# Xingguo Wang

## List of Publications by Year in descending order

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| 312 | 7,626 | 71102 | 128289 |
|---|---|---|---|
| papers | citations | 41 h-index | 60 g-index |

| 313 | 313 | 313 | 5450 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Lipid Composition Analysis of Milk Fats from Different Mammalian Species: Potential for Use as Human Milk Fat Substitutes. Journal of Agricultural and Food Chemistry, 2013, 61, 7070-7080. | 5.2 | 155 |
| 2 | Human milk fat substitutes: Past achievements and current trends. Progress in Lipid Research, 2019, 74, 69-86. | 11.6 | 121 |
| 3 | The effect of ultrasound on lipase-catalyzed hydrolysis of soy oil in solvent-free system. Ultrasonics Sonochemistry, 2008, 15, 402-407. | 8.2 | 120 |
| 4 | Monitoring oxidative stability and changes in key volatile compounds in edible oils during ambient storage through HS-SPME/GCâ€“MS. International Journal of Food Properties, 2017, 20, S2926-S2938. | 3.0 | 105 |
| 5 | Antioxidant activities of the rice endosperm protein hydrolysate: identification of the active peptide. European Food Research and Technology, 2009, 229, 709-719. | 3.3 | 104 |
| 6 | Antarctic Krill (Euphausia superba) Oil: A Comprehensive Review of Chemical Composition, Extraction Technologies, Health Benefits, and Current Applications. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 514-534. | 11.7 | 102 |
| 7 | A strategy for the highly efficient production of docosahexaenoic acid by Aurantiochytrium limacinum SR21 using glucose and glycerol as the mixed carbon sources. Bioresource Technology, 2015, 177, 51-57. | 9.6 | 101 |
| 8 | Deep-fried flavor: characteristics, formation mechanisms, and influencing factors. Critical Reviews in Food Science and Nutrition, 2020, 60, 1496-1514. | 10.3 | 99 |
| 9 | Comparative study of chemical compositions and antioxidant capacities of oils obtained from two species of walnut: Juglans regia and Juglans sigillata. Food Chemistry, 2019, 279, 279-287. | 8.2 | 93 |
| 10 | Comparison of solvents for extraction of krill oil from krill meal: Lipid yield, phospholipids content, fatty acids composition and minor components. Food Chemistry, 2017, 233, 434-441. | 8.2 | 89 |
| 11 | Camellia oil authentication: A comparative analysis and recent analytical techniques developed for its assessment. A review. Trends in Food Science and Technology, 2020, 97, 88-99. | 15.1 | 88 |
| 12 | Improvement of docosahexaenoic acid production on glycerol by Schizochytrium sp. S31 with constantly high oxygen transfer coefficient. Bioresource Technology, 2013, 142, 400-406. | 9.6 | 82 |
| 13 | Fatty acid shifts and metabolic activity changes of Schizochytrium sp. S31 cultured on glycerol. Bioresource Technology, 2013, 142, 255-260. | 9.6 | 81 |
| 14 | Lipid composition and structural characteristics of bovine, caprine and human milk fat globules. International Dairy Journal, 2016, 56, 64-73. | 3.0 | 81 |
| 15 | Fatty Acid Profile and the sn-2 Position Distribution in Triacylglycerols of Breast Milk during Different Lactation Stages. Journal of Agricultural and Food Chemistry, 2018, 66, 3118-3126. | 5.2 | 78 |
| 16 | Enhanced arachidonic acid production from Mortierella alpina combining atmospheric and room temperature plasma (ARTP) and diethyl sulfate treatments. Bioresource Technology, 2015, 177, 134-140. | 9.6 | 75 |
| 17 | Effect of maltodextrin combination with gum arabic and whey protein isolate on the microencapsulation of gurum seed oil using a spray-drying method. International Journal of Biological Macromolecules, 2021, 171, 208-216. | 7.5 | 73 |
