Peng-Zhan Liu

List of Publications by Year
in descending order

19	346	932766 10	839053 18
papers	citations	h-index	g-index

20	20	20	388
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Novel Soy Î²-Conglycinin Coreâ€“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	1.7	36
5	Regulation of phytochemicals in fruits and berries by environmental variationâ€”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-Hydroxymethylfurfuralâ€“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 rutinâ€“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 nâ€3 PUFAâ€Enriched Triacylglycerols. European Journal of Lipid Science and Technology, 2017, 119, 1700300.	1.0	8
16	Recovered Camellia oleifera 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