

# Qingzhe Jin

## List of Publications by Year in descending order

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194  
papers

4,643  
citations

126858

33  
h-index

189801

50  
g-index

194  
all docs

194  
docs citations

194  
times ranked

3539  
citing authors

#	ARTICLE	IF	CITATIONS
1	Does omega-3 PUFA-enriched oral nutritional intervention benefit cancer patients receiving chemo (radio) therapy? A systematic review and meta-analysis of randomized controlled trials. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3081-3096.	5.4	7
2	Dietary oleic acid supplementation and blood inflammatory markers: a systematic review and meta-analysis of randomized controlled trials. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2508-2525.	5.4	10
3	Analysis of Triacylglycerols in Sumac ( <i>Rhus typhina</i> L.) Seed Oil from Different Origins by UPLC-Q-TOF-MS. <i>Food Analytical Methods</i> , 2022, 15, 26-33.	1.3	1
4	Dietary Sphingomyelin Metabolism and Roles in Gut Health and Cognitive Development. <i>Advances in Nutrition</i> , 2022, 13, 474-491.	2.9	13
5	Effect of palm stearin on the physicochemical characterization and capsaicinoid digestion of Sichuan hotpot oil. <i>Food Chemistry</i> , 2022, 371, 131167.	4.2	13
6	Comparative characterization of key odorants of French fries and oils at the break-in, optimum, and degrading frying stages. <i>Food Chemistry</i> , 2022, 368, 130581.	4.2	30
7	Effect of phenolic extracts from <i>Camellia oleifera</i> seed cake on the formation of polar compounds, core aldehydes, and monoepoxy oleic acids during deep-fat frying. <i>Food Chemistry</i> , 2022, 372, 131143.	4.2	18
8	Comparative analysis of aroma compounds in French fries and palm oil at three crucial stages by GC/MS-olfactometry, odor activity values, and aroma recombination. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 2792-2804.	1.7	12
9	Relationship between the microstructure and physical properties of emulsifier based oleogels and cookies quality. <i>Food Chemistry</i> , 2022, 377, 131966.	4.2	18
10	The enzymatic synthesis of EPA-rich medium- and long-chain triacylglycerol improves the digestion behavior of MCFA and EPA: evidence on <i>in vitro</i> digestion. <i>Food and Function</i> , 2022, 13, 131-142.	2.1	8
11	Oxidative stability, shelf-life and stir-frying application of <i>Torreyia grandis</i> seed oil. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1836-1845.	1.3	3
12	Characterization of Thermally Induced Flavor Compounds from the Glucosinolate Progoitrin in Different Matrices via GC-TOF-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1232-1240.	2.4	7
13	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
14	Digestion of Medium- and Long-Chain Triacylglycerol and <i>sn</i> -2 Palmitate in Infant Formula: A Study Based on Dynamic In Vitro Simulation of Infant Gastrointestinal Lipolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3263-3271.	2.4	16
15	Phospholipid composition and fat globule structure II: Comparison of mammalian milk from five different species. <i>Food Chemistry</i> , 2022, 388, 132939.	4.2	22
16	Determination of characteristic evaluation indexes for novel cookies prepared with wax oleogels. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5544-5553.	1.7	7
17	Reviews of medium- and long-chain triglyceride with respect to nutritional benefits and digestion and absorption behavior. <i>Food Research International</i> , 2022, 155, 111058.	2.9	24
18	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

