

Zheng Guo

List of Publications by Year in descending order

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149
papers

4,566
citations

101384

36
h-index

138251

58
g-index

153
all docs

153
docs citations

153
times ranked

4927
citing authors

#	ARTICLE	IF	CITATIONS
1	Alginate oligosaccharides: Enzymatic preparation and antioxidant property evaluation. Food Chemistry, 2014, 164, 185-194.	4.2	180
2	Enzymatic modification of phospholipids for functional applications and human nutrition. Biotechnology Advances, 2005, 23, 203-259.	6.0	163
3	Lipid Composition Analysis of Milk Fats from Different Mammalian Species: Potential for Use as Human Milk Fat Substitutes. Journal of Agricultural and Food Chemistry, 2013, 61, 7070-7080.	2.4	155
4	Predictions of flavonoid solubility in ionic liquids by COSMO-RS: experimental verification, structural elucidation, and solvation characterization. Green Chemistry, 2007, 9, 1362.	4.6	149
5	Human Milk Fat Globules from Different Stages of Lactation: A Lipid Composition Analysis and Microstructure Characterization. Journal of Agricultural and Food Chemistry, 2012, 60, 7158-7167.	2.4	144
6	Antioxidant properties of modified rutin esters by DPPH, reducing power, iron chelation and human low density lipoprotein assays. Food Chemistry, 2010, 123, 221-230.	4.2	134
7	Applications of nuclear magnetic resonance in lipid analyses: An emerging powerful tool for lipidomics studies. Progress in Lipid Research, 2017, 68, 37-56.	5.3	125
8	Preparation and characterization of immobilized lipase on magnetic hydrophobic microspheres. Enzyme and Microbial Technology, 2003, 32, 776-782.	1.6	117
9	Lipase-catalyzed glycerolysis of fats and oils in ionic liquids: a further study on the reaction system. Green Chemistry, 2006, 8, 54-62.	4.6	116
10	Production and concentration of monoacylglycerols rich in omega-3 polyunsaturated fatty acids by enzymatic glycerolysis and molecular distillation. Food Chemistry, 2016, 190, 960-967.	4.2	95
11	Comparison of Fatty Acid Methyl and Ethyl Esters as Biodiesel Base Stock: a Review on Processing and Production Requirements. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 525-531.	0.8	81
12	Adding functionality to milk-based protein: Preparation, and physico-chemical characterization of β -lactoglobulin-phenolic conjugates. Food Chemistry, 2018, 241, 281-289.	4.2	81
13	New opportunity for enzymatic modification of fats and oils with industrial potentials. Organic and Biomolecular Chemistry, 2005, 3, 2615.	1.5	78
14	Model for Human Milk Fat Substitute Evaluation Based on Triacylglycerol Composition Profile. Journal of Agricultural and Food Chemistry, 2013, 61, 167-175.	2.4	76
15	Functional dependency of structures of ionic liquids: do substituents govern the selectivity of enzymatic glycerolysis?. Organic and Biomolecular Chemistry, 2006, 4, 2772-2776.	1.5	71
16	Synthesis, characterization and electrical properties of silicon-doped graphene films. Journal of Materials Chemistry C, 2015, 3, 6301-6306.	2.7	66
17	Solvent-free production of 1,3-diglyceride of CLA: Strategy consideration and protocol design. Food Chemistry, 2007, 100, 1076-1084.	4.2	58
18	Structures of ionic liquids dictate the conversion and selectivity of enzymatic glycerolysis: Theoretical characterization by COSMO-RS. Biotechnology and Bioengineering, 2008, 99, 18-29.	1.7	57

