Ling-Zhi Cheong

List of Publications by Year
in descending order

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117	3,309	136885	182361
papers	citations	32 h-index	51 g-index

123	123	123	3761
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	In vitro applicability of mixed soy lecithin-based liposomes with added several lipophilic agents as novel delivery systems for delivery of quercetin. Journal of Dispersion Science and Technology, 2023, 44, 1269-1277.	1.3	1
2	Dietary Sphingomyelin Metabolism and Roles in Gut Health and Cognitive Development. Advances in Nutrition, 2022, 13, 474-491.	2.9	13
3	Selective antibacterial activities and storage stability of curcumin-loaded nanoliposomes prepared from bovine milk phospholipid and cholesterol. Food Chemistry, 2022, 367, 130700.	4.2	26
4	Chemical characteristics and volatile compounds profiles in different muscle part of the farmed hybrid catfish (Clarias macrocephalus Ã— Clarias gariepinus). International Journal of Food Science and Technology, 2022, 57, 310-322.	1.3	4
5	Antioxidant activity and stability of endogenous peptides from farmed hybrid catfish (Clarias) Tj ETQq1 1 0.784314 rgBT /Overlock 1 Technology, 2022, 57, 1083-1092.	1.3	1
6	Combined effects of prior plasma-activated water soaking and whey protein isolate-ginger extract coating on the cold storage stability of Asian sea bass (Lates calcarifer) steak. Food Control, 2022, 135, 108787.	2.8	20
7	Phospholipidomics of bovine milk subjected to homogenization, thermal treatment and cold storage. Food Chemistry, 2022, 381, 132288.	4.2	5
8	Molecular Structures and In Vitro Bioactivities of Enzymatically Produced Porcine Placenta Peptides Fractionated by Ultrafiltration. Food and Bioprocess Technology, 2022, 15, 669-682.	2.6	3
9	Recovery of Functional Proteins from Pig Brain Using pH-Shift Processes. Foods, 2022, 11, 695.	1.9	2
10	Rice flour-emulgel as a bifunctional ingredient, stabiliser-cryoprotactant, for formulation of healthier frozen fish nugget. LWT - Food Science and Technology, 2022, 159, 113241.	2.5	9
11	Glochidion wallichianum Leaf Extract as a Natural Antioxidant in Sausage Model System. Foods, 2022, 11, 1547.	1.9	6
12	Impact of lecithin incorporation on gel properties of bigeye snapper (Priacanthus tayenus) surimi. International Journal of Food Science and Technology, 2021, 56, 2481-2491.	1.3	14
13	Role of antioxidants on physicochemical properties and in vitro bioaccessibility of Î²-carotene loaded nanoemulsion under thermal and cold plasma discharge accelerated tests. Food Chemistry, 2021, 339, 128157.	4.2	15
14	Biomimetic self-assembly of lipase-zeolitic imidazolate frameworks with enhanced biosensing of protox inhibiting herbicides. Analytical Methods, 2021, 13, 4974-4984.	1.3	6
15	Proline-Modified UIO-66 as Nanocarriers to Enhance Candida rugosa Lipase Catalytic Activity and Stability for Electrochemical Detection of Nitrofen. ACS Applied Materials & Interfaces, 2021, 13, 4146-4155.	4.0	20
16	Potential Residual Contaminants in Edible Bird's Nest. Frontiers in Pharmacology, 2021, 12, 631136.	1.6	12
17	Practical use of Î²â€carotene€loaded nanoemulsion as a functional colorant in sausages made from goat meat surimiâ€like material. International Journal of Food Science and Technology, 2021, 56, 4000-4008.	1.3	3
18	Rice bran oil emulgel as a pork back fat alternate for semi-dried fish sausage. PLoS ONE, 2021, 16, e0250512.	1.1	6

