

Xingguo Wang

List of Publications by Year in descending order

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Version: 2024-02-01

312
papers

7,626
citations

71102

41
h-index

128289

60
g-index

313
all docs

313
docs citations

313
times ranked

5450
citing authors

#	ARTICLE	IF	CITATIONS
1	Does omega-3 PUFA-enriched oral nutritional intervention benefit cancer patients receiving chemo (radio) therapy? A systematic review and meta-analysis of randomized controlled trials. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3081-3096.	10.3	7
2	A Review on Flame-Retardant Polyvinyl Alcohol: Additives and Technologies. <i>Polymer Reviews</i> , 2023, 63, 324-364.	10.9	11
3	Progress in enrichment of n-3 polyunsaturated fatty acid: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11310-11326.	10.3	5
4	Dietary oleic acid supplementation and blood inflammatory markers: a systematic review and meta-analysis of randomized controlled trials. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2508-2525.	10.3	10
5	Analysis of Triacylglycerols in Sumac (<i>Rhus typhina</i> L.) Seed Oil from Different Origins by UPLC-Q-TOF-MS. <i>Food Analytical Methods</i> , 2022, 15, 26-33.	2.6	1
6	Camellia oil adulteration detection using fatty acid ratios and tocopherol compositions with chemometrics. <i>Food Control</i> , 2022, 133, 108565.	5.5	21
7	Dietary Sphingomyelin Metabolism and Roles in Gut Health and Cognitive Development. <i>Advances in Nutrition</i> , 2022, 13, 474-491.	6.4	13
8	Effect of palm stearin on the physicochemical characterization and capsaicinoid digestion of Sichuan hotpot oil. <i>Food Chemistry</i> , 2022, 371, 131167.	8.2	13
9	Comparative characterization of key odorants of French fries and oils at the break-in, optimum, and degrading frying stages. <i>Food Chemistry</i> , 2022, 368, 130581.	8.2	30
10	Effect of phenolic extracts from <i>Camellia oleifera</i> seed cake on the formation of polar compounds, core aldehydes, and monoepoxy oleic acids during deep-fat frying. <i>Food Chemistry</i> , 2022, 372, 131143.	8.2	18
11	A review of milk gangliosides: Occurrence, biosynthesis, identification, and nutritional and functional significance. <i>International Journal of Dairy Technology</i> , 2022, 75, 21-45.	2.8	5
12	Lipid-soluble vitamins from dairy products: Extraction, purification, and analytical techniques. <i>Food Chemistry</i> , 2022, 373, 131436.	8.2	8
13	Comparative analysis of aroma compounds in French fries and palm oil at three crucial stages by GC/MS-olfactometry, odor activity values, and aroma recombination. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 2792-2804.	3.5	12
14	Evaluation of fatty acid profile of colostrum and milk fat of different sow breeds. <i>International Dairy Journal</i> , 2022, 126, 105250.	3.0	8
15	Synergistic and antagonistic interactions of α -tocopherol, γ -oryzanol and phytosterol in refined coconut oil. <i>LWT - Food Science and Technology</i> , 2022, 154, 112789.	5.2	9
16	Key chemical composition of walnut (<i>Juglans regia</i> L) Oils generated with different processing methods and their cholesterol-lowering effects in HepG2 cells. <i>Food Bioscience</i> , 2022, 45, 101436.	4.4	4
17	Evaluation of polar compound distribution in edible oils under restaurant deep frying. <i>Journal of Food Composition and Analysis</i> , 2022, 106, 104297.	3.9	7
18	Relationship between the microstructure and physical properties of emulsifier based oleogels and cookies quality. <i>Food Chemistry</i> , 2022, 377, 131966.	8.2	18