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19	Facile <i>in situ</i> reductive synthesis of both nitrogen deficient and protonated g-C ₃ N ₄ nanosheets for the synergistic enhancement of visible-light H ₂ evolution. <i>Chemical Science</i> , 2020, 11, 2716-2728.	3.7	55
20	Effect of room temperature ionic liquid structure on the enzymatic acylation of flavonoids. <i>Process Biochemistry</i> , 2010, 45, 1375-1382.	1.8	53
21	Liquid lipases for enzymatic concentration of n-3 polyunsaturated fatty acids in monoacylglycerols via ethanolysis: Catalytic specificity and parameterization. <i>Bioresource Technology</i> , 2017, 224, 445-456.	4.8	53
22	Composition and microstructure of colostrum and mature bovine milk fat globule membrane. <i>Food Chemistry</i> , 2015, 185, 362-370.	4.2	52
23	Dodecyl succinylated alginate (DSA) as a novel dual-function emulsifier for improved fish oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2015, 46, 10-18.	5.6	49
24	Enzymatic lipophilisation of phenolic acids through esterification with fatty alcohols in organic solvents. <i>Food Chemistry</i> , 2012, 132, 1311-1315.	4.2	46
25	Optimisation of enzymatic synthesis of diacylglycerols in binary medium systems containing ionic liquids. <i>Food Chemistry</i> , 2010, 119, 880-885.	4.2	45
26	Synthesis of silicon-doped reduced graphene oxide and its applications in dye-sensitive solar cells and supercapacitors. <i>RSC Advances</i> , 2016, 6, 15080-15086.	1.7	45
27	Sustainable biodiesel production from the green microalgae <i>Nannochloropsis</i> : Novel integrated processes from cultivation to enzyme-assisted extraction and ethanolysis of lipids. <i>Energy Conversion and Management</i> , 2020, 209, 112618.	4.4	45
28	Characteristics of Immobilized Lipase on Hydrophobic Superparamagnetic Microspheres To Catalyze Esterification. <i>Biotechnology Progress</i> , 2008, 20, 500-506.	1.3	44
29	Enhanced Catalytic Activity of Lipase Encapsulated in PCL Nanofibers. <i>Langmuir</i> , 2012, 28, 6157-6162.	1.6	43
30	Structure Evolution of Synthetic Amino Acids-Derived Basic Ionic Liquids for Catalytic Production of Biodiesel. <i>ACS Sustainable Chemistry and Engineering</i> , 2017, 5, 1237-1247.	3.2	41
31	Current knowledge of lipids in human milk and recent innovations in infant formulas. <i>Current Opinion in Food Science</i> , 2017, 16, 28-39.	4.1	40
32	Improving enzymatic production of diglycerides by engineering binary ionic liquid medium system. <i>New Biotechnology</i> , 2009, 26, 37-43.	2.4	39
33	Analysis and model delineation of marine microalgae growth and lipid accumulation in flat-plate photobioreactor. <i>Biochemical Engineering Journal</i> , 2016, 111, 108-116.	1.8	38
34	Preparation of 1, 3- ϵ -dioleoyl-2- α -palmitoylglycerol-rich structured lipids from basa catfish oil: Combination of fractionation and enzymatic acidolysis. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 708-715.	1.0	38
35	Enzymatic Interesterification of Palm Stearin and Coconut Oil by a Dual Lipase System. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2008, 85, 37-45.	0.8	37
36	Lipase-Catalyzed Esterification of Ferulic Acid with Oleyl Alcohol in Ionic Liquid/Isooctane Binary Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1256-1263.	2.4	37