| 18 | Identification of phospholipids classes and molecular species in different types of egg yolk by using UPLC-Q-TOF-MS. Food Chemistry, 2017, 221, 58-66. | 8.2 | 72 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Evaluation of sn-2 fatty acid composition in commercial infant formulas on the Chinese market: A comparative study based on fat source and stage. Food Chemistry, 2018, 242, 29-36. | 8.2 | 71 |
| 20 | Phospholipid Composition and Fat Globule Structure I: Comparison of Human Milk Fat from Different Gestational Ages, Lactation Stages, and Infant Formulas. Journal of Agricultural and Food Chemistry, 2019, 67, 13922-13928. | 5.2 | 67 |
| 21 | Effect of refining process on physicochemical parameters, chemical compositions and in vitro antioxidant activities of rice bran oil. LWT - Food Science and Technology, 2019, 109, 26-32. | 5.2 | 66 |
| 22 | Evaluation of triacylglycerol composition in commercial infant formulas on the Chinese market: A comparative study based on fat source and stage. Food Chemistry, 2018, 252, 154-162. | 8.2 | 61 |
| 23 | Influence of fried food and oil type on the distribution of polar compounds in discarded oil during restaurant deep frying. Food Chemistry, 2019, 272, 12-17. | 8.2 | 60 |
| 24 | Physical Properties of Soybean Oleogels and Oil Migration Evaluation in Model Praline System. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1075-1084. | 1.9 | 59 |
| 25 | Identification and quantification of triacylglycerols in human milk fat using ultra-performance convergence chromatography and quadrupole time-of-flight mass spectrometery with supercritical carbon dioxide as a mobile phase. Food Chemistry, 2019, 275, 712-720. | 8.2 | 56 |
| 26 | Photodegradation of Aflatoxin B1 in peanut oil. European Food Research and Technology, 2011, 232, 843-849. | 3.3 | 55 |
| 27 | Evaluation of fatty acid composition in commercial infant formulas on the Chinese market: A comparative study based on fat source and stage. International Dairy Journal, 2016, 63, 42-51. | 3.0 | 55 |
| 28 | Influence of Homogenization and Thermal Processing on the Gastrointestinal Fate of Bovine Milk Fat: In Vitro Digestion Study. Journal of Agricultural and Food Chemistry, 2017, 65, 11109-11117. | 5.2 | 55 |
| 29 | Preparation of structured lipids enriched with medium- and long-chain triacylglycerols by enzymatic interesterification for infant formula. Food and Bioproducts Processing, 2018, 107, 121-130. | 3.6 | 55 |
| 30 | Influence of Dairy Emulsifier Type and Lipid Droplet Size on Gastrointestinal Fate of Model Emulsions: In Vitro Digestion Study. Journal of Agricultural and Food Chemistry, 2018, 66, 9761-9769. | 5.2 | 55 |
| 31 | Characteristics of Mango Kernel Fats Extracted from 11 Chinaâ€Specific Varieties and Their Typically Fractionated Fractions. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1115-1125. | 1.9 | 54 |
| 32 | Roles of gelator type and gelation technology on texture and sensory properties of cookies prepared with oleogels. Food Chemistry, 2021, 356, 129667. | 8.2 | 53 |
| 33 | Composition and microstructure of colostrum and mature bovine milk fat globule membrane. Food Chemistry, 2015, 185, 362-370. | 8.2 | 52 |
| 34 | Effects of Ultrasonic Parameters on the Crystallization Behavior of Palm Oil. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 941-949. | 1.9 | 50 |
| 35 | Efficient production of arachidonic acid by Mortierella alpina through integrating fed-batch culture with a two-stage pH control strategy. Bioresource Technology, 2015, 181, 275-282. | 9.6 | 50 |
