Yuanfa Liu

List of Publications by Year in Descending Order

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	Catastrophic phase inversion of bigels characterized by fluorescence intensity-based 3D modeling and the formability for decorating and 3D printing. *Food Hydrocolloids*, **2022**, 126, 107461	10.6	2
96	Soybean oil bodies: A review on composition, properties, food applications, and future research aspects. *Food Hydrocolloids*, **2022**, 124, 107296	10.6	3
95	Synergetic effects of water-soluble polysaccharides for intensifying performances of oleogels fabricated by oil-absorbing cryogels. *Food Chemistry*, **2022**, 372, 131357	8.5	2
94	Vitamin E in foodstuff: Nutritional, analytical, and food technology aspects.. *Comprehensive Reviews in Food Science and Food Safety*, **2022**, 21, 964-998	16.4	6
93	Synthesis and application of magnetic surface molecularly imprinted polymers in selective solid-phase extraction of epoxy triglyceride from deep frying oil. *Food Control*, **2022**, 137, 108896	6.2	0
92	A comparative study between freeze-dried and spray-dried goat milk on lipid profiling and digestibility.. *Food Chemistry*, **2022**, 387, 132844	8.5	1
91	Beeswax crystals form a network structure in highly unsaturated oils and O/W emulsions under supersaturation and cool temperature conditions. *LWT - Food Science and Technology*, **2022**, 113594	5.4	0
90	Deep-frying oil induces cytotoxicity, inflammation and apoptosis on intestinal epithelial cells. *Journal of the Science of Food and Agriculture*, **2021**,	4.3	3
89	Molecular dynamics revealed the effect of epoxy group on triglyceride digestion. *Food Chemistry*, **2021**, 373, 131285	8.5	2
88	Molecular dynamics simulation for mechanism revelation of the safety and nutrition of lipids and derivatives in food: State of the art. *Food Research International*, **2021**, 145, 110399	7	2
87	Development of low-oil emulsion gel by solidifying oil droplets: Roles of internal beeswax concentration. *Food Chemistry*, **2021**, 345, 128811	8.5	4
86	Exploration of the natural waxes-tuned crystallization behavior, droplet shape and rheology properties of O/W emulsions. *Journal of Colloid and Interface Science*, **2021**, 587, 417-428	9.3	3
85	Palm oil consumption and its repercussion on endogenous fatty acids distribution. *Food and Function*, **2021**, 12, 2020-2031	6.1	
84	Influence of different dietary oil consumption on nutrient malabsorption: An animal trial using Sprague Dawley rats. *Journal of Food Biochemistry*, **2021**, 45, e13695	3.3	1
83	Influences of dietary oils and fats, and the accompanied minor content of components on the gut microbiota and gut inflammation: A review. *Trends in Food Science and Technology*, **2021**, 113, 255-276	15.3	7
82	Biohazard and dynamic features of different polar compounds in vegetable oil during thermal oxidation. *LWT - Food Science and Technology*, **2021**, 146, 111450	5.4	2
81	Interfacial interaction of small molecular emulsifiers tea saponin and monoglyceride: Relationship to the formation and stabilization of emulsion gels. *Food Hydrocolloids*, **2021**, 117, 106737	10.6	5