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19	Physico-chemical aspects of Thai fermented fish viscera, Tai-Pla, curry powder processed by hot air drying and hybrid microwave-infrared drying. PLoS ONE, 2021, 16, e0253834.	1.1	4
20	Insights into the effects of dietary supplements on the nutritional composition and growth performance of sago palm weevil (Rhynchophorus ferrugineus) larvae. Food Chemistry, 2021, 363, 130279.	4.2	13
21	Effects of dairy processing on phospholipidome, in-vitro digestion and Caco-2 cellular uptake of bovine milk. Food Chemistry, 2021, 364, 130426.	4.2	6
22	Potential of Producing Flavonoids Using Cyanobacteria As a Sustainable Chassis. Journal of Agricultural and Food Chemistry, 2021, 69, 12385-12401.	2.4	10
23	Porcine placenta hydrolysate as an alternate functional food ingredient: In vitro antioxidant and antibacterial assessments. PLoS ONE, 2021, 16, e0258445.	1.1	8
24	High hydrogen peroxide concentration-low exposure time of plasma-activated water (PAW): A novel approach for shelf-life extension of Asian sea bass (Lates calcarifer) steak. Innovative Food Science and Emerging Technologies, 2021, 74, 102861.	2.7	18
25	Reduced Washing Cycle for Sustainable Mackerel (Rastrelliger kanagurta) Surimi Production: Evaluation of Bio-Physico-Chemical, Rheological, and Gel-Forming Properties. Foods, 2021, 10, 2717.	1.9	16
26	Compositional Features and Nutritional Value of Pig Brain: Potential and Challenges as a Sustainable Source of Nutrients. Foods, 2021, 10, 2943.	1.9	6
27	Characterization of Antioxidant Peptides from Thai Traditional Semi-Dried Fermented Catfish. Fermentation, 2021, 7, 262.	1.4	4
28	Comparative Effect of Frying and Baking on Chemical, Physical, and Microbiological Characteristics of Frozen Fish Nuggets. Foods, 2021, 10, 3158.	1.9	3
29	Production, safety, health effects and applications of diacylglycerol functional oil in food systems: a review. Critical Reviews in Food Science and Nutrition, 2020, 60, 2509-2525.	5.4	47
30	Monitoring of heat-induced carcinogenic compounds (3-monochloropropane-1,2-diol esters and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	1.6	17
31	Fabrication of Concentrated Palm Olein-Based Diacylglycerol Oilâ€“Soybean Oil Blend Oil-In-Water Emulsion: In-Depth Study of the Rheological Properties and Storage Stability. Foods, 2020, 9, 877.	1.9	14
32	Phospholipidâ€“Protein Structured Membrane for Microencapsulation of DHA Oil and Evaluation of Its In Vitro Digestibility: Inspired by Milk Fat Globule Membrane. Journal of Agricultural and Food Chemistry, 2020, 68, 6190-6201.	2.4	33
33	Hierarchical macro-microporous ZIF-8 nanostructures as efficient nano-lipase carriers for rapid and direct electrochemical detection of nitrogenous diphenyl ether pesticides. Sensors and Actuators B: Chemical, 2020, 321, 128477.	4.0	40
34	Melamine-based Covalent Organic Polymers (MCOPs) as Lipase Nanocarrier for Recyclable Esters Hydrolysis and Transesterification. Journal of Oleo Science, 2020, 69, 627-634.	0.6	0
35	Preservation of chilled Asian sea bass (Lates calcarifer) steak by whey protein isolate coating containing polyphenol extract from ginger, lemongrass, or green tea. Food Control, 2020, 118, 107400.	2.8	54
36	Curcumin-loaded liposomes prepared from bovine milk and krill phospholipids: Effects of chemical composition on storage stability, in-vitro digestibility and anti-hyperglycemic properties. Food Research International, 2020, 136, 109301.	2.9	31

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37	Lab on a tip: Applications of functional atomic force microscopy for the study of electrical properties in biology. Acta Biomaterialia, 2019, 99, 33-52.	4.1	25