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19	The enzymatic synthesis of EPA-rich medium- and long-chain triacylglycerol improves the digestion behavior of MCFA and EPA: evidence on <i>in vitro</i> digestion. <i>Food and Function</i> , 2022, 13, 131-142.	4.6	8
20	Oxidative stability, shelf-life and stir-frying application of <i>Torreyia grandis</i> seed oil. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1836-1845.	2.7	3
21	Medium and long-chain structured triacylglycerol enhances vitamin D bioavailability in an emulsion-based delivery system: combination of <i>in vitro</i> and <i>in vivo</i> studies. <i>Food and Function</i> , 2022, 13, 1762-1773.	4.6	6
22	Characterization of Thermally Induced Flavor Compounds from the Glucosinolate Progoitrin in Different Matrices via GC-TOF-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1232-1240.	5.2	7
23	Microstructure and biomolecules mobility of human milk fat globules by fluorescence recovery after photobleaching with confocal scanning laser microscope. <i>Food Structure</i> , 2022, 31, 100251.	4.5	5
24	Inhibition Effect of Oryzanol on the Degradation of Tocopherol and the Oxidation Kinetic of Rice Bran Oils with Different Content of Oryzanol and Tocopherol. <i>European Journal of Lipid Science and Technology</i> , 2022, 124, .	1.5	5
25	Digestion of Medium- and Long-Chain Triacylglycerol and <i>sn</i> -2 Palmitate in Infant Formula: A Study Based on Dynamic In Vitro Simulation of Infant Gastrointestinal Lipolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3263-3271.	5.2	16
26	Phospholipid composition and fat globule structure II: Comparison of mammalian milk from five different species. <i>Food Chemistry</i> , 2022, 388, 132939.	8.2	22
27	Comparative effects of sesame lignans (sesamin, sesamol, and sesamol) on oxidative stress and lipid metabolism in steatosis HepG2 cells. <i>Journal of Food Biochemistry</i> , 2022, 46, e14180.	2.9	8
28	Determination of characteristic evaluation indexes for novel cookies prepared with wax oleogels. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5544-5553.	3.5	7
29	Reviews of medium- and long-chain triglyceride with respect to nutritional benefits and digestion and absorption behavior. <i>Food Research International</i> , 2022, 155, 111058.	6.2	24
30	Interactions between liposoluble antioxidants: A critical review. <i>Food Research International</i> , 2022, 155, 111104.	6.2	11
31	The bioactive of four dietary sources phospholipids on heavy metal-induced skeletal muscle injury in zebrafish: A comparison of phospholipid profiles. <i>Food Bioscience</i> , 2022, 47, 101630.	4.4	4
32	Effects of temperature and ferric ion on the formation of glycerol core aldehydes during simulated frying. <i>Food Chemistry</i> , 2022, 385, 132596.	8.2	6
33	Evaluation of total, <i>sn</i> -2 fatty acid, and triacylglycerol composition in commercial infant formulas on the Chinese market: A comparative study of preterm and term formulas. <i>Food Chemistry</i> , 2022, 384, 132477.	8.2	7
34	Impact of interactions between whey protein isolate and different phospholipids on the properties of krill oil emulsions: A consideration for functional lipids efficient delivery. <i>Food Hydrocolloids</i> , 2022, 130, 107692.	10.7	16
35	Effect of microwave pretreatment of perilla seeds on minor bioactive components content and oxidative stability of oil. <i>Food Chemistry</i> , 2022, 388, 133010.	8.2	24
36	Determination of triacylglycerols in milk fat from different species using UPLC-Q-TOF MS. <i>International Dairy Journal</i> , 2022, 133, 105405.	3.0	3