80	Gelation behavior and crystal network of natural waxes and corresponding binary blends in high-oleic sunflower oil. *Journal of Food Science*, **2021**, 86, 3987-4000	3.4	0
79	Effects of triolein dilution on the structural and mechanical properties of lauric acid-rich fat. *LWT - Food Science and Technology*, **2021**, 150, 112019	5.4	0
78	Polysaccharide-stabilized aqueous foams to fabricate highly oil-absorbing cryogels: Application and formation process for preparation of edible oleogels. *Food Hydrocolloids*, **2021**, 120, 106901	10.6	6
77	Crystallization behavior and nano-micro structure of lauric acid-rich fats with and without indigenous diglycerides. *Food Chemistry*, **2021**, 365, 130458	8.5	0
76	Interactions between Food Hazards and Intestinal Barrier: Impact on Foodborne Diseases. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 14728-14738	5.7	9
75	Formation of Polar Compounds During Deep-frying Determination by 1H NMR and ESR. *European Journal of Lipid Science and Technology*, **2020**, 122, 1900363	3	0
74	Mitigation of 3-MCPD esters and glycidyl esters during the physical refining process of palm oil by micro and macro laboratory scale refining. *Food Chemistry*, **2020**, 328, 127147	8.5	6
73	Effects of polar compounds in fried palm oil on liver lipid metabolism in C57 mice. *Journal of Food Science*, **2020**, 85, 1915-1923	3.4	5
72	Lipid Profiling and Microstructure Characteristics of Goat Milk Fat from Different Stages of Lactation. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 7204-7213	5.7	7
71	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. *Journal of Catalysis*, **2020**, 384, 159-168	7.3	3
70	Sinapine-enriched rapeseed oils reduced fatty liver formation in high-fat diet-fed C57BL/6J mice.. *RSC Advances*, **2020**, 10, 21248-21258	3.7	1
69	Recent advances on protein-based Pickering high internal phase emulsions (Pickering HIPEs): Fabrication, characterization, and applications. *Comprehensive Reviews in Food Science and Food Safety*, **2020**, 19, 1934-1968	16.4	40
68	Different dietary lipid consumption affects the serum lipid profiles, colonic short chain fatty acid composition and the gut health of Sprague Dawley rats. *Food Research International*, **2020**, 132, 109117	7	9
67	Comparation of micro-viscosity of liquid oil in different colloidal fat crystal networks using molecular rotors. *Food Chemistry*, **2020**, 317, 126382	8.5	9
66	Comparative assessment of physicochemical and antioxidative properties of mung bean protein hydrolysates.. *RSC Advances*, **2020**, 10, 2634-2645	3.7	3
65	Metabolomics reveals the toxicological effects of polar compounds from frying palm oil. *Food and Function*, **2020**, 11, 1611-1623	6.1	3
64	Relationship between lipid composition and rheological properties of colloidal fat crystal networks: A comparative study using chemometrics. *LWT - Food Science and Technology*, **2020**, 118, 108814	5.4	1
63	Foodomics Revealed the Effects of Extract Methods on the Composition and Nutrition of Peanut Oil. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 1147-1156	5.7	7

62	Synergistic Catalytic Synthesis of Gemini Lipoamino Acids Based on Multiple Hydrogen-Bonding Interactions in Natural Deep Eutectic Solvents-Enzyme System. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 989-997	5.7	1
61	Evaluation of colour stability of clear red pitaya juice treated by thermosonication. *LWT - Food Science and Technology*, **2020**, 121, 108997	5.4	12
60	L-ascorbyl palmitate modify the crystallization behavior of palm oil: Mechanism and application. *LWT - Food Science and Technology*, **2020**, 122, 108999	5.4	3
59	Identification of □Tocopherol and Its Oxidation Products by Ultra-Performance Liquid Chromatography Coupled with Quadrupole Time-of-Flight Mass Spectrometry. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 669-677	5.7	6
58	Effects of epoxy stearic acid on lipid metabolism in HepG2 cells. *Journal of Food Science*, **2020**, 85, 3644-3652	3.4	3
57	Understanding of the Role of Pretreatment Methods on Rapeseed Oil from the Perspective of Phenolic Compounds. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 8847-8854	5.7	6
56	Prebiotic carbohydrates: Effect on physicochemical stability and solubility of algal oil nanoparticles. *Carbohydrate Polymers*, **2020**, 228, 115372	10.3	12
55	How Candida antarctica lipase B can be activated in natural deep eutectic solvents: experimental and molecular dynamics studies. *Journal of Chemical Technology and Biotechnology*, **2020**, 95, 86-93	3.5	19
54	Identification and quantification of synergetic antioxidants and their application in sunflower oil. *LWT - Food Science and Technology*, **2020**, 118, 108726	5.4	9
53	Volatile components of deep-fried soybean oil as indicator indices of lipid oxidation and quality degradation. *European Food Research and Technology*, **2020**, 246, 1183-1192	3.4	7
52	Evaluation of the functional quality of rapeseed oil obtained by different extraction processes in a Sprague-Dawley rat model. *Food and Function*, **2019**, 10, 6503-6516	6.1	5
51	Structural and mechanical behavior of colloidal fat crystal networks of fully hydrogenated lauric acid-rich fats and rapeseed oils mixtures. *Food Chemistry*, **2019**, 288, 108-116	8.5	8
50	Influence of total polar compounds on lipid metabolism, oxidative stress and cytotoxicity in HepG2 cells. *Lipids in Health and Disease*, **2019**, 18, 37	4.4	7
49	Activation and stabilization of Candida antarctica lipase B in choline chloride-glycerol-water binary system via tailoring the hydrogen-bonding interaction. *International Journal of Biological Macromolecules*, **2019**, 136, 1086-1095	7.9	11
48	Thermal Oxidation Rate of Oleic Acid Increased Dramatically at 140 □C Studied using Electron Spin Resonance and GC□MS/MS. *JAOCS, Journal of the American Oil Chemists□Society*, **2019**, 96, 937-944	1.8	4
47	Sinapine reduces non-alcoholic fatty liver disease in mice by modulating the composition of the gut microbiota. *Food and Function*, **2019**, 10, 3637-3649	6.1	28
46	Extraction Technology Can Impose Influences on Peanut Oil Functional Quality: A Study to Investigate the Lipid Metabolism by Sprague-Dawley Rat Model. *Journal of Food Science*, **2019**, 84, 911-919	3.4	9
45	Development and Validation of a QuEChERS-LC-MS/MS Method for the Analysis of Phenolic Compounds in Rapeseed Oil. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 4105-4112	5.7	15