38	Single-Atom-Thick Active Layers Realized in Nanolaminated Ti₃(Al_xCu_{1â€“x})C₂ and Its Artificial Enzyme Behavior. ACS Nano, 2019, 13, 9198-9205.	7.3	59
39	Effects of shortening and baking temperature on quality, MCPD ester and glycidyl ester content of conventional baked cake. LWT - Food Science and Technology, 2019, 116, 108553.	2.5	15
40	Oxidation and Polymerization of Triacylglycerols: In-Depth Investigations towards the Impact of Heating Profiles. Foods, 2019, 8, 475.	1.9	23
41	Direct study of the electrical properties of PC12 cells and hippocampal neurons by EFM and KPFM. Nanoscale Advances, 2019, 1, 537-545.	2.2	21
42	iTRAQ-Based Quantitative Proteomic Profiling of Staphylococcus aureus Under Different Osmotic Stress Conditions. Frontiers in Microbiology, 2019, 10, 1082.	1.5	16
43	Simultaneous profiling of vitamin D metabolites in serum by supercritical fluid chromatography-tandem mass spectrometry (SFC-MS/MS). Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2019, 1120, 16-23.	1.2	17
44	A case study of the electrical properties of astrocytes by multimode AFM. Journal of Microscopy, 2019, 275, 75-81.	0.8	5
45	Electrochemical Biosensing of Chilled Seafood Freshness by Xanthine Oxidase Immobilized on Copper-Based Metalâ€“Organic Framework Nanofiber Film. Food Analytical Methods, 2019, 12, 1715-1724.	1.3	36
46	Beyond imaging: Applications of atomic force microscopy for the study of Lithium-ion batteries. Ultramicroscopy, 2019, 204, 34-48.	0.8	39
47	Examination of Alzheimer's disease by a combination of electrostatic force and mechanical measurement. Journal of Microscopy, 2019, 275, 66-72.	0.8	4
48	Effects of microwave irradiation on the distribution of sinapic acid and its derivatives in rapeseed and the antioxidant evaluation. LWT - Food Science and Technology, 2019, 108, 310-318.	2.5	22
49	Lipase-catalyzed selective enrichment of omega-3 polyunsaturated fatty acids in acylglycerols of cod liver and linseed oils: Modeling the binding affinity of lipases and fatty acids. International Journal of Biological Macromolecules, 2019, 123, 261-268.	3.6	24
50	Direct, selective and ultrasensitive electrochemical biosensing of methyl parathion in vegetables using Burkholderia cepacia lipase@MOF nanofibers-based biosensor. Talanta, 2019, 197, 356-362.	2.9	87
51	Direct investigation of charge transfer in neurons by electrostatic force microscopy. Ultramicroscopy, 2019, 196, 24-32.	0.8	8
52	Pyrolytic carbon derived from spent coffee grounds as anode for sodium-ion batteries. Carbon Resources Conversion, 2018, 1, 104-108.	3.2	46
53	Tuna Oil Alleviates <scp>d</scp>-Galactose Induced Aging in Mice Accompanied by Modulating Gut Microbiota and Brain Protein Expression. Journal of Agricultural and Food Chemistry, 2018, 66, 5510-5520.	2.4	23
54	In silicoanalysis andin vivotests of the tuna dark muscle hydrolysate anti-oxidation effect. RSC Advances, 2018, 8, 14109-14119.	1.7	19

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55	Modulation of gut microbiota by dietary supplementation with tuna oil and algae oil alleviates the effects of D-galactose-induced ageing. Applied Microbiology and Biotechnology, 2018, 102, 2791-2801.	1.7	21
56	Modulation of solid electrolyte interphase of lithium-ion batteries by LiDFOB and LiBOB electrolyte additives. Applied Surface Science, 2018, 441, 265-271.	3.1	73
57	Direct Observation of the Growth of Lithium Dendrites on Graphite Anodes by Operando ECâ€AFM. Small Methods, 2018, 2, 1700298.	4.6	133