| 36 | Triacylglycerol Composition of Breast Milk during Different Lactation Stages. Journal of Agricultural and Food Chemistry, 2019, 67, 2272-2278. | 5.2 | 50 |

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| 37 | Influence of lipid composition, crystallization behavior and microstructure on hardness of palm oil-based margarines. European Food Research and Technology, 2010, 230, 759-767. | 3.3 | 48 |
| 38 | Co-surfactant free microemulsions: Preparation, characterization and stability evaluation for food application. Food Chemistry, 2016, 204, 194-200. | 8.2 | 48 |
| 39 | Adsorption of Sulfate Ions from Aqueous Solution by Surfactant-Modified Palygorskite. Journal of Chemical & Engineering Data, 2011, 56, 3890-3896. | 1.9 | 47 |
| 40 | Application of phospholipase A1 and phospholipase C in the degumming process of different kinds of crude oils. Process Biochemistry, 2015, 50, 432-437. | 3.7 | 47 |
| 41 | Antioxidant interaction of Î±-tocopherol, Î³-oryzanol and phytosterol in rice bran oil. Food Chemistry, 2021, 343, 128431. | 8.2 | 46 |
| 42 | Comparison of solvents for extraction of walnut oils: Lipid yield, lipid compositions, minor-component content, and antioxidant capacity. LWT - Food Science and Technology, 2019, 110, 346-352. | 5.2 | 45 |
| 43 | Effect of frying conditions on fatty acid profile and total polar materials via viscosity. Journal of Food Engineering, 2015, 166, 349-355. | 5.2 | 44 |
| 44 | The relationship of oxygen uptake rate and kLa with rheological properties in high cell density cultivation of docosahexaenoic acid by Schizochytrium sp. S31. Bioresource Technology, 2014, 152, 234-240. | 9.6 | 42 |
| 45 | The relationship between lipid phytochemicals, obesity and its related chronic diseases. Food and Function, 2018, 9, 6048-6062. | 4.6 | 42 |
| 46 | Biosynthesis of structured lipids enriched with medium and long-chain triacylglycerols for human milk fat substitute. LWT - Food Science and Technology, 2020, 128, 109255. | 5.2 | 42 |
| 47 | Detection of camellia oil adulteration using chemometrics based on fatty acids GC fingerprints and phytosterols GCâ€“MS fingerprints. Food Chemistry, 2021, 352, 129422. | 8.2 | 42 |
| 48 | Profiling of phospholipids molecular species from different mammalian milk powders by using ultra-performance liquid chromatography-electrospray ionization-quadrupole-time of flight-mass spectrometry. Journal of Food Composition and Analysis, 2017, 62, 143-154. | 3.9 | 41 |
| 49 | Synthesis of structured lipids enriched with medium-chain fatty acids via solvent-free acidolysis of microbial oil catalyzed by Rhizomucor miehei lipase. LWT - Food Science and Technology, 2018, 93, 306-315. | 5.2 | 41 |
| 50 | Effects of processing methods on the chemical composition and antioxidant capacity of walnut (Juglans regia L.) oil. LWT - Food Science and Technology, 2021, 135, 109958. | 5.2 | 41 |
| 51 | Physical and Oxidative Stability of Flaxseed Oil-in-Water Emulsions Fabricated from Sunflower Lecithins: Impact of Blending Lecithins with Different Phospholipid Profiles. Journal of Agricultural and Food Chemistry, 2017, 65, 4755-4765. | 5.2 | 40 |
| 52 | Synthesis and concentration of 2-monoacylglycerols rich in polyunsaturated fatty acids. Food Chemistry, 2018, 250, 60-66. | 8.2 | 40 |
| 53 | Effect of dietary alpha-linolenic acid on blood inflammatory markers: a systematic review and meta-analysis of randomized controlled trials. European Journal of Nutrition, 2018, 57, 877-891. | 3.9 | 40 |
| 54 | Natural phospholipids: Occurrence, biosynthesis, separation, identification, and beneficial health aspects. Critical Reviews in Food Science and Nutrition, 2019, 59, 253-275. | 10.3 | 40 |