44	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). *Journal of the Science of Food and Agriculture*, **2019**, 99, 675-684	4.3	4
43	Beeswax and carnauba wax modulate the crystallization behavior of palm kernel stearin. *LWT - Food Science and Technology*, **2019**, 115, 108446	5.4	13
42	Multiple Hydrogen-Bonding Interactions Enhance the Solubility of Starch in Natural Deep Eutectic Solvents: Molecule and Macroscopic Scale Insights. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 12366-12373	5.7	26
41	Lipase and Metal Chloride Hydrate-Natural Deep Eutectic Solvents Synergistically Catalyze Amidation Reaction via Multiple Noncovalent Bond Interactions. *ACS Sustainable Chemistry and Engineering*, **2019**, 7, 18174-18184	8.3	8
40	Organogels based on the polyglyceryl fatty acid ester and sunflower oil: Macroscopic property, microstructure, interaction force, and application. *LWT - Food Science and Technology*, **2019**, 116, 108590	5.4	1
39	Lipid composition modulates the intestine digestion rate and serum lipid status of different edible oils: a combination of in vitro and in vivo studies. *Food and Function*, **2019**, 10, 1490-1503	6.1	19
38	Fatty acid profiles of typical dietary lipids after gastrointestinal digestion and absorbtion: A combination study between in-vitro and in-vivo. *Food Chemistry*, **2019**, 280, 34-44	8.5	29
37	Effect of frying oils□fatty acid profile on quality, free radical and volatiles over deep-frying process: A comparative study using chemometrics. *LWT - Food Science and Technology*, **2019**, 101, 331-341	5.4	25
36	The impact of roasting, high pressure homogenization and sterilization on peanut milk and its oil bodies. *Food Chemistry*, **2019**, 280, 270-277	8.5	28
35	Oleogels from sodium stearoyl lactylate-based lamellar crystals: Structural characterization and bread application. *Food Chemistry*, **2019**, 292, 134-142	8.5	28
34	Quantitative determination of epoxy stearic acids derived from oxidized frying oil based on solid-phase extraction and gas chromatography. *LWT - Food Science and Technology*, **2018**, 92, 250-257	5.4	10
33	Antarctic krill lipid extracted by subcritical n -butane and comparison with supercritical CO 2 and conventional solvent extraction. *LWT - Food Science and Technology*, **2018**, 94, 1-7	5.4	18
32	Influence of indigenous minor components on fat crystal network of fully hydrogenated palm kernel oil and fully hydrogenated coconut oil. *Food Chemistry*, **2018**, 255, 49-57	8.5	24
31	Characterization of Peanut Oil Bodies Integral Proteins, Lipids, and Their Associated Phytochemicals. *Journal of Food Science*, **2018**, 83, 93-100	3.4	25
30	Comparative Analysis of Small-Molecule Diffusivity in Different Fat Crystal Network. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 1015-1022	5.7	9
29	The mathematical prediction model for the oxidative stability of vegetable oils by the main fatty acids composition and thermogravimetric analysis. *LWT - Food Science and Technology*, **2018**, 96, 51-57	5.4	29
28	Epoxy Stearic Acid, an Oxidative Product Derived from Oleic Acid, Induces Cytotoxicity, Oxidative Stress, and Apoptosis in HepG2 Cells. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 5237-5246	5.7	15
27	Physical Properties, Microstructure, Intermolecular Forces, and Oxidation Stability of Soybean Oil Oleogels Structured by Different Cellulose Ethers. *European Journal of Lipid Science and Technology* , **2018**, 120, 1700287	3	23

