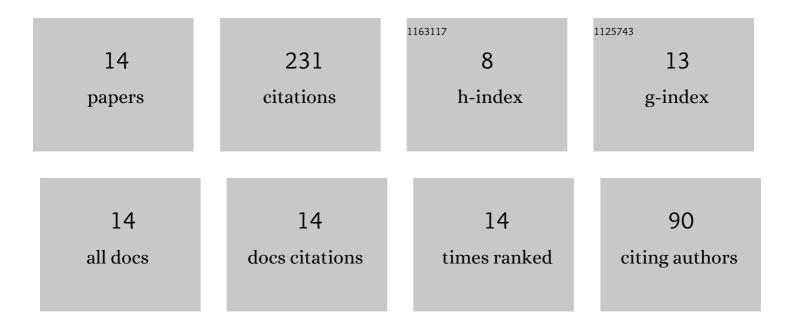
Guohua Zhang

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Expression and characterization of a novel lipase from Bacillus licheniformis NCU CS-5 for application in enhancing fatty acids flavor release for low-fat cheeses. Food Chemistry, 2022, 368, 130868.	8.2	16
2	Improving effect of phytase treatment on the functional properties and in vitro digestibility of protein isolate from Cinnamomum camphora seed kernel. LWT - Food Science and Technology, 2022, 155, 112948.	5.2	6
3	Effects of preheat treatment and polyphenol grafting on the structural, emulsifying and rheological properties of protein isolate from Cinnamomum camphora seed kernel. Food Chemistry, 2022, 377, 132044.	8.2	16
4	Green synthesis of polydopamine functionalized magnetic mesoporous biochar for lipase immobilization and its application in interesterification for novel structured lipids production. Food Chemistry, 2022, 379, 132148.	8.2	16
5	Lauric Triglyceride Ameliorates High-Fat-Diet-Induced Obesity in Rats by Reducing Lipogenesis and Increasing Lipolysis and β-Oxidation. Journal of Agricultural and Food Chemistry, 2021, 69, 9157-9166.	5.2	24
6	High Dietary Intervention of Lauric Triglyceride Might be Harmful to Its Improvement of Cholesterol Metabolism in Obese Rats. Journal of Agricultural and Food Chemistry, 2021, 69, 4453-4463.	5.2	9
7	Influence of phenolic compounds on the structural characteristics, functional properties and antioxidant activities of Alcalase-hydrolyzed protein isolate from Cinnamomum camphora seed kernel. LWT - Food Science and Technology, 2021, 148, 111799.	5.2	17
8	Effect of in vitro digestion of Cudrania cochinchinensis root extracts on phenolic compounds, bioactivity, bioaccessibility and cytotoxicity on HepG2 cells. European Food Research and Technology, 2021, 247, 2945-2959.	3.3	5
9	Covalent modification by phenolic extract improves the structural properties and antioxidant activities of the protein isolate from Cinnamomum camphora seed kernel. Food Chemistry, 2021, 352, 129377.	8.2	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. Food and Function, 2021, 12, 9197-9210.	4.6	8
11	Influence of phenolic compounds on physicochemical and functional properties of protein isolate from Cinnamomum camphora seed kernel. Food Hydrocolloids, 2020, 102, 105612.	10.7	44
12	Effects of medium―and longâ€chain fatty acids on acetaminophen―or rifampicinâ€induced hepatocellular injury. Food Science and Nutrition, 2020, 8, 3590-3601.	3.4	4
13	Ethanol extracts from Cinnamomum camphora seed kernel: Potential bioactivities as affected by alkaline hydrolysis and simulated gastrointestinal digestion. Food Research International, 2020, 137, 109363.	6.2	25
14	Structural characteristics of the soil fauna community in beach wetlands of the Poyang Lake region. Turkish Journal of Zoology, 2019, 43, 379-387.	0.9	0