

# You-Dong Li

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

22 papers	192 citations	8 h-index	13 g-index
26 ext. papers	330 ext. citations	6.4 avg, IF	3.57 L-index

#	Paper	IF	Citations
22	Physicochemical and antioxidative characteristics of black bean protein hydrolysates obtained from different enzymes. <i>Food Hydrocolloids</i> , <b>2019</b> , 97, 105222	10.6	32
21	Sinapine reduces non-alcoholic fatty liver disease in mice by modulating the composition of the gut microbiota. <i>Food and Function</i> , <b>2019</b> , 10, 3637-3649	6.1	28
20	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> , <b>2017</b> , 65, 208-215	5.7	26
19	Efficacy of potato resistant starch prepared by microwave-toughening treatment. <i>Carbohydrate Polymers</i> , <b>2018</b> , 192, 299-307	10.3	15
18	Visualized phase behavior of binary blends of coconut oil and palm stearin. <i>Food Chemistry</i> , <b>2018</b> , 266, 66-72	8.5	13
17	Comparative analysis of graded blends of palm kernel oil, palm kernel stearin and palm stearin. <i>Food Chemistry</i> , <b>2019</b> , 286, 636-643	8.5	11
16	Effects of wax concentration and carbon chain length on the structural modification of fat crystals. <i>Food and Function</i> , <b>2019</b> , 10, 5413-5425	6.1	10
15	Identification and quantification of synergetic antioxidants and their application in sunflower oil. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 118, 108726	5.4	9
14	Effects of partial hydrolysis on the structural, functional and antioxidant properties of oat protein isolate. <i>Food and Function</i> , <b>2020</b> , 11, 3144-3155	6.1	8
13	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> , <b>2021</b> , 113, 255-276	15.3	7
12	Evaluation of the functional quality of rapeseed oil obtained by different extraction processes in a Sprague-Dawley rat model. <i>Food and Function</i> , <b>2019</b> , 10, 6503-6516	6.1	5
11	Effects of polar compounds in fried palm oil on liver lipid metabolism in C57 mice. <i>Journal of Food Science</i> , <b>2020</b> , 85, 1915-1923	3.4	5
10	Development of low-oil emulsion gel by solidifying oil droplets: Roles of internal beeswax concentration. <i>Food Chemistry</i> , <b>2021</b> , 345, 128811	8.5	4
9	Comparative assessment of physicochemical and antioxidative properties of mung bean protein hydrolysates.. <i>RSC Advances</i> , <b>2020</b> , 10, 2634-2645	3.7	3
8	Metabolomics reveals the toxicological effects of polar compounds from frying palm oil. <i>Food and Function</i> , <b>2020</b> , 11, 1611-1623	6.1	3
7	L-ascorbyl palmitate modify the crystallization behavior of palm oil: Mechanism and application. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 122, 108999	5.4	3
6	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> , <b>2021</b> , 587, 417-428	9.3	3

5	Investigating the calcium binding characteristics of black bean protein hydrolysate. <i>Food and Function</i> , <b>2020</b> , 11, 8724-8734	6.1	2
4	Sinapine-enriched rapeseed oils reduced fatty liver formation in high-fat diet-fed C57BL/6J mice.. <i>RSC Advances</i> , <b>2020</b> , 10, 21248-21258	3.7	1
3	Research on the mechanism of microwave-toughened starch on glucolipid metabolism in mice. <i>Food and Function</i> , <b>2020</b> , 11, 9789-9800	6.1	1
2	Subcritical Water Enhanced with Deep Eutectic Solvent for Extracting Polysaccharides from <i>Lentinus edodes</i> and Their Antioxidant Activities. <i>Molecules</i> , <b>2022</b> , 27, 3612	4.8	0
1	Whey Protein Isolate Nanofibers Prepared by Subcritical Water Stabilized High Internal Phase Pickering Emulsion to Deliver Curcumin. <i>Foods</i> , <b>2022</b> , 11, 1625	4.9	