

Guohua Zhang

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

231
citations

1162367

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1125271

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docs citations

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times ranked

90
citing authors

#	ARTICLE	IF	CITATIONS
1	Expression and characterization of a novel lipase from <i>Bacillus licheniformis</i> NCU CS-5 for application in enhancing fatty acids flavor release for low-fat cheeses. <i>Food Chemistry</i> , 2022, 368, 130868.	4.2	16
2	Improving effect of phytase treatment on the functional properties and in vitro digestibility of protein isolate from <i>Cinnamomum camphora</i> seed kernel. <i>LWT - Food Science and Technology</i> , 2022, 155, 112948.	2.5	6
3	Effects of preheat treatment and polyphenol grafting on the structural, emulsifying and rheological properties of protein isolate from <i>Cinnamomum camphora</i> seed kernel. <i>Food Chemistry</i> , 2022, 377, 132044.	4.2	16
4	Green synthesis of polydopamine functionalized magnetic mesoporous biochar for lipase immobilization and its application in interesterification for novel structured lipids production. <i>Food Chemistry</i> , 2022, 379, 132148.	4.2	16
5	Lauric Triglyceride Ameliorates High-Fat-Diet-Induced Obesity in Rats by Reducing Lipogenesis and Increasing Lipolysis and β^2 -Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9157-9166.	2.4	24
6	High Dietary Intervention of Lauric Triglyceride Might be Harmful to Its Improvement of Cholesterol Metabolism in Obese Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4453-4463.	2.4	9
7	Influence of phenolic compounds on the structural characteristics, functional properties and antioxidant activities of Alcalase-hydrolyzed protein isolate from <i>Cinnamomum camphora</i> seed kernel. <i>LWT - Food Science and Technology</i> , 2021, 148, 111799.	2.5	17
8	Effect of in vitro digestion of <i>Cudrania cochinchinensis</i> root extracts on phenolic compounds, bioactivity, bioaccessibility and cytotoxicity on HepG2 cells. <i>European Food Research and Technology</i> , 2021, 247, 2945-2959.	1.6	5
9	Covalent modification by phenolic extract improves the structural properties and antioxidant activities of the protein isolate from <i>Cinnamomum camphora</i> seed kernel. <i>Food Chemistry</i> , 2021, 352, 129377.	4.2	41
10	Assessment of the effect of ethanol extracts from <i>Cinnamomum camphora</i> seed kernel on intestinal inflammation using simulated gastrointestinal digestion and a Caco-2/RAW264.7 co-culture system. <i>Food and Function</i> , 2021, 12, 9197-9210.	2.1	8
11	Influence of phenolic compounds on physicochemical and functional properties of protein isolate from <i>Cinnamomum camphora</i> seed kernel. <i>Food Hydrocolloids</i> , 2020, 102, 105612.	5.6	44
12	Effects of medium- and long-chain fatty acids on acetaminophen- or rifampicin-induced hepatocellular injury. <i>Food Science and Nutrition</i> , 2020, 8, 3590-3601.	1.5	4
13	Ethanol extracts from <i>Cinnamomum camphora</i> seed kernel: Potential bioactivities as affected by alkaline hydrolysis and simulated gastrointestinal digestion. <i>Food Research International</i> , 2020, 137, 109363.	2.9	25
14	Structural characteristics of the soil fauna community in beach wetlands of the Poyang Lake region. <i>Turkish Journal of Zoology</i> , 2019, 43, 379-387.	0.4	0