

Feng-Hong Huang

List of Publications by Year in descending order

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Version: 2024-02-01

41
papers

1,326
citations

304743

22
h-index

361022

35
g-index

41
all docs

41
docs citations

41
times ranked

1240
citing authors

#	ARTICLE	IF	CITATIONS
1	Controlled Nutrient Delivery through a pH-Responsive Wood Vehicle. <i>ACS Nano</i> , 2022, 16, 2198-2208.	14.6	16
2	Production of High Levels of 3 <i>S</i> ,3 <i>S</i> -Astaxanthin in <i>Yarrowia lipolytica</i> via Iterative Metabolic Engineering. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 2673-2683.	5.2	29
3	Review on the Regulation of Plant Polyphenols on the Stability of Polyunsaturated-Fatty-Acid-Enriched Emulsions: Partitioning Kinetic and Interfacial Engineering. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3569-3584.	5.2	9
4	pH-Switchable Pickering Interfacial Biocatalysis: One-Pot Enzymatic Synthesis of Phytosterol Esters with Low-Value Rice Bran Oil. <i>ACS Sustainable Chemistry and Engineering</i> , 2022, 10, 6963-6972.	6.7	12
5	Mass spectrometry-based lipidomics as a powerful platform in foodomics research. <i>Trends in Food Science and Technology</i> , 2021, 107, 358-376.	15.1	69
6	Fabrication and characterization of whey protein isolates-lotus seedpod proanthocyanin conjugate: Its potential application in oxidizable emulsions. <i>Food Chemistry</i> , 2021, 346, 128680.	8.2	30
7	Reprogramming microorganisms for the biosynthesis of astaxanthin via metabolic engineering. <i>Progress in Lipid Research</i> , 2021, 81, 101083.	11.6	39
8	Comprehensive and High-Coverage Lipidomic Analysis of Oilseeds Based on Ultrahigh-Performance Liquid Chromatography Coupled with Electrospray Ionization Quadrupole Time-of-Flight Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8964-8980.	5.2	31
9	Dietary low ratio of $n-6/n-3$ polyunsaturated fatty acids improve type 2 diabetes mellitus via activating brown adipose tissue in male mice. <i>Journal of Food Science</i> , 2021, 86, 1058-1065.	3.1	11
10	Unraveling of the Aroma-Active Compounds in Virgin Camellia Oil (<i>Camellia oleifera</i> Abel) Using Gas Chromatography-Mass Spectrometry-Olfactometry, Aroma Recombination, and Omission Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9043-9055.	5.2	22
11	Immobilized Lipase Based on Hollow Mesoporous Silicon Spheres for Efficient Enzymatic Synthesis of Resveratrol Ester Derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9067-9075.	5.2	20
12	Algal Oil Rich in Docosahexaenoic Acid Alleviates Intestinal Inflammation Induced by Antibiotics Associated with the Modulation of the Gut Microbiome and Metabolome. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9124-9136.	5.2	14
13	Astaxanthin-loaded emulsion gels stabilized by Maillard reaction products of whey protein and flaxseed gum: Physicochemical characterization and in vitro digestibility. <i>Food Research International</i> , 2021, 144, 110321.	6.2	44
14	Highlights of the Fifth International Symposium on Lipid Science and Health. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8891-8894.	5.2	0
15	Magnetic Switchable Pickering Interfacial Biocatalysis: One-Pot Cascade Synthesis of Phytosterol Esters from High-Acid Value Oil. <i>ACS Sustainable Chemistry and Engineering</i> , 2021, 9, 12070-12078.	6.7	17
16	Effect of Ultrasound or Microwave-Assisted Germination on Nutritional Properties in Flaxseed (<i>Linum usitatissimum</i> L.) with Enhanced Antioxidant Activity. <i>ACS Food Science & Technology</i> , 2021, 1, 1456-1463.	2.7	1
17	Effect of different structural flaxseed lignans on the stability of flaxseed oil-in-water emulsion: An interfacial perspective. <i>Food Chemistry</i> , 2021, 357, 129522.	8.2	18
18	Effects of Radio Frequency Pretreatment on Quality of Tree Peony Seed Oils: Process Optimization and Comparison with Microwave and Roasting. <i>Foods</i> , 2021, 10, 3062.	4.3	10