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37	Triacylglycerol regioisomers containing palmitic acid analyzed by ultra-performance supercritical fluid chromatography and quadrupole time-of-flight mass spectrometry: Comparison of standard curve calibration and calculation equation. <i>Food Chemistry</i> , 2022, 391, 133280.	8.2	8
38	Phospholipid profiling, cholesterol, and tocopherols: Comparison of sow milk fats from two lactation stages and five breeds. <i>Food Bioscience</i> , 2022, 49, 101871.	4.4	5
39	Effects of processing methods on the chemical composition and antioxidant capacity of walnut (<i>Juglans regia</i> L.) oil. <i>LWT - Food Science and Technology</i> , 2021, 135, 109958.	5.2	41
40	Characterization and determination of free phytosterols and phytosterol conjugates: The potential phytochemicals to classify different rice bran oil and rice bran. <i>Food Chemistry</i> , 2021, 344, 128624.	8.2	15
41	Identification and in vitro anti-inflammatory activity of different forms of phenolic compounds in <i>Camellia oleifera</i> oil. <i>Food Chemistry</i> , 2021, 344, 128660.	8.2	37
42	Gurum Seeds: A Potential Source of Edible Oil. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000104.	1.5	4
43	Effect of maltodextrin combination with gum arabic and whey protein isolate on the microencapsulation of gurum seed oil using a spray-drying method. <i>International Journal of Biological Macromolecules</i> , 2021, 171, 208-216.	7.5	73
44	Identification and characterisation of bioactive compounds from the seed kernels and hulls of <i>Paeonia lactiflora</i> Pall by UPLC-QTOF-MS. <i>Food Research International</i> , 2021, 139, 109916.	6.2	19
45	Antioxidant interaction of $\hat{1}\pm$ -tocopherol, $\hat{1}^3$ -oryzanol and phytosterol in rice bran oil. <i>Food Chemistry</i> , 2021, 343, 128431.	8.2	46
46	The dopaminergic neuroprotective effects of different phytosterols identified in rice bran and rice bran oil. <i>Food and Function</i> , 2021, 12, 10538-10549.	4.6	5
47	Differentiated 4,4-dimethylsterols from vegetable oils reduce fat deposition depending on the NHR-49/SCD pathway in <i>Caenorhabditis elegans</i> . <i>Food and Function</i> , 2021, 12, 6841-6850.	4.6	8
48	Rapid Assessment of Quality Changes in French Fries during Deep-frying Based on FTIR Spectroscopy Combined with Artificial Neural Network. <i>Journal of Oleo Science</i> , 2021, 70, 1373-1380.	1.4	5
49	Influence of Oil Types and Prolonged Frying Time on the Volatile Compounds and Sensory Properties of French Fries. <i>Journal of Oleo Science</i> , 2021, 70, 885-899.	1.4	2
50	Quality Characteristics and Antioxidant Activity during Fruit Ripening of Three Monovarietal Olive Oils Cultivated in China. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 229-240.	1.9	14
51	Chemical and volatile characteristics of olive oils extracted from four varieties grown in southwest of China. <i>Food Research International</i> , 2021, 140, 109987.	6.2	27
52	Changes in the fatty acid content of Egyptian human milk across the lactation stages and in comparison with Chinese human milk. <i>European Food Research and Technology</i> , 2021, 247, 1035-1048.	3.3	10
53	Chemical Compositions and Oxidative Stabilities of <i>Ginkgo biloba</i> Kernel Oils from Four Cultivated Regions in China. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 541-550.	1.9	3
54	New perspective toward nutritional support for malnourished cancer patients: Role of lipids. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1381-1421.	11.7	13

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55	Identification and Quantification of Triacylglycerols Using Ultrapformance Supercritical Fluid Chromatography and Quadrupole Time-of-Flight Mass Spectrometry: Comparison of Human Milk, Infant Formula, Other Mammalian Milk, and Plant Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8991-9003.	5.2	32
56	A chemometrics approach comparing characteristics and free radical scavenging capacity of flax (<i>Linum usitatissimum</i> L.) oils obtained from seeds and cakes with different extraction methods. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5359-5367.	3.5	10
57	O/W Emulsion Stabilized by Bovine Milk Phospholipid-Protein Nanoemulsions: Preparation, Stability, and <i>In Vitro</i> Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5003-5012.	5.2	15
58	Preparation of human milk fat substitutes similar to human milk fat by enzymatic acidolysis and physical blending. <i>LWT - Food Science and Technology</i> , 2021, 140, 110818.	5.2	10
59	Effect of pasteurisation, homogenisation and freeze-drying on bovine and buffalo milk fat triacylglycerols profile. <i>International Journal of Dairy Technology</i> , 2021, 74, 472-488.	2.8	4
60	Medium- and long-chain triacylglycerols composition in preterm and full-term human milk across different lactation stages. <i>LWT - Food Science and Technology</i> , 2021, 142, 110907.	5.2	13
61	Influence of Prolonged Deep-Frying Using Various Oils on Volatile Compounds Formation of French Fries Using GC-MS, GC-O, and Sensory Evaluation. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2021, 98, 657-671.	1.9	8
62	Steaming, boiling after pre-frying, and stir-frying influence the fatty acid profiles and oxidative stability of soybean oil blended with docosahexaenoic acid algal oil. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2021, 98, 747-756.	1.9	2
63	Flavor of rapeseed oil: An overview of odorants, analytical techniques, and impact of treatment. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3983-4018.	11.7	33
64	Design of amino-functionalized hollow mesoporous silica cube for enzyme immobilization and its application in synthesis of phosphatidylserine. <i>Colloids and Surfaces B: Biointerfaces</i> , 2021, 202, 111668.	5.0	12
65	Effects of chain length and saturation of triglycerides on cellular antioxidant activity of vegetable oil emulsions. <i>LWT - Food Science and Technology</i> , 2021, 146, 111437.	5.2	4
66	Effects of Human, Caprine, and Bovine Milk Fat Globules on Microbiota Adhesion and Gut Microecology. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9778-9787.	5.2	4
67	Detection of camellia oil adulteration using chemometrics based on fatty acids GC fingerprints and phytosterols GC-MS fingerprints. <i>Food Chemistry</i> , 2021, 352, 129422.	8.2	42
68	Dairy Processing Affects the Gut Digestion and Microecology by Changing the Structure and Composition of Milk Fat Globules. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10194-10205.	5.2	4
69	A Comprehensive Review of the Composition, Nutritional Value, and Functional Properties of Camel Milk Fat. <i>Foods</i> , 2021, 10, 2158.	4.3	24
70	Roles of gelator type and gelation technology on texture and sensory properties of cookies prepared with oleogels. <i>Food Chemistry</i> , 2021, 356, 129667.	8.2	53
71	Interactions between α -tocopherol and β -oryzanol in oil-in-water emulsions. <i>Food Chemistry</i> , 2021, 356, 129648.	8.2	12
72	Phospholipid composition and fat globule structure change during low temperature storage of human milk. <i>LWT - Food Science and Technology</i> , 2021, 150, 112050.	5.2	11

