Lianfu Zhang

List of Publications by Citations

39 papers	636 citations	14 h-index	24 g-index
46 ext. papers	867 ext. citations	4.9 avg, IF	4.3 L-index

#	Paper	IF	Citations
39	Procyanidins: extraction and micro- encapsulation. *Journal of the Science of Food and Agriculture*, **2007**, 87, 2192-2197	4.3	81
38	Rapid and Efficient Conversion of All-E-astaxanthin to 9Z- and 13Z-Isomers and Assessment of Their Stability and Antioxidant Activities. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 818-826	5.7	53
37	Anti-fatigue activity of polysaccharide fractions from Lepidium meyenii Walp. (maca). *International Journal of Biological Macromolecules*, **2017**, 95, 1305-1311	7.9	53
36	Bioaccessibility, cellular uptake and transport of luteins and assessment of their antioxidant activities. *Food Chemistry*, **2018**, 249, 66-76	8.5	48
35	Antioxidant and antibacterial activities of polysaccharides isolated and purified from Diaphragma juglandis fructus. *International Journal of Biological Macromolecules*, **2017**, 105, 431-437	7.9	44
34	Anti-Inflammatory Effects of Different Astaxanthin Isomers and the Roles of Lipid Transporters in the Cellular Transport of Astaxanthin Isomers in Caco-2 Cell Monolayers. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 6222-6231	5.7	39
33	Effect of drying methods on physico-chemical properties and antioxidant activity of Dendrobium officinale. *Journal of Food Measurement and Characterization*, **2018**, 12, 1-10	2.8	31
32	Lycopene: Isomerization Effects on Bioavailability and Bioactivity Properties. *Food Reviews International*, **2011**, 27, 248-258	5.5	30
31	Inhibitory effects of polysaccharide from Diaphragma juglandis fructus on α-amylase and α-d-glucosidase activity, streptozotocin-induced hyperglycemia model, advanced glycation end-products formation, and HO-induced oxidative damage. *International Journal of Biological Macromolecules*, **2019**, 124, 1080-1089	7.9	27
30	Superfine grinding improves the bioaccessibility and antioxidant properties of Dendrobium officinale powders. *International Journal of Food Science and Technology*, **2017**, 52, 1440-1451	3.8	22
29	Polysaccharides from Diaphragma juglandis fructus: Extraction optimization, antitumor, and immune-enhancement effects. *International Journal of Biological Macromolecules*, **2018**, 115, 835-845	7.9	20
28	Evaluation of the extent of initial Maillard reaction during cooking some vegetables by direct measurement of the Amadori compounds. *Journal of the Science of Food and Agriculture*, **2018**, 98, 190-197	4.3	19
27	Heating tomato puree in the presence of lipids and onion: The impact of onion on lycopene isomerization. *Food Chemistry*, **2019**, 296, 9-16	8.5	15
26	Direct UV determination of Amadori compounds using ligand-exchange and sweeping capillary electrophoresis. *Analytical and Bioanalytical Chemistry*, **2016**, 408, 1657-66	4.4	14
25	Preparation and characterization of Dendrobium officinale powders through superfine grinding. *Journal of the Science of Food and Agriculture*, **2018**, 98, 1906-1913	4.3	13
24	The aggregation behavior of cellulose micro/nanoparticles in aqueous media. *RSC Advances*, **2015**, 5, 8770-8777	3.7	12
23	Blocking and Blending: Different Assembly Models of Cyclodextrin and Sodium Caseinate at the Oil/Water Interface. *Langmuir*, **2015**, 31, 9061-9	4	10