58	Rapid detection of adulterated peony seed oil by electronic nose. Journal of Food Science and Technology, 2018, 55, 2152-2159.	1.4	31
59	Characterization of potential plasma biomarkers related to cognitive impairment by untargeted profiling of phospholipids using the HILIC-ESI-IT-TOF-MS system. Analytical and Bioanalytical Chemistry, 2018, 410, 2937-2948.	1.9	12
60	Characterization of phospholipid profiles in six kinds of nut using HILIC-ESI-IT-TOF-MS system. Food Chemistry, 2018, 240, 1171-1178.	4.2	34
61	Lipid Profiling, Particle Size Determination, and in Vitro Simulated Gastrointestinal Lipolysis of Mature Human Milk and Infant Formula. Journal of Agricultural and Food Chemistry, 2018, 66, 12042-12050.	2.4	37
62	Immobilization of Candida antarctica Lipase B onto organically-modified SBA-15 for efficient production of soybean-based mono and diacylglycerols. International Journal of Biological Macromolecules, 2018, 120, 886-895.	3.6	24
63	Thermal stability of solid electrolyte interphase of lithium-ion batteries. Applied Surface Science, 2018, 454, 61-67.	3.1	26
64	Lipase@ZIF-8 nanoparticles-based biosensor for direct and sensitive detection of methyl parathion. Electrochimica Acta, 2018, 283, 509-516.	2.6	68
65	Sex-Based Differences in Gut Microbiota Composition in Response to Tuna Oil and Algae Oil Supplementation in a D-galactose-Induced Aging Mouse Model. Frontiers in Aging Neuroscience, 2018, 10, 187.	1.7	22
66	In-situ study of surface structure evolution of silicon anodes by electrochemical atomic force microscopy. Applied Surface Science, 2018, 452, 67-74.	3.1	45
67	Fingerprinting of Phospholipid Molecular Species from Human Milk and Infant Formula Using HILIC-ESI-IT-TOF-MS and Discriminatory Analysis by Principal Component Analysis. Journal of Agricultural and Food Chemistry, 2018, 66, 7131-7138.	2.4	40
68	Relationship Between Physicochemical Properties and Moisture Barrier Property of Confectionery Coating Fats. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 425-433.	0.8	4
69	Dietary krill oil enhances neurocognitive functions and modulates proteomic changes in brain tissues of <scp>d</scp>-galactose induced aging mice. Food and Function, 2017, 8, 2038-2045.	2.1	22
70	Structural modulation of gut microbiota in Bama minipigs in response to treatment with a â€œgrowth-promoting agentâ€, salbutamol. Applied Microbiology and Biotechnology, 2017, 101, 5809-5818.	1.7	7
71	Heavy metal detoxification by recombinant ferritin from Apostichopus japonicus. RSC Advances, 2017, 7, 41909-41918.	1.7	14
72	Enhanced catalytic stability of lipase immobilized on oxidized and disulfide-rich eggshell membrane for esters hydrolysis and transesterification. International Journal of Biological Macromolecules, 2017, 105, 1328-1336.	3.6	20

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73	Facile fabrication of a stable and recyclable lipase@amine-functionalized ZIF-8 nanoparticles for esters hydrolysis and transesterification. Journal of Nanoparticle Research, 2017, 19, 1.	0.8	43
74	Nanostructured Phosphorus Doped Silicon/Graphite Composite as Anode for High-Performance Lithium-Ion Batteries. ACS Applied Materials & Interfaces, 2017, 9, 23672-23678.	4.0	120
75	Ionic Liquids in the Synthesis ofÂAntioxidant Targeted Compounds. , 2016, , 317-346.		0
76	Mitigation of 3-Monochloro-1,2-propanediol Ester Formation by Radical Scavengers. Journal of Agricultural and Food Chemistry, 2016, 64, 5887-5892.	2.4	44