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| 55 | LCâ€“MS and UPLCâ€“Quadrupole Time-of-Flight MS for Identification of Photodegradation Products of Aflatoxin B1. Chromatographia, 2010, 71, 107-112. | 1.3 | 39 |
| 56 | Preparation of 1, 3â€dioleoylâ€2â€palmitoylglycerolâ€rich structured lipids from basa catfish oil: Combination of fractionation and enzymatic acidolysis. European Journal of Lipid Science and Technology, 2016, 118, 708-715. | 1.5 | 38 |
| 57 | Spray-dried novel structured lipids enriched with medium-and long-chain triacylglycerols encapsulated with different wall materials: Characterization and stability. Food Research International, 2019, 116, 538-547. | 6.2 | 38 |
| 58 | Identification and characterization of polyphenols in different varieties of Camellia oleifera seed cakes by UPLC-QTOF-MS. Food Research International, 2019, 126, 108614. | 6.2 | 38 |
| 59 | Chemical Compositions of Walnut (Juglans regia L.) Oils from Different Cultivated Regions in China. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 825-834. | 1.9 | 37 |
| 60 | Comparison of Different Processing Methods of Iron Walnut Oils (Juglans sigillata): Lipid Yield, Lipid Compositions, Minor Components, and Antioxidant Capacity. European Journal of Lipid Science and Technology, 2018, 120, 1800151. | 1.5 | 37 |
| 61 | Identification and in vitro anti-inflammatory activity of different forms of phenolic compounds in Camellia oleifera oil. Food Chemistry, 2021, 344, 128660. | 8.2 | 37 |
| 62 | Synthesis of Oleoylethanolamide Using Lipase. Journal of Agricultural and Food Chemistry, 2012, 60, 451-457. | 5.2 | 35 |
| 63 | The effect of ultrasound on enzymatic degumming process of rapeseed oil by the use of phospholipase A1. Ultrasonics Sonochemistry, 2014, 21, 142-148. | 8.2 | 35 |
| 64 | An effective method for reducing free fatty acid content of high-acid rice bran oil by enzymatic amidation. Journal of Industrial and Engineering Chemistry, 2017, 48, 119-124. | 5.8 | 35 |
| 65 | Synthesis of 1,3-dioleoyl-2-arachidonoylglycerol-rich structured lipids by lipase-catalyzed acidolysis of microbial oil from Mortierella alpina. Bioresource Technology, 2017, 243, 448-456. | 9.6 | 35 |
| 66 | Influence of ionic liquids on lipase activity and stability in alcoholysis reactions. RSC Advances, 2016, 6, 87703-87709. | 3.6 | 34 |
| 67 | Phytochemical Content, Minorâ€Constituent Compositions, and Antioxidant Capacity of Screwâ€Pressed Walnut Oil Obtained from Roasted Kernels. European Journal of Lipid Science and Technology, 2019, 121, 1800292. | 1.5 | 34 |
| 68 | Enzymatic synthesis of structured triacylglycerols rich in 1,3-dioleoyl-2-palmitoylglycerol and 1-oleoyl-2-palmitoyl-3-linoleoylglycerol in a solvent-free system. LWT - Food Science and Technology, 2020, 118, 108798. | 5.2 | 34 |
| 69 | Process research of macroporous resin chromotography for separation of N-(p-coumaroyl)serotonin and N-feruloylserotonin from Chinese safflower seed extracts. Separation and Purification Technology, 2008, 62, 370-375. | 7.9 | 33 |
| 70 | Melting and Solidification Properties of Palm Kernel Oil, Tallow, and Palm Olein Blends in the Preparation of Shortening. JAOCS, Journal of the American Oil Chemists' Society, 2008, 85, 23-28. | 1.9 | 33 |
| 71 | Microstructural and lipid composition changes in milk fat globules during milk powder manufacture. RSC Advances, 2015, 5, 62638-62646. | 3.6 | 33 |
| 72 | Triacylglycerols fingerprint of edible vegetable oils by ultra-performance liquid chromatography-Q-ToF-MS. LWT - Food Science and Technology, 2019, 112, 108261. | 5.2 | 33 |