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73	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. <i>Food Control</i> , 2021, 128, 108195.	5.5	29
74	Highly efficient synthesis of 4,4-dimethylsterol oleates using acyl chloride method through esterification. <i>Food Chemistry</i> , 2021, 364, 130140.	8.2	7
75	StOSt-rich fats in the manufacture of heat-stable chocolates and their potential impacts on fat bloom behaviors. <i>Trends in Food Science and Technology</i> , 2021, 118, 418-430.	15.1	12
76	Sesamol ameliorates hepatic lipid accumulation and oxidative stress in steatosis HepG2 cells via the PPAR signaling pathway. <i>Journal of Food Biochemistry</i> , 2021, 45, e13976.	2.9	9
77	Diverse Krill Lipid Fractions Differentially Reduce LPS-Induced Inflammatory Markers in RAW264.7 Macrophages In Vitro. <i>Foods</i> , 2021, 10, 2887.	4.3	3
78	Insights into an Î±-Glucosidase Inhibitory Profile of 4,4-Dimethylsterols by Multispectral Techniques and Molecular Docking. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 15252-15260.	5.2	11
79	Deep-fried flavor: characteristics, formation mechanisms, and influencing factors. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1496-1514.	10.3	99
80	Chemical characterization of fourteen kinds of novel edible oils: A comparative study using chemometrics. <i>LWT - Food Science and Technology</i> , 2020, 118, 108725.	5.2	24
81	High Purity Tocored Improves the Stability of Stripped Corn Oil Under Accelerated Conditions. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900307.	1.5	8
82	Enzymatic synthesis of structured lipids enriched with conjugated linoleic acid and butyric acid: strategy consideration and parameter optimization. <i>Bioprocess and Biosystems Engineering</i> , 2020, 43, 273-282.	3.4	9
83	Enzymatic synthesis of structured triacylglycerols rich in 1,3-dioleoyl-2-palmitoylglycerol and 1-oleoyl-2-palmitoyl-3-linoleoylglycerol in a solvent-free system. <i>LWT - Food Science and Technology</i> , 2020, 118, 108798.	5.2	34
84	Effect of sorghum sourdough and nabag (<i>zizyphus spina-christi</i>) pulp powder on dough fermentation and quality characteristics of bread. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 455-464.	3.2	7
85	Evaluation of the Antioxidant Properties of Micronutrients in Different Vegetable Oils. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900079.	1.5	28
86	Camellia oil authentication: A comparative analysis and recent analytical techniques developed for its assessment. A review. <i>Trends in Food Science and Technology</i> , 2020, 97, 88-99.	15.1	88
87	Health benefits of 4,4-dimethyl phytosterols: an exploration beyond 4-desmethyl phytosterols. <i>Food and Function</i> , 2020, 11, 93-110.	4.6	22
88	Effectiveness of the rapid test of polar compounds in frying oils as a function of environmental and compositional variables under restaurant conditions. <i>Food Chemistry</i> , 2020, 312, 126041.	8.2	15
89	Quality and Composition of Virgin Olive Oils from Indigenous and European Cultivars Grown in China. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 341-353.	1.9	15
90	Determination of Origin of Commercial Flavored Rapeseed Oil by the Pattern of Volatile Compounds Obtained via GC-MS and Flash GC Electronic Nose. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900332.	1.5	23