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19	Evaluation of total, sn-2 fatty acid, and triacylglycerol composition in commercial infant formulas on the Chinese market: A comparative study of preterm and term formulas. <i>Food Chemistry</i> , 2022, 384, 132477.	4.2	7
20	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
21	Phospholipid profiling, cholesterol, and tocopherols: Comparison of sow milk fats from two lactation stages and five breeds. <i>Food Bioscience</i> , 2022, 49, 101871.	2.0	5
22	Characterization and determination of free phytosterols and phytosterol conjugates: The potential phytochemicals to classify different rice bran oil and rice bran. <i>Food Chemistry</i> , 2021, 344, 128624.	4.2	15
23	Identification and characterisation of bioactive compounds from the seed kernels and hulls of <i>Paeonia lactiflora</i> Pall by UPLC-QTOF-MS. <i>Food Research International</i> , 2021, 139, 109916.	2.9	19
24	Antioxidant interaction of $\alpha$ -tocopherol, $\gamma$ -oryzanol and phytosterol in rice bran oil. <i>Food Chemistry</i> , 2021, 343, 128431.	4.2	46
25	Preparation of highly purified $\gamma$ -3 docosapentaenoic acid from seal oil via urea complexation combined with preparative high performance liquid chromatography. <i>Separation Science and Technology</i> , 2021, 56, 1769-1778.	1.3	4
26	Rapid Assessment of Quality Changes in French Fries during Deep-frying Based on FTIR Spectroscopy Combined with Artificial Neural Network. <i>Journal of Oleo Science</i> , 2021, 70, 1373-1380.	0.6	5
27	Quality Characteristics and Antioxidant Activity during Fruit Ripening of Three Monovarietal Olive Oils Cultivated in China. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2021, 98, 229-240.	0.8	14
28	Chemical and volatile characteristics of olive oils extracted from four varieties grown in southwest of China. <i>Food Research International</i> , 2021, 140, 109987.	2.9	27
29	Chemical Compositions and Oxidative Stabilities of Ginkgo biloba Kernel Oils from Four Cultivated Regions in China. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2021, 98, 541-550.	0.8	3
30	New perspective toward nutritional support for malnourished cancer patients: Role of lipids. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1381-1421.	5.9	13
31	Identification and Quantification of Triacylglycerols Using Ultrapformance Supercritical Fluid Chromatography and Quadrupole Time-of-Flight Mass Spectrometry: Comparison of Human Milk, Infant Formula, Other Mammalian Milk, and Plant Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8991-9003.	2.4	32
32	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
33	O/W Emulsion Stabilized by Bovine Milk Phospholipid-Protein Nanoemulsions: Preparation, Stability, and <i>In Vitro</i> Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5003-5012.	2.4	15
34	Influence of Prolonged Deep-frying Using Various Oils on Volatile Compounds Formation of French Fries Using MS, GC-MS and Sensory Evaluation. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2021, 98, 657-671.	0.8	8
35	Branched-chain fatty acids in the vernix caseosa and meconium of infants born at different gestational ages. <i>Food Science and Nutrition</i> , 2021, 9, 3549-3555.	1.5	8
36	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

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37	Flavor of rapeseed oil: An overview of odorants, analytical techniques, and impact of treatment. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3983-4018.	5.9	33
38	Design of amino-functionalized hollow mesoporous silica cube for enzyme immobilization and its application in synthesis of phosphatidylserine. <i>Colloids and Surfaces B: Biointerfaces</i> , 2021, 202, 111668.	2.5	12
39	Detection of camellia oil adulteration using chemometrics based on fatty acids GC fingerprints and phytosterols GC-MS fingerprints. <i>Food Chemistry</i> , 2021, 352, 129422.	4.2	42
40	A Comprehensive Review of the Composition, Nutritional Value, and Functional Properties of Camel Milk Fat. <i>Foods</i> , 2021, 10, 2158.	1.9	24
41	Roles of gelator type and gelation technology on texture and sensory properties of cookies prepared with oleogels. <i>Food Chemistry</i> , 2021, 356, 129667.	4.2	53
42	Highly efficient synthesis of 4,4-dimethylsterol oleates using acyl chloride method through esterification. <i>Food Chemistry</i> , 2021, 364, 130140.	4.2	7
43	Diverse Krill Lipid Fractions Differentially Reduce LPS-Induced Inflammatory Markers in RAW264.7 Macrophages In Vitro. <i>Foods</i> , 2021, 10, 2887.	1.9	3
44	Insights into an $\alpha$ -Glucosidase Inhibitory Profile of 4,4-Dimethylsterols by Multispectral Techniques and Molecular Docking. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 15252-15260.	2.4	11
45	Deep-fried flavor: characteristics, formation mechanisms, and influencing factors. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1496-1514.	5.4	99
46	Enrichment of branched chain fatty acids from lanolin via urea complexation for infant formula use. <i>LWT - Food Science and Technology</i> , 2020, 117, 108627.	2.5	13
47	Chemical characterization of fourteen kinds of novel edible oils: A comparative study using chemometrics. <i>LWT - Food Science and Technology</i> , 2020, 118, 108725.	2.5	24
48	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
49	Enzymatic synthesis of structured lipids enriched with conjugated linoleic acid and butyric acid: strategy consideration and parameter optimization. <i>Bioprocess and Biosystems Engineering</i> , 2020, 43, 273-282.	1.7	9
50	Enzymatic synthesis of structured triacylglycerols rich in 1,3-dioleoyl-2-palmitoylglycerol and 1-oleoyl-2-palmitoyl-3-linoleoylglycerol in a solvent-free system. <i>LWT - Food Science and Technology</i> , 2020, 118, 108798.	2.5	34
51	Evaluation of the Antioxidant Properties of Micronutrients in Different Vegetable Oils. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900079.	1.0	28
52	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
53	Quality and Composition of Virgin Olive Oils from Indigenous and European Cultivars Grown in China. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 341-353.	0.8	15
54	Determination of Origin of Commercial Flavored Rapeseed Oil by the Pattern of Volatile Compounds Obtained via GC-MS and Flash GC Electronic Nose. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900332.	1.0	23