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| 73 | Effect of multistage process on the quality, water and oil distribution and microstructure of French fries. Food Research International, 2020, 137, 109229. | 6.2 | 33 |
| 74 | Flavor of rapeseed oil: An overview of odorants, analytical techniques, and impact of treatment. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3983-4018. | 11.7 | 33 |
| 75 | Adsorption Isotherms for Bleaching Soybean Oil with Activated Attapulgite. JAOCS, Journal of the American Oil Chemists' Society, 2008, 85, 979-984. | 1.9 | 32 |
| 76 | Blooming in Cocoa Butter Substitutes Based Compound Chocolate: Investigations on Composition, Morphology and Melting Behavior. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 1137-1143. | 1.9 | 32 |
| 77 | Dietary linoleic acid intake and blood inflammatory markers: a systematic review and meta-analysis of randomized controlled trials. Food and Function, 2017, 8, 3091-3103. | 4.6 | 32 |
| 78 | BCFA-enriched vernix-monoacylglycerol reduces LPS-induced inflammatory markers in human enterocytes in vitro. Pediatric Research, 2018, 83, 874-879. | 2.3 | 32 |
| 79 | Triacylglycerol Containing Medium-Chain Fatty Acids: Comparison of Human Milk and Infant Formulas on Lipolysis during In Vitro Digestion. Journal of Agricultural and Food Chemistry, 2020, 68, 4187-4195. | 5.2 | 32 |
| 80 | Identification and Quantification of Triacylglycerols Using Ultraperformance Supercritical Fluid Chromatography and Quadrupole Time-of-Flight Mass Spectrometry: Comparison of Human Milk, Infant Formula, Other Mammalian Milk, and Plant Oil. Journal of Agricultural and Food Chemistry, 2021, 69, 8991-9003. | 5.2 | 32 |
| 81 | Short-chain fatty acid (SCFA) and medium-chain fatty acid (MCFA) concentrations in human milk consumed by infants born at different gestational ages and the variations in concentration during lactation stages. Food and Function, 2020, 11, 1869-1880. | 4.6 | 32 |
| 82 | Kinetic study on the effect of ultrasound on lipase-catalyzed hydrolysis of soy oil: Study of the interfacial area and the initial rates. Ultrasonics Sonochemistry, 2010, 17, 521-525. | 8.2 | 30 |
| 83 | Trans-free Shortenings through the Interesterification of Rice Bran Stearin, Fully Hydrogenated Soybean Oil and Coconut Oil. International Journal of Food Engineering, 2015, 11, 467-477. | 1.5 | 30 |
| 84 | Preparation of medium and long chain triacylglycerols by lipase-catalyzed interesterification in a solvent-free system. Process Biochemistry, 2017, 54, 89-95. | 3.7 | 30 |
| 85 | Synthesis of 2-docosahexaenoylglycerol by enzymatic ethanolysis. Bioresource Technology, 2018, 251, 334-340. | 9.6 | 30 |
| 86 | Effect of different processing methods on physicochemical properties, chemical compositions and in vitro antioxidant activities of Paeonia lactiflora Pall seed oils. Food Chemistry, 2020, 332, 127408. | 8.2 | 30 |
| 87 | Comparative characterization of key odorants of French fries and oils at the break-in, optimum, and degrading frying stages. Food Chemistry, 2022, 368, 130581. | 8.2 | 30 |
| 88 | Effects of temperature and water content on the formation of 3-chloropropane-1,2-diol fatty acid esters in palm oil under conditions simulating deep fat frying. European Food Research and Technology, 2014, 238, 495-501. | 3.3 | 29 |
| 89 | Synthesis of docosapentaenoic acid-enriched diacylglycerols by enzymatic glycerolysis of Schizochytrium sp. oil. Bioresource Technology, 2018, 262, 278-283. | 9.6 | 29 |