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37	Kinetic model of biodiesel production catalyzed by free liquid lipase from <i>Thermomyces lanuginosus</i> . <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2016, 133, 55-64.	1.8	37
38	Production of new human milk fat substitutes by enzymatic acidolysis of microalgae oils from <i>Nannochloropsis oculata</i> and <i>Isochrysis galbana</i> . <i>Bioresource Technology</i> , 2017, 238, 129-138.	4.8	37
39	Remarkably enhanced activity and substrate affinity of lipase covalently bonded on zwitterionic polymer-grafted silica nanoparticles. <i>Journal of Colloid and Interface Science</i> , 2018, 519, 145-153.	5.0	37
40	Concurrent extraction and transformation of bioactive phenolic compounds from rapeseed meal using pressurized solvent extraction system. <i>Industrial Crops and Products</i> , 2016, 94, 152-159.	2.5	36
41	The near-ideal catalytic property of <i>Candida antarctica</i> lipase A to highly concentrate n-3 polyunsaturated fatty acids in monoacylglycerols via one-step ethanolysis of triacylglycerols. <i>Bioresource Technology</i> , 2016, 219, 466-478.	4.8	36
42	Edible oleogels as solid fat alternatives: Composition and oleogelation mechanism implications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 2077-2104.	5.9	36
43	Lipase-catalyzed glycerolysis in ionic liquids directed towards diglyceride synthesis. <i>Process Biochemistry</i> , 2009, 44, 1358-1365.	1.8	35
44	Enzymatic Synthesis of Esculin Ester in Ionic Liquids Buffered with Organic Solvents. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3845-3852.	2.4	35
45	Development of kinetic model for biodiesel production using liquid lipase as a biocatalyst, esterification step. <i>Biochemical Engineering Journal</i> , 2016, 105, 52-61.	1.8	34
46	Genetic and chemical approaches for surface charge engineering of enzymes and their applicability in biocatalysis: A review. <i>Biotechnology and Bioengineering</i> , 2019, 116, 1795-1812.	1.7	33
47	<i>Chlorella vulgaris</i> cultivation in pilot-scale to treat real swine wastewater and mitigate carbon dioxide for sustainable biodiesel production by direct enzymatic transesterification. <i>Bioresource Technology</i> , 2022, 349, 126886.	4.8	33
48	Improved acylation of phytosterols catalyzed by <i>Candida antarctica</i> lipase A with superior catalytic activity. <i>Biochemical Engineering Journal</i> , 2013, 70, 55-62.	1.8	32
49	Pressurized liquid extraction with ethanol as a green and efficient technology to lipid extraction of <i>Isochrysis</i> biomass. <i>Bioresource Technology</i> , 2019, 293, 122049.	4.8	32
50	Synthesis of high-titer alka(e)nes in <i>Yarrowia lipolytica</i> is enabled by a discovered mechanism. <i>Nature Communications</i> , 2020, 11, 6198.	5.8	32
51	Facile surface functionalization of multiwalled carbon nanotubes by soft dielectric barrier discharge plasma: Generate compatible interface for lipase immobilization. <i>Biochemical Engineering Journal</i> , 2014, 90, 16-26.	1.8	31
52	The additive mutational effects from surface charge engineering: A compromise between enzyme activity, thermostability and ionic liquid tolerance. <i>Biochemical Engineering Journal</i> , 2019, 148, 195-204.	1.8	31
53	Microalga <i>Isochrysis galbana</i> in feed for <i>Trachinotus ovatus</i> : effect on growth performance and fatty acid composition of fish fillet and liver. <i>Aquaculture International</i> , 2018, 26, 1261-1280.	1.1	29
54	Identification and quantification of phenolic compounds in rapeseed originated lecithin and antioxidant activity evaluation. <i>LWT - Food Science and Technology</i> , 2016, 73, 397-405.	2.5	28