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55	Preparation of Docosahexaenoic Acid-Rich Diacylglycerol-Rich Oil by Lipase-Catalyzed Glycerolysis of Microbial Oil from <i>Schizochytrium</i> sp. in a Solvent-Free System. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2020, 97, 263-270.	0.8	10
56	Antioxidant Activity Evaluation of Tocopherols 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
57	Evaluation of glycerol core aldehydes formation in edible oils under restaurant deep frying. <i>Food Research International</i> , 2020, 137, 109696.	2.9	27
58	Structure determination of conjugated linoleic and linolenic acids. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2020, 1153, 122292.	1.2	6
59	Comparison of the characteristics and oxidation kinetic parameters of flaxseed ( <i>Linum</i> ) oil during storage and preservation. <i>Journal of Food Measurement and Characterization</i> , 2020, 44, e14753.	0.9	7
60	The bioactive compounds and cellular antioxidant activity of Herbaceous peony ( <i>Paeonia lactiflora</i> ) oil. <i>Journal of Food Measurement and Characterization</i> , 2020, 44, e14753.	1.5	7
61	Composition and antioxidant study of procyanidins from peanut skins. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2781-2789.	1.6	5
62	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
63	Analysis of Phytochemical Composition of <i>Camellia oleifera</i> Oil and Evaluation of its Anti-inflammatory Effect in Lipopolysaccharide-Stimulated RAW 264.7 Macrophages. <i>Lipids</i> , 2020, 55, 353-363.	0.7	11
64	A Comparative Study of Physicochemical and Flavor Characteristics of Chicken Nuggets during Air Frying and Deep Frying. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2020, 97, 901-913.	0.8	19
65	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
66	Chemical Profiles of Twenty-three Monovarietal Olive Oils Produced in Liangshan Region of China. <i>Journal of Oleo Science</i> , 2020, 69, 605-615.	0.6	6
67	Effect of multistage process on the quality, water and oil distribution and microstructure of French fries. <i>Food Research International</i> , 2020, 137, 109229.	2.9	33
68	Characteristic volatiles fingerprints and profiles determination in different grades of coconut oil by HS-GC/MS and HS-SPME-GC/MS. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3670-3679.	1.3	20
69	Eco-Friendly Production of Fatty Amides Using 1-Monoacylglycerols as Acyl Donors. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 9589-9596.	3.2	7
70	Effects of stigmasterol on the thermal stability of soybean oil during heating. <i>European Food Research and Technology</i> , 2020, 246, 1755-1763.	1.6	9
71	Characterization of fatty acids, triacylglycerols, phytosterols and tocopherols in peony seed oil from five different major areas in China. <i>Food Research International</i> , 2020, 137, 109416.	2.9	29
72	Physicochemical properties and health risk assessment of polycyclic aromatic hydrocarbons of fragrant rapeseed oils in China. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3351-3359.	1.7	19

