

Jianhua Huang

List of Publications by Year in descending order

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52
papers

1,375
citations

361045

20
h-index

360668

35
g-index

52
all docs

52
docs citations

52
times ranked

1383
citing authors

#	ARTICLE	IF	CITATIONS
1	Adsorption studies of a water soluble dye, Reactive Red MF-3B, using sonication-surfactant-modified attapulgite clay. <i>Journal of Hazardous Materials</i> , 2007, 143, 541-548.	6.5	207
2	Selective adsorption of tannin from flavonoids by organically modified attapulgite clay. <i>Journal of Hazardous Materials</i> , 2008, 160, 382-387.	6.5	145
3	Evaluation of triacylglycerol composition in commercial infant formulas on the Chinese market: A comparative study based on fat source and stage. <i>Food Chemistry</i> , 2018, 252, 154-162.	4.2	61
4	Influence of fried food and oil type on the distribution of polar compounds in discarded oil during restaurant deep frying. <i>Food Chemistry</i> , 2019, 272, 12-17.	4.2	60
5	Physical Properties of Soybean Oleogels and Oil Migration Evaluation in Model Praline System. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1075-1084.	0.8	59
6	Photodegradation of Aflatoxin B1 in peanut oil. <i>European Food Research and Technology</i> , 2011, 232, 843-849.	1.6	55
7	Characteristics of Mango Kernel Fats Extracted from 11 China-specific Varieties and Their Typically Fractionated Fractions. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1115-1125.	0.8	54
8	Composition and microstructure of colostrum and mature bovine milk fat globule membrane. <i>Food Chemistry</i> , 2015, 185, 362-370.	4.2	52
9	Adsorption of Sulfate Ions from Aqueous Solution by Surfactant-Modified Palygorskite. <i>Journal of Chemical & Engineering Data</i> , 2011, 56, 3890-3896.	1.0	47
10	Effect of dietary alpha-linolenic acid on blood inflammatory markers: a systematic review and meta-analysis of randomized controlled trials. <i>European Journal of Nutrition</i> , 2018, 57, 877-891.	1.8	40
11	Preparation of 1, 3-di-oleoyl-2-palmitoyl-glycerol-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
12	Adsorption Isotherms for Bleaching Soybean Oil with Activated Attapulgite. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2008, 85, 979-984.	0.8	32
13	Correlations between polycyclic aromatic hydrocarbons and polar components in edible oils during deep frying of peanuts. <i>Food Control</i> , 2018, 87, 109-116.	2.8	27
14	Kinetics of forming polar compounds in frying oils under frying practice of fast food restaurants. <i>LWT - Food Science and Technology</i> , 2019, 115, 108307.	2.5	26
15	A novel method for the synthesis of symmetrical triacylglycerols by enzymatic transesterification. <i>Bioresource Technology</i> , 2015, 196, 559-565.	4.8	24
16	Effect of microwave pretreatment of perilla seeds on minor bioactive components content and oxidative stability of oil. <i>Food Chemistry</i> , 2022, 388, 133010.	4.2	24
17	Production of sn-1,3-distearoyl-2-oleoyl-glycerol-rich fats from mango kernel fat by selective fractionation using 2-methylpentane based isohexane. <i>Food Chemistry</i> , 2017, 234, 46-54.	4.2	22
18	Change of fatty acid esters of MCPD and glycidol during restaurant deep frying of fish nuggets and their correlations with total polar compounds. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2794-2801.	1.3	22