| 90 | Oxidation degree of soybean oil at induction time point under Rancimat test condition: Theoretical derivation and experimental observation. Food Research International, 2019, 120, 756-762. | 6.2 | 29 |

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| 91 | Characterization of fatty acids, triacylglycerols, phytosterols and tocopherols in peony seed oil from five different major areas in China. Food Research International, 2020, 137, 109416. | 6.2 | 29 |
| 92 | Comparative analysis of the effects of novel electric field frying and conventional frying on the quality of frying oil and oil absorption of fried shrimps. Food Control, 2021, 128, 108195. | 5.5 | 29 |
| 93 | Evaluation of the Antioxidant Properties of Micronutrients in Different Vegetable Oils. European Journal of Lipid Science and Technology, 2020, 122, 1900079. | 1.5 | 28 |
| 94 | Effect of microwave heating and vacuum oven drying of potato strips on oil uptake during deep-fat frying. Food Research International, 2020, 137, 109338. | 6.2 | 28 |
| 95 | Effect of Attapulgite Pore Size Distribution on Soybean Oil Bleaching. JAOCS, Journal of the American Oil Chemists' Society, 2007, 84, 687-692. | 1.9 | 27 |
| 96 | Stabilizing flaxseed oil with individual antioxidants and their mixtures. European Journal of Lipid Science and Technology, 2010, 112, 1003-1011. | 1.5 | 27 |
| 97 | Enzymatically Catalyzed Synthesis of Low-Calorie Structured Lipid in a Solvent-free System: Optimization by Response Surface Methodology. Journal of Agricultural and Food Chemistry, 2011, 59, 12635-12642. | 5.2 | 27 |
| 98 | Composition and Structure of Single Cell Oil Produced by Schizochytrium limacinum SR31. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1337-1346. | 1.9 | 27 |
| 99 | Compensatory induction of Fads1 gene expression in heterozygous Fads2-null mice and by diet with a high n-6/n-3 PUFA ratio. Journal of Lipid Research, 2016, 57, 1995-2004. | 4.2 | 27 |
| 100 | Effects of microbial lipases on hydrolyzed milk fat at different time intervals in flavour development and oxidative stability. Journal of Food Science and Technology, 2016, 53, 1035-1046. | 2.8 | 27 |
| 101 | Evaluation of glycerol core aldehydes formation in edible oils under restaurant deep frying. Food Research International, 2020, 137, 109696. | 6.2 | 27 |
| 102 | Chemical and volatile characteristics of olive oils extracted from four varieties grown in southwest of China. Food Research International, 2021, 140, 109987. | 6.2 | 27 |
| 103 | Preparation of specialty fats from beef tallow and canola oil by chemical interesterification: physico-chemical properties and bread applications of the products. European Food Research and Technology, 2010, 230, 457-466. | 3.3 | 26 |
| 104 | Kinetics of forming polar compounds in frying oils under frying practice of fast food restaurants. LWT - Food Science and Technology, 2019, 115, 108307. | 5.2 | 26 |
| 105 | Production of conjugated fatty acids: A review of recent advances. Biotechnology Advances, 2019, 37, 107454. | 11.7 | 26 |
| 106 | Enzymatic preparation of structured triacylglycerols with arachidonic and palmitic acids at the sn-2 position for infant formula use. Food Chemistry, 2019, 283, 331-337. | 8.2 | 26 |
| 107 | Spectrophotometric determination of total serotonin derivatives in the safflower seeds with Ehrlichâ€™s reagent and the underlying color reaction mechanism. Food Chemistry, 2008, 108, 779-783. | 8.2 | 25 |
| 108 | Applying sensory and instrumental techniques to evaluate the texture of French fries from fast food restaurant. Journal of Texture Studies, 2020, 51, 521-531. | 2.5 | 25 |