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55	High Throughput Identification and Quantification of Phospholipids in Complex Mixtures. <i>Analytical Chemistry</i> , 2016, 88, 2170-2176.	3.2	28
56	Combination of sodium caseinate and succinylated alginate improved stability of high fat fish oil-in-water emulsions. <i>Food Chemistry</i> , 2018, 255, 290-299.	4.2	28
57	Water soluble chitosan-caffeic acid conjugates as a dual functional polymeric surfactant. <i>Food Bioscience</i> , 2019, 29, 118-125.	2.0	28
58	Phospholipase D (PLD) catalyzed synthesis of phosphatidyl-glucose in biphasic reaction system. <i>Food Chemistry</i> , 2012, 135, 373-379.	4.2	27
59	Lipase-catalyzed Knoevenagel condensation in water-ethanol solvent system. Does the enzyme possess the substrate promiscuity?. <i>Biochemical Engineering Journal</i> , 2015, 101, 99-107.	1.8	26
60	Green technologies for production of oils rich in n-3 polyunsaturated fatty acids from aquatic sources. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2942-2962.	5.4	26
61	Scalable Preparation of High Purity Rutin Fatty Acid Esters. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2010, 87, 55-61.	0.8	25
62	Modified phosphatidylcholine with different alkyl chain length and covalently attached caffeic acid affects the physical and oxidative stability of omega-3 delivery 70% oil-in-water emulsions. <i>Food Chemistry</i> , 2019, 289, 490-499.	4.2	25
63	Ionic Liquid-Assisted Solubilization for Improved Enzymatic Esterification of Phenolic Acids. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 1049-1055.	0.8	24
64	Enhanced fish oil-in-water emulsions enabled by rapeseed lecithins obtained under different processing conditions. <i>Food Chemistry</i> , 2018, 264, 233-240.	4.2	24
65	Rationale behind the near-ideal catalysis of <i>Candida antarctica</i> lipase A (CAL-A) for highly concentrating ω -3 polyunsaturated fatty acids into monoacylglycerols. <i>Food Chemistry</i> , 2017, 219, 230-239.	4.2	23
66	Rational Engineering of Hydratase from <i>Lactobacillus acidophilus</i> Reveals Critical Residues Directing Substrate Specificity and Regioselectivity. <i>ChemBioChem</i> , 2020, 21, 550-563.	1.3	23
67	Applications of nanocellulosic products in food: Manufacturing processes, structural features and multifaceted functionalities. <i>Trends in Food Science and Technology</i> , 2021, 113, 277-300.	7.8	23
68	Preparation and Characterization of Human Milk Fat Substitutes Based on Triacylglycerol Profiles. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 781-792.	0.8	22
69	Mining catalytic promiscuity from Thermophilic archaea: an acyl-peptide releasing enzyme from <i>Sulfolobus tokodaii</i> (ST0779) for nitroaldol reactions. <i>Green Chemistry</i> , 2016, 18, 2753-2761.	4.6	22
70	Production of conjugated linoleic acid-rich cottonseed oil by supported Ru catalyzed isomerization. <i>Industrial Crops and Products</i> , 2017, 97, 10-20.	2.5	22
71	Effects of Modified DATEMs with Different Alkyl Chain Lengths on Improving Oxidative and Physical Stability of 70% Fish Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12512-12520.	2.4	22
72	Dodecyl succinylated alginate as a novel material for encapsulation and hyperactivation of lipases. <i>Carbohydrate Polymers</i> , 2015, 133, 194-202.	5.1	21

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73	Synthesis of Sugar Fatty Acid Esters and Their Industrial Utilizations. , 2017, , 329-354.		21
74	Engineering T. naphthophila β -glucosidase for enhanced synthesis of galactooligosaccharides by site-directed mutagenesis. Biochemical Engineering Journal, 2017, 127, 1-8.	1.8	20
75	Enzymatic ethanolysis subjected to Schizochytrium biomass: Sequential processing for DHA enrichment and biodiesel production. Energy Conversion and Management, 2019, 184, 159-171.	4.4	20
76	Characterization of Lipase in Reversed Micelles Formulated with Cibacron Blue F-3GA Modified Span 85. Biotechnology Progress, 2007, 23, 108-115.	1.3	19
77	Enzymatic synthesis of designer lipids. Oleagineux Corps Gras Lipides, 2008, 15, 189-195.	0.2	19
78	Thermal properties and nanodispersion behavior of synthesized β -sitosteryl acyl esters: A structure-activity relationship study. Journal of Colloid and Interface Science, 2013, 407, 177-186.	5.0	19
79	Biocatalytic synthesis of ultra-long-chain fatty acid sugar alcohol monoesters. Green Chemistry, 2015, 17, 3475-3489.	4.6	19
80	Plasma Functionalized Multiwalled Carbon Nanotubes for Immobilization of Candida antarctica Lipase B: Production of Biodiesel from Methanolysis of Rapeseed Oil. Applied Biochemistry and Biotechnology, 2016, 178, 974-989.	1.4	19
81	Fractionated aliphatic alcohols as synthetic precursors of ultra long-chain monoacylglycerols for cosmetic applications. International Journal of Cosmetic Science, 2017, 39, 511-517.	1.2	19
82	Synergistic effects of binary ionic liquid-solvent systems on enzymatic esterification of esculin. Food Chemistry, 2020, 310, 125858.	4.2	19
83	Preparation of CLA ascorbyl ester with improved volumetric productivity by an ionic liquid-based reaction system. Organic and Biomolecular Chemistry, 2008, 6, 3196.	1.5	18
84	Preparation of human milk fat substitutes from basa catfish oil: Combination of enzymatic acidolysis and modeled blending. European Journal of Lipid Science and Technology, 2016, 118, 1702-1711.	1.0	18
85	Facile Synthesis of Phosphatidyl Saccharides for Preparation of Anionic Nanoliposomes with Enhanced Stability. PLoS ONE, 2013, 8, e73891.	1.1	18
86	Complete Utilization of Rapeseed Meal to Produce Lipophilic Antioxidants, Protein, and Monosugars in a Concordant Manner. ACS Sustainable Chemistry and Engineering, 2017, 5, 6218-6226.	3.2	17
87	Oxidative stability of margarine enriched with different structures of β -sitosteryl esters during storage. Food Bioscience, 2018, 22, 78-84.	2.0	17
88	Improved enzymatic production of phenolated acylglycerols through alkyl phenolate intermediates. Biotechnology Letters, 2011, 33, 673-679.	1.1	16
89	Towards a commercially potential process: Enzymatic recovery of phytosterols from plant oil deodoriser distillates mixture. Process Biochemistry, 2012, 47, 1256-1262.	1.8	16
90	Stability of cellulase in ionic liquids: correlations between enzyme activity and COSMO-RS descriptors. Scientific Reports, 2019, 9, 17479.	1.6	16

