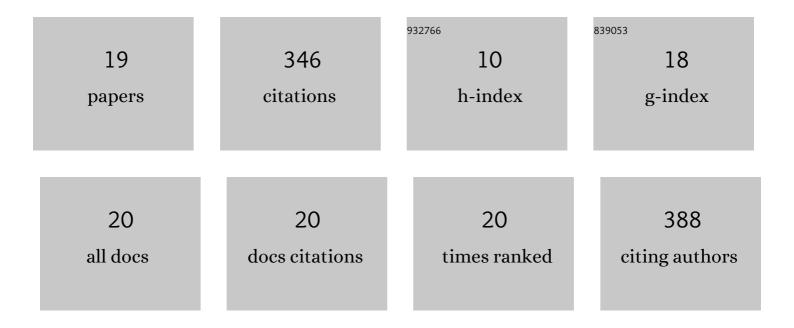
Peng-Zhan Liu

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Novel Soy β-Conglycinin Core–Shell Nanoparticles As Outstanding Ecofriendly Nanocarriers for Curcumin. Journal of Agricultural and Food Chemistry, 2019, 67, 6292-6301.	2.4	54
2	Benefits, deleterious effects and mitigation of methylglyoxal in foods: A critical review. Trends in Food Science and Technology, 2021, 107, 201-212.	7.8	44
3	Characterisation of phenolics in fruit septum of Juglans regia Linn. by ultra performance liquid chromatography coupled with Orbitrap mass spectrometer. Food Chemistry, 2019, 286, 669-677.	4.2	36

4 Identification and Antioxidant Activity of Flavonoids Extracted from Xinjiang Jujube (Ziziphus jujube) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5

5	Regulation of phytochemicals in fruits and berries by environmental variation—Sugars and organic acids. Journal of Food Biochemistry, 2019, 43, e12642.	1.2	30
6	Phytochemical Profiling and Fingerprint Analysis of Chinese Jujube (Ziziphus jujuba Mill.) Leaves of 66 Cultivars from Xinjiang Province. Molecules, 2019, 24, 4528.	1.7	22
7	Modification of rice protein with glutaminase for improved structural and sensory properties. International Journal of Food Science and Technology, 2019, 54, 2458-2467.	1.3	18
8	An Innovative Deacidification Approach for Producing Partial Glycerides-Free Rice Bran Oil. Food and Bioprocess Technology, 2017, 10, 1154-1161.	2.6	15
9	Identification of a 5-Hydroxymethylfurfural–Lysine Schiff Base and Its Cytotoxicity in Three Cell Lines. Journal of Agricultural and Food Chemistry, 2019, 67, 10214-10221.	2.4	15
10	Pulverizing processes affect the chemical quality and thermal property of black, white, and green pepper (Piper nigrum L.). Journal of Food Science and Technology, 2018, 55, 2130-2142.	1.4	14
11	Cytotoxicity of adducts formed between quercetin and methylglyoxal in PC-12 cells. Food Chemistry, 2021, 352, 129424.	4.2	12
12	Immobilization ofCandida antarcticaLipase B Onto ECR1030 Resin and its Application in the Synthesis of n-3 PUFA-Rich Triacylglycerols. European Journal of Lipid Science and Technology, 2017, 119, 1700266.	1.0	10
13	Identification and cytotoxic evaluation of the novel rutin–methylglyoxal adducts with dione structures in vivo and in foods. Food Chemistry, 2022, 377, 132008.	4.2	9
14	Rapid Determination of Ractopamine in Porcine Urine by a Fluorescence Immunochromatography Assay. Analytical Letters, 2016, 49, 2165-2176.	1.0	8
15	Deep Eutectic Solvents Enable the Enhanced Production of <i>nâ€3</i> PUFAâ€Enriched Triacylglycerols. European Journal of Lipid Science and Technology, 2017, 119, 1700300.	1.0	8
16	Recovered <i>Camellia oleifera</i> lecithin by acid and enzymatic oilâ€degumming: chemical composition and emulsifying properties. International Journal of Food Science and Technology, 2020, 55, 3008-3018.	1.3	7
17	Substrate selectivity and optimization of immobilized SMG1â€F278N lipase in synthesis of propylene glycol monooleate. European Journal of Lipid Science and Technology, 2017, 119, 1600423.	1.0	3
18	Widely Targeted UHPLC-MS/MS Metabolomic Analysis on the Chemical Variation in Blueberry-Filled Pastries During Processing. Frontiers in Nutrition, 2020, 7, 569172.	1.6	2

#	Article	IF	CITATIONS
19	A Comparative Study of Milk Fat Extracted from the Milk of Different Goat Breeds in China: Fatty Acids, Triacylglycerols and Thermal and Spectroscopic Characterization. Biomolecules, 2022, 12, 730.	1.8	2