77	Physical Properties of Soybean Oleogels and Oil Migration Evaluation in Model Praline System. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1075-1084.	0.8	59
78	Mono- and tetra-substituted zinc(II) phthalocyanines containing morpholinyl moieties: Synthesis, antifungal photodynamic activities, and structure-activity relationships. European Journal of Medicinal Chemistry, 2016, 114, 380-389.	2.6	42
79	Are Ionic Liquids Ready for Lipids Processing?. , 2016, , 1-9.		2
80	Enzymatic preparation and characterization of soybean lecithin-based emulsifiers. Grasas Y Aceites, 2016, 67, 168.	0.3	3
81	Effects of Sucrose Esters on Isothermal Crystallization of Palm Oilâ€based Blend. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 277-286.	0.8	22
82	Composition and microstructure of colostrum and mature bovine milk fat globule membrane. Food Chemistry, 2015, 185, 362-370.	4.2	52
83	Water and Fat Mobility in Myofibrillar Protein gels Explored by Low-Field NMR. Food Biophysics, 2015, 10, 316-323.	1.4	17
84	Preparation of Human Milk Fat Substitutes from Lard by Lipaseâ€Catalyzed Interesterification Based on Triacylglycerol profiles. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1987-1998.	0.8	12
85	Influence of lipid type on water and fat mobility in fermented sausages studied by low-field NMR. Meat Science, 2014, 96, 617-622.	2.7	42
86	Characterization and Oxidative Stability of Human Milk Fat Substitutes Enzymatically Produced from Palm Stearin. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 481-495.	0.8	8
87	Strategies to obtain high content of monoacylglycerols. European Journal of Lipid Science and Technology, 2014, 116, 97-107.	1.0	28
88	Alginate oligosaccharides: Enzymatic preparation and antioxidant property evaluation. Food Chemistry, 2014, 164, 185-194.	4.2	180
89	Chemo-enzymatic Synthesis of Novel Î²-Hydroxy-Î²-methylbutyric Acid (HMB)â€“Medium Chain Triacylglycerol (MCT) Complexes. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 919-922.	0.8	0
90	High yield of monoacylglycerols production through lowâ€temperature chemical and enzymatic glycerolysis. European Journal of Lipid Science and Technology, 2013, 115, 684-690.	1.0	28

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91	Lipid Composition Analysis of Milk Fats from Different Mammalian Species: Potential for Use as Human Milk Fat Substitutes. Journal of Agricultural and Food Chemistry, 2013, 61, 7070-7080.	2.4	155
92	Model for Human Milk Fat Substitute Evaluation Based on Triacylglycerol Composition Profile. Journal of Agricultural and Food Chemistry, 2013, 61, 167-175.	2.4	76
93	Oxidative Stability of Enzymatically Processed Oils and Fats. , 2013, , 211-242.		0
94	Facile Synthesis of Phosphatidyl Saccharides for Preparation of Anionic Nanoliposomes with Enhanced Stability. PLoS ONE, 2013, 8, e73891.	1.1	18
95	Syntheses, characterization and future outlook of structured phospholipids. Lipid Technology, 2012, 24, 247-249.	0.3	0
96	Preparation of Human Milk Fat Substitutes from Palm Stearin with Arachidonic and Docosahexaenoic Acid: Combination of Enzymatic and Physical Methods. Journal of Agricultural and Food Chemistry, 2012, 60, 9415-9423.	2.4	41
97	Phospholipase D (PLD) catalyzed synthesis of phosphatidyl-glucose in biphasic reaction system. Food Chemistry, 2012, 135, 373-379.	4.2	27
98	Human Milk Fat Globules from Different Stages of Lactation: A Lipid Composition Analysis and Microstructure Characterization. Journal of Agricultural and Food Chemistry, 2012, 60, 7158-7167.	2.4	144