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91	Antioxidant efficacies of rutin and rutin esters in bulk oil and oil-in-water emulsion. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600049.	1.0	15
92	Synthesis of novel medium-long-medium type structured lipids from microalgae oil via two-step enzymatic reactions. <i>Process Biochemistry</i> , 2018, 68, 108-116.	1.8	15
93	Î²-Glucosidase from <i>Thermotoga naphthophila</i> RKU-10 for exclusive synthesis of galactotrisaccharides: Kinetics and thermodynamics insight into reaction mechanism. <i>Food Chemistry</i> , 2018, 240, 422-429.	4.2	15
94	Insight into the molecular mechanism behind PEG-mediated stabilization of biofluid lipases. <i>Scientific Reports</i> , 2018, 8, 12293.	1.6	15
95	Fatty acid hydratase for value-added biotransformation: A review. <i>Chinese Journal of Chemical Engineering</i> , 2020, 28, 2051-2063.	1.7	15
96	Enrichment of mayonnaise with a high fat fish oil-in-water emulsion stabilized with modified DATEM C14 enhances oxidative stability. <i>Food Chemistry</i> , 2021, 341, 128141.	4.2	15
97	Enzymatic alkylsuccinylation of tyrosol: Synthesis, characterization and property evaluation as a dual-functional antioxidant. <i>Food Chemistry</i> , 2018, 246, 108-114.	4.2	14
98	New phenophospholipids equipped with multi-functionalities: Regiospecific synthesis and characterization. <i>Journal of Colloid and Interface Science</i> , 2018, 523, 169-178.	5.0	13
99	Preparation of Human Milk Fat Substitutes from Lard by Lipase-Catalyzed Interesterification Based on Triacylglycerol profiles. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 1987-1998.	0.8	12
100	Single-component solid lipid nanocarriers prepared with ultra-long chain amphiphilic lipids. <i>Journal of Colloid and Interface Science</i> , 2017, 505, 392-401.	5.0	12
101	Grafting phenolics onto milk protein via conjugated polymerization for delivery of multiple functionalities: Synthesis and characterization. <i>Food Chemistry</i> , 2019, 301, 125298.	4.2	12
102	Highly selective isomerization of cottonseed oil into conjugated linoleic acid catalyzed by multiwalled carbon nanotube supported ruthenium. <i>RSC Advances</i> , 2019, 9, 20698-20705.	1.7	12
103	Insight into the Structure and Activity of Surface-Engineered Lipase Biofluids. <i>ChemBioChem</i> , 2019, 20, 1266-1272.	1.3	12
104	Beyond flower-like structure – The synergy within Pd/Ni-Al hydrotalcite for base-free oxidation of benzyl alcohols. <i>Applied Catalysis A: General</i> , 2021, 610, 117972.	2.2	12
105	A novel array of interface-confined molecules: Assembling natural segments for delivery of multi-functionalities. <i>Journal of Colloid and Interface Science</i> , 2017, 508, 230-236.	5.0	11
106	Synthesis and characterization of O-acylated-Î²-hydroxy fatty acids as skin-protecting barrier lipids. <i>Journal of Colloid and Interface Science</i> , 2017, 490, 137-146.	5.0	11
107	Self-sufficient Cytochrome P450s and their potential applications in biotechnology. <i>Chinese Journal of Chemical Engineering</i> , 2021, 30, 121-135.	1.7	11
108	Kinetic Insights of DNA/RNA Segment Salts Catalyzed Knoevenagel Condensation Reaction. <i>ACS Catalysis</i> , 2014, 4, 3294-3300.	5.5	10