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73	Triacylglycerol Containing Medium-Chain Fatty Acids: Comparison of Human Milk and Infant Formulas on Lipolysis during <i>In Vitro</i> Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 4187-4195.	2.4	32
74	Effect of different processing methods on physicochemical properties, chemical compositions and <i>in vitro</i> antioxidant activities of <i>Paeonia lactiflora</i> Pall seed oils. <i>Food Chemistry</i> , 2020, 332, 127408.	4.2	30
75	Activated complex theory is a classical theory suitable for food science with appropriate use. <i>Food Chemistry</i> , 2020, 332, 127486.	4.2	1
76	Preparation of DHA-Rich Medium- and Long-Chain Triacylglycerols by Lipase-Catalyzed Acidolysis of Microbial Oil from <i>Schizochytrium</i> sp. with Medium-Chain Fatty Acids. <i>Applied Biochemistry and Biotechnology</i> , 2020, 191, 1294-1314.	1.4	22
77	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
78	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
79	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
80	Effect of microwave heating and vacuum oven drying of potato strips on oil uptake during deep-fat frying. <i>Food Research International</i> , 2020, 137, 109338.	2.9	28
81	Advances in exogenous docosahexaenoic acid-containing phospholipids: Sources, positional isomerism, biological activities, and advantages. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 1420-1448.	5.9	22
82	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
83	Spray-dried novel structured lipids enriched with medium-and long-chain triacylglycerols encapsulated with different wall materials: Characterization and stability. <i>Food Research International</i> , 2019, 116, 538-547.	2.9	38
84	Triacylglycerol containing medium-chain fatty acids (MCFA-TAG): The gap between human milk and infant formulas. <i>International Dairy Journal</i> , 2019, 99, 104545.	1.5	21
85	Quantification of Nervonic Acid in Human Milk in the First 30 Days of Lactation: Influence of Lactation Stages and Comparison with Infant Formulae. <i>Nutrients</i> , 2019, 11, 1892.	1.7	20
86	Identification and characterization of polyphenols in different varieties of <i>Camellia oleifera</i> seed cakes by UPLC-QTOF-MS. <i>Food Research International</i> , 2019, 126, 108614.	2.9	38
87	Production of conjugated fatty acids: A review of recent advances. <i>Biotechnology Advances</i> , 2019, 37, 107454.	6.0	26
88	Triacylglycerol Composition of Breast Milk during Different Lactation Stages. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2272-2278.	2.4	50
89	Enzymatic preparation of structured triacylglycerols with arachidonic and palmitic acids at the sn-2 position for infant formula use. <i>Food Chemistry</i> , 2019, 283, 331-337.	4.2	26
90	Effect of Oil Type and Emulsifier on Oil Absorption of Steam-and-fried Instant Noodles. <i>Journal of Oleo Science</i> , 2019, 68, 559-566.	0.6	7

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91	Triacylglycerols fingerprint of edible vegetable oils by ultra-performance liquid chromatography-Q-ToF-MS. <i>LWT - Food Science and Technology</i> , 2019, 112, 108261.	2.5	33
92	Biocatalytic synthesis and characterization of sn-1/3 and sn-2 monoacylglycerols. <i>Biotechnology Letters</i> , 2019, 41, 789-799.	1.1	7
93	Effects of chemical refinement on the quality of coconut oil. <i>Journal of Food Science and Technology</i> , 2019, 56, 3109-3116.	1.4	16
94	Comparison of solvents for extraction of walnut oils: Lipid yield, lipid compositions, minor-component content, and antioxidant capacity. <i>LWT - Food Science and Technology</i> , 2019, 110, 346-352.	2.5	45
95	Human milk fat substitutes: Past achievements and current trends. <i>Progress in Lipid Research</i> , 2019, 74, 69-86.	5.3	121
96	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
97	Antarctic Krill ( <i>Euphausia superba</i> ) Oil: A Comprehensive Review of Chemical Composition, Extraction Technologies, Health Benefits, and Current Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 514-534.	5.9	102
98	Comparative study of chemical compositions and antioxidant capacities of oils obtained from two species of walnut: <i>Juglans regia</i> and <i>Juglans sigillata</i> . <i>Food Chemistry</i> , 2019, 279, 279-287.	4.2	93
99	Microwave-assisted synthesis and antioxidant activity of palmitoyl-epigallocatechin gallate. <i>LWT - Food Science and Technology</i> , 2019, 101, 663-669.	2.5	8
100	Oxidation degree of soybean oil at induction time point under Rancimat test condition: Theoretical derivation and experimental observation. <i>Food Research International</i> , 2019, 120, 756-762.	2.9	29
101	Chemical composition and antioxidant capacity of extracts from the whole berry, pulp and seed of <i>Hippophae rhamnoides ssp. yunnanensis</i> . <i>Natural Product Research</i> , 2019, 33, 3596-3600.	1.0	10
102	Phytochemical Content, Minor Constituent Compositions, and Antioxidant Capacity of Screw-Pressed Walnut Oil Obtained from Roasted Kernels. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800292.	1.0	34
103	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
104	Identification and quantification of triacylglycerols in human milk fat using ultra-performance convergence chromatography and quadrupole time-of-flight mass spectrometry with supercritical carbon dioxide as a mobile phase. <i>Food Chemistry</i> , 2019, 275, 712-720.	4.2	56
105	Natural phospholipids: Occurrence, biosynthesis, separation, identification, and beneficial health aspects. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 253-275.	5.4	40
106	Mango kernel fat fractions as potential healthy food ingredients: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1794-1801.	5.4	22
107	The impact of lactation and gestational age on the composition of branched-chain fatty acids in human breast milk. <i>Food and Function</i> , 2018, 9, 1747-1754.	2.1	18
108	Characteristics of palm mid-fractions produced from different fractionation paths and their potential usages. <i>International Journal of Food Properties</i> , 2018, 21, 58-69.	1.3	16