22	Partial characterization and antioxidant activities of polysaccharides sequentially extracted from Dendrobium officinale. *Journal of Food Measurement and Characterization*, **2018**, 12, 1054-1064	2.8	10
21	Protective Effects of Lepidium meyenii (Maca) Aqueous Extract and Lycopene on Testosterone Propionate-Induced Prostatic Hyperplasia in Mice. *Phytotherapy Research*, **2017**, 31, 1192-1198	6.7	9
20	Vacuum Dehydration: An Excellent Method to Promote the Formation of Amadori Compounds (ACs, -(1-Deoxy-d-fructos-1-yl)-amino Acid) in Aqueous Models and Tomato Sauce. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 14584-14593	5.7	9
19	Preparation of Doum fruit () dietary fiber supplemented biscuits: influence on dough characteristics, biscuits quality, nutritional profile and antioxidant properties. *Journal of Food Science and Technology*, **2019**, 56, 1328-1336	3.3	8
18	Ultrasonic structural modification of myofibrillar proteins from Coregonus peled improves emulsification properties. *Ultrasonics Sonochemistry*, **2021**, 76, 105659	8.9	8
17	An active and pH-responsive film developed by sodium carboxymethyl cellulose/polyvinyl alcohol doped with rose anthocyanin extracts. *Food Chemistry*, **2021**, 373, 131367	8.5	7
16	Effect of physical and thermal processing upon benzylglucosinolate content in tubers of the Brassicaceae maca (Lepidium meyenii) using a novel rapid analytical technique. *International Journal of Food Science and Technology*, **2015**, 50, 2443-2450	3.8	6
15	Effects of ball-milling on physicochemical, thermal and functional properties of extruded chickpea (Cicer arietinum L.) powder. *CYTA - Journal of Food*, **2019**, 17, 563-573	2.3	5
14	Effects of E/Z isomers of lycopene on experimental prostatic hyperplasia in mice. *Fitoterapia*, **2014**, 99, 211-7	3.2	5
13	Optimization of Extraction of Natural Pigment from Purple Sweet Potato by Response Surface Methodology and Its Stability. *Journal of Chemistry*, **2013**, 2013, 1-5	2.3	5
12	Influence of selected hydrocolloids on the rheological, functional, and textural properties of wheat-pumpkin flour bread. *Journal of Food Processing and Preservation*, **2020**, 44, e14777	2.1	5
11	Effects of superfine grinding on asparagus pomace. Part I: Changes on physicochemical and functional properties. *Journal of Food Science*, **2020**, 85, 1827-1833	3.4	4
10	Preparation of 9-β-Carotene and 9-α-Carotene High-Loaded Nanostructured Lipid Carriers: Characterization and Storage Stability. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 13844-13853	5.7	4
9	Superfine grinding of Dendrobium officinale: the finer the better?. *International Journal of Food Science and Technology*, **2019**, 54, 2199-2208	3.8	3
8	Lycopene (Z) -isomers enrichment and separation. *International Journal of Food Science and Technology*, **2013**, 48, n/a-n/a	3.8	3
7	Carotenoid composition and antioxidant activities of Chinese orange-colored tomato cultivars and the effects of thermal processing on the bioactive components. *Journal of Food Science*, **2021**, 86, 1751-1765	3.4	3
6	Study on the mechanism of non-covalent interaction between rose anthocyanin extracts and whey protein isolate under different pH conditions.. *Food Chemistry*, **2022**, 384, 132492	8.5	3
5	Enzymatic synthesis of mannitol dioctanoate and its utilisation in the preparation of structured edible oil. *International Journal of Food Science and Technology*, **2016**, 51, 588-594	3.8	2

4	Anthocyanin-Dietary Proteins Interaction and Its Current Applications in Food Industry. *Food Reviews International*,1-13	5.5	2
3	Impact of onions in tomato-based sauces on isomerization and bioaccessibility of colorless carotenes: phytoene and phytofluene. *Food and Function*, **2020**, 11, 5122-5132	6.1	1
2	Bulk and Interfacial Contributions to Stabilization of Cyclodextrin-Based Emulsions Mediated by Bacterial Cellulose. *Langmuir*, **2021**, 37, 1961-1969	4	1
1	Preparation of Cellulose Nanocrystals from Jujube Cores by Fractional Purification. *Molecules*, **2022**, 27, 3236	4.8	0