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19	Degradation of aflatoxin B1 in aqueous medium through UV irradiation. <i>European Food Research and Technology</i> , 2011, 233, 1007-1012.	1.6	21
20	Effect of Moisture and Heat Treatment of Corn Germ on Oil Quality. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 383-390.	0.8	21
21	Gamma tocopherol, its dimmers, and quinones: Past and future trends. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 3916-3930.	5.4	20
22	Influence of oryzanol and tocopherols on thermal oxidation of rice bran oil during the heating process at Chinese cooking temperatures. <i>LWT - Food Science and Technology</i> , 2021, 142, 111022.	2.5	20
23	Effects of heat pretreatment of wet-milled corn germ on the physicochemical properties of oil. <i>Journal of Food Science and Technology</i> , 2018, 55, 3154-3162.	1.4	19
24	A Comparative Study of Physicochemical and Flavor Characteristics of Chicken Nuggets during Air Frying and Deep Frying. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 901-913.	0.8	19
25	Quantification of polycyclic aromatic hydrocarbons and phthalic acid esters in deodorizer distillates obtained from soybean, rapeseed, corn and rice bran oils. <i>Food Chemistry</i> , 2019, 275, 206-213.	4.2	18
26	Production of High-Melting Symmetrical Monounsaturated Triacylglycerol-Rich Fats from Mango Kernel Fat by Acetone Fractionation. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 201-213.	0.8	17
27	Rapid Measuring Flavor Quality Changes of Frying Rapeseed Oils using a Flash Gas Chromatography Electronic Nose. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800260.	1.0	17
28	Lipase-Catalyzed Synthesis of Human Milk Fat Substitutes from Palm Stearin in a Continuous Packed Bed Reactor. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 1463-1472.	0.8	16
29	Effectiveness of the rapid test of polar compounds in frying oils as a function of environmental and compositional variables under restaurant conditions. <i>Food Chemistry</i> , 2020, 312, 126041.	4.2	15
30	Evaluation and Comparison of Lipid Composition, Oxidation Stability, and Antioxidant Capacity of Sesame Oil: An Industrial-Scale Study Based on Oil Extraction Method. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800158.	1.0	14
31	Kinetic models to understand the coexistence of formation and decomposition of hydroperoxide during lipid oxidation. <i>Food Research International</i> , 2020, 136, 109314.	2.9	14
32	Enzyme-Catalyzed Synthesis of Monoacylglycerols Citrate: Kinetics and Thermodynamics. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 1627-1632.	0.8	13
33	Oxidative stabilities of mango kernel fat fractions produced by three-stage fractionation. <i>International Journal of Food Properties</i> , 2017, 20, 2817-2829.	1.3	13
34	Preparation of Human Milk Fat Substitutes from Lard by Lipase-Catalyzed Interesterification Based on Triacylglycerol profiles. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 1987-1998.	0.8	12
35	Combined urea-thin layer chromatography and silver nitrate-thin layer chromatography for micro separation and determination of hard-to-detect branched chain fatty acids in natural lipids. <i>Journal of Chromatography A</i> , 2015, 1425, 293-301.	1.8	11
36	A chemometrics approach comparing characteristics and free radical scavenging capacity of flax (<i>Linum usitatissimum</i> L.) oils obtained from seeds and cakes with different extraction methods. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5359-5367.	1.7	10

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37	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
38	High Purity Tocored Improves the Stability of Stripped Corn Oil Under Accelerated Conditions. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900307.	1.0	8
39	Moisture Sorption Thermodynamics of <i>Camellia oleifera</i> . <i>Food Biophysics</i> , 2012, 7, 163-172.	1.4	7
40	Mango kernel fat based chocolate fat with heat resistant triacylglycerols: production via blending using mango kernel fat mid-fraction and palm mid-fractions produced in different fractionation paths. <i>RSC Advances</i> , 2016, 6, 108981-108988.	1.7	7
41	Antioxidant Activity Evaluation of Tocored through Chemical Assays, Evaluation in Stripped Corn Oil, and CAA Assay. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900354.	1.0	7
42	Comparison of the characteristics and oxidation kinetic parameters of flaxseed (<i>Linum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 547 Td Preservation, 2020, 44, e14753.	0.9	7
43	Evaluation of polar compound distribution in edible oils under restaurant deep frying. <i>Journal of Food Composition and Analysis</i> , 2022, 106, 104297.	1.9	7
44	Lipase Catalyzed Interesterification of <i>Schizochytrium</i> sp. Oil and Medium Chain Triacylglycerols for Preparation of DHA Rich Medium and Long Chain Structured Lipids. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 253-267.	0.8	6
45	Effects of temperature and ferric ion on the formation of glycerol core aldehydes during simulated frying. <i>Food Chemistry</i> , 2022, 385, 132596.	4.2	6
46	Enzymatic synthesis of monoacylglycerol citrate optimized by response surface methodology. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 609-615.	1.0	5
47	Individual and combined effects of frying load and deteriorated polar compounds on the foaming of edible oil. <i>Food Research International</i> , 2020, 134, 109206.	2.9	5
48	Chemical transesterification of flaxseed oil and medium chain triacylglycerols: MLCT yield, DAG content, physicochemical properties, minor compounds and oxidation stability. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5160-5167.	1.3	5
49	Inhibition Effect of Oryzanol on the Degradation of Tocopherol and the Oxidation Kinetic of Rice Bran Oils with Different Content of Oryzanol and Tocopherol. <i>European Journal of Lipid Science and Technology</i> , 2022, 124, .	1.0	5
50	Correlations between <i>trans</i> isomers of linolenic acid and polar components in linseed oil during heating. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3297-3305.	1.3	3
51	Steaming, boiling after pre-frying, and stir-frying influence the fatty acid profiles and oxidative stability of soybean oil blended with docosahexaenoic acid algal oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 747-756.	0.8	2
52	Contributions of different factors to ratio of 3-monochloro-1, 2-propanediol to 2-monochloro-1, 3-propanediol esters during frying simulation. <i>Food Control</i> , 2021, 124, 107853.	2.8	2