

Zhao Qin

List of Publications by Year in descending order

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23
papers

397
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759233

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23
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243
citing authors

#	ARTICLE	IF	CITATIONS
1	Inhibitory effects of Chinese quince fruit proanthocyanidins with different polymerisation degrees on the formation of heterocyclic aromatic amines in chemical model systems. <i>International Journal of Food Science and Technology</i> , 2022, 57, 330-341.	2.7	14
2	Effects of cold-pressing conditions on physicochemical and functional properties of cold-pressed tigernut oil and starch isolated from pressed cake. <i>International Journal of Food Science and Technology</i> , 2022, 57, 662-675.	2.7	7
3	Sequential aqueous acetone fractionation and characterization of Brauns native lignin separated from Chinese quince fruit. <i>International Journal of Biological Macromolecules</i> , 2022, 201, 67-74.	7.5	10
4	Technical aspects of peanut butter production processes: Roasting and grinding processes review. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	8
5	Structural characterization of lignin and lignin-carbohydrate complex (LCC) of sesame hull. <i>International Journal of Biological Macromolecules</i> , 2022, 209, 258-267.	7.5	17
6	Extraction of lignin from Chinese quince fruit by acetic acid solution at above atmospheric pressure: Yield distribution, structural characterization, and antioxidant activities. <i>Chemical Papers</i> , 2021, 75, 3155-3167.	2.2	7
7	Effect of proanthocyanidin-rich extracts from Chinese quince (<i>Chaenomeles sinensis</i>) fruit on the physical and oxidative stability of sunflower oil-in-water emulsions. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5547-5559.	2.7	14
8	Storage Stability and Physicochemical Properties of Flaxseed Oil Microencapsulated with Chinese Quince Seed Gum. <i>ACS Food Science & Technology</i> , 2021, 1, 1254-1261.	2.7	0
9	Structural features, chemical composition, antioxidant activities of organosolv lignins extracted from black and white sesame capsules and stalks. <i>Industrial Crops and Products</i> , 2021, 169, 113677.	5.2	15
10	Effects of various roasting temperatures on the structural and functional properties of starches isolated from tigernut tuber. <i>LWT - Food Science and Technology</i> , 2021, 151, 112149.	5.2	16
11	Effects of isolation conditions on structural and functional properties of the seed gum from Chinese quince (<i>Chaenomeles sinensis</i>). <i>Carbohydrate Polymers</i> , 2021, 273, 118538.	10.2	4
12	Structural Changes in Milled Wood Lignin (MWL) of Chinese Quince (<i>Chaenomeles sinensis</i>) Fruit Subjected to Subcritical Water Treatment. <i>Molecules</i> , 2021, 26, 398.	3.8	13
13	Simultaneous dewatering and wax extraction of Chinese winter jujube (<i>Ziziphus Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 Research, 2021, 27, 711-723.	0.6	0
14	Structural changes of lignin-carbohydrate complexes (LCCs) from Chinese quince fruits during the sequential fractionation of pectic and hemicellulosic polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2021, 192, 1256-1265.	7.5	1
15	Pectic polysaccharides extracted from sesame seed hull: Physicochemical and functional properties. <i>International Journal of Biological Macromolecules</i> , 2021, 192, 1075-1083.	7.5	17
16	Structure, rheological, thermal and antioxidant properties of cell wall polysaccharides from Chinese quince fruits. <i>International Journal of Biological Macromolecules</i> , 2020, 147, 1146-1155.	7.5	55
17	Improvement of the oxidative stability of cold-pressed sesame oil using products from the Maillard reaction of sesame enzymatically hydrolyzed protein and reducing sugars. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1524-1531.	3.5	21
18	Structural features and antioxidant activities of Chinese quince (<i>Chaenomeles sinensis</i>) fruits lignin during auto-catalyzed ethanol organosolv pretreatment. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 4348-4358.	7.5	48

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19	Effect of drying pretreatment methods on structure and properties of pectins extracted from Chinese quince fruit. <i>International Journal of Biological Macromolecules</i> , 2019, 137, 801-808.	7.5	47
20	Structural characterization of Chinese quince fruit lignin pretreated with enzymatic hydrolysis. <i>Bioresource Technology</i> , 2018, 262, 212-220.	9.6	28
21	Structural elucidation of lignin-carbohydrate complexes (LCCs) from Chinese quince (<i>Chaenomeles</i>) Tj ETQq1 1 0.784314 rgBT /Overl 7.5	7.5	31
22	Acetic acid lignins from Chinese quince fruit (<i>Chaenomeles sinensis</i>): effect of pretreatment on their structural features and antioxidant activities. <i>RSC Advances</i> , 2018, 8, 24923-24931.	3.6	21
23	Performance of sesame straw cellulose, hemicellulose, and lignin biochars as adsorbents in removing benzo(a)pyrene from edible oil. <i>Food Science and Technology</i> , 0, 42, .	1.7	3