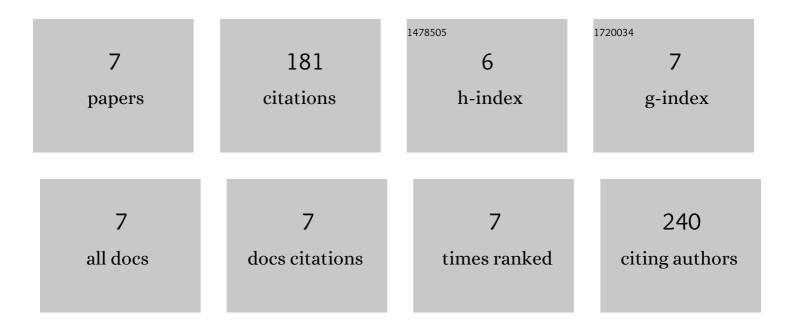


## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7870997/publications.pdf Version: 2024-02-01



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#	Article	IF	CITATIONS
1	Synthesis of human milk fat substitutes based on enzymatic preparation of low erucic acid acyl-donors from rapeseed oil. Food Chemistry, 2022, 387, 132907.	8.2	8
2	Single cell oil production by Trichosporon sp.: Effects of fermentation conditions on fatty acid composition and applications in synthesis of structured triacylglycerols. LWT - Food Science and Technology, 2021, 148, 111691.	5.2	3
3	Purification and characterization of an extracellular lipase from Trichosporon sp. and its application in enrichment of omega-3 polyunsaturated fatty acids. LWT - Food Science and Technology, 2020, 118, 108692.	5.2	23
4	Triacylglycerols of camellia oil: Composition and positional distribution of fatty acids. European Journal of Lipid Science and Technology, 2016, 118, 1254-1255.	1.5	13
5	Acyl migration in enzymatic interesterification of triacylglycerols: Effects of lipases from <i>Thermomyces lanuginosus</i> and <i>Rhizopus oryzae</i> , support material, and water activity. European Journal of Lipid Science and Technology, 2016, 118, 1579-1587.	1.5	30
6	Characterization of enzymatically prepared sugar medium hain fatty acid monoesters. Journal of the Science of Food and Agriculture, 2015, 95, 1631-1637.	3.5	35
7	Synthesis of structured lipid 1,3-dioleoyl-2-palmitoylglycerol in both solvent and solvent-free system. LWT - Food Science and Technology, 2015, 60, 1187-1194.	5.2	69