

Fawen Yin

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.

13
papers

69
citations

6
h-index

7
g-index

17
ext. papers

126
ext. citations

5.3
avg, IF

1.8
L-index

#	Paper	IF	Citations
13	Oxidation kinetics of polyunsaturated fatty acids esterified into triacylglycerols and phospholipids in dried scallop (<i>Argopecten irradians</i>) adductor muscles during storage. <i>Food and Function</i> , 2020 , 11, 2349-2357	6.1	12
12	Hydrolysis and Transport Characteristics of Tyrosol Acyl Esters in Rat Intestine. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 12521-12526	5.7	11
11	Evaluation of Absorption and Plasma Pharmacokinetics of Tyrosol Acyl Esters in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1248-1256	5.7	9
10	Influence of Storage Conditions on the Stability of Phospholipids-Rich Krill (<i>Euphausia superba</i>) Oil. <i>Journal of Food Processing and Preservation</i> , 2016 , 40, 1247-1255	2.1	8
9	Trans, trans-2,4-decadienal impairs vascular endothelial function by inducing oxidative/nitrative stress and apoptosis. <i>Redox Biology</i> , 2020 , 34, 101577	11.3	7
8	Effects of roasting temperature and time on aldehyde formation derived from lipid oxidation in scallop (<i>Patinopecten yessoensis</i>) and the deterrent effect by antioxidants of bamboo leaves. <i>Food Chemistry</i> , 2022 , 369, 130936	8.5	7
7	Zinc-Chelating Mechanism of Sea Cucumber ()-Derived Synthetic Peptides. <i>Marine Drugs</i> , 2019 , 17,	6	4
6	Efficient Production of Medium-Chain Structured Phospholipids over Mesoporous Organosulfonic Acid-Functionalized SBA-15 Catalysts. <i>Catalysts</i> , 2019 , 9, 770	4	2
5	Kinetics of Astaxanthin Degradation in Three Types of Antarctic Krill (<i>Euphausia superba</i>) Oil during Storage. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 1171-1178	1.8	2
4	Efficient Synthesis of Structured Phospholipids Containing Short-Chain Fatty Acids over a Sulfonated Zn-SBA-15 Catalyst. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 12444-12453	5.7	1
3	Effect of carbon chain length on the hydrolysis and transport characteristics of alkyl gallates in rat intestine. <i>Food and Function</i> , 2021 , 12, 10581-10588	6.1	1
2	Distribution of tyrosol fatty acid esters in the gastrointestinal tracts of mice and their hydrolysis characteristics by gut microbiota.. <i>Food and Function</i> , 2022 , 13, 2998-3008	6.1	0
1	Lipid oxidation and aldehyde formation during gastrointestinal digestion of roasted scallop () - the role of added antioxidant of bamboo leaves. <i>Food and Function</i> , 2021 , 12, 11046-11057	6.1	