

# Peng-Zhan Liu

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

19  
papers

176  
citations

9  
h-index

12  
g-index

20  
ext. papers

256  
ext. citations

5.3  
avg, IF

3.13  
L-index

#	Paper	IF	Citations
19	Novel Soy $\beta$ -Conglycinin Core-Shell Nanoparticles As Outstanding Ecofriendly Nanocarriers for Curcumin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 6292-6301	5.7	25
18	Identification and Antioxidant Activity of Flavonoids Extracted from Xinjiang Jujube (.) Leaves with Ultra-High Pressure Extraction Technology. <i>Molecules</i> , <b>2018</b> , 24,	4.8	21
17	Characterisation of phenolics in fruit septum of <i>Juglans regia</i> Linn. by ultra performance liquid chromatography coupled with Orbitrap mass spectrometer. <i>Food Chemistry</i> , <b>2019</b> , 286, 669-677	8.5	20
16	Benefits, deleterious effects and mitigation of methylglyoxal in foods: A critical review. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 107, 201-212	15.3	18
15	Regulation of phytochemicals in fruits and berries by environmental variation-Sugars and organic acids. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e12642	3.3	13
14	Phytochemical Profiling and Fingerprint Analysis of Chinese Jujube ( Mill.) Leaves of 66 Cultivars from Xinjiang Province. <i>Molecules</i> , <b>2019</b> , 24,	4.8	11
13	An Innovative Deacidification Approach for Producing Partial Glycerides-Free Rice Bran Oil. <i>Food and Bioprocess Technology</i> , <b>2017</b> , 10, 1154-1161	5.1	10
12	Identification of a 5-Hydroxymethylfurfural-Lysine Schiff Base and Its Cytotoxicity in Three Cell Lines. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 10214-10221	5.7	10
11	Pulverizing processes affect the chemical quality and thermal property of black, white, and green pepper ( L.). <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 2130-2142	3.3	10
10	Immobilization of <i>Candida antarctica</i> Lipase B Onto ECR1030 Resin and its Application in the Synthesis of n-3 PUFA-Rich Triacylglycerols. <i>European Journal of Lipid Science and Technology</i> , <b>2017</b> , 119, 1700266	3	7
9	Modification of rice protein with glutaminase for improved structural and sensory properties. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 2458-2467	3.8	7
8	Rapid Determination of Ractopamine in Porcine Urine by a Fluorescence Immunochromatography Assay. <i>Analytical Letters</i> , <b>2016</b> , 49, 2165-2176	2.2	7
7	Deep Eutectic Solvents Enable the Enhanced Production of n-3 PUFA-Enriched Triacylglycerols. <i>European Journal of Lipid Science and Technology</i> , <b>2017</b> , 119, 1700300	3	5
6	Recovered <i>Camellia oleifera</i> lecithin by acid and enzymatic oil-degumming: chemical composition and emulsifying properties. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 3008-3018	3.8	4
5	Cytotoxicity of adducts formed between quercetin and methylglyoxal in PC-12 cells. <i>Food Chemistry</i> , <b>2021</b> , 352, 129424	8.5	3
4	Substrate selectivity and optimization of immobilized SMG1-F278N lipase in synthesis of propylene glycol monooleate. <i>European Journal of Lipid Science and Technology</i> , <b>2017</b> , 119, 1600423	3	2
3	Widely Targeted UHPLC-MS/MS Metabolomic Analysis on the Chemical Variation in Blueberry-Filled Pastries During Processing. <i>Frontiers in Nutrition</i> , <b>2020</b> , 7, 569172	6.2	1

2	Identification and cytotoxic evaluation of the novel rutin-methylglyoxal adducts with dione structures in vivo and in foods.. <i>Food Chemistry</i> , <b>2022</b> , 377, 132008	8.5	1
1	A Comparative Study of Milk Fat Extracted from the Milk of Different Goat Breeds in China: Fatty Acids, Triacylglycerols and Thermal and Spectroscopic Characterization. <i>Biomolecules</i> , <b>2022</b> , 12, 730	5.9	0