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19	Beneficial effects of flaxseed polysaccharides on metabolic syndrome via gut microbiota in high-fat diet fed mice. <i>Food Research International</i> , 2020, 131, 108994.	6.2	84
20	Optimization for preparation of oligosaccharides from flaxseed gum and evaluation of antioxidant and antitumor activities in vitro. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 1107-1116.	7.5	14
21	In Vitro Digestion and Fermentation by Human Fecal Microbiota of Polysaccharides from Flaxseed. <i>Molecules</i> , 2020, 25, 4354.	3.8	27
22	Ultrasound-Assisted Interfacial Immobilization of Lipase on Hollow Mesoporous Silica Spheres in a Pickering Emulsion System: A Hyperactive and Sustainable Biocatalyst. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 17280-17290.	6.7	34
23	Effect of low-ratio n-6/n-3 PUFA on blood lipid level: a meta-analysis. <i>Hormones</i> , 2020, 20, 697-706.	1.9	18
24	Flaxseed oligosaccharides alleviate DSS-induced colitis through modulation of gut microbiota and repair of the intestinal barrier in mice. <i>Food and Function</i> , 2020, 11, 8077-8088.	4.6	57
25	Synthesis of lutein esters using a novel biocatalyst of <i>Candida antarctica</i> lipase B covalently immobilized on functionalized graphitic carbon nitride nanosheets. <i>RSC Advances</i> , 2020, 10, 8949-8957.	3.6	9
26	Design and Preparation of Carbon Nitride-Based Amphiphilic Janus N-Doped Carbon/MoS ₂ Nanosheets for Interfacial Enzyme Nanoreactor. <i>ACS Applied Materials & Interfaces</i> , 2020, 12, 12227-12237.	8.0	33
27	Characterization of the Aroma-Active Compounds in Commercial Fragrant Rapeseed Oils via Monolithic Material Sorptive Extraction. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 11454-11463.	5.2	54
28	Identification of key aroma-active compounds in sesame oil from microwaved seeds using ¹ H-NMR and HS-SPME-GC-MS. <i>Journal of Food Biochemistry</i> , 2019, 43, e12786.	2.9	57
29	Carbon Nanoparticle-Stabilized Pickering Emulsion as a Sustainable and High-Performance Interfacial Catalysis Platform for Enzymatic Esterification/Transesterification. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 7619-7629.	6.7	84
30	Preparation of Immobilized Lipase Based on Hollow Mesoporous Silica Spheres and Its Application in Ester Synthesis. <i>Molecules</i> , 2019, 24, 395.	3.8	25
31	A pH-Responsive Gel Macrosphere Based on Sodium Alginate and Cellulose Nanofiber for Potential Intestinal Delivery of Probiotics. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 13924-13931.	6.7	104
32	Stepwise metabolic engineering of <i>Escherichia coli</i> to produce triacylglycerol rich in medium-chain fatty acids. <i>Biotechnology for Biofuels</i> , 2018, 11, 177.	6.2	23
33	Lipase immobilized in ordered mesoporous silica: A powerful biocatalyst for ultrafast kinetic resolution of racemic secondary alcohols. <i>Process Biochemistry</i> , 2017, 53, 102-108.	3.7	29
34	Effect of cerulenin on fatty acid composition and gene expression pattern of DHA-producing strain <i>Colwellia psychrerythraea</i> strain 34H. <i>Microbial Cell Factories</i> , 2016, 15, 30.	4.0	19
35	Profiling and relative quantification of phosphatidylethanolamine based on acetone stable isotope derivatization. <i>Analytica Chimica Acta</i> , 2016, 902, 142-153.	5.4	22
36	A mixed-function-grafted magnetic mesoporous hollow silica microsphere immobilized lipase strategy for ultrafast transesterification in a solvent-free system. <i>RSC Advances</i> , 2015, 5, 43074-43080.	3.6	33

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37	Enzymatic deacidification of the rice bran oil and simultaneous preparation of phytosterol esters-enriched functional oil catalyzed by immobilized lipase arrays. RSC Advances, 2015, 5, 70073-70079.	3.6	33
38	Lipase Immobilization on Hyper-Cross-Linked Polymer-Coated Silica for Biocatalytic Synthesis of Phytosterol Esters with Controllable Fatty Acid Composition. Journal of Agricultural and Food Chemistry, 2013, 61, 231-237.	5.2	43
39	Immobilization of Candida rugosa lipase on hydrophobic/strong cation-exchange functional silica particles for biocatalytic synthesis of phytosterol esters. Bioresource Technology, 2012, 115, 141-146.	9.6	69
40	Immobilization of Candida rugosa lipase on magnetic poly(allyl glycidyl ether-co-ethylene glycol) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6. Journal of Molecular Catalysis B: Enzymatic, 2012, 74, 16-23.	1.8	51
41	Microwave-assisted approach for the rapid enzymatic digestion of rapeseed meal. Food Science and Biotechnology, 2010, 19, 463-469.	2.6	12