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109	Modulation of N-bonding configurations and their influence on the electrical properties of nitrogen-doped graphene. <i>RSC Advances</i> , 2016, 6, 92682-92687.	1.7	10
110	Enhanced Synthesis of Alkyl Galactopyranoside by <i>Thermotoga naphthophila</i> β -Galactosidase Catalyzed Transglycosylation: Kinetic Insight of a Functionalized Ionic Liquid-Mediated System. <i>ACS Sustainable Chemistry and Engineering</i> , 2017, 5, 2006-2014.	3.2	10
111	Catalytic Biodiesel Production Mediated by Amino Acid-Based Protic Salts. <i>ChemSusChem</i> , 2017, 10, 1792-1802.	3.6	10
112	A new group of synthetic phenolic-containing amphiphilic molecules for multipurpose applications: Physico-chemical characterization and cell-toxicity study. <i>Scientific Reports</i> , 2018, 8, 832.	1.6	10
113	A Bi-Enzymatic Cascade Pathway towards Optically Pure FAHFAs**. <i>ChemBioChem</i> , 2021, 22, 2146-2153.	1.3	10
114	Solvent-Free Enzymatic Synthesis of 1,3-Diconjugated Linoleoyl Glycerol Optimized by Response Surface Methodology. <i>Biotechnology Progress</i> , 2008, 20, 619-622.	1.3	9
115	Ultralong Fatty Acyl Derivatives As Occlusive Structure Lipids for Cosmetic Applications: Synthesis and Characterization. <i>ACS Sustainable Chemistry and Engineering</i> , 2016, 4, 7137-7146.	3.2	9
116	High-performance liquid chromatography analysis methods developed for quantifying enzymatic esterification of flavonoids in ionic liquids. <i>Journal of Chromatography A</i> , 2008, 1198-1199, 107-114.	1.8	8
117	Characterization and Oxidative Stability of Human Milk Fat Substitutes Enzymatically Produced from Palm Stearin. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 481-495.	0.8	8
118	Synthetic ultra-long chain fatty acyl based amphiphilic lipids as a dual function excipient for the production of surfactant-free solid lipid nanoparticles (SF-SLNs): a physico-chemical study. <i>Green Chemistry</i> , 2016, 18, 3962-3971.	4.6	8
119	Naturally Occurring Alkaline Amino Acids Function as Efficient Catalysts on Knoevenagel Condensation at Physiological pH: A Mechanistic Elucidation. <i>Applied Biochemistry and Biotechnology</i> , 2014, 173, 278-290.	1.4	7
120	Characterization and modification of two self-sufficient CYP102 family enzymes from <i>Bacillus amyloliquefaciens</i> DSM 7 with distinct regioselectivity towards fatty acid hydroxylation. <i>Biochemical Engineering Journal</i> , 2021, 166, 107871.	1.8	7
121	Lipid processing in ionic liquids. <i>Lipid Technology</i> , 2007, 19, 204-207.	0.3	6
122	Galactosyldiacylglycerols: From a Photosynthesis-Associated Apparatus to Structure-Defined In Vitro Assembling. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8910-8928.	2.4	6
123	Molecular dynamics simulation guided distal mutation of <i>Thermotoga naphthophila</i> β -glucosidase for significantly enhanced synthesis of galactooligosaccharides and expanded product scope. <i>International Journal of Biological Macromolecules</i> , 2022, 210, 21-32.	3.6	6
124	Lipophilization of chitin as novel polymeric stabilizer for improved oil-in-water emulsions. <i>Colloid and Polymer Science</i> , 2018, 296, 1841-1848.	1.0	5
125	Water-mediated catalyst-free synthesis of lysine-based ampholytic amphiphiles for multipurpose applications: Characterization and pH-responsive emulsifying properties. <i>Journal of Colloid and Interface Science</i> , 2019, 554, 404-416.	5.0	5
126	Optimization and Engineering of a Self-Sufficient CYP102 Enzyme from <i>Bacillus amyloliquefaciens</i> towards Synthesis of In-Chain Hydroxy Fatty Acids. <i>Catalysts</i> , 2021, 11, 665.	1.6	5