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91	Preparation of Docosahexaenoic Acid-Rich Diacylglycerol-Rich Oil by Lipase-Catalyzed Glycerolysis of Microbial Oil from <i>Schizochytrium</i> sp. in a Solvent-Free System. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 263-270.	1.9	10
92	Physical properties and cellular antioxidant activity of vegetable oil emulsions with different chain lengths and saturation of triglycerides. <i>LWT - Food Science and Technology</i> , 2020, 121, 108948.	5.2	20
93	Antioxidant Activity Evaluation of Tocored through Chemical Assays, Evaluation in Stripped Corn Oil, and CAA Assay. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900354.	1.5	7
94	A comparative study of lipid composition and powder quality among powdered infant formula with novel functional structured lipids and commercial infant formulas. <i>European Food Research and Technology</i> , 2020, 246, 2569-2586.	3.3	5
95	Evaluation of glycerol core aldehydes formation in edible oils under restaurant deep frying. <i>Food Research International</i> , 2020, 137, 109696.	6.2	27
96	Analysis of quality and microstructure of freshly potato strips fried with different oils. <i>LWT - Food Science and Technology</i> , 2020, 133, 110038.	5.2	23
97	Structure determination of conjugated linoleic and linolenic acids. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2020, 1153, 122292.	2.3	6
98	Comparison of the characteristics and oxidation kinetic parameters of flaxseed (<i>Linum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 467 Td Preservation, 2020, 44, e14753.	2.0	7
99	Lipase-mediated production of 1-oleoyl-2-palmitoyl-3-linoleoylglycerol by a two-step method. <i>Food Bioscience</i> , 2020, 36, 100678.	4.4	15
100	The bioactive compounds and cellular antioxidant activity of Herbaceous peony (<i>Paeonia lactiflora</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 467 Td	3.1	7
101	Composition and antioxidant study of procyanidins from peanut skins. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2781-2789.	3.2	5
102	Determination of Phenolic Compounds in Gurum (<i>Citrulluslanatus</i> var. <i>Colocynthoide</i>) Seed Oil Obtained by Different Methods Using HPLC. <i>Food Analytical Methods</i> , 2020, 13, 1391-1397.	2.6	6
103	Correlations between <i>trans</i> isomers of linolenic acid and polar components in linseed oil during heating. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3297-3305.	2.7	3
104	Analysis of Phytochemical Composition of <i>Camellia oleifera</i> Oil and Evaluation of its Anti-inflammatory Effect in Lipopolysaccharide-stimulated RAW 264.7 Macrophages. <i>Lipids</i> , 2020, 55, 353-363.	1.7	11
105	Optimization of cultivation conditions for efficient production of carotenoid-rich DHA oil by <i>Schizochytrium</i> sp. S31. <i>Process Biochemistry</i> , 2020, 94, 190-197.	3.7	21
106	A Comparative Study of Physicochemical and Flavor Characteristics of Chicken Nuggets during Air Frying and Deep Frying. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 901-913.	1.9	19
107	Individual and combined effects of frying load and deteriorated polar compounds on the foaming of edible oil. <i>Food Research International</i> , 2020, 134, 109206.	6.2	5
108	Physicochemical characteristics of <i>Actinostemma lobatum</i> Maxim. kernel oil by supercritical fluid extraction and conventional methods. <i>Industrial Crops and Products</i> , 2020, 152, 112516.	5.2	17