99	SURFACE ACTIVE LIPIDS AS ENCAPSULATION AGENTS AND DELIVERY VEHICLES. , 2012, , 15-51.		2
100	Enzymatic Production of ABA-Type Structured Lipids Containing Omega-3 and Medium-Chain Fatty Acids: Effects of Different Acyl Donors on the Acyl Migration Rate. Food and Bioprocess Technology, 2012, 5, 541-547.	2.6	28
101	Extraction and Enrichment of n-3 Polyunsaturated Fatty Acids and Ethyl Esters through Reversible Ï€â€“Ï€ Complexation with Aromatic Rings Containing Ionic Liquids. Journal of Agricultural and Food Chemistry, 2011, 59, 8961-8967.	2.4	40
102	Physicochemical Properties and Sensory Attributes of Medium- and Long-Chain Triacylglycerols (MLCT)-Enriched Bakery Shortening. Food and Bioprocess Technology, 2011, 4, 587-596.	2.6	16
103	Camelina sativa Oil Deodorization: Balance Between Free Fatty Acids and Color Reduction and Isomerized Byproducts Formation. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 581-588.	0.8	11
104	Lowâ€Temperature Chemical Glycerolysis: An Evaluation of Substrates Miscibility on Reaction Rate. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1077-1079.	0.8	3
105	Lardâ€based fats healthier than lard: Enzymatic synthesis, physicochemical properties and applications. Lipid Technology, 2011, 23, 6-9.	0.3	5
106	Baking performance of palm diacylglycerol bakery fats and sensory evaluation of baked products. European Journal of Lipid Science and Technology, 2011, 113, 253-261.	1.0	17
107	Deodorization optimization of Camelina sativa oil: Oxidative and sensory studies. European Journal of Lipid Science and Technology, 2011, 113, 513-521.	1.0	13
108	Physicochemical, textural and viscoelastic properties of palm diacylglycerol bakery shortening during storage. Journal of the Science of Food and Agriculture, 2010, 90, 2310-2317.	1.7	23

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109	Production of diacylglycerols through low-temperature chemical glycerolysis. Food Chemistry, 2010, 122, 228-232.	4.2	49
110	Physical and sensory characteristics of pork sausages from enzymatically modified blends of lard and rapeseed oil during storage. Meat Science, 2010, 85, 691-699.	2.7	17
111	An Efficient Binary Solvent Mixture for Monoacylglycerol Synthesis by Enzymatic Glycerolysis. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 783-789.	0.8	65
112	Physicochemical, Textural and Viscoelastic Properties of Palm Diacylglycerol Bakery Margarine During Storage. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 723-731.	0.8	30
113	Response surface modeling of 1-stearoyl-3(2)-oleoyl glycerol production in a pilot packed-bed immobilized Rhizomucor miehei lipase reactor. Journal of Molecular Catalysis B: Enzymatic, 2009, 57, 136-144.	1.8	9
114	Physical Characterization of Lard Partial Acylglycerols and Their Effects on Melting and Crystallization Properties of Blends with Rapeseed Oil. Journal of Agricultural and Food Chemistry, 2009, 57, 5020-5027.	2.4	76
115	Diacylglycerol and Triacylglycerol as Responses in a Dual Response Surface-Optimized Process for Diacylglycerol Production by Lipase-Catalyzed Esterification in a Pilot Packed-Bed Enzyme Reactor. Journal of Agricultural and Food Chemistry, 2007, 55, 5595-5603.	2.4	28
116	Production of a diacylglycerol-enriched palm olein using lipase-catalyzed partial hydrolysis: Optimization using response surface methodology. Food Chemistry, 2007, 105, 1614-1622.	4.2	99
117	Development of a reliable pH-STAT in-vitro model for gastrointestinal digestion of lipids and application for infant formula. Food Science and Technology, 0, 42, .	0.8	3