26	Effects of thickening agents on the formation and properties of edible oleogels based on hydroxypropyl methyl cellulose. *Food Chemistry*, **2018**, 246, 137-149	8.5	60
25	Chemical Composition, Physical Properties, and the Oxidative Stability of Oil Bodies Extracted From Argania spinosa. *JAOCS, Journal of the American Oil ChemistsuSociety*, **2018**, 95, 485-495	1.8	7
24	Non-triglyceride components modulate the fat crystal network of palm kernel oil and coconut oil. *Food Research International*, **2018**, 105, 423-431	7	18
23	Validation of a Simple Extraction Method for Oil Bodies Isolated from Peanuts. *European Journal of Lipid Science and Technology*, **2018**, 120, 1700363	3	7
22	Using Short-Wave Infrared Radiation to Improve Aqueous Enzymatic Extraction of Peanut Oil: Evaluation of Peanut Cotyledon Microstructure and Oil Quality. *European Journal of Lipid Science and Technology*, **2018**, 120, 1700285	3	13
21	Visualized phase behavior of binary blends of coconut oil and palm stearin. *Food Chemistry*, **2018**, 266, 66-72	8.5	13
20	Triglyceride Structure Modulates Gastrointestinal Digestion Fates of Lipids: A Comparative Study between Typical Edible Oils and Triglycerides Using Fully Designed in Vitro Digestion Model. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 6227-6238	5.7	31
19	Digestion fates of different edible oils vary with their composition specificities and interactions with bile salts. *Food Research International*, **2018**, 111, 281-290	7	21
18	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. *Food Chemistry*, **2018**, 268, 334-341	8.5	99
17	Effect of temperature on thermal oxidation of palmitic acid studied by combination of EPR spin trapping technique and SPME-GC-MS/MS. *Food Chemistry*, **2017**, 234, 439-444	8.5	16
16	Study on combined heat pump drying with freeze-drying of Antarctic krill and its effects on the lipids. *Journal of Food Process Engineering*, **2017**, 40, e12577	2.4	10
15	Effects of frying oils' fatty acids profile on the formation of polar lipids components and their retention in French fries over deep-frying process. *Food Chemistry*, **2017**, 237, 98-105	8.5	55
14	Effects of Polar Compounds Generated from the Deep-Frying Process of Palm Oil on Lipid Metabolism and Glucose Tolerance in Kunming Mice. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 208-215	5.7	26
13	Effects of Antarctic krill oil on lipid and glucose metabolism in C57BL/6J mice fed with high fat diet. *Lipids in Health and Disease*, **2017**, 16, 218	4.4	17
12	Effect of water content on thermal oxidation of oleic acid investigated by combination of EPR spectroscopy and SPME-GC-MS/MS. *Food Chemistry*, **2017**, 221, 1434-1441	8.5	20
11	High sensitive and efficient detection of edible oils adulterated with used frying oil by electron spin resonance. *Food Control*, **2017**, 73, 540-545	6.2	12
10	Comparison of different polar compounds-induced cytotoxicity in human hepatocellular carcinoma HepG2 cells. *Lipids in Health and Disease*, **2016**, 15, 30	4.4	17
9	Co-surfactant free microemulsions: Preparation, characterization and stability evaluation for food application. *Food Chemistry*, **2016**, 204, 194-200	8.5	34

8	Aflatoxin B1 decontamination by UV-mutated live and immobilized Aspergillus niger. *Food Control*, **2016**, 61, 235-242	6.2	9
7	Effect of flameless catalytic infrared treatment on rancidity and bioactive compounds in wheat germ oil. *RSC Advances*, **2016**, 6, 37265-37273	3.7	11
6	A strategy for the highly efficient production of docosahexaenoic acid by Aurantiochytrium limacinum SR21 using glucose and glycerol as the mixed carbon sources. *Bioresource Technology*, **2015**, 177, 51-7	11	77
5	Model for human milk fat substitute evaluation based on triacylglycerol composition profile. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 167-75	5.7	62
4	In vitro toxicity of aflatoxin B1 and its photodegradation products in HepG2 cells. *Journal of Applied Toxicology*, **2012**, 32, 276-81	4.1	31
3	Changes in volatile compounds of peanut oil during the roasting process for production of aromatic roasted peanut oil. *Journal of Food Science*, **2011**, 76, C404-12	3.4	90
2	Comparative analysis of lipid composition and thermal, polymorphic, and crystallization behaviors of granular crystals formed in beef tallow and palm oil. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 1432-41	5.7	37
1	Characterization of graininess formed in all beef tallow-based shortening. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 11463-70	5.7	26