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109	Chemical Profiles of Twenty-three Monovarietal Olive Oils Produced in Liangshan Region of China. <i>Journal of Oleo Science</i> , 2020, 69, 605-615.	1.4	6
110	Effect of multistage process on the quality, water and oil distribution and microstructure of French fries. <i>Food Research International</i> , 2020, 137, 109229.	6.2	33
111	Characteristic volatiles fingerprints and profiles determination in different grades of coconut oil by HS-SPME-GC-MS and HS-GC-IMS and HS-SPME-GC-MS. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3670-3679.	2.7	20
112	Eco-Friendly Production of Fatty Amides Using 1-Monoacylglycerols as Acyl Donors. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 9589-9596.	6.7	7
113	Effects of stigmaterol on the thermal stability of soybean oil during heating. <i>European Food Research and Technology</i> , 2020, 246, 1755-1763.	3.3	9
114	Characterization of fatty acids, triacylglycerols, phytosterols and tocopherols in peony seed oil from five different major areas in China. <i>Food Research International</i> , 2020, 137, 109416.	6.2	29
115	Physicochemical properties and health risk assessment of polycyclic aromatic hydrocarbons of fragrant rapeseed oils in China. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3351-3359.	3.5	19
116	Triacylglycerol Containing Medium-Chain Fatty Acids: Comparison of Human Milk and Infant Formulas on Lipolysis during <i>In Vitro</i> Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 4187-4195.	5.2	32
117	Biosynthesis of structured lipids enriched with medium and long-chain triacylglycerols for human milk fat substitute. <i>LWT - Food Science and Technology</i> , 2020, 128, 109255.	5.2	42
118	Effect of different processing methods on physicochemical properties, chemical compositions and <i>in vitro</i> antioxidant activities of <i>Paeonia lactiflora</i> Pall seed oils. <i>Food Chemistry</i> , 2020, 332, 127408.	8.2	30
119	Activated complex theory is a classical theory suitable for food science with appropriate use. <i>Food Chemistry</i> , 2020, 332, 127486.	8.2	1
120	Revisiting the 4,4-dimethylsterols profile from different kinds of vegetable oils by using GC-MS. <i>LWT - Food Science and Technology</i> , 2020, 124, 109163.	5.2	17
121	Change of fatty acid esters of MCPD and glycidol during restaurant deep frying of fish nuggets and their correlations with total polar compounds. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2794-2801.	2.7	22
122	Gamma tocopherol, its dimmers, and quinones: Past and future trends. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 3916-3930.	10.3	20
123	Applying sensory and instrumental techniques to evaluate the texture of French fries from fast food restaurant. <i>Journal of Texture Studies</i> , 2020, 51, 521-531.	2.5	25
124	Kinetic models to understand the coexistence of formation and decomposition of hydroperoxide during lipid oxidation. <i>Food Research International</i> , 2020, 136, 109314.	6.2	14
125	Effect of microwave heating and vacuum oven drying of potato strips on oil uptake during deep-fat frying. <i>Food Research International</i> , 2020, 137, 109338.	6.2	28
126	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. <i>Food and Function</i> , 2020, 11, 1869-1880.	4.6	32

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127	Advances in exogenous docosahexaenoic acid-containing phospholipids: Sources, positional isomerism, biological activities, and advantages. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 1420-1448.	11.7	22
128	A potential new source: Nutritional and antioxidant properties of edible oils from cucurbit seeds and their impact on human health. <i>Journal of Food Biochemistry</i> , 2019, 43, e12733.	2.9	17
129	Influence of fried food and oil type on the distribution of polar compounds in discarded oil during restaurant deep frying. <i>Food Chemistry</i> , 2019, 272, 12-17.	8.2	60
130	Spray-dried novel structured lipids enriched with medium-and long-chain triacylglycerols encapsulated with different wall materials: Characterization and stability. <i>Food Research International</i> , 2019, 116, 538-547.	6.2	38
131	Triacylglycerol containing medium-chain fatty acids (MCFA-TAG): The gap between human milk and infant formulas. <i>International Dairy Journal</i> , 2019, 99, 104545.	3.0	21
132	Quantification of Nervonic Acid in Human Milk in the First 30 Days of Lactation: Influence of Lactation Stages and Comparison with Infant Formulae. <i>Nutrients</i> , 2019, 11, 1892.	4.1	20
133	Identification and characterization of polyphenols in different varieties of <i>Camellia oleifera</i> seed cakes by UPLC-QTOF-MS. <i>Food Research International</i> , 2019, 126, 108614.	6.2	38
134	Kinetics of forming polar compounds in frying oils under frying practice of fast food restaurants. <i>LWT - Food Science and Technology</i> , 2019, 115, 108307.	5.2	26
135	Production of conjugated fatty acids: A review of recent advances. <i>Biotechnology Advances</i> , 2019, 37, 107454.	11.7	26
136	Triacylglycerol Composition of Breast Milk during Different Lactation Stages. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2272-2278.	5.2	50
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