

Lianfu Zhang

List of Publications by Year in Descending Order

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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.

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	Study on the mechanism of non-covalent interaction between rose anthocyanin extracts and whey protein isolate under different pH conditions.. <i>Food Chemistry</i> , 2022 , 384, 132492	8.5	3
38	Preparation of Cellulose Nanocrystals from Jujube Cores by Fractional Purification. <i>Molecules</i> , 2022 , 27, 3236	4.8	0
37	An active and pH-responsive film developed by sodium carboxymethyl cellulose/polyvinyl alcohol doped with rose anthocyanin extracts. <i>Food Chemistry</i> , 2021 , 373, 131367	8.5	7
36	Carotenoid composition and antioxidant activities of Chinese orange-colored tomato cultivars and the effects of thermal processing on the bioactive components. <i>Journal of Food Science</i> , 2021 , 86, 1751-1765	3.4	3
35	Bulk and Interfacial Contributions to Stabilization of Cyclodextrin-Based Emulsions Mediated by Bacterial Cellulose. <i>Langmuir</i> , 2021 , 37, 1961-1969	4	1
34	Ultrasonic structural modification of myofibrillar proteins from <i>Coregonus peled</i> improves emulsification properties. <i>Ultrasonics Sonochemistry</i> , 2021 , 76, 105659	8.9	8
33	Effects of superfine grinding on asparagus pomace. Part I: Changes on physicochemical and functional properties. <i>Journal of Food Science</i> , 2020 , 85, 1827-1833	3.4	4
32	Impact of onions in tomato-based sauces on isomerization and bioaccessibility of colorless carotenes: phytoene and phytofluene. <i>Food and Function</i> , 2020 , 11, 5122-5132	6.1	1
31	Influence of selected hydrocolloids on the rheological, functional, and textural properties of wheat-pumpkin flour bread. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14777	2.1	5
30	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. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 14584-14593	5.7	9
29	Preparation of 9- β -Carotene and 9- α -Carotene High-Loaded Nanostructured Lipid Carriers: Characterization and Storage Stability. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13844-13853	5.7	4
28	Effects of ball-milling on physicochemical, thermal and functional properties of extruded chickpea (<i>Cicer arietinum</i> L.) powder. <i>CYTA - Journal of Food</i> , 2019 , 17, 563-573	2.3	5
27	Heating tomato puree in the presence of lipids and onion: The impact of onion on lycopene isomerization. <i>Food Chemistry</i> , 2019 , 296, 9-16	8.5	15
26	Superfine grinding of <i>Dendrobium officinale</i> : the finer the better?. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2199-2208	3.8	3
25	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. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 6222-6231	5.7	39
24	Preparation of Doum fruit () dietary fiber supplemented biscuits: influence on dough characteristics, biscuits quality, nutritional profile and antioxidant properties. <i>Journal of Food Science and Technology</i> , 2019 , 56, 1328-1336	3.3	8
23	Inhibitory effects of polysaccharide from <i>Diaphragma juglandis fructus</i> on α -amylase and α -glucosidase activity, streptozotocin-induced hyperglycemia model, advanced glycation end-products formation, and HO-induced oxidative damage. <i>International Journal of Biological Macromolecules</i> , 2019 , 124, 1080-1089	7.9	27

22	Partial characterization and antioxidant activities of polysaccharides sequentially extracted from <i>Dendrobium officinale</i> . <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 1054-1064	2.8	10
21	Bioaccessibility, cellular uptake and transport of luteins and assessment of their antioxidant activities. <i>Food Chemistry</i> , 2018 , 249, 66-76	8.5	48
20	Polysaccharides from <i>Diaphragma juglandis fructus</i> : Extraction optimization, antitumor, and immune-enhancement effects. <i>International Journal of Biological Macromolecules</i> , 2018 , 115, 835-845	7.9	20
19	Evaluation of the extent of initial Maillard reaction during cooking some vegetables by direct measurement of the Amadori compounds. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 190-197	4.7	19
18	Effect of drying methods on physico-chemical properties and antioxidant activity of <i>Dendrobium officinale</i> . <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 1-10	2.8	31
17	Preparation and characterization of <i>Dendrobium officinale</i> powders through superfine grinding. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1906-1913	4.3	13
16	Rapid and Efficient Conversion of All-E-astaxanthin to 9Z- and 13Z-Isomers and Assessment of Their Stability and Antioxidant Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 818-826	5.7	53
15	Superfine grinding improves the bioaccessibility and antioxidant properties of <i>Dendrobium officinale</i> powders. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1440-1451	3.8	22
14	Antioxidant and antibacterial activities of polysaccharides isolated and purified from <i>Diaphragma juglandis fructus</i> . <i>International Journal of Biological Macromolecules</i> , 2017 , 105, 431-437	7.9	44
13	Protective Effects of <i>Lepidium meyenii</i> (Maca) Aqueous Extract and Lycopene on Testosterone Propionate-Induced Prostatic Hyperplasia in Mice. <i>Phytotherapy Research</i> , 2017 , 31, 1192-1198	6.7	9
12	Anti-fatigue activity of polysaccharide fractions from <i>Lepidium meyenii</i> Walp. (maca). <i>International Journal of Biological Macromolecules</i> , 2017 , 95, 1305-1311	7.9	53
11	Direct UV determination of Amadori compounds using ligand-exchange and sweeping capillary electrophoresis. <i>Analytical and Bioanalytical Chemistry</i> , 2016 , 408, 1657-66	4.4	14
10	Enzymatic synthesis of mannitol dioctanoate and its utilisation in the preparation of structured edible oil. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 588-594	3.8	2
9	Blocking and Blending: Different Assembly Models of Cyclodextrin and Sodium Caseinate at the Oil/Water Interface. <i>Langmuir</i> , 2015 , 31, 9061-9	4	10
8	The aggregation behavior of cellulose micro/nanoparticles in aqueous media. <i>RSC Advances</i> , 2015 , 5, 8770-8777	3.7	12
7	Effect of physical and thermal processing upon benzylglucosinolate content in tubers of the Brassicaceae maca (<i>Lepidium meyenii</i>) using a novel rapid analytical technique. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 2443-2450	3.8	6
6	Effects of E/Z isomers of lycopene on experimental prostatic hyperplasia in mice. <i>Phytotherapy Research</i> , 2014 , 28, 211-7	3.2	5
5	Optimization of Extraction of Natural Pigment from Purple Sweet Potato by Response Surface Methodology and Its Stability. <i>Journal of Chemistry</i> , 2013 , 2013, 1-5	2.3	5

4	Lycopene (Z) isomers enrichment and separation. <i>International Journal of Food Science and Technology</i> , 2013 , 48, n/a-n/a	3.8	3
3	Lycopene: Isomerization Effects on Bioavailability and Bioactivity Properties. <i>Food Reviews International</i> , 2011 , 27, 248-258	5.5	30
2	Procyanidins: extraction and micro-encapsulation. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 2192-2197	4.3	81
1	Anthocyanin-Dietary Proteins Interaction and Its Current Applications in Food Industry. <i>Food Reviews International</i> , 1-13	5.5	2