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109	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
110	Synthesis of docosapentaenoic acid-enriched diacylglycerols by enzymatic glycerolysis of <i>Schizochytrium</i> sp. oil. <i>Bioresource Technology</i> , 2018, 262, 278-283.	4.8	29
111	Tocopherols in human milk: Change during lactation, stability during frozen storage, and impact of maternal diet. <i>International Dairy Journal</i> , 2018, 84, 1-5.	1.5	9
112	Synthesis and concentration of 2-monoacylglycerols rich in polyunsaturated fatty acids. <i>Food Chemistry</i> , 2018, 250, 60-66.	4.2	40
113	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
114	Production of three types of krill oils from krill meal by a three-step solvent extraction procedure. <i>Food Chemistry</i> , 2018, 248, 279-286.	4.2	22
115	Assessment of contamination source and quality control approach for polycyclic aromatic hydrocarbons in wood-pressed rapeseed oil. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018, 35, 1155-1163.	1.1	10
116	Fatty Acid Profile and the sn-2 Position Distribution in Triacylglycerols of Breast Milk during Different Lactation Stages. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3118-3126.	2.4	78
117	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
118	Synthesis of 2-docosahexaenoylglycerol by enzymatic ethanolysis. <i>Bioresource Technology</i> , 2018, 251, 334-340.	4.8	30
119	Total and sn-2 fatty acid profile of breast milk from women delivering preterm infants under the influence of maternal characteristics. <i>Food and Function</i> , 2018, 9, 5750-5758.	2.1	6
120	Influence of Dairy Emulsifier Type and Lipid Droplet Size on Gastrointestinal Fate of Model Emulsions: In Vitro Digestion Study. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9761-9769.	2.4	55
121	Chemical Compositions of Walnut ( <i>Juglans regia</i> L.) Oils from Different Cultivated Regions in China. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 825-834.	0.8	37
122	Comparison of Different Processing Methods of Iron Walnut Oils ( <i>Juglans sigillata</i> ): Lipid Yield, Lipid Compositions, Minor Components, and Antioxidant Capacity. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800151.	1.0	37
123	Characterization of Positional Distribution of Fatty Acids and Triacylglycerol Molecular Compositions of Marine Fish Oils Rich in Omega-3 Polyunsaturated Fatty Acids. <i>BioMed Research International</i> , 2018, 2018, 1-10.	0.9	18
124	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
125	Degradation of aflatoxin B <sub>1</sub> in peanut meal by electron beam irradiation. <i>International Journal of Food Properties</i> , 2018, 21, 892-901.	1.3	16
126	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



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127	Purification of 1,2-Diacylglycerols by a Two-Step Crystallization. <i>Industrial &amp; Engineering Chemistry Research</i> , 2017, 56, 2197-2204.	1.8	10
128	Synthesis of 1,3-distearoyl-2-oleoylglycerol by enzymatic acidolysis in a solvent-free system. <i>Food Chemistry</i> , 2017, 228, 420-426.	4.2	19
129	Quality of Wood-Pressed Rapeseed Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 767-777.	0.8	21
130	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
131	Comparison of solvents for extraction of krill oil from krill meal: Lipid yield, phospholipids content, fatty acids composition and minor components. <i>Food Chemistry</i> , 2017, 233, 434-441.	4.2	89
132	Synthesis of 1,3-dioleoyl-2-arachidonoylglycerol-rich structured lipids by lipase-catalyzed acidolysis of microbial oil from <i>Mortierella alpina</i> . <i>Bioresource Technology</i> , 2017, 243, 448-456.	4.8	35
133	Physical and Oxidative Stability of Flaxseed Oil-in-Water Emulsions Fabricated from Sunflower Lecithins: Impact of Blending Lecithins with Different Phospholipid Profiles. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4755-4765.	2.4	40
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