

Ying Li

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

1,083
citations

516710

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677142

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docs citations

22
times ranked

1404
citing authors

#	ARTICLE	IF	CITATIONS
1	Sustainable Valorization of <i>Litsea cubeba</i> (Lour.) Pers. Residue as the New Lauric Oil Source Using Alternative Green Extraction and Refining Methods. <i>Foods</i> , 2022, 11, 2047.	4.3	4
2	Comparison between synthetic and rosemary-based antioxidants for the deep frying of French fries in refined soybean oils evaluated by chemical and non-destructive rapid methods. <i>Food Chemistry</i> , 2021, 335, 127638.	8.2	56
3	Potential of using basa catfish oil as a promising alternative deep-frying medium: A thermo-oxidative stability study. <i>Food Research International</i> , 2021, 141, 109897.	6.2	9
4	An Overview on Total Valorization of <i>Litsea cubeba</i> as a New Woody Oil Plant Resource toward a Zero-Waste Biorefinery. <i>Molecules</i> , 2021, 26, 3948.	3.8	6
5	<i>Litsea cubeba</i> kernel oil as a promising new medium-chain saturated fatty acid feedstock for biolubricant base oil synthesis. <i>Industrial Crops and Products</i> , 2021, 167, 113564.	5.2	22
6	Production, safety, health effects and applications of diacylglycerol functional oil in food systems: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2509-2525.	10.3	47
7	Towards a Zero-Waste Biorefinery Using Edible Oils as Solvents for the Green Extraction of Volatile and Non-Volatile Bioactive Compounds from Rosemary. <i>Antioxidants</i> , 2019, 8, 140.	5.1	21
8	A low trans margarine fat analog to beef tallow for healthier formulations: Optimization of enzymatic interesterification using soybean oil and fully hydrogenated palm oil. <i>Food Chemistry</i> , 2018, 255, 405-413.	8.2	62
9	The effect of alternative solvents to n-hexane on the green extraction of <i>Litsea cubeba</i> kernel oils as new oil sources. <i>Industrial Crops and Products</i> , 2018, 126, 340-346.	5.2	43
10	Production of diacylglycerol-enriched oils by enzymatic interesterification and molecular distillation using soybean oil and distilled saturated monoacylglycerol. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600332.	1.5	17
11	The synergy of Box-Behnken designs on the optimization of polysaccharide extraction from mulberry leaves. <i>Industrial Crops and Products</i> , 2017, 99, 70-78.	5.2	41
12	K ₂ CO ₃ -loaded hydrotalcite: A promising heterogeneous solid base catalyst for biolubricant base oil production from waste cooking oils. <i>Applied Catalysis B: Environmental</i> , 2017, 209, 118-127.	20.2	47
13	Vegetable Oils as Alternative Solvents for Green Oleo-Extraction, Purification and Formulation of Food and Natural Products. <i>Molecules</i> , 2017, 22, 1474.	3.8	114
14	Antifungal power of citrus essential oils against potato late blight causative agent. <i>Journal of Essential Oil Research</i> , 2015, 27, 169-176.	2.7	17
15	Comprehension of direct extraction of hydrophilic antioxidants using vegetable oils by polar paradox theory and small angle X-ray scattering analysis. <i>Food Chemistry</i> , 2015, 173, 873-880.	8.2	26
16	Optimization of Procedures for In-Line Extraction of Lipids and Polyphenols from Grape Seeds. <i>Food Analytical Methods</i> , 2014, 7, 459-464.	2.6	8
17	Evaluation of alternative solvents for improvement of oil extraction from rapeseeds. <i>Comptes Rendus Chimie</i> , 2014, 17, 242-251.	0.5	74
18	Direct green extraction of volatile aroma compounds using vegetable oils as solvents: Theoretical and experimental solubility study. <i>LWT - Food Science and Technology</i> , 2014, 59, 724-731.	5.2	48

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19	Green ultrasound-assisted extraction of carotenoids based on the bio-refinery concept using sunflower oil as an alternative solvent. <i>Ultrasonics Sonochemistry</i> , 2013, 20, 12-18.	8.2	201
20	Solvent-free microwave extraction of bioactive compounds provides a tool for green analytical chemistry. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 47, 1-11.	11.4	195
21	Microwave-Assisted Extraction of Antioxidants and Food Colors. <i>Food Engineering Series</i> , 2012, , 103-125.	0.7	7
22	From Laboratory to Industry: Scale-Up, Quality, and Safety Consideration for Microwave-Assisted Extraction. <i>Food Engineering Series</i> , 2012, , 207-229.	0.7	18