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127	Enzymatic production of trans fatty acid free fat from partially hydrogenated soybean oil (PHSO) â€“ Theory, strategy and practicability. Food Chemistry, 2013, 141, 1934-1940.	4.2	4
128	Caffeoyl maleic fatty alcohol monoesters: Synthesis, characterization and antioxidant assessment. Journal of Colloid and Interface Science, 2019, 536, 399-407.	5.0	4
129	Semiâ€rational Engineering of a Promiscuous Fatty Acid Hydratase for Alteration of Regioselectivity. ChemBioChem, 2022, 23, e202100606.	1.3	4
130	Separation of FFA from Partially Hydrogenated Soybean Oil Hydrolysate by Means of Membrane Processing. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1053-1060.	0.8	3
131	Acyl-peptide releasing enzyme from Sulfolobus tokodaii (ST0779) as a novel promiscuous biocatalyst for aldol addition. Catalysis Communications, 2015, 66, 111-115.	1.6	3
132	Phospholipid-Based Surfactants. , 2019, , 243-286.		3
133	Aspartic-Acid-Based Ampholytic Amphiphiles: Synthesis, Characterization, and pH-Dependent Properties at Air/Water and Oil/Water Interfaces. Journal of Agricultural and Food Chemistry, 2019, 67, 2321-2330.	2.4	3
134	Mapping the location of DATEM in multi-phase systems: Synthesis and characterization of spin-label probe analogues. Food Chemistry, 2019, 275, 474-479.	4.2	3
135	Differential temperature control in heat-integrated pressure-swing distillation for separating azeotropes to deal with operating pressure fluctuations: Basic and explanatory data. Data in Brief, 2020, 31, 105937.	0.5	3
136	Moderate Edible Oil Refining: Stateâ€ofâ€theâ€Art in China. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 1277-1279.	0.8	3
137	Effects of the engineering of a single binding pocket residue on specificity and regioselectivity of hydratases from Lactobacillus Acidophilus. Biochemical Engineering Journal, 2021, 171, 108006.	1.8	3
138	Enzymatic modification of phospholipids and related polar lipids. , 2012, , 41-82.		2
139	SURFACE ACTIVE LIPIDS AS ENCAPSULATION AGENTS AND DELIVERY VEHICLES. , 2012, , 15-51.		2
140	Valorizing Dairy Waste: Thermophilic Biosynthesis of a Novel Ascorbic Acid Derivative. Journal of Agricultural and Food Chemistry, 2017, 65, 9087-9093.	2.4	2
141	Biodiesel Production Using Lipases. , 2018, , 203-238.		2
142	Phase Behavior and Polymorphism of Saturated and Unsaturated Phytosterol Esters. Molecules, 2020, 25, 5727.	1.7	2
143	Mapping the structure-activity relationship of Î²-sitosteryl fatty acid esters in condensing phospholipid monolayers. Frontiers of Chemical Science and Engineering, 2015, 9, 105-113.	2.3	1
144	Rational Design of Ionic Liquids for Lipid Processing. , 2016, , 153-203.		1

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145	2 Chemistry and Properties of Lipids and Phospholipids. , 2017, , 37-72.		1
146	31 Lipid Biotechnology and Biochemistry. , 2017, , 779-824.		1
147	Syntheses, characterization and future outlook of structured phospholipids. Lipid Technology, 2012, 24, 247-249.	0.3	0
148	Oxidative Stability of Enzymatically Processed Oils and Fats. , 2013, , 211-242.		0
149	Pd/Ni-Al hydrotalcite for base-free alcohol oxidation: Dependency of activity and selectivity on palladium precursors and reduction reagents. Molecular Catalysis, 2022, 526, 112403.	1.0	0