oil Bodies Extracted From <i>Argania spinosa</i> . <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 485-495	1.8	7
41	Foodomics Revealed the Effects of Extract Methods on the Composition and Nutrition of Peanut Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1147-1156	5.7	7
40	Volatile components of deep-fried soybean oil as indicator indices of lipid oxidation and quality degradation. <i>European Food Research and Technology</i> , 2020 , 246, 1183-1192	3.4	7
39	Validation of a Simple Extraction Method for Oil Bodies Isolated from Peanuts. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700363	3	7
38	Influences of dietary oils and fats, and the accompanied minor content of components on the gut microbiota and gut inflammation: A review. <i>Trends in Food Science and Technology</i> , 2021 , 113, 255-276	15.3	7
37	Mitigation of 3-MCPD esters and glycidyl esters during the physical refining process of palm oil by micro and macro laboratory scale refining. <i>Food Chemistry</i> , 2020 , 328, 127147	8.5	6
36	Identification of α -Tocopherol and Its Oxidation Products by Ultra-Performance Liquid Chromatography Coupled with Quadrupole Time-of-Flight Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 669-677	5.7	6
35	Understanding of the Role of Pretreatment Methods on Rapeseed Oil from the Perspective of Phenolic Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 8847-8854	5.7	6
34	Polysaccharide-stabilized aqueous foams to fabricate highly oil-absorbing cryogels: Application and formation process for preparation of edible oleogels. <i>Food Hydrocolloids</i> , 2021 , 120, 106901	10.6	6
33	Vitamin E in foodstuff: Nutritional, analytical, and food technology aspects.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022 , 21, 964-998	16.4	6
32	Evaluation of the functional quality of rapeseed oil obtained by different extraction processes in a Sprague-Dawley rat model. <i>Food and Function</i> , 2019 , 10, 6503-6516	6.1	5
31	Effects of polar compounds in fried palm oil on liver lipid metabolism in C57 mice. <i>Journal of Food Science</i> , 2020 , 85, 1915-1923	3.4	5
30	Interfacial interaction of small molecular emulsifiers tea saponin and monoglyceride: Relationship to the formation and stabilization of emulsion gels. <i>Food Hydrocolloids</i> , 2021 , 117, 106737	10.6	5
29	Thermal Oxidation Rate of Oleic Acid Increased Dramatically at 140 °C Studied using Electron Spin Resonance and GCMS/MS. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2019 , 96, 937-944	1.8	4
28	Lipid oxidation stability of ultra-high-temperature short-time sterilization sporoderm-broken pine pollen (UHT-PP) and Co-irradiation sterilization sporoderm-broken pine pollen (Co-PP). <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 675-684	4.3	4
27	Development of low-oil emulsion gel by solidifying oil droplets: Roles of internal beeswax concentration. <i>Food Chemistry</i> , 2021 , 345, 128811	8.5	4

26	Ionic hydrogen-bonding interaction controlled electrophilicity and nucleophilicity: Mechanistic insights into the synergistic catalytic effect of lipase and natural deep eutectic solvents in amidation reaction. <i>Journal of Catalysis</i> , 2020 , 384, 159-168	7.3	3
25	Comparative assessment of physicochemical and antioxidative properties of mung bean protein hydrolysates.. <i>RSC Advances</i> , 2020 , 10, 2634-2645	3.7	3
24	Metabolomics reveals the toxicological effects of polar compounds from frying palm oil. <i>Food and Function</i> , 2020 , 11, 1611-1623	6.1	3
23	Deep-frying oil induces cytotoxicity, inflammation and apoptosis on intestinal epithelial cells. <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3	3
22	Soybean oil bodies: A review on composition, properties, food applications, and future research aspects. <i>Food Hydrocolloids</i> , 2022 , 124, 107296	10.6	3
21	L-ascorbyl palmitate modify the crystallization behavior of palm oil: Mechanism and application. <i>LWT - Food Science and Technology</i> , 2020 , 122, 108999	5.4	3
20	Effects of epoxy stearic acid on lipid metabolism in HepG2 cells. <i>Journal of Food Science</i> , 2020 , 85, 3644-3652	3.6	3
19	Exploration of the natural waxes-tuned crystallization behavior, droplet shape and rheology properties of O/W emulsions. <i>Journal of Colloid and Interface Science</i> , 2021 , 587, 417-428	9.3	3
18	Catastrophic phase inversion of bigels characterized by fluorescence intensity-based 3D modeling and the formability for decorating and 3D printing. <i>Food Hydrocolloids</i> , 2022 , 126, 107461	10.6	2
17	Molecular dynamics revealed the effect of epoxy group on triglyceride digestion. <i>Food Chemistry</i> , 2021 , 373, 131285	8.5	2
16	Synergetic effects of water-soluble polysaccharides for intensifying performances of oleogels fabricated by oil-absorbing cryogels. <i>Food Chemistry</i> , 2022 , 372, 131357	8.5	2
15	Molecular dynamics simulation for mechanism revelation of the safety and nutrition of lipids and derivatives in food: State of the art. <i>Food Research International</i> , 2021 , 145, 110399	7	2
14	Biohazard and dynamic features of different polar compounds in vegetable oil during thermal oxidation. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111450	5.4	2
13	Sinapine-enriched rapeseed oils reduced fatty liver formation in high-fat diet-fed C57BL/6J mice.. <i>RSC Advances</i> , 2020 , 10, 21248-21258	3.7	1
12	Organogels based on the polyglyceryl fatty acid ester and sunflower oil: Macroscopic property, microstructure, interaction force, and application. <i>LWT - Food Science and Technology</i> , 2019 , 116, 108590	5.4	1
11	Relationship between lipid composition and rheological properties of colloidal fat crystal networks: A comparative study using chemometrics. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108814	5.4	1
10	Synergistic Catalytic Synthesis of Gemini Lipoamino Acids Based on Multiple Hydrogen-Bonding Interactions in Natural Deep Eutectic Solvents-Enzyme System. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 989-997	5.7	1
9	Influence of different dietary oil consumption on nutrient malabsorption: An animal trial using Sprague Dawley rats. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13695	3.3	1

8	A comparative study between freeze-dried and spray-dried goat milk on lipid profiling and digestibility.. <i>Food Chemistry</i> , 2022 , 387, 132844	8.5	1
7	Formation of Polar Compounds During Deep-frying Determination by ¹ H NMR and ESR. <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 1900363	3	0
6	Gelation behavior and crystal network of natural waxes and corresponding binary blends in high-oleic sunflower oil. <i>Journal of Food Science</i> , 2021 , 86, 3987-4000	3.4	0
5	Effects of triolein dilution on the structural and mechanical properties of lauric acid-rich fat. <i>LWT - Food Science and Technology</i> , 2021 , 150, 112019	5.4	0
4	Crystallization behavior and nano-micro structure of lauric acid-rich fats with and without indigenous diglycerides. <i>Food Chemistry</i> , 2021 , 365, 130458	8.5	0
3	Synthesis and application of magnetic surface molecularly imprinted polymers in selective solid-phase extraction of epoxy triglyceride from deep frying oil. <i>Food Control</i> , 2022 , 137, 108896	6.2	0
2	Beeswax crystals form a network structure in highly unsaturated oils and O/W emulsions under supersaturation and cool temperature conditions. <i>LWT - Food Science and Technology</i> , 2022 , 113594	5.4	0
1	Palm oil consumption and its repercussion on endogenous fatty acids distribution. <i>Food and Function</i> , 2021 , 12, 2020-2031	6.1	