

Jianhua Huang

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.

52
papers

968
citations

16
h-index

30
g-index

52
ext. papers

1,164
ext. citations

4.7
avg, IF

4.28
L-index

#	Paper	IF	Citations
52	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, 541-8	12.8	187
51	Selective adsorption of tannin from flavonoids by organically modified attapulgite clay. <i>Journal of Hazardous Materials</i> , 2008 , 160, 382-7	12.8	131
50	Photodegradation of Aflatoxin B1 in peanut oil. <i>European Food Research and Technology</i> , 2011 , 232, 843-849	3.4	46
49	Composition and microstructure of colostrum and mature bovine milk fat globule membrane. <i>Food Chemistry</i> , 2015 , 185, 362-70	8.5	43
48	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	1.8	40
47	Adsorption of Sulfate Ions from Aqueous Solution by Surfactant-Modified Palygorskite. <i>Journal of Chemical & Engineering Data</i> , 2011 , 56, 3890-3896	2.8	40
46	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	1.8	38
45	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	8.5	37
44	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	8.5	36
43	Preparation of 1, 3-dioleoyl-2-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	3	28
42	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	5.2	23
41	Adsorption Isotherms for Bleaching Soybean Oil with Activated Attapulgite. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2008 , 85, 979-984	1.8	23
40	A novel method for the synthesis of symmetrical triacylglycerols by enzymatic transesterification. <i>Bioresource Technology</i> , 2015 , 196, 559-65	11	21
39	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	8.5	18
38	Effect of Moisture and Heat Treatment of Corn Germ on Oil Quality. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 383-390	1.8	18
37	Degradation of aflatoxin B1 in aqueous medium through UV irradiation. <i>European Food Research and Technology</i> , 2011 , 233, 1007-1012	3.4	17
36	Correlations between polycyclic aromatic hydrocarbons and polar components in edible oils during deep frying of peanuts. <i>Food Control</i> , 2018 , 87, 109-116	6.2	15

35	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	5.4	15
34	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	1.8	13
33	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	3.3	13
32	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	1.8	13
31	Enzyme-Catalyzed Synthesis of Monoacylglycerols Citrate: Kinetics and Thermodynamics. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2012 , 89, 1627-1632	1.8	13
30	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	3	12
29	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	8.5	12
28	Gamma tocopherol, its dimmers, and quinones: Past and future trends. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 3916-3930	11.5	11
27	Oxidative stabilities of mango kernel fat fractions produced by three-stage fractionation. <i>International Journal of Food Properties</i> , 2017 , 20, 2817-2829	3	10
26	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	3.8	9
25	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	5.4	9
24	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	3	8
23	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	4.5	8
22	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	1.8	8
21	Characterization and Oxidative Stability of Human Milk Fat Substitutes Enzymatically Produced from Palm Stearin. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2014 , 91, 481-495	1.8	7
20	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	8.5	6
19	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	3	6
18	Kinetic models to understand the coexistence of formation and decomposition of hydroperoxide during lipid oxidation. <i>Food Research International</i> , 2020 , 136, 109314	7	5

17	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	3.7	5
16	Moisture Sorption Thermodynamics of <i>Camellia oleifera</i> . <i>Food Biophysics</i> , 2012 , 7, 163-172	3.2	4
15	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	7	3
14	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	3	3
13	Comparison of the characteristics and oxidation kinetic parameters of flaxseed (<i>Linum usitatissimum</i> L.) oil products with different refining degree. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14753	2.1	3
12	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	1.8	2
11	Enzymatic synthesis of monoacylglycerol citrate optimized by response surface methodology. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 609-615	3	2
10	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	6.2	2
9	Lipase-Catalyzed Interesterification of Schizochytrium sp. Oil and Medium-Chain Triacylglycerols for Preparation of DHA-Rich Medium and Long-Chain Structured Lipids. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2021 , 98, 253-267	1.8	2
8	Evaluation of polar compound distribution in edible oils under restaurant deep frying. <i>Journal of Food Composition and Analysis</i> , 2022 , 106, 104297	4.1	1
7	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	4.3	1
6	Effect of microwave pretreatment of perilla seeds on minor bioactive components content and oxidative stability of oil. <i>Food Chemistry</i> , 2022 , 388, 133010	8.5	1
5	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>JAACS, Journal of the American Oil Chemists Society</i> , 2021 , 98, 747-756	1.8	0
4	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	3.8	0
3	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> , 2100155	3	0
2	Effects of temperature and ferric ion on the formation of glycerol core aldehydes during simulated frying. <i>Food Chemistry</i> , 2022 , 385, 132596	8.5	0
1	Correlations between trans 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	3.8	