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|---|---|---|---|
| 109 | An improved method for the synthesis of 2-arachidonoylglycerol. Process Biochemistry, 2014, 49, 1415-1421. | 3.7 | 24 |
| 110 | A novel method for the synthesis of symmetrical triacylglycerols by enzymatic transesterification. Bioresource Technology, 2015, 196, 559-565. | 9.6 | 24 |
| 111 | Chemical characterization of fourteen kinds of novel edible oils: A comparative study using chemometrics. LWT - Food Science and Technology, 2020, 118, 108725. | 5.2 | 24 |
| 112 | A Comprehensive Review of the Composition, Nutritional Value, and Functional Properties of Camel Milk Fat. Foods, 2021, 10, 2158. | 4.3 | 24 |
| 113 | Reviews of medium- and long-chain triglyceride with respect to nutritional benefits and digestion and absorption behavior. Food Research International, 2022, 155, 111058. | 6.2 | 24 |
| 114 | Effect of microwave pretreatment of perilla seeds on minor bioactive components content and oxidative stability of oil. Food Chemistry, 2022, 388, 133010. | 8.2 | 24 |
| 115 | Reduction of Graininess Formation in Beef Tallowâ€Based Plastic Fats by Chemical Interesterification of Beef Tallow and Canola Oil. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 1435-1442. | 1.9 | 23 |
| 116 | Supercritical CO<sub>2</sub> extraction of gurum (Citrulluslanatus var. Colocynthoide) seed oil and its properties comparison with conventional methods. Journal of Food Process Engineering, 2019, 42, e13129. | 2.9 | 23 |
| 117 | Determination of Origin of Commercial Flavored Rapeseed Oil by the Pattern of Volatile Compounds Obtained via GCâ€“MS and Flash GC Electronic Nose. European Journal of Lipid Science and Technology, 2020, 122, 1900332. | 1.5 | 23 |
| 118 | Analysis of quality and microstructure of freshly potato strips fried with different oils. LWT - Food Science and Technology, 2020, 133, 110038. | 5.2 | 23 |
| 119 | Combined Urea Complexation and Argentated Silica Gel Column Chromatography for Concentration and Separation of PUFAs from Tuna Oil: Based on Improved DPA Level. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1157-1167. | 1.9 | 22 |
| 120 | Preparation and Characterization of Human Milk Fat Substitutes Based on Triacylglycerol Profiles. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 781-792. | 1.9 | 22 |
| 121 | Effects of freeze drying and spray drying on the microstructure and composition of milk fat globules. RSC Advances, 2016, 6, 2520-2529. | 3.6 | 22 |
| 122 | Production of sn-1,3-distearoyl-2-oleoyl-glycerol-rich fats from mango kernel fat by selective fractionation using 2-methylpentane based isohexane. Food Chemistry, 2017, 234, 46-54. | 8.2 | 22 |
| 123 | Production of three types of krill oils from krill meal by a three-step solvent extraction procedure. Food Chemistry, 2018, 248, 279-286. | 8.2 | 22 |
| 124 | Mango kernel fat fractions as potential healthy food ingredients: A review. Critical Reviews in Food Science and Nutrition, 2019, 59, 1794-1801. | 10.3 | 22 |
| 125 | Health benefits of 4,4-dimethyl phytosterols: an exploration beyond 4-desmethyl phytosterols. Food and Function, 2020, 11, 93-110. | 4.6 | 22 |
| 126 | Change of fatty acid esters of MCPD and glycidol during restaurant deep frying of fish nuggets and their correlations with total polar compounds. International Journal of Food Science and Technology, 2020, 55, 2794-2801. | 2.7 | 22 |

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| 127 | Advances in exogenous docosahexaenoic acidâ€containing phospholipids: Sources, positional isomerism, biological activities, and advantages. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 1420-1448. | 11.7 | 22 |
| 128 | Phospholipid composition and fat globule structure II: Comparison of mammalian milk from five different species. Food Chemistry, 2022, 388, 132939. | 8.2 | 22 |
| 129 | Degradation of aflatoxin B1 in aqueous medium through UV irradiation. European Food Research and Technology, 2011, 233, 1007-1012. | 3.3 | 21 |
| 130 | Characterization of cocoa butter substitutes, milk fat and cocoa butter mixtures. European Journal of Lipid Science and Technology, 2011, 113, 1145-1151. | 1.5 | 21 |
| 131 | A Comparative Study of Phospholipase A<sub>1</sub> and Phospholipase C on Soybean Oil Degumming. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 2125-2134. | 1.9 | 21 |
| 132 | Quality of Woodâ€Pressed Rapeseed Oil. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 767-777. | 1.9 | 21 |
| 133 | Effect of Moisture and Heat Treatment of Corn Germ on Oil Quality. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 383-390. | 1.9 | 21 |
| 134 | Triacylglycerol containing medium-chain fatty acids (MCFA-TAG): The gap between human milk and infant formulas. International Dairy Journal, 2019, 99, 104545. | 3.0 | 21 |
| 135 | Optimization of cultivation conditions for efficient production of carotenoid-rich DHA oil by Schizochytrium sp. S31. Process Biochemistry, 2020, 94, 190-197. | 3.7 | 21 |
| 136 | Camellia oil adulteration detection using fatty acid ratios and tocopherol compositions with chemometrics. Food Control, 2022, 133, 108565. | 5.5 | 21 |
| 137 | Scalable synthesis of highly pure 2â€monoolein by enzymatic ethanolysis. European Journal of Lipid Science and Technology, 2014, 116, 627-634. | 1.5 | 20 |
| 138 | Quantification of Nervonic Acid in Human Milk in the First 30 Days of Lactation: Influence of Lactation Stages and Comparison with Infant Formulae. Nutrients, 2019, 11, 1892. | 4.1 | 20 |
| 139 | Physical properties and cellular antioxidant activity of vegetable oil emulsions with different chain lengths and saturation of triglycerides. LWT - Food Science and Technology, 2020, 121, 108948. | 5.2 | 20 |
| 140 | Characteristic volatiles fingerprints and profiles determination in different grades of coconut oil by HSâ€GCâ€IMS and HSâ€SPMEâ€GCâ€IMS. International Journal of Food Science and Technology, 2020, 55, 3670-3679. | 2.7 | 20 |
| 141 | Gamma tocopherol, its dimmers, and quinones: Past and future trends. Critical Reviews in Food Science and Nutrition, 2020, 60, 3916-3930. | 10.3 | 20 |
| 142 | Synthesis of 1,3-distearoyl-2-oleoylglycerol by enzymatic acidolysis in a solvent-free system. Food Chemistry, 2017, 228, 420-426. | 8.2 | 19 |
| 143 | Effects of heat pretreatment of wet-milled corn germ on the physicochemical properties of oil. Journal of Food Science and Technology, 2018, 55, 3154-3162. | 2.8 | 19 |
| 144 | A Comparative Study of Physicochemical and Flavor Characteristics of Chicken Nuggets during Air Frying and Deep Frying. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 901-913. | 1.9 | 19 |

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|---|---|---|---|
| 145 | Physicochemical properties and health risk assessment of polycyclic aromatic hydrocarbons of fragrant rapeseed oils in China. Journal of the Science of Food and Agriculture, 2020, 100, 3351-3359. | 3.5 | 19 |
| 146 | Identification and characterisation of bioactive compounds from the seed kernels and hulls of Paeonia lactiflora Pall by UPLC-QTOF-MS. Food Research International, 2021, 139, 109916. | 6.